



Sharing Lasting Memories

Let our wedding consultants guide you through all of your wedding preparations. Our staff is committed to making your special day something you'll cherish for years to come. We offer a wide variety of exciting menu packages for your event. In addition we can develop customized packages to meet your culinary and budgetary requirements. For receptions up to four hours in length with 100 or more guests, our Wedding Package offers an array of delicacies from which to choose. Thank you for sharing memories with us.

Holiday Inn Select Solomons Wedding Package Amenities include:

Book your Rehearsal Dinner (in conjunction with your Wedding Reception) and receive a 10% discount and a Vegetable Crudités with the Rehearsal Dinner in Isaac's Restaurant

Book with Isaac's for our Breakfast Buffet and receive a 10% discount

Ice Sculpture (Choice of Bride & Groom or Heart)

Taste Testing on Plated Entrees (Limit 2 Items)

Cake Cutting Service

Champagne Toast for all guests including the Head Table

One Complimentary (next available) Suite with 25 or more occupied guest rooms

A Complimentary Bottle of Champagne delivered to your suite on your Wedding Night

Clothed and Skirted Cake, DJ, and Name Card Tables

China, Flatware and Tablecloths

Standing Podium for Guest Book

Built in Deluxe Dance Floor

Two Complimentary admission tickets to our Annual Bridal Showcase

Packages will not be discounted should you decide not to utilize one or any part of the above Amenities.

Ask your Sales Associate for a list of recommended businesses including Florists, Entertainment Personalities, Photographers, Cake Decorators and much more.

Prices are subject to 20% Service Charge and 6% Maryland State Tax. Prices are per person and subject to change without notice. Discount excludes Service Charge and Tax.

Wedding Beverage

House Brands:

Smirnoff Vodka, Bacardi Superior Rum, Jim Beam Bourbon, Seagram's Gin, Cutty Sark Scotch, Seagram's 7 Whiskey, Sauza Extra Gold, Hiram Walker Cordials (Amaretto, Peach Schnapps, Triple Sec), Copa De Oro Coffee Liqueur, Martini & Rossi Dry and Sweet Vermouth, Rose's Grenadine and Lime Juice, Copperidge House Wines (White Zinfandel, Chardonnay, Cabernet, Merlot), Bottled Beer (choice of 2 beers) Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, and O'Doul's.

Additional Bar Services:

Call Brands:

Absolut Vodka, Bacardi Superior Rum, Jack Daniel's Black Label Bourbon, Beekeeper's Gin, Dewar's White Label Scotch, Seagram's V.O. Whiskey, Jose Cuervo Tequila, Hiram Walker Cordials (Amaretto, Peach Schnapps, Triple Sec), Copa De Oro Coffee Liqueur, Martini & Rossi Dry and Sweet Vermouth, Rose's Grenadine and Lime Juice, Copperidge House Wines (White Zinfandel, Chardonnay, Cabernet, Merlot), Bottled Beer (choice of 2 beers) Budweiser, Bud Light, Coors Light, Miller Lite, Amstel Light, Miller Genuine Draft, and Yuengling.

Additional \$4.50 ++ per person per hour onto package price

Premium Brands:

Ketel One Vodka, Bacardi Superior Rum, Maker's Mark Bourbon, Bombay Sapphire Gin, Johnny Walker Red Label Scotch, Seagram's Crown Royal Whiskey, Jose Cuervo Tequila, Hiram Walker Cordials (Amaretto, Peach Schnapps, Triple Sec), Kahlua Coffee Liqueur, Martini & Rossi Dry and Sweet Vermouth, Rose's Grenadine and Lime Juice, Beaulieu Vineyards Wines (Chardonnay, Cabernet, Merlot) and Beringer White Zinfandel, Bottled Beer (choice of 2 beers) Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, Corona Extra, or Heineken.

Additional \$6.50 ++ per person per hour onto package price.

\$75.00 Bartender fee will be applied for all bars per event.

Prices are subject to 20% Service Charge & 6% Maryland State Tax.

Prices are per person and subject to change without notice.



