



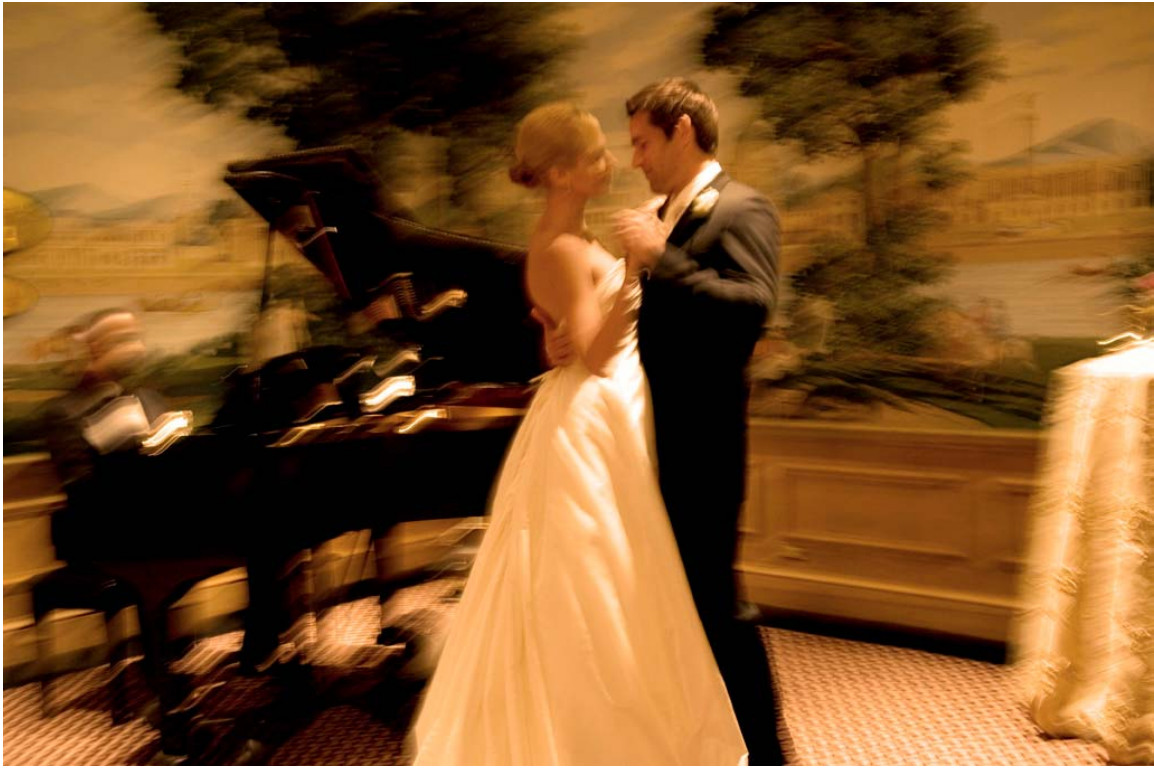
INTERCONTINENTAL®  
HARBOR COURT  
BALTIMORE

*"Weddings the InterContinental Way"*



*~Congratulations On Your Upcoming Wedding~*

*Our wedding specialists and award winning culinary team are proud to help you create the memories that you will cherish forever.*



*The staff of the Four Star, Four Diamond; InterContinental Harbor Court Hotel  
are looking forward to sharing our tradition of fine cuisine and exquisite service  
with you and your guests on your special day.*

*To assist with your planning, we have provided a portfolio of potential food and beverage menus to assist you in preparing for the  
wedding of your dreams.*

*Our catering professionals wish to thank you for considering our exquisite location  
for your celebration.*

*~We look forward to planning your celebration with you~  
\* \* \**



***Features of the InterContinental Harbor Court:***

*-Four Star, Four Diamond Hotel with a Zagat rated culinary team*

*-Hotel's décor has previously been featured in Architectural Digest Magazine*

*-Elegantly appointed, boutique- style function space is accented with Italian marble, pickled oak woodwork and classic hand-painted murals*

*-Winding staircase provides a classic setting for your bridal portrait*

*-Whitehall Ballroom provides a beautiful view of Baltimore's Inner Harbor*

*-Hampton's Ballroom available for boutique wedding receptions with renaissance décor, silk wall coverings and original oil paintings*

*-Garden-style room top provides perfect for outdoor cocktail receptions and photographs*

