

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

- Complimentary Upgraded Oceanfront Room for the Bride and Groom on the Night of the Wedding *
- Special Discounted Room Rate for 10 or more rooms
- Complimentary Menu Tasting for 2 guests
- 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.

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

\$33

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

All Choices come
with:

1 Hour Open
Bar

+

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

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
- Smoked Salmon, capers and dill cream cheese on cucumber- \$325
- Caprese Salad on a Skewer - \$220
- Melon wrapped in Prosciutto - \$230
- Tomato Basil Bruschetta - \$150

Hot

Price per 100 pieces.

- 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 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
- Vegan Samosas - \$350
- Fried Cheese Ravioli - \$225
- Herb and Garlic Shrimp Skewer - \$300
- Artichoke Beignet - \$290

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



A step

Above the rest

Add-ons

Hors d'oeuvres

Price per 100 pieces.

Crab Gazpacho Shooter - \$390

Gulf shrimp on ice with cocktail sauce - \$440

Mini crab cakes - \$375

Oysters Rockefeller - \$370

Sea scallops wrapped in bacon- \$370

Seared Tenderloin on Crostini | Horseradish Cream - \$350

Fiery Peach BBO Brisket wrapped in bacon - \$390

Bacon Wrapped Brussel Sprouts - \$390

Hot Dip

Per round chafing dish. Served with crostini.

Buffalo chicken dip - \$250

Hot crab dip served - \$325

Hot spinach and artichoke dip - \$150

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

Plated Dinner

Minimum of 20 people.

Maximum of 2 different choices.

Offered with warm rolls and butter. Freshly brewed coffee, decaf and iced tea. Price per person.

Choice of Entree

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

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

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

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

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

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 and served with a twice baked potato \$58

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

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

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

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 Mediterranean Bowl: Combine falafel, hummus, quinoa, roasted vegetables, olives, and a drizzle of tahini sauce. \$35

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
Tomato Salad: Tomatoes, Cucumbers, Red
onion, Feta, Vinaigrette
Spinach Salad: Blue Cheese, Sunflower Seeds,
Pears and 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

Choice of 1 dessert

For additional \$6 per person

Triple Chocolate Cake
Apple Caramel pie
Carrot cake
Cheesecake | Fresh berries
Smith Island Cake
Red Velvet Cake

Key Lime pie
Chocolate mousse pie
Pecan pie
Strawberry Shortcake Chocolate
Tuxedo Cake
Mini Italian Desserts (Family Style)

Dinner Buffets

Minimum of 20 people. Maximum of 90 minutes of service.
Offered with warm rolls and butter. 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

Grilled Flank Steak

Beef Bourguignonne

Chicken Chesapeake | Add \$2

Chicken Masala

Chicken Parmesan

Pasta Primavera

Shrimp Scampi

Vegan Vegetable Stir-Fry

Cheese Ravioli in Pesto or Vodka Sauce

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

Tomato Salad: Tomatoes, Cucumbers, Red onion,

Feta, Vinaigrette

Spinach Salad: Blue Cheese, Sunflower Seeds,

Pears and Vinaigrette

Dinner Buffets

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

\$44 per person

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

Choice of 1 dessert

For additional \$6 per person

Triple Chocolate Cake
Apple Caramel pie
Carrot cake
Cheesecake | Fresh berries
Smith Island Cake
Red Velvet Cake

Key Lime pie
Chocolate mousse pie
Pecan pie
Strawberry Shortcake
Fresh Fruit cobbler
Mini Italian Desserts

Ice Cream Station \$8

3 Ice Cream Flavors | Toppings

Specialty Dinner Buffet

Minimum of 20 people.

Maximum of 90 minutes of service.

Offered with warm rolls and butter. 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

\$44

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

Warm rolls and butter

\$48

Mediterranean Flavors

Minestrone Soup

Grilled Flank Steak

Homemade Falafel

Chicken Skewers with roasted vegetables and

Tzatziki Sauce

Quinoa Salad : diced tomatoes, onions,
kalamata olives and herbed vinaigrette

Spanakopita

Fingerling Potatoes with parsley

Baklava and mini eclairs

\$50

Carving Station

Chef Fee- \$75 per station

Filet of beef tenderloin: offered with silver dollar rolls and horseradish cream sauce - \$370, serves 30

Round of beef: offered with silver dollar rolls and horseradish cream sauce - \$750, serves 100

Black angus round of beef: served with silver dollar rolls with horseradish cream sauce - \$340, serves 50

Honey glazed ham: offered with biscuits and honey mustard - \$270, serves 30

Cuban roasted pork: served with sliced ciabatta bread, dill pickles and mustard - \$270, serves 30

Oven roasted turkey: served with cranberry orange relish and mayo - \$250, serves 30

Tableside 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)



Open Bar

Open bar prices are based on the guaranteed number of guests, offering cocktails, bottled beer and wine.

Signature Bar

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

Premium Bar

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

Ultimate Bar

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

Hosted Package Pricing

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

	2 Hours	3 Hours	4 Hours
Beer & Wine Only	\$22pp	\$32pp	\$41pp
Signature Bar	\$25pp	\$35pp	\$44pp
Premium Bar	\$30pp	\$40pp	\$49pp
Ultimate Bar	\$35pp	\$45pp	\$54pp

Cash and Consumption Bar

A minimum of \$500 is required on all cash 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 \$8 beer and wine.

Please add to the above, 20% Service Charge and 6.5% 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.

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 \$2,000.00 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% 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 Sunday affairs. However, the Food & Beverage minimum must still be met.