2019 Events Menu

History, Class and Charm
Information and Policies

Services
Please contact your catering or conference services manager

Additional power
May be required for entertainment, applicable fees will apply

Bar policies
$175.00 bartender (1 per 75 guests)
$175.00 cashier (Cash bars require cashier)
Cash or Hosted Bars have a minimum spend of $400.00

Coat check
Please inquire pricing regarding coat check for private functions

Fire detail
Diagrams required by the City of Baltimore for any events with exposed flames

Labor fees
Housemen or engineers at $75 per hour
Food station chef/attendant $175.00 (1 per 50 guests)
Raw bar shucker $200 per event, no more than 3 hours

Parking
Please inquire pricing regarding Valet and self-parking

Menu Guidelines
All Continentals, Buffets, A La Carte, and Displays/Stations are based on Per Person Price
All Hot Hors D'oeuvres and Cold Canapés are based on Per Piece Price
Final guarantee required no later than 72 hours prior to event
Displays and stations will be prepared for the guaranteed guest count
Buffets require 25 or more guests. Less than 25 guests, surcharge of $150.00
Upon request, Hotel will set tables and chairs up to 5% over the event guarantee

Payment Guidelines
Payment is required 10 days prior and final payment based on actual attendance or guarantee number whichever is greater
A credit card authorization form is required to be on file for all events

Service charge and taxes
24% taxable service charge
20% Baltimore city parking tax
9% Maryland state alcohol tax
6% Maryland State tax
Breakfast Packages

**LB Continental Tier I**
Coffee and Assorted Teas
Chilled Juices
Assorted Muffins and Pastries
Diced Seasonal Fruit Display with Yogurt Dipping Sauce
19

**LB Continental Tier II**
Coffee and Assorted Teas Chilled Juices
Assorted Display of Pastries to include Scones, Croissants, Muffins, Sliced Quick Breads
Bagels with Assorted Spreads and Whipped Butter Sliced Seasonal Fruit Display
Selection of Cereals with Whole, 2% and Skim Milk
25

**LB Healthy Start Continental**
Coffee and Assorted Teas
Assorted Bottled Juices and Vitamin Waters
Yogurt Parfait Bar Irish Oatmeal
Selection of Cereals with Whole, 2% and Skim Milk Bagels with Assorted Spreads and Whipped Butter Bran Muffins and Walnut Raisin Bread
Diced Seasonal Fruit with Yogurt Dipping Sauces and House made Granola
29

**AM Enhancements**
Breakfast Biscuits- Egg and Cheese, Bacon Egg and Cheese, Sausage Egg and Cheese
9
Smoked Salmon Display- Diced Red Onion, Capers, Chopped Hard Boiled Egg, Capers, Tomatoes, Dill Créme Fraiche
16
Smoothie Station
8
Assorted Bottled Water and Juices
5
Whole Fresh Fruit to include Apples, Oranges and Bananas
3
Breakfast Buffets
To include selection of chilled juices, coffee, and hot teas

The All American Breakfast
Assorted Donuts, Pastries, Muffins and Croissants
Pullman White, Whole Grain and Sourdough Toast with Whipped Butter and Preserves
Scrambled Eggs
Thick-cut Applewood Smoked Bacon Logan's Breakfast Sausage
Breakfast Potatoes
Sliced Seasonal Fruit Display
28

Charm City Breakfast
Assorted Danish, Pastries, Muffins and Croissants
Breakfast Sandwiches to include:
Egg and Cheese on a Biscuit
Bacon Egg and Cheese on a Croissant
Chorizo Sausage, Egg, Cheddar and Potatoes in a Wrap
House Made Granola
Individual Yogurts
Cubed Fruit with Yogurt Dipping Sauces 33

LB Downtown
Assorted Fruit Filled Danish, Muffins, Pastries and Croissants
Chef Attended Omelette Station to Include Eggs and Egg Whites, Spinach, Peppers, Onions, Bacon,
Scallion, Tomatoes, Cheddar Cheese, Ham, Asparagus
Scrambled Eggs
Thick-cut Applewood Smoked Bacon
Logan's Breakfast Sausage
Herbed Breakfast Potatoes
Sliced Seasonal Fruit Display

Smoked Salmon Display- Diced Red Onion, Capers, Chopped Hard Boiled Egg, Capers, Tomatoes,
Dill Créme Fraiche

Bagels with Cream Cheese
Pullman White, Whole Grain and Sourdough Toast with Whipped Butter and Preserves
42
Buffet Enhancements

