



LORD BALTIMORE HOTEL
est. 1928

BANQUET MENU 2026



CONTENTS

BREAKFAST & BRUNCH

Buffet & Continental	3
Breakfast Enhancements	4
Plated Breakfast	5

BREAKS

Themed Breaks	5
à La Carte Breaks	6

COCKTAIL HOUR

Hors d'Oeuvres	7
Reception Displays	8
Action Stations	9
Carving Boards	9

LUNCH AND DINNER

Buffet	10-11
Plated	12

DESSERT

Plated, Buffets and Stations	13
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BEVERAGE SERVICE

14

GENERAL INFORMATION AND POLICIES

15

BREAKFAST & BRUNCH

*All Breakfast Buffets include freshly brewed coffee and decaffeinated coffee;
black, green and herbal tea selection and chilled fruit juices*

LB Continental \$24

Assorted muffins and pastries
Seasonal fruit display
Individual plain & fruit Greek yogurt

LB Healthy Start \$29

Assorted bottled juices and Vitamin Water
Yogurt parfait bar
 Individual plain & fruit Greek yogurt
 House-made granola
 Mixed fresh berries
Oatmeal with chopped pecans and brown sugar
Selection of cereals with 2% milk
Bran muffins and walnut raisin bread
Fresh fruit salad
Individual plain & fruit Greek yogurt

The All American \$28

Assorted pastries & muffins
Pullman white, whole grain and sourdough toast
 with whipped butter and preserves
Scrambled eggs
Thick-cut applewood smoked bacon and chicken
 sausage links
Herbed breakfast potatoes
Seasonal fruit display

Charm City Breakfast \$34

Assorted Danish, pastries, muffins and croissants
Breakfast sandwiches to include a choice of three:
 Egg and cheese
 Bacon, egg and cheese
 Chicken sausage, egg, and cheddar
 Vegan egg, roasted vegetables and cheese
 on gluten free wrap
House-made granola
Individual plain & fruit Greek yogurt
Fresh fruit salad

LB Downtown \$46

Variety of Danish, muffins, pastries and croissants
Smoked salmon display
 Diced red onion, capers, chopped hard-boiled egg,
 tomatoes, dill crème fraiche
Bagels & cream cheese
Scrambled eggs
Thick-cut applewood smoked bacon and chicken sausage
 links
Herbed breakfast potatoes
Seasonal fruit display
White, whole grain and sourdough toast with whipped
 butter and preserves

Avocado Toast \$32

White, wheat and gluten-free bread for toasting
Mashed avocado
Red and yellow cherry tomatoes
Sieved hard-boiled egg
Diced red onion
Arugula
Crumbled feta cheese
Seasonal fruit display
Smoked Salmon **add \$10**

Prices per person unless otherwise indicated. Minimum 25 guests for all bars, buffets, displays and stations.

***Indicates attendant/carver required; 1 per 50 guests. Vegan and gluten-free options available.**

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

BREAKFAST & BRUNCH ENHANCEMENTS

Create your own menu or add to your Breakfast or Brunch

Breakfast Biscuits or Sandwiches \$9

- Egg & cheese
- Bacon, egg & cheese
- Chicken sausage, egg & cheese
- Vegan egg, cheese and roasted vegetables on gluten free tortilla wrap

House-cured Gravlax or Smoked Salmon Display \$16

Diced red onion, capers, hard-boiled egg, tomatoes, dill
Crème fraiche, cream cheese, fresh bagels

Fresh Herb & Vegetable Frittata \$7

Scrambled Eggs \$6

Omelet Station \$15

Eggs or egg whites
Spinach, peppers, onions, scallion, tomatoes, asparagus,
fresh herbs
Cheddar cheese, Swiss cheese, feta cheese
Diced ham, bacon bits
+ Attendant

Bacon Bar \$20

Cured pork belly, carved to order
Maple candied bacon
Maple bacon donuts
Bacon & cheddar scones
Virgin Bloody Mary with Old Bay rim and bacon
Garnish
+ Carver