## *~Deluxe Wedding Package~*

### *Package Includes:*

- ~Butler Passed Hors d'oeuvres~*
- ~Private Bridal Party Cocktail Reception~*
- ~Elegant White-Gloved Waiters~*
- ~White Linens with White Napkins~*
- ~Discounted Parking Rates~*
- ~Complimentary Crystal Votives~*
- ~Hurricane Globes with Silver Candle Holders~*
- ~Deluxe Overnight Accommodations~*
- ~Complimentary Coat-check~*
- ~Four Hour Premium Bar with Complimentary Bartenders~*
- ~Complimentary Champagne or Sparkling Cider Toast~*
- ~Three-Course Meal prepared by our Zagat rated Chefs~*
- ~Reduced Rate Vendor and Children's Meals~*
- ~Discounted Room Rates for Your Out of Town Guests~*
- ~Personalized Wedding Advice from our Wedding Specialists~*
- ~Dedicated Banquet Maitre d' for Your Special Day~*
  
- ~Complimentary Menu Tasting for Up to Six Guests~*

*~Deluxe Wedding Package~*

*Your Cocktail Reception*

*(Please Select Up to Six of the Following)*

*~Cold Canapés~*

***Hummus Pita Crisp***

*Puree of Chickpeas, tahini, lemon juice and olive oil seasoned with Cumin, garlic and cilantro; served on a grilled pita bread triangle*

***Curried Chicken Salad***

*With Mango in a Phyllo Cup*

***Caprese Crostini***

*Fresh Mozzarella and Roma Tomatoes Marinated in Fresh Basil and Extra Virgin Olive Oil, Imported Aged Balsamic Vinegar, Fresh Garlic and Basil Leaves served atop a Toasted Crouton*

***Gazpacho Shooters***

*Choice of Cucumber, Tomato or Watermelon Gazpacho*

***Individual Garden Crudités***

*In Shot glasses with Roquefort Bleu Cheese Dipping Sauce*

*~Hot Hors d'oeuvres~*

***Artichoke Fritters***

*Fried Baby Artichokes with Cream Cheese, With Red Pepper Aioli*

***Sesame Chicken Tenders***

*White Meat Tenderloins in a Sesame-Breadcrumbs Mix served with Apricot Mustard Dip*

***New England Scallops Wrapped with Applewood Smoked Bacon***

*With Tarragon-Lemon Aioli*

***Mini Vegetarian Egg Rolls***

*Sautéed Cabbage, Bean Sprouts, Carrots and Scallions, Served with a Plum Dipping Sauce*

***Southwest Duck Quesadillas***

*With Pepper Jack Cheese and Poblano Sour Cream*

*\*\*\**

***Total of 6 Pieces Per Guest Included in Package Price***

**Deluxe Beverage Service**

***~Four Hour Premium Bar~***

*One bartender for Every 75 guests included in Package Price.*

*Additional Bartenders available at \$100.00 each to serve the following beverages:*

*JW Red Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Bacardi Light Rum, Sauza Gold Tequila,  
Pierre Ferrand Cognac, Fris Vodka, Beefeater Gin, Triple Sec, Sparkling Wines, House Red and White Wines, Imported and Domestic  
Beers*

*Cordials to Include Pierre Ferrand Cognac, Amaretto and Coffee Liqueur*  
\* \* \*

*Champagne Toast for Your Guests*  
\* \* \*

**Deluxe Dinner**

*Served with Freshly Baked Artisan Rolls and Breads with Creamery Butter*  
\* \* \*

***~First Course Selections~***

*(Please Select One of the Following)*

***Harbor Court Caesar Salad***

*Romaine Lettuce, Shaved Parmesan-Reggiano Cheese and House Made Herb Croutons, served with a Classic Caesar Dressing*

***"Field of Greens" Salad***

*Baby Mesclun Greens with Roma Tomatoes, Cucumbers, Carrots and Toasted Pinenuts with an Herb Vinaigrette Dressing*

***Baby Spinach Stack***

*Baby Spinach Stacked Between Crisp Wontons with Orange Glazed Red Onions and Sesame Orange Vinaigrette Dressing*  
\* \* \*

*~Entrée Course~*

*(Please Select One of the Following)*

***Eastern Shore Chicken Breast***

*Airline Breast of Free-Range Chicken accompanied by a Rock Lobster Sauce with Forest Mushrooms and Tuscan Couscous*

***Pesto Crusted Atlantic Salmon***

*Served with Basmati Rice Pilaf with a Parmesan Cream Sauce*

***Herb Roasted Chicken Breast***

*Free-Range Chicken with Herb Mouseline Stuffing Crispy Thyme Polenta Cake  
with Herb Chardonnay Chicken Sauce*

*\* \* \**

**Dessert**

***Your Wedding Cake***

*Cake Selections on Page 22*

*\*\*\**

*Freshly Brewed Regular and Decaffeinated Coffee, Variety of Traditional and Herbal Teas*