Brioche French Toast to include Strawberries, Blueberries, Nutella, Maple Syrup, Whipped Butter  
6
Buttermilk Pancakes to include Warm Berry Compote, Nutella, Maple Syrup, Whipped Butter  
6
Omelette Station- Chef Attended with Assorted Toppings  
15
Belgian Waffle Station- Chef Attended with Assorted Toppings  
13
Smoked Salmon Display- Diced Red Onion, Capers, Chopped Hard Boiled Egg, Capers, Tomatoes, Dill Créme Fraiche  
12
Bagels with Assorted Spreads and Whipped Butter  
5
Yogurt Parfait Bar to include House Made Granola, Selection of Berries and Dried Fruits, Honey, Pomegranate Syrup  
7
Sliced Quick Breads  
4

A La Carte Breakfast Offerings

All A La Carte Breakfast offerings include a choice of fruit or yogurt parfait, a choice of entrée, breakfast pastries, freshly brewed coffee and decaffeinated coffee, a selection of tea, and juices

Farm Fresh Scrambled Eggs, Bacon, Herbed Breakfast Potatoes  
29
Eggs Benedict with Herbed Breakfast Potatoes  
34
Eggs Chesapeake with Herbed Breakfast Potatoes  
38
Spinach Frittata- Spinach, Tomatoes, Goat Cheese with Herbed Breakfast Potatoes  
30
Traditional Quiche Lorraine or Florentine with Side of Fruit  
32

Lord Baltimore Hotel

20 West Baltimore Street Baltimore Maryland 21201
A La Carte Breaks

Beverages

Coffee / Decaffeinated Coffee / Hot Tea - $80/Gallon
Orange / Cranberry / Grapefruit Juices - $40/Gallon
Iced Tea - $40/Gallon
Soft Drinks / Boxed Water - $5 Each
Gatorade - $6 Each
Red Bull (Regular and Sugar Free) - $7 Each

Bakery

Assorted Bagels and Cream Cheese - $48/Dozen
Scones with Preserves and Butter - $48/Dozen
Muffins / Croissants / Danish - $48/Dozen
Sliced Breakfast Breads - $40/Dozen
Cookies / Brownies / Blondies - $40/Dozen

Snacks

Individual Cubed Fruit Bowls
$8 Each
Whole Seasonal Fruit
$25 Dozen
Individual Yogurt Parfaits
$6 Each
Vegetable Crudité
$10 Person
Pita Chips & Hummus
$10 Person
House Made Potato Chips & Dip
$6 Person
Tortilla Chips & Salsa
$7 Person
Assorted Granola and Energy Bars
$4 Each
Artisanal Cheese Display
$16 Person
Lunch

Lexington Market Deli
Field Green Salad with Two Dressings
Penne Pasta Salad with Roasted Vegetables, Oven Cured Tomatoes, Parmesan Cheese
Market Display of Roast Beef, Ham, Turkey, Salami
Mayonnaise, Mustard, Horseradish Sauce
Sliced Domestic Cheeses
Cole Slaw, Relish Tray
Assorted Sliced Pullman Loaves
Seasonal Fruit Salad
Cookies, Brownies and Blondies
39

Fells Point Submarine Sandwich Buffet
Mesclun Greens with Shaved Carrots, Cucumbers, Tomatoes, Candied Pecans, Green Goddess Dressing
Roasted Potato Salad and Cole Slaw
Turkey Six Foot Sub with Cheddar Cheese, Lettuce, Tomato,
Italian Cold Cut with Provolone Cheese, Lettuce, Tomato, Spicy Agro Dulce
Mayonnaise, Mustard, Horseradish Sauce
Seasonal Fruit Salad
Assorted Cakes and Pies
42

