

CATERING MENUS

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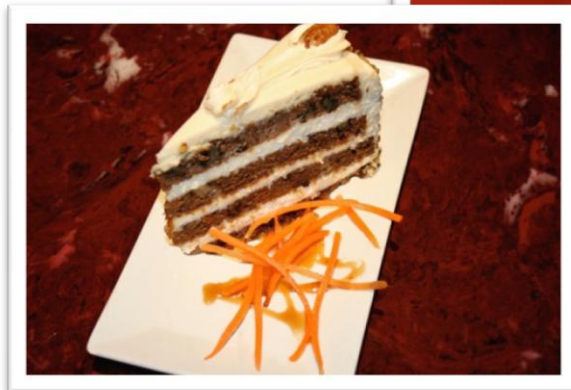
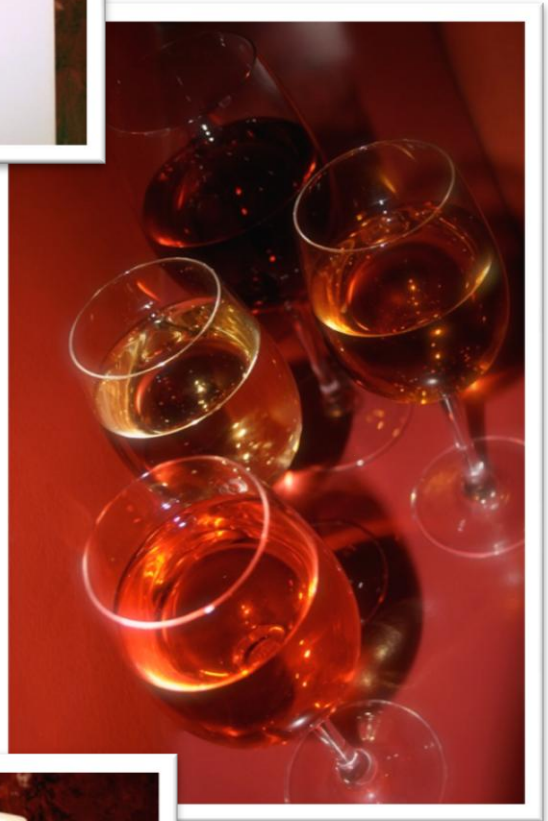
Plizée
AMERICAN BISTRO



DOUBLETREE

BY HILTON

INN AT THE COLONNADE
BALTIMORE



4 West University Parkway, Baltimore, MD 21218 410.235.5400
colonnadebaltimore.com eff 2/1/2013

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MEETINGS

All Day Meeting Packages

Pricing

Full day: \$62.00 per person

Half day: \$30.00 per person (does not include executive lunch buffet)

Package services include:

Continental Breakfast

Assorted breakfast breads & pastries

Seasonal sliced fruit

Chilled juices to include: orange, apple and cranberry

Coffee, decaffeinated coffee and hot tea service

Morning Beverage Service Refresh

Coffee

Bottled water

Assorted soft drinks

Executive Lunch Buffet

Simple salad

Soup du jour

Chef's choice of two entrees

Chef's choice of starch and vegetable

Chef's choice dessert

Coffee service

Iced Tea

Afternoon Break

Assorted gourmet cookies

Assorted individual bags of chips

Assorted soft drinks

Coffee service

Iced Tea

Continental Breakfast served for 1 hour

Minimum of 15 people, \$5.00 per person added for groups less than 15.

22% service charge and prevailing State sales and beverage tax not included in above pricing

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A LA CARTE

Beverage

| | |
|--|----------------|
| Freshly brewed coffee (20 cups per gallon) | \$45.00/gallon |
| Freshly brewed decaffeinated coffee (20 cups per gallon) | \$45.00/gallon |
| Selection of domestic and herbal teas | \$45.00/gallon |
| Freshly brewed iced tea | \$45.00/gallon |
| Lemonade | \$45.00/gallon |
| Bottled water (12oz. bottles) | \$3.00/each |
| Assorted soft drinks (12 oz. Coca Cola® products) | \$3.00/each |
| Chilled bottled juices (10oz. bottles of orange, grapefruit, cranberry, v8® or apple) | \$4.00/each |
| Red Bull® (8oz cans) | \$5.00/each |
| Assorted Gatorade® sports drinks (20 oz. bottles) | \$4.00/each |

