

Love, Laughter &
Happily Ever After



PRINCESS ROYALE
OCEANFRONT RESORT

YOUR STORY BEGINS HERE

Whether we are hosting your wedding reception, rehearsal dinner or celebratory brunch, we will bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Royal service. It all comes together to ensure your event is truly sensational. Princess Royale's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.

ALL PACKAGES INCLUDE

- One Complimentary Night for the Bride and Groom based on \$5000 Food and Beverage minimum or 2 Complimentary Nights based on \$15000 in Food and Beverage minimum
- Special Discounted Room Rate for 10 or more rooms
- Complimentary Menu Tasting for 2 guests
- Complimentary Champagne Toast for the bride and groom
- Preferred color tablecloths and napkins
- Custom floor plans for Dinner Reception
- Dance floor
- Standard hotel tables, chairs, gift and DJ tables
- Coffee, hot tea and iced tea available with Dinner
- Dedicated Wedding Specialist to assist with your venue and menu planning
- Complimentary parking for all Resort guests. For all other guests, there is street parking available on the sides of the building.

*Food and beverage minimum needs to be achieved.

Hors d'oeuvres

Cold

Price per 100 pieces.

- Antipasto Skewer - \$190
- Smoked salmon pinwheels - \$230
- Gulf shrimp on ice with cocktail sauce - \$440
- Assorted ham or turkey finger sandwiches - \$150
- Whipped Ricotta with honey and pistachios on toast - \$255
- Caprese Salad on a Skewer - \$220
- Melon wrapped in Prosciutto - \$230
- Tomato Basil Bruschetta - \$150
- Crab Gazpacho Shooter - \$390
- Seared Tenderloin on Crostini | Horseradish Cream - \$350
- Lemon Deviled Eggs with bacon bites - \$185
- Feta Spread with Kalamata Olives on Baguette - \$200

Hot Dip

Served 30-40 people.

- Buffalo chicken dip, baguette slices - \$250
- Delicious and creamy crab dip - celery and crostini - \$325
- Spinach and artichoke dip, baguette slices - \$160
- Warm Queso Blanco served with corn tortilla chips, pico de gallo, guacamole and corn salsa - \$190
- Beef or Chicken Chilli | Add \$3

Hot

Price per 100 pieces.

- Mini crab cakes - \$375
- Coconut shrimp with orange dipping sauce - \$325
- Chicken in creamy curry sauce - \$180
- Chinese Egg rolls with hot mustard and duck dipping sauce - \$175
- Shrimp or Pork pot stickers with dipping sauce - \$180
- Vegetable Spring rolls with dipping sauce - \$170
- Spanakopita - \$170
- Jerk Chicken Bite served with honey mustard - \$200
- Italian Sausage brochettes - \$190
- Meatballs: choice of Swedish or BBQ - \$240
- Empanadas: choice of chicken, vegetable or beef - \$190
- Raspberry Brie Puffs - \$260
- Fried Cheese Ravioli - \$225
- Herb and Garlic Shrimp Skewer - \$300
- Artichoke Beignet - \$290
- Bacon Wrapped Brussel Sprouts - \$390
- Sea Scallops wrapped in bacon - \$370
- Buffalo Chicken Cheeseballs with blue cheese drizzle - \$300
- Salmon Oscar En Croute - \$425
- Bacon Wrapped Brussel Sprouts - \$390
- Beef Deluxe Wellington - \$395
- Crab Hush Puppies - \$275
- Stuffed Mushrooms with Goat Cheese and Spinach - \$310
- Steak Bites with Chimichurri - \$350
- Oysters Rockefeller - \$370

Stationary

Fresh Fruit Tray - Seasonal fruit arranged beautifully, served with yogurt dip and Nutella
\$7 per person

Artisan Cheese Presentation - an assortment of imported and domestic cheeses, garnished with fresh fruit and served with an assortment of crackers
\$11 per person

Fresh Vegetable Tray - Cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, tomatoes and Pita Chips served with Hummus and Blue Cheese Dip
\$8 per person

Charcuterie Display - Thinly sliced sausages, artisan cheeses, olives and grilled vegetables offered with baguette slices
\$12 per person

Flatbread Pizzas - Pick 2: Margarita, Veggie Delight, BBQ Chicken, Fig and Prosciutto
\$11 per person

Build Your Own Stations

Mashed Potatoes

Whipped mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli.

\$6 per person

Mini Slider

Your choice of two of the following: Beef, Chicken or Veggie.

