



Dear Customer:

Bentleys Restaurant and Banquet Facilities prides itself in offering the best in food and service at affordable prices to accommodate you, our valued customer. We offer a wide array of banquet packages and our staff is trained to tailor a package to fit your budget and special needs. We even offer a children's banquet menu at \$7.95 per selection for children ten years of age and under.

Our banquet facilities have been carefully designed to accommodate almost any gathering imaginable. We offer three tastefully decorated banquet rooms, which can be used individually or in their entirety.

TEA ROOM – A private, secluded dining room with a separate entrance caters to parties of 15-25 guests. This room is centrally located between Tudor Hall and the Rolls Room. It can be used to accompany either room for buffet service if necessary. (Minimum booking requirement 15 guests)

ROLLS ROOM – A bright sun-filled room of traditional décor make it a favorite for both formal and casual gatherings. It is conveniently located close to the restaurant's main lobby for easy accessibility of parties of up to 60 guests. (Minimum booking requirement – 25 guests)

TUDOR HALL – Our grand room boasts of warm English tradition with beamed ceilings, rich paneled walls, and a dance floor. A separate entrance and lobby provide the ideal setting for weddings, dinner parties, birthdays, corporate functions, and more. Depending on the type of function, this room can accommodate up to 110 guests. (Minimum booking requirement – 50 guests)

* We also can combine all 3 rooms above to accommodate up to 200 guests.

To book your next event, please contact our management staff and they can further assist you with any additional questions you may have and set up a tour of our facilities.

Thank you for your interest and we look forward to serving you.

GENERAL INFORMATION

MENU PRICING

- *An 18% service charge and 6% Maryland sales tax will be added to your final food and beverage total.*
- *Menus may change; therefore, all prices and selections are subject to change.*
- *Groups of 25 guests or more are required to order from the banquet menu. Groups of 25 or less may order a limited ala Carte menu.*

GUARANTEES

- *Final menu selections are due 14 days prior to the event. All buffets require a 25-guest minimum.*
- *Final guaranteed attendance for all food and beverage service must be received five days prior to the event. The guaranteed attendance is not subject to reduction after the five-day deadline. Bentleys will accept an increase in the guaranteed attendance up to 24 hours prior to the event. If the guaranteed attendance is not received, the estimated number of guests will serve as the guaranteed attendance.*
- *Please note, banquet rooms have a minimum attendance requirement noted below. If the event attendance does not meet the minimum attendance requirement, you will be billed the minimum guest requirement.*

FLOWER AND DECORATIONS

- *Bentleys suggests decorating with flowers, balloons, candles, plants, etc; however, confetti, rice or affixing anything to the walls, ceilings, or floors with nails, staples, or tape is not permitted. Our banquet coordinator will be happy to assist you with ideas, suggestions, and help with coordination.*

OUTSIDE FOOD AND BEVERAGE

- *Any leftover food may not be taken off the restaurant property.*

ROOM REQUIREMENTS

- *Functions are booked and priced for four-hour time frames, unless otherwise noted. Additional charges may apply if more time is requested.*
- *The restaurant reserves the right to charge a set-up fee for events with extraordinary requirements.*
- *Bentleys does not charge for the use of the room as long as an entrée or heavy hors d'oeuvre selections is chosen. (Hors d'oeuvre selections require \$11 pp Sunday-Thursday and \$21 pp Friday and Saturday.)*
- *Friday and Saturday afternoon events must end by 4 pm and dinner events begin after 5:30 pm.*

BOOKING DEPOSIT REQUIREMENTS

- *To reserve a banquet room a non-refundable deposit is required as follows:*

Tea Room	\$100.00 (15 guest minimum)
Rolls Room	\$200.00 (25 guest minimum)
Tudor Hall	\$300.00 (50 guest minimum)

- *Friday and Saturday evenings in December require higher minimums (20, 40, and 75) respectively.*

- *An additional payment of fifty percent of the estimated balance is due fourteen business days prior to the event, with final payment due at the completion of the event with cash, credit card, or approved personal or business check.*

