

*The Inn at the Colonnade – a DoubleTree by Hilton Hotel
Celebrates Your Wedding*

Your Wedding Package Includes:

Personal Wedding Specialist to Coordinate Your Special Day

Complimentary Room Rental

Four Hour Open Bar with Name Brand Liquors

Complimentary Bartender

Complimentary Coat Check Attendant

Choice of Two Butler Passed Hors d'oeuvre

One Culinary Display

Champagne Toast for All Guests

A Sumptuous Dinner especially designed by the Bride and Groom

White Linen and Napery

Votive Candles

Framed Table Numbers

Draped Escort Table

Dance Floor, Draped Gift Table and Draped Cake Table

Cake Cutting

For the Bride and Groom:

Personal Wedding Server throughout the Reception

A Complimentary Luxury Suite on your Wedding Night

Valet Parking

Breakfast for Two

For Your Guests:

Special Overnight Guest Room Rates

Discounted Valet Parking

*4 West University Parkway Baltimore, Maryland 21218
410. 235.5400 colonnadebaltimore.com*

Happily Ever After Package

Plated Dinner Menu

\$85.00 per Person

Four Hour Open Bar

Featuring:

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

Passed Hors d'oeuvre:

(Choice of Two)

Bruschetta with Roma Tomato and Fresh Basil
Tenderloin Crostini with Roasted Mushrooms and Red Pepper
Scallops Wrapped in Bacon
Honey Almond Chicken Bouchee

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

Choice of One

Herb Crusted Chicken with Herb Butter and Natural Jus
Chicken Jardinière with Tarragon Cream Sauce
Baked Chicken Roulade with Boursin Cheese, Spinach and Sun-dried Tomato
Grilled Salmon with Saffron Sauce and Basil Oil
Pan Seared Ahi Tuna with Ginger Soy Reduction
New York Strip with Three Peppercorn Sauce
Medallions of Beef Tenderloin with Demi-glace Sauce (\$5.00 Additional)
Medallions of Veal Oskar with Sauce Béarnaise (\$5.00 Additional)
Duet Plates
(\$10.00 Additional)
Filet Mignon and Grilled Breast of Chicken with Forrest Mushroom Madeira Sauce
Filet Mignon and Seared Salmon with Roasted Garlic Sauce
Filet Mignon with Merlot Sauce and a Baked Jumbo Lump Crab Cake with Mustard Seed Sauce

All Entrees are Accompanied By

Chef's choice of Fresh Seasonal Vegetables and Starch

Freshly Baked Bread Service

Miniature Dessert Presentation prepared by Our In-house Pastry Chef

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selection

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

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Some Enchanted Evening Package

Buffet Dinner Menu

Four Hour Open Bar

Featuring:

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

Passed Hors d'oeuvre

(Choice of Two)

Prosciutto Wrapped melon

Mini Crab Cakes with a Remoulade Sauce

Coconut Shrimp with Spicy Sweet and Sour Dipping Sauce

Beef Sate 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

Sliced Sirloin of Beef with Sauce Bordelaise

Grilled Tenderloin of Beef with Whole grain Mustard Demi-glace

Crusted Pork Loin with Pecan Maple Glaze

Seared Breast of Chicken with Sun-dried Tomatoes and Leeks

Chicken Piccata with Lemon Caper Beurre Blanc

Chicken Marsala Finished with Pancetta and Mushrooms

Salmon with Roasted garlic Sauce

Seared Halibut in a Citrus Butter

Penne Pasta and Seared Shrimp with Roasted Red Pepper Basil Cream Sauce



Choice of Two Entrees - \$70.00 per Person

Choice of Three Entrees - \$75.00 per Person

All Entrees are Accompanied By

Chef's choice of Fresh Seasonal Vegetables and Starch

Freshly Baked Bread Service

Miniature Dessert Presentation prepared by Our In-house Pastry Chef

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selection

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A Night to Remember

A Cocktail and Station Event
\$70.00 per Person

Four Hour Open Bar
Featuring:

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

Passed Hors d'oeuvre
(Choice of Two)

Prosciutto Wrapped melon
Mini Crab Cakes with a Remoulade Sauce
Coconut Shrimp with Spicy Sweet and Sour Dipping Sauce
Beef Sate with Spicy Dipping Sauce

Displays

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

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

Asian Stir Fry

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

Brushetta, 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

Classic Garnishes and Dill Dressing
Served with Cocktail Pumpernickel Rye and Gourmet Crackers

Carving Station
(Choice of One)

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
Viennese Table and Coffee Station

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Additional Reception Displays

Seafood Raw Bar

Jumbo Iced Shrimp, Snow Crab Claws, Oysters on the Half Shell
Served with Cocktail Sauce, Crackers and Assorted Condiments
\$15.00 per Person

Baked Brie

Pecan and brown Sugar Crusted Brie en Croute
Served with Berry Compote
\$6.00 per person

Antipasto Platter

Olive Oil and Basil Scented Grilled Vegetables, Kalamata Olives, Artichoke Hearts, Mushrooms, Provolone
Cheese and Salami
\$8.00 per Person

Tapas Station

Red Pepper Hummus, Tomato Brushetta, Roasted Corn & Black Bean Relish, Mediterranean Olive Spread, Basil
Pesto, and Garlic Herb Cheese Spread
Served with Assorted Breads, Pita Points, and Tri-Colored Chips
\$7.00 per Person

Additional Wedding Enhancements

Beverage Service

House Red & White Wine Poured at Table - \$5.00 per person
One Hour of Cordials - \$7.00 per Person
5th Hour of Open Bar - \$5.00 per Person

Culinary Additions

Champagne Sorbet Intermezzo Course - \$4.00 per Person
Chocolate Dipped Strawberries served with the Wedding Cake - \$3.00 per Person

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Terms and Conditions

Tentative bookings will be held for a maximum of ten (10) days. A non-refundable deposit of 25% of the total estimated charges is required to confirm all bookings. An additional advance payment of 25% is required eight (12) weeks 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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