



INTERCONTINENTAL.
HARBOR COURT



~Bar/Bat Mitzvah Packages~

Our Bar/Bat Mitzvah Packages Include the Following:

Kosher Style Menu-

Choice of Kosher Style Dairy or Meat Menus

Open Bar Serving Premium Brands for Four Hours

Cocktail Hour with Stationary & Butler-Passed Hors d'Oeuvres

Three Course Plated Dinner for Adults

Two Hour Children's Dinner Buffet with Ice Cream Sundae Bar or Tropical Sorbet Station

Optional Torah Cake Provided by Sugarbakers

~Enhancements Available~

Sushi Bar

Viennese Station

Gourmet Chocolate Buffet

Extensive Wine Selections

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

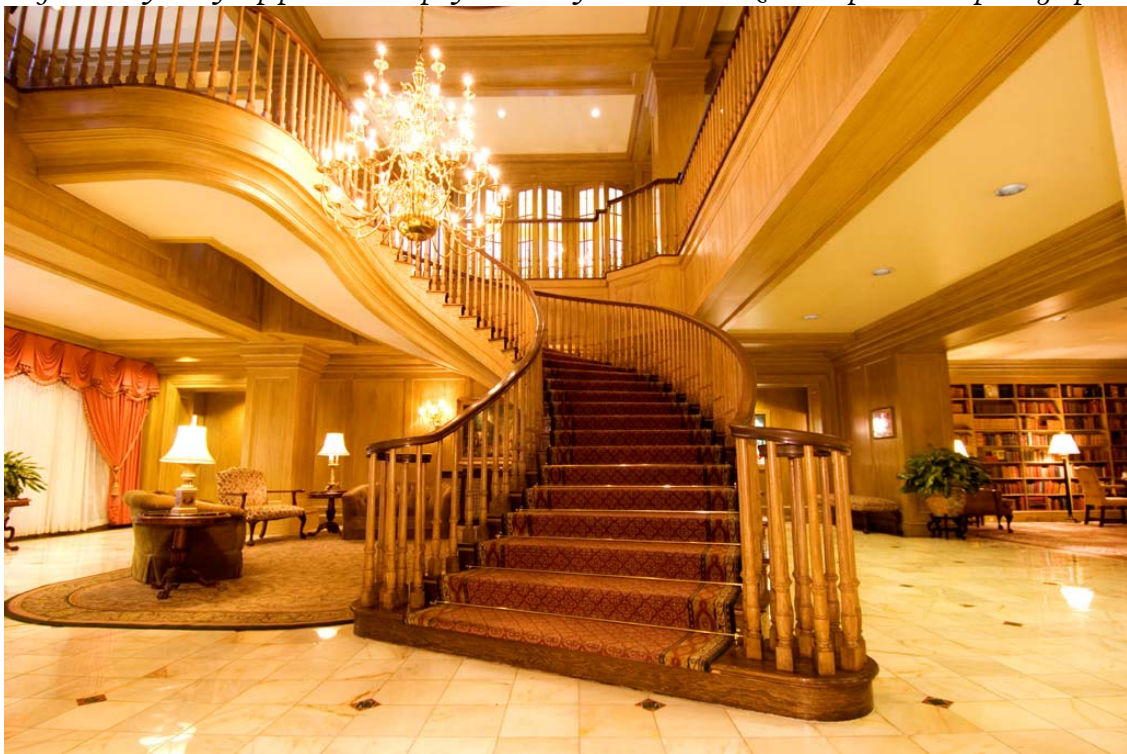
-Elegantly appointed, boutique- style function space is accented with Italian marble, pickled oak woodwork and classic hand-painted murals

-Winding staircase provides a classic setting for your family portraits

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

-Hampton's Ballroom available for smaller bar/bat mitvahs with renaissance décor, silk wall coverings and original oil paintings

-Garden-style roof top provides the perfect venue for outdoor cocktail receptions and photographs



