



BELVEDERE & CO
EVENTS

EVENING
AFFAIRS

Private Evening Affairs



Consider one of our unique venue spaces to serve as the backdrop for your private celebration of 30 guests or more.

SERVICES

INCLUDED IN ALL PRIVATE EVENING AFFAIRS

VENUE AMENITIES

- ◆ Four-hours reserved space, additional time available
 - ◆ A variety of distinctive, unique venue spaces
 - ◆ Chairs, tables and bar(s)
- ◆ Host's choice of solid color linens and napkins
 - ◆ China, flatware, glassware, votive candles
- ◆ Access for set-up two hours prior to event
 - ◆ One lobby directional sign

PLANNING

- ◆ Dedicated planning team of Event Coordinator and Day-of Event Manager
- ◆ Custom floor plan creation and access to virtual floor plan and seating chart
 - ◆ Guidance with menu, vendors, transportation and hotel selections
- ◆ Communication of timeline, floor plan, venue policies to vendors as applicable
 - ◆ Hosted tours of venue spaces as requested
- ◆ Planning calls, emails, and meetings as requested

DAY-OF COORDINATION

- ◆ Management of vendor arrivals, set-up and clean-up as applicable
- ◆ Collection, placement and one-hour end-of event clean-up of decor and personal items
 - ◆ Management of event timeline
- ◆ Professional day-of catering and bar staff to provide excellence in hospitality

VENUE FEE APPLIES FOR ALL PRIVATE EVENING AFFAIRS PACKAGES

Venue fee varies based on date of event. Inquire for pricing.

Menu prices are not inclusive of venue fee, 23% service charge, 6% sales tax, or 9% alcohol tax.

At Belvedere & Co. Events we love to keep our menus exciting and current.

Menu selections subject to availability and prices are subject to change.

Semi-Private Evening Affairs



Consider hosting a semi-private affair in a shared setting for guest counts between 12 and 30. These intimate events can be cocktail-style parties or seated and served affairs.

SERVICES

INCLUDED IN ALL SEMI-PRIVATE EVENING AFFAIRS

- ◆ Two and a half hour seating
- ◆ Spectacular 13TH Floor venue space
 - ◆ Chairs, tables
- ◆ China, flatware, glassware, votive candles
 - ◆ Background house sound music
- ◆ Professional day-of catering and bar staff to provide excellence in hospitality

*For semi-private reservations under 20 guests, a labor fee of \$85 applies.
Menu prices are not inclusive of 23% service charge, 6% sales tax, or 9% alcohol tax.
At Belvedere & Co. Events we love to keep our menus exciting and current.
Menu selections subject to availability and prices are subject to change.*

Venue Spaces



THE PALM BALLROOM

The ideal setting for your next soirée. Back in the day, hotel guests would lounge under the Tiffany glass skylights with a good read, while the afternoon light streamed in through the French doors. Today, the setting is just as lovely in its architectural detail and polished stone flooring.

Not available for semi-private affairs.



THE JOHN EAGER HOWARD BALLROOM

A handsome stone fireplace anchors this rich wood paneled room, but the mural is what captivates you. A young art school graduate, Verna Rogers hand painted historic scenes back in 1935. Today, the five glistening chandeliers accentuate the beauty of Rogers' artwork, creating a special guest experience.

Not available for semi-private affairs.



THE 13TH FLOOR

If you're looking to impress your guests, you have found the perfect venue space. The views from the 13TH Floor showcase this beautiful city and serve as your backdrop. The decor is urban chic, with room to add your own flare.

Follow that up with impeccable service and delectable cuisine, and you have a party.



Annabelle Dando Photography, Angel Kidwell Photography

Menus



Prix Fixe Menu



THE CAB CALLOWAY

Prix Fixe Menu pricing includes host's choice of salad, artisan breads and butter, guests' choice of entree, chef's choice of accompaniments, dessert.

STARTER

Host to select one.

BELVEDERE SALAD

Seasonal selected greens, grape tomatoes, English cucumbers, croutons, white balsamic vinaigrette

CAESAR SALAD

Frisée, sun-dried tomatoes, parmesan tuile

MAIN

Host to select two proteins and one vegetarian or vegan entree to be served as guests' choice at event.

To offer an additional option, \$7 per guest.

THYME & PANKO OVEN-FRIED CHICKEN BREAST

Peppercorn sage sauce

MAPLE & MIRIN GLAZED SALMON

Sesame, scallions

BLACK PEPPER ROSEMARY STRIP LOIN

Port wine demi-glace

EGGPLANT ROLLATINI

Ricotta, parmesan, basil, marinara

SWEET POTATO GNOCCHI & CAULIFLOWER

Red curry coconut sauce

DESSERT

ASSORTED MINIATURE DESSERTS

Served family-style

\$41 per guest

Prix Fixe Menu



THE B.B KING

Prix Fixe Menu pricing includes host's choice of salad, artisan breads and butter, guests' choice of entree, chef's choice of accompaniments, dessert.

