



Antrim
1844

THE OCCASION

GOURMET CATERING MENUS



BREAKFAST

CONTINENTAL BREAKFAST

\$20 PER PERSON

Juice

Freshly-Brewed Coffee and Tea

Freshly Sliced Fruit

Chef's Choice of Breakfast Breads or Muffins

Homemade Granola and Yogurt

Assorted Cereals

PLATED BREAKFAST

\$30 PER PERSON

Smokehouse Menu of the Day

BREAKFAST BUFFET

\$35 PER PERSON (buffets require a minimum of 20 guests or more)

INCLUDES:

Juice

Freshly-Brewed Coffee and Tea

Freshly Sliced Fruit

Roasted Red Potatoes

Scrambled Eggs with Chives and Cheese

Homemade Granola and Yogurt

Assorted Cereals

CHOICE OF ONE PROTEIN

Applewood Smoked Bacon

Turkey Bacon

Sausage Links

Canadian Bacon (\$3 additional)

CHOICE OF ONE

Pancakes

Waffles

French Toast

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Alcoholic beverage items are subject to taxable 20% service charge and 9% state tax.

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ANTRIM 1844 30 TREVANION ROAD TANEYTOWN, MARYLAND (410) 756-6812 INFO@ANTRIM1844.COM ANTRIM1844.COM



BRUNCH

BRUNCH BUFFET

\$54 PER PERSON (buffets require a minimum of 20 guests or more)
Includes: various juices, coffees, teas, and assorted specialty baked goods

CHOICE OF TWO

Seasonal Sliced Fruit
Almond Yogurt
Granola and Assorted Low-Fat Yogurts with Assorted Berries
Assorted Cereals with Various Dried Fruits and Nuts (Whole and 2% milk provided)

CHOICE OF TWO

Seasonal Quiche
Scrambled Eggs with Parsley and Tarragon
Scrambled Eggs with Smoked Ham and Herbs
Classic Eggs Benedict with Canadian Bacon and Hollandaise
Fried Egg and Country Ham Sandwich with Herb Gravy

CHOICE OF TWO

Applewood Smoked Bacon
Country Sausage Links
Country Sausage Patties
Turkey Sausage

CHOICE OF TWO

Red Potatoes with Sea Salt and Herbs
Cheddar Cheese Grits
Pancakes
French Toast
Waffles

BREAKFAST & BRUNCH ENHANCEMENTS

\$8 PER PERSON, PER SELECTION (buffets require a minimum of 20 guests or more)

Seasonal Quiche with Wild Leaks, Mushrooms, Wisconsin Cheddar, and Roasted Tomato Compote

Egg White Frittata with Fingerling Potatoes, Spanish Onion, Roasted Red Pepper, and Manchego Cheese

Mini Breakfast Wraps with Chorizo, Egg, Scallions, and Manchego Cheese in Flour Tortillas with Chipotle Sour Cream

Smoked Salmon on Mini Bagels with Chive Cream Cheese

Crab and Egg Frittata (\$15 per person)



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BREAKS

MORNING BREAK

\$22 PER PERSON

CHOICE OF THREE ITEMS

Sliced Fruit and Berries

Whole Fruit

Granola Bars

Biscotti

Granola and Assorted Yogurts

Includes: Freshly Brewed Coffee, Selection of Fine Teas, Assorted Soft Drinks, and Bottled Water

AFTERNOON BREAK

\$28 PER PERSON

CHOICE OF THREE ITEMS

Assorted Tea Sandwiches

Cheese Display

Vegetable Crudit  with Ranch, Hummus and Pita Chips

Assorted Cookies and Brownies

Includes: Freshly Brewed Coffee, Selection of Fine Teas, Assorted Soft Drinks, and Bottled Water

BEVERAGE SERVICE

\$12 PER PERSON

Freshly Brewed Coffee, Selection of Fine Teas, Assorted Soft Drinks, and Bottled Water

4 hours of service

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LUNCH

DELI LUNCH BUFFET

\$37 PER PERSON (buffets require a minimum of 20 guests or more)

FRESHLY SLICED FRUIT AND BERRIES

ORGANIC MIXED GREENS SALAD

with Tomatoes, Carrots, Cucumber, and Parmesan Cheese. Served with choice of two dressings: Balsamic, Ranch, Caesar, or Lemon.