Breakfast Delights

| | |
|---|----------------|
| Individual fruit yogurts | \$2.00/each |
| Individual boxed cereals with milk (Special K®, Rice Krispies®, Corn Flakes®, Cheerios®, Raisin Bran® & Frosted Mini Wheats®) | \$4.00/each |
| Individual milks | \$3.00 each |
| Sliced seasonal fresh fruit and berries | \$5.00/ person |
| Assorted muffins | \$36.00/dozen |
| Assorted danish pastries | \$36.00/dozen |
| Croissants | \$36.00/dozen |
| Bagels with cream cheese | \$36.00/dozen |

Afternoon a la Carte

| | |
|---|---------------|
| Individual bags of chips or pretzels | \$2 each |
| Energy bars, granola and multi-grain bars | \$3 each |
| Assortment of candy bars | \$3 each |
| Soft pretzels with mustard | \$4 each |
| Cookies or brownies by the dozen | \$36.00/dozen |
| Freshly popped popcorn from an antique-style popcorn wagon | \$4.50/person |

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BREAKFAST

Continental Breakfasts

Continental breakfast available until 10:30am. All breakfasts served for 1 hour.

Standard Continental - \$14.00 per person

Choice of two chilled fruit juices (orange, grapefruit, v8®, apple or cranberry)

Assortment of danishes, muffins & croissants

Butter, jams & preserves

Freshly brewed coffee, decaffeinated coffee and assorted teas

Continental Plus - \$17.00 per person

Choice of two chilled fruit juices (orange, grapefruit, v8®, apple or cranberry)

Seasonal sliced fruit

Fruit yogurt & granola

Bagels with cream cheese, jams & preserves

Assorted breakfast breads

Freshly brewed coffee, decaffeinated coffee and assorted teas

Breakfast Buffets

All breakfasts served for 1 hour. Minimum of 20 people. \$5.00 per person added for groups less than 20.

Colonnade Buffet - \$22.00 per person

Choice of two chilled fruit juices (orange, grapefruit, v8®, apple or cranberry)

Seasonal sliced fruit

Freshly scrambled eggs

Crisp applewood-smoked bacon and sausage

Breakfast potatoes

Freshly baked assorted miniature breakfast breads

Butter, jams & preserves

Freshly brewed coffee, decaffeinated coffee and assorted teas

Colonnade Deluxe Buffet- \$28.00 per person

Choice of two chilled fruit juices (orange, grapefruit, v8®, apple or cranberry)

Seasonal sliced fruit

Freshly scrambled eggs

Crisp applewood-smoked bacon or sausage

Breakfast potatoes

Buttermilk pancakes (with warm syrup, blueberry topping and whipped butter)

Attended made-to-order omelet station (\$100 attendant fee per 50 people)

with ham, cheese, peppers, spinach, tomatoes, mushrooms and onions

Freshly baked assorted miniature breakfast breads

Butter, jams & preserves

Freshly brewed coffee, decaffeinated coffee and assorted teas

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BREAKFAST

Breakfast Buffet Specialty Upgrades

(Chef attendant required @ \$100.00 per 50 people for all listed buffet upgrades)

All breakfasts served for 1 hour. Minimum of 20 people. \$5.00 per person added for groups less than 20. All prices in addition to our standard buffet breakfast menus

Pancake and Waffle Station **\$9.00 per person**

(Minimum 25 people)

Made-to-order with blueberries, strawberries, walnuts, maple syrup and whipped cream

Attended Made-to-Order Omelet Station **\$10.00 per person**

Served with ham, cheese, peppers, baby spinach, tomatoes, mushrooms and onions

Bloody Mary and Mimosa Bar **\$12.00 per person**

Served for 1 hour (\$50.00 bartender fee)

Whole Poached Salmon Display **\$10.00 per person**

(minimum of 40 people)

Classic garnishes & dill dressing

Assorted crackers and crème fraiche

Breakfast Extras:

English Muffins **\$2.00 each**

Hard Boiled Eggs **\$1.00 each**

Frittata/Vegetarian **\$4.00 Per Person**

Frittata/Maryland Crab & Spinach **\$5.00 Per Person**

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LUNCH

Plated Lunch

All entrees include: choice of one starter & dessert and freshly baked bread service, Chef's choice of starch and vegetable, freshly brewed iced tea, coffee & tea service.

