

# WINTER WEDDINGS AT HOTEL BAKER

## YOUR WEDDING PACKAGE INCLUDES:

ROMANTIC CANDLELIT CEREMONY

COCKTAIL RECEPTION

4-HOUR PREMIUM BAR SERVICE

CHAMPAGNE TOAST

WINE SERVICE WITH DINNER

CHOICE OF STARTER

INTERMEZZO

ENTRÉE

WEDDING CAKE

COFFEE & HOT COCOA BAR

BRIDAL READY ROOM

SOUND SYSTEM

COMPLIMENTARY COAT CHECK

“I WOULD BE HAPPY JUST TO HOLD THE HANDS I LOVE  
ON THIS WINTER NIGHT WITH YOU.”

SARAH MCLACHLAN

# MENU SUGGESTIONS

## STARTER

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

ROASTED BUTTERNUT SQUASH SOUP  
WITH PROSCIUTTO & SOURDOUGH CROUTONS

FIELD GREENS TOPPED WITH  
HEARTS OF PALM, BLUEBERRIES, RASPBERRIES,  
CRUMBLED 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

### MARINATED WILD KING SALMON

SIX OZ. SALMON WITH FIG RELISH AND EGG NOG CREAM SAUCE  
\$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 SHIITAKE MUSHROOMS WITH FONTINA-RED PEPPER SAUCE  
\$84.00

### CINNAMON SMOKED PORK LOIN

WITH CORNBREAD STUFFING, WHIPPED SWEET POTATOES, AND JACK DANIELS APPLE GLAZE  
\$81.00

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

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# 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

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# WEDDING ENHANCEMENTS

## SWEET TABLE

ASSORTED CAKES

FRUIT TARTILETTES

CHOCOLATE DIPPED FRUIT

PETT 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

### **CHIVARI CHAIRS**

\$9.50 PER CHAIR

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## FOOD & BEVERAGE MINIMUMS

FOOD & BEVERAGE MINIMUM MUST BE MET PRIOR TO 8% SALES TAX AND 21% SERVICE CHARGE

### WINTER SEASON

JANUARY-MARCH, NOVEMBER-DECEMBER,  
EXCLUDING HOLIDAYS

	FRIDAY	SATURDAY
RAINBOW ROOM	\$5,000	\$10,000
WATERFRONT ROOM	\$3,000	\$5,000

## SET UP FEE

<b>RAINBOW ROOM &amp; WRITING ROOM</b> (INCLUDES SOUND SYSTEM & STARRY SKIES)	\$1,000
<b>WATERFRONT ROOM &amp; ST. CHARLES ROOM</b> (INCLUDES SOUND SYSTEM)	\$500

## WINTER WEDDING BOOKING INCENTIVES

BOOK YOUR WINTER WEDDING  
WITHIN TEN DAYS OF YOUR FIRST APPOINTMENT  
WITH OUR WEDDING PROFESSIONALS  
& CHOOSE **Two** UPGRADES FROM THE OPTIONS BELOW...

PENTHOUSE SUITE UPGRADE (PENDING AVAILABILITY)

COLONEL BAKER SUITE UPGRADE (PENDING AVAILABILITY)

COMPLIMENTARY GRILLED VEGETABLE DISPLAY DURING COCKTAIL HOUR

UPGRADE TO PRESTIGE BAR FOR \$3.50 PER PERSON

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“THE ESKIMOS HAD FIFTY-TWO NAMES FOR SNOW BECAUSE IT WAS IMPORTANT TO THEM.  
WE OUGHT TO HAVE AS MANY FOR LOVE.”

MARGARET ATWOOD