Fruit Carving Station \$15

Hand-cut cantaloupe and honeydew melon, watermelon,
papaya, mango and pineapple
+ Carver

Applewood Smoked Bacon \$6

Chicken Sausage Links \$6

Brioche French Toast, Buttermilk Pancakes or Waffles \$8

Strawberries, blueberries, Nutella, maple syrup & butter

Yogurt Parfait Bar \$7

Plain and fruit flavor individual Greek yogurt

(Non-dairy yogurt upon request)

House-made granola, berries, dried fruits, honey, agave
syrup

Sliced Quick Breads \$4

Fresh Bagels \$5

Assorted spreads and whipped butter

Seasonal Fruit Salad \$5

Individual Dry Cereal, Oatmeal or Chia Pudding \$5

Bottled Water and Juices \$5 each Assorted

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PLATED BREAKFAST OR BRUNCH

Includes Chef's selection of seasonal accompaniments, croissants for the table, freshly brewed coffee and decaffeinated coffee, a selection of black, green and herbal teas, and chilled fruit juices

Farm Fresh Scrambled Eggs \$29

Bacon, herbed breakfast potatoes

Brioche French Toast \$29

Fruit compote, bacon or sausage

Eggs Benedict \$34

Herbed breakfast potatoes

Eggs Chesapeake with Crab \$38

Herbed breakfast potatoes

Frittata \$30

Spinach, tomatoes and goat cheese
Herbed breakfast potatoes

Quiche Lorraine or Florentine \$32

Seasonal fresh fruit

Chia Pudding \$22

Honey-vanilla Greek yogurt and berries

THEMED BREAKS

Camden Yards \$29

Fisher's Caramel Corn
Pretzel bites with cinnamon and sugar
Mini hot dogs in poppy seed pastry, spicy mustard
Soft drinks and bottled water

Baltimore Native \$32

Individual bags of Utz Old Bay potato chips
Red velvet cupcakes and Berger-style cookies
Toasted pita with warm crab dip
Lemonade and Iced Tea

Mid-morning pick-me-up \$18

A selection of house-made pound cakes
Fruit skewers
Coffee, tea, infused water

Cookies & Milk \$15

Chocolate chip cookies, blondies and brownies
Milk, almond milk, chocolate milk

Healthy Alert \$18

Fruit skewers
Honey-vanilla yogurt sauce
Lemonade & iced tea

Chips & Dip \$10

Tortilla chips & salsa (or)
Kettle potato chips & caramelized onion dip

Everyone Loves Ice Cream! \$18

Locally produced ice cream sundae bar or ice cream novelties
Soft drinks, coffee, tea

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A LA CARTE BREAKS

Fresh from the Bakery

Assorted bagels and cream cheese	\$48 dz
Scones with preserves and butter	\$48 dz
Danish, muffins, croissants	\$48 dz
Sliced breakfast breads	\$40 dz
Mini donuts	\$24 dz
French macarons (gf)	\$22 dz
LB Bakery cookie jar	\$39 dz
Spiced ginger, oatmeal raisin, sugar chocolate chunk, peanut butter, snickerdoodle	
Bar Cookies	\$40 dz
Blondies, brownies, cream cheese brownies, Hello Dollies	
Walnut Brownies (gf)	\$48 dz

Special Occasion Cakes

Minimum 1-week advance notice required

Beverages

Coffee, decaffeinated coffee, hot tea	\$80/gal
Juice: orange, cranberry, grapefruit, apple	\$40/gal
Iced tea	\$40/gal
Soft drinks, bottled water, flavored seltzer	\$5 ea
Powerade or Vitamin Water	\$6 ea
Red Bull	\$7 ea
Fruit infused water	\$5 gal
All day coffee	\$19 per guest
All day beverages: coffee, iced tea, soft drinks	\$25 per guest