Starters (choose one)

Berry trio salad — Three seasonal berries with mesclun greens and raspberry vinaigrette
Maryland crab soup
Caesar salad
Mixed green salad
Soup du jour

Entrees

Roasted Rosemary Breast of Chicken - \$24.00 per person
Slow-roasted airline chicken breast topped with white wine cream

Chicken Tuscany - \$24.00 per person
Served in a white wine, butter

Grilled Salmon - \$27.00 per person
Honey, Teriyaki, or in a Beurre Blanc

Grilled Bistro Steak - \$30.00 per person
Seared and cooked to medium with wild mushrooms

Maryland Crab Cake - Market price per person
Broiled lump crab cake

Vegetable Napoleon - \$22.00 per person
Marinated grilled portabella mushroom, squash, red onions and beefsteak tomatoes. Finished in the oven and served over our house marinara sauce

Desserts (choose one)

Strawberry tart
Fresh berries and crème anglaise
Chocolate mousse cake
Wild berry or lemon sorbet
Vanilla or chocolate ice cream

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LUNCH

Lunch Buffets

Minimum of 20 people. \$5.00 per person added for groups less than 20.

Colonnade Lunch Buffet - \$32.00 per person

Seasonal greens with assorted dressings

Entrees (select two)

Chicken Marsala

Rosemary chicken

Oven-seared salmon

Sliced roast beef with sherry mushroom sauce

Montréal-crusted pork loin

Chef's selection of accompaniments

Rolls and butter

Assorted desserts

Coffee, decaffeinated coffee, tea & iced tea

Mediterranean Salad Buffet - \$30.00 per person

Greek salad with feta cheese, kalamata olives and Greek dressing

Cucumber salad with mint yogurt sauce

Antipasto salad of marinated vegetables

Herbed grilled chicken breast

Spanikopita

Seasoned basmati rice

Rustic bread & pita served with hummus

Baklava & dried cookies

Coffee, decaffeinated coffee & iced tea

Hopkins Deli - \$26.00 per person

Soup du jour Or Garden Salad

Assorted pre-made baguette sandwiches containing sliced roast beef, ham

turkey, plum tomato & Mozzarella on Rye

assorted cheeses

Lettuce, tomato, onion & dill pickles

Gourmet mustard & mayonnaise

Choice of two salads:

Red bliss potato salad

Italian pasta salad

Sweet & spicy cabbage slaw

Mozzarella salad

Seasonal fruit bowl & assorted cookies & brownies

Coffee, decaffeinated coffee & iced tea

Make Your Own Sandwich Buffet - \$29.00 per person

Served as the Hopkins Deli with assorted artisan breads

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LUNCH

Lunch Buffets continued

Minimum of 20 people. \$5.00 per person added for groups less than 20.

That's Italian! - \$30.00 per person

Tomato mozzarella salad
Traditional Caesar salad
Choice of two entrees
Vegetable lasagna
Cheese tortellini with a roasted garlic cream sauce
Grilled breast of chicken with a rosemary lemon butter
Italian meatballs
Italian sausage & peppers
Chicken parmesan
Shrimp parmesan (add \$2.00 per person)
Thyme-scented Italian vegetables with fresh tomatoes
garlic breadsticks
Tiramisu
Coffee, decaffeinated coffee & iced tea

South of the Border- \$28.00 per person

Chicken Tortilla Soup
Black Beans
Warm Flour Tortillas & Hard Shell Tacos
Grilled Chicken & Beef Strips
Sautéed Onions & Peppers
Spanish Rice
Salsa, Guac, Tomatoes, Sour Cream , Shredded Cheddar Cheese
Coffee, decaffeinated coffee & iced tea

Wood Smoked BBQ - \$32.00 per person

Mixed greens with crumbled blue cheese, candied pecans and apple-cider vinaigrette
Sweet cabbage slaw
Three bean chili
From our wood smoker :
Beer BBQ" chicken
BBQ pulled pork
BBQ baby back ribs
House-made BBQ sauce
Selection of breads and rolls
Macaroni and cheese
Butter poached corn on the cob
Assorted desserts
Coffee, decaffeinated coffee & iced tea

