

HOTEL BAKER



SPECIAL DATE EVENT PACKAGE

PLAN YOUR SPECIAL OCCASION ON ANY OF THESE DATES AND YOU AND YOUR GUESTS CAN ENJOY OUR SPECIALLY CREATED MENU AND PACKAGE OFFERING.

MAY 2011
JUNE 2011
JULY 2011
AUGUST 2011
SEPTEMBER 2011
OCTOBER 2011
NOVEMBER 2011
DECEMBER 2011

75 PERSON MINIMUM
DATES SUBJECT TO AVAILABILITY

PACKAGE INCLUDES:

CHAMPAGNE TOAST
THREE HOUR OPEN BAR WITH PREMIUM SPIRITS
-OR-
TWO HOUR OPEN BAR AND WINE SERVICE WITH DINNER
CHOICE OF STARTER, ENTRÉE AND DESSERT SELECTION

SETUP FEES

RAINBOW ROOM (WITH ROSE GARDEN, BOATHOUSE, WRITING ROOM): \$1,500.00
WATERFRONT ROOM (WITH PATIO, ST. CHARLES ROOM): \$750.00

FOOD & BEVERAGE MINIMUMS

	<u>FRIDAY</u>	<u>SATURDAY</u>	<u>SUNDAY</u>
RAINBOW ROOM	\$8,000.00	\$12,000.00	\$7,000.00
WATERFRONT ROOM	\$3,500.00	\$5,000.00	\$3,000.00

*FOOD & BEVERAGE MINIMUMS MUST BE MET PRIOR TO APPLICABLE SALES TAX AND SERVICE CHARGE.



MENU SUGGESTIONS

PACKAGE INCLUDES DINNER ROLLS, CHEF'S SELECTION OF FRESH SEASONAL VEGETABLE AND GARNITURE, FRESHLY BREWED COFFEE AND TEA

CHOICE OF STARTER

MIXED GREENS WITH CANDIED WALNUTS,
DRIED CRANBERRIES AND APRICOTS
APPLE WALNUT VINAIGRETTE

-OR-

FARM FRESH FIELD GREENS WITH
MARINATED ARTICHOKE HEARTS,
VINE-RIPE TOMATOES, CUCUMBER, SPROUTS
HERB VINAIGRETTE DRESSING

CHOICE OF ENTRÉE

CHAR-GRILLED MARINATED HANGER STEAK
STAR ANISE SPIKED AND GRILLED HANGER STEAK WITH
PORT WINE DEMI-GLACE AND ONION MARMALADE

-OR-

BOURSIN CHICKEN
BONELESS BREAST OF CHICKEN
STUFFED WITH SPINACH, BOURSIN CHEESE AND SUNDRIED TOMATOES
FINISHED WITH A BOURSIN CREAM SAUCE

-OR-

HERB CRUSTED PORK TENDERLOIN
MEDALLIONS OF PORK ENCRUSTED WITH PANKO HERB CRUST IN A
CABERNET RED WINE SAUCE

CHOICE OF DESSERT

WHITE CHOCOLATE MOUSSE IN A DARK CHOCOLATE CUP, RASPBERRY COULIS

-OR-

WEDDING CAKE

PACKAGE AVAILABLE AT \$75.00 PER PERSON

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND 8% TAX





A LA CARTE ENHANCEMENTS

CONSIDER ADDING THESE ENHANCEMENTS TO THE BASE SPECIAL DATE EVENT PACKAGE.

BEVERAGE ENHANCEMENTS

UPGRADE BASE PACKAGE TO PRESTIGE BAR: \$4.00/PP
UPGRADE BASE PACKAGE TO TOP SHELF BAR: \$5.00/PP
WINE SERVICE WITH DINNER: \$7.50/PP
ADDITIONAL HOUR OF BAR (PREMIUM): \$7.00/PP PER HOUR
ADDITIONAL HOUR OF BAR (PRESTIGE): \$8.00/PP PER HOUR
ADDITIONAL HOUR OF BAR (TOP SHELF): \$9.00/PP PER HOUR
MARTINI BAR*: \$400.00 PER EVENT, \$8.00 PER MARTINI
*INCLUDES ICE SCULPTURE

HORS D'OEUVRES ENHANCEMENTS

BUTLER-PASSED HORS D'OEUVRES PER PERSON: \$10.00/PP
-OR-
BUTLER-PASSED HORS D'OEUVRES PER PIECE*: FROM \$2.20/EA.—\$4.60/EA.
*(MINIMUM OF 50 PIECES)
DISPLAYS: FROM \$5.00/PP—\$8.00/PP
CARVING STATIONS: CONSULT YOUR CATERING MANAGER FOR PRICING

DESSERT ENHANCEMENTS

SWEET TABLE: \$15.00/PP
-OR-
PASTRIES & FRIANDISE: \$30.00/PER DOZEN
-OR-
COLD STONE CREAMERY ICE CREAM BAR: \$3.50/PP—\$4.75/PP

DÉCOR ENHANCEMENTS

CHAIR COVERS WITH TIE (INSTALLED): \$6.00 PER CHAIR
CHIVARI CHAIRS: \$9.50 PER CHAIR
UPGRADED NAPKINS: \$1.50—\$2.00/EA
TABLE RUNNERS: \$4.00/EA—\$6.00/EA
TABLE LINENS: \$13.00/EA—\$35.00/EA
STARRY SKIES (RAINBOW ROOM ONLY): \$100.00 PER STRAND

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