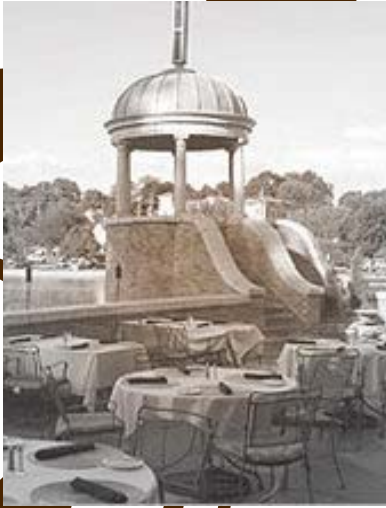


HOTEL BAKER



2011 WEDDING PACKAGE

YOUR PACKAGE INCLUDES:

FOUR HOUR OPEN BAR WITH PREMIUM SPIRITS

CHAMPAGNE TOAST

WINE SERVICE WITH DINNER

CHOICE OF SALAD

INTERMEZZO

ENTRÉE

CUSTOM WEDDING CAKE

EUROPEAN COFFEE BAR

KING GUEST ROOM

MENU SUGGESTIONS

STARTER

FRESH FIELD GREENS WITH MARINATED ARTICHOKE HEARTS,
VINE-RIPENED TOMATOES, CUCUMBER AND CARROTS
ORANGE-PISTACHIO VINAIGRETTE

FIELD GREENS TOPPED WITH
HEARTS OF PALM, BLUEBERRIES, RASPBERRIES,
CRUMBLD GORGONZOLA, TOASTED PECAN PIECES
RASPBERRY VINAIGRETTE (+2.00)

MIXED GREENS WITH CANDIED WALNUTS,
DRIED CRANBERRIES AND APRICOTS,
ROQUEFORT CHEESE
APPLE-WALNUT VINAIGRETTE (+2.00)

INTERMEZZO

CHOICE OF CHAMPAGNE, RASPBERRY OR LEMON
PASSION FRUIT (+1.00)

ENTRÉE

FILET MIGNON

OUR FINEST FILET, GRILLED AND COOKED TO PERFECTION
TOPPED WITH GORGONZOLA BUTTER AND MERLOT SAUCE
\$98.00

ROASTED CHICKEN & PETITE FILET MIGNON

PETITE FILET MIGNON WITH WILD MUSHROOM SAUCE, PAIRED WITH ROASTED CHICKEN,
LEMON BUTTER, ARTICHOKE HEARTS AND RED PEPPER RELISH
\$98.00

SEARED ATLANTIC SALMON

SEARED ATLANTIC SALMON WITH TROPICAL RELISH AND MALIBU VINAIGRETTE
\$90.00

PETITE FILET & SHRIMP DUO

GRILLED PETITE FILET MIGNON WITH FRENCH BRIE LEMON REDUCTION PAIRED WITH
GRILLED SHRIMP WITH CHARDONNAY-CHERVIL BUTTER SAUCE
\$102.00

CHICKEN EN CROÛTE

CHICKEN BREAST FILLED WITH CRÈME OF FLORENTINE, ARTICHOKE HEARTS
AND SHITAKE MUSHROOMS WITH FONTINA-RED PEPPER SAUCE
\$84.00

