



PRIVATE EVENT OFFERINGS

Revival Mt Vernon Place
101 West Monument Street / Baltimore, MD 21201
jdvhoteles.com/revival
410-727-7101

Welcome to Joie de Vivre, a collection of hotels with heart!



BREAKFAST BUFFET

CONTINENTAL \$23/person

Selection of House Made Croissants, and Scones with Whipped Butter and Preserves, Seasonal Fruit, Yogurt & Granola, Assorted Cereals

HOT BREAKFAST \$28/person

Scrambled Eggs, Bacon, Local Sausage, Home Fries or Grits, Seasonal Fruit and Artisan Bread, Assorted Fruit Juice, Ceremony Coffee Roasters Coffee, Rishi Hot Tea

Healthy Buffet \$30/person

Vegetable Frittata, Almond Milk Oatmeal, Turkey Bacon or Turkey Sausage, Seasonal Fruit, Chef's Choice Smoothie Shooters, Ceremony Coffee Roasters Coffee, Rishi Hot Tea

Enhanced Breakfast Buffet \$35/person

Scrambled Eggs, Bacon, Local Sausage, Home Fries or Grits, Challah French Toast, Seasonal Fruit and Artisan Bread to include Bagels & Pastries, Assorted Fruit Juice, Ceremony Coffee Roasters Coffee, Rishi Hot Tea

*Add on a Lox Display for \$7 per person

ADDITIONAL OPTIONS

ADD ONS priced per person

Lox Display with Traditional Accompaniments \$16

Almond Milk Oatmeal \$6

Assorted Breakfast Pastries \$40 per Dozen

Pancakes with New York Maple Syrup & Whipped Butter, Season Preserves \$8

Local Potato & Onion Frittata with Chervil + Crème Fraiche \$8

Challah French Toast with New York Maple Syrup \$8

Seasonal Yogurt Parfaits \$6

Assorted Breakfast Wraps to included Bacon, Sausage & Vegetable \$7

Croissants stuffed with Egg, Ham & Swiss \$8

Chef's Choice Breakfast Deviled Eggs \$3.50 each

Omelet Station \$15

Farm Fresh Eggs, Cheddar & Gruyere Cheeses,
Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Onions,
Fresh Spinach, Bacon, Salsa (attendant required)



BREAKS

HEALTHY BREAK \$17/person

Seasonal Crudit , Hummus and Seasonal Vegetables, Granola Bars, Trail Mix, Spiced Nuts

Camden Yards Break \$18/person

Boiled Peanuts, Warm Jumbo Pretzels with Spicy Mustard, Carmel Popcorn, Pigs in a Blanket

Sweet Tooth \$19/person

House Made Mini Desserts, Cookies, Brownies and Blondies

Apple Duo \$15/person

Fresh Sliced Apples, Nutella, Peanut Butter, Caramel, Chopped Nuts

Baltimore Break \$20/person

Assorted Utz Chips to include Pretzels & Crab Chips, Chocolate Crabs, and House-made Beef Jerky

ALL DAY BEVERAGE OPTIONS

NON-ALCOHOLIC BEVERAGES priced individually

Ceremony Decaf and Regular Coffee \$50/gallon

1/2 Day Coffee Service \$12/person

Full Day Coffee Service \$20/person

Assorted Fruit Juices \$4/each

Assorted Soft Drinks \$4/each

Bottled Water, Still and Sparkling \$4/each

Local Kombucha \$5/each

Coconut Water \$6/each

Red Bull \$5/each



LUNCH BUFFET

All Lunch Options Come with Iced Tea

WRAP/SANDWICH BUFFET \$38/person

Choice of 2 Salads

- Kale Caesar with Croutons, Buttermilk, & Parmesan
- Vegetable Salad with Local Greens, Amish Blue Cheese, Walnuts, & Walnut Vinaigrette
- Ancient Grain Salad with Preserved Citrus & Herbs
- Broccoli Slaw

Choice of 1 Soup

- Tomato Bisque
- Chicken Noodle
- Vegetable Grain

Choice of 3 Sandwiches

- Grilled Vegetable Wrap
- House Smoked Turkey Wrap
- Chicken Salad Croissant
- Black Forest Ham & Swiss on Ciabatta
- Rare Roast Beef and Havarti on French Bread
- Grilled Balsamic Chicken on Multi Grain

