



# *Weddings at the Colonnade*

# *Your Fairytale Begins here...*

## *Personal Wedding Specialist to Coordinate Your Special Day*

- Four Hour Open Bar with House Brand Liquors with Complimentary Bartender
  - Champagne Toast for All Guests
- White or Black Linen to the floor and Napery
  - Votive Candles , 5 inch Bubble vases
  - Dance Floor, Draped Escort Table,
- Draped Gift Table and Draped Cake Table
  - Tasting for up to 4 people
- Wedding Cake provided by Sugar bakers and Cake Cutting
  - \$500.00 Set Up Fee

### **For the Happy Couple**

- Personal Bridal Tray during the Cocktail Hour
- Complimentary Bridal holding room (six hours)
- Complimentary Accommodations & Valet Parking on your Wedding Night
  - Ceremony Sites (Outside or Inside)
  - Also Available for Additional Charge
  - Group Room Discounts
- 10% Discount for Friday Nights & Select Holidays

# Happily Ever After...

## Plated Dinner Menu

Bronze package	\$70.00
Silver Package	\$80.00
Gold Package	\$90.00

### **Four Hour Open Bar**

House Brands Liquor, Select red & White Wines, 2-Imported 2-Domestic Beers  
Bottled Water & Soft Drinks

### **Passed Hors' d'oeuvres** (choice of two)

Bruschetta with Roma Tomato and Fresh Basil	Beef Tenderloin on Crostini
Portabella & Gorgonzola Crostini	Mini Beef Wellington
Tomato & Mozzarella Caprese Skewers	

### **Displays** (Selection of one)

Domestic Cheese Display with Fresh Seasonal Fruits, Berries and Gourmet Crackers  
Market Fresh Seasonal Vegetables with Dipping Sauces  
Spinach and Artichoke Dip with Pita Bread  
Roasted Marinated Vegetable display

### **Entrée Course** (choice of two)

#### **Bronze**(\$70.00)

- Stuffed Breast of Chicken
- Herb Baked Chicken Au jus
- Marinated Chateaux Steak with Natural au Jus
- Pan Seared Honey Glazed Salmon

#### **Silver**(\$80.00)

- Chicken Imperial
- Encrusted Salmon with a Citrus Beurre Blanc
- Rosemary & Garlic Crusted Loin Of Beef (Cooked Medium)
- Encrusted Pork Loin with Pecan Maple Glaze

#### **Gold**(\$90.00)

- Chicken Wellington with Mushroom Duxelle & Wrapped in Puff Pastry
- Rockfish served in a Lemon Butter beurre blanc
- Roasted Rack of Lamb with a Port Reduction Sauce
- Medallions of Beef Tenderloin/4 Jumbo Shrimp

All Prices are Subject to 22% Service Charge and 6% Maryland State Tax and 9% Alcohol Tax

# An Evening Under the Stars...

Deluxe Plated Dinner Menu  
\$120 per person

## **Four Hour Open Bar**

House Brands Liquor, Select red & White Wines, 2-Imported 2-Domestic Beers  
Bottled Water & Soft Drinks  
Hand Passed Signature Drink

## **Passed Hors' d'oeuvres** (choice of four)

Bruschetta with Roma Tomato and Fresh Basil	Tenderloin on Crostini
Scallops Wrapped in Bacon	Torta Basil
Crab Imperial Stuffed Mushroom Caps	Spanakopita

## **Displays** (choice of one)

Domestic Cheese Display with Fresh Seasonal Fruits, Berries and Gourmet Crackers  
Market Fresh Seasonal Vegetables with Dipping Sauces  
Spinach and Artichoke Dip with Pita Bread  
Red Pepper Hummus/ Served with pita & French Bread

## **Salad Selection**

Mixed Field of Greens Salad  
Trio Berry Salad over baby spinach  
Cucumber wrapped salad

Intermezzo: Seasonal Fruit Sorbet

## **Entrée Course** (choice of two, dual selections available)

- Chicken Chesapeake with Old Bay Cream Sauce
- 8oz Filet Mignon Madeira Wine Sauce
- Maryland Crab Cakes served with Remoulade Sauce
- Beef Medallions & 4 Jumbo Shrimp
- Sea Bass with a seasonal fruit salsa
- Herb Encrusted French Cut Dual Lamb Chops