Little Italy Buffet
Caesar Salad with Chopped Romaine, Shaved Parmesan, Brioche Croutons, Cherry Tomatoes, Traditional Caesar Dressing
Tomato Mozzarella Display with Basil, Chive Oil and Balsamic Glaze
Grilled Radicchio and Iceberg Wedge Salad with Pancetta Crisps, Charred Cherry Tomatoes, Ricotta Salata, Roasted Cremini Mushrooms, White Balsamic Vinaigrette
Chicken Piccata with Oven Cured Tomatoes, Rappini, Roasted Cremini Mushrooms
Pan Roasted Atlantic Cod with Roasted Pistachios, Gremolata, Pinot Griogio Cream Sauce
Seasonal Ravioli from Silver Spring's La Pasta served with Forest Mushroom Melange
Cappicola Flatbread with Mozzarella, Arugula Pesto
Saffron Rice with Toasted Pignolia
Seasonal Vegetable du Jour
Garlic Bread and Herbed Focaccia
Cannolis and Tiramisu
56
Highlandtown Latin Buffet
Black Bean and Corn Salad with Scallions, Jicama, Radishes, Queso Fresco, Chili Lime Aioli
Grilled Romaine Hearts with Salsa Verde, Oven Roasted Cherry Tomatoes, Parmesan Cheese, Sliced Red Onion, Cilantro Oil and Sherry Vinegar Spicy Shrimp Campencha
Grilled Flank Steak with Chimichurri, Chili Spiked Yukon Gold Fingerling Potatoes, Grilled Yellow Onions Tortilla Dusted Tilapia with Cilantro and Lime, Marcona Almonds Coconut Rice Seasonal Vegetable du Jour Assorted Rolls Chef's Selection of Desserts 52

Park Avenue Asian Buffet
Chilled Rice Noodle Salad with Toasted Sesame, Slivered Radishes, Scallion, Yuzu Vinaigrette
Iceberg and Watercress Salad with Cashews, Roasted Red Peppers, Carrots, Pickled Ginger Vinaigrette
General Tso's Chicken with Asian Green Beans, Sautéed Baby Bok Choy Beef and Broccoli in Black Garlic Sauce Vegetable Lo Mein Steamed Jasmine Rice Mango and Coconut Sticky Rice Chef Selection of Desserts 54

Inner Harbor Buffet
Maryland Crab Soup
Field Green Salad with Tomato, Corn, Red Onion, Old Bay Croutons Cucumber and Tomato Salad with Basil Vinaigrette Cole Slaw
Maryland Crab Cakes with Fava Bean Succotash, Spicy Remoulade and Cocktail Sauce Eastern Shore Fried Chicken Southern Style Mac and Cheese Corn Bread served with Whipped Butter and Apple Butter Chef Selection of Desserts 58
LORD BALTIMORE HOTEL
est. 1928

Lunch A La Carte Offerings
All Lunch A La Carte Offerings are constructed based off of a three course meal with choice of soup or salad, entrée, and dessert. Including rolls, freshly brewed coffee, decaffeinated coffee, and teas.

Soups
- Maryland Crab +3
- Lobster Bisque +4
- Chicken Noodle
- Tomato Basil
- Wisconsin Beer and Cheddar
- Chilled Tomato and Watermelon
- Spicy Shrimp Campenchana +3
- Broccoli and Cheddar
- Chicken Tortilla

Salads
- Blackberry Arugula Salad
  Hazelnuts, Brie, Cointreau Vinaigrette
- Baby Wedge Salad
  Pancetta Crisp, Cherry Tomatoes, Chives, Watercress, Blue Cheese Dressing
- Caesar Salad
  Chopped Romaine, Brioche Croutons, Cherry Tomatoes, Parmesan, Caesar Dressing
- Beet Salad
  Ruby and Golden Beets, Brioche Crostini with Boursin Cheese, Baby Carrots, Mache, Arugula, Meyer Lemon Vinaigrette
- Field Green Salad
  Papaya, Citrus, Cashews, Basil, Filo Cup, Mango-Mimosa Vinaigrette
Entrees
All entrees include a chef’s selection of seasonal accompaniments. Please inquire for special requests.

Mango Chicken Salad with Sultanas, Marcona Almonds
36

Tuna Salad Confit- Capers, Cornichons, Celery, Red Onion,
36

Bone In Coq Au Vin with Mushrooms and Pearl Onions
46

Home-style Meatloaf with Caramelized Onions, Mushroom Demi-Glace
46

Chicken Chesapeake- Sautéed Chicken with Crab Imperial
50

Maryland Style Crab Cake with Spicy Remoulade
52

Filet Mignon with Bordelaise Sauce
54

Grilled Salmon with Dill Cream Sauce
50

Mandarin Braised Short Rib with Saffron Scented Carrots and Vidalia Onions
48

Blackened Chesapeake Catfish- Lemon Caper Sauce
44

Dessert
Flourless Chocolate Torte
Panna Cotta with Mixed Berries
Cheesecake
Caramel and Apple Puff Pastry
Carrot CaKe
Lemon Chiffon Cake
Strawberry Shortcake
Seasonal Fruit Plate with Chocolate Fondue Sauce
Peach Cobbler
Key Lime Pie
Ice Cream Sundae or Sorbet