ITALIAN LUNCH \$46/person

Includes

- Kale Caesar with Croutons, Buttermilk, & Parmesan
- Vegetable Salad with Local Greens, Amish Blue Cheese, Walnuts, & a Walnut Vinaigrette

Choice of 2 Entrees

- Pesto Campanelle
- Penne with Chef's Choice Sauce
- Chicken Milanese
- Seasonal Gnocchi

Choice of 1 Dessert

- Tiramisu
- Cheesecake



SOUTHERN STYLE BUFFET \$47/person

Smoked Pork BBQ
Fried Amish Chicken
Seasonal Garden Salad with House Vinaigrette
House Made Cole Slaw
Fried Green Tomatoes Topped with Pimento Cheese
Sweet Corn Bread

MEXICAN LUNCH \$46/person

Choice of 2 Fajita Proteins

-Chicken
-Jumbo Shrimp
-Ground Beef
-Al Pastor

Includes

Jicama Slaw
Peppers, Onions, Salsa, Guacamole, Sour Cream, Shredded Cheese
Spanish Rice, Black Beans
Corn & Flour Tortillas
Churros

ADDITIONAL OPTIONS

ADD ONS priced individually

Charcuterie and Cheese Display \$13/person
Soup of the Day \$5/person
Chesapeake Bay Style Crab Cake - Market Price/person

DESSERTS priced accordingly

Chocolate Chip Cookies \$18/dozen
Espresso Fudge Brownies \$24/dozen
Individual Cheesecakes \$8/person
Mini Seasonal Cakes \$7/person
Seasonal Mousse \$9/person

Plated Lunches

Plated lunches can be arranged based off of the above lunch options. An additional cost of \$5 per person will apply. Please speak with your conference services manager to arrange a plated lunch.



DINNER BUFFET

Dinner Buffets Include Artisan Breads & Butter

SQUARE MEAL \$57/person

Starter (Choose 1)

Tomato Basil Soup (Vegan)
Maryland Crab Soup
Broccoli Cheddar Soup (Vegetarian)
House Salad
Caesar Salad

Entrée (Choose 2)

Pork Tenderloin with Mustard BBQ Sauce
Herb Roasted Chicken in a Herb Sauce
Seasonal Vegetable Penne
Seasonal White Fish with Beurre Blanc
*Add a 3rd Entrée for \$10 per person

Starch (Choose 1)

Sweet Potato Mash
Whipped Yukon Gold Potatoes
Seasonal Farro Succotash
Stone Ground Grits
Barley Risotto
Quinoa Salad

Vegetable (Choose 1)

Roasted Cauliflower
Collard Greens
Crispy Brussel Sprouts
Baby Carrots
Braised Red Cabbage
Celery Root Mash

Dessert (Choose 2)

Chocolate Dipped Cheesecakes
Flourless Chocolate Cake
Lemon Bars
Eclairs & Cream Puffs

GARDEN MEAL \$70/person

Starter (Choose 1)

Tomato Basil Soup (Vegan)
Maryland Crab Soup
Broccoli Cheddar Soup (Vegetarian)
House Salad
Caesar Salad

*Add an extra starter \$9 per person

Entrée (Choose 2)

Frenched Chicken Breast with Herb Jus
Pepper Crusted Top Sirloin
Grilled & Roasted Flank Steak
Pork Chop with Apple Cider Mustard
Roasted Salmon with Fresh Dill Crème
*Add an extra entrée \$15 per person

Pasta (Choose 1)

Braised Pork Ragout with Cavatelli
House Made Pesto with Strozzone
Seasonal Vegetable Penne

Starch (Choose 1)

Sweet Potato Mash
Whipped Yukon Gold Potatoes
Seasonal Farro Succotash
Stone Ground Grits
Barley Risotto
Quinoa Salad

Vegetable (Choose 1)

Roasted Cauliflower
Collard Greens
Crispy Brussel Sprouts
Baby Carrots
Braised Red Cabbage
Celery Root Mash

Dessert (Choose 2)