## **All Dinners Accompanied By**

- Fresh Seasonal Vegetables and Starch
- Freshly Baked Bread Service
- Fresh Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selection
- Wedding Cake Provided by SugarBakers

Imported & Domestic Cheese Plate /Per table

\*\*Chairs Covers included & Sashes

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colonnadebaltimore.com

# Some Enchanted Evening

Buffet Dinner Menu

Choice of Two Entrees - \$83.00 per person

Choice of Two Entrees

& One Carving Station - \$87.00 per person

## **Four Hour Open Bar**

House Brands Liquor, Select red & White Wines, 2-Imported 2-Domestic Beers  
Bottled Water & Soft Drinks

## **Passed Hors' d'oeuvres** (choice of two)

Bruschetta with Roma Tomato and Fresh Basil

Scallops Wrapped in Bacon

Salmon Mousse on cucumber rounds

Beef Tenderloin on Crostini

Chicken Sate

Coconut Shrimp

## **Displays** (choice of one)

Domestic Cheese Display with Fresh Seasonal Fruits, Berries and Gourmet Crackers

Market Fresh Seasonal Vegetables with Dipping Sauces

Spinach and Artichoke Dip with Pita Bread

Carrot & Celery Shooters

Fruit & Cheese Skewers

## **Buffet Entrée Selections - 2 Buffet Items**

- Encrusted Pork Loin Medallions (with or without apple chutney)
- Pan seared Salmon
- Chicken Piccata with Lemon Caper Beurre Blanc
- Rosemary Breast of Chicken
- Penne Pasta & Seared Shrimp with Roasted Red Pepper Basil Cream Sauce
- Chateaux Steak Au Jus
- Seafood Stuffed Flounder

## **Carving Stations** (choice of one - \$100.00 chef fee applies)

- Roasted Turkey Breast Served with Silver Dollar Rolls, Cranberry Mayonnaise & Whole Grain Mustard
- Roasted Sirloin of Beef Served with Silver Dollar Rolls, Horseradish, Mayonnaise & Creole Mustard
- Honey & Brown Sugar Baked Ham Served with Silver Dollar Rolls, Onion Marmalade & Creole Mustard
- Whole Poached Salmon Side With Classic Garnishes and Dill Crème Fraise Served with Cocktail Breads

## **All Choices are Accompanied By**

- Mixed Field of Greens Salad or Classic Caesar
- Fresh Seasonal Vegetables & Starch
- Fresh Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selection
- Wedding Cake Provided by SugarBakers Cakes

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# Wedding Brunch

\$55.00 per person

## **Your Package Includes**

- White Linen
- Napery
- 5 inch square vases/3 Votive Candles
- Mimosa Champagne Toast
- White Chair Covers

## **Brunch Option Available 11:00am—3:00pm**

- Chilled Fruit Juices, Coffee, Tea & Decaffeinated Coffee, Mimosas
- Assorted Breakfast Breads, Muffins & Croissants
- Sliced Fruit Display
- Platter of Mozzarella Cheese with Beefsteak Tomatoes
- Egg & Cheese Frittata
- Cheese Blintzes with Raspberry Sauce
- Breakfast Link Sausage & Apple Wood Bacon
- Lyonnaise Potatoes
- A Sweet Indulgent Dessert Table

## **Smoked Salmon Display**

Served with Capers, Chopped Red Onion, and Chopped Egg , Rye Bread & Bagels and Cream Cheeses

**Carving Station with Chef Carver** – (choice of one - \$100.00 Carvers Fee Applies)  
\$8.00 per person

- Top Sirloin of Beef
- Roasted Turkey Breast
- Virginia Ham

Served with Traditional Accompaniments and Warm Homemade Rolls

**Omelet Station with Chef Attendant** (\$100.00 chef fee applies) \$7.00 per person

Omelets Prepared to Order with Choice of Eggs or Egg Beaters

Shredded Cheddar, Ham, Broccoli, Spinach, Tomatoes, Red & Green Peppers, Onions & Mushrooms

