

HOTEL BAKER

WINTER WEDDINGS

YOUR WEDDING PACKAGE INCLUDES:

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

MENU SUGGESTIONS

STARTER

(select one)

Fresh Field Greens with Marinated Artichoke Hearts, Vine-Ripened Tomatoes, Cucumber and Carrots with
Orange -Pistachio Vinaigrette

Roasted Butternut Squash Soup with Prosciutto and Corn

Field Greens topped with Hearts of Palm, Blueberries, Raspberries, Crumbled Gorgonzola, Toasted Pecan Pieces
with Raspberry Vinaigrette (+2.00)

Mixed Greens with Candied Walnuts, Dried Cranberries and Apricots, Roquefort Cheese with
Apple-Walnut Vinaigrette (+2.00)

SORBET

Choice of Raspberry, Lemon or Passion Fruit

ENTREE

(select one)

Filet Mignon

Our Finest Eight Ounce Filet, Grilled and Cooked to Perfection
Topped with Gorgonzola Butter and Cabernet Reduction

116.00

Roasted Chicken and Petite Filet Mignon

Six Ounce Filet Mignon with Wild Mushroom Sauce
paired with Roasted Chicken, Citrus Cream,
Artichoke Hearts and Red Pepper Relish

112.00

Seared Atlantic Salmon

Pan Seared and Honey Lacquered Salmon with
Roasted Pineapple-Serrano Chili Salsa

99.00

Petite Filet and Shrimp Duo

Grilled Six Ounce Filet Mignon with Wild Mushroom Reduction,
Trio of Gulf Shrimp with Citrus Butter Sauce

119.00

Heritage Chicken

A Frenched Breast of Chicken filled with Spinach and Feta

98.00

LATE NIGHT SNACK

(select one)

Mini Chicago Style Hot Dog Cart, Cheeseburger Bar or Hotel Baker Gelato Bar

(Winter Wedding Package is valid November through April)

all food and beverage prices are subject to a 21% service charge and applicable taxes

100 West Main Street, Saint. Charles, Illinois 60174 | 630.584.2100 | www.HotelBaker.com

2016

HOTEL BAKER

WEDDINGS

YOUR WEDDING PACKAGE INCLUDES:

Four Hour Open Bar with Premium Spirits | Champagne Toast |
Wine Service With Dinner | Choice of Salad | Sorbet | Entree | Custom Wedding Cake |
Continental Coffee Service | Luxury King Guest Room

MENU SUGGESTIONS

LEAVES

Fresh Field Greens with Marinated Artichoke Hearts, Roma Tomatoes,
Cucumber and Carrots, Orange-Pistachio Vinaigrette
Mixed Lettuces topped with Hearts of Palm, Blueberries, Raspberries, Danish Blue Cheese,
Toasted Pecan Pieces, Raspberry Vinaigrette (+\$2.00)
Mixed Greens with Candied Walnuts, Dried Sour Cherries and Apricots,
Chevre Cheese, Cider Vinaigrette (+\$2.00)

SORBET

Choice of Raspberry, Lemon or Passion Fruit Sorbet

ENTREE

Filet Mignon

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Topped with Gorgonzola Butter and Cabernet Reduction
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Roasted Chicken and Petite Filet Mignon

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Trio of Gulf Shrimp with Citrus Butter Sauce
119.00

Heritage Chicken

A Frenched Breast of Chicken filled with Spinach and Feta
98.00

All Entrees are served with Dinner Rolls,
Chef's Selection of Fresh Seasonal Vegetables and Garniture

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HOTEL BAKER

WEDDING BRUNCH PACKAGE

MINIMUM OF 50 GUESTS

Freshly Squeezed Orange, Cranberry and Apple Juices

Seasonal Fresh Fruit in an Artful Display

Assorted Seasonal Breakfast Breads and Pastries
Served with Jams, Preserves and Butter

Artisan Rolls and Creamery Butter

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Country Sausage Links

Hunter Style Breakfast Potatoes

Spring Greens, Tossed Salad with Three Dressings

Grilled Asparagus with Balsamic Truffle Glaze

Chef's Choice of Composed Salad

Grilled Breast of Chicken with a Tomato-Olive Ragout

Roasted Mahi Mahi with Pineapple Relish

Continental Coffee Service
Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Sugar Cubes,
Colombian Coffee, Mighty Leaf Teas

Custom Wedding Cake

Champagne Toast

\$72.00

ADDITIONAL ENHANCEMENTS

Champagne Punch or Mimosas	\$5 per person
Eggs and Omelets Station	\$11 per person

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HOTEL BAKER

HORS D'OEUVRES RECEPTION PACKAGE

COCKTAIL HOUR

LIGHT HORS D'OEUVRES

Domestic and Imported Cheese Display

Butler Passed Hors d'oeuvres (one piece/person) to include:

Spanakopita

Baked Brie

Vegetable Crudite: assorted Fresh Vegetables, Parsley, Hummus and Blue Cheese Dip

One Hour Premium Package Bar

DINNER

HEAVY HORS D'OEUVRES

Champagne Toast

Butler Passed Hors d'oeuvres (one piece/person) to include:

Parmesan Artichoke Hearts

Coconut Shrimp

Glazed Meatballs

Stationed Hors d'oeuvres to include:

Chicken Satay

Avocado Spring Rolls

Wild Mushroom Fillo Purse

(Wild Mushroom Blended with Rich Cheeses, Herbs and Spices)

Carvery Station

Roasted Tenderloin of Beef Carvery

Honey Glazed Steamship Ham

Artisan Rolls, Creamery Butter, Traditional Accompaniments

Vegetable and Garniture

Green Beans Almondine Display

Whipped Potato Martini Bar

Custom Wedding Cake

Four Hours Premium Package Bar

\$125.00 PER PERSON

50 PERSON MINIMUM

Rainbow Room: 120 maximum | Waterfront Room: 60 maximum

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