Wedding Buffet

Four-Hour Beverage Service and Two Hors d'oeuvres (Equal to 5 Pieces per Person)

Please select two from attached hors d'oeuvres list

Salad (Preset) (Choose 1)

Waldorf Salad, Mixed Greens, Caesar Salad w/ Classic Caesar Dressing, Dressing Choice: Balsamic or Raspberry Vinaigrette, Home-style Ranch, Zesty Italian, French, and Bleu Cheese (\$3.95 ++ per person for each additional Salad)

Entrees (Choose 2)

Rockfish (prepared in Lemon Butter, Florentine Cream, or Ginger Cream Sauce), Chicken coq a vin, Sliced Roast Turkey Breast with Sausage Stuffing, Baked Rotisserie style Chicken, Chicken Alfredo with Bowtie Pasta, Sliced Roast Pork Loin (with Peppercorn Mushroom Cream Sauce), Sliced Roast Beef (with Mushroom Burgundy Sauce), Seafood & Pasta (with Creole or Newburg sauce), Chicken Cordon Bleu, Meat or Vegetable Lasagna (\$4.95 ++ per person for each additional Entrée listed above)

Additional Entrée Specialties:

Whole Salmon Filet in a Cream Dill Sauce (\$6.95 ++ per person for each additional Entrée listed)

Starch (Choose 2)

Garden Rice Blend, New Parsley Roasted Potatoes, Garlic Red Mashers

Rainbow Spiral Pasta (Spinach, Tomato, Plain), Penne Pasta, or Fettuccini.

Choice of Sauce: Marinara, Bolognese, Garlic Cream, or Alfredo

(\$2.75 ++ per person for each additional Starch)

Carving Specialties (Choose 1)

Roast Top Round of Beef, Roasted Breast of Turkey, Honey Baked Ham, Marinated Pork Loin
(\$75.00 Carver Fee)

Additional Carved Specialties:

Prime Rib of Beef or NY Loin
(\$3.95 ++ per person added to package price.)

Ask us about our themed buffets! (Hawaiian, Mexican, Asian, etc.)

Our chef would be pleased to create a buffet that meets your needs as an upgrade to your buffet package-this will result in an additional fee. We are proud to serve only USDA Choice Beef.

Warm Rolls with Butter & Seasonal Vegetables Included.

Freshly Brewed Regular & Decaffeinated Coffee
(Freshly Brewed Iced Tea & Hot Teas upon request)

\$64.00 ++ per person

Prices are subject to 20% Service Charge and 6% Maryland State Tax

Prices are per person and subject to change without notice.

If Hors d'oeuvres are passed, please add a Passing Fee of \$25.00 for every 50 guests

Wedding Plated Dinner

Four-Hour Beverage Service and Two Hors d'oeuvres (Equal to 5 Pieces per Person)

Please select two from attached hors d'oeuvres list

Salad: (Select one)

Mixed Greens Salad

Fresh seasonal greens complimented with Sweet Red Onion Rings, sliced Cucumber, Tomato wedge and toasted Croutons.

Upgrade: Shrimp Cocktail

(add \$9.95 per person ++ to package price)

Caesar Salad

Fresh Romaine, Croutons, shredded Parmesan Cheese and classic Caesar Dressing.

Waldorf Salad

Crispy greens mixed with celery, apple slices, grapes and crispy walnuts.

Choice of Dressing: Balsamic or Raspberry Vinaigrette, Home-style Ranch, Zesty Italian, French, and Bleu Cheese

Entrée: Select two (Optional)

All items come with a choice of side item (two entrée selection-all side items must be the same)

Rockfish

Bay Rockfish fillet broiled and topped with Jumbo Imperial Crabmeat, served with a Ginger Sauce

\$57.00 ++ per person

Stuffed Chicken

Tender Chicken Breast stuffed with your choice of Florentine, Traditional Bread, or Cordon Bleu \$58.00 ++ per person

Roast Pork Medallions

Pork Medallions topped with a delicious Cream Mushroom Sauce \$52.00 ++ per person

Chesapeake Bay Crab Cakes

Freshly made Lump Crab Cakes (two 4 oz) broiled \$65.00 ++ per person

Vegetarian Stuffed Mushroom & Pepper

Ripe Bell Pepper filled with Garden Rice, Monterey Jack Cheese and Marinara with Mushroom Caps stuffed with Onions, Red Peppers, and Artichoke Hearts in a Cream Sauce \$50.00 ++ per person

Red Snapper

Two Red Snapper Fillets broiled and covered with a choice of Lemon Butter or Ginger Cream Sauce

