



Greektown Square & Event Center

~~~ *Wedding Packages* ~~~

Greektown Square & Events Center congratulates you on your engagement. We thank you for your interest and would be honored to host your ceremony and/or reception.

Working with engaged couples all of the time, allows us to understand how much goes into planning a wedding. Our professional, caring staff will give special attention to the details of your day.



WE ARE PLEASED TO PRESENT OUR ELEGANT WEDDING PACKAGE

- ~ Four Hour Reception or Five Hour Ceremony & Reception ~
- ~ Includes one-hour Hors D'Oeuvre Display and Cocktail Service with bar selection ~
 - ~ Waiter-served salad and dinner service throughout your event ~
 - ~ Extensive menu options to suit your taste and match your budget ~
 - ~ Coffee, Tea, Soft Drinks, Juices and Water – complimentary ~
 - ~ No up-charge for use of the Grand Ballroom ~
 - ~ Menu sampling with *European Caterers'* Executive Chef ~
 - ~ Complimentary tables for table cards, gifts, desserts and High-top tables ~
 - ~ Discount lodging and shuttle service through nearby Hotel ~
 - ~ Free parking both adjacent to the Venue and our parking lot ~
- ~ Private Bridal Room... to relax and stage your entry to the Grand Ballroom...
can also be butler-served with Cocktails & Hors D'Oeuvres ~
- ~ As a full-service Event Center, there are numerous tableware, décor and event options available ~



ELEGANT WEDDING PACKAGE

***** ABOUT US *****

The GREEKTOWN SQUARE & EVENT CENTER is Baltimore's newest and most unique venue. Romantic and Fun, yet Practical... and by using multiple spaces you can use your creativity to design a Tailor-Made Experience Your Guests Will Never Forget!!!

~ **Outdoor Space** complete with an amphitheater, raised stage, dance floor and food service ~

~ **Celebration Room** that seats 175 guests, with a large fixed bar and private suite ~

~ **Grand Ballroom** with seating for 400 guests, a raised stage, permanent dance floor, large fixed bar and balconies overlooking our outdoor space and the City ~

***** PRICING *****

If you are looking for an upscale venue but having difficulty staying within your budget, we offer formal plated dinners with a served salad and a beautiful appetizer display starting at \$39 pp. And... there is no upcharge for our Grand Ballroom.

"Don't decrease your guest list... decrease your cost per person"!!!

***** SERVICES *****

We have dedicated professionals who assist with expert wedding design, an in-house decorator, tableware & décor options and a network of service providers that provide savings in time and decrease overall wedding costs (use is optional).

***** CUISINE *****

All our food is freshly made, on premises and is unrivaled in quality and quantity. Specialty Chefs offer Latin, Indian/Pakistani and Nigerian/West African cuisine.

***** CONVENIENCE *****

Free parking contiguous to our facility and a private lot.
Valet parking and shuttle services also available.

Located within minutes of I95, 895, 695, 2 miles from Canton, 10 minutes from downtown and 15 to 20 minutes from Towson and surrounding Baltimore area communities.

***** REVIEWS, TESTIMONIALS & PHOTO ALBUMS *****

We are proud of the great reviews and testimonials we have received. See reviews and photo albums on www.wedding411ondemand.com, www.weddingwire.com, www.greektownsquare.com and www.facebook.com/greektownsquare.

MENU OFFERINGS

Hors D'Oeuvres (Choice of Four)

When your guests arrive, they will be welcomed to a lavish Hors D'Oeuvre presentation that is combined with the start of bar service

Chicken and Pork Kabobs, Chicken Marsala, Meat Balls (any style), Spinach Pies, Cheese Pies, Roasted Pepper Cheese Tarts, Italian Sausage w/Peppers & Onions, Fried Calamari, Jerk Chicken, Bruschetta (Mediterranean or Italian style) Puffed-Pastry Pinwheels (House made Tapenade filling enhanced with Spinach, Cheese & Herbs)

Salads (Choice of One)

Fresh cut salads with seasonal ingredients, plated and served

Caesar Salad, House Salad, Greek Salad (Traditional or Village Style without lettuce), Spring Mix, Strawberry Field (Seasonal), Watermelon Salad (Seasonal)

Main Courses – Single Entrees

Filet Mignon, Prime Rib, or New York Strip

Hand trimmed and cut prime beef ... no pre-frozen, shrink-wrapped beef here!