*\* \* \**

***Deluxe Wedding Package @ \$135.00 Per Guest for Saturday Evening Weddings,  
\$125.00 Per Guest for Friday, Saturday Afternoon and Sunday Weddings***

*(Subject to 22% service charge and 6% Maryland State tax)*

*\*\*\**

*~Deluxe Stations Wedding Package~*

*Package Includes:*

- ~Butler Passed Hors d'oeuvres~*
- ~Private Bridal Party Cocktail Reception~*
- ~Elegant White-Gloved Waiters~*
- ~White Linens with White Napkins~*
- ~Discounted Parking Rates~*
- ~Complimentary Crystal Votives~*
- ~Hurricane Globes with Silver Candle Holders~*
- ~Deluxe Overnight Accommodations~*
- ~Complimentary Coat-check~*
- ~Four Hour Premium Bar with Complimentary Bartenders~*
- ~Complimentary Champagne or Sparkling Cider Toast~*
- ~Three-Course Meal prepared by our Zagat rated Chefs~*
- ~Reduced Rate Vendor and Children's Meals~*
- ~Discounted Room Rates for Your Out of Town Guests~*
- ~Personalized Wedding Advice from our Wedding Specialists~*
- ~Dedicated Banquet Maitre d' for Your Special Day~*
  
- ~Complimentary Menu Tasting for Up to Six Guests~*

*~Deluxe Stations Wedding Package~*

*Your Cocktail Reception*

*(Please Select Up to Six of the Following)*

*~Cold Canapés~*

***Hummus Pita Crisp***

*Puree of Chickpeas, Tahini, lemon juice and olive oil seasoned with Cumin, garlic and cilantro; served on a grilled pita bread triangle*

***Curried Chicken Salad***

*With Mango in a Phyllo Cup*

***Caprese Crostini***

*Fresh Mozzarella & Roma Tomatoes Marinated in Fresh Basil & Extra Virgin Olive Oil, Imported Aged Balsamic Vinegar, Fresh Garlic & Basil Leaves served atop a Toasted Crouton*

***Gazpacho Shooters***

*Choice of Cucumber, Tomato or Watermelon Gazpacho*

***Individual Garden Crudités***

*In Shot glasses with Roquefort Bleu Cheese Dipping Sauce*

*~Hot Hors d'oeuvres~*

***Artichoke Fritters***

*Fried Baby Artichokes with Cream Cheese, With Red Pepper Aioli*

***Sesame Chicken Tenders***

*White Meat Tenderloins in a Sesame-Breadcrumb Mix served with Apricot Mustard Dip*

***New England Scallops Wrapped with Applewood Smoked Bacon***

*With Tarragon-Lemon Aioli*

***Mini Vegetarian Egg Rolls***

*Sautéed Cabbage, Bean Sprouts, Carrots and Scallions, Served with a Plum Dipping Sauce*

***Southwest Duck Quesadillas***

*With Pepper Jack Cheese and Poblano Sour Cream*

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*Total of 6 Pieces Per Guest Included in Package Price*

## Deluxe Beverage Service

### *~Four Hour Premium Bar~*

*One bartender for Every 75 guests included in Package Price.*

*Additional Bartenders available at \$100.00 each to serve the following beverages:*

*JW Red Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Bacardi Light Rum, Sauza Gold Tequila,  
Pierre Ferrand Cognac, Fris Vodka, Beefeater Gin, Triple Sec, Sparkling Wines, House Red and White Wines, Imported and Domestic  
Beers*

*Cordials to Include Pierre Ferrand Cognac, Amaretto and Coffee Liqueur*

*\* \* \**

*Champagne Toast for Your Guests*

*\* \* \**

### Plated Intermezzo

*Mango Sorbet Served in a Martini Glass*

## DELUXE STATIONS:

### Carving Station

*(Please Select One of the Following)*

#### *Steamship Round of Beef*

*Marinated with Peppercorns, Thyme, Bay Leaf and Cabernet Sauvignon and is seared and roasted to Medium-Rare; Accompanied by  
Freshly Baked Sesame Rolls, Cognac-Peppercorn Sauce, Horseradish Cream & Roasted Garlic-Thyme Mayonnaise*

*~OR~*

#### *Hickory Smoked Whole Tom Turkey*

*Brined in an Old-Fashioned German Recipe and Hot-Smoked over Hickory Wood; Accompanied by Pumpkinseed-Crusted Rolls, Fresh  
Sage 'Pan' Sauce and Dried Fruit Compote*