HORS D'OEUVRES SELECTION

Prices per 50 pieces
Buttered or Displayed

Seafood

<i>Crab Jalapeno Slammer</i>	\$ 72.50
<i>Scallops wrapped in bacon</i>	\$ 87.00
<i>Jumbo Steamed Shrimp with cocktail sauce</i>	\$ 93.50
<i>Shrimp Lejon (shrimp wrapped in bacon with horseradish sauce)</i>	\$ 98.50

Beef/Pork/Chicken

<i>Hawaiian Meatballs – B.B.Q. pineapple glaze</i>	\$ 46.50
<i>Mushroom Caps filled with hot & sweet sausage</i>	\$ 53.50
<i>Chicken and Pineapple Skewer</i>	\$ 90.50
<i>Mini Quiche – assortment</i>	\$ 66.00
<i>Chicken Tenders</i>	\$ 53.50
<i>Mini Chicken Cordon Blue Bites</i>	\$57.50

Vegetarian

<i>Crispy Vegetable Spring Rolls</i>	\$ 58.50
<i>Mozzarella Sticks</i>	\$ 48.50
<i>Potato Skins</i>	\$ 53.50
<i>Broccoli and Cheddar Puffs</i>	\$ 40.50

DISPLAYED

Imported and Domestic Cheese Tray

(Served with a variety of cracker delicates)

Regular	<i>Service for approximately 30 guests</i>	\$ 71.00
Large	<i>Service for approximately 75 guests</i>	\$151.00

Fresh Vegetable Tray with Homemade Ranch Dip

Regular	<i>Service for approximately 30 guests</i>	\$ 56.00
Large	<i>Service for approximately 75 guests</i>	\$ 91.00

Hot Crab & Artichoke Dip Served with Chips

Regular	<i>Service for approximately 25 guests</i>	\$ 76.00
Large	<i>Service for approximately 50 guests</i>	\$131.00

18% Service Charge and Maryland State Sales Tax will be added to your final bill.

EVENING DINNER SELECTIONS

SALAD *(Choose one)*

Garden Salad – Assorted gourmet greens with tomatoes,
Bermuda onion, croutons and carrots

Classic Caesar Salad – Romaine lettuce, herb croutons, Parmesan cheese,
Tossed with creamy Caesar dressing.

ENTREES *(Choose up to two on next page)*

*All entrée selections are accompanied with chef's vegetable, choice of starch
(Red bliss, baked or twice baked potato)
Fresh rolls with sweet butter
Iced tea, soda selection, and coffee service.*

DESSERT SELECTION *(Choose one)*

*Chocolate Fudge Cake- for the chocolate lover in all of us
Carrot Cake- a classic choice
Rice Pudding -home made
Zesty Lemon Squares- a light refreshing dessert
Ice cream or sherbet*

*Children's menu for children 10 and under: grilled cheese, chicken fingers, cheeseburger, or kid's
pizza - \$7.95 per selection.*

An 18% service charge and 6% Maryland sales tax will be added to your final bill.

DINNER ENTREES

Please choose up to two entrees to offer your guests, with final counts of each selection given five days prior to your event date

***Sirloin Steak**- a 10-ounce top sirloin grilled in spices, a plain and simple classic \$24.95*

***Chicken Marsala** – an 8-ounce chicken breast sautéed with mushrooms,
Red and green peppers in a classic Marsala wine sauce. \$20.95*

***Chicken Breast Cordon Bleu** – Breast of chicken filled with hickory-smoked ham
And Swiss cheese, coated lightly with breadcrumbs. \$21.95*

***Chicken Chesapeake** – Breast of chicken topped with shrimp and crab imperial \$23.95
A new favorite!*

***Twin Lump Crab Cakes** – Our famous fresh jumbo lump and back fin crabmeat
In our special sauce, then broiled to perfection \$26.95*

***Salmon with Champagne Sauce and Jumbo Shrimp** – Fresh Atlantic salmon fillet broiled and topped
with champagne sauce and jumbo shrimp. \$24.95*

***Flounder with Crab Imperial** – Fresh flounder fillets stuffed with crab imperial
And baked en casserole. \$24.95*

***Shrimp Stuffed with Crab Imperial** – Jumbo shrimp topped with our famous lump crab imperial.
\$24.95*

***Filet Mignon (8 oz.) and Crab Cake** – The best of both, a tender 8 ounce grilled filet mignon and a
fresh jumbo lump and back fin Maryland crab cake broiled to perfection. Take the worry out of choices
and counts. This one pleases everyone. \$30.95*