CHOICE OF SALAD:

Potato Salad with Celery, Onion, Parsley, and Mustard Dressing

Pasta Salad with Broccoli, Red Pepper, Onion, and Balsamic Vinaigrette

PRE-MADE DELI SANDWICHES INCLUDE

Roast Beef & Provolone with Lettuce, Tomato, and Horseradish Cream

Turkey & Swiss with Lettuce, Tomato, and Honey Mustard

Ham & Cheddar with Lettuce, Tomato, and Dijon Mustard

Grilled Vegetables with Portabella Mushrooms, Peppers, Asparagus, & Zucchini

*Served on assorted premium bread and rolls

CHOICE OF SALAD:

Chicken Salad with Compressed Apple, Cranberry, and Walnuts with Apple Cider Vinaigrette

Tuna Salad with Celery, Onion, and Chives with Mustard Dressing

SIDES

Potato Chips

Assorted Cookies and Brownies

BEVERAGE STATION

Freshly brewed Iced Tea, Assorted Soft Drinks, Freshly Brewed Coffee, Hot Tea

LUNCH ENHANCEMENTS

HOUSEMADE SOUP - CHOICE OF 1

\$8 PER PERSON

Butternut Squash

Minestrone

New England Clam Chowder

Potato Leek

Roasted Tomato

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LUNCH

HOT LUNCH BUFFET

\$55 PER PERSON (buffets require a minimum of 20 guests or more)

CHOICE OF ONE SOUP

Butternut Squash
Minestrone
New England Clam Chowder
Potato Leek
Roasted Tomato

CHOICE OF ONE SALAD

Organic Mixed Greens with Tomatoes, Carrots, Cucumber, and Parmesan Cheese.
Served with choice of two dressings: Balsamic, Ranch, Caesar, or Lemon.
Traditional Caesar Salad with Parmesan, Croutons, and Caesar Dressing
Spinach Salad with Bacon, Pecans, Goat Cheese, and Balsamic Vinaigrette
Wedge Salad with Pickled Onion, Bacon, Tomato, and Blue Cheese Crumbles
with Ranch Dressing

CHOICE OF TWO ENTRÉES

Chicken Breast with Herb Jus
Grilled Salmon with Lemon Caper Sauce
Cheese Ravioli with Mushroom Cream Sauce
Grilled New York Steak with White Wine Demi

CHOICE OF TWO SIDES

Rice Pilaf
Roasted Yukon Gold Potato
Grilled Asparagus
Seasonal Vegetables

CHOICE OF ONE DESSERT

Carrot Cake
Chocolate Cake
Cheesecake
Bread Pudding

BEVERAGE STATION

Freshly brewed Iced Tea, Assorted Soft Drinks, Freshly Brewed Coffee, Hot Tea

TO GO BOXED LUNCH

\$42 PER PERSON (buffets require a minimum of 20 guests or more)

Insulated lunch box included.

CHOICE OF SANDWICH (ON PREMIUM HOUSE-BAKED BREAD)

Turkey & Swiss with Lettuce, Tomato, and Honey Mustard
Roast Beef & Provolone with Lettuce, Tomato, and Horseradish Cream
Ham & Cheddar with Lettuce, Tomato, and Dijon Mustard
Grilled Vegetable with Portabella Mushroom, Goat Cheese, Piquillo, and Balsamic

CHOICE OF ONE SIDE

Potato Salad with Celery, Onion, Parsley, and Mustard Dressing
Pasta Salad with Broccoli, Red Pepper, Onion, and Balsamic Vinaigrette