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Boxed Lunches - \$18.00 per person

All bag lunches include:

Sandwich selection, chef's choice of salad selection

Seasonal whole fruit and potato chips

Chef's selection of dessert item

Bottled water or assorted soft drinks

Selection of (3) Sandwich options

Honey ham on rustic bread with Swiss cheese

Roast beef on a brioche bun, with provolone

Slow-roasted turkey on wheat-berry bread with
Swiss cheese

Grilled chicken in wheat tortilla

Ripe tomato and mozzarella on ciabatta

Bagged lunches will be set up
as a grab & go station unless
otherwise specified

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Themed Breaks

(based on one hour time frame)

Stadium Break - \$14.00 per person

Freshly popped popcorn
Soft pretzels with mustard
Candy bars and, trail mix
Assortment of sodas, Lemonade, coffee and tea service

The Chocoholic -\$16.00 per person

Chocolate chip cookies
Chocolate dipped pretzels & strawberries
Double fudge brownies
Assorted candy bars
Assortment of sodas, bottled spring waters, coffee and tea service

Fruitlicious-\$15.00 per person

Tropical fruit skewers
Seasonal Berry Bowl
Assorted Fruit tarts
Carafes Of Fruit Juice
Assortment of sodas, bottled spring waters, coffee and tea service

Health and Wellness - \$14.00 per person

Sliced fresh seasonal fruit
Granola bars & nutri-grain bars
Yogurt with granola topping
Vegetable crudités with dips
Bottled juices & waters

English Tea Time - \$17.00 per person

Chef's selection of assorted finger sandwiches
Assorted scones, pound cake & biscuits
Butter cookies and sweets
Selection of herbal teas
Sweet cream and flavored butters
Lemon wedges, honey & sugar cubes

Dip It! -\$17.00 per person

Toasted Pita Chips & Hummus
Vegetable Crudite & Rand Dip
Tortilla Chips & Salsa
Sliced Fruit with Raspberry Yogurt Dip
Soft Drinks & Lemonade

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DOUBLETREE
BY HILTON
INN AT THE COLONNADE
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PLATED DINNER

Plated Dinner

All entrees include: choice of one starter and dessert, chef's choice of seasonal vegetable and starch, freshly baked bread service, freshly brewed iced tea, coffee and tea service

Starters (choose one salad or soup)

| | |
|--------------------|---------------------|
| Baby spinach salad | Simple salad |
| Caesar salad | Tomato-basil bisque |
| Maryland crab soup | |

Entrees (priced per person)

| | |
|---|---------|
| Pan seared salmon filet served with a saffron beurre blanc | \$38.00 |
| Seared halibut in a citrus butter | market |
| Maryland-style crab cake served with a remoulade sauce | market |
| Grilled filet mignon with shiitake mushroom and madeira wine sauce | \$44.00 |
| New York strip served with a garlic demi -glaze | \$42.00 |
| Breast of chicken stuffed with crab imperial and served with an Old Bay® cream sauce | \$36.00 |
| Oven-roasted breast of chicken with a pesto cream sauce | \$30.00 |
| Stuffed chicken breast with roasted red peppers and a sun-dried tomato basil cream sauce | \$30.00 |
| Penne pasta and seared marinated shrimp or chicken served with a roasted red pepper, pancetta basil cream sauce | \$31.00 |
| Pasta primavera: penne pasta tossed in oil and sautéed vegetables | \$27.00 |
| Grilled vegetable napoleon of eggplant, peppers, mushrooms, zucchini atop of red sauce | \$27.00 |

Desserts (choose one)

| | |
|---------------------|----------------------------------|
| Chocolate tart | Fresh berries and crème anglaise |
| New York cheesecake | Chocolate mousse cake |

DINNER BUFFETS

Dinner Buffets

(minimum of 30 people) - buffet prices based on 1.5 hours of service

A Taste of Italy - \$42.00 per person

Caesar salad

Antipasto platter - include artichokes, mushrooms, grilled Italian vegetables, peppers, portabella, salami, provolone and mozzarella

