



HISTORIC  
**HOTEL BAKER**  
THE CROWN JEWEL OF THE FOX



# 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.

AUGUST 7, 9, 14, 16, 23, 30, 2009

SEPTEMBER 11, 18, 20, 27, 2009

OCTOBER 2, 4, 11, 16, 18, 23, 25, 30, 31, 2009

NOVEMBER 6, 7, 8, 13, 15, 20, 21, 22, 27, 28, 29, 2009

DECEMBER 4, 5, 6, 11, 13, 18, 19, 20, 26, 27, 2009

JANUARY 1, 3, 8, 9, 10, 15, 16, 17, 22, 23, 24, 29, 30, 31, 2010

FEBRUARY — PLEASE CONSULT A WEDDING PROFESSIONAL

MARCH — PLEASE CONSULT A WEDDING PROFESSIONAL

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75 PERSON MINIMUM  
DATES SUBJECT TO AVAILABILITY

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## **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



# 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 \$68.00 PER PERSON

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