Snacks

Trail mix	\$12 per lb
Individual fruit salad bowl	\$8 ea
Whole seasonal fruit	\$3 ea
Yogurt parfait	\$6 ea

Chips and Dip \$8

Salted lotus root chips
House-made Old Bay or Ranch chips
Roasted onion and vegan creamy herb dip

Kind (or) Nature Valley Granola Bars \$4 ea

Freshly Popped Popcorn \$6

From the cart with flavored salts, individual bags

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HORS D'OEUVRES

Hors d'Oeuvres

\$72 per dozen

Cold

Goat Cheese Brûlée
with bacon jam in mini pastry

Tomato Basil Tart
balsamic drizzle

Spicy Gazpacho Shooter

Caprese Skewer
(seasonal)

Butternut Squash Crostini
with avocado salsa

Tuna Poke in Mini Cone

BLT Bites

Country Ham Biscuit
shaved ham on mini cheddar biscuit
with cherry compote

Shrimp Salad
with micro dill on endive

Sesame Tuna Tartar
in sesame cone, wasabi aioli

Prosciutto and Melon
in filo cup

Salmon Gravlax
on pumpernickel crostini, micro dill

Hot

Latkes
dill crème fraiche and apple compote

Mini Quiche
(Lorraine or Mushroom)

Vegetable Spring Roll

Mini Vegetable Empanada

Crispy Buffalo Cauliflower

Vegetable Dumpling

Flash Fried Tofu

Mini Crab Cakes
with spicy remoulade (MP)

New Zealand Lamb Chops
with mint demi glaze (MP)

Mini Chicken & Cheese Quesadilla

Mini Dogs
in poppy seed pastry

Scallops Wrapped in Bacon
spicy marmalade

Boneless Korean-fried Chicken Bites

Chicken & Waffle Bites

Coconut Shrimp
with mango chutney

Jumbo Shrimp
with cocktail sauce

Beef Wellington Bites

Empanadas
Beef or Chicken

Mini Salmon Cake
with lemon aioli

Arancini
with tomato confit

Nashville Hot Chicken Skewer

Hush Puppies
with hot honey mustard

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RECEPTION DISPLAYS

Seasonal Fruit Display \$12

Sliced honeydew, cantaloupe, pineapple, red and green grapes, assorted berries

Cheese Display \$20

A selection of local, domestic and international cheeses
Crostini and a selection of crackers, grapes, whole grain mustard, fruit conserves

Charcuterie \$24

Domestic cured meats, seasonal conserves, dried fruits and nuts, house mustard
Crostini and a selection of crackers

Vegetarian Charcuterie \$16

A selection of raw, blanched and grilled seasonal vegetables, vegan green goddess dip

Bruschetta Bar \$18

Crostini, fresh baguette and grilled pita
Fresh tomato with basil
Eggplant caponata
Caramelized onion and mushrooms
Fresh mozzarella and ricotta
Extra virgin olive oil and balsamic glaze for drizzle

Tapas Board \$25

Array of cured meats, cheeses, olives, tinned fish, salted nuts and small bites

Sushi Platters - Market Price

Assortment of fish, seafood and vegetable sushi, sashimi and rolls
Served with soy sauce, wasabi, pickled ginger and seaweed salad

Dumplings & Buns \$28

Select 3: chicken, pork or vegetable dumplings or shrimp shumai
Pork or crispy honey-chicken bao buns
Soy sauce, ginger mirin and spicy Kewpie dipping sauces
Asian Slaw
Spicy Cucumber Salad

Slider Station \$30

Select 3: Angus beef, chicken tender, fried oysters, black bean cake, salmon cake
Cole slaw
Lettuce, tomato, cucumber, mayo, ketchup and Dijon mustard
Add crinkle fries (add \$5)

Flatbreads \$15

Select 3: Margherita, tomato, Italian sausage, pepperoni, peppers & onions, chicken or vegan
Garlic knots
Fried zucchini, fra diavolo dipping sauce add \$5