Grilled Italian sausage smothered in peppers and onions

Traditional chicken parmesan

Sicilian style ratatouille

Fettuccini alfredo with a light cream sauce

Foccacia and garlic bread

Assorted desserts

Freshly brewed coffee and assorted teas

The Baltimore - \$55.00 per person

Maryland crab soup

Mixed greens with shrimp and assorted dressings

Sliced sirloin with cognac mushroom demi-glaze

Fried chicken

Marinated bistro steak with natural au jus

Garlic roasted red potatoes

Steamed seasonal fresh vegetables

Fresh rolls with butter

Assorted desserts

Freshly brewed coffee and assorted teas

Add-on Maryland crab cake for \$6.00 per person

The Roland Park – 45.00 per person

Crisp tossed greens with assorted dressing

Red potato salad, Italian pasta salad

Teriyaki chicken breast with mango chutney

Sliced sirloin with cognac mushroom demi-glaze

Sautéed fresh vegetables with garlic butter and white wine

Rice pilaf -or- oven roasted red potatoes

Fresh rolls and butter

Assorted desserts

Freshly brewed coffee and assorted teas

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BALTIMORE

RECEPTION

Hors D'Oeuvres

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| Mini coconut lobster tails | \$250 per 50 pieces |
| Tequila shrimp kebabs | \$200 per 50 pieces |
| Marinated chicken Or beef kebabs | \$150 per 50 pieces |
| Coconut shrimp with Thai chili sauce | \$200 per 50 pieces |
| Maryland mini crab cakes with remoulade | \$200 per 50 pieces |
| Barbeque chicken satay | \$125 per 50 pieces |
| Fried parmesan artichoke heart | \$125 per 50 pieces |
| Spanikopita | \$125 per 50 pieces |
| Vegetable quesadillas | \$125 per 50 pieces |
| Chicken quesadillas | \$125 per 50 pieces |
| Shrimp crostini | \$175 per 50 pieces |
| Smoked salmon on brioche toast points | \$150 per 50 pieces |
| Clams casino | \$200 per 50 pieces |
| Asian spring rolls | \$100 per 50 pieces |
| Assorted mni quiche | \$100 per 50 pieces |
| Cajun chicken brochettes | \$125 per 50 pieces |
| Scallops wrapped in bacon | \$150 per 50 pieces |
| Buffalo wings/ Sliced celery | \$ 100 per 50 pieces |
| Chili-rubbed bistro steak on tortilla toast points | \$150 per 50 pieces |
| Fresh fruit kebabs with raspberry yogurt | \$150 per 50 pieces |
| Teriyaki beef skewers | \$150 per 50 pieces |
| Jumbo shrimp cocktail | \$175 per 50 pieces |
| Lamb lollipops | \$200 per 50 pieces |
| Beef franks in a blanket | \$100 per 50 pieces |
| Chicken wellington | \$150 per 50 pieces |
| Antipasto skewers | \$150 per 50 pieces |
| Domestic cheese & cracker display` | \$175.00 serves 50 |
| Tomato/mozzarella bruschetta | \$150.00 serves 50 |

An attendant fee of \$25.00 per server will be added to any hand passed horsdoeuvre service,
One per 50 people

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AMERICAN BISTRO



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WELCOME RECEPTION

Welcome Cocktail Reception

\$32 per person plus tax and gratuity

House Beer & Wine Service

Selection of Four :

Cheese Board Display

Seasonal Fruit Display

Crudite with Dipping Sauces

Mini Chicken Wellington

Mini Beef Wellington

Black Bean Quesadillas

Tomato /Mozzarella Bruschetta

Hummus/Pita Chips

Beef Tenderloin on Crostini

Antipasto Skewers

Spanikopita

Beef Sate

Pricing based on 1.5 hours of service

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Carving Stations

prices based on 1.5 hours of service / \$100 attendant/carver fee

Roast Tenderloin of Beef - \$350 (serves 50 people)

with mini rolls, dijon mustard, mayo, horseradish & natural jus

Whole Roasted Strip Loin of Beef - \$300 (serves 50 people)

with rustic rolls, dijon mustard, mayo and horseradish

Bourbon Glazed Ham - \$250 (serves 50 people)

with honey wheat rolls & dijon mustard

Roasted Whole Turkey - \$250 (serves 50 people)

with house-made natural gravy, silver dollar rolls,
mayo and dijon mustard

Barbeque Brisket - \$250 (serves 50 people)

with caramelized onion BBQ sauce, sweet and spicy cabbage slaw and
assorted breads rolls