\$8 per person

Gourmet Mac' n' Cheese

Noodles in our homemade cheese sauce. Served with gruyere cheese, bacon, broccoli, green onions, jalapeños, and parmesan breadcrumbs. (Add Crab meat for \$5 per person)

\$9 per person

Wings

Naked Fried Wings bone in and boneless | Buffalo, Garlic-Parmesan and Teriyaki Sauces | Celery, Carrots, Ranch and Blue Cheese Dips

\$16 per person

Mini Taco Bar

Sautéed Chicken and Ground Beef | Tortillas, diced tomatoes, guacamole, shredded lettuce, cheese, sour cream and pico de gallo.

\$14 per person

Carving Station

Chef Fee

\$75 per station

Filet of Beef Tenderloin: offered with silver dollar rolls and horseradish cream sauce - \$380, serves 30

Round of Beef: offered with silver dollar rolls and horseradish cream sauce - \$1200, serves 100

Honey Glazed Ham: offered with biscuits and honey mustard - \$290, serves 30

Cuban Roasted Pork: served with sliced ciabatta bread, dill pickles and mustard - \$290, serves 30

Oven Roasted Turkey: served with cranberry orange relish and mayo - \$270, serves 30

Grilled Salmon Fillet : served with crostini, capers and lemon dill sauce - \$300, served 30

Tablesides boosts

\$ 4 per person

Green beans with almonds (GF, DF)

Grilled Mixed Vegetables (GF, DF)

Corn bread with sweet butter

Fingerling potatoes with parsley (GF, DF)

Garlic Mashed Potatoes (GF)

Steamed broccoli with garlic and olive oil (GF, DF)

Grilled Asparagus (GF, DF)

Roasted baby carrots (GF, DF)

Please add to the above, 20% Service Charge and 6.5% Sales Tax. Consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses. Due to current supply chain issues, products and prices may be subject to change. Reasonable and comparable substitutions will be offered.

PRINCESS ROYALE

Plated Dinner

Minimum of 20 people.

Maximum of 2 different choices.

Offered with warm rolls and butter. Coffee, Iced water and Iced tea. Price per person.

Choice of Entree

Seafood Newburg: scallops, crab and shrimp in a delicious cream sauce with sherry \$44

Maryland crab cakes: an Eastern shore classic, two broiled crab cakes \$49

Baked salmon filet: topped with a creamy dill sauce \$35

Rockfish: stuffed with crab imperial and baked to perfection \$44

Grilled Flank Steak: grilled to perfection \$43

Beef Bourguignonne: classic hearty Fresh dish of beef, cooked with red wine, mushrooms, onion and carrots \$42

Pork Chop : Center cut bone, smothered in bell peppers and onions \$44

Surf and Turf: Filet mignon topped with a house made sauce, three jumbo shrimp sautéed with garlic butter \$58

Shrimp Scampi: Sautéed shrimp with garlic and white wine sauce, parmesan cheese, served on top of linguine pasta \$37

Chicken Artichoke Piccata: a boneless breast of chicken lightly breaded and sautéed, topped with lemon white wine caper sauce \$35

Chicken Masala: chicken cooked in a flavorful and aromatic sauce made with a blend of spices and herbs \$35

Chicken Chesapeake: breast of chicken stuffed with a creamy lump crab filling and topped with sherry sauce, garlic and chive \$47

Mediterranean Chicken: Slow-simmered with garlic, olives, tomato, and lemon \$35

Eggplant Parmesan: a layered casserole with roasted vegetables, marinara and melted mozzarella cheese \$32

Pasta Primavera: Penne pasta with sautéed vegetables in a light pesto or alfredo cream sauce \$30

Vegan Vegetable Stir-Fry: Sauté a mix of colorful vegetables in a delicious stir-fry sauce made with soy sauce, ginger, garlic, and a touch of sweetness. Serve over rice. \$27

Vegan Cauliflower Steak: Roasted and served over a tahini lemon sauce \$32

Plated Dinner

Choice of Soup or Salad

Vegetable Soup (DF, V)

Potato Leek Soup

Minestrone Soup (DF, V)

Tomato Basil Soup (GF, V)

Chicken Noodle Soup (DF)

MD Crab Soup (GF, DF)

Cream of Crab Soup | Add \$2

Princess House Salad: Our Fresh Garden Salad

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan Herb Croutons & Caesar Dressing

Greek Salad: Tomatoes, Cucumbers, Red onion, Feta, Lettuce, Olives and Vinaigrette

Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Festive Salad: Arugula, Roasted Maple Sweet Potatoes, Goat cheese, Walnuts, Cranberries and Mustard Vinaigrette

Choice of 2 Sides

Green beans with almonds

Steamed broccoli with garlic and olive

oil Vegetable rice pilaf

Bacon Brussel Sprouts

Grilled Asparagus

Wild Mushroom Risotto | Add \$1

Baked sweet potato

Orange ginger couscous

Sautéed seasonal vegetables

Herb Whipped potatoes

Roasted baby carrots

Fingerlings potatoes with parsley

Au gratin potatoes

Corn on the cob with Old Bay seasoning

Deluxe orzo salad

Dinner Buffets

Minimum of 20 people. Maximum of 90 minutes of service.
Offered with warm rolls and butter. Coffee, Iced tea and Iced water.