*~OR~*

#### *Rack of New Zealand Baby Lamb*

*Petite Rack of Tender Lamb, Marinated in Olive Oil, Garlic, Rosemary, Thyme and Peppercorns; Accompanied by Freshly Baked Rolls,  
Madeira Lamb Jus, Mint Jelly and Whole Grain-Sage Mustard*

*(Add \$5 per person)*

*\* \* \**

**~Live Action Stations~**  
***(Please Select One of the Following):***

***Raw Bar***

*Gulf Shrimp poached in Court Bouillon, chilled and served on Ice with Lemon Wedges and Cocktail Sauce*

*Assorted Freshly Shucked Oysters on the Half Shell served on Ice with Lemon Wedges, Freshly Grated Horseradish, Cocktail Sauce and Ginger-Lemongrass Mignonette*

*Chilled Maryland Blue Crab Claws served on Ice with Drawn Butter, Vinegar and Old Bay Seasoning*

*Maryland Style Jumbo Lump Crab Cakes Cooked to Order by a Professional Chef's Attendant*

***~OR~***

***Sushi Station***

*Hand Rolled Sushi to order by a Professional Sushi Chef  
Fresh Tuna, Fresh Salmon and Poached Shrimp over Jasmine Rice  
California Rolls, Spicy Tuna Rolls, Shrimp and Avocado Rolls, Cucumber Rolls  
Served with Pickled Ginger, Pickled Daikon & Ponzu Sauce*

*\* \* \**

***~PLEASE SELECT ONE OF THE FOLLOWING~***

***Risotto Station***

*Risotto Cooked to Order by a Professional Chef's Attendant with the following additions: Roasted Red Peppers, Sautéed Forest Mushrooms, Grilled Asparagus, Oven Dried Plum Tomatoes, Wilted Spinach, Shrimp and Sautéed Pancetta*

***~OR~***

***Pasta Station***

*Pasta Cooked to Order by a Professional Chef's Attendant  
Three-Cheese Tortellini, Penne Pasta and Farfalle Pastas  
Alfredo Sauce, Oven Roasted Tomatoes & Herbs or Pesto Sauce  
Pastas are Sauteed with your guest's choice of accompaniments:  
Italian Sausage, Medley of Mushrooms, Artichoke Hearts, Asparagus, Roasted Red bell Peppers, Oven Dried Plum Tomatoes, Pine Nuts, Fontina, Parmigiano-Reggiano and Mozzarella Cheeses*

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Dessert

*Your Wedding Cake  
Cake Selections on Page 22*

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*Freshly Brewed Regular and Decaffeinated Coffee, Variety of Traditional and Herbal Teas*

\* \* \*

*Deluxe Wedding Package @ \$165.00 Per Guest for Saturday Evening Weddings,  
\$150.00 Per Guest for Friday, Saturday Afternoon and Sunday Weddings  
(Subject to 22% service charge and 6% Maryland State tax)*

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## *~Harbor Court Wedding Package~*

### *Package Includes:*

- ~Butler Passed Hors d'oeuvres~*
- ~Private Bridal Party Cocktail Reception~*
- ~Elegant White-Gloved Waiters~*
- ~White Linens with White Napkins~*
- ~Discounted Parking Rates~*
- ~Complimentary Crystal Votives~*
- ~Hurricane Globes with Silver Candle Holders~*
- ~Deluxe Overnight Accommodations~*
- ~Complimentary Coat-check~*
- ~Four Hour Premium Bar with Complimentary Bartenders~*
- ~Complimentary Champagne or Sparkling Cider Toast~*
- ~Three-Course Meal Prepared by our Zagat rated Chefs~*
- ~Reduced Rate Vendor and Children's Meals~*
- ~Discounted Room Rates for Your Out of Town Guests~*
- ~Personalized Wedding Advice from Our Wedding Specialist~*
- ~Dedicated Banquet Maitre'd for Your Special Day~*
- ~Trays of Chocolate Dipped Strawberries at each Table~*
- ~Wine Service with Dinner~*
  
- ~Option of "A La Carte" Dinner Service-Up to 2 Entrees~*
  
- ~Complimentary Menu Tasting for Up to Six Guests~*

*~Harbor Court Package~*

*Your Cocktail Reception*

*(Please Select Up to Six of the Following)*

*~Cold Canapés~*

***Sesame Marinated Tuna***

*Seared rare and served with a Spicy Seaweed Salad and Wasabi Aioli on an Asian Spoon*

***Seared Beef Tenderloin Canapé***

*Thinly Sliced Tenderloin Crusted in Peppercorns served on Challah Bread with Horseradish Cream*