STARTER

Host to select one.

BELVEDERE SALAD

Seasonal selected greens, grape tomatoes,
English cucumbers, croutons, white balsamic vinaigrette

CAESAR SALAD

Frisée, sun-dried tomatoes, parmesan tuile

BABY ARUGULA SALAD

Grape tomatoes, ricotta salata, crostini, lemon garlic vinaigrette

MAIN

Host to select two proteins and one vegetarian or vegan entree to be served as guests' choice at event.

To offer an additional option, \$7 per guest.

CHICKEN SALTIMBOCCA

Prosciutto de parma, fontina cheese,
fresh sage, chianti demi-glace

CABERNET-BRAISED SHORT RIBS

Wild mushroom demi-glace,
roasted baby root vegetables

SOBA NOODLES WITH STIR FRIED VEGETABLES

Carrots, bell pepper medley,
snow pea pods, broccolini,
peanut sauce, micro sprouts

OVEN-ROASTED ATLANTIC SALMON

Scampi compound butter

MARYLAND CRAB CAKE

Lemon, chive beurre blanc

FARO & WILD MUSHROOM STUFFED POBLANO PEPPERS

Yellow tomato coulis

CHICKEN CHESAPEAKE

Old Bay® beurre blanc

DESSERT

SEASONAL DESSERT À LA MODE

Plated serving

\$50 per guest

Butlered Hors D'oeuvres



Select a minimum of three or more hors d'oeuvres, minimum of 30 guests.

1-2 servings per guest, per item. One hour of service.



TOMATO & MOZZARELLA CAPRESE

Balsamic glaze

CHICKEN SATAY

Spicy peanut sauce

SPINACH & BRIE TARTLET

ASPARAGUS & WILD MUSHROOM CROQUETTE

Shaved pecorino

FIG & GOAT CHEESE CROSTINI

Balsamic reduction

POTATO PANCAKE

Smoked salmon, dill crème fraîche

STEAK & ASIAGO SPRING ROLL

Roasted onion horseradish cream

CHICKEN & CHORIZO QUESADILLA

Pico de gallo

BUFFALO CHICKEN TARTLET

Blue cheese crumbles

PIGS IN A BLANKET

\$5 per guest



SALMON & ASPARAGUS ENCROUTE

Hollandaise

ROASTED DUCK TACO

Manchego, salsa verde,
cilantro crème fraîche

ROASTED VEGETABLE & GOAT CHEESE IRIS TART

SHRIMP & GRITS *GF*

Spicy rock shrimp,
crispy grits cake, tomato coulis

PETITE BEEF WELLINGTON

Horseradish cream

SEARED AHI TUNA

Wasabi cream

DEVEILED EGGS *GF*

Bacon & chives

WATERMELON & FETA KABOB *GF*

Mint

ANTIPASTO SKEWER

Extra virgin olive oil

\$7 per guest



MINIATURE CRAB CAKES

Caper & chive remoulade

BACON-WRAPPED SHRIMP & SCALLOPS *GF*

Teriyaki BBQ

CALIFORNIA AND SPICY TUNA SUSHI ROLLS

TUNA & AVOCADO TARTAR AMUSETTE *GF*

PETITE CRAB WELLINGTON

Chesapeake Bay crab sauce

TEMPURA SHRIMP

House-made thai chili sauce

\$9 per guest

Platters



Pricing per platter, platters serve 20 guests.

ANTIPASTO

Italian meats & cheeses,
olives, breadsticks, focaccia
\$195

BAKED BRIE

Baked brie en croute with dried fruit, candied walnuts,
fresh berries, raspberry sauce and caramel drizzle
\$180

FRUIT & CHEESE BOARD

Dried fruits, nuts, crostini, crackers
\$180

MARYLAND CRAB DIP

Crostini baguettes, celery, carrots
\$180

SMOKED SALMON

Assorted bagels, cream cheese,
red onion, capers, lemon, toasted points
\$180

MACARONI & CHEESE

Choice of three toppings:
Bacon crumbles, chorizo, pico de gallo, spinach,
roasted mushrooms, asparagus, jalapeño peppers
\$180

MEDITERRANEAN

Mediterranean dips:
broad bean, baba ganoush, olive tapenade,
roasted red pepper and garlic hummus, pita chips
\$160

SLIDERS

Choice of two:
Cheeseburger, short rib, pulled pork,
crispy chicken, roasted vegetable
(20 sliders)
\$160