Grilled Cheese & Tomato Soup \$15

Assorted mini grilled cheese sandwiches
(American, pepper jack, cheddar, Swiss)
Creamy tomato soup
House-made saltines

Bounty of the Chesapeake - Market Price

Extravagant seafood display with mussels, shrimp, cured salmon, shucked oysters and crab claws

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ACTION STATIONS

Raw Bar - Market Price

Oysters and clams shucked to order
Cocktail sauce, lemon, Tabasco and mignonette
+ Shucker

Sushi Bar - Market Price

Our uniformed Sushi Chef prepares sushi, sashimi and rolls
Fresh fish, seafood and vegetables
Seaweed salad, soy sauce, wasabi and pickled ginger
+ Sushi Chef

Pasta Bar \$23

Sauté station serving tortellini, cavatappi or orecchiette
Pesto, marinara, Alfredo sauce
Sautéed mushrooms, sautéed bell peppers, ground beef or vegan 'chicken'
Grated Parmesan, fresh herbs
+ Chef

Fajita Station \$30

Beef, chicken or tofu with onions, peppers, black beans, shredded cheese, pico de gallo and Mexican rice
+ Chef

CARVING BOARDS

Oven-roasted Turkey \$24

Petite rolls, Dijon mustard, mayonnaise, cranberry compote
+ Carver

Prime Rib \$45

Silver dollar rolls, horseradish cream, au jus, buttermilk biscuit
+ Carver

Tenderloin \$45

Silver dollar rolls, classic demi-glace, horseradish cream, frizzled onion
+ Carver

Salmon Duo \$35

Select two: chilled poached salmon, grilled salmon or house-made gravlax
Dill crème fraiche, lemon aioli,
Pumpernickel and rye toast
+ Carver

Add salad or vegetable and a starch to any carving board +\$8 per guest

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LUNCH AND DINNER BUFFET

Lunch Buffets include iced tea and lemonade

Dinner Buffets include freshly brewed coffee and decaffeinated coffee; herbal tea selection

Little Italy Buffet \$50/\$60

Caesar salad with shaved Parmesan, brioche croutons, Caesar dressing
Caprese with local tomatoes and fresh mozzarella, basil, olive oil and balsamic glaze, seasonal **add \$4** per guest
Roasted vegetable antipasto with pesto and crostini, cured meat added to antipasto **add \$5** per guest
Chicken Piccata with oven cured tomatoes (or) classic chicken Parmesan
Pan roasted Atlantic cod, lemon and herb, pinot grigio broth
Spinach and ricotta, beef (or) mushroom ravioli with marinara (or) Alfredo sauce
Seasonal vegetables
Garlic bread and herbed focaccia
Cannoli and tiramisu

Latin Buffet \$52/\$65

Gazpacho with shrimp (summer/fall) or chicken tortilla soup (winter/spring)
Black bean and corn salad with scallions, radishes, queso fresco, chili lime aioli
Romaine hearts with oven roasted cherry tomatoes, Parmesan cheese, sliced red onions, cilantro and chipotle ranch
Grilled flank steak with chimichurri & grilled yellow onions
Chili spiked Yukon gold fingerling potatoes
Tortilla dusted cod with cilantro and lime
Coconut rice
Seasonal vegetables
Churros and pineapple-coconut cupcakes

Inner Harbor Buffet \$65/\$75

Maryland crab soup or crab bisque
Field greens salad with carrots, snap peas, red onions and Old Bay croutons
Cucumber and tomato salad with basil vinaigrette
Maryland crab cakes with corn relish, spicy remoulade and cocktail sauce
Eastern Shore boneless fried chicken
LB signature five-cheese mac n' cheese
Cornbread, whipped butter and apple butter
Red velvet cupcakes