Kosher-Style Dairy Package
~Cocktail Hour~

~Select Two of the Following Displays~

Green Grocer Display

An Assortment of Marinated & Grilled Vegetables displayed and served with Hummus for Dipping, Display includes Fresh Carrots, Celery Spears, Grape Tomatoes, Cucumbers, Sweet Bell Peppers, Marinated Artichoke Hearts, Roasted Red Peppers, Grilled Red Onions & Hearts of Palm, Also Includes Poached Asparagus drizzled with Shallot-Balsamic Vinaigrette & accompanied by Grilled Zucchini, Squash, Portobello Mushrooms, Eggplant & Other Seasonal Vegetables

Medley of Seasonal Fruits & Berries

Sliced Seasonal Melons served with Golden Pineapple, Grapes & Strawberries, Garnished with Citrus Slices & Seasonal Berries

Imported & Domestic Cheeses

A variety of Domestic & Imported Cheeses that include Brie, Chevre, Stilton with Dried Fruits, & Aged Gouda, displayed with Sliced Baguette, English Crackers, Nuts & Chutneys

For an Additional Charge:

Kosher-Style Sushi Display

*California Rolls, Fresh Tuna & Salmon Rolls, Cucumber & Asparagus Rolls
Served with Wasabi, Pickled Ginger, & Soy Dipping Sauce
Total: 4 Pieces Per Person*

** * **

Butler-Passed Hors d'Oeuvres

Please Select Up to Six of the Following:

~Cold Canapes~

Smoked Salmon Pinwheel

Atlantic Smoked Salmon wrapped around Herb Bread with Chive Cream Cheese

Caprese Crostini

Sesame Marinated Tuna

Seared rare & served with Spicy Seaweed Salad & Wasabi Aioli in an Asian Spoon

Hummus Pita Crisp

Curried Vegetables in a Phyllo Cup

~Hot Hors d'oeuvres~

Artichoke Fritters

Fried Baby Artichokes with Cream Cheese, With Red Pepper Aioli

Spinach & Feta Cheese

Crispy Baked Leaf Spinach & Feta Cheese Wrapped in Phyllo Dough with Artichoke Dipping Sauce

Mini Vegetarian Egg Rolls

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

Brie & Raspberry in Phyllo Hat

Imported Brie Cheese with Raspberry Preserves in Phyllo Dough

Salmon Brochettes

With a Teriyaki Ginger Glaze

Jalapeno Poppers

Vegetarian Quesadillas

with Spicy Salsa

Toasted Ravioli with Marinara Sauce

** * **

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

** * **

Assorted Soda & Non-Alcoholic Beverages for Teens

** * **

**ADULT
PLATED DINNER:**

Served with Freshly Baked Artisan Rolls, Including Challah 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

Frissee & Apple Salad

Frisee Lettuce with Grilled Apples, Sun Chokes, Asparagus, Slice of Brie, Garnished with Carrot, with a Sherry Vinaigrette Dressing
* * *

~ENTRÉE COURSE~

(Please Select One of the Following)

~FISH ENTRÉES~

Pesto Crusted Atlantic Salmon

Served with Basmati Rice Pilaf with a Parmesan Cream Sauce

Portobello Crusted Sea Bass

Accompanied by Herb Gnocchi, Roasted Shallots & Mushrooms Emulsion

Seared Filet of Rockfish

Orzo with Fennel & Tomato, Spicy Corn Relish & Smoked Tomato Sauce

Sesame Crusted Ahi Tuna

Served with Spicy Seaweed Salad, Cucumbers, Wasabi Whipped Potatoes & Sesame Ginger Sauce

Grilled Portobello Mushroom & Vegetable Lasagna

Leaf Spinach, Eggplant, Squash, Red Onions Layered with Ricotta, Parmesan Cheese & Oven-Roasted Tomatoes

Ragout of Spanish Vegetables in Romesco Sauce

Artichoke Hearts, Broccoli Rabe, Plum Tomatoes, Roasted Bell Peppers & Capers with Saffron Orzo Pilaf

DESSERT

Select One of the Following:

*Granny Smith Apple Tart
With Caramel Sauce*

*Valrhona Dark Chocolate Mousse
In a Cinnamon Lace Cookie Cup*

*Lemon Tart
With Raspberry Coulis
* * **

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

~TEEN DINNER BUFFET~

Pick One of the Following Salads:

*Garden Salad
With Ranch Dressing*

~OR~

*Caesar Salad
* * **

Pick Four of the Following:

