



BELVEDERE & CO  
*EVENTS*

# MICRO WEDDINGS

NOW THROUGH DECEMBER 2024

\*EXCLUDES HOLIDAYS



*Rachel Smith Photography*

YOUR  
MICRO  
WEDDING



# WHAT IS A MICRO WEDDING?



*Rachel Smith Photography*

A Micro Wedding consists of an intimate ceremony and oftentimes a small reception to follow with a modest number of guests, usually 20-40 guests. Small scale, intimate weddings--aka, Micro Weddings give couples an opportunity to create a personalized unique experience for them and their guests, while still having all the same elements of a traditional wedding.

The benefit to choosing to host your Micro Wedding with Belvedere & Co. Events is that we will handle all of the arrangements with some of our amazing vendor partners for a stress free planning process that leads to a memorable evening with your closest family and friends.

# FEATURED VENDORS

INCLUDED IN BOTH PACKAGES



Rachel Smith Photography

## BELVEDERE & CO. EVENTS

- ◆ One (30) minute welcome call with B & Co. Events Lead Planner after booking
  - ◆ One (45) minute final details meeting 8 weeks prior to event
  - ◆ Personalized wedding planning document for organizing timeline and day of details
  - ◆ B & Co. Events Coordinator for (30) minute rehearsal
  - ◆ Day-of coordination with officiant and musicians
- Menu tastings available upon request. Additional charges will apply.*



## SUGAR BAKERS CAKE

- ◆ 2-tier cake to be cut and served during the post-ceremony reception with champagne toast



## FLORAL IMPRESSIONS

- ◆ Bridal Bouquet and Boutonniere
- ◆ Additional floral arrangements can be added to your package (*see options on page 13*).



# “TIE THE KNOT”

## PACKAGE



*Rachel Smith Photography*

Choice of:

### BRUNCH RECEPTION

- ◆ Host's choice of starter and guest choice of entree  
(see menu options on page 7)
  - ◆ Gourmet coffee service
  - ◆ Mimosa Bar with bartender 2.5 hours

~or~

### DINNER RECEPTION

- ◆ Host's choice of starter and entree duet  
(see menu options on page 8)
  - ◆ Gourmet coffee service
- ◆ Wine & Beer Bar with bartender 2.5 hours

### VENUE SPACES:

John Eager Howard Ballroom &  
choice of The 13TH Floor, Palm Ballroom, or Windsor Suite

### PACKAGE INCLUDES:

- ◆ 4 hours private use of the venue space for the pre-ceremony portraits, ceremony, and post nuptial celebration
  - ◆ Chairs, table(s), linens, votive candles
- ◆ Vendor access for set-up 1-hour prior to the event
- ◆ Bridal Parlor access 1-hour prior to the ceremony
  - ◆ Background Music



*Anna Schmidt Photography*

# “TIE THE KNOT”

## BRUNCH



### STARTERS

*Select one.*

*Served family-style.*

#### HOUSE-MADE BEIGNETS

Raspberry melba, vanilla icing, nutella, chocolate dipping sauce

#### CRAB & ARTICHOKE DIP

Jumbo lump crab, artichokes, cheeses, carrots, celery, pita

#### POTATO PANCAKE

Smoked salmon, dill crème fraîche

#### BELVEDERE BISCUITS

Buttermilk biscuits, preserves, sausage gravy, and honey butter

### ENTREE

*Host to select two entrees to be served as guests' choice.*

#### STRAWBERRY NUTELLA WAFFLE

Nutella, strawberry compote, powdered sugar

#### HAM & BRIE PANINI

Ham, brie, raspberry jam, brioche, home fries

#### BISCUITS & GRAVY

Buttermilk biscuits, savory sausage gravy,  
scrambled eggs, home fries

#### FRIED GREEN TOMATO & CRAB BENEDICT

Fried green tomato, poached egg, jumbo lump crab,  
English muffin, Old Bay® hollandaise, home fries  
*Additional \$4 per guest*

#### SHRIMP & GRITS

Sautéed shrimp, andouille sausage, grits,  
pepper, onions, Cajun cream sauce

#### SOUTHWEST OMELETTE

Chorizo, black beans, onions, jalapeño, corn,  
cheddar, pico de gallo, avocado, home fries

#### CHICKEN & WAFFLES

Chicken tenders tossed in jalapeño honey,  
waffles, powdered sugar

#### BERRY BRUNCH SALAD

Grilled chicken, spinach, mixed berries, candied walnuts,  
goat cheese, roasted shallot vinaigrette

