



The Princess Royale Oceanfront Resort offers an array of options for hosting your wedding day events. We can accommodate outdoor ceremonies on the beautifully landscaped lawn of Café on the Green overlooking the beach and Atlantic Ocean. We have many indoor spaces, including our newly renovated ballroom. Because each bride and groom are unique, every wedding is personalized to reflect your individual taste and style. Please call to schedule a tour of our property. We would be delighted to have you as our guest and will make your big day spectacular!

All of our wedding packages include the following amenities:

- Use of our outdoor oceanfront lawn for cocktail hour
- Four-hour open bar; bottled beers, wine, and cocktails
- Champagne toast for all guests
- Stationary and butlered hors d'oeuvres
- Choice of served or buffet style meal service
- Freshly brewed coffee service
- Complimentary menu tasting
- Professional event coordinator throughout the planning and execution of the event
- Floor length table linens
- Complimentary suite for the bride and groom

9100 Coastal Highway on the Beach
Ocean City, MD 21842
410.524.7777
www.princessroyale.com

Mermaid Wedding Package

\$85.00 per person

The Cocktail Hour

Stationary hors d'oeuvres – please select two from the following

International Cheese Presentation - an assortment of imported and domestic cheeses, garnished with fresh fruit and offered with assorted crackers

Vegetable Crudité Display - fresh seasonal vegetables served with ranch and bleu cheese dips

Antipasto Display – thinly sliced Italian meats, cheeses, marinated vegetables and olives, served with baguette slices

Baked Brie – wheel of Brie cheese topped with walnuts and brown sugar, baked and served with toasty crostini, sliced apples and Gingersnaps

For Dipping – Choose One

Hot Spinach and Artichoke Dip, Served with Crostini

Roasted Red Pepper Hummus, Served with Pita Triangles

Caramelized Onion Dip with Homemade Potato Chips

Guacamole Served with Tortilla Chips and Salsa

Butlered Hors d'oeuvres – please select three from the following

Cherry Tomatoes Stuffed with Shrimp Salad

Smoked Salmon Pinwheels

Deviled Eggs

Assorted Finger Sandwiches

Prosciutto Wrapped Melon

Shrimp Wrapped in Snow Pea Pods

Tortellini Skewers Drizzled with Herbed Olive Oil

Tomato and Fresh Basil Bruschetta with Asiago Cheese

Crab Stuffed Mushroom Caps

Boursin Cheese Stuffed Mushroom Caps

Sea Scallops Wrapped in Bacon

Coconut Shrimp with Orange Dipping Sauce

Chicken Satay with Peanut Sauce

Chinese Egg Rolls with Hot Mustard and Duck Sauce Dipping Sauces

Mini Crab Cakes

Shrimp Pot stickers with Dipping Sauce

Edamame Pot stickers with Dipping Sauce

Vegetable Spring Rolls with Dipping Sauce

Spanakopita

Italian Sausage Brochettes

1st course – please select one from the following

Baby Spinach Salad, mandarin oranges, toasted almonds and sliced red Bermuda onions with a poppy seed dressing

Garden Salad, sliced tomato, cucumber, mushrooms, and onions with a house made ranch dressing

Caesar Salad, romaine lettuce tossed with our creamy Caesar dressing, croutons with Parmesan

Entrée – please select two

Chicken Marsala, a boneless breast of chicken lightly breaded and sautéed, topped with mushrooms and a marsala cream sauce, served with jasmine rice

Chicken Cordon Bleu, a boneless breast of chicken stuffed with ham and Swiss, lightly breaded and baked and offered with rice pilaf

Baked Salmon Filet topped with a creamy dill sauce and served with scalloped potatoes

Seafood Newburg, shrimp, crab, fish and scallops with a creamy sherry sauce, served with Jasmin rice

Sliced Roast Tenderloin of Beef, topped with burgundy mushroom sauce and served with a twice baked potato

Roast Prime Rib, served with horseradish sauce and garlic mashed potatoes

Cuban Roasted Pork Loin, sliced and served with pineapple mango salsa and roasted Yukon, red and fingerling potato wedges with rosemary

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Sandcastle Wedding Package

\$100.00 per person

The Cocktail Hour

Stationary hors d'oeuvres – please select three from the following

International Cheese Presentation – an assortment of imported and domestic cheese, garnished with fresh fruit and served with assorted crackers

