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**RENAISSANCE<sup>®</sup>**  
BALTIMORE HARBORPLACE HOTEL

202 East Pratt Street  
Baltimore, MD 21202

**Prom Packages for 2011**

*The following packages have been designed specifically to accommodate  
High School Proms.*

*The packages include use of one of Baltimore's most elegant ballrooms for up to seven  
hours (6:00 p.m. until 1:00 a.m.) based on availability.*

*The packages are available Sunday through Friday nights.*

*Please note that you will receive a Complimentary Ice Sculpture in your choice of your  
School Mascot, School Letters or in the number 2011 if you choose  
the Renaissance for your upcoming Prom.*

*We will reflect your school colors onto the ice sculpture using gel lights!*

*There will be no additional charge to set the room to your specifications including  
tables, chairs, dance floor, buffet tables and staging.*

*Ivory linen napkins and tablecloths are included in the set up. All supplementary tables  
(registration tables, display tables, buffet tables, etc.) will be clothed and skirted.*

*State Sales Tax will be added to all charges where appropriate unless your school is tax  
exempt. This will require a copy of your school's tax exempt certificate.*

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*Guidelines and Restrictions:*

- *The school is to provide chaperones in the ballroom throughout the event (one chaperone for every 75 students in attendance).*
- *Security Fee of \$175 will be charged for the evening. This will facilitate one dedicated hotel security officer assigned to your event.*
- *No food or beverage (of any kind) from outside the hotel will be permitted.*
- *Bands, DJs and other entertainment must review their staging and electrical requirements with the hotel to determine needs. Additional electrical circuits are available at an additional charge to the school.*
- *Fog machines, in-door pyrotechnics and other entertainment effects that may cause the fire alarm to activate will not be permitted.*

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## *Prom 2011 Reception Station Menu*

### *Beverage Station*

*Unlimited Assorted Regular and Diet Sodas, Sparkling Punch and Iced Tea*

### *Cheese & Fruit Station*

*Cheese Montage*

*International and Domestic Cheeses, Sliced*

*And Uniquely Displayed with Seasonal and Dried Fruits, Assorted Nuts*

*Served with Crackers, Lavash Crisps and French Baguettes*

*AND*

*Cubed Fruit served with Honey Yogurt Sauce for dipping*

### *Little Italy Station*

*Penne Pasta alla Marinara*

*And Cheese Tortellini Alfredo*

*Served with Field Green Salad and Assorted Dressings*

### *Hors D'oeuvres Station*

*Chicken Tenderloin Strips*

*Hot Wings with blue cheese and ranch for dipping*

*Ginger Flavored Pot Stickers*

*Mozzarella Cheese Sticks with Marinara*

*Jalapeno Poppers*

*Mini Hot Dogs*

*Burger Sliders*

### *Oasis Station*

*Choose two of the following:*

*Hurricane, Tropical Twist, Pine Colada and Strawberry*

### *Dessert Station*

*Assorted Cookies, Chocolate Cake, Brownies and Blondie's*

*\$57 per person*

Service charge (22%) and Maryland State Tax (6%) will be added to the above prices.  
Please consult your catering sales professional for additional menu selections.

## *2011 Prom Plated Dinner Menu*

*Please select one salad, one entrée and one dessert for your group.*

### *Salad*

*Field Greens and Bibb lettuce with Charred Roma Tomatoes,  
Honey Mustard and Ranch Dressing*

*Spinach Leaf Salad, Shiitake Mushrooms, Caramelized Pecans  
Apple Cider Vinaigrette*

*Traditional Caesar Salad of Romaine Hearts, Shaved Parmesan, Oven Roasted  
Tomatoes and House Made Pesto Croutons*

*Wedge of Iceberg with Blue Cheese, Bacon Bits and Chopped Tomatoes*

### *Entrée*

*Flank Steak with a Sweet Chili Sauce*

*Fried Chicken*

*Chicken Cordon Bleu with a Dijon Cream Sauce*

*Penne Arrbbiatta with Smoked Chicken, Garlic, Sun Dried Tomatoes, Sweet Bell  
Peppers and Crushed Red Chillis*

*Served with each Entrée*

*Chef's Choice of Seasonal Vegetable and Potato, Rice or Pasta*

*Beverage Service to include Assorted Soft Drinks, Iced Tea, Milk, Lemonade, Regular  
or Decaffeinated Coffee*

### *Dessert*

*Tropical Mousse in a Chocolate Cup*

*New York Style Cheese Cake with Wild Strawberry Sauce*

*Flourless Hazelnut Chocolate Torte with Praline Cream*

*\$62 per person*

*Service charge (22%) and Maryland State Tax (6%) will be added to the above prices.  
Please consult your catering sales professional for additional menu selections.*

## *2011 Prom Dinner Buffet*

*The Dinner Buffet menu is presented on buffet tables complete with linen and skirting, in addition to the silver chafing dishes and other equipment. The banquet round tables are set with a full compliment of china, glassware and silverware at each place setting.*

### *Buffet*

*Award Winning Maryland Crab Chowder*

*Seasonal Green Salad with Choice of Dressings*

*Pasta Salad*

*Seasonal Fresh Fruit Montage with a White Chocolate Fondue*

*Seared Chicken with Honey Barbecue Glaze*

*Sliced Roast Strip Loin with a Shallot Jus*

*Oven Roasted Red Skin Potato*

*Chef's Selection of Seasonal Fresh Vegetable*

*Petite Muffins and Biscuits*

*Tropical Dessert Table*

*Assorted Cakes, Chocolates, Petit Fors, Mousse' and Cookies*

*Beverage Service of Assorted Soda's, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea*

*\$72 per person*

Service charge (22%) and Maryland State Tax (6%) will be added to the above prices.  
Please consult your catering sales professional for additional menu selections.