INCLUDES

Potato Chips
Whole Fruit
Cookie
Bottle Water

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LUNCH

PLATED THREE-COURSE LUNCH

\$45 PER PERSON

CHOICE OF ONE SOUP OR SALAD

SOUPS

Butternut Squash
Minestrone
New England Clam Chowder
Potato Leek
Roasted Tomato

SALADS

Traditional Caesar Salad with Parmesan, Croutons, and Caesar Dressing
Spinach Salad with Bacon, Pecans, Goat Cheese, and Balsamic Vinaigrette
Wedge Salad with Pickled Onion, Bacon, Tomato, and Blue Cheese Crumbles with Ranch Dressing

CHOICE OF TWO ENTRÉES

Chicken Breast with Herb Jus, Roasted Fingerling Potatoes, and French Beans
Grilled Salmon with Lemon-Caper Sauce, Whipped Potato, and Sauteed Spinach
Cheese Ravioli with Mushroom Cream Sauce
Grilled New York Steak with White Wine Demi Horseradish, Mash Potato, Asparagus, and Cipollini Onion

CHOICE OF ONE DESSERT

Carrot Cake
Chocolate Cake
Cheesecake
Banana Bread Pudding

BEVERAGE STATION

Freshly brewed Iced Tea, Assorted Soft Drinks, Freshly Brewed Coffee, Hot Tea

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DINNER

PLATED DINNERS

All plated dinners include three hors d'oeuvres.

THREE COURSE MENU \$65** PER PERSON

Choice of Salad or Soup
Choice of Entrée
Choice of Dessert

FIVE COURSE MENU \$74** PER PERSON

Amuse Bouche
Choice of Salad or Soup
Intermezzo
Choice of Entrée
Choice of Dessert

SIX COURSE MENU \$86-\$92** PER PERSON

Amuse Bouche
Choice of Appetizer
Choice of Salad or Soup
Intermezzo
Choice of Entrée
Choice of Dessert

**For groups of 14 or less, menu selections will be made from the Smokehouse Menu of the day. Groups of 15 or more will have a customized pre-selected menu from the pre-selected plated dinner.

NOTE: Price for the six-course dinner menu will be determined by what day of the week group is dining. Monday through Thursday is priced at \$86 per person; Friday through Sunday is priced at \$92 per person.

PLATED DINNER SELECTIONS

CHOICE OF ONE SOUP OR SALAD

SOUPS

Butternut Squash
Minestrone
New England Clam Chowder
Potato Leek
Roasted Tomato

SALADS

Grilled Asparagus with Shaved Parmesan and Tomatoes with Balsamic Vinaigrette
Traditional Caesar Salad with Parmesan, Croutons, and Caesar Dressing
Field Greens with Goat Cheese and Almonds with Honey Vinaigrette
Spinach with Applewood Bacon, Pecans, and Blue Cheese Crumbles with White Balsamic Vinaigrette

APPETIZERS

Applies to six-course menu and seven-course menus only.

Shrimp Cocktail with Cocktail Sauce and Lemon Wedge
Steak Tartare with Quail Egg and Truffle Cream
Farro Salad with Baby Kale, Feta Cheese, and Tomato
Chevre & Beets with Goat Cheese, Braised Fig, Arugula, and Black Mission Fig Vinaigrette

ENTRÉES

Chicken Breast with Herb Roasted Fingerling Potatoes and French Beans
Grilled Salmon with Lemon-Caper Sauce, Whipped Potato, and Sautéed Spinach
Cheese Ravioli with Mushroom Cream Sauce
Grilled New York Steak with White Wine Demi Horseradish, Mash Potato, Asparagus, and Cipollini Onion
Upgraded entrées such as filet mignon, lobster scallops, etc., are available at an additional cost.

CHOICE OF DESSERT

Crème Brûlée with Fresh Berries and Vanilla Chantilly
Chocolate Torte with Mint Anglaise and Luxardo Cream

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DINNER

DINNER BUFFETS

Buffets require a minimum of 20 guests or more.

