



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~
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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~*
- ~Complimentary Event Valet Parking~*
- ~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~*
- ~Two-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 @ \$140.00 Per Guest for Saturday Evening Weddings,
\$130.00 Per Guest for Friday, Saturday Afternoon and Sunday Weddings*

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

~Deluxe Wedding Package~

Your Cocktail Reception

(Please Select Up to Six of the Following)

~Cold Canapés~

Fig Profiterole

Gorgonzola, Sun Dried Fig, Caramelized Onion

Shrimp Tataki

Teriyaki Marinated Shrimp with Green Onions skewered on a Wonton Wrapper

Caprese Skewer

Fresh Mozzarella and Cherry Tomatoes

Imported Aged Balsamic Vinegar, Extra Virgin Olive Oil, Fresh Garlic and Basil Leaves served in a shot glass

Gazpacho Shooters

Choice of White Grape-Almond, Tomato or Watermelon-Strawberry Gazpacho

~Hot Hors d'oeuvres~

Artichoke Ratatouille

Vegetable Ratatouille with a Slice of Pesto Laced Artichoke

Pistachio Chicken

Wrapped around Asparagus Spear

New England Scallops Wrapped with Applewood Smoked Bacon

With Tarragon-Lemon Aioli

Wild Mushroom Cigars

Herb Goat Cheese 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

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Champagne Toast for Your Guests

** * **

Deluxe Dinner

Served with Freshly Baked Artisan Rolls and Breads with Creamery Butter

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~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, Roma Tomatoes, Cucumbers, Carrots and Toasted Pine Nuts with an Herb Vinaigrette Dressing

Curly Endive Salad

Frisse, Endive, Grapefruit, Stilton Cheese, Candied Walnuts White Balsamic Vinaigrette

** * **

~Entrée Course~

(Please Select One of the Following)

Herb Roasted Chicken Breast

Free-Range Chicken, Grilled Yukon Gold Potato and Rosemary Caramel Sauce

Honey-Soy Broiled Atlantic Salmon

Served with Ginger Infused Rice and Baby Bok Choy

Chimichuri Crusted Bistro Steak

Gruyere Cheese Scallop Potatoes and Bordelaise Sauce

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Dessert

Trays of Chocolate Dipped Strawberries for Each Table

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

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~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~*
- ~Complimentary Event Valet Parking~*
- ~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~*
- ~Live Stationed Dinner 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 @ \$170.00 Per Guest for Saturday Evening Weddings,
\$155.00 Per Guest for Friday, Saturday Afternoon and Sunday Weddings
(Subject to 22% service charge and 6% Maryland State tax)*

~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

Plantain Chips

With Curry Popcorn Shrimp Salad

Caprese Skewer

Fresh Mozzarella and Cherry Tomatoes

Imported Aged Balsamic Vinegar, Extra Virgin Olive Oil, Fresh Garlic and Basil Leaves served in a shot glass

Gazpacho Shooters

Choice of White Grape-Almond, Tomato or Watermelon-Strawberry Gazpacho

Individual Garden Crudités

In Shot glasses with Roquefort Bleu Cheese Dipping Sauce

~Hot Hors d'oeuvres~

Artichoke Ratatouille

Vegetable Ratatouille with a Slice of Pesto Laced Artichoke

Pistachio Chicken

Wrapped around Asparagus Spear

New England Scallops Wrapped with Applewood Smoked Bacon

With Tarragon-Lemon Aioli

Flat Bread Spinach Goat Cheese

Focaccia Bread Topped with Baby Spinach and Black Pepper Goat Cheese

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

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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 Pesto and Whole Grain-Sage Mustard*

(Add \$5 per person)

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~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, Horseradish, Cocktail Sauce and Champagne 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*

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~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 Pasta
Alfredo Sauce, Oven Roasted Tomatoes & Herbs or Pesto Sauce
Pastas are Sautéed 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

Trays of Chocolate Dipped Strawberries for Each Table

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

** * **

~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~*
- ~Complimentary Event Valet Parking~*
- ~Complimentary Crystal Votives~*
- ~Hurricane Globes with Silver Candle Holders~*
- ~Deluxe Overnight Accommodations~*
- ~Complimentary Coat-check~*
- ~Four Hour Premium Bar with Complimentary Bartenders~*
 - ~Butler Served Specialty Cocktails during Reception~*
 - ~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~*
 - ~Upgraded Wine Service with Dinner~*
- ~Option of Up to 2 Entrees~*
- ~Complimentary Menu Tasting for Up to Six Guests~*

