



Congratulations! You are about to embark on a journey that will change your entire life. The most important part of that journey will be your wedding. It must be perfect, a grand beginning for your new life together. Because you want perfection, you've come to The InterContinental Hotel. Rest assured, you've made the right decision.

Such a momentous occasion deserves only the best, down to the smallest detail. From the very beginning, The InterContinental's expert catering staff will work with you, assisting you with your own plans and suggesting new ideas to design a wedding that is truly original.

Whether you're simply looking for ideas, or know exactly what you want, The InterContinental Hotel offers a variety of wedding packages that can be tailored to fit your every wish. InterContinental's creative kitchens feature an extensive selection of menu items. And with the assistance of our own in-house florist, we can design an event to fit any size budget.

As this will be your own special day, The InterContinental will not only pamper your guests, but you as well. When you plan your wedding with The InterContinental Hotel, you will receive the following.*

- ◆ *Overnight Accommodations for the Bride and Groom on your wedding night.*
- ◆ *Champagne in your Wedding Suite.*
- ◆ *Special guest room rates for out-of-town guests, upon availability.*

**For wedding parties with a minimum of 100 people, at prevailing package rates.*



Silver Wedding Arrangement

Reception

Five-Hour Bar with Select Brands

Bars will include Chardonnay and Cabernet Sauvignon Wine, Assorted Domestic and Imported Beers, Soft Drinks and Juices

Passed Hors D'Oeuvres

*Smoked Duck Crostini with Fig Tapenade
Seared Beef Carpaccio with Horseradish and Chive Cheese
Mission Fig and Mascarpone Phyllo Purse*

Dinner

*Mixed Field Greens, Tomato Concasse
Poached Bartlett Pear, Chevre Cheese, and Spiced Walnuts*



Freshly-baked Rolls and Sweet Cream Butter



Wild Strawberry and Champagne Sorbet



*Local Range Breast of Chicken
Stuffed with Fresh Sage, Prosciutto Ham, Asiago and Mozzarella Cheese
Lemon Butter Sauce
Orzo Pasta Tossed in Tomato Basil Cream and Chef's Market Vegetable Selection*



*Chocolate, Raspberry, Kiwi, or Apricot Coulis Painted Cake Plates
Freshly Brewed Columbian Coffee and Specialty Teas*

\$110.00++ per Person



Gold Wedding Arrangement

Reception

Five-Hour Bar with Select Brands

*Bars will include Chardonnay and Cabernet Sauvignon Wine,
Assorted Domestic and Imported Beers, Soft Drinks and Juices*

Passed Hors D'Oeuvres

*Smoked Salmon and Goat Cheese Roulade, Chive Crème Fraiche
Sicilian Caponata, Herbed Crostini
Peking Duck Spring Roll, Sweet Chili Sauce*

Dinner

*Boston Bibb and Radicchio Salad
Julienne Jicama and Crisp Apples, Cinnamon Infused Walnuts
Cider Vinaigrette*



Freshly-baked Rolls and Sweet Cream Butter



Kiwi Sorbet



*Petite Filet Mignon with Shiitake Mushroom Essence
Paired with*

*Roasted Breast of Chicken Stuffed with Tomato Asparagus Relish
Bermuda Onion Marmalade and Garlic Cream Sauce
Potatoes Dauphinoise and Chef's Market Vegetable Selection*



*Chocolate, Raspberry, Kiwi, or Apricot Coulis Painted Cake Plates
Freshly Brewed Columbian Coffee and Specialty Teas*

\$120.00++ per Person



Platinum Wedding Arrangement

Reception

Five-Hour Bar with Select Brands

*Bars will include Chardonnay and Cabernet Sauvignon Wine,
Assorted Domestic and Imported Beers, Soft Drinks and Juices*

Passed Hors D'Oeuvres

*Boursin Cheese and Saffron Lobster Tart
Seared Foie Gras and Poached Pear on Brioche
Mini Beef Wellington, Port Wine Essence
Crab Cake Lollipops, Cajun Remoulade*

Dinner

*Wild Mushroom and Grilled Vegetable Strudel
Bouquet Butter Sauce*



*Orange Blossom Macerated Strawberries
Baby Mozzarella and Opal Basil*



Freshly-baked Rolls and Sweet Cream Butter



Apple Rosemary Sorbet



*Grilled Beef Filet with Hearts of Palm, Herbs de Provence, Port Wine Glaze
Paired with*

*Prosciutto Wrapped Prawns Stuffed with Creamed Crab Maitaise
Sun-dried Tomato Risotto and Chef's Market Vegetable Selection*



*Chocolate, Raspberry, Kiwi, or Apricot Coulis Painted Cake Plates
Freshly Brewed Columbian Coffee and Selection of Specialty Teas*

\$135.00++ per Person



Grand Buffet Wedding Arrangement

Five-Hour Bar with Select Brands

Bars will include Chardonnay and Cabernet Sauvignon Wine, Assorted Domestic and Imported Beers, Soft Drinks and Juices

Passed Hors D'Oeuvres

*Baked Brie with Raspberry and Almond Phyllo
Smoked Salmon Crostini Rosettes
Chicken Tandoori with Yogurt Cilantro*

Dinner Buffet

Pre-Set Salad Course

Strawberry and Mozzarella Cocktail

*Fresh Fruit Display with Fruit Kebabs and Pineapple Dip
Antipasto and Bruschetta Display, Crusty Baguettes and Tomato Fresca
Hearts of Romaine with Mandarin Oranges and Sugared Pecans
Hearts of Palm and Grilled Asparagus Salad
Tomato Basil Salad with Red Wine Vinaigrette*

From Our Silver Chafing Service

*Stuffed Shrimp with Crab Wrapped in Aged Ham, Sage Butter Sauce
Baked Salmon with Champagne Caviar Sauce
Grilled Breast of Rosemary Chicken, Blackberry Cassis
Penne Pasta with Tomato Olive Relish
Double-baked Mini Potatoes, Garlic-Cheese Cream
Sauteed Fresh Market Vegetables in Cashew Honey Butter*

*Carved Barbecued Kansas City Strip Loin
Freshly Baked Rolls with Sweet Cream Butter*

Dessert Buffet to Accompany Your Wedding Cake

*Petite Tiramisu, Petite Fours, Mini Cheesecakes, Fresh Fruit Tarts
Chocolate Dipped Strawberries, Chocolate Gateaus and Pates*

Freshly Brewed Columbian Coffee and Selection of Specialty Teas

\$150.00++ per Person