Lord Baltimore Hotel
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Hot Hors D'oeuvres

$4.00 Per Piece
- Latkes with Dill Crémé Fraiche and Apple Sauce
- Gourgeres
- Spanikopita
- Mini Quiche
- Chicken Yakatori
- Mini Chicken and Cheese Quesadilla
- Capicola Flatbread with Arugula Pesto and Mozzarella
- Ratatouille in Buchee
- Fried Reuben Bites
- Poblano Corn Fritters
- Cremini Mushroom Stuffed with Chorizo Sausage
- Vegetable Spring Rolls

$5.00 Per Piece
- Escargot with Garlic Butter and Lemon Panko
- Scallop Wrapped in Bacon with Spicy Marmalade
- Korean BBQ Drumettes
- Baked New Zealand Mussels with Tobiko Aioli
- Blackened Shrimp with Hominy Grit Cake, Chorizo, Creole Tomato Coulis
- Fried Oyster Slider with Cole Slaw and Remoulade
- Asian Short Rib Pot Pie
- Beef Satay
- Coconut Shrimp with Mango Chutney

$7.00 Per Piece
- Sesame Crusted Seabass Skewer
- Mini Crab Cakes with Spicy Remoulade
- New Zealand Lamb Chops with Raspberry Mint Demi
- Beef Wellington Bites

(Minimum of 25 pieces each)
Cold Hors D’oeuvres

$4.00 Per Piece
Bruleed Goat Cheese with Truffle Oil and Bacon Jam on Brioche
Shaved Country Ham, Dijon Mustard, Demi Biscuit
Strawberry with Boursin Cheese Mousse
Blue Cheese Mousse on Ruby Endive with Poached Pear
Baba Ghanoush on Pita Chip
Tomato Bruschetta, Toasted Baguette, Balsamic Reduction
Mushroom Strudel with Boursin Cheese and Spinach

$5.00 Per Piece
Spicy Gazpacho with Baby Shrimp Shooter
Smoked Salmon and Cucumber on Pumpernickel Crostini 5
Sesame Tuna Tartar, Wasabi Aioli on Wonton Chip
Duck Pastrami with House Mustard, Pumpernickel Crostini, Piccalilli
Duck Rillete with Sweet Potato Pancake and Spicy Orange Marmalade
Beef Carpaccio, Garlic Crostini, Horseradish Aioli
Duck Prosciutto and Melon in Filo Cup

(Minimum of 25 pieces each)
Cold Displays and Action Stations

Sliced Seasonal Fruit Display
Sliced Honeydew, Cantaloupe, Pineapple, Red and White Grapes, Assorted Berries
10

Crudité
Assorted Garden Vegetables served with Hummus and Ranch Dipping Sauce
10

Domestic and Imported Artisanal Cheese Display
Display of Assorted Cheeses Featuring Local, National and Cheeses from Around the Globe, Crostini and a Selection of Water Crackers
13

Charcuterie and Cheese
Domestic Cured Meats and Cheeses, Seasonal Conserves, Dried Fruits and Nuts, House Made Mustard and Crostini and a Selection of Water Crackers
16

Action Stations
Stations to include One Attendant Fee per 100 guests

Bounty of The Chesapeake
Smoked Seafood Display to include Mussels, Shrimp, and Oysters
Shrimp Cocktail and Crab Claws with Cocktail Sauce
Oyster Shucker providing Freshly Shucked Oysters and Clams with Cocktail Sauce, Lemon, Tabasco and Mignonette
32

Sushi Display
Assortment of Seafood and Vegetable Sushi, Sashimi and Rolls Hand Formed served with Soy Dipping Sauce, Wasabi and Pickled Ginger
28

Pasta Station
Chef Attended Sauté Station Serving Tortellini, Cavatappi, Orecchiette with Spinach and Marinara, Cremini Mushrooms and Vodka Sauce and Pancetta, Peas and Carbonara Sauce Served with Garlic Bread and Grissini Breadsticks
22

(Minimum of 25 guests per station or additional fees will apply)

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20 West Baltimore Street Baltimore Maryland | 21201
Carving Stations
Stations to include One Attendant Fee per 100 guests

Oven Roasted Turkey
Assorted Silver Dollar Rolls, Dijon Mustard, Mayonnaise and Cranberry Compote
20

Sesame Crusted Tuna
Served Medium Rare with Seaweed Salad, Steamed Rice, Wasabi Crème Fraiche, Soy Dipping Sauce, and Pickled Ginger
26