Attended Stations

prices based on 1.5 hours of service / \$100 attendant/carver fee

Caesar Salad Station - \$15.00 per person

Garlic croutons & grated parmesan cheese
Garlic bread, sautéed chicken and shrimp

The Raw Bar - \$35.00 per person (minimum 30 guests)

Steamed shrimp, clams & oysters on the half shell
Mignonette sauce, cocktail sauce, Tabasco & lemon wedges
Add snow crab claws for an additional \$15 per person

Bananas Foster - \$10.00 per person

Bananas sautéed, before your eyes, with rum and banana liquor, served
over a scoop of vanilla ice cream

Ice Cream Sundae Bar - \$10.00 per person

Vanilla, chocolate and strawberry ice cream served with assorted toppings
to include: hot fudge, butterscotch, strawberry sauce, crushed Oreo[®]
cookies, M&M's[®], chopped nuts, cherries and whipped cream

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Domestic Cheese Display - \$10.00 per person

Served with assorted crackers and garnished with fresh fruit

Imported Cheese display - \$12.00 per person

Crudités Display - \$7.00 per person

Crisp garden vegetables with chef's choice of dipping sauces

Grilled Crudités Display - \$9.00 per person

Marinated seasonal vegetables

Antipasto Display - \$10.00 per person

Prosciutto, coppa, mortatella, capricolla, salami, provolone & mozzarella served with marinated vegetables, olives & Italian breads

Bruschetta Station - \$8.00 per person

Oven-baked garlic bruschetta

Toppings include roasted mushrooms with garlic & herbs, roma tomatoes, mozzarella & basil-olive tapenade

Baked Brie - \$8.00 per person (20 person minimum)

Encrusted in a golden brown pastry shell and garnished with dried fruits & brown sugar

Hot Crab Dip - \$10.00 per person (20 person minimum)

Served with assorted toast points and baguette

Special Spuds - \$8.50 per person

Yukon gold, sweet and purple mashed potatoes presented in martini glasses with whipped butter, hickory smoked bacon, grated cheddar, green onions and sour cream

Sweet Crepes - \$10.00 per person

Chocolate and sweet batter crepes offered with assorted fruit toppings, ganache and whipped cream

Chocolate Dipped - \$8.00 per person

Chocolate Dipped strawberries, bananas, pretzels, raisins, marshmallows

Snowball Station \$5.00 per person (20 person minimum) 2-Hour Time

Frame/ \$100.00 Attendant Fee Shaved Ice Four Syrup Flavors

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BAR SERVICE

Hosted & Cash Bar

on consumption, charges based on number of consumed drinks

Deluxe/ premium cocktails \$9/\$10

Imported beer \$7

Domestic beer \$5

Specialty imported beer \$8

Glass of wine \$8

Assortment of sodas \$3

Bottled spring waters \$3

Specialty House Martinis \$8.00 each

Open Bar

unlimited consumption, price per person, based on guarantee or actual attendance

Deluxe/ premium

One hour

\$24/ \$27

Two hours

\$32/ \$36

Three hours

\$38/ \$43

Four hours

\$42/\$47

Wine, Beer & Soft Drink Bar - \$14.00 per hour, per person

Premium Brand Cocktails include:

Jack Daniels®, Tanqueray®, Absolut®, Chivas Regal®, Crown Royal®, Captain Morgan® spiced rum and 1800®, Heineken®, Amstel light®, Corona®, Samuel Adams® seasonal.