***Roast Prime Rib of Beef** – 10ounce slow-roasted prime rib of beef, served with horseradish sauce.
(min order –10) \$25.95*

***Pasta Primavera** – Linguine and fresh vegetables tossed in a garlic cream sauce. \$19.95*

With Chicken \$21.95

With Shrimp \$23.95

***Children's Menu**-available for kids 10 and under-\$7.95*

Choose one- Chicken fingers, grilled cheese, cheeseburger or kids pizza

An 18% service charge and 6% Maryland sales tax will be added to your final banquet invoice.

BUFFET DINNERS

\$24.95

Minimum of 25 guests

All selections are served with chef's vegetable choice and red bliss potato

Fresh hot rolls with butter,

Dessert –a display of assorted cakes and pastries

Iced tea, soda selection, and coffee service.

SALADS (*Choose two*)

Tomato, Artichoke and Marinated Mushroom Salad

Spinach Salad

Fresh Fruit Salad

Classic Caesar Salad

Creamy Cole Slaw

Fresh Garden Salad

Pasta Salad

Potato Salad

CARVING STATION (*Choose one*)

Roast Round of Beef

Baked Virginia Ham

Roast Turkey Breast

ENTREES (*Choose two*)

Toscana Penne – Grilled chicken and sweet Italian sausage in a marinara sauce.

Jumbo Shells – Shells filled with Ricotta cheese and fresh basil.

Pasta Primavera – Fresh seasonal vegetables in garlic cream sauce.

Chicken Breast Victorian – Chicken breast with lobster meat in a supreme sauce.

Chicken Au Poivre – Chicken breast in a cognac and black pepper cream sauce.

Chicken Chesapeake- Breast of chicken topped with shrimp and crab imperial.

Salmon with Asparagus and Shrimp – served in a champagne sauce.

Stuffed Flounder – Fresh flounder filet stuffed with crab and spinach.

Beef Bourguignon– Tender beef with mushrooms in a rich red wine sauce.

Chicken Marsala – Grilled chicken breast served with peppers, onions, and mushrooms.

An 18% service charge and 6% Maryland sales tax will be added to your final bill.

Children's Menu (*Choose one*) *Available for children 10 and under - \$7.95*

Chicken fingers, grilled cheese, cheeseburger or kid's personal pizza.

OR...half off adult buffet price for children under 10.

BAR OPTIONS & PACKAGES

ALL PARTIES OF 25 GUESTS OR MORE WISHING TO HAVE ALCOHOL MUST CHOOSE A BAR PACKAGE OPTION.

GUEST COUNT IS BASED ON GUARANTEED ATTENDANCE OF ALL ADULT GUESTS



Open Bar Package

Unlimited beverage service via full service bar, including all call brands of liquor domestic and imported bottled beer, house wines, soda, and iced tea.

Four Hours - \$26.00 per guest.

Beer & Wine Package

Unlimited service of House Cabernet Sauvignon, House Merlot, House Chardonnay and White Zinfandel wines.

Also featured: unlimited domestic and imported bottled beer selection

Four Hours - \$20.00 per guest.

Draft Beer and Wine Package

Your choice of domestic draft beer- Coors Light or Budweiser

And a selection of house wines

Four Hours- \$17.00 per guest

Hosted Bar

Full service bar featuring call brands of liquor, imported and domestic bottled beer, House Cabernet Sauvignon, House Merlot, House Chardonnay and White Zinfandel.

All cocktails, beer and wine consumed by guests are calculated and added to final banquet invoice.

\$50 set up fee for 50 guests or less

Limited ala Carte Bar

Ideal for smaller parties! An iced selection of three beer and three bottled wine choices. All beer and wine consumed by guests will be added to your final banquet invoice.

No set up fee

Cash Bar

Full service bar as described above. Your guests will pay for all cocktails, beer and wine consumed. \$50.00 set up fee for 50 guests or less

An 18% service charge and 6% Maryland sales tax fee will be added to your final banquet invoice.
Any modifications in wine, beer or liquor selection may result in adjusted pricing.