VEGETABLE CRUDITÉS

Yogurt dips, crostini baguettes
\$120

CAESAR SALAD

Romaine hearts, garlic croutons,
parmesan cheese
\$120

ASSORTMENT OF FINGER SANDWICHES

Chef's selection
\$105

WINGS

Choice of two flavors:
Old Bay®, Korean BBQ, buffalo,
thai chili, maple bourbon honey BBQ
(48 wings)
\$84

DEVILED EGGS

Ol' fashioned
\$55

Pizzas



Pricing per pizza, each pizza serves 10-12 guests

AMERICAN

Marinara sauce, mozzarella,
shredded parmesan, oregano
\$11

Classic Toppings:

Pepperoni, Italian Sausage, Bacon, Egg,
Jalapeños, Pineapple, Peppers, Spinach, Arugula
\$2 each

Artisan Toppings:

Crab, Chorizo Picante, Black Forest Ham,
Andouille Sausage, Grilled Shrimp, Anchovies,
Broccoli Rabe, Roasted Roma Tomatoes,
Caramelized Onions, Wild Mushrooms, Kalamata Olives,
Feta, Ricotta, Fresh Mozzarella, Goat Cheese
\$3 each

RICOTTA

Tea-smoked tomatoes, mushrooms, ricotta
\$15

MARICHKA'S BBQ CHICKEN PIZZA*

Pepper jack cheese blend, red onion, BBQ sauce
\$15

*\$1.00 from every Marichka's BBQ Chicken pizza will be donated
to The One Love Foundation* in Marichka's name. Founded in
2010 to honor Yeardeley Love, One Love works with young
people across the country to raise awareness
about the warning signs of abuse.*

WILD MUSHROOM

White pizza, mushrooms,
goat cheese, arugula, truffle oil
\$18

CRAB DIP

White pizza topped with crab dip, blend of
monterey jack and cheddar cheese and Old Bay®
\$17

PROSCIUTTO

Spinach, tomato sauce, sunny side up egg
\$16

BREAKFAST

Eggs, scallion, salsa con queso, chorizo picante,
aged cheddar, bacon, potato
\$15

MEDITERRANEAN

Broccoli rabe, feta,
kalamata olives, roasted garlic
\$14

CAPRESE

White pizza, roma tomatoes,
fresh mozzarella, basil, garlic oil
\$14

Dessert Enhancements



CAKES

Clients are welcome to bring in outside cakes which will be cut and served
\$2.50 per guest

MOORENKO'S ULTRA-PREMIUM ICE CREAM

Plated serving, custom flavors available
\$9 per guest

PLATED DESSERT

Cheesecake, crème brûlée,
tiramisu, tres leches cake
\$9 per guest

MOORENKO'S ULTRA-PREMIUM ICE CREAM STATION

Custom flavors and toppings available
\$13 per guest, culinary attendant required at \$100 per 75 guests

MINIATURE DESSERTS

\$115 per platter, platters serve 20 guests

DESSERT TABLES

Cake not your thing? B&Co. Events can provide the
set-up for assorted dessert table(s), plates, napkins.
Inquire for a list of local bakeries.
\$250 set-up fee

Beverages



Beverage Offerings



GOURMET COFFEE & TEA SERVICE

Gourmet coffee, decaf, tea, milk, cream, sugar

\$3 per guest

LEMONADE, ICED TEA & INFUSED WATER

Select two:

Strawberry lemonade, traditional lemonade, cucumber mint-infused water,
citrus-infused water, peach sweet tea, traditional iced tea with lemon

\$6 per guest

WINE & BEER BAR

House red & white wines, bottled domestic beers, assorted sodas & juices

\$12 per guest first hour

\$6 each additional hour

PREMIUM BAR

Canadian Club Whiskey, Jim Beam Bourbon, Johnnie Walker Red, Scotch, Deep Eddy Vodka,
Van Gogh Gin, Captain Morgan Spiced Rum, Bacardi Rum, Sauza Tequila (Silver), Peach Schnapps,
Triple Sec, Amaretto, Coffee Liqueur, Sweet & Dry Vermouth, select red & white wines,
bottled domestic & imported beers, assorted sodas & juices

\$16 per guest first hour

\$8 each additional hour

DELUXE BAR

Crown Royal Whiskey, Maker's Mark Bourbon, Johnnie Walker Black, Scotch, Belvedere Vodka,
Tito's Vodka, Bombay Sapphire Gin, Mt. Gay Rum (Silver), Captain Morgan Spiced Rum,
Patron Tequila, Peach Schnapps, Triple Sec, Disaronno Amaretto, Kahlua, Sweet & Dry Vermouth,
Poema champagne, select red & white wines, bottled domestic & imported beers, assorted sodas & juices

\$18 per guest first hour

\$9 each additional hour

Bartenders: All four-hour events require a professional bartender. Fee of \$150 per bartender required.