*Harbor Court Wedding Package @ \$160.00 Per Guest for Saturday Evening Weddings,
\$145.00 Per Guest for Friday, Saturday Afternoon and Sunday Weddings*

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

~Harbor Court Package~

Your Cocktail Reception

(Please Select Up to Six of the Following)

~Cold Canapés~

Oriental Style Tuna Tartare

Ahi Tuna, Sesame Oil, Soy Sauce and Ginger on Wonton Wrapper

Seared Beef Tenderloin Canapé

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

Caprese Skewer

Fresh Mozzarella and Cherry Tomatoes

Imported Aged Balsamic Vinegar, Extra Virgin Olive Oil, Fresh Garlic and Basil Leaves served in a shot glass

Gazpacho Shooters

Choice of White Grape-Almond, Tomato or Watermelon-Strawberry Gazpacho

Duck Confit

New Potato, Caramelized Shallots and Fig Reduction

~Hot Hors d'oeuvres~

Brie and Raspberry in Phyllo

Imported Brie Cheese with Raspberry Preserve in Phyllo Pastry

Macaroni and Cheese in Parmesan Cup with Truffle Oil

Miniature Maryland Crabcakes

Lump Crabcakes Seasoned with Old Bay with a Spicy Remoulade

Ratatouille and Goat Cheese

Provençal Vegetables with Herb Goat Cheese in Phyllo

Beef Teriyaki Satay

Petite Beef Tender marinated with Teriyaki on a wooden skewer

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, Hess Select Chardonnay and Cabernet, Imported and Domestic Beers
Cordials to Include: Pierre Ferrand Cognac, Amaretto and Coffee Liqueur*

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Champagne Toast for Your Guests

Wine Service with Dinner

Harbor Court Dinner

Served with Freshly Baked Artisan Rolls, Breads and Creamery Butter

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~First Course Selections~

(Please Select One of the Following)

Enchanted Forest Salad

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

Bibb and Red Oak Salad

Candied Fennel, Almond Crusted Goat Cheese, Orange Supremes and Toasted Coriander Seed Vinaigrette

Princess Salad

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

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~Entrée Course~

(Please Select Up to Two of the Following)

Stuffed Chicken Spirals

Provolone, Sundried Tomato, Spinach Stuffed Chicken, Black Olive Potato Napoleon, Cherry Tomato-Basil Sauce

Chesapeake Rockfish

Roasted Filet of Chesapeake Bay Rockfish with Artichoke Hearts, Fennel and Chorizo Broth

Portobello Crusted Sea Bass

With Herb Gnocchi, Roasted Shallots and Mushroom Emulsion

Boursin Stuffed Beef Roulade and Pan Sautéed Gulf Shrimp

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

Horseradish Crusted Filet Mignon

With Au Gratin Potatoes and Bordelaise Sauce

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

Trays of Chocolate Dipped Strawberries for Each Table

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

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~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~*
- ~ Complimentary Event Valet Parking~*
- ~Complimentary Crystal Votives~*
- ~Hurricane Globes with Silver Candle Holders~*
- ~Upgraded 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~*
- ~Upgraded Wine Service with Dinner~*
- ~Added Specialty Cordials and Liquors~*
- ~ Choice of Upgraded Linens~*

- ~Option of Up to 3 Entrees~*

- ~Complimentary Menu Tasting for Up to Six Guests~*

*InterContinental Wedding Package @ 190.00 Per Guest for Saturday Evening Weddings,
\$175.00 Per Guest for Friday, Saturday Afternoon and Sunday Weddings*

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

~Intercontinental Wedding Package~

Your Cocktail Reception

(Please Select Up to Six of the Following)

~Cold Canapés~

Lobster Lollipops

With a Tarragon Mango Dipping Sauce

Foie Gras on Toasted Brioche

Dijon Mustard and Lingoberries

Caprese Skewer

Fresh Mozzarella and Cherry Tomatoes

Imported Aged Balsamic Vinegar, Extra Virgin Olive Oil, Fresh Garlic and Basil Leaves served in a shot glass

