

The Grand Capitol Plaza Ballrooms

1025 Ninth Street, Suite 201 / Sacramento, CA 95814

Phone (916) 443-4483 Fax (916) 557-9648

Capitol Plaza Ballrooms

The Capitol Plaza Ballrooms, featuring the Fraternity, Temple, The Silver, Encampment, and Friendship halls, provide true elegance and ambiance for any special occasion. Each hall is uniquely decorated. The Fraternity and Temple are decorated with 19th Century Victorian decor. The Silver has an art deco decor with white lights and tulle. The Encampment and Friendship halls have a contemporary look and are ideal for smaller parties. Capitol Plaza Ballrooms can accommodate up to 300 guests to meet the needs for a variety of events.

The Grand at 1215 J Street

For events requiring more space The Grand is a perfect choice. It is one of the largest banquet facilities in Sacramento and can accommodate parties up to 1000 guests. The Grand is beautifully decorated in a soft art deco motif, and its simple elegance will provide a perfect location for almost any event.

Catering & Amenities



At The Grand Capitol Plaza Ballrooms our on-site culinary staff will assist you in planning a menu to suit your needs. Our professional hospitality staff will provide you with excellent and courteous service. Also, beverage services, and many other amenities are available to meet your needs.

With beautifully decorated ballrooms, excellent cuisine, courteous service, and other amenities, you will truly enjoy a most memorable event. Plan your event with us and you will experience

"Elegance Exceeding Expectations!"

Visit our web site at www.capitolplazaballrooms.com

*For Reservations and Questions Please Contact Our Sales and Marketing
Department
916-443-4483*

The Grand Capitol Plaza Ballrooms  1025 9th Street, Suite 201  Sacramento, CA 95814

The Grand Capitol Plaza Ballrooms

Wedding Receptions and Social Occasions

Capitol Plaza Ballrooms at 1025 Ninth Street

TEMPLE HALL

FRIDAY EVENING

6:00 PM - 11:00 PM
\$1050.00

SATURDAY

11:00 AM - 4:00 PM
\$1050.00

SUNDAY

11:00 AM - 4:00 PM
\$1050.00

6:00 PM - 11:00 PM

\$1,400.00

6:00 PM - 11:00 PM

\$1050.00

FRATERNITY

FRIDAY EVENING

6:00 PM - 11:00 PM
\$1200.00

SATURDAY

11:00 AM - 4:00 PM
\$1200.00

SUNDAY

11:00 AM - 4:00 PM
\$1200.00

6:00 PM - 11:00 PM

\$1,750.00

6:00 PM - 11:00 PM

\$1200.00

SILVER HALL

FRIDAY EVENING

6:00 PM - 11:00 PM
\$1200.00

SATURDAY

11:00 AM - 4:00 PM
\$1200.00

SUNDAY

11:00 AM - 4:00 PM
\$1200.00

6:00 PM - 11:00 PM

\$1,750.00

6:00 PM - 11:00 PM

\$1200.00

The above Prices are only for the Rental of the Room. Minimum Food Requirement Applies for All Room Prices.
There are Additional Charges for Catering and other Services

For Booking Information Contact Our Business office at
1025 Ninth Street Sacramento CA, 95814 916-443-4483

The Grand Capitol Plaza Ballrooms

THE GRAND AT 1215 J STREET

FRIDAY EVENING

6:00 PM - 11:00 PM
\$1,250.00

SATURDAY

11:00 AM - 4:00 PM
\$1,600.00

SUNDAY

11:00 AM - 4:00 PM
\$1,250.00

6:00 PM - 11:00 PM
\$2,100.00

6:00 PM - 11:00 PM
\$1,600.00

ENCAMPMENT FRIENDSHIP

FRIDAY EVENING

6:00 PM - 11:00 PM
\$500.00

SATURDAY

11:00 AM - 4:00 PM
\$500.00
6:00 PM - 11:00 PM
\$750.00

SUNDAY

11:00 AM - 4:00 PM
\$500.00
6:00 PM - 11:00 PM
\$750.00

WEDDING CEREMONIES

Wedding Ceremonies are Available for a 1½ Hour Period of Time. Saturday Ceremonies in The Temple Must be Concluded by 4:00 PM

Ceremonies will not be held without a Reception.