ALL ENTRÉES ARE SERVED WITH DINNER ROLLS,
CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES
AND GARNITURE

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

WEDDING ENHANCEMENTS

HORS D'OEUVRES SERVICE

ADD BUTLER-PASSED HORS D'OEUVRES TO YOUR COCKTAIL HOUR

FRESH ASPARAGUS WRAPPED WITH PROSCIUTTO

50 PIECES AT \$175.00

GOAT CHEESE PIZZETTES

FILLED WITH SMOKED TOMATO AND GARNISHED WITH BLACK OLIVES

50 PIECES AT \$150.00

BABY SHRIMP BRUSCHETTE

SERVED ON A ROSEMARY BREAD

50 PIECES AT \$175.00

CREPE PURSE

STUFFED WITH BASIL CHICKEN SALAD TIED WITH A CHIVE

50 PIECES AT \$150.00

MARYLAND CRAB CAKES WITH CHORON SAUCE

50 PIECES AT \$230.00

SPANAKOPITA

50 PIECES AT \$160.00

CHICKEN AND PINEAPPLE EN BROCHETTE WITH CHILI-LIME SATAY

50 PIECES AT \$160.00

GLAZED MEATBALLS WITH A HONEY BBQ SAUCE

50 PIECES AT \$110.00

BAKED BRIE IN PUFF PASTRY WITH A LINGONBERRY SAUCE

50 PIECES AT \$125.00

SPINACH STUFFED MUSHROOMS WITH PARMESAN CHEESE

50 PIECES AT \$135.00

SMOKED CHICKEN QUESADILLAS

SOUR CREAM AND GUACAMOLE

50 PIECES AT \$160.00

COCONUT SHRIMP WITH PINEAPPLE SALSA

50 PIECES AT \$187.50

PARMESAN ARTICHOKE HEARTS

WITH ROASTED RED PEPPER COULIS

50 PIECES AT \$160.00

GRILLED SPRING LAMB CHOPS

WITH PORT AND ROSEMARY AU JUS

50 PIECES AT \$230.00

STUFFED MUSHROOM CAPS

FILLED WITH LUMP CRABMEAT

50 PIECES AT \$187.00

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

WEDDING ENHANCEMENTS

BAR ARRANGEMENTS

PREMIUM SPIRITS

(INCLUDED WITH WEDDING PACKAGE)

SMIRNOFF VODKA
BEEFEATER GIN
CANADIAN CLUB WHISKEY
J&B SCOTCH
JIM BEAM BOURBON
BACARDI LIGHT RUM
KORBEL BRANDY
SELECT HOUSE WINES
DOMESTIC BEER
MINERAL WATER & SOFT DRINKS

PRESTIGE SPIRITS

(ADDITIONAL \$7.00 PER PERSON)

ABSOLUT VODKA
TANQUERAY GIN
DEWAR'S WHITE LABEL
J&B SCOTCH
JIM BEAM BOURBON
JACK DANIEL'S
CANADIAN CLUB WHISKEY
BACARDI LIGHT RUM
CAPTAIN MORGAN SPICED RUM
KORBEL BRANDY
SELECT HOUSE WINES
DOMESTIC & IMPORTED BEER
MINERAL WATER & SOFT DRINKS

TOP SHELF SPIRITS

(ADDITIONAL \$10.00 PER PERSON)

BELVEDERE VODKA
ABSOLUT VODKA
BOMBAY SAPPHIRE GIN
TANQUERAY GIN
CHIVAS REGAL SCOTCH
DEWAR'S WHITE LABEL
CROWN ROYAL
MAKER'S MARK BOURBON
JACK DANIEL'S
BACARDI LIGHT RUM
CAPTAIN MORGAN SPICED RUM
KORBEL BRANDY
SELECT HOUSE WINES
DOMESTIC & IMPORTED BEER
MINERAL WATER & SOFT DRINKS

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



WEDDING ENHANCEMENTS

SWEET TABLE

ASSORTED CAKES

FRUIT TARTLETTES

CHOCOLATE DIPPED FRUIT

PETTIT FOURS AND FRENCH PASTRIES

JUMBO COOKIES AND BROWNIES

MINIATURE CHEESECAKE SQUARES

+\$15.00 PER PERSON

ALSO AVAILABLE

MINIATURE PASTRIES AND FRIANDISE

AT \$30.00 PER DOZEN

LINENS

STANDARD LINEN SELECTION

WHITE LINEN FLOOR LENGTH CLOTHS

WHITE OR IVORY OVERLAYS

WHITE OR IVORY NAPKINS

SPECIALTY LINENS PER QUOTE

CHAIR COVERS & TIES INSTALLED

\$6.00 PER CHAIR

CHIAVARI CHAIRS

\$9.50 PER CHAIR

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

SUGGESTED START TIMES

RAINBOW ROOM

CEREMONY: 4:00 PM ON THE BOATHOUSE
COCKTAILS: 4:30 PM—5:30 PM IN THE ROSE GARDEN
RECEPTION TO FOLLOW IN THE RAINBOW ROOM

WATERFRONT ROOM

CEREMONY: 6:00 PM ON THE WATERFRONT PATIO
COCKTAILS: 6:30 PM—7:30 PM ON THE WATERFRONT PATIO
RECEPTION TO FOLLOW IN THE WATERFRONT ROOM

FOOD & BEVERAGE MINIMUMS

	FRIDAY	SATURDAY
RAINBOW ROOM	\$10,000	\$14,000
WATERFRONT ROOM	\$5,000	\$7,000

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

**DURING CERTAIN TIMES OF THE YEAR, HOTEL BAKER MAY LOWER
THE FOOD & BEVERAGE MINIMUMS FOR THE BALLROOMS.
PLEASE CONSULT A HOTEL BAKER WEDDING PROFESSIONAL
FOR MORE DETAILS.

THE RAINBOW ROOM CAN ACCOMMODATE A MAXIMUM OF 200 GUESTS.
THE WATERFRONT ROOM CAN ACCOMMODATE A MAXIMUM OF 100 GUESTS.

SET UP FEE

RAINBOW ROOM

ROSE GARDEN \$2,000
(INCLUDES INDOOR BACK-UP SPACE AND STARRY
SKIES)

WATERFRONT ROOM

WATERFRONT PATIO \$1,000
(INCLUDES INDOOR BACK-UP SPACE, MICROPHONE,
AND SPEAKERS)