Chesapeake Buffet \$80/\$95

Cream of crab soup
Field greens with cherry tomatoes, red onions, croutons, roasted shallot sherry vinaigrette
Cucumber and tomato salad with basil vinaigrette (summer/fall)
Arugula with cranberries, carrots, pepita, goat cheese and maple dressing (winter/spring)
Maryland crab cakes with spicy remoulade and cocktail sauce
Corn, red onion & tomato salad
Black Angus filet with chimichurri, house-made steak sauce or merlot demi-glace
Seasonal vegetables
Parker House rolls and whipped butter
Selection of miniature desserts and pastries

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LUNCH AND DINNER BUFFET

Lord Baltimore Buffet \$60/\$75

Classic tomato soup
Hearts of romaine, blistered tomato, shaved Parmesan, lardons, blue cheese dressing
Lemon herb brined chicken breast, natural au jus
Sweet and spicy glazed salmon, citrus herb broth
Seasonal vegetable
Herb roasted potatoes
Parker House rolls with whipped butter
Chef's selection of dessert

Taco Bar \$40

Beef, chicken and portobello mushroom
Sautéed peppers and onions
Tomato, guacamole, pico di gallo, black beans,
Shredded cheddar, sour cream, shredded lettuce, black olives
Romaine salad with queso fresco and chipotle ranch dressing
Churros with cinnamon-sugar

Classic Salad Bar \$35

Spring mix, romaine, arugula and baby kale
Select Two: grilled lemon thyme chicken, grilled steak or Old Bay shrimp
Roasted vegetables, shredded carrots, diced red onions, cherry tomatoes, cucumber,
Roasted corn, radish, broccoli chickpeas and olives
Shredded cheddar & shaved Parmesan cheese
Hard boiled eggs, bacon bits, house-made Old Bay croutons
Artisanal rolls
Shortbread cookies
Seasonal fruit display

Fells Point Submarine Sandwich Buffet \$30

Field greens, shaved carrots, cucumber, tomato, candied pecans, green goddess dressing
Herbed potato salad (or) Cole slaw
3' turkey sub with cheddar cheese, lettuce, tomato, sub dressing
3' Italian or roast beef sub with provolone cheese, lettuce, tomato, sub dressing
3' grilled veg and hummus sub
Mayonnaise, mustard, horseradish sauce
Seasonal whole fruit
Cookies, blondies and brownies

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PLATED LUNCH & DINNER

Plated meal pricing is based on three courses with choice of soup or salad, entrée, and dessert. All plated meals include dinner rolls, freshly brewed coffee, decaffeinated coffee, and tea selection. Entrees presented with Chef's selection of seasonal accompaniments.

Salads

Baby Wedge Salad

Panetta crisp, cherry tomatoes, chives
Blue cheese dressing

Caesar Salad

Chopped romaine, brioche croutons, Parmesan cheese
Traditional Caesar dressing

Field Greens Salad

Mesclun mix, heirloom cherry tomato, English
cucumber, pepita, white balsamic vinaigrette

Farmer's Market Seasonal Salad

Soup

Tomato Basil

Gazpacho (summer/fall) (vg/gf)

Butternut Squash (winter/spring) (vg/gf)

Carrot Ginger (hot or chilled)

Maryland Crab (soup or bisque) **+\$4**

Creamy Mushroom with puff pastry crouton **+\$3**

For the Table

Seafood Tower - Market Price

With local oysters, crab, lobster and shrimp cocktail
Appropriate accompaniments

Breads and Spreads +8

Locally baked rustic breads and flat bread
Herb butter, olive oil and tomato jam

Entrees

Bone-in Herb Brined Chicken Breast \$65
Seasonal salsa

Chicken Chesapeake \$75

Airline chicken breast with crab imperial

Stuffed Chicken Breast \$68

Roasted red peppers, brocolini, and Parmesan cheese

Filet Mignon \$80 5 oz / \$90 7 oz

Classic demi-glace

Steak & Cake - Market Price

5 oz petit filet and 4 oz crab cake with horseradish demi-
glace, Chesapeake remoulade