Bone in Ham
Assorted Silver Dollar Rolls, Whole Grain Mustard, Dijon Mustard, Tart Cherry Demi-Glace
20

Herb Crusted Seabass
Juniper Citrus Cream, Tamarind Glaze
30

Bone in Prime Rib
Assorted Silver Dollar Rolls, Horseradish Cream, Au Jus, Yorkshire Puddings
26

Tenderloin
Assorted Silver Dollar Rolls, Green Peppercorn Sauce, Horseradish Cream, Frizzled Onion
28

(Minimum of 25 guests)
**Dinner Buffets**

The Chesapeake
- Chilled Cantaloupe Soup with Parma Ham Crisps
- Cream of Crab Soup
- Baked Oysters with Poblano, Artisanal Bacon, Cremini Mushrooms, Pernod and Buttered Breadcrumbs
- Field Green Salad with Baby Kale, Watercress, Cherry Tomatoes, Red Onions, Brioche, Croutons, Roasted Shallot Sherry Vinaigrette
- Cucumber and Tomato Salad with Basil Vinaigrette
- Stuffed Pork Tenderloin with Oysters, Kale, Watercress, Oven Cured Tomatoes
- Maryland Crab Cakes with Corn, Red Onion, Tomato Salad, Spicy Remoulade and Cocktail Sauce
- Roseda Black Angus Tenderloin with Root Vegetables and Cabernet Demi-Glace
- Old Bay Roasted Potatoes with Heavy Seas Braised Onions
- Assorted Dinner Rolls, Corn Muffins served with Whipped Butter and Apple Butter
- Chef Selection of Desserts
  - 70

The Lord Calvert
- French Green Lentil Soup
- Oyster Stew with Smoked Paprika and Pernod
- Frisée and Mixed Green Salad with Hard Cooked Eggs, Nueske's Artisanal Bacon, Charred Cherry Tomatoes, Red Onion, Blue Cheese, Apple Brandy Vinaigrette
- Mixed Grain Salad with Pistachios, Dried Fruits, Fines Herbs, Curried Citrus Vinaigrette
- Dover Sole with Crab Imperial, Smoked Mussels, Crawfish, Bacon Braised Leeks, Sauce Americaine
- Beef Bourguignon with Pearl Onions, Mushrooms
- Chicken Roulade Stuffed with Spinach, Kale, Oven Cured Tomatoes, Boursin, Sauce Aurore
- Pommes Puree
- Assorted Dinner Rolls with Whipped Butter
- Chef Selection of Desserts
  - 66

All buffets require 25 or more guests

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20 West Baltimore Street Baltimore Maryland 21201
The Lord Baltimore

Potato and Leek Puree
French Onion Soup with Gruyere Gratin
Blackberry Salad with Baby Arugula, Upland Cress, and Arcadian Greens, Toasted Hazelnuts, St. Andres Triple Cream, Cointreau Vinaigrette
Poblano Rubbed Grilled Hearts of Romaine, Oven Cured Tomatoes, Shaved Pave Cheese, Pickled Red Onions, Frizzled Leeks, Mimosa Vinaigrette
Grilled Filet Mignon with Sautéed Oysters, Mushrooms, Pearl Onions, Brandy Au Poivre Sauce
Herb Roasted Capon Breast with Leek, Bacon, Mushroom, and Hazelnut Hash, Fines Herbs Sauce
Dijon Crusted Salmon with Broccoli Rabe, Blistered Cherry Tomatoes, Lemon Caper Sauce
Seasonal Vegetable Du Jour
Trilogy of Herb Roasted Potatoes
Assorted Dinner Rolls with Whipped Butter
Chef Selection of Desserts

Dinner A La Carte Offerings

All Dinner A La Carte Offerings are constructed based off of a three course meal with choice of first course (soup, salad, or appetizer), entree, and dessert. Including rolls, freshly brewed coffee, decaffeinated coffee, and teas.