# “TIE THE KNOT”

## DINNER



### STARTERS

*Select one.*

#### BELVEDERE SALAD

Seasonal selected greens with grape tomatoes, English cucumbers, julienned peppers, house-made croutons, white balsamic dressing

#### CLASSIC CAESAR SALAD

Romaine hearts, house-made garlic croutons, garlic Caesar dressing, Parmesan cheese, crispy capers

#### MARYLAND CRAB SOUP

Blue crab, Old Bay®

### ENTREE DUET

*Select two proteins.*

#### MAPLE & MIRIN GLAZED SALMON

Sesame, scallions

#### CABERNET-BRAISED SHORT RIBS

Wild mushroom demi-glace, roasted baby root vegetables

#### GARLIC PARMESAN ROASTED SHRIMP

Oregano, basil, lemon, chive beurre blanc

#### SEASONAL STUFFED CHICKEN BREAST

*Your choice of filling:*

**Fall/Winter:** Cranberry, apple, sausage, sage supreme sauce

**Spring/Summer:** Braised summer squash, fresh herbs, goat cheese, cacciatore tomato sauce

**Summer/Fall:** Spinach, artichoke, feta cheese, roasted mushroom veloute

#### BRONZED MAHI MAHI

Ginger orange glaze

*Served with:*

CHEF'S CHOICE OF STARCH & VEGETABLE



# MICRO WEDDING PACKAGES



THE 13TH FLOOR	PALM BALLROOM	WINDSOR SUITE
<b>SUNDAY-THURSDAY</b> \$5,700	<b>SUNDAY-THURSDAY</b> \$4,150	<b>SUNDAY-THURSDAY</b> \$3,425
<b>FRIDAY &amp; SATURDAY</b> \$5,950	<b>FRIDAY &amp; SATURDAY</b> \$4,350	<b>FRIDAY &amp; SATURDAY</b> \$3,525
<i>Pricing includes 30 guests                      \$115 per additional guest                      (maximum guest count of 48)                      All pricing listed is prior to tax and service charges</i>	<i>Pricing includes 20 guests                      \$115 per additional guest                      (maximum guest count of 44)                      All pricing listed is prior to tax and service charges</i>	<i>Pricing includes 15 guests                      \$115 per additional guest                      (maximum guest count of 30)                      All pricing listed is prior to tax and service charges</i>

Menu prices are not inclusive of 24% service charge, 6% sales tax, or 9% alcohol tax.

Refer to the previous pages for menu offerings, as well as enhancements to craft the perfectly customized menu for your big day!

**Pricing will remain the same with a non-alcoholic bar**

**Menu and menu prices are applicable through July 31, 2024 for a limited time.**

# ADDITIONAL SERVICES



# ADDITIONAL SERVICES

AVAILABLE UPON REQUEST



*Rachel Smith Photography*

## FLORAL ARRANGEMENTS

### FIREPLACE MANTEL ARRANGEMENT

Center only, starts at \$350

Center arrangement with greenery, starts at \$495

Floral design covering entire mantel, starts at \$850

### AISLE RUNNER

\$75

### (2) PEDESTAL FLORAL ARRANGEMENTS

Starts at \$350 each

(2) stands, \$50

### BUD VASE CENTERPIECES

\$36 each

### AISLE LED PILLAR CANDLES & VASES

\$275

With greenery, \$350

### AISLE CHAIR FLORAL BOUQUETS

\$36 each

### LOW & LONG CENTERPIECES

*used for long tables*

Start at \$115 each

### ROUNDED CENTERPIECES

*used for round tables*

Start at \$105 each

Setup, delivery, and cleanup fees will vary

Menu prices are not inclusive of 24% service charge, 6% sales tax, or 9% alcohol tax.

All pricing is subject to change

# ADDITIONAL SERVICES

AVAILABLE UPON REQUEST



## MENU & BAR

### MENU CUSTOMIZATION

Inquire for additional menu options to personalize your event

### WINE & BEER BAR ADDITIONAL HOUR

*\$7 per guest for each additional hour*

### PREMIUM BAR UPGRADE

Chardonnay, Cabernet, Pinot Grigio, Merlot, Sauvignon Blanc, Moscato, Bud Light, Miller Lite, Yuengling, Stella Artois, Corona, Canadian Club Whiskey, Jim Beam Bourbon, Johnnie Walker Red Scotch, Bacardi Rum, Deep Eddy Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Javelina Tequila (Silver), Triple Sec, Peach Schnapps, Amaretto, Coffee Liqueur, Sweet and Dry Vermouth, assorted sodas and juices