Chocolate Dipped Cheesecakes
Flourless Chocolate Cake
Lemon Bars
Eclairs & Cream Puffs
Fresh Fruit Tarts



REVIVAL PLATED DINNER \$62/person

Starter (Choose 1)

- Tomato Basil Soup (Vegan)
- Maryland Crab Soup
- Broccoli Cheddar Soup (Vegetarian)
- House Salad
- Caesar Salad

*Add an extra starter \$9 per person

Entrée (Choose 2)

- Frenched Chicken Breast with Herb Cream Sauce
- Pepper Crusted Top Sirloin
- Grilled & Roasted Flank Steak
- Pork Chop with Apple Cider Mustard
- Roasted Salmon with Fresh Dill Crème

*Add an extra entrée \$15 per person

*Add a Crab Cake for each Plate \$5 per person

Starch (Choose 1)

- Sweet Potato Mash
- Whipped Yukon Gold Potatoes
- Seasoned Faro Succotash
- Stone Ground Grits
- Barley Risotto
- Quinoa Salad

Vegetable (Choose 1)

- Roasted Cauliflower
- Collard Greens
- Crispy Brussel Sprouts
- Baby Carrots
- Braised Red Cabbage
- Celery Root Mash

Dessert (Choose 2)

- Chocolate Dipped Cheesecakes
- Flourless Chocolate Cake
- Lemon Bars
- Eclairs & Cream Puffs
- Fresh Fruit Tarts

PLATED DINNER

Plated Dinners Include:

Choice of 1 Starter, Entrée, 1 Starch, 1 Vegetable, Artisan Breads, and House Made Chef Dessert Special
Guest Choice of 2 Entrée's – Selection must be given to the hotel representative 5 business days prior to event

Duet Plate - \$10.00 Additional/person



RECEPTION

Minimum of 15 pieces per Hors D'oeuvres. Minimum of 15 servings per Display.

PASSED HORS D'OEUVRES priced per piece

Falafel with Tzatziki Sauce \$3
Seasonal Vegetable Bruschetta \$3
Brie & Herb Crostini \$4
Arugula & Beef Tenderloin Crostini \$6
Caprese Skewer \$4
Shrimp & Grits Spoon \$6
Mini Maryland Crab Cake \$6
Shrimp Dumplings \$5
Duck Spring Rolls \$5
Steak Tartare on Beef Chicharron \$5
Fried Oysters \$3
Local Ceviche \$5

DISPLAYED PRESENTATION priced per person

House Made Charcuterie, Meats, Pickles and Jam \$20
Seasonal Vegetable Crudit  with Assorted Dips and Artisan Bread \$15
Local and Regional Cheese Display \$17
Local Seafood Display, Ceviche, Raw Oysters, Raw Clams, Blue Crab Claws \$25

RECEPTION STATIONS

ASIAN INSPIRATION \$28/person

Potstickers, Vegetable Spring Rolls,
Steamed Pork Buns, Chicken Satay,
Assorted Sauces

MEDITERRANEAN \$16/person

Seasonal Grilled Balsamic Vegetables,
Marinated Tomatoes, Kalamata Olives,
Feta, Hummus, Pita Bread

PASTA (attendant required) \$20/person

Strozzopreti, Rigatoni, Cavatelli Pasta
(Choice of 2)
Garlic "Carbonara", Pesto, Braised Pork Ragout
(Choice of 2)
Seasonal Vegetables, Parmesan & Not Your Grandma's Garlic Bread

CARVING STATION (attendant required) priced per person

*Leidy's Farms Smoked Ham \$15
*Roasted Free Range Turkey Breast \$15
*Creekstone Farms Roasted Prime Rib \$22
*Roasted Suckling Pig (Lechon) \$32



HOSTED BAR-BEVERAGE OPTIONS

Available in one of our private event spaces

Cathedral Open Bar \$15.00/person first hour, \$10.00 each additional hour

Beer

Local Craft Beer

Wine

Selection of Red, White, Rose and Sparkling Wine

Monument Open Bar \$18.00/person first hour, \$13.00 each additional hour

Beer

Local Craft Beer

Wine

Selection of Red, White, Rose and Sparkling Wine

Spirits

Smirnoff Vodka, Beefeater Gin, Banks 5 Rum, El Jimador Tequila, Evan Williams Bourbon, Dewar's White Scotch, assorted mixers