Vegetable Crudité Display – fresh seasonal vegetables served with ranch and bleu cheese dips

Antipasto Display – thinly sliced Italian meats, cheeses, marinated vegetables and olives, served with baguette slices

Baked Brie – wheel of Brie cheese topped with walnuts and brown sugar, baked and served with toasty crostini, sliced apples and Gingersnaps

For Dipping – Choose One

Maryland Crab Dip, Served with Crostini

Hot Spinach and Artichoke Dip, Served with Crostini

Roasted Red Pepper Hummus, Served with Pita Triangles

Caramelized Onion Dip with Homemade Potato Chips

Guacamole Served with Tortilla Chips and Salsa

Butler Passed Hors d'oeuvres – please select three from the following

Cherry Tomatoes Stuffed with Shrimp Salad

Smoked Salmon Pinwheels

Deviled Eggs

Assorted Finger Sandwiches

Prosciutto Wrapped Melon

Tomato and Basil Bruschetta

Individual Shrimp Cocktails with Spicy Cocktail Sauce

Gazpacho Shooters

Crab Stuffed Mushroom Caps

Sea Scallops Wrapped in Bacon

Coconut Shrimp with Orange Dipping Sauce

Chicken Satay with Peanut Sauce

Chicken Fingers with Honey Mustard or BBQ Dipping Sauce

Teriyaki Beef Skewers with Pineapple

Chinese Egg Rolls with Hot Mustard and Duck Sauce Dipping Sauces

Mini Crab Cakes

Brie, Pear and Almond Phyllo Pursees

Shrimp Pot stickers with Dipping Sauce

Edamame Pot stickers with Dipping Sauce

Vegetable Spring Rolls with Dipping Sauce

Spanakopita

1st course – please select one from the following

Wedge Salad, iceberg lettuce with bacon bits, cherry tomatoes and bleu cheese dressing

Spinach Salad, apple, candied pecans and mustard vinaigrette

Caprese Salad, romaine, cherry tomatoes, Buffalo mozzarella, fresh basil, balsamic vinaigrette

Entrée – please select two single entrees or one dual entrée plate

Dual Entrees

Chick Filet, a boneless breast of chicken marinated, grilled and topped with a champagne sauce, paired with slices of filet mignon and topped with Bearnaise sauce, served with red new potatoes and parsley butter

Crabby chicken, a boneless breast of chicken baked in a white wine sauce with olives and oregano, paired with broiled Maryland crab cake served with remoulade and potatoes au gratin

Pinch a chicken, Maryland fried chicken breast, paired with a broiled Maryland crab cake served with tartar sauce and potatoes au gratin

Surf and Turf, Filet mignon topped with a house made Worcestershire sauce, three jumbo shrimp sautéed with garlic butter and served with a twice baked potato

Single Entrees

Tenderloin of beef, oven roasted tenderloin, sliced and served with a house made Worcestershire sauce, with twice baked potato

Filet of salmon, baked in olive oil and topped with brown sugar, served with a baked sweet potato

Oven roasted Cajun shrimp, marinated in Cajun spices, on a bed of cheese grits with scallions

Chicken Piccata, a boneless breast of chicken lightly breaded and sautéed, topped with lemon white wine caper sauce, served with lemon Jasmine rice

Chicken Cordon Bleu, a boneless breast of chicken stuffed with ham and Swiss, lightly breaded and baked and offered with rice pilaf

Roast Prime Rib, served with horseradish sauce and garlic mashed potatoes

Coconut shrimp, five jumbo shrimp with a delicious coconut coating served with mango salsa and coconut jasmine rice

Rockfish, stuffed with crab imperial and baked to perfection served with twice baked potato

Twin crab cakes, two Maryland crab cakes, broiled and served with a twice baked potato

Starfish Buffet Wedding Package

\$100.00 per person

The Cocktail Hour

Stationary hors d'oeuvres – please select two from the following

International Cheese Presentation - an assortment of imported and domestic cheeses, garnished with fresh fruit and offered with assorted crackers

Vegetable Crudité Display - fresh seasonal vegetables served with ranch and bleu cheese dips

Antipasto Display – thinly sliced Italian meats, cheeses, marinated vegetables and olives, served with baguette slices

Baked Brie – wheel of Brie cheese topped with walnuts and brown sugar, baked and served with toasty crostini, sliced apples and Gingersnaps