\$9 per guest

*\$9 per guest for each additional hour*

### DELUXE BAR UPGRADE

Chardonnay, Cabernet, Pinot Grigio, Merlot, Sauvignon Blanc, Moscato, Sparkling Wine, Bud Light, Miller Lite, Yuengling, Stella Artois, Corona, Assorted Craft Beers, Crown Royal Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Mount Gay Rum (Silver), Belvedere Vodka, Tito's Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Patron Tequila, Triple Sec, Peach Schnapps, Disaronno Amaretto, Kahlua, Sweet and Dry Vermouth, assorted sodas and juices

\$11 per guest

*\$11 per guest for each additional hour*

### BLOODY MARY BAR

Van Gogh vodka, assorted bloody mary mixes: traditional, sriracha, chipotle Old Bay®, Sea salt, horseradish, worcestershire sauce, celery

\$11 per guest

*\$11 per guest for each additional hour*

*Menu prices are not inclusive of 24% service charge, 6% sales tax, or 9% alcohol tax.*

# ADDITIONAL SERVICES

AVAILABLE UPON REQUEST



## OTHER

### ADDITIONAL PARLOR TIME

\$50 per hour

### EXTRA HOUR OF SETUP

\$250

### EXTRA HOUR OF EVENT TIME

\$500

*Inquire for extra bar pricing*

### TEXTURED LINENS

*Inquire for custom pricing*

### SOLID COLOR LINEN

\$16 per table

### SOLID COLOR NAPKIN

\$2 per guest

### PARKING VALIDATIONS

\$10 per car

*Attendant required for 20 validations or more, \$120*

### MENU CARDS

\$75

### UPLIGHTING

\$320 for 8 lights, \$40 per each additional light

### GOLD OR SILVER CHARGER PLATES

\$3 per guest

### GOLD OR SILVER MERCURY

### GLASS VOTIVE HOLDERS

(5) votives per table

\$5 per table

### CARD BOXES

*Based on availability*

Gold Birdcage, White Birdcage, Gold Mailbox

\$25 each

### SILVER CAKE STAND

*Based on availability*

\$40

### FLOOR-STANDING EASELS

*Based on availability*

\$25 each

### STAGING/RISERS

\$600

### COAT CHECK

Coat check required for December-February events.

\$150

Event design and outside planning not available with this package.  
Menu prices are not inclusive of 24% service charge, 6% sales tax, or 9% alcohol tax.

# FAQ's



*The Belvedere & Co. Events team is looking forward to working with you to plan your wedding and bring your vision to life!  
To ensure the successful planning and day of execution of your event we ask that you read through the following commonly asked questions.*

## TASTINGS & TIMELINES

### DO WE GET A MENU TASTING?

Menu tastings are available upon request. *Please inquire with your B&Co. Events Planner for a custom pricing quote.*

### SAMPLE "TIE THE KNOT" TIMELINE

Vendor Load-In & Set-Up: 11:00 am  
Wedding Parlor pen for Access/Portrait session begins: 12:00 pm  
Doors Open for Ceremony: 12:45 pm  
Ceremony (John Eager Howard Ballroom): 1:00-1:30 pm  
Guest Move to Palm Ballroom & Dinner Reception Begins: 1:30 pm  
End of Event: 4:00  
Vendor Load-Out: 4:00-5:00 pm

# FAQ's



## RENTAL & DECOR GUIDELINES

### ARE THERE ANY VENDORS, UPGRADES, OR SERVICES THAT WE MUST BOOK THROUGH B&CO. EVENTS?

As a full-service event venue, B&Co. Events provides the venue space, food, beverages (alcoholic & non-alcoholic), event coordination team, banquet set-up, clean-up and service staff. B&Co. Events also will coordinate your cake and floral order with our preferred vendors.

This package does not allow for additional design, outside planners or vendors outside of your photographer.

Should you like to discuss additional vendor services please inquire for more information on our traditional wedding packages.

### WHICH LINEN COLORS DO YOU OFFER? CAN I RENT UPGRADED LINENS?

Included in all packages, we offer cotton-polyester table linens and napkins in ivory or black.

### IS THERE ANYTHING THAT WE DO NOT ALLOW AS DECORATION?

Loose confetti, glitter, sand, small crystals, feathers, balloons, etc. are not permitted. Nothing can be hung from walls, windows, or ceiling. Taper candles are not permitted in centerpieces without hurricanes or globes to encase the flame. Floating candles are not permitted down the aisle in your ceremony. B&Co. Events works with a preferred vendor for florals on the mantel in the John Eager Howard Ballroom, please inquire for pricing and options.