Revival Open Bar \$22.00/person first hour, \$13.00 each additional hour

Beer

Local Craft Beer

Wine

Elevated Selection of Red, White, Rose and Sparkling Wine

Spirits

Tito's Vodka, Tanqueray Gin, Banks 5 Rum, Plantation Dark Rum, El Jimador Tequila, Makers Mark Bourbon, Jameson Whiskey, Johnny Walker Black, Elevated Mixers & Glassware

George's Open Bar \$32.00/person first hour, \$23.00 each additional hour

Beer

Local Craft Beer

Wine

Elevated Selection of Red, White, Rose and Sparkling Wine

Spirits

Tito's Vodka, Tanqueray Gin, Banks 5 Rum, Plantation Dark Rum, El Jimador Tequila, Makers Mark Bourbon, Jameson Whiskey, Johnny Walker Black, Elevated Mixers & Glassware

Craft Cocktails

Select 3 of the following Craft Cocktails to be Available Made to Order



REVIVAL

M^I VERNON PLACE

CONSUMPTION/CASH BAR- BEVERAGE OPTIONS

Available in one of our private event spaces

Consumption/Cash Bar / Priced Accordingly

Cathedral Bar

Beer

Local Craft Beer \$7/each

Wine

Selection of Red, White, Rose and Sparkling Wine \$10/glass

Monument Bar

Beer

Local Craft Beer \$7/each

Wine

Selection of Red, White, Rose and Sparkling Wine \$10/glass

Spirits

Smirnoff Vodka, Beefeater Gin, Banks 5 Rum, El Jimador Tequila, Evan Williams Bourbon, Dewar's White Scotch, assorted mixers \$11/cocktail

Revival Bar

Beer

Local Craft Beer \$7/each

Wine

Elevated Selection of Red, White, Rose and Sparkling Wine \$12/glass

Spirits

Tito's Vodka, Tanqueray Gin, Banks 5 Rum, Plantation Dark Rum, El Jimador Tequila, Makers Mark Bourbon, Jameson Whiskey, Johnny Walker Black, Elevated Mixers & Glassware \$12/cocktail

George's Bar

Beer

Local Craft Beer \$7/each

Wine

Elevated Selection of Red, White, Rose and Sparkling Wine \$12/glass

Spirits

Tito's Vodka, Tanqueray Gin, Banks 5 Rum, Plantation Dark Rum, El Jimador Tequila, Makers Mark Bourbon, Jameson Whiskey, Johnny Walker Black, Elevated Mixers & Glassware \$12/cocktail

Craft Cocktails

Select 3 of the following Craft Cocktails to be Available Made to Order \$13/cocktail



FOR ALL SERVICES

Please contact your catering or sales manager

ADDITIONAL POWER & AUDIO VISUAL

May be required for entertainment, applicable fees will apply. See separate Audio Visual menu for pricing

BAR POLICIES

One bartender per 40 guests: complimentary with a full open bar or \$150 per 3 hours for consumption bar
Additional bartenders above hotel standards will incur additional fees of \$150.00 for 3 hours
If a cash bar is requested there is a fee of \$150 per cashier & \$150.00 per bartender for 3 hours

COAT CHECK

Please inquire for coat check pricing 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 for any work outside scope of banquet event order
For food requiring a chef, carver or buffet attendant, a fee of \$150 per attendant per 2 hours, per 40 guests
Synchronized service, additional \$20 per guest

PARKING

Hotel offers valet parking. Please contact hotel for pricing. Valet parking may not be available for all events

GUIDELINES

Final guarantee required no later than 72 hours prior to event
Displays and stations will be prepared for the guaranteed guest count
For groups fewer than 15 guests, there will be a \$5.00 per guest surcharge for each menu item.
Upon request Revival will set tables and chairs up to 5% over the event guarantee
Payment is required based on contract and final payment is based on actual attendance or guarantee number whichever is greater
A credit card authorization form is required to be on file for all events

Menu options are exclusive of 6% food tax, 9% MD alcohol tax and 23% service charge