

HOTEL BAKER

Winter Weddings

Wedding Package Includes:

Four Hour Open Bar with Premium Spirits | Champagne Toast | Wine Service with Dinner |
Choice of 2: Soup, Salad or Sorbet | Entree | Custom Wedding Cake | Choice of One Late Night Snack |
Coffee and Hot Cocoa Bar | Complimentary Coat Check | Luxury King Room

Soup

Roasted Tomato Bisque with Cheddar Crostini
Loaded Baked Potato
Butternut Squash
Lobster Bisque (add \$3 per person)

Salad

Fresh Field Greens, Marinated Artichoke Hearts, Roma Tomatoes, Cucumber and Carrots, Herb Vinaigrette
Crispy Romaine, Grape Tomatoes, Pecorino Romano, Croutons w/ Caesar Dressing
Mixed Lettuces, Blueberries, Raspberries, Danish Blue Cheese, Toasted Pecan Pieces, Raspberry Vinaigrette
Field Greens, Roasted Red Beet, Bleu Cheese, Pickled Red Onion, Aged Balsamic Vinaigrette (add \$2 per person)

Sorbet

Choice of Lemon, Raspberry or Passion Fruit Sorbet

Entree

Filet Mignon

Our Finest 8 oz Filet, Grilled to Perfection
Topped with: Garlic Herb Butter or Lemon Thyme Butter
And Choice of: Bordelaise, Wild Mushroom Reduction or Horseradish Sauce
\$119.00

Chicken

A Frenched Breast of Chicken
Stuffed with Tomato, Basil & Mozzarella topped with Garlic Herb Reduction
Or
Roasted with Lemon Caper Sauce
\$99.00

Salmon

Pan Seared Loch Duart Salmon
With: Lemon Dill Butter or Teriyaki Glazed with Pineapple Salsa
\$101.00

Duo Plates:

Petite Filet & Chicken \$114.00
Petite Filet & Salmon \$117.00
Petite Filet & Shrimp \$121.00

All Entrees are served with Dinner Rolls

Choice of Seasonal Garniture and Starch:

Hericot Vert, Asparagus, Glazed Baby Carrots or Squash Medley
Crushed Yukon Potatoes, Roasted Red Skin Potatoes, Cheese & Potato Gratin or Wild Rice Blend