Encampment - \$350

Temple - \$600

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The Grand Capitol Plaza Ballrooms

Signature Deluxe Buffet

Choice of One Appetizer

Seafood Stuffed Mushrooms

Pinwheel Sandwiches

@\$3.50 pp

Salad

Mixed Seasonal Greens

Mixed Greens, Cucumbers, Mushrooms, Carrots and Tomatoes,

With a Choice of Two Salad Dressings

Entrées

Pasta Station

(Prepared at the Buffet)

Tri Color Cheese Filled Tortellini Tossed with Chicken, Mushrooms,

Sun Dried Tomatoes, Green Onions and Artichoke Hearts

Served in a Gorgonzola Cheese Sauce

Char Roasted Tri Tips of Beef

(Carving Station)

Served with Creamed Horseradish Sauce and Au Jus Gravy

(May Substitute One of the Entrée Selections from Page Two)

Side Dishes

Red Roasted Potatoes with Garlic and Rosemary

Chef's Choice Seasonal Vegetables

Fruit Platter

Chilled Seasonal Fresh Fruit

Included with Buffet

Fresh Baked Bread and Butter

Water and Iced Tea at Tables

Coffee, Decaffeinated Coffee and Hot Tea at Station

Minimum of 125 People

** Sunday & Friday \$33.95 Per Person (with Penne Pasta Station)*

Saturday - \$37.50 Per Person

All Prices Are Subject To 18% Service Charge And 8.5% California Sales Tax and Are Subject To Change Without Notice.

The Grand Capitol Plaza Ballrooms

Silver Mine Buffet

Choice of One Appetizer

Vegetarian Frittata, Baked Brie or Meatballs
@\$2.50 pp

Salad

Mixed Seasonal Greens

Mixed Greens, Cucumbers, Mushrooms, Carrots and Tomatoes,
With a Choice of Two Salad Dressings

Entrées

**Penne Pasta Station*

(Prepared at the Buffet)

Penne Pasta Tossed with Mushrooms, Sun Dried Tomatoes, Green Onions
and Artichoke Hearts, Served in a Gorgonzola Cheese Sauce

Choice of Two Entrees from Below

Chicken Cacciatore

Chicken Piccata

Chicken Teriyaki

Beef Stroganoff or Beef Burgundy

Roast Lion of Pork (Carved at the Buffet)

Char Roasted Tri Tips of Beef (Carved at the Buffet) add \$3.00 pp

Side Dishes

Capitol Plaza Halls Rice Pilaf

Green Beans with Toasted Almonds and Roasted Red Peppers

(Or Other Side Dishes From Page Five)

(Fruit Platter Can be added @ \$1.25 pp additional)

Included with Buffet

Fresh Baked Bread and Butter

Water and Iced Tea at Tables

Coffee, Decaffeinated Coffee and Hot Tea at Station

Minimum of 125 People

Sunday & Friday \$29.85 Per Person

Saturday - \$32.50 Per Person

All Prices Are Subject To 18% Service Charge And 8.5% California Sales Tax and Are Subject To Change Without Notice.

The Grand Capitol Plaza Ballrooms

Gold Club Buffet

Choice of One Appetizer

Seafood Pate, Grilled Sausages, Baked Brie, or Vegetarian Frittata
@ \$2.50 pp

Salad

Mixed Seasonal Greens

Mixed Greens, Cucumbers, Mushrooms, Carrots and Tomatoes,
With a Choice of Two Salad Dressings

Entrées

**Penne Pasta Station*

(Prepared at the Buffet)

Penne Pasta Tossed with Mushrooms, Sun Dried Tomatoes, Green Onions
and Artichoke Hearts, Served in a Gorgonzola Cheese Sauce

Choice of Two Entrees from Below

Roast Lion of Pork or Breast of Turkey (Carved at the Buffet)

Chicken Florentine

Chicken Parmesan

Chicken Cordon Bleu

Char Roasted Tri Tips of Beef (Carved at the Buffet) add \$3.00 pp

Side Dishes

Capitol Plaza Halls Rice Pilaf

Green Beans with Toasted Almonds and Roasted Red Peppers

(Or Other Side Dishes From Page Five)

(Fresh Fruit Platter can be added @ \$1.25 pp additional)

Included with Buffet

Assorted Dinner Rolls and Butter

Water and Iced Tea at Tables

Coffee and Hot Tea at Station

Minimum of 125 People

Sunday & Friday - \$29.85 Per Person

Saturday - \$33.95 Per Person

**Tri Color Cheese Filled Tortellini may be substituted for Penne Pasta for an Additional \$1.00 Per Person*

All Prices Are Subject To 18% Service Charge And 8.5% California Sales Tax and Are Subject To Change Without Notice.