GETTYSBURG \$79 PER PERSON

Roasted Tomato Soup

Artisan Greens with Tomatoes, Carrots, and Cucumber with Balsamic Vinaigrette, Ranch, and Citrus Dressing

Baked Alaskan Salmon with Lemon Caper Beurre Blanc

Grilled Chicken with Confit Garlic Cream Sauce, Basmati Pilaf, Wild Mushrooms, and Herbs

Seasonal Vegetable Medley

Cheesecake with Mixed Berry Compote

ANTIETAM \$84 PER PERSON

New England Clam Chowder

Traditional Caesar Salad with Parmesan, Croutons, and Caesar Dressing

Seared RockFish with Orange Beurre Blanc

Grilled New York Strip Steak with Chimichurri

Roasted Fingerling Potatoes with Butter and Thyme

Seasonal Vegetable Medley

Chocolate Cake with Strawberry Coulis

ANTRIM \$94 PER PERSON

Potato Leek Soup

Frisee and Arugula Salad with Candied Walnuts, Apple, Goat Cheese Crumbles, and Champagne Vinaigrette

Signature Crab Cakes

Grilled New York Strip with Au Poivre, Truffle Whipped Potatoes, and Parmesan

Seasonal Vegetable Medley

Banana Bread Pudding

CLASSIC BBQ \$82 PER PERSON

Sweet Corn and Bacon Chowder

Corn Bread

Wedge Salad with Iceberg Lettuce, Double Smoked Bacon, Creamy Blue Cheese, Pickled Onions, with Blue Cheese Dressing, and Ranch Dressing

Cole Slaw with Cabbage, Carrots, Red Cabbage, Onion, Apple, and Cider Mayo

Baby Back Ribs

Barbecue Chicken

Baked Shrimp

Macaroni and Cheese

Apple Pie with Vanilla Chantilly



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EVENT BAR PRICING

PREMIUM BAR

OPEN BAR PER PERSON

\$20 FIRST HOUR | \$15 EACH ADDITIONAL HOUR

Minimum two hours required.

CASH BAR (À LA CARTE)

\$8 PRE-MIXED DRINK | \$10 PER WINE GLASS | \$5.50 PER BEER

VODKA - Absolut, Tito's, or Stolichnaya

GIN - Tanqueray or Beefeaters

TEQUILA - Jose Cuervo Gold

SCOTCH WHISKEY - Dewars or Johnny Walker Red

BOURBON (TENNESSEE WHISKEY) - Jim Beam or Jack Daniels

BLENDED WHISKEY - Seagram's 7

MIXING LIQUERS - Coffee, Peach Schnapps, and Triple Sec

HOUSE WINES - White Zinfandel and Champagne included

Choice of one White: Chardonnay, Pinot Grigio, Riesling, or Sauvignon Blanc

Choice of one Red: Cabernet Sauvignon, Merlot, Pinot Noir, or Malbec

BEER - Four Selections of the Following:

Angry Orchard Cider, Budweiser, Bud Light, Coors Light, Yuengling, O'Douls,

Corona, Amstel Light, Samuel Adams, Miller Lite, Leinenkugel and Michelob Ultra

Please note that not all items may be available at time of event; if unavailable,

Antrim 1844 will contact you with alternate options of similar tier to item selected

TOP SHELF BAR

OPEN BAR PER PERSON

\$26 FIRST HOUR | \$18 EACH ADDITIONAL HOUR

Minimum two hours required.

CASH BAR (À LA CARTE)

\$10 PRE-MIXED DRINK | \$12 PER WINE GLASS | \$6.50 PER BEER

VODKA - Grey Goose, Ketel One, Absolut, Tito's, or Stolichnaya

GIN - Tanqueray No. 10, Bombay Sapphire, Tanqueray, or Beefeaters

TEQUILA - Don Julio Anejo, or Jose Cuervo Gold

SCOTCH WHISKEY - Johnny Walker Black, Chivas Regal, Dewars, or Johnny Walker Red

BOURBON (TENNESSEE WHISKEY) - Basil Hayden, Knob Creek, Bulleit, or Gentleman Jack, Jim Beam or Jack Daniels

BLENDED WHISKEY - Crown Royal, or Seagram's 7

MIXING LIQUERS - Kahlua, Coffee, Peach Schnapps, and Triple Sec

HOUSE WINES - White Zinfandel and Champagne included

Choice of two White: Chardonnay, Pinot Grigio, Riesling, or Sauvignon Blanc

Choice of two Red: Cabernet Sauvignon, Merlot, Pinot Noir, or Malbec

BEER - Five Selections of the Following:

Angry Orchard Cider, Budweiser, Bud Light, Coors Light, Yuengling, O'Douls, Corona,

Amstel Light, Samuel Adams, Miller Lite, Leinenkugel, Michelob Ultra, Stella Artois, Heineken,

Blue Moon, Guinness, Flying Dog "The Truth", Heavy Seas "Loose Cannon"

Please note that not all items may be available at time of event; if unavailable,

Antrim 1844 will contact you with alternate options of similar tier to item selected



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EVENT BAR PRICING

OVER THE TOP SHELF BAR

OPEN BAR PER PERSON

\$30 FIRST HOUR | \$24 EACH ADDITIONAL HOUR

Minimum two hours required.

CASH BAR (Á LA CARTE)

\$12 PRE-MIXED DRINK | \$15 PER WINE GLASS | \$7 PER BEER

VODKA - Belvedere Single Estate, Grey Goose, Ketel One, Absolut, Tito's, or Stolichnaya

GIN - Hendrick's, Tanqueray No. 10, Bombay Sapphire, Tanqueray, or Beefeaters

TEQUILA - Patron Silver, Don Julio Anejo, or Jose Cuervo Gold

SCOTCH WHISKEY - Johnny Walker Black, Chivas Regal, Dewars, or Johnny Walker Red

BOURBON (TENNESSEE WHISKEY) - Bakers, Jack Daniels Single Barrel, Basil Hayden,

Knob Creek, Bulleit, Gentleman Jack, Jim Beam, or Jack Daniels

IRISH WHISKEY - Red Breast, Jameson 12 Year, or Bushmills

SINGLE MALT SCOTCH - Dalwhinnie 15, Oban, Talisker, or Glenlivet 12 Yr

BLENDED WHISKEY - Johnny Walker Gold, Crown Royal, or Seagram's 7

RUM - Plantation 5 Yr Rum

MIXING LIQUERS - Kahlua, Coffee, Peach Schnapps, and Triple Sec

HOUSE WINES - White Zinfandel and Champagne included

Choice of three White: Chardonnay, Pinot Grigio, Riesling, or Sauvignon Blanc

Choice of three Red: Cabernet Sauvignon, Merlot, Pinot Noir, or Malbec

BEER - Seven Selections of the Following:

Angry Orchard Cider, Budweiser, Bud Light, Coors Light, Yuengling, O'Douls, Corona,

Amstel Light, Samuel Adams, Miller Lite, Leinenkugel, Michelob Ultra, Stella Artois, Heineken,

Blue Moon, Guinness, Flying Dog "The Truth", Heavy Seas "Loose Cannon"

Please note that not all items may be available at time of event; if unavailable,

Antrim 1844 will contact you with alternate options of similar tier to item selected.

COCKTAIL RECEPTION ADDITIONS

RAW BAR \$55 PER PERSON

Shrimp Cocktail

Fish Ceviche

Traditional Accompaniments include Cocktail Sauce, Cognac Sauce,

Lemon Wedges, and Mignonette

Oysters on the Half Shell (additional cost per oyster)

CHEESE PLATTER \$24 PER PERSON

Assortment of Gourmet Cheeses including Hard Cheese, Semi-soft, Goat, and Blue Cheese

Traditional Accompaniments include Red Grapes, Nuts, and Fruit

CHARCUTERIE PLATTER \$31 PER PERSON

Assortment of Gourmet Charcuterie includes Sopressata, Prosciutto, and Finocchiona

Traditional Accompaniments include Cornichons, Whole Grain Mustard, Pickled Vegetables, and Grilled Bread

ASIAN DISPLAY

Priced by the piece. Minimum \$500 spend.