### WHO IS RESPONSIBLE FOR PLACING FLORALS ON THE TABLES?

Florists and/or event decorators are responsible for set-up of all florals and decor.

All arrangements should come fully assembled as the event spaces will be clean and vacuumed before your floral team arrives.

### ARE CANDLES ALLOWED & WHO IS RESPONSIBLE FOR PLACEMENT & LIGHTING?

Included in all packages, we offer votive candles for the dinner tables, cocktail hour tables, gifts table, etc. and we take care of placing and lighting them. If additional candles are being supplied by the florist, the florist should set them on the tables and light them. In our ballroom spaces, all candles must have a glass holder that has a bottom and sides that are as high as the top of the flame to prevent burns or catching fire. Taper candles are not permitted in centerpieces without hurricanes or globes to encase the flame.

### WHO IS RESPONSIBLE FOR CLEAN-UP OF THE CENTERPIECES ON THE TABLES?

Florists and decorators are responsible for the clean-up and removal of all arrangements within 1 hour of event end time.

This includes centerpieces, vases, candles, and any other rented/purchased decor contracted through the florist/decorator.

B&Co. Events is not responsible for the removal of items brought in by vendors.

# FAQ's



## ENTERTAINMENT & AUDIOVISUAL SERVICES

### DO YOU OFFER IN-HOUSE MUSIC?

B&Co. Events offers house sound music through Sonos® Radio in the Palm Ballroom.

You are welcome to pre-select a station to play during your event.

We also offer a Bluetooth speaker complimentary. You can create your own playlist and hook up to the speaker.

You will need a family member or friend to start, change, and end all songs as requested.

Your B&Co. Events team is not responsible for music or making announcements.

### DO YOU PROVIDE AUDIOVISUAL SERVICES?

We can help with your audiovisual rental needs such as microphones, speakers, screens and projectors.

We do recommend testing of all audiovisual equipment with your devices (ie: laptop, iPad) the day before the event if feasible.

*Please inquire with your B&Co. Events Planner for a custom pricing quote.*



## CATERING, FOOD & BEVERAGES

### MAY WE BRING IN AN OUTSIDE CATERER?

Outside catering is not permitted.

### MAY WE BRING IN OUR OWN FOOD AND BEVERAGES?

Outside food and beverage is not permitted.



# PREFERRED VENDORS



*At Belvedere & Co. Events we work with some of the Industry's best! See below the list of approved vendor partners that can help bring your wedding vision to life! Don't see the vendor that you are considering? Inquire with your Belvedere & Co. Events Planner what next steps you need to take.*

## ACCOMMODATIONS

Baltimore Marriott Waterfront | 410.385.3000  
Marriott Baltimore Inner Harbor | 410.234.8950  
Hotel Monaco | 443.692.6170  
Hyatt Place Baltimore | 443.552.7259  
Hotel Revival Baltimore | 410.727.7101

## BRIDAL BOUTIQUES

Betsy Robinson's Bridal | [robinsonsb bridal.com](http://robinsonsb bridal.com)  
Bridals by Elena | [bridalsbyelena.com](http://bridalsbyelena.com)  
Garnish | [garnishboutique.com](http://garnishboutique.com)

## OFFICIANTS

Ceremony Officiants (Laura Cannon) | [ceremonyofficiants.com](http://ceremonyofficiants.com)  
Rabbi Geoff Basik | [kolhalevmd.org/content/meet-rabbi-geoff-basik](http://kolhalevmd.org/content/meet-rabbi-geoff-basik)  
Rev. Bill Cochran | [sayidoyourway.com](http://sayidoyourway.com)  
Rev. Bill Teyssier | [rebillt.com](http://rebillt.com)

## PHOTOGRAPHERS

Carly Fuller | [carlyfuller.com](http://carlyfuller.com)  
Dacie Ayn Photography | [dacieaynphotography@gmail.com](mailto:dacieaynphotography@gmail.com)  
Emily Chastain Photography | [emilychastain.com](http://emilychastain.com)  
Rachel Smith Photography | [rachelsmithphotography.com](http://rachelsmithphotography.com)  
tPoz Photography | [tpozphoto.com](http://tpozphoto.com)

## SUITS & TUXEDOS

The Black Tux | [theblacktux.com](http://theblacktux.com)  
Tom James (Custom) | [tomjames.com](http://tomjames.com)



*Tpoz Photography*