

Your Wedding Reception Package includes:

- ~ Personal Wedding Specialist to Coordinate Your Special Day
- ~ Complimentary Room Rental for Reception
- ~ Four Hour Open Bar with House Brand Liquors
- ~ Complimentary Bartender
- ~ Choice of Two Butler Passed Hors d'oeuvres
- ~ One Culinary Display
- ~ Champagne Toast for All Guests
- ~ Menu Tasting Provided for Up to Four Guests
- ~ White Linen and Napery
- ~ Votive Candles
- ~ Framed Table Numbers
- ~ Dance Floor, Draped Escort Table, Draped Gift Table and Draped Cake Table
- ~ Wedding Cake and Cake Cutting

For the Happy Couple:

- ~ Personal Wedding Server Throughout the Reception
- ~ A Complimentary Luxury Suite on your Wedding Night
- ~ Valet Parking

For Your Guests:

- ~ Special Overnight Guest Room Rates
- ~ Discounted Valet Parking

Inn at the Colonnade Baltimore

Alizee American Bistro

Ceremony Sites Also Available for Additional Charge

Happily Ever After

Plated Dinner Menu

Four Hour Open Bar

Featuring: House Brand Liquors, Select Red and White Wines, Imported and Domestic Beers and Soft Drinks

Passed Hors d'oeuvres - (Choice of Two)

Bruschetta with Roma Tomato and Fresh Basil
Scallops Wrapped in Bacon

Tenderloin Crostini with Roasted Mushrooms
Honey Almond Chicken Bouchée

Displays- Choice of One

Domestic Cheese Display with Fresh Seasonal Fruits and Berries
Sliced Baguettes and Gourmet Crackers
Market Fresh Seasonal Vegetables with Dipping Sauces

Entrée Course (Choose One from One Tier*)

First Tier - \$65.00

Stuffed Chicken Breast with Roasted Red Peppers and Gruyere Cheese

Baked Chicken Roulade with Boursin Cheese, Spinach and Sun-Dried Tomatoes

Marinated Bistro Steak with Natural au Jus

Pan Seared Honey Glazed Salmon

Second Tier - \$70.00

French Chicken with Beurre Blanc Sauce
New York Strip with Three Peppercorn Sauce

Almond Encrusted Salmon with a Lemon Butter Sauce
Crusted Pork Loin with Pecan Maple Glaze

Third Tier - \$80.00

Chicken Wellington with Mushroom Duxelle and
Wrapped in Puff Pastry
Medallions of Beef Tenderloin with Demi-Glace Sauce

Rockfish with Lemon Butter Caper Sauce
Roasted Rack of Lamb with a Mint Flavored
Demi-Glace

Fourth Tier - \$85.00

Chicken Chesapeake with Old Bay Cream Sauce
Filet Mignon with Mushroom and Madeira Wine Sauce

Maryland Crab Cakes Served with Remoulade Sauce
Petit Filet and Crab Cake

*** Second and Third Entrée Selections can be added for additional charges**

All Entrées are Accompanied By

Wedge Salad or Caesar Salad
Fresh Seasonal Vegetables and Starch
Freshly Baked Bread Service
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selection
Wedding Cake Provided by SugarBakers Cakes

All Prices are Subject to 22% Service Charge and 6% Maryland State Tax

Some Enchanted Evening

Buffet Dinner Menu

Choice of Two Entrées or Carving Board - \$75.00 per Person

Choice of Three Entrées or Carving Board - \$80.00 per Person

Four Hour Open Bar

Featuring: House Brand Liquors, Select Red and White Wines, Imported and Domestic Beers and Soft Drinks

Passed Hors d'oeuvres - (Choice of Two)

Prosciutto Wrapped Melon
Coconut Shrimp with Spicy Sweet & Sour Sauce

Mini Crab Cakes with Remoulade Sauce
Beef Saté with Spicy Dipping Sauce

Displays - (Choice of One)

Domestic Cheese Display with Fresh Seasonal Fruits and Berries
Sliced Baguettes and Gourmet Crackers
Grilled Seasonal Vegetables with Fresh Herbs and Olive Oil

Buffet – (Choice of Two or Three Entrees or Carving Board)

Crusted Pork Loin with Pecan Maple Glaze
Chicken Piccata with Lemon Caper Beurre Blanc
Chicken Marsala Finished with Pancetta and Mushrooms

Salmon with Roasted Garlic Sauce
Seared Breast of Chicken with Sundried Tomatoes and Leeks
Penne Pasta and Seared Shrimp with Roasted Red Pepper
Basil Cream Sauce

Carving Board – (Choice of One - \$100.00 Chef Fee Applies)

Roasted Turkey Breast
Served with Silver Dollar Rolls, Cranberry Mayonnaise and Whole Grain Mustard
Roasted New York Sirloin of Beef
Served with Silver Dollar Rolls, Horseradish, Mayonnaise and Creole Mustard
Honey & Brown Sugar Virginia Baked Ham
Served with Silver Dollar Rolls, Onion Marmalade and Creole Mustard

All Entrées are Accompanied By

Mixed Green Salad or Caesar Salad
Fresh Seasonal Vegetables and Starch
Freshly Baked Bread Service
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selection
Wedding Cake Provided by SugarBakers Cakes

