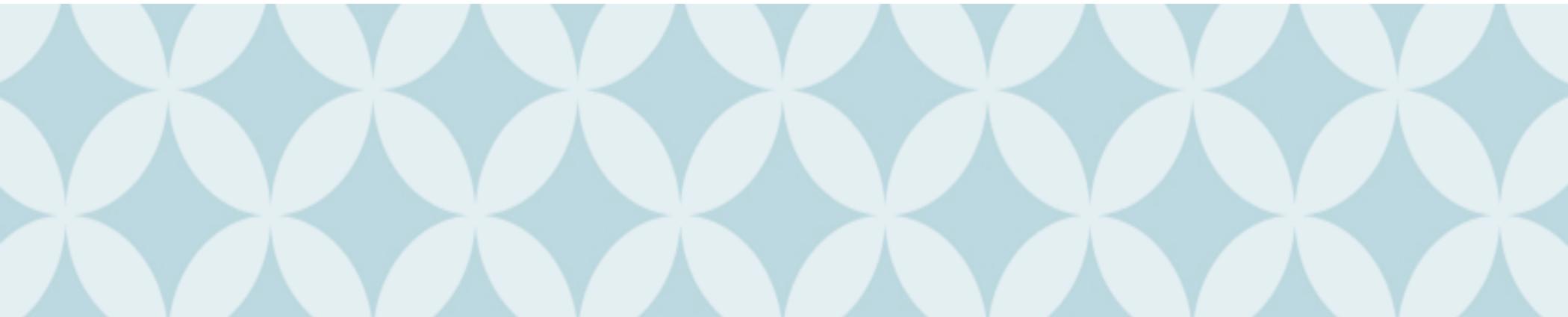




Weddings at the Colonnade



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 Focaccia and Bread Sticks

Whole Poached Salmon Display (chef fee)

With Classic Garnishes & Dill Crème Fraise 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)

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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)

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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

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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 ROAS- 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

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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

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