



# *Weddings at the Colonnade*



# YOUR FAIRYTALE BEGINS HERE...

## **Personal Wedding Specialist to Help Assist with Your Special Day**

- Complimentary Room Rental for Reception
- Four Hour Open Bar with House Brand Liquors with Complimentary Bartender
- Champagne Toast for All Guests
- Menu Tasting Provided for Up to Four Guests
- White or Black Linen to floor and Napery
- Votive Candles , Mirror Tiles and 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 Tray during the Reception
- Complimentary Bridal waiting room
- A Complimentary Luxury Suite on your Wedding Night
- Valet Parking

Ceremony Sites (Outside or Inside) Available for Additional Charge

Discounted guest rooms

# HAPPILY EVER AFTER...

## Plated Dinner Menu

### Four Hour Open Bar

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 Mushroom  
Chicken Cornucopia

### Displays (choice of one)

Domestic Cheese Display with Fresh Seasonal Fruits, Berries and Gourmet Crackers  
Market Fresh Seasonal Vegetables with Dipping Sauces  
Spinach and Artichoke Dip with Pita Bread

### Entrée Course (choice of two)

#### First Tier

- Stuffed Chicken Breast with Apple and Fennel
- Herb Baked Chicken with Morrels
- Marinated Bistro Steak with Natural au Jus
- Pan Seared Honey Glazed Salmon

#### Second Tier

- Baked Chicken Roulade with Boursin Cheese, Spinach & Sun-Dried Tomatoes
- Encrusted Salmon with a Citrus Beurre Blanc
- New York Strip with Three Peppercorn Sauce
- Crusted Pork Loin with Pecan Maple Glaze

#### Third Tier

- Chicken Wellington with Mushroom Deluxe & Wrapped in Puff Pastry
- Rockfish with Lemon Butter Caper Sauce
- Roasted Rack of Lamb with a Port Reduction Sauce
- Medallions of Beef Tenderloin with Demi-Glace Sauce

### All Dinners Accompanied By

- Green Salad or Caesar Salad
- Fresh Seasonal Vegetables and Starch
- Freshly Baked Bread Service
- Fresh Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selection
- Wedding Cake Provided by SugarBakers OR Charm City Cakes (additional)

All Prices are Subject to 22% Service Charge and 6% Maryland State Tax and 9% Alcohol Tax

# A NIGHT TO REMEMBER...

Cocktail & Station Event

## Four Hour Open Bar

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

## Passed Hors' d'oeuvres (choice of four)

Bruschetta with Roma Tomato and Fresh Basil  
Scallops Wrapped in Bacon  
Coconut Shrimp

Tenderloin Crostini with Roasted Mushroom  
Spanikopita  
Chicken Cornucopia

## Displays (choice of one)

Domestic Cheese Display with Fresh Seasonal Fruits, Berries and Gourmet Crackers  
Market Fresh Seasonal Vegetables with Dipping Sauces  
Spinach and Artichoke Dip with Pita Bread

## Action Station (choice of two)

### Pasta Bar (chef fee)

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

### Asian Stir Fry (chef fee)

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

## 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 Foccacia and Bread Sticks

## Whole Poached Salmon Display (chef fee)

With Classic Garnishes & Dill Crème Fraîche Served with  
Cocktail Breads

## Carving Station (choice of one, chef fee)

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

## All Choices Accompanied By

- Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selection
- Wedding Cake Provided by SugarBakers OR Charm City Cakes (additional)

All Prices are Subject to 22% Service Charge and 6% Maryland State Tax and 9% Alcohol Tax

# AN EVENING UNDER THE STARS...

## Deluxe Plated Dinner Menu

### Four Hour Open Bar

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

### Passed Hors' d'oeuvres (choice of four)

Bruschetta with Roma Tomato and Fresh Basil  
Scallops Wrapped in Bacon  
Coconut Shrimp