Required Staffing: (1) bartender per 75 guests required for ballroom events,

(1) bartender per 45 guests for 13th Floor events

Cash and consumption bars available, please inquire with your Event Coordinator for details.

Enhancements

BEVERAGES

Available to add to any beverage package



CONSUMPTION BAR

Guests' beverages alcoholic and/or non-alcoholic are billed to one tab. Beverage payments are due by credit card or cash at the conclusion of the event and will have a 23% service charge and applicable taxes.

PROSECCO/CAVA GREETING OR TOAST

\$7 per guest

WINE GREETING OR TABLE SERVICE

\$8 per guest

SIGNATURE COCKTAIL

\$8 per guest

PROSECCO/CAVA

Select in addition to your bar package.

Wine and Beer Bar: \$14 per guest

Premium and Deluxe Bars: \$12 per guest

SPIKED COFFEE BAR

Gourmet coffee, decaf, tea, milk, cream, sugar
Van Gogh vodkas: dutch caramel, vanilla,
double espresso, dark chocolate Bailey's Irish cream,
amaretto, whipped cream, cinnamon, nutmeg

\$16 per guest for first hour

\$8 for each additional hour

Specialty bartender required, \$150

NON-ALCOHOLIC BAR

Assorted sodas & juices, lemonade
For children and guests ages 21 and under
\$15 per guest

CHAMPAGNE GREETING OR TOAST

\$10 per guest

SPARKLING WATER GREETING OR TABLE SERVICE

\$3 per guest

SPARKLING WINE GREETING OR TABLE SERVICE

\$5 per guest

BUBBLE BAR

Traditional mimosa, peach bellini, pomegranate mimosa
\$12 per guest for first hour
\$6 per guest for each additional hour
Specialty bartender required, \$150

LOCAL MICROBREWS

Select any two in addition to your bar package.
Dog Fish 60 Min IPA, Heavy Seas Loose Cannon,
Evolution Seasonal, Union Seasonal
\$9 per guest

DELUXE ESPRESSO

Regular and decaf espresso, syrups, toppings
\$12 per guest



Special Considerations



Special Considerations

AVAILABLE UPON REQUEST



AUDIOVISUAL, STAGING, DRAPING, LIGHTING

The 13th Floor venue has an in-house system for microphone, screen, projector and music.

In addition, we can arrange for AV setup in the ballrooms. All audiovisual, staging, draping, lighting must be rented through Belvedere & Co. Events.

Please consult with your Event Coordinator for pricing and available options.

UPLIGHTING

Enhance your event look with uplighting in the color of your choice.

\$40 per uplight

LINENS

If you would like upgraded textured or patterned linens and napkins, we can help!

All linen upgrades must be rented through Belvedere & Co. Events.

Please consult with your Event Coordinator for options, pricing, and samples.

TABLE SETTINGS

Gold or Silver Charger Plates

Max of 8 guests per round banquet table

\$3 per guest

Platinum-Rimmed Charger Plates

Max of 10 guests per round banquet table

\$2 per guest

DECOR

For those “I can’t believe I forgot” items, like a cake stand, or an easel for signage, we have these in-house and available to rent.

Please consult with your Event Coordinator for options and pricing.

Special Considerations

AVAILABLE UPON REQUEST



LOBBY COAT CHECK

Coat check available for events taking place November-March.
\$200, prepaid

PARKING

There is a parking garage, owned by Penn Parking, adjacent to The Belvedere and accessible through the lobby. The garage address is 1017 N. Charles Street. (Credit card only) Additionally, there are surface lots located at 1012 St. Paul Street and 1000 N. Charles Street. (Cash only)
Inquire with garage management about validation parking prices.

EVENT TIME

Additional hours may be added to your event. For each additional hour, a room fee plus an additional hour of bar service is applied. Inquire about additional open bar pricing.
Please inquire with your Event Coordinator.

SPECIAL MEALS

Vegetarian, vegan and gluten-free special meals are chef's choice and provided upon request, up to 10% of final guest count at no additional charge. For other special meal requests greater than 10% which require additional handling, inquire for pricing.

KOSHER MEALS

Three-course, plated kosher meals require a handling fee per meal and are ordered through our outside kosher catering partner.
\$20 per guest

CHILDREN'S MEALS

Children's meals are chef's choice and are available for children 12 and under.
Children ages 2-12 are \$25 plus service charge and tax, children under 2 are free of charge.

WITH GRATITUDE

A NOTE FROM THE TEAM



Thank you for considering Belvedere & Co. Events at
The Belvedere for your next gathering.

Cheers!