



'Tis the Season

Doubletree Inn and Spa at the Colonnade
4 West University Parkway | Baltimore | Maryland 21218
410-235-5400
Colonnadebaltimore.com

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www.colonnadebaltimore.com



office party
shooters & spoons
platters
action stations
buffets
plated dinners
cocktails

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office party | \$30 per person

Can't get away? We'll bring it to you. Our Banquet Team will deliver & set up your luncheon. We clean it up too.

buffet |

Baby Greens with 3 dressings

Antipasto Platter

Roasted Turkey with Cranberry Relish

Brown Sugar Glazed Ham with Grilled Pineapple

Oven Roasted Winter Vegetables

Buttermilk Mashed Potatoes

Assorted Breads, Rolls & Flatbreads

Yule Log

Coffee, Tea & Iced Tea

'Tis the Season

shooters, bites & spoons

shooters | \$5 per person

Oysters with Jalapeno Bloody Mary

Jumbo Prawns with Brandy Cocktail Sauce

Tira mi Sui Sampler including Peppermint, Pumpkin, Lemoncello & Cranberry

bites | \$4 per person

Seared Tuna on Wonton Crisp with Ginger Vinaigrette

Bacon & Egg Deviled Eggs

Parmesan Crisps with Prosciutto & Arugula

Sweet Potato Latke with Crème Fraiche & Apple Salsa

Colorado Lamb Loin on Tomato Goat Cheese Tart

spoons | \$5 per person

Crab Salad with Smoked Tomato

Tuna Tartar with Pickled Ginger & Wasabi Oil

Tomato Confit with Bocconcini & Balsamic Drizzle

Steak Tartar with White Truffle Oil

Ceviche Amuse



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assorted platters

caviar display | \$20 person

Selection to include American Sturgeon, Great Northern Salmon accompanied by Chopped Egg, Crème Fraiche, Minced Onion & Buckwheat Blini

baked brie | \$125 platter

Filled with Honey & Almonds, served with crusty Baguettes, Granny Smith Apples & Bosc Pears. Serves 50

seafood tower | \$400 platter

Shrimp, Crab Claws & Oysters on the Half Shell, with Brandied Cocktail Sauce & Remoulade. Serves 50

cheese board | \$7 person

Large Wedges of Imported & Artisonal Cheeses with Grapes, Figs, Dates & Crackers

bruschetta sampler | \$10 per person

Olive Tapenade, Traditional Tomato Basil, Eggplant Caponata, Roasted Red Pepper & Feta, Tabbouleh, French Baguettes, Baked Pita Chips



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action stations

fajita bar | \$14 per person

Tequila Citrus Fired Chicken & Chipotle Marinated Beef, Grilled Peppers & Onion. Served with Flour Tortillas, fresh prepared Salsas & Guacamole, Sour Cream & Cheeses

hot stone potato bar | \$14 per person

Yukon Gold Potatoes, Smashed Red Bliss Potatoes & Sweet Potatoes, mixed to order by our Chef with a choice of assorted toppings.

carving stations

steamship of beef | \$475

Served with Creamed Horseradish, Onion Marmalade & Assorted Dinner Rolls. Serves 100

brown sugar glazed ham | \$225

Served with Pineapple Chutney, Whole Grain Mustard & Assorted Dinner Rolls. Serves 40

espresso rubbed tenderloin of beef | \$275

Served with Creamed Horseradish, Cranberry Chipotle Demi Glace & Assorted Dinner Rolls. Serves 25

leg of lamb | \$225

Served with Rosemary Demi Glace, Minted Cucumber Riatta & Assorted Dinner Rolls. Serves 40