Duck Confit

New Potato, Caramelized Shallots and Fig Reduction

~Hot Hors d'oeuvres~

Colossal Lump Crab

Wild Mushroom Risotto Cake and Caramelized Onion Remoulade

Marinated Baby Lamb Chops

Australian Baby Lamb Chops served with a Dijon Herb Crust

Miniature Maryland Crabcakes

Lump Crabcakes Seasoned with Old Bay with a Spicy Remoulade Dip

Grilled Chicken Satay

With a Peanut Sauce

Truffle and Prosciutto Croquette

Andouille Sausage en Croute

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, Absolute Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Hess Select Cabernet Sauvignon and Chardonnay Wines, Sparkling Wine, Imported and Domestic Beers

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~Specialty Cordials and Liqueurs~

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

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Champagne Toast for Your Guests

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Wine Service with Dinner

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InterContinental Plated Dinner

Served with Freshly Baked Artisan Rolls and Breads with Creamery Butter

~First Course Selections~

(Please Select One of the Following)

Seared Ahi Tuna in Phyllo

Shitake Mushrooms, Red Bell Pepper, Sesame Soy Glaze

Pickled Beet Salad

Pepper Crusted Goat Cheese, Hearts of Fire, Spicy Pine Nut Brittle

InterContinental Salad

Petit Field Green Bouquet, Caramelized Walnuts, Herb Goat Cheese Crostini and a Lemon White Truffle Vinaigrette

Butternut Squash Bisque

Roasted Celery Root and Acacia Honey Cream

Porcini Mushroom Capuccino

Couvasier Cognac Foam

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~Entrée Course~

(Please Select Up to Three of the Following)

Roasted New Zealand Rack of Lamb

Slowly Roasted with Rosemary, served with Sweet Garlic Lamb Jus, Eggplant Rollatini

Filet Mignon of Beef and Maryland Crabcake

Yukon Gold Mashed Potato, Cabernet Sauvignon Sauce and Spicy Remoulade

Stuffed Quail

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

Oven Baked Halibut

Saffron Risotto, Canellini Bean Ragout and Herb Oil

Rockfish Imperial

Crab Encrusted Rockfish, Roasted Red Pepper and Onion Salpicon

Grilled Veal Chop

Mushroom Duxelle, Fingerling Potatoes and Morel Cream Sauce

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Waiters to Offer at the Conclusion of Your Meal:

Dessert

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

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

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~ Menu Selections Due with Final Guest Count~

~ PREFERRED VENDOR LIST ~

Bridal Gowns/Alterations

Betsy Robinson's 410-484-4600
www.robinsonsbridal.com

Gamberdella Salon for Brides 410-828-7870
www.gamberdellabridalsalon.com

Jean Mathlich (alterations) 608-347-8761

For the Men

Christopher Schafer Clothier 410-404-5131

Men's Warehouse 800-851-6744
www.menswarehouse.com

Jos. A. Bank 800-999-7472
www.josbank.com

Quintessential Gentleman 410-685-7428
www.qgbarber.com

Wedding Cakes

Sweet Bakery 410-728-CAKE
www.sweetbakerycafe.com

Entertainment

Washington Talent, Photo & Video 410-356-1500
www.washingtontalent.com

Absolute Entertainment 410-761-1212
www.absoluteentertainment.com

New Era Enterprises 443-622-1261
 Kamau Mc Cray

Crow Entertainment 410-257-7936
www.crowentertainment.com

Event Design & Décor

Event Dynamics 410-683-8018
www.eventdynamics.com

Floral

JJ Cummings 410-664-1100

Invitations

Spark Letterpress 410.533.6002
<http://www.letterpresslove.com>

Officiates

Ministers Three – Rev. Bonnie Cierkes 410-342-5628

Rev. Joel Dan Lehman 410-956-2814

Cantor Jan Morrison 410-730-6044
 ext 310

Photography

Rodney Bailey 703-440-4088
www.rodneybailey.com

JPG Photography 888-JPG-FOTO
www.jpgphotography.com

David Hartcorn Photography 410-268-1590
www.davidhartcorn.com

Debi Parker Photography 703-415-6471
www.debiparker.com

Salons & Spa

Chas Spa Salon 410-625-CHAS
www.chasspasalon.com

Transportation

ZBest Limousine 410-768-1148
www.zbestlimo.com

Wedding Coordinators

Elizabeth Bailey 410-879-8984
www.elizabethbaileyweddings.com

Anne Berman Events 410-243-4500

Jennifer Grove 410-533-6002
 Sky Blue Events
www.skyblue-events.com

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