Marinated in our special blend, cooked to perfection and served hot with your choice of sides

Grilled Lemon Pepper Chicken in Lemon/Herb Sauce

Whole boneless, fresh-cut chicken breast, grilled and seasoned to perfection and complimented with European Caterer's exclusive sauce

2 Jumbo Lump Crab Cakes

Crab Cakes you would expect from an old-line Baltimore Icon

Fresh jumbo lump crab meat, minimum filler, and a recipe that rivals the Best of Baltimore!



Sliced Top Round of Beef

Nothing less than fresh prime beef and top-round cut, marinated and sliced in generous portions, roasted to perfection and served with a delicious, light au jus

Chicken Florentine (in Puff Pastry)

Another popular custom creation by European Caterers.

Sliced boneless chicken breast stuffed with an exquisite cheese mixture, fresh spinach, spring onion and herbs, wrapped in filo dough / puffed pastry and drizzled with a custom hollandaise-type sauce

Lamb Shank

A classic Greek-style recipe, sautéed in a light tomato sauce until fork-tender seasoned in a classic style and served over orzo... to die for!... *can substitute beef for lamb*

Lasagna/Pastichio

Whether prepared in the classic Italian style or the Greek version, this dish is a crowd-pleaser Prepared and baked in large baking pans with top-quality ingredients and hand-cut to serve

Choice of Kabobs (Pork, Chicken or Beef Tenderloin)

If you are a fan of Kabobs, you will love these. Hand-cut, marinated and cooked as only European Caterers can! Each choice of meat has its own unique blend of herbs and spices and all are served over specially seasoned yellow rice and an additional side of choice

Chicken Imperial

While our Chicken Imperial is listed and priced as a single entrée dish, it is actually a beautifully roasted boneless chicken breast topped with imperial crab. A custom blended imperial sauce compliments jumbo-lump crab meat in this richly prepared recipe. Served with two sides.

Main Courses – Custom Combination Entrees

Create Surf & Turf Entrees

by combining a Crab Cake or our Jumbo Sauteed Gulf Shrimp with our Steak dinners or the Grilled Lemon Pepper Chicken in Béchamel Sauce entrée

Jumbo Lump Crab Cake & Sauteed Jumbo Gulf Shrimp, or Seafood Medley (Crab Cake, Shrimp & Flounder)

Designed for seafood lovers, we combine our Jumbo Lump Crab, Jumbo Sauteed Gulf Shrimp and/or Flounder filet for a seafood feast; typically served with a baked potato and side vegetable... love it!

Boneless Leg of Lamb & Pastichio

Lazy day... Sunday afternoon! A combo platter that reminds you of Sunday dinner at mom's. Roasted Leg of Lamb complimented with EVOO, kosher salt, fresh ground black pepper and a unique blend of herbs & spices, accompanied by a classic serving of Pastichio and a side veggie... *can substitute beef for lamb*

We pride ourselves on creating Custom Menus

Just tell us what you have in-mind and together we will create a menu that matches the menu selections you prefer in the exact style you envision

International Cuisine

By popular demand, international menus are available. Specialty Chefs prepare and serve Latin, Indian/Pakistani and Nigerian/West African cuisine.

Vegetable Choices (Choice of Two)

Lemon-Herb Roasted Potatoes, Baked Potato, Red Skin Roasted Potatoes, Sweet & Fingerling Potatoes, Orzo, Rice, Wild Rice, Broccoli, Asparagus, Glazed Baby Carrots, Fresh Grilled Vegetable Medley, String Bean Almandine, String Beans with Dill in Light Tomato Sauce



Optional Soups

Egg Lemon, Chicken Rice, Maryland Crab, Cream of Crab, Cream of Potato, House Special Crab Soup

Optional Hors D'Oeuvres

Crab Balls, Crab Imperial Tarts, Jumbo Sauteed Gulf Shrimp, Shrimp Cocktail,
Coconut Shrimp, Scallops in Garlic Wine Sauce, Grilled Baby Lamb Chops, Beef Tenderloin Kabobs,
Fried Oysters (seasonal), Imperial Stuffed Mushroom Caps

Additional Options

Add interactive focal points to your event with our cooks at
Carving and Pasta Stations preparing food in front of your guests...
the sights, sounds and smells are extremely appealing.