Tenderloin Crostini with Roasted Mushroom  
Chicken Sate  
Spanikopita

### Displays (choice of one)

Domestic Cheese Display with Fresh Seasonal Fruits, Berries and Gourmet Crackers  
Market Fresh Seasonal Vegetables with Dipping Sauces  
Spinach and Artichoke Dip with Pita Bread

### Salad Selection

Green Salad  
Caesar Salad  
Baby Spinach

### Entrée Course (choice of two, dual selections available for an additional charge)

- Chicken Chesapeake with Old Bay Cream Sauce
- Maryland Crab Cakes served with Remoulade Sauce
- Baked Sea Bass with Pesto Cream Sauce
- 8oz Filet Mignon with Mushrooms & Madeira Wine Sauce
- Prime Rib with Creamy Horseradish Sauce
- Herb Encrusted French Cut Dual Lamb Chops

### All Dinners Accompanied By

- Fresh Seasonal Vegetables and Starch
- Freshly Baked Bread Service
- Fresh Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selection
- Wedding Cake Provided by SugarBakers OR Charm City Cakes (additional)

Platter of Petite Fours Per Table

White Chair Covers Included in Package

All Prices are Subject to 22% Service Charge and 6% Maryland State Tax and 9% Alcohol Tax

# SOME ENCHANTED EVENING...

## Buffet Dinner Menu

### Four Hour Open Bar

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  
Salmon Mousse

Tenderloin Crostini with Roasted Mushroom  
Chicken Sate  
Coconut Shrimp

### Displays (choice of one)

Domestic Cheese Display with Fresh Seasonal Fruits, Berries and Gourmet Crackers  
Market Fresh Seasonal Vegetables with Dipping Sauces  
Spinach and Artichoke Dip with Pita Bread

### Buffet Entrée Selections

- Crusted Pork Loin with Pecan Maple Glaze
- Salmon with Chimmichurri Sauce
- Chicken Piccata with Lemon Caper Beurre Blanc
- Stuffed Breast of Chicken with Apples & Fennel
- Penne Pasta & Seared Shrimp with Roasted Red Pepper Basil Cream Sauce
- Braised Beef Short Ribs , Choice of Sauces; Chimmichurri, Asian, Southern Simmer

### Carving Stations (choice of one - chef fee applies)

- Roasted Turkey Breast Served with Silver Dollar Rolls, Cranberry Mayonnaise & Whole Grain Mustard
- Roasted Sirloin of Beef Served with Silver Dollar Rolls, Horseradish, Mayonnaise & Creole Mustard
- Honey & Brown Sugar Baked Ham Served with Silver Dollar Rolls, Onion Marmalade & Creole Mustard
- Whole Poached Salmon Side With Classic Garnishes and Dill Crème Fraise Served with Cocktail Breads

### All Choices are Accompanied By

- Mixed Green Salad & Caesar Salad
- Fresh Seasonal Vegetables & Starch
- Fresh Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selection
- Wedding Cake Provided by SugarBakers OR Charm City Cakes (additional)

All Prices are Subject to 22% Service Charge and 6% Maryland State Tax and 9% Alcohol Tax



# WEDDING BRUNCH

## **Package Includes**

- Complimentary Room Rental
- White Linen
- Napery
- Votive Candles

## **Brunch Option Available 10:00am—2:00pm**

- Chilled Fruit Juices, Coffee, Tea & Decaffeinated Coffee, Mimosas
- Assorted Breakfast Breads, Muffins & Croissants
- Sliced Fruit Display
- Platter of Mozzarella Cheese with Beefsteak Tomatoes
- Baked Egg Casserole
- Cheese Blintzes with Raspberry Sauce
- Breakfast Link Sausage & Pecan Wood Bacon
- Lyonnaise Potatoes
- A Sweet Indulgent Dessert Table

## **Smoked Salmon Display**

Served with Capers, Chopped Red Onion, and Chopped Egg , Rye Bread & Bagels and Cream Cheeses