Red Wine Braised Short Rib \$65/\$75

Mushroom ragout, frizzled onion

Flat Iron Steak \$72

Blue cheese or horseradish sauce

New Zealand Baby Lamb Chops - Market Price

Mint demi-glace

Proscuitto Wrapped Cod \$75

Herb Beurre Blanc Sauce

Maryland-style Crab Cakes - Market Price

Two 4-oz jumbo lump crab cakes with spicy remoulade

Sweet Chili Glazed Salmon \$70

Citrus sauce

Seared Wild Rockfish \$78

Lime chive sauce

Ratatouille \$48/\$60 (vg/gf)

Over herbed polenta

Curried Cauliflower with Lentils \$52/\$65 (vg/gf)

Individual Vegetable Wellington \$50

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DESSERTS

Plated Desserts

(Included with plated lunch and dinner)

Lemon or Key Lime Tartlet
Chocolate Tart (vg/gf)
New York-Style Cheesecake
Deep Dish Apple Pie
Red Berry Mascarpone Cake
Chef's Specialty Seasonal Selection
Coconut Mango Mousse

Buffet Desserts

Selection of Miniature Parfait +\$10

Select 3: tiramisu, lemon meringue, chocolate, vanilla-raspberry, raspberry-dark chocolate (vg), or tropical mango (vg)

Bite-sized Cakes +\$10

Select 3: strawberry cream, lemon, raspberry cream, Guinness chocolate

Tartlet +\$10

Select 3: apple vanilla, apricot almond, caramel almond, chocolate praline, chocolate, lemon

Cheesecake Bites +\$10

Select 3: chocolate fudge, salted caramel, cookies & cream, passion fruit-mango

Petit Fours +\$10

Bite sized éclair, crème puff, Napoleon, opera cake and miniature berry tart

Viennese Table +\$18

A vibrant array of miniature desserts created from the selections above.

Stations

Crepes +\$14

Prepared to order
Bananas foster, suzette, fresh strawberries & cream or cinnamon-apple compote
Add ice cream + \$5 per guest
+ Attendant

Ice Cream +\$17

Scooped to order
Your choice of three flavors of local ice cream or sorbet
Mini M&Ms, crushed Oreos, white chocolate chips, Reese's Pieces, mini marshmallows, crushed Heath Bar, gummy bears, slivered almonds, chopped peanuts, shredded coconut
Sliced strawberries, fresh blueberries
Hot fudge, butterscotch and whipped cream
+ Attendant

Special Occasion Cakes and Custom Desserts

Available with minimum one-week advance notice.

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BEVERAGE SERVICE

Beer, Wine and Soda

House red and white wine selection
Domestic and imported beers
LBH English IPA and other local craft beers
Sparkling mineral water, selection of soft drinks

\$15 per guest for the first hour

\$9 per guest for the second hour

\$6 per guest for each additional hour

or per drink

Wine & craft beer **\$10** | domestic beer **\$7**

Mineral water and soft drinks **\$5**

Cash bar (includes tax; Cashier required)

Wine & craft beer **\$11** | domestic beer **\$8**

Mineral water and soft drinks **\$5**

Brunch Bar

Tito's Vodka and sparkling wine
House Bloody Mary mix
Orange juice, cranberry juice
Garnishes

\$15 per guest for the first hour

\$9 per guest for each additional hour

Local Bar

Locally produced spirits, wine and craft beer selection

\$22 per guest for the first hour

\$14 per guest for second hour

\$10 per guest each additional hour

Premium Bar

Tito's Vodka, Bombay Gin, Dewar's Scotch, Jack Daniels
Whiskey, Jim Beam Bourbon, Canadian Club Rye,
Bacardi Superior Rum, Sauza Gold Tequila

House red and white wine

Selection of domestic and imported beers

LBH English IPA and other local craft beers

Sparkling mineral water, selection of soft drinks

\$20 per guest for the first hour

\$12 per guest for the second hour

\$9 per guest for each additional hour

or per drink

Cocktails **\$12**

Wine & craft beer **\$10** | domestic beer **\$7**

Mineral water and soft drinks **\$5**

Cash bar (prices include taxes; Cashier required)

