



Celebrate...

CREATE YOUR CELEBRATION, YOUR WAY...

MINGLING COCKTAIL RECEPTION, TEAM LUNCHEON,

AFTER FIVE HAPPY HOUR, OR MORE FORMAL AWARDS DINNER

...MAKE IT *GRAND!*

- ✦ CONVENIENT AND INEXPENSIVE PARKING
- ✦ UNIQUE CUISINE AND FESTIVE HOLIDAY DECOR
- ✦ ALL SUITE GUEST ROOMS FROM \$99 PER ROOM
(SUBJECT TO AVAILABILITY, EXCLUDES NEW YEAR'S EVE)



Reserve Your Event
Sunday – Thursday and Receive
FREE

Wine Service with Dinner
Or 1 Hour Beer and Wine Reception



BALTIMORE'S
TREMONTS

HISTORIC VENUE AND ALL-SUITE HOTEL
410.727.2222 TREMONTS.COM

TREMONT GRAND
225 NORTH CHARLES STREET

TREMONT PLAZA HOTEL
222 SAINT PAUL PLACE

CELEBRATION SUGGESTIONS

WINTER WONDERLAND SEATED DINNER

RECEPTION

SPARKLING PUNCH, EGG NOG & HOT APPLE CIDER, INTERNATIONAL CHEESE DISPLAY WITH DRIED FRUIT, NUTS & FLAT BREADS

PLATED DINNER

TREMONT SALAD – SEASONAL FIELD GREENS, TEARDROP TOMATOES, DICED RED & YELLOW PEPPERS
WITH APPLE CIDER BALSAMIC VINAIGRETTE, FRESHLY BAKED SIGNATURE ROLLS, RASPBERRY HONEY & CONFETTI BUTTER

ENTRÉE

SELECT ONE OF THE FOLLOWING

CHICKEN WELLINGTON WRAPPED IN PUFF PASTRY \$44
GRILLED CHICKEN BREAST WITH ROASTED RED PEPPER SAUCE & WILD RICE \$38
ROASTED RIB EYE OF BEEF WITH BORDELAISE SAUCE & GARLIC MASHED POTATOES \$44
SALMON FILET WITH A CHAMPAGNE SAUCE & DRIED CRANBERRY PILAF \$42
CRAB CAKE WITH LEMON-CAPER BUTTER & CREAMY RISOTTO \$54
ALL ENTREES INCLUDE SEASONAL VEGETABLES

DESSERT

SELECT ONE

PUMPKIN CHEESECAKE CHOCOLATE TEARDROP CAKE PECAN OR FRESH FRUIT TART
ICED TEA, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SELECTION OF HOT TEA



HOSTED WINE, BEER AND SODA BAR OR SELECT A CASH BAR

STONE CELLARS BY BERINGER – CHARDONNAY, MERLOT, PINOT GRIGIO, SHIRAZ, CABERNET, WHITE ZINFANDEL
AMSTEL LIGHT, HEINEKEN, CORONA, BUDWEISER, COORS LITE, MILLER LITE & O'DOUL'S
ASSORTED SOFT DRINKS, PERRIER & APPROPRIATE MIXERS
ONE HOUR \$10 PER GUEST FOUR HOURS \$26 PER GUEST



TIS THE SEASON RECEPTION

SPARKLING PUNCH, EGG NOG & APPLE CIDER

RECEPTION – BUTLERED HORS D'OEUVRES

FOR ONE HOUR, SELECT THREE

SUN-DRIED TOMATO CUP WITH MANCHEGO HAM & GOAT CHEESE
POTATO-APPLE PANCAKES WITH LINGONBERRIES & SOUR CREAM
PORTOBELLO, GOAT CHEESE & ROASTED RED PEPPERS IN PUFF PASTRY
WILD MUSHROOM TARTLETS
TOMATO BASIL BISQUE SHOOTERS

RECEPTION DISPLAYS

SELECT TWO

DISPLAY OF DOMESTIC & IMPORTED CHEESE BAKED WHEEL OF BRIE
MEDITERRANEAN DIP STATION CREAMY CRAB & ARTICHOKE COMPOTE

SAVORY RECEPTION STATIONS

SELECT TWO (ATTENDANTS INCLUDED)

PASTA STATION

THREE CHEESE TORTELLINI &
PENNE PASTA SAUTÉED WITH ALFREDO
& SUN-DRIED TOMATO SAUCES
MEDLEY OF TOPPINGS
TRADITIONAL CAESAR SALAD STATION
HERB GARLIC BREAD STICKS

MARTINI MASHED POTATO BAR

CHIVE MASHED POTATOES &
ROASTED ELEPHANT GARLIC
MASHED POTATOES
ASSORTMENT OF TOPPINGS
HOMEMADE CHILI

ORIENTAL NOODLE STATION

CHICKEN LO-MEIN NOODLES & ASIAN
VEGETABLES STIR FRIED IN GINGER-ORANGE SOY SAUCE
VEGETARIAN LO-MEIN NOODLES IN OYSTER SAUCE

CARVING STATION

ROASTED TURKEY BREAST WITH
ONION SAGE STUFFING
COUNTRY HAM WITH
ONION MARMALADE &
DIJON MUSTARD
SLICED ASSORTED ROLLS & BISCUITS
GRILLED VEGETABLE DISPLAY

DESSERT AND COFFEE STATION

ASSORTED HOLIDAY COOKIES, PECAN DIAMONDS, BROWNIES & BLONDIES
INTERNATIONAL COFFEE STATION WITH SYRUPS, CINNAMON STICKS, SHAVED CHOCOLATE, ORANGE ZEST & WHIPPED CREAM

PER GUEST \$44

PLEASE ADD 22% SERVICE CHARGE AND 6% STATE TAX TO ALL FOOD AND BEVERAGE PRICES
VALID UNTIL JANUARY 30, 2011. MINIMUM OF 50 GUESTS, ROOM RENTAL WAIVED