\$59.00 ++ per person

Chicken Chesapeake

Tender Chicken Breast lightly sauteed and topped with a 4 ounce Lump Crab Cake \$62.00 ++ per person

USA Choice Filet Mignon

Broiled 6 oz Filet of Beef wrapped in Bacon topped with your choice of Bleu Cheese, Shitake Mushrooms, or Crab Imperial topper \$62.00 ++ per person

USA Choice Prime Rib of Beef

Ten ounce tender Prime Rib of Beef, roasted slow to keep its entire flavor, served with Au Jus and Horseradish Sauce \$62.00 ++ per person

USA Choice Filet Mignon & Crab Cake

Broiled 6 oz Filet of Beef wrapped in Bacon and a 4 oz Lump Crab Cake \$69.00 ++ per person

Sides (Choose One)

Choice of Garden Rice Blend, New Parsley Roasted Potatoes or Garlic Red Mashers

Our chef would be pleased to create an entrée of your choice should you not be satisfied with the above options. Warm rolls with butter & seasonal vegetables included. Freshly Brewed Regular & Decaffeinated Coffee (Freshly Brewed Iced Tea & Hot Teas upon request)

Prices are subject to 20% Service Charge and 6% Maryland State Tax.

Prices are per person and subject to change without notice.

If Hors d'oeuvres are passed, please add a Passing Fee of \$25.00 for every 50 guests

Wedding Heavy Hors D'oeuvres

Four-Hour Beverage Service and Two Hors d'oeuvres (Equal to 5 Pieces per Person)

Please select two from attached hors d'oeuvres list

Carved Specialties

Please select two from the following stations

\$75.00 Fee

Honey Baked Ham

Demi Rolls; Dijon Mustard, Mayonnaise

Roasted Turkey

Demi Rolls; Dijon Mustard, Mayonnaise

USDA Choice Slow Roasted Top Round of Beef

Demi Rolls; Mustard, Mayonnaise, and
Creamy Horseradish Sauce

Additional Carved Specialties

USDA Choice Prime Rib of Beef or NY Loin

Demi Rolls; Mustard, Mayonnaise, and Creamy Horseradish Sauce

Additional Fee of \$3.95 per person

Displayed Hors d'oeuvres

(Please select three Hors d'oeuvres from list provided)

(Please select two below)

Spinach & Artichoke Dip- Cheese melted with tender Spinach and Artichokes served with Tortilla Chips and assorted Breads

Fresh Vegetable Crudités with Dill Dip- Crisp garden Vegetables with dipping sauce.

Fruit & Cheese- Assorted sliced seasonal Fruits and a selection of fine Cheeses.

\$63.00 ++ per person

Prices are subject to 20% Service Charge and 6% Maryland State Tax.

Prices are per person and subject to change without notice.

If Hors d'oeuvres are passed, please add a Passing Fee of \$25.00 for every 50 guests

Wedding Hors D'oeuvres Listing

Displayed or Passed (\$25.00 Passing fee for every 50 guests)

Dim Sum

Shrimp Spring Rolls, Shrimp Wantons, and
Shrimp Beggar Purses

Mini Swedish Meatballs

Choice of Brown Gravy, Marinara, BBQ or
Bourbon Sauce

Mini Chicken Kabobs

Mouth Watering Pineapple chunks, fresh Chicken
marinated and joined on a wooden skewer.

Bacon Wrapped Scallops

Plump White Sea scallops,
wrapped in pre-cooked Bacon.

Mini Crab Balls

Jumbo Crab Meat

Sweet Potato Fries

Fresh Sweet Potatoes thinly cut with the skin on then
lightly battered for extra crispness

Chicken Cordon Bleu

Breaded bite sized Chicken stuffed with Ham,
and Swiss Cheese

Vegetarian Egg roll

Fresh Vegetables rolled in a light Pastry
and deep fried

Cheese & Broccoli Puff

Breaded Cheddar and Broccoli bites

Assorted Quiche

Petite quiche, Loraine, garden Vegetable,
Florentine, or Monterey jack cheese, Custard
embedded in a crispy crust

Cajun Blackened Shrimp

Tender Shrimp sauteed in Cajun seasonings

Smoked Chicken Quesadilla

Combination of shredded smoked Chicken,
assorted Cheeses, Jalapeno Peppers, Tomatoes,
Red, Yellow, and Green Peppers wrapped
in a Flour Tortilla.