\$44 per person

Choice of 2 Entrees

Chicken Artichoke Piccata

Seafood Newburg

Eggplant Parmesan

Maryland Crab Cakes (1 per
person)

Baked Salmon Filet

Stuffed Rockfish | Add \$2

Grilled Flank Steak

Beef Bourguignonne

Baked Rigatoni in Meat Sauce

MD Fried Chicken

Chicken Chesapeake | Add \$2

Chicken Masala

Chicken Parmesan

Mediterranean Chicken

Chicken Skewers with Roasted

Vegetables

Pasta Primavera

Shrimp Scampi

Vegan Vegetable Stir-Fry

Cheese Ravioli in Pesto or Vodka
Sauce

Plated Meals for the Little Ones

(12 yo and under) - \$22

Select 1:

Chicken Fingers, French Fries and Apple Sauce

OR

Grilled Cheese, Steamed Broccoli and a Chocolate Cookie

Dinner Buffets

Choice of Soup or Salad

Vegetable Soup (DF, V)

Potato Leek Soup

Minestrone Soup (DF, V)

Tomato Basil Soup (GF, V)

Chicken Noodle Soup (DF)

MD Crab Soup (GF, DF)

Cream of Crab Soup | Add \$2

Princess House Salad: Our Fresh Garden Salad

Caesar Salad: Chopped Romaine Hearts, Shaved Parmesan Herb Croutons & Caesar Dressing

Greek Salad: Tomatoes, Cucumbers, Red onion, Feta, Lettuce, Olives and Vinaigrette

Spinach Salad: Blue Cheese, Sunflower Seeds, Pears and Vinaigrette

Festive Salad: Arugula, Roasted Maple Sweet Potatoes, Goat cheese, Walnuts, Cranberries and Mustard Vinaigrette

Choice of 2 Sides

Green beans with almonds

Steamed broccoli with garlic and olive

oil Vegetable rice pilaf

Bacon Brussel Sprouts

Grilled Asparagus

Wild Mushroom Risotto | Add \$1

Baked sweet potato

Orange ginger couscous

Sautéed seasonal vegetables

Herb Whipped potatoes

Roasted baby carrots

Fingerlings potatoes with parsley

Au gratin potatoes

Corn on the cob with Old Bay seasoning

Deluxe orzo salad

Specialty Dinner Buffet

Minimum of 20 people.

Maximum of 90 minutes of service.

Offered with warm rolls and butter. Coffee, Iced tea and Iced water.

Southern BBQ

Spinach salad with apple, pecans and mustard vinaigrette dressing

Pulled pork with honey BBQ

Maryland Fried Chicken

Cowboy baked beans with jalapeno

Tart and tangy coleslaw

Baked Potato Bar

Cornbread with honey butter

Fresh fruit cobbler

\$45

With Love from Italy

Italian Wedding Soup

Caesar Salad: Chopped Romaine Hearts

Shaved Parmesan

Herb Croutons & Caesar Dressing

Chicken Artichoke Piccata: a boneless breast lightly breaded and sautéed topped with lemon white wine

caper sauce

Baked Rigatoni with meat sauce

Roasted fingerlings potatoes

Brussels sprouts

Garlic Bread

Tiramisu

\$45

Chesapeake Bay Feast

MD Crab Soup

Maryland Fried Chicken

Maryland Crab Cakes (one per person)

White cheddar mac and cheese

Corn on the cob with melted butter and Old Bay

Coleslaw and potato salad

Smith Island Cake

\$48

La Mesa Latina

Black Bean & Corn Salad – Lime vinaigrette, cilantro, and red onion

Grilled Flank Steak with Chimichurri

Chicken Fajitas

Warm Tortillas

Cilantro Lime Rice

Refried Beans

Chips and Salsa Bar -Pico, Guac and

Queso Dip

Tres Leches Cake

\$48

Dessert

Choice of 1 Dessert

For additional \$6 per person

Triple Chocolate Cake

Carrot Cake

Peanut Butter Banana

Cheesecake

Plain Cheesecake | Fresh berries

Smith Island Cake

Red Velvet Cake

Tiramisu

Cinnamon Cereal Milk Cake

Fresh Fruit Cobbler

Brownies/Blondies and Fresh

Chocolate Chip Cookies

Key Lime Pie

Chocolate Mousse Pie

Peanut Butter Reese's Pie

Strawberry Shortcake Chocolate

Tuxedo Cake

Mini Italian Desserts (Family
Style)