Deluxe Brand Cocktails include:

Jim Beam®, Gordon's®, Smirnoff®, Grants® scotch, Canadian Club®, Bacardi® and Sauza Gold®, Budweiser®, Miller Lite®, Coors Light®

\$125 bartender fee for up to 3 hours

\$25 each additional hour

1 bartender per 100 guests

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AUDIO VISUAL SERVICE

Data Displays

| | |
|--|----------|
| LCD Data Projector | \$350.00 |
| Includes Screen, A/V table, extension Cord, wireless remote advancer | |

Sound Systems

| | |
|------------------------------|----------|
| Podium/Microphone | \$50.00 |
| Powered Speakers | \$50.00 |
| Wireless Handheld Microphone | \$100.00 |
| Wireless Lavalier Microphone | \$150.00 |
| Mixer 4-channel | \$100.00 |
| Mixer 8-channel | \$200.00 |

Image

| | |
|----------------|----------|
| Television/VCR | \$100.00 |
| Television/DVD | \$150.00 |
| Screen | \$100.00 |

Boards/Easels

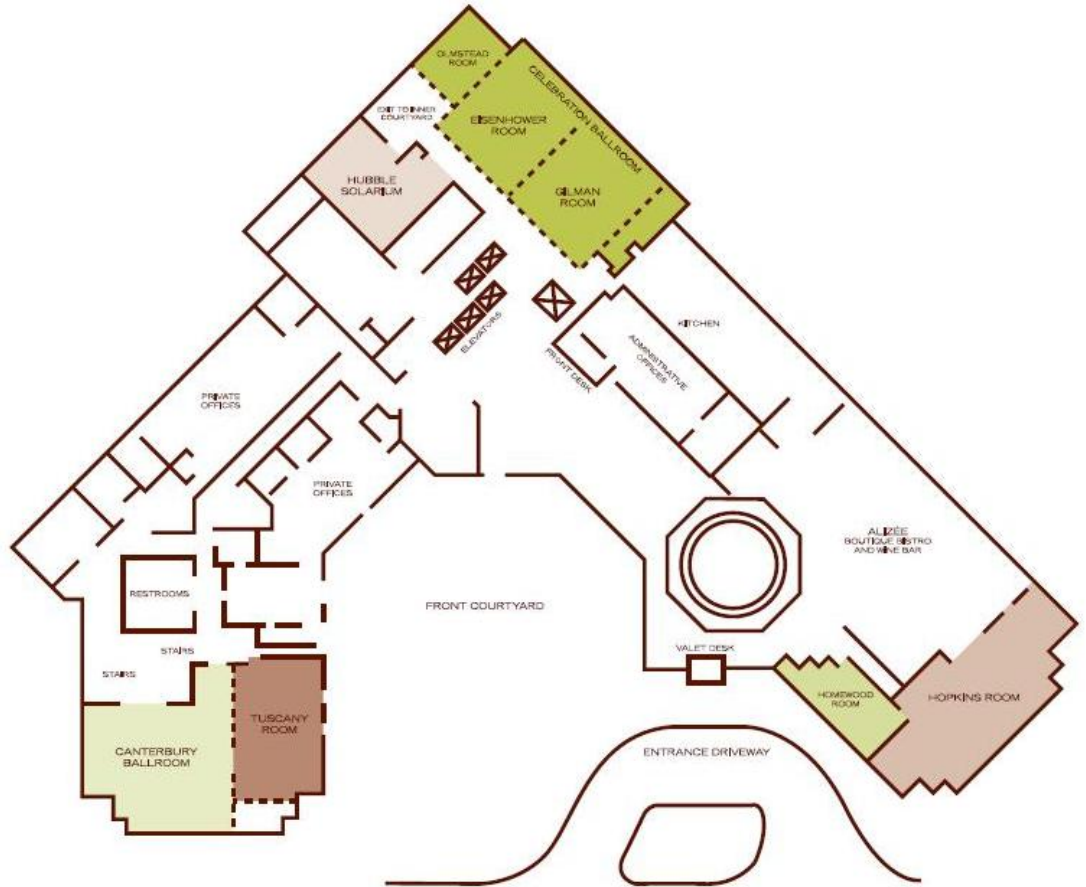
| | |
|-------------------------|---------|
| Dry Erase Board/Markers | \$40.00 |
| Flip Chart Package | \$40.00 |

E-Services

| | |
|---|---------|
| Lap Top Speakers | \$50.00 |
| MP3 Player Support Package | \$75.00 |
| Includes powered speakers and MP3 Cording | |

Please call our sales office for any audio / visual equipment that is not listed.
Please special order items are available.