For Dipping – Choose One

Hot Spinach and Artichoke Dip, Served with Crostini

Roasted Red Pepper Hummus, Served with Pita Triangles

Caramelized Onion Dip with Homemade Potato Chips

Guacamole Served with Tortilla Chips and Salsa

Butlered Hors d'oeuvres – please select three from the following

Cherry Tomatoes Stuffed with Shrimp Salad

Smoked Salmon Pinwheels

Deviled Eggs

Assorted Finger Sandwiches

Proscuitto Wrapped Melon

Shrimp Wrapped in Snow Pea Pods

Tortellini Skewers Drizzled with Herbed Olive Oil

Tomato and Fresh Basil Bruschetta with Asiago Cheese

Crab Stuffed Mushroom Caps

Boursin Cheese Stuffed Mushroom Caps

Sea Scallops Wrapped in Bacon

Coconut Shrimp with Orange Dipping Sauce

Chicken Satay with Peanut Sauce

Chinese Egg Rolls with Hot Mustard and Duck Sauce Dipping Sauces

Mini Crab Cakes

Shrimp Pot stickers with Dipping Sauce

Edamame Pot stickers with Dipping Sauce

Vegetable Spring Rolls with Dipping Sauce

Spanakopita

Italian Sausage Brochettes

1st course – please select one from the following

Wedge Salad, iceberg lettuce with bacon bits, cherry tomatoes and bleu cheese dressing

Spinach Salad, apple, candied pecans and mustard vinaigrette

Caesar Salad, romaine lettuce tossed with our creamy Caesar dressing, croutons with Parmesan

Entrée – please select two

Filet of salmon, baked in olive oil and topped with brown sugar

Maryland Crab Cake, an Eastern shore classic

Seafood Newburg, scallops, crab and shrimp in a delicious cream sauce with sherry

Chicken Parmesan, a boneless breast of chicken lightly fried, topped with marinara sauce and provolone cheese

Chicken Cordon Bleu, a boneless breast of chicken stuffed with ham and Swiss, lightly breaded and baked

Eggplant parmesan, a layered casserole with roasted vegetables, marinara and melted mozzarella cheese

Tenderloin of beef, Oven roasted tenderloin, sliced and served with a house made Worcestershire sauce

Beef Bourguignonne, classic hearty Fresh dish of beef, cooked with red wine, mushrooms, onion and carrots

Sides – please select four from the following

Mashed Potatoes

Red New Potatoes with Parsley Butter

Potatoes Au Gratin

Roasted Sweet Yukon and Red New Potatoes with Rosemary

Jasmin Rice

Rice Pilaf

Sautéed Broccoli with Garlic and Olive Oil

Brussel Sprouts Baked and Served with Balsamic Vinegar

Steamed Asparagus with Lemon Butter

Sautéed Zucchini, Yellow Squash, Onion and Tomatoes

All of our bar packages include the following:

Liquors – Absolute and Tito’s Vodka, Beefeaters Gin, Jim Beam Bourbon, Jack Daniels Whiskey, Captain Morgan, Malibu Rum, Dewars Scotch, Jose Cuervo Tequila

Wine – Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, and White Zinfandel

Bottled beers – Domestic, imported and IPA

Top shelf liquor available upon request and are sold per bottle. Pricing upon request.

Room rental

Rental includes use of our oceanfront lawn, and ballroom.

Set up and breakdown of all tables and chairs

Use of our customizable wooden panel dancefloor

Ballroom level restroom

\$1,500.00 – Saturday evening after 5pm (Discounted rates are offered for Friday and Sunday affairs)

Deposits and payments

A non-refundable deposit of \$1,500.00 is required to secure a date and time. A second payment of 50% of total due is required six months prior to the event. A final payment is due fourteen days prior. All deposits are non-refundable. All prices are subject to a 20% service charge, 9% alcohol tax, and 6.5% food tax. Credit card payments are subject to a 3% processing fee.

Overnight accommodations

The hotel consists of 310 two-room suites, and 30 two- or three- bedroom condominium units. We are able to block rooms for your guests at a discounted rate. We can also provide your guests with a specialized link, to streamline the booking process. A complimentary suite for the bride and groom is included with all wedding packages with over 75 guests.

Discounts and minimums

For a Saturday evening affair, a minimum of 75 guests (\$6,500 – F&B) is required. We are able to offer a discount on the wedding packages and overnight accommodations for Friday and Sunday affairs. A two-night minimum stay is required for all guest rooms.

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