Ricotta Limoncello Cheesecake

Blueberry Flapjack Cake

Ice Cream Station \$8

(minimum of 30 people)

2 Ice Cream Flavors |Toppings

Open Bar

Open bar prices are based on the guaranteed number of guests,
offering cocktails, bottled beer, wine and soda.
30 people minimum for open bar.

Signature Bar

Smirnoff Vodka
Jim Beam
Sauza Blue Agave
Tequila
Beefeater Gin
Johnny Walker Red
Cruzan Light Rum
Seagram's 7

Premium Bar

Titos Vodka
Jack Daniels
Milagro Tequila
Tanqueray Gin
Dewar's White Label
Bacardi Superior Rum
Crown Royal

Ultimate Bar

Grey Goose (can sub Ketel)
Bulleit Bourbon
Patron Tequila
Bombay Sapphire
Johnny Walker Black
Diplomatico Planas Rum
Jameson

Hosted Package Pricing

Choose your Bar Package, then choose for how many hours.

	1 Hour	2 Hours	3 Hours	4 Hours
Non-alcoholic	\$5	\$10	\$15	\$17
Beer & Wine Only	\$14pp	\$22pp	\$32pp	\$41pp
Signature Bar	\$16pp	\$25pp	\$35pp	\$44pp
Premium Bar	\$20pp	\$30pp	\$40pp	\$49pp
Ultimate Bar	\$25pp	\$36pp	\$46pp	\$55pp

Cash and Consumption Bar

A minimum of \$500 is required on all cash and consumption bars.
A \$150 flat Satellite Bar and \$20 per hour Bartender Fee (per bar
& bartender). Consumption Bar offers Signature Bar with \$13
mixed drinks and \$7 beer and \$9 wine.

Please add to the above, 20% Service Charge and 9.5% Alcohol Tax. Due to current supply chain issues, products and prices may be subject to change. Reasonable and comparable substitutions will be offered.



A step
Above the rest

Optional Cocktail Hour

Price per person. Minimum of 20 people.

Pick your favorite or build your own Cocktail Hour

\$27
Signature

Smirnoff Vodka
Jim Beam
Sauza Blue Agave Tequila
Beefeater Gin
Johnny Walker Red
Cruzan Light Rum
Seagram's 7
Beer, Wine and Soda

\$30
Premium

Absolut Vodka
Jack Daniels
Milagro Tequila
Tanqueray Gin
Dewar's White Label
Bacardi Superior Rum
Crown Royal
Beer, Wine and Soda

\$35
Ultimate

Grey Goose(can sub
Titos/Ketel)
Bulleit Bourbon
Patron Tequila
Bombay Sapphire
Johnny Walker Black
Real McCoy 3-year Aged
Rum Jameson
Beer, Wine and Soda
Champagne

**All Choices come
with:**

**1 Hour
Open Bar**

+

**Choice of 3
Hors d'oeuvres
(Passed or Stationary)**

\$18 for under 21

Other Details

Ceremony

Sunny Beach Weddings provides everything you need for a stunning beach ceremony, including a minister to officiate, a photographer to capture every moment, comfortable chairs for your guests, beautiful decorations, romantic music, and a charming arbor to frame your ceremony.

<https://sunnybeachweddings.com/>

Room Rental

Room Rental starts at \$1000 depending on the size of your party and the space selected.

The room rental fee includes:

- Setup, breakdown and maintaining of your event
- Appropriate staffing for your event
- Rounds of 8 per amount of guests you have and use of our dance floor
- Table linens and napkins (we have navy blue, white or black tablecloths and your choice of napkin color)
- Dishware, glassware and cutlery
- Additional tables you may need inside the room (DJ, gift table, cake table, etc.)

Deposits and payments

A non-refundable deposit of \$1,000.00 is required to secure your date, space and time when signing the contract. A final payment is due fourteen days prior. **All deposits are non-refundable.** All prices are subject to a 20% service charge, 9.5% alcohol tax, 6.5% food tax and 3.5% credit card payment processing fee.

Discounts and minimums

For all affairs, a \$3000 Food & Beverage minimum is required. We are able to offer a discount on the room rentals and overnight accommodations for Weekdays affairs. However, the Food & Beverage minimum must still be met.