Selection of Assorted Sushi Rolls



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LATE NIGHT MENU

SMALL BITES

Minimum 24 pieces, per item, per order required

Hamburger	\$5 each
Cheeseburger	\$6 each
Bacon Cheeseburger	\$8 each
Ham & Cheese	\$4 each
Pulled Pork	\$8 each
Crab Cake	\$12 each
Chicken or Turkey Caesar Wrap	\$4 each (pinwheel style)
Chicken Tenders	\$12 each (3 count per order)

OTHER EATS

Minimum 12 pieces per item required

Grilled Cheese Sandwich	\$12 each
Fried Mac & Cheese	\$12 each (3 count per order)

SIDES

Minimum 15 orders required, per item

French Fries	\$8 per person
Onion Rings	\$8 per person
Tortilla Chips with Salsa & Guacamole	\$15 per person

MAC & CHEESE BAR \$21 PER PERSON

Minimum 20 person required

Three-Cheese Blend with Scallions, Bacon, and Chorizo

Minimum spending requirement of \$500.

TEA PARTY MENU

*A minimum of 12 people are required for a Tea Party. This does not include space rental, tax, or gratuity.

TEA PARTY \$45 PER PERSON

TEA SANDWICHES

Cucumber with Dill Cream Cheese on White Bread
Smoked Salmon with Saffron Cream Cheese on White Bread
Ham with Apple Butter on Marble Rye Bread

FRESH BAKED GOODS

Scones with Lemon Curd, Devonshire, and Clotted Cream
Mini Chocolate Beignet

ADD ONS

Macaroons \$3 per piece



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DETAILS

PRIVATE DINING MENUS

Group menu selection, room arrangements, and other details pertaining to the planned event should be submitted to the Sales/Service Manager at least three (3) weeks prior to the event date. All food, beverage, room rental, audiovisual rental fees, and miscellaneous services are subject to applicable 20% taxable administrative charge and 6% MD state taxes.

GUARANTEES

Exact attendance counts are due no later than six (6) business days prior to the scheduled event. Partial guest counts are not acceptable. Once guaranteed counts are provided, the count cannot be reduced. Hotel may make a 5% allowance over and above this guaranteed number for up to 25 guests. Hotel will not set up for more than 5% over the guaranteed count. In the event of overage in the guarantee, all remaining food and beverage is the sole property of the Hotel, and no credits are given. If no verbal or written confirmation is provided, the Hotel will consider the contracted number the guaranteed count.

PRICES

Menus are subject to change; prices are subject to change but can be confirmed three (3) months prior to the scheduled event.

SURCHARGES

Buffets prepared below the minimum number of guests (20) are subject to a surcharge equal to a twenty (20) guest guarantee. Served meals with more than one (1) entrée selection are subject to an additional \$3 per person fee, subject to applicable administrative service charges and state taxes.

TAXES & SERVICE CHARGES

Food prices quoted are subject to a 6% MD Sales Tax. An Administrative Charge of 20% will be added to all food, beverage, room rental, audiovisual rental fees, and miscellaneous service charges.

BILLING AND CREDIT

Full payment must be made prior to the function date unless credit has been established with our Accounting Department. Non-refundable deposits are required for all social and weekend functions.

TAX EXEMPTION

Tax Exemption status must be verified with the submission of certificate a minimum of ten (10) business days prior to the event date. Tax information will be noted on Banquet Event Orders and removed from the final invoice once verification is confirmed.

BEVERAGE SERVICE

Antrim 1844 holds a license granted by the Maryland Liquor Control Board and is held responsible to comply with its regulations. Therefore, Hotel guests are not permitted to bring alcoholic beverages into the establishment or its grounds. Hosted bars and cash bars will incur a bartender fee of \$50 per bartender per hour if revenue from the bar does not exceed \$250.00 per hour per bartender.

FUNCTION ROOMS

Function rooms are assigned according to the anticipated number of guests. If numbers fluctuate, it may be necessary to re-assign function rooms.

DISPLAYS, DECORATIONS, AND PERSONAL PROPERTY

All displays and/or decorations proposed by the event organizer are subject to approval from Antrim 1844. Any property of the event organizer or guest must be removed prior to departure from the property immediately following the event conclusion. Items left behind are subject to removal fees assessed by Antrim 1844. Antrim 1844 is not responsible for any damaged, lost, or stolen items.



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