Carving Stations – Lamb, Beef, Turkey,
Pork Loin, Prime Rib
Cheese Display (Assorted Cheeses)
Veggie Display with Dip

Pasta Stations
Fruit Tray (in-season)
Ice Cream Bar with Fixins & Servers
Imported Cheese & Olive Displays

Bar Options

Cash Bar
Specialty Drinks
Beer and Wine Only
Beer, Wine, and Rail Liquor
Beer, Wine, and Top Shelf Liquor
Beer, Wine, and Premium Top Shelf Liquor
Toasting, Choice of Wine or Champagne
Coffee, Tea, Soft Drinks, Juices and Water (*complimentary*)

Event Options

***** TABLEWARE & CHAIR DÉCOR *****

- ~ Plate Chargers ~
- ~ Chair Covers & Sashes ~
- ~ Table Overlays ~
- ~ Table Runners ~
- ~ Center Pieces ~
- ~ Napkin Rings ~
- ~ Table Numbers ~
- ~ Accent Items ~
- ~ Cake Table/Decorated ~
- ~ Balcony High-Top Tables ~
- ~ Memorial or Picture Tables ~
- ~ Dessert Tables ~
- ~ Gift Tables ~
- ~ Numerous Table Ware Options Available ~



Event Options

******* HALL, OUTDOOR SPACE & EVENT DÉCOR *******

- ~ Ballroom Décor Packages ~
- ~ Lighting Packages ~
- ~ Balcony Lights ~
- ~ Photo Back Drops ~
- ~ Wedding Arch ~
- ~ Expanded or Modified Stage Arrangements ~
- ~ Dessert or Wedding Gazebo ~
- ~ Various Indoor and Outdoor Space Options ~
- ~ Tents ~
- ~ Customized Use of Indoor & Outdoor Spaces ~

******* SERVICES *******

- ~ Cake Cutting & Service ~
- ~ Butler-served Cocktails & Hors D'Oeuvres in Private Suite ~
- ~ Ceremony Package ~
- ~ Valet Parking & Shuttle Service ~
- ~ Extended Access ~
- ~ Rehearsal Arrangements ~
- ~ Extended Event Hours ~
- ~ Hotel Accommodations ~
- ~ See list of Services Offerings for Savings on Entertainment and Professional Vendor Support ~

SERVICE OFFERINGS

ENTERTAINMENT

MAGICIANS
DISC JOCKEYS AND BANDS
SOLOISTS
JUGGLERS
BALLOON ARTISTS
FACE PAINTERS
PHOTOBOOTH OPERATORS



PROFESSIONAL VENDOR SUPPORT

OFFICIANTS
PHOTOGRAPHERS
VIDEOGRAPHERS
INVITATIONS/ANNOUNCEMENTS
WEDDING PLANNERS
LIMO COMPANIES
VALET PARKING/SHUTTLE SERVICE
HOTEL ACCOMMODATIONS
FLORISTS
DECORATORS
BAKERIES



ADMINISTRATIVE MATTERS

PROFESSIONALS/CONTRACTORS

Greektown Square & Event Center will approve all third-party contractors.

FOOD AND BEVERAGE MINIMUMS

We require a minimum on food and beverages for your event. Please speak with your Sales Manager regarding specifics for your date and selections.

PLATED LUNCHEONS & DINNERS

Events offering children's, vegetarian, vegan or gluten free meals must have the meals preselected and guaranteed, and must provide the table number where these selections are being served. This will ensure our service is fast, efficient and courteous for all tables.

DECORATIONS, PRODUCTS, EQUIPMENT AND MATERIALS

Decorations or displays brought into Greektown Square & Event Center must be approved in advance by your Service Manager. All products, equipment and materials must be removed from the premises immediately following your event, unless other arrangements have been made in advance.

CONTRACT

Our contract is an easy-to-read, non-legalistic listing of all matters of importance and will be provided at any time for advance review.