Vegetarian & Cheese Pizzas

Macaroni & Cheese

Mashed Potato Bar

English Style Fish & Chips with Coleslaw

Bean Burritos

Cheese Enchiladas

Cheese & Vegetarian Quesadillas

Vegetable Lasagna

Cheese Tortellini with Marinara or Alfredo Sauce

Potato Skins with Sour Cream, Cheddar Cheese & Guacamole

Vegetarian Chili Bar

with Shredded Cheddar, Jalapenos, & Sour Cream, Diced Tomato & Tortilla Chips

Nachos Grande

*With Nacho Cheese, Tomatoes, Olives, Sour Cream, Refried Beans,
Guacamole & Salsa*

** * **

DESSERT:

ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice Cream

*Topped with your guests' selection of Caramel,
Chocolate Sauce, Strawberries, Jimmies, Whipped Cream,
Cherries, Crushed Oreos, Crushed Butterfinger,
Banana, Crushed Snickers Bars*

** * **

KOSHER STYLE DAIRY PACKAGE PRICING:

Charge: @ \$170.00 Per Adult

Charge: @ \$55.00 Per Teenager

(Sushi Upgrade available @ \$20.00 Per Person)

(Prices are Subject to 6% Maryland Sales Tax & 22% Service Charge)

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Kosher-Style Meat Package
~Cocktail Hour~

~Select Two of the Following Displays~

Green Grocer Display

An Assortment of Marinated & Grilled Vegetables displayed and served with Hummus for Dipping, Display includes Fresh Carrots, Celery Spears, Grape Tomatoes, Cucumbers, Sweet Bell Peppers, Marinated Artichoke Hearts, Roasted Red Peppers, Grilled Red Onions & Hearts of Palm, Also Includes Poached Asparagus drizzled with Shallot-Balsamic Vinaigrette & accompanied by Grilled Zucchini, Squash, Portobello Mushrooms, Eggplant & Other Seasonal Vegetables

Medley of Seasonal Fruits & Berries

Sliced Seasonal Melons served with Golden Pineapple, Grapes & Strawberries, Garnished with Kiwi, Star Fruit, Citrus Slices & Seasonal Berries

Mediterranean Antipasti Display

Lemon Chicken & Marinated Beef;

Vegetable Display includes Grape Leaves stuffed with Lentils & Rice, Traditional Tabbouleh, Sauteed Mushrooms in Chablis, Greek Orzo Salad, Moroccan Ratatouille, Olives, Hummus, Baba Ghanoush, Grilled Pita & Focaccia Breads

For an Additional Charge:

Kosher-Style Sushi Display

*California Rolls, Fresh Tuna & Salmon Rolls, Cucumber & Asparagus Rolls
Served with Wasabi, Pickled Ginger, & Soy Dipping Sauce
Total: 4 Pieces Per Person*

~OR~

~CARVING STATION~

Corned Beef Brisket

*with Pumpernickel & Rye Rolls,
Spicy Mustard & Coleslaw*

** * **

Butler-Passed Hors d'Oeuvres
Please Select Up to Six of the Following:

~Cold Canapes~

Sesame Marinated Tuna

Searched rare & served with Spicy Seaweed Salad & Wasabi Aioli in an Asian Spoon

Beef Tenderloin Canape

Served on Challah Bread with Horseradish Cream

Moroccan Pita Crisp

*Hummus seasoned with Cumin, Garlic & Cilantro
Served atop a Crisp Baked Pita Chip & Garnished
With a Cilantro Leaf*

Cherrywood Smoked Breast of Duckling

*Served on top of Truffled Brioche Toast &
Garnished with Mango Chutney*

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~Hot Hors d'oeuvres~

Mini Hamburger Sliders

Sesame Chicken Tenders

With Apricot Mustard Dipping Sauce

Beef Empanadas

*Ground Beef seasoned with Latin Spiced and baked in Puff Pastry
Served with a Chimichurri Sauce*

Grilled Chicken Sate

With Spicy Peanut Sauce

Mini Vegetarian Egg Rolls

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

Beef or Salmon Brochettes

With a Teriyaki Ginger Glaze

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

** * **

Assorted Soda & Non-Alcoholic Beverages for Teens

** * **

ADULT

PLATED DINNER:

Served with Freshly Baked Artisan Rolls, Including Challah Rolls and Breads with Creamery Butter

** * **

~FIRST COURSE SELECTIONS~

(Please Select One of the Following)

Enchanted Forest Salad

*Baby Frissee with Caramelized Granny Smith Apples, Jerusalem Artichokes,
Grilled Asparagus Tips with an Apple Cider Vinaigrette 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

Gala Salad

Mesclun Greens, Sundried Cranberries, Sliced Pear, Caramelized Walnuts with a Pomegranate Vinaigrette Dressing

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~ENTRÉE COURSE~

(Please Select One of the Following)

Mediterranean Chicken

*With Kalamata Olives, Sundried Tomatoes & Artichokes, Accompanied by Mediterranean Orzo
Bouquetiere of Fresh Vegetables*

Chicken Piccata

In a Lemon Caper Sauce with Rice Pilaf, Asparagus & Baby Carrot

Beef Roulade

*Stuffed with Wild Mushrooms to Include Portabella & Chanterelles with Marsala Demi Glace,
Roasted Red Bliss Potato, Asparagus & Baby Carrot*

Horseradish Crusted Filet Mignon

Asparagus & Baby Carrot, Yukon Gold Mashed Potatoes & Cabernet Sauvignon Sauce

Lamb Chops Provencal

*With Mustard, Thyme & Rosemary,
Rosemary Red Bliss Potatoes & Rapini with Lamb-garlic jus*

Petite Filet Mignon of Beef

And

Herb Marinated Chicken

With Garlic Mashed Potato, Sauteed Mushrooms & Marsala Wine Sauce

Filet Mignon of Beef

And

Fillet of Atlantic Salmon

With Lemon Dill Sauce & Cabernet Demi, Wilted Spinach & Orzo with Fennel

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DESSERT

Select One of the Following:

Raspberry Sorbet in a Tuile Cup

With Berry Coulis & Fresh Berries

Trays of Rugelach & Chocolate Dipped Strawberries

Angel Food Cake

With a Citrus Sauce

Apple Cranberry Crisp

With a Non-Dairy Whipped Cream

** * **

*Freshly Brewed Regular and Decaffeinated Coffee, Variety of Traditional and Herbal Teas
(Subject to 6% Maryland State tax & 22% Service Charge)*

* * *

~TEEN DINNER BUFFET~

Pick One of the Following Salads:

Garden Salad
With Ranch Dressing

~OR~

Caesar Salad
* * *

Pick Four of the Following:

Buffalo Wings

Spaghetti & Meatballs

Kosher Corn Dogs

English Style Fish & Chips

Chicken Fingers

Beef or Chicken Fajitas
*With Flour Tortillas, Sauteed Onions & Green Peppers,
Salsa, Guacamole & Non-Dairy Cheese*

Taco Bar
*Beef Tacos with Shredded Lettuce, Tomato,
Black Olives, Guacamole*

Beef or Chicken Stir-fry
with Steamed Rice
* * *

DESSERT:

TROPICAL SORBET BAR

*Your Choice of Two of the Following Sorbets:
Raspberry, Lemon, Orange, or Coconut*

Topped with your guests' selection of the following:

*Seasonal Berries, Raspberry Sauce,
Jimmies, Cherries, Non-Dairy Whipped Cream,
Vanilla Wafers, Yogurt Covered Pretzels,*

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KOSHER STYLE MEAT PACKAGE PRICING:

Adult Pricing:

*Charge: @ \$175.00 per person if a Chicken Entrée is Selected
@ \$190.00 per person if a Beef Entrée is Selected
@ \$195.00 per person if a Lamb Chop Entrée is Selected
@ \$190.00 per person if a Beef & Salmon or Beef & Chicken Entrée is Selected*

Teenager Pricing:

Charge: @ \$55.00 Per Teenager

Upgrade Pricing:

Sushi Upgrade available @ \$20.00 Per Person

*Beef Brisket Carving Station available @\$10.00 Per Person
(Prices are Subject to 6% Maryland Sales Tax & 22% Service Charge)*

