



9115 Whiskey Bottom Road
Suite E
Laurel, MD 20723

1-800-213-7427
-725-4224

Evening Wedding Package

ALL-INCLUSIVE WEDDING DINNER PACKAGE

We offer a number of catering options for a customized affair. Contact Putting on the Ritz today to discuss our Wedding Dinner Package in detail. Let our wedding consultants prepare your dream wedding reception.

Our All-Inclusive Wedding Dinner Package includes the following:

- A four (4) hour rental of the Historic Savage Mill Manor House from 7:00 PM to 11:00 PM.
- A buffet dinner featuring a selection of passed hors d'oeuvres during the cocktail hour.
- A gorgeous cupcake display featuring an assortment of homemade cupcakes and token cake.
- Professional DJ.
- Champagne, Beer and Wine Bar.
- Floor length linens, china, flatware and glassware for the main dinner.
- Upgraded disposables for the bar, coffee and dessert.
- Our professional and always courteous staff for set up, reception and break-down.

This extraordinary offer is available for \$8,995.00* (Fri/Sun) or \$9,695.00* (Sat), plus tax for the Historic Savage Mill Manor for parties of 90-100 guests. Additional guests will be billed at \$70.00 per person, plus tax. Smaller parties will receive a credit of \$35.00 per person, plus tax.

*An additional charge for labor may be applicable for parties of fewer than 90 guests. There is an additional rental charge for outdoor ceremony chairs at the Manor.

See below for menu selections.



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All-Inclusive Reception/Dinner Menu

Passed to Your Guests During the Cocktail Hour

Caprese Skewers

Fresh Mozzarella, Basil Leaves and Grape Tomatoes with a Balsamic Drizzle

Coconut Shrimp

Served with Tropical Fruit Salsa

Mini Beef Burgers

Cocktail Burgers with Dill Chip, Romaine and Cheese on a Petite Roll

Chicken Satay

Thai-Style Chicken Skewer with Spicy Peanut Sauce

AT THE BUFFET

Classic Caesar Salad

Chopped Romaine, Grated Parmesan, Seasoned Croutons, Caesar Dressing

Artisan Bread Display

Perfectly Roasted Hand-Carved Top Round of Beef

With Au Jus and Creamy Horseradish Sauce

Chicken Marsala

Wild Mushroom Marsala Cream Sauce

Penne Pasta Marinara

Tossed in a Robust Marinara Sauce with Grated Parmesan on the Side

Garlic Mashed Potatoes

Sinfully Rich Mashed Red Potatoes Laced with roasted Garlic

Wood Grilled Vegetables

Seasoned Medley of Zucchini, Squash, Carrots, Red Onions and Red Peppers

Coffee and Tea Station

Assorted Cupcake Display with Token Cake

Serving the Area Since 1983
www.puttingontheritz.com