The Grand Capitol Plaza Ballrooms

Entrée Selections

(Refer to Signature Deluxe, Gold Club and Silver Mine Buffet for Dinner Inclusions)

Chicken Selections

Chicken Cacciatore

*Tender Boneless Chicken Thighs Simmered with Onions, Mushrooms and Bell Peppers
in a Specially Blended Tomato and Bordelaise Sauce*

Chicken Florentine

*Broiled Tender Breast of Chicken on a Bed of Spinach, Leeks and Mushrooms
Topped with Prosciutto, Swiss Cheese and Mornay Sauce*

Chicken Parmesan

*Italian Herb Breaded Chicken Breast Layered with Mozzarella and Parmesan Cheeses,
Crowned with a Rich Bolognese Sauce*

Chicken Piccata

*Tender Breast of Chicken Sautéed in a Carefully Blended Sauce
of Lemon Butter, White Dry Wine and Capers*

Chicken Cordon Bleu

*Butterfly Double Breast With Ham and Swiss Cheese
Basted with Lemon Juice, Garlic, Butter, Finished with Splash of Mornay Sauce*

Teriyaki Chicken Breast

Served with Rice and Garnished with Pineapple

Beef and Pork Selections

Beef Stroganoff or Beef Burgundy

*Sirloin Beef Tips In a Rich Gravy
Prepared Either Style*

Roast Loin of Pork

*Moist, Center Cut Loin
Oven-Roasted and Served with Pan Gravy*

Char Roasted Tri tips of Beef

Served with Creamed Horseradish Sauce and Au Jus Gravy

Minimum of 125 People for Each Buffet

All Prices Are Subject To 18% Service Charge And 8.5% California Sales Tax and Are Subject To Change Without Notice.

The Grand Capitol Plaza Ballrooms

Side Dish Selections

Salads

Mixed Seasonal Greens

With Cucumbers, Mushrooms and Tomatoes

Classic Spinach Salad

*Fresh Tender Leaves of Spinach with Tomatoes,
Bacon, Croutons, Egg and Mushrooms*

Caesar Salad

*Classic Recipe with Fresh Baked Croutons and
Parmesan Cheese*

Dressings

(Select Two)

Caesar

Ranch

Balsamic Vinaigrette

Italian Vinaigrette

Blue Cheese

Creamy Poppy seed

Raspberry Vinaigrette

Honey Dijon Poppy seed

Vegetables

(Select One)

Mélange of Seasonal Vegetables

Broccoli, Zucchini and Carrots

Green Beans

With Toasted Almonds and Roasted Red Peppers

Broccoli

With Or Without Cheese Sauce

Or Salt, Pepper, Fresh Garlic and Olive Oil

Inquire about other Choices and Pricing

Asparagus

Fresh Spinach

Brussels sprouts

Caramelized Carrots

Rice and Potatoes

Buttered Egg Noodle

Capitol Plaza Halls Rice Pilaf

Potatoes Au Gratin

Scalloped Potatoes in Herb Cheese Sauce

(@ \$0.50 additional per person)

Red Roasted Potatoes

With Rosemary and Garlic

Parsley White Potatoes

With Olive Oil, Butter and Parsley

Mashed Potatoes

All Prices Are Subject To 18% Service Charge And 8.5% California Sales Tax and Are Subject To Change Without Notice.

Buffet Service

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Revised 1/28/14

The Grand Capitol Plaza Ballrooms

Signature Mexican Buffet

Salads

(Select One)

Tossed Green Salad

*With Cucumbers and Tomatoes and Choice of Two Salad Dressings
Plus Chips and Salsa on Tables*

(Guacamole can be added to chips & Salsa on Tables @ \$0.95 Additional per person)

Or

Tostada Salad Station

(Additional \$1.50 per Person)

*Shredded Lettuce, Diced Tomatoes, Black Olives Sour Cream, Cilantro,
Shredded Jack Cheese, Sliced Jalapenos, Guacamole, and Salsa*

Entrees

Beef or Chicken Fajitas Station

Or

Carnitas Station

Plus Choice of One

Cheese Enchiladas

Chili Colorado or Chili Verde

Chicken Enchiladas (Add \$0.50 Additional per person)

Side Dishes

Spanish Rice

Fresh Made Beans

Corn and Flour Tortillas as Appropriate

Fruit Salad with Toasted Coconut

Plus Sour Cream, Salsa, Guacamole and other condiments as applicable

Buffet Served

with Coffee and Tea Station

Ice Tea and Water on Tables

Sunday & Friday Dinner \$29.50 Per Person

Saturday \$32.50 Per Person

Minimum of 125 People

Price is Adjusted if Minimum is not met

All Prices are Subject to 18% Service Charge and 8.5% California Sales Tax. All Prices Are Subject to Change Without Notice.