*Stations are additional*

## **Carving Station with Chef Carver –** (choice of one - Carvers Fee Applies)

- Top Sirloin of Beef
- Roasted Turkey Breast
- Virginia Ham

Served with Traditional Accompaniments and Warm Homemade Rolls

## **Omelet Station with Chef Attendant** (chef fee applies)

Omelets Prepared to Order with Choice of Eggs or Egg Beaters

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

All Prices are Subject to 22% Service Charge and 6% Maryland State Tax and 9% Alcohol Tax

# CHEERS!

## Alcohol Packages

### FOUR HOUR BAR OPTIONS

#### **HOUSE BRANDS (WEDDING PACKAGES )**

SMIRNOFF VODKA, BEEFEATERS GIN, BACARDI LIGHT RUM, JIM BEAM BOURBON, SEAGRAMS 7, CUTTY SARK SCOTCH, SAUZA TEQUILA, AMARETTO

CANYON ROAD - CHARDONNAY, MERLOT, CABERNET SAUVIGNON

**SELECT 2** : BUDWEISER, BUD LIGHT, MILLER LIGHT, COORS LIGHT

**SELECT 1** : HEINEKEN, AMSTEL LIGHT, YUENGLING OR SAM ADAMS BOSTON LAGER

#### **PREMIUM SPIRITS 8.00**

STOLICHNAYA VODKA, TANQUERAY GIN, CAPTAIN MORGAN SPICED RUM, MALIBU, JACK DANIELS, SEAGRAMS 7, DEWARS, JOSE CUERVO, KAHLUA, AMARETTO DISARANNO

**SELECT 4** : CANYON ROAD - PINOT GRIGIO, CHARDONNAY, SAUVIGNON BLANC, MOSCATO, WHITE ZINFANDEL, MERLOT, CABERNET SAUVIGNON & RED ZINFANDEL

**SELECT 2** : BUDWEISER, BUD LIGHT, MILLER LIGHT, COORS LIGHT

**SELECT 2** : HEINEKEN, AMSTEL LIGHT, YUENGLING OR SAM ADAMS BOSTON LAGER

#### **ULTRA PREMIUM SPIRITS 12.00**

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, CRUZAN RUM, MALIBU, MAKERS MARK BOURBON, CHIVAS SCOTCH, PATRON TEQUILA, KAHLUA, AMARETTO DISARANNO

#### **SELECT 4 From MIRROUS and BERRINGER RESERVE:**

PINOT GRIGIO, CHARDONNAY, SAUVIGNON BLANC, MOSCATO, WHITE ZINFANDEL, MERLOT, CABERNET SAUVIGNON & RED ZINFANDEL

**SELECT 2** : BUDWEISER, BUD LIGHT, MILLER LIGHT, COORS LIGHT

**SELECT 2** : HEINEKEN, AMSTEL LIGHT, YUENGLING OR SAM ADAMS BOSTON LAGER

All Prices are Subject to 22% Service Charge and 6% Maryland State Tax and 9% Alcohol Tax



# WEDDING ENHANCEMENTS

## **Wine Service**

Tableside during dinner, selection from Alizee list (20% off list price)

## **Cordial Coffee Bar**

Bailey's, Kahlua, Amaretto, Chambord, Sambuca, Fangelico & Grand Marnier

## **Signature Cocktail**

Designed with couple, served at a station or the bar

## **Martini Bar**

Choice of 4 martini varieties to serve your guests

## **Reception**

Raw Bar (market price)

Raw Oysters, Clams & Steam Shrimp on Ice

Sushi Trays

Imported Cheese Tray

## **Dessert Enhancements**

- Chocolate Covered Strawberries added to your Wedding Cake Service
- Gourmet Coffee Service
- Chocolate Fountain & a variety of dippers
- Warm DoubleTree Cookies served with shots of cold milk

## **Décor** (priced by wedding coordinator)

- Chair covers
- Deluxe Linen
- Chargers
- China
- Glassware Silverware & Lighting
- Ice Sculptures

All Prices are Subject to 22% Service Charge and 6% Maryland State Tax and 9% Alcohol Tax