Cocktails **\$14**

Wine & craft beer **\$11** | domestic beer **\$8**

Mineral water and soft drinks **\$5**

Deluxe Bar

Absolute Vodka, Bombay Sapphire Gin,
Jack Daniels Whiskey, Sagamore Rye Whiskey,
Makers Mark Bourbon, Bacardi Superior Rum,
Captain Morgan Spiced Rum, Patron Silver Tequila,
Johnnie Walker Red Label Scotch

Upgraded wine selection to include rose, red and white

Selection of domestic and imported beers

LBH English IPA and other local craft beers

\$24 per guest for the first hour

\$16 per guest for second hour

\$13 per guest each additional hour

or per drink

Cocktails **\$17**

Wine & craft beer **\$10** | beer **\$7**

Mineral water and soft drinks **\$5**

Cordials

Kahlua, Bailey's Irish Cream, Disaronno Amaretto,
Gran Marnier, Drambuie, Tuaca, Fireball,
Remy Martin V.S.O.P.

\$18 per drink

Non-alcoholic Bar

Sparkling and still mineral water

Fruit infused water

Flavored seltzer

Juices

Soft drinks

Mocktail

\$10 per hour or **\$5** per drink

Coffee Bar

Regular and decaffeinated coffee

Selection of green, black and herbal tea

Whipped cream, cinnamon sticks, rock candy sugar

\$7 per guest

Wine List

Selection varies. Please inquire about your favorite wines
or request our current list.

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Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

GENERAL INFORMATION & POLICIES

Bar Policies

All alcohol served and consumed on our premises must be provided by the Lord Baltimore Hotel.

- Bartender fee \$250; 1 per 75 guests
- Cashier fee \$250, 1 per 100 guests, required for all cash bars
- Cash bar or hosted per drink bar minimum \$400
- Cash bar prices include tax

Coat Check

Available upon request for your event; Attendant fee applies.

Coat racks are available at no additional charge, based on availability.

Deposit

A signed contract and deposit are required to secure your event.

Fire Detail

Baltimore City Fire Department may require diagrams in advance for any event.

Candle Policy

Candles that feature ignited flame must be in a container (i.e. glass cylinder, votive, etc.) and may be used only on elevated surfaces. Flame must be at least 2" below the top of the container. Under no circumstances may any type of lit candle be placed on the floor.

Menu Guidelines

Final menu must be advised at least two weeks prior to your event date.

Final guarantee required 3 business days prior to event date.

Displays and Stations will be prepared for the guaranteed guest count.

Bars, Buffets and Stations require a 25-person minimum.

Labor Fees

Security, Engineers or Housemen \$75 per hour
Food Station Chef or Attendant, Raw Bar Shucker \$225 each; up to 90 minutes

Parking

Valet available; fee applies.

Payment

Credit card authorization is required to be on file for all events.

Payment in full is required ten (10) days in advance based on final guarantee.

Balance will be charged to credit card on file if actual attendance is higher than final guarantee.

Room Set-up

Room will be set up based on the floor plan agreed upon by the client and the Hotel.

Room set up changes made less than 48 hours prior to scheduled event will be subject to a service fee.

Upon request, tables and chairs can be set up to 5% above guarantee.

Service Charge

Service charge of 24% is added to all food and beverage, audio-visual and room rental charges.

Service charge is subject to Maryland sales tax.

Taxes

Maryland sales tax 6%

Maryland alcoholic beverage tax 9%

Baltimore City parking tax 20%

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est. 1928



Grab & Go or Dine-in

Fresh Pastries & Desserts
Soup, Salads & Sandwiches
Off-premise Deliveries Available



Contemporary Dining & Cocktails

Happy Hour Monday – Friday



Seasonal Rooftop Bar

20 W BALTIMORE ST, BALTIMORE, MD 21201

WWW.LORDBALTIMOREHOTEL.COM

410.539.8400