The Grand Capitol Plaza Ballrooms
Silver Mine
Sit-Down Table Service

Entrees

*All Entrees Include Salad Selection, Fresh Seasonal Vegetables,
Fresh Baked Bread, Butter, Ice Tea, Water, Coffee, Decaffeinated Coffee and Tea.*

Choice of *

Chicken Cordon Bleu`

*Classic Presentation of Butterfly Double Chicken Breast with
Ham and Swiss Cheese, Basted with Lemon Garlic Butter
Finished with a Splash of Mornay Sauce*

Chicken Piccata

*Tender Breast of Sautéed Chicken
In a Carefully Blended Sauce of Lemon Butter,
White Dry Wine and Capers*

Char Roasted Tri Tips of Sirloin

Served with Au Jus or Whole Cranberry Sauce

Chicken Florentine

*Broiled Tender Breast of Chicken on a Bed of Spinach, Leeks and Mushrooms
Topped with Prosciutto, Swiss Cheese and Mornay Sauce*

Sauteed Prawns

*Tossed in a Lemon Caper Sauce, Sun Dried Tomatoes, Fresh Basil and Garlic
Served over Rice Pilaf*

All Entrees include

*Choice of Vegetables and Choice of One Starch
Capitol Plaza Halls Rice Pilaf
Penne Pasta*

*Red Roasted or Fresh Mashed Potatoes
Tri Color Cheese Filled Tortellini (add \$1.00 per person)*

@ \$38.50 Per Person

Minimum of 125 people

Price Adjusted for Less Than 125 People

**Combination Dinners are Priced By Chef Consultation*

All Prices Are Subject To 18% Service Charge And 8.5% California Sales Tax. All Prices Are Subject To Change Without Notice.

*Sit Down Service
Revised 1/28/15*

The Grand Capitol Plaza Ballrooms
Gold Club
Sit-Down Table Service

Entrees

*All Entrees Includes Salad Selection, Fresh Seasonal Vegetables,
Fresh Baked Bread, Butter, Ice Tea, Water, Coffee, Decaffeinated Coffee and Tea.*

Roast Prime Rib of Beef

*Choice Cut of Prime Rib Slow Cooked
Served with Horseradish Sauce and Bordelaise Au Jus
With Red Roasted Potatoes
Dinner - \$40.95 Per Person*

Beef Tenderloin

*Broiled Filet Mignon Finished with
a Splash of Bordelaise Sauce and a Garnish of Gorgonzola
With Red Roasted Potatoes
Dinner- \$40.95 Per Person*

Fillet of Fresh Salmon

*Prepared with a Lemon Butter Sauce
With a hint of Tarragon
Served on a Bed of Florentine Ragout
With Rice Pilaf
Dinner - \$38.95 Per Person*

Shrimp Scampi Style

*Sauteed Jumbo Prawns with Fresh Garlic,
Lemon, White Wine and Shallots
Served over Rice Pilaf
Dinner - \$38.95 Per Person*

New York Steak

*(Choice Cut)
Broiled Steak Served With Sauteed Mushrooms
Or Caramelized Onion
Dinner @\$40.95
Minimum of 125 people*

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*Sit Down Service
Revised 1/28/15*

The Grand Capitol Plaza Ballrooms

Wedding Celebration Buffet

Choice of One Appetizer

Seafood Pate
Vegetarian Frittata
Or Assorted Grilled Sausages

Entrees

(Select Three)

**Roast Breast Of Turkey or
Char Roasted Tri Tip of Sirloin**
Served with Au Jus or Whole Cranberry Sauce
Carved By Uniformed Chef

Chicken Piccata
Tender Breast of Sautéed Chicken
In a Carefully Blended Sauce of Lemon Butter,
White Dry Wine and Capers

Chicken Cacciatore
Tender Boneless Chicken Thighs Simmered with Onions, Mushrooms
And Bell Peppers in a Specially Blended Tomato and Bordelaise Sauce

Teriyaki Chicken Breast
Served with Rice and
Garnished With Pineapple Rings

Beef Stroganoff or Beef Burgundy
Best Served With Rice Pilaf

Penne Pasta
Tossed with Chicken, Mushrooms,
Sun Dried Tomatoes, Artichoke Hearts
And Green Onions in a Gorgonzola Cheese Sauce
or
Olive Oil, Sweet Basil, Garlic and Wine Sauce

Side Dishes

(Select Two)

Seasonal Mixed Greens
Cucumbers, Tomatoes and Mushrooms
Choice of Two Dressings

Fresh Fruit Platter
Served with a Raspberry Yogurt Dipping Sauce

Broccoli Salad
Florets Tossed with Bacon, Raisins, Red Onions and
Sunflower Seeds with a Sweet Rice Vinegar Mayonnaise

Fresh Seasonal Vegetable Platter
Served with Assorted Dips

Pasta Primavera Salad
Mostaccioli Tossed with Broccoli Florets, Roasted Red Peppers, Capers,
Shredded Carrots, Artichoke Hearts, Olives, Zucchini and Green Onions
Tomatoes, Cucumbers, Red Onions, Black Olives, Feta Cheese and Italian
Vinaigrette