***Caprese Crostini***

*Fresh Mozzarella and Roma Tomatoes Marinated in Fresh Basil and Extra Virgin Olive Oil, Imported Aged Balsamic Vinegar, Fresh Garlic and Basil Leaves served atop a Toasted Crouton*

***Gazpacho Shooters***

*Choice of Cucumber, Tomato or Watermelon Gazpacho*

***Cherry Wood Smoked Breast of Duckling***

*Served on Truffled Brioche Toast and Garnished with Mango Chutney*

*~Hot Hors d'oeuvres~*

***Brie and Raspberry in Phyllo***

*Imported Brie Cheese with Raspberry Preserves in Phyllo Pastry*

***Sesame Chicken Tenders***

*White Meat Tenderloins in a Sesame-Breadcrumb Mix served with Apricot Mustard Dip*

***Miniature Maryland Crabcakes***

*Lump Crabcakes Seasoned with Old Bay with a Spicy Remoulade Dip*

***Mini Vegetarian Egg Rolls***

*Sautéed Cabbage, Bean Sprouts, Carrots and Scallions, served with a Plum Dipping Sauce*

***Southwest Duck Quesadillas***

*With Pepper Jack Cheese and Poblano Sour Cream*

***Total of 6 Pieces Per Guest Included in Package Price***

**Harbor Court Beverage Service**

***~Four Hour Premium Bar~***

*One Bartender for Every 75 guests included in Package Price.  
Additional Bartenders available at \$100.00 each to serve the following beverages:  
JW Red Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey,  
Bacardi Light Rum, Sauza Gold Tequila, Fris Vodka, Beefeater Gin, Triple Sec,  
Sparkling Wines, Red and White House Wines, Imported and Domestic Beers  
Cordials to Include: Pierre Ferrand Cognac, Amaretto and Coffee Liqueur*

*\* \* \**

*Champagne Toast for Your Guests*

*\*\*\**

*Wine Service with Dinner*

**Harbor Court Dinner**

*Served with Freshly Baked Artisan Rolls, Breads and Creamery Butter*

*\* \* \**

***~First Course Selections~***

*(Please Select One of the Following)*

***Enchanted Forest Salad***

*Baby Frisee with Caramelized Granny Smith Apples, Jerusalem Artichokes, Grilled Asparagus Tips and Brie Cheese with a Sherry Vinaigrette Dressing*

***Greek Salad***

*Mesclun Greens, Roasted Tomato, Marinated Cucumber, Red Onion, Red Radish, Calamata Olives and Feta Cheese with an Herb Garlic Vinaigrette*

***Princess Salad***

*Mesclun Greens, Sundried Cranberries, Sliced Pear, Caramelized Walnuts, Stilton Cheese with a Port Wine Vinaigrette Dressing*

*\* \* \**

*~Entrée Course~*

*(Please Select One of the Following)*

***Filet of Atlantic Salmon and Breast of Chicken***

*With Truffled Risotto, Asparagus and Baby Carrots with a Citrus Cream Sauce*

***Sesame Crusted Ahi Tuna***

*With a Spicy Seaweed Salad, Cucumbers, Wasabi Whipped Potatoes with a Sesame Ginger Sauce*

***Portobello Crusted Sea Bass***

*With Herb Gnocchi, Roasted Shallots and Mushroom Emulsion*

***Boursin Stuffed Beef Roulade and Pesto Crusted Fillet of Atlantic Salmon***

*Yukon gold Whipped Potatoes, Parmesan Cream Sauce and Mushroom Demi-Glace*

***Horseradish Crusted Filet Mignon***

*With Au Gratin Potatoes and Bordelaise Sauce*

*\* \* \**

*Waiters to Offer at the Conclusion of Your Meal...*

*Trays of Chocolate Dipped Strawberries for Each Table*

*\*\*\**

**Dessert**

***Your Wedding Cake***

*Cake Selections on Page 22*

*Freshly Brewed Regular and Decaffeinated Coffee and a Variety of Traditional and Herbal Teas*

*\* \* \**

***Harbor Court Wedding Package @ \$150.00 Per Guest for Saturday Evening Weddings,  
\$135.00 Per Guest for Friday, Saturday Afternoon and Sunday Weddings***