Beef Empanada

Corn Massa Dough filled with shredded Beef,
Peppers, and Southwest seasonings

Cheese Puffs

Sharp Cheese enrobed in a puff Pastry and
folded into a half moon

Fresh Vegetable Cruudités

(Displayed only)

Crisp garden Vegetables with dipping sauce

Wedding Additions

Assorted Canapés

Chicken on Focaccia with sun dried Tomato marinated & Cream Cheese,
Smoked Turkey with Cream Cheese on a sliced French style Bread stick,
American and Cream Cheese shaped as a birdie garnished with a Ripe Olive on
a Puff Pastry Shell, Pork Pate, Smoked Salmon, Ham & Cheese, Shrimp &
Cream Cheese, Salami, Port Wine Cheese Balls, Corned Beef. (Passed only)

Ask your sales associate for additional descriptions.

Price \$10.95 ++ per person

Assorted Domestic Cheese, Vegetable & Fruit Combinations

Selections of fine Cheeses, Crisp Garden Vegetables and Seasonal Fruits
with Crackers and Dipping Sauces:

Cheese, Fruit & Vegetables \$ 5.50 ++ per person

Cheese & Vegetables \$ 4.25 ++ per person

Fruit & Cheese \$ 3.75 ++ per person

Vegetable & Fruit \$4.75 ++ per person

Dipping Station

Premium Crab Dip, Artichoke & Spinach, and Spicy Sausage Cheese Dips with Assorted
Breads and Tortilla Chips for dipping

\$11.00 ++ per person

Chef's Fabulous Shrimp Ice Basket

Chilled Spiced Shrimp served with a Cocktail dipping sauce in an ice basket

Price \$10.25 ++ per person

Brie Raspberry Almond Appetizer in Phyllo Dough

Butter soft Brie Cheese with a sweet Raspberry Sauce and chopped Almonds wrapped in a
flaky Phyllo Dough.

Price \$5.95 ++ per person

Mushroom Vol Au Vent

Combination of Portobello Mushrooms, Domestic Mushrooms, and Fontina Cheese seasoned
with Onions, fresh Thyme and Parsley in a flaky Puff Pastry round.

\$5.95 ++ per person

Wedding Luncheon

Three-Hour Beverage Service and Two Hors d'oeuvres (Equal to 5 Pieces per Person)

Please select two from attached hors d'oeuvres list

Salad: (select one)

Mixed Greens Salad

Fresh seasonal greens complimented with Sweet Red Onion Rings, sliced Cucumber, Tomato wedge and toasted Croutons.

Caesar Salad

Fresh Romaine, Croutons, shredded Parmesan Cheese and classic Caesar Dressing.

Waldorf Salad

Crispy greens mixed with celery, apple slices, grapes and crispy walnuts.

Choice of Dressing: Balsamic or Raspberry Vinaigrette, Home-style Ranch, Zesty Italian, French, and Bleu Cheese

Entrée: (select two)

All items come with a choice of side item (two entrée selection—all side items must be the same)

USA Choice Solomons Sirloin of Beef

Eight ounce Sirloin marinated in our Special Whiskey Recipe (prep) \$59.00 ++ per person

Chicken Coq Au Vin

Mouth-watering Chicken Breast topped with a light Mushroom and Wine Sauce \$46.00 ++ per person

Chicken Florentine

Tender Chicken Breast stuffed with Spinach and topped with a Savory Cream Sauce \$57.00 ++ per person

Chicken Cordon Bleu

Tender Breast of Chicken stuffed with Ham and Swiss Cheese, topped with a Savory Cream Sauce \$49.00 ++ per person

Filet of Salmon

Broiled in Lemon Butter and complimented with Old Bay seasoning \$48.00 ++ per person

Red Snapper

Red Snapper Filet broiled and covered with a choice of Lemon Butter or Ginger Cream sauce \$51.00 ++ per person

Sides (Choose One)

Choice of Garden Rice Blend, New Parsley Roasted Potatoes or Garlic Red Mashers

Warm Rolls with Butter & Seasonal Vegetables Included.

Freshly Brewed Iced Tea

(Freshly Brewed Coffee & Hot Teas upon request)

Prices are subject to 20% Service Charge and 6% Maryland State Tax

Prices are per person and subject to change without notice.

If Hors d'oeuvres are passed, please add a Passing Fee of \$25.00 for every 50 guests