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# *A Night To Remember...*

Cocktail & Station Event \$85.00 per person

## **Four Hour Open Bar**

House Brand Liquors, Select Red and White Wines, Imported and Domestic Beers and Soft Drinks

## **Passed Hors' d'oeuvres** (choice of four)

Bruschetta with Roma Tomato and Fresh Basil  
Scallops Wrapped in Bacon  
Coconut Shrimp

Tenderloin Crostini  
Spanikopita  
Chicken Cornucopia

## **Displays** (choice of one)

Domestic Cheese Display with Fresh Seasonal Fruits, Berries and Gourmet Crackers  
Market Fresh Seasonal Vegetables with Dipping Sauces  
Spinach and Artichoke Dip with Pita Bread  
Hummus served with Toasted Pita

## **Action Stations** (choice of two)

### **Pasta Bar** (\$100 chef fee)

Penne Pasta, Three Cheese Tortellini and Farfalle Pasta, Alfredo Sauce, Pesto Sauce and Marinara Sauce, Caesar Salad and Garlic Bread Sticks

### **Asian Stir Fry** (\$100 chef fee)

Julienne Beef or Chicken Stir Fried with Ginger, Garlic, Carrots & Scallions with a Soy-Hoisin Sauce served Over Lo Mein Noodles and Fried Rice

### **Traditional Tuscan Antipasti Station**

Bruschetta, Mozzarella, Parmigiano-Reggiano, Asiago, Sliced Cold Italian Meats, Artichoke Hearts, Olives, Sun-Dried Tomatoes, Assorted Grilled Vegetables and Mushrooms, Bread Display with Focaccia and Bread Sticks

### **Whole Poached Salmon Display** (\$100 chef fee)

With Classic Garnishes & Dill Crème Fraise Served with Cocktail Breads

### **Carving Station** (choice of one, \$100 chef fee)

Roasted Turkey Breast Served with Silver Dollar Rolls, Cranberry Mayonnaise & Whole Grain Mustard

Roasted Sirloin of Beef Served with Silver Dollar Rolls, Horseradish, Mayonnaise & Creole Mustard

Honey & Brown Sugar Baked Ham Served with Silver Dollar Rolls & Creole Mustard

### **All Choices Accompanied By**

- Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selection
- Wedding Cake Provided by Sugar Bakers Cakes)

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*For the Little Prince &  
Princesses*

\$20.00++ per child

Wedding Kid's Meal Options

Each kid's meal includes a fresh fruit cup and a fruit juice

- Chicken Tenders & Fries
- Grilled Cheese & Fries
- 2(Mini Sliders) Chicken or Beef & French Fries
- Penne Marinara with a side of broccoli

Applicable to children ages 2-11

Please select an entrée for each child and don't forget to let us know where they will be sitting

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[colonnadebaltimore.com](http://colonnadebaltimore.com)



# Wedding Enhancement

## **Wine Service**

Tablesides during dinner, selection from Alizee list (20% off list price)

## **Cordial Coffee Bar**

Bailey's, Kahlua, Amaretto, Chambord, Sambuca, Fangelico & Grand Marnier

## **Signature Cocktail \$8.00 Per Person**

Designed with couple, served at a station or the bar

## **Martini Bar \$18**

Choice of Classic, Cosmo, Strawberry

## **Reception**

Raw Bar (market price)

Raw Oysters, Clams & Steam Shrimp on Ice

Artisan Cheese Table Plates (\$4.00 per person)

## **Dessert Enhancements**

- Chocolate Covered Strawberries added to your Wedding Cake Service
- Gourmet Coffee Service  
Chocolate Fountain & a variety of dippers  
Warm DoubleTree Cookies served with shots of cold milk

## **Décor**

(priced by wedding coordinator)

- White Chair covers \$4.00 per chair cover
- Chiavari Chairs \$8.50 per chair
- Damask Table Runners \$6.00 Per table
- Install of Chair Sashes \$1.00 Per Sash
- Deluxe Linen
- Chargers
- China
- Glassware Silverware & Lighting
- Up lighting \$25.00 Per light
- Day Of Coordination \$650.00

- (prices do not include applicable delivery fees)

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