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A Night to Remember

A Cocktail and Station Event

\$75.00 per Person

Four Hour Open Bar

Featuring: House Brand Liquors, Select Red and White Wines, Imported and Domestic Beers and Soft Drinks

Passed Hors d'oeuvres - (Choice of Two)

Prosciutto Wrapped Melon
Coconut Shrimp with Spicy Sweet and Sour Dipping Sauce

Mini Crab Cakes with a Remoulade Sauce
Beef Saté with Spicy Dipping Sauce

Displays (Choice of One)

Domestic Cheese Display with Fresh Seasonal Fruits and Berries
Sliced Baguettes and Gourmet Crackers
Grilled Seasonal Vegetables with Fresh Herbs and Olive Oil

Action Station - (Choice of Two)

Pasta Bar – (\$100 Chef Fee Applies)

Penne Pasta, Three Cheese Tortellini, and Fusilli Pasta
Alfredo Sauce, Pesto Sauce, and Marinara Sauce
Caesar Salad and Garlic Bread Sticks

Traditional Tuscan Antipasti Station

Bruschetta, Mozzarella, Parmigiano-Reggiano, Asiago, Sliced Cold
Italian Meats, Artichoke Hearts, Olives, Sun-Dried Tomatoes,
Assorted Grilled Vegetables and Mushrooms, Bread Display with
Focaccia and Bread Sticks

Asian Stir Fry – (\$100 Chef Fee Applies)

Julienne Beef or Chicken Stir Fried with Ginger, Garlic, Carrots &
Scallions with a Soy-Hoisin Sauce
Served Over Lo Mein Noodles and Fried Rice

Whole Poached Salmon Display

With Classic Garnishes and Dill Dressing Served with Cocktail
Pumpnickel Rye and Gourmet Crackers

Carving Station (Choice of One - \$100.00 Chef Fee Applies)

Roasted Turkey Breast
Served with Silver Dollar Rolls, Cranberry Mayonnaise and Whole Grain Mustard
Roasted New York Sirloin of Beef
Served with Silver Dollar Rolls, Horseradish, Mayonnaise and Creole Mustard
Honey & Brown Sugar Virginia Baked Ham
Served with Silver Dollar Rolls, Onion Marmalade and Creole Mustard

All Choices are Accompanied By

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selection
Wedding Cake Provided by SugarBakers Cakes

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Champagne Brunch

\$45.00 per Person

Your package includes: Complimentary Room Rental, Complimentary Bartender, Complimentary Coat Check Attendant, White Linen and Napery, & Votive Candles. Brunch option available 10:00am—2:00pm.

Beverage Service

Chilled Fruit Juices, Coffee, Tea & Decaffeinated Coffee, Champagne, Mimosas, Bloody Marys & Screwdrivers

Buffet

Assorted Breakfast Breads, Muffins & Croissants

Grilled Vegetable Display

Baby Mozzarella Cheese with Beefsteak Tomatoes

Cheese Blintzes with Raspberry Sauce

Jumbo Sausage

Crisp Apple Wood Bacon

Lyonnaise Potatoes

A Sweet Indulgent Dessert Table

Smoked Salmon Display

Served with Capers, Chopped Red Onion, and Chopped Egg

Black Bread and Bagels and Flavored Cream Cheeses

Carving Station with Chef Carver - (Choice of One - \$100.00 Carvers Fee Applies)

Top Sirloin of Beef ~ Roasted Turkey Breast ~ Virginia Ham

Served with Traditional Accompaniments

Warm Homemade Rolls

Omelet Station with Chef Attendant (\$100.00 Chef Fee Applies)

Omelets Prepared to Order with Choice of Eggs or Egg Beaters

Shredded Cheddar, Ham, Broccoli, Spinach, Tomatoes, Red and Green Peppers, Onions and Mushrooms

Prices Subject to Change. All Prices are Subject to 22% Service Charge and 6% Maryland State Tax

Terms and Conditions

Tentative bookings will be held for a maximum of ten (10) days. A non-refundable deposit of \$1000.00 is required to confirm all bookings. An additional advance payment of 50% is required three (3) months prior to the event. Confirmation of details and prices will be discussed at this time. Full payment is due, with Final Guarantee, two (2) weeks prior to the date of the wedding function. This will constitute the minimum charge. Should numbers increase on the day, cash or credit card payment will be required prior to the commencement of the wedding. In the event of a confirmed booking being cancelled all deposits become forfeit and will not be refunded. As the hotel regularly updates menus and wine lists according to seasonality and availability, the hotel at its sole discretion reserves the right to substitute items of food and beverage with like product where necessary. While every measure is taken to maintain prices and menus, these may be subject to change at the hotel's discretion. No food or beverage of any kind will be permitted to be brought into or removed from the hotel by the client or any of the client's guests or invitees. The hotel does not accept responsibility for damage to, or loss of any property left in the hotel, prior to, during or after any function. In the event of any damages, the client assumes responsibility for any and all damages caused by the client or any of the client's guests or invitees or other persons attending the function. Clients agree to begin and complete their function at the scheduled time outlined in their confirmation. When a conference venue or accommodation room cannot be made available to the client for causes beyond the control of the hotel, the hotel reserves the right to substitute similar or comparable function venue and or accommodation for the function. The hotel must give the client prior notification of the change where possible.

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