*(Subject to 22% service charge and 6% Maryland State tax)*

*\*\*\**

*\*\*A la carte selections available at \$10.00 Per Guest \*\**

*\*\*\**

***~Menu Selections Due with Final Guest Count~***

*~InterContinental Wedding Package~*

*Package Includes:*

- ~Butler Passed Hors d'oeuvres~*
- ~Private Bridal Party Cocktail Reception~*
- ~Elegant White-Gloved Waiter~*
- ~White Linens with White Napkins~*
- ~Discounted Parking Rates~*
- ~Complimentary Crystal Votives~*
- ~Hurricane Globes with Silver Candle Holders~*
- ~Deluxe Overnight Accommodations~*
- ~Complimentary Coat-check~*
- ~Five Hour Premium Bar with Complimentary Bartenders~*
- ~ ~Four-Course Meal Prepared by our Zagat rated Chefs~*
- ~Reduced Rate Vendor and Children's Meals~*
- ~Discounted Room Rates for Your Out of Town Guests~*
- ~Personalized Wedding Advice from Our Wedding Specialist~*
- ~Dedicated Banquet Maitre d' for Your Special Day~*
- ~Trays of Chocolate Dipped Strawberries at each Table~*
- ~Miniature French Pastries with Your Coffee Service~*
- ~Wine Service with Dinner~*
- ~Cordial and Liquor Bars~*
- Choice of Specialty Martini or Tropical Rum Bar~*
- ~Option of "A La Carte" Dinner Service-Up to 3 Entrees~*
- ~Complimentary Menu Tasting for Up to Six Guests~*

*~Intercontinental Wedding Package~  
Your Cocktail Reception  
(Please Select Up to Six of the Following)*

*~Cold Canapés~*

***Lobster Lollipops***  
*With a Tarragon Mango Dipping Sauce*

***Seared Beef Tenderloin Canapé***  
*Thinly Sliced Tenderloin Crusted in Peppercorns served on Challah Bread with Horseradish Cream*

***Caprese Crostini***  
*Fresh Mozzarella and Roma Tomatoes Marinated in Fresh Basil and Extra Virgin Olive Oil, Imported Aged Balsamic Vinegar, Fresh Basil and Basil Leaves served atop a Toasted Crouton*

***Gazpacho Shooters***  
*Choice of Cucumber, Tomato or Watermelon Gazpacho*

***Cherry Wood Smoked Breast of Duckling***  
*Served on Truffled Brioche Toast and Garnished with Mango Chutney*

*~Hot Hors d'oeuvres~*

***Brie and Raspberry in Phyllo***  
*Imported Brie Cheese with Raspberry Preserves in Phyllo Pastry*

***Marinated Baby Lamb Chops***  
*Grilled Australian Baby Lamb Chops served with a Mint Yogurt Dipping Sauce*

***Miniature Maryland Crabcakes***  
*Lump Crabcakes Seasoned with Old Bay with a Spicy Remoulade Dip*

***Grilled Chicken Satay***  
*With a Peanut Sauce*

***Spinach and Feta Cheese Cigars***  
*With an Artichoke Dipping Sauce*

***Southwest Duck Quesadillas***  
*With Pepper Jack Cheese and Poblano Sour Cream*

***Total of 6 Pieces Per Guest Included in Package Price***

**InterContinental Beverage Service**

***~Five Hour Deluxe Bar~***

*One Bartender for Every 75 guests included in Package Price.*

*Additional Bartenders Available at \$100.00 each to serve the following beverages:*

*Johnnie Walker Black, Macallan 12, Makers Mark Bourbon, Crown Royal Whiskey, Myer's Dark Rum, Bacardi Light Rum, Jose Cuervo, 1800 Tequila, Absolut Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Trinchero Cabernet Sauvignon and Chardonnay Wines, Sparkling Wine, Imported and Domestic Beers*

*\* \* \**

***~ Specialty Bars~***

*(Please Select One of the Following)*

***Martini Bar***

*Serving the Following Specialty Martinis:*

*Classic, Manhattan, Dirty, Apple, Cosmopolitan, Gibson, Citrus, Gimlet and Cajun*

*~or~*

***Tropical Bar***

*Serving the Following Specialty Rum Drinks:*

*Rum Runners, Margaritas, Blue Hawaiians, Mojitos, Planters Punch, and Mai Tai*

*\* \* \**

***~Specialty Cordials and Liqueurs~***

*Courvoisier V.S.O.P., Grand Marnier, Bailey's Irish Cream and Godiva Liqueurs*

*\* \* \**

*Champagne Toast for Your Guests*

*\* \* \**

*Wine Service with Dinner*

*\* \* \**

***InterContinental Plated Dinner***

*Served with Freshly Baked Artisan Rolls and Breads with Creamery Butter*

***~First Course Selections~***

*(Please Select Up to One of the Following)*

***Sesame Seared Ahi Tuna***

*With Asian Greens, Red Bell Peppers, Fresh Mango and Ginger Orange Dressing*

***Roasted Beet Carpaccio***

*Roasted Yellow and Red Beets with Petit Herb Salad and Horseradish Crème Fraiche*