HOTEL FLOOR PLAN



| Name Of Room | Sq Ft | Dimensions | Class room | Theatre | Conf | Banquet | U-Shape | Reception |
|---------------------|-------|------------|------------|---------|------|---------|---------|-----------|
| Celebration | 1764 | 28x63x10 | 50 | 125 | 40 | 75 | 40 | 125 |
| Olmstead | 532 | 28x19x10 | 12 | 15 | 10 | 16 | 10 | 15 |
| Eisenhower | 644 | 28x23x10 | 25 | 30 | 25 | 30 | 15 | 40 |
| Gilman | 588 | 28x21x10 | 15 | 20 | 15 | 25 | 15 | 30 |
| Pre-Function | 36 | 21x16x10 | | | | | | 15 |
| Hubble Solarium | 816 | 24x34x10 | 22 | 50 | 22 | 40 | 22 | 50 |
| Tuscany | 912 | 38x24x12 | 36 | 60 | 30 | 50 | 30 | 55 |
| Canterbury Ballroom | 2772 | 68x41x12 | 84 | 240 | 40 | 140 | 60 | 200 |
| Canterbury South | 1845 | 45x41x12 | 50 | 100 | 25 | 70 | 40 | 150 |
| The Atrium | 1995 | 46x43x25 | 50 | 100 | 30 | 85 | 40 | 130 |

Alizée
AMERICAN BISTRO


DOUBLETREE
BY HILTON
INN AT THE COLONNADE
BALTIMORE

Meetings

A la Carte

Breakfast

Lunch

Breaks

Plated Dinner

Dinner
Buffets

Reception

Bar Service

A / V

Floor Plan &
Capacities

Terms &
Conditions



DOUBLETREE
BY HILTON
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BALTIMORE

TERMS & CONDITIONS

Beverage

The Inn at the Colonnade, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the MD State Legislative Commission's regulations. The Inn will strictly enforce Maryland beverage laws. Underage drinking or consumption of non-hotel-purchased alcohol will result in immediate event termination.

Parking

Parking at The Inn at the Colonnade is subject to a charge. Parking availability is not guaranteed. Valet services are available. Master billed parking is available upon request.

Service Charge/State Tax

The Inn at the Colonnade assesses a service charge* on all food and beverage catered by the Inn. We are required by Maryland state law to levy a state tax* and beverage tax on products sold by the Inn and. Please note that this tax will be imposed upon the service charge as well, as required by state law.

Displays, Exhibitions and Decorations

All displays, exhibits, and decorations must conform to city code and fire ordinance rules. The hotel will not permit affixing of anything to walls, floors or ceilings of rooms with nails, staples, tape or any other substance unless approval is given. Any damage caused by event attendees will be the responsibility of the event planner. All hotel staff will enforce this policy. The Inn may require additional security or damage deposits. Due to fire codes, taper candles are prohibited. Absolutely no smoke or fog machines allowed at any time. Dry ice is also prohibited.

Liability

The Inn at the Colonnade reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought on the property. Safety deposit boxes are available at the front desk if personal property needs to be secured. The Inn assumes no responsibility for personal items left unattended in function rooms or on coat racks.

Audiovisual

Audiovisual equipment may be brought in from outside sources, or arranged with the catering office. All audiovisual charges are subject to a service charge and tax. *

Equipment

All equipment needs must be conveyed to catering staff at time of the booking. Functions that require excessive setup equipment may incur additional rental and setup fees. Special engineering requirements must be specified to the catering department at least 3 business days before the event and may incur a charge.

Specialty Items

The Inn at the Colonnade must arrange all specialty items that will be received and setup by the Inn staff. This includes rental items such as linens, staging, risers, tables, chairs as well as specialty china, glass and silver.

Split menus

The hotel is happy to accommodate split entrée requests for a maximum of 75 guests and at the discretion of the catering manager. Guest counts for each entrée must be received 3 business days prior to the event. A maximum of 3 entrees, including vegetarian, may be chosen and guest entrees must be identified with place cards or nametags. Meal pricing for this type of event is at the discretion of the catering manager and will equal, at a minimum, the highest priced entrée.

22% service charge and prevailing State sales and beverage tax not included in above pricing.

4 West University Parkway, Baltimore, MD 21218 410.235.5400 colonnadebaltimore.com