Soups
Maryland Crab +3
Lobster Bisque +4
Chicken Noodle
Tomato Basil
Wisconsin Beer and Cheddar
Chilled Tomato and Watermelon
Spicy Shrimp Campenchana +3
Broccoli and Cheddar
Chicken Tortilla

Salads
Blackberry Arugula Salad- Hazelnuts, Brie, Cointreau Vinaigrette
Baby Wedge Salad- Pancetta Crisp, Cherry Tomatoes, Chives, Watercress, Blue Cheese Dressing
Caesar Salad- Chopped Romaine, Brioche Croutons, Cherry Tomatoes, Parmesan, Caesar Dressing
Beet Salad- Ruby and Golden Beets, Brioche Crostini with Boursin Cheese, Baby Carrots, Mache, Arugula, Meyer Lemon Vinaigrette
Field Green Salad- Papaya, Citrus, Cashews, Basil, Filo Cup, Mango-Mimosa Vinaigrette

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20 West Baltimore Street Baltimore Maryland | 21201
Appetizers
Baked Brie in Beggar's Purse - Fresh Berries, Apricot and Thyme Compote
Bacon Jam Filled Gougères, Mache, Sweet Chili Aioli
Lobster Ravioli, Frizzled Leeks, Marcona Almonds, Espresso Cream Sauce +4
Rockfish Medallions, Sundried Polenta Cake, Brown Butter with Hazelnuts +4
Maryland Crab Cakes, Lemon, Chesapeake Remoulade +6
Buffalo Fried Brussels Sprouts and Cauliflower with Bleu Cheese and Celery

Entrees
All entrees include a chef's selection of seasonal accompaniments. Please inquire for special request.

Bone In Coq Au Vin with Parisian Mushrooms and Pearl Onions
65

Chicken Chesapeake - Sautéed Chicken with Crab Imperial
74

Maryland Style Crab Cakes with Spicy Remoulade
76

Filet Mignon with Bordelaise Sauce
74

Dijon Crusted Salmon with Juniper Citrus Sauce
72

Braised Short Rib with Cremini Mushrooms, Pearl Onions and Michaud du Vin
72

Herbed Chilean Seabass with Poblano, Carrot, Ginger Coulis
78

NY Strip with Forest Mushroom Ragout
70

New Zealand Lamb Chops - Raspberry Mint Demi-Glace
76

Pistachio Crusted Chicken - Semi Boneless Chicken, Provencal Sauce
68

Espresso Crusted Duroc Pork Chop- Red Eye Demi-Glace
70

Steak and Cake- Filet Mignon with a Crab Cake, Green Peppercorn Sauce and Chesapeake Remoulade
88

Field and Stream- Veal Scaloppini and Lobster, Oven Roasted Tomato Coulis, Truffled Matchstick Potatoes
88

Lord Baltimore Hotel

20 West Baltimore Street Baltimore, Maryland 21201
Dessert
Flourless Chocolate Torte
Panna Cotta with Mixed Berries
Cheesecake
Caramel and Apple Puff Pastry
Carrot Cake
Lemon Chiffon Cake
Strawberry Shortcake
Seasonal Fruit Plate with Chocolate Fondue Sauce
Peach Cobbler
Key Lime Pie
Ice Cream Sundae or Sorbet
Beverage Service

Beer, Wine and Soda Bar
Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio
Domestic Beer: Budweiser, Yuengling, Bud Light
Craft Beer: Heavy Seas or Union Duck Pin
Imported Beer Selection: Stella or Corona
Soda: Assortment of Coca Cola Products
$14.00 per guest for the first hour
$8.00 per guest for the second hour | $5.00 per guest for each additional hour

Premium Bar
Liquors: New Amsterdam (Vodka), Bombay Gin, Dewar’s Scotch, Jack Daniels, Bulleit Bourbon Whiskey, Bacardi Superior, Altos Tequila, E&J Gallo Brandy Cordials:
Kahlua, Bailey’s Irish Cream, Amaretto
Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio
Domestic Beer: Budweiser, Yuengling, Bud Light
Imported Beer Selection: Stella or Corona
Soda: Assortment of Coca Cola Products
$16.00 per guest for the first hour
$10.00 per guest for the second hour | $7.00 per guest for each additional hour

Deluxe Bar
Liquors: Titos Vodka, Grey Goose, Bombay Sapphire Gin, Jack Daniels, Bulleit Rye Whiskey, Bacardi Superior, Captain Morgan Spiced Rum, Patron Silver Tequila,
Johnnie Walker Black Label Scotch, E&J Gallo Brandy Cordials: Kahlua,
Bailey’s Irish Cream, Amaretto
Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Sauvignon Blanc
Domestic Beer: Budweiser, Yuengling, Bud Light
Imported Beer Selection: Stella or Corona
Soda: Assortment of Coca Cola Products
$20.00 per guest for the first hour
$13.00 per guest the second hour | $9.00 per guest for each additional hour

All cash or host bars require a $400.00 minimum spend prior to service charge and tax. All cash bars will incur cashier fees.

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