***InterContinental Salad***

*Mixed Greens, Caramelized Walnuts, Goat Cheese with a Lemon White Truffle Vinaigrette*

***Duck Confit Salad***

*Duck Confit Presented on Mesclun Greens, garnished with Raspberries and Naval Oranges, Raspberry Cassis Dressing*

***Butternut Squash Bisque***

*Scented with Jack Daniels and garnished with Granny Smith Apples*

***Wild Mushroom Bisque***

*With Enoki Mushroom, Seasoned with Fresh Thyme and Madeira Wine,*

*\* \* \**

***~Entrée Course~***

*(Please Select Up to Three of the Following)*

***Roasted New Zealand Lamb***

*Slowly Roasted with Rosemary and Garlic, served with Red Pepper Polenta, Artichokes and Sweet Garlic Lamb Sauce*

***Filet Mignon of Beef and Portobello Crusted Sea Bass***

*Roasted Shallots, Herb Gnocchi, Mushroom Emulsion*

***Filet Mignon of Beef and Maryland Crabcake***

*Yukon Gold Mashed Potato, Cabernet Sauvignon Sauce and Spicy Remoulade*

***Boursin Stuffed Beef Tenderloin***

*With Wild Mushroom Risotto, French Beans and Merlot Demi-Glace*

***Stuffed Quail***

*Quail Stuffed with Wild Rice, Pecans, Apricots and Sundried Cherries, Port Wine Sauce*

\* \* \*

*Waiters to Offer at the Conclusion of Your Meal:*

*Trays of Chocolate Dipped Strawberries for Each Table  
and Selection of Miniature French Pastries*

\* \* \*

**Dessert**

***Your Wedding Cake***

*Cake Selections on Page 22*

*Freshly Brewed Regular and Decaffeinated Coffee, Variety of Traditional and Herbal Teas*

\* \* \*

***InterContinental Wedding Package @ \$185.00 Per Guest for Saturday Evening Weddings,  
\$170.00 Per Guest for Friday, Saturday Afternoon and Sunday Weddings***

*(Subject to 22% service charge and 6% Maryland State tax)*

\* \* \*

*A la carte selections available at \$10.00 Per Guest*

\*\*\*

***~ Menu Selections Due with Final Guest Count~***

Dessert

*~Your Wedding Cake~*

***With Your Choice of the Following Cake Flavors:***

*Yellow, Chocolate, Red Velvet, Carrot, Almond and Lemon*

\*\*\*

***With Your Choice of the Following Fillings:***

*Lemon Mousse, Chocolate Mousse, White Chocolate Mousse, Fresh Strawberry Mousse, Peanut Butter Mousse, Chocolate Toffee Mousse, Toasted Coconut Buttercream, Fudge, Chocolate Ganache, Amaretto French Buttercream, Mocha French Buttercream, European Raspberry Preserve, Cream Cheese Icing*

\*\*\*

***With Your Choice of the Following Frostings:***

*French Buttercream (Ivory)*

*American Buttercream (White)*

*German Buttercream (White)*

*Rolled Fondant*

*(offered in appropriate group pricing)*

***French Buttercream***

*A cooked icing made from a blend of whole eggs, sugar, vanilla, and sweet butter... a soft golden ivory in color... very smooth and rich*

***German Buttercream***

*A cooked icing made from a blend of egg whites, sugar, vanilla, sweet butter and specialty shortening... a shimmery meringue – white with very light flavor and texture*

***American Buttercream***

*This icing is made in the mixer by whipping confectioners sugar, butter, vanilla and specialty shortening... very white, sweet and fluffy*

***Rolled Fondant***

*A sugar paste that is rolled out like pastry or sugar cookie dough and then draped and molded over a cake already iced in a buttercream... smooth, porcelain-type finish with a matte surface instead of glossy; white or can be tinted colors*

***Ganache***

*A smooth blend of dark chocolate and heavy cream... preferably poured on cake surface for a sleek and shiny surface*

\*\*\*

*~Post Wedding Brunch~*

*Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice and Apple Juice; Yogurt, Cereal;  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas*

*Sliced Fresh Seasonal Melon, Golden Pineapple, Citrus Fruit, Kiwi and Star Fruit  
garnished with Seasonal Berries and served with Honey Yogurt Sauce*

*Assorted Bagels served with Plain, Vegetable and Fruit-Nut Cream Cheeses,  
accompanied by Whipped Butter and Fruit Preserves*

*\$18.00 per guest*

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**Enhancements:**

***House-Smoked Atlantic Salmon***

*Salmon Fillets are cured in Brown Sugar, Toasted Fennel Seed, Cloves and Mace,  
then Cold Smoked over Alderwood; Thinly sliced and served with Whipped Cream Cheese,  
Pumpernickel, Capers, Sweet Red Onions, Hard Boiled Egg and Herbs  
Additional \$9.00 per guest*

***Farm Fresh Scrambled Eggs***

*Served with Shredded Cheddar, Swiss Cheeses and Crumbled Bacon on the side  
Additional \$4.00 per guest*

***Belgian Waffle***

*Malted Belgian Waffles served with Vermont Maple Syrup, Berry Compote,  
Fresh Strawberries and Whipped Cream  
\$6.00 per guest*

***Chesapeake Omelet Station***

*Prepared to order with your choice of the following Ingredients: Cured Ham, Smoked Turkey, Sautéed Button Mushrooms, Bacon,  
House Smoked Salmon, Asparagus, Bell Peppers, Spanish Onions, Fresh Herbs, Cheddar and Swiss Cheese, Salsa, Tomatoes,  
Egg Beaters and Egg Whites are available  
\$12.00 per guest/\$15.00 per guest with Crab Meat  
Attendant fee \$150; One attendant recommended per 50 guests*

*~Enjoy the Post Wedding Brunch with enhancements for \$45.00 per guest~*

## ~ BRIDAL REFERRAL LIST ~

	<b>Attire</b>		<b>Officiates</b>
Betsy Robinson's <a href="http://www.robinsonsbridal.com">www.robinsonsbridal.com</a>	410-484-4600	Ministers Three – Rev. Bonnie Cierkes	410-342-5628
		Rev. Joel Dan Lehman	410-956-2814
Gamberdella Salon for Brides <a href="http://www.gamberdellabridalsalon.com">www.gamberdellabridalsalon.com</a>	410-828-7870	Rev. Jim Burch	703-818-8080
			<b>Photography</b>
Men's Warehouse <a href="http://www.menswarehouse.com">www.menswarehouse.com</a>	800-851-6744	MBK & Associates <a href="http://www.mbkphoto.com">www.mbkphoto.com</a>	301-654-0909
Jos. A. Bank <a href="http://www.josbank.com">www.josbank.com</a>	800-999-7472	Photos by F.A. Formica <a href="http://www.formicastudios.com">www.formicastudios.com</a>	410-647-1325
	<b>Cakes</b>		<b>Salons &amp; Make-Up</b>
Sugarbakers Cakes <a href="http://www.sugarbakerscakes.com">www.sugarbakerscakes.com</a>	410-788-9478	Studio 921 <a href="http://www.studio921spa.com">www.studio921spa.com</a>	410-783-7727
	<b>Entertainment</b>	Make-Up Artistry by Amanda	410-404-7210
Washington Talent, Photo & Video <a href="http://www.washingtontalent.com">www.washingtontalent.com</a>	410-356-1500	Quintessential Gentleman <a href="http://www.qqbarber.com">www.qqbarber.com</a>	410-685-7428
Entertainment Consultants <a href="http://www.entrcon.com">www.entrcon.com</a>	410-547-1800		<b>Transportation</b>
Bialek's Music <a href="http://www.bialeksmusic.com">www.bialeksmusic.com</a>	410-484-7978	Classic Limousine & Sedan Service, LLC <a href="http://www.classiclimousineandsedan.com">www.classiclimousineandsedan.com</a>	410-574-4606
	<b>Event Design &amp; Décor</b>	ZBest Limousine <a href="http://www.zbestlimo.com">www.zbestlimo.com</a>	410-768-1148
Capital Décor & Events <a href="http://www.capitaldecorandevents.com">www.capitaldecorandevents.com</a>	301-595-9009	Annapolis Carriage <a href="http://www.annapoliscarriage.com">www.annapoliscarriage.com</a>	410-349-1660
P.W. Feats <a href="http://www.pwfeats.com">www.pwfeats.com</a>	410-727-5575		<b>Wedding Coordinators</b>
	<b>Floral</b>	Rave Reviews – Wendy <a href="http://www.4ravereviews.com">www.4ravereviews.com</a>	301-933-7989
JJ Cummings	410-664-1100	Anne Berman Events	410-243-4500
	<b>Invitations</b>		
Tu Vida <a href="http://www.tuvidaonline.com">www.tuvidaonline.com</a>	410-812-2547		
Papyrus <a href="http://www.papyrusonline.com">www.papyrusonline.com</a>	800-789-1649		

\*InterContinental Harbor Court endorses the vendors to our clientele. While we recommend these vendors, we are not liable for their survives.