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Santa baby buffet | \$49 per person

sparkling punch & warm spiced apple cider

cheese board |

Large Wedges of Imported & Artisanal Cheeses with Grapes, Figs, Dates & Crackers

grilled vegetables |

Seasonal Fresh Vegetables with Goat Cheese Fondue

Buffet |

Baby Greens with 3 dressings

7 Vegetable Salad

Cucumber & Radish Salad with Fresh Dill

Carved Citrus Roasted Turkey with Cranberry Relish

Pistachio Crusted Salmon with Citrus Buerre Blanc

Brown Sugar crusted Pork Loin with Sweet Potato Spaetzles

Radiator Pasta with Peas, Arugula & Cream

Assorted Breads, Rolls & Flatbreads

Yule Log

Coffee, Tea & Iced Tea



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White christmas buffet | \$53 per person

sparkling punch, warm spiced cider & egg nog

cheese board |

Large Wedges of Imported & Artisanal Cheeses with Grapes, Figs, Dates & Crackers

bruschetta sampler |

Olive Tapenade, Traditional Tomato Basil, Eggplant Caponata, Roasted Red Pepper & Feta with flat breads

buffet |

Mixed Greens with 3 Dressings

Heirloom Tomatoes & Fresh Buffalo Mozzarella

Yukon Gold Potato Salad with Crispy Prosciutto & Truffle Oil

Chicken Saltimbocca

Seafood Paella with Saffron Rice, Clams, Shrimp, Mussels & Tomatoes

Carved Roast Sirloin of Beef with Caramelized Shallot & Garlic Demi Glace

Assorted Breads, Rolls & Flatbread

Assorted Cheesecakes with Fresh Berry Compote

Coffee, Tea & Iced Tea

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dinner

all entrees include

Choice of one Starter
Fresh Vegetables
Choice of one Dessert
Coffee and Tea service

starters | choose one

Wedge of Iceberg with Bleu Cheese & Bacon
Organic Spinach with Roasted Pear & Gorgonzola Cheese
Radicchio & Haricot Verts Salad with Candied Nuts
Roasted Butternut Squash Bisque

desserts | choose one

Key Lime Pie
Lemon Brulee Tart with Raspberries
Carrot Cake
Chocolate Cake

enhancements | + \$6

Shrimp Cocktail in a Baby Lettuce Bowl
Roasted Apple with a bouquet of Baby Greens

Dinner selection

chicken oscar | \$40

Maple Demi Glace & Granny Smith Apple Slaw

mustard crusted salmon | \$38

With Saffron Rice

roast prime rib of beef | \$42

Rosemary au jus & Pilsner Mashed Potatoes

roast sirloin of beef & grilled chicken | \$42

Wild Mushroom Ragout & Garlic Roasted Fingerling Potatoes

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premium beverage package

cash bar | \$6.75
host bar | \$6.25

Jose Cuervo Gold Tequila

Bacardi Light Rum

Beefeaters Gin

Canadian Club

Grant's Scotch

Smirnoff Vodka

Selection of 2 Domestic, 2 Imported
& 2 Microbrew Bottled Beers

Cabernet, Chardonnay, Blush

Assortment of Sodas

Bottled Still & Sparkling Waters

top shelf beverage package

cash bar | \$7.25
host bar | \$6.75 per

Jose Cuervo 1800

Myers Rum

Bombay Sapphire Gin

Crown Royal

Dewar's White Label Scotch

Ketel One Vodka

Jack Daniels Bourbon

Selection of 2 Domestic, 2 Imported
& 2 Microbrew Bottled Beers

Cabernet, Chardonnay, Blush

Assortment of Sodas

Bottled Still & Sparkling Waters



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prices, service charges & tax

All menu prices are subject to change without notice until written guarantee is confirmed
Prices are subject to a taxable 20% service charge and 6% Maryland state tax

tax exempt status

The following criteria must be met in order for a group to receive tax exemption status:
Payment must be made with the organization's check.
The organization will possess a Maryland tax exemption number
Tax exempt organizations requesting exemption must provide the hotel with a completed tax exemption form prior to the event

food & beverage

The patron or attendees from outside sources shall not bring food or beverage into the hotel without prior approval
The hotel reserves the right to charge for the service of such items
In addition, no remaining food & Beverage served by the hotel is allowed to leave the premises



guarantee

We need your assistance in making your event or meeting a success
Please confirm your attendance at least 3 business days in advance
This will be considered your minimum guarantee, not subject to reduction
We will set & prepare 3% over the guarantee number upon request
If no final guarantee is received, the expected will become the minimum guarantee for billing purposes
All charges will be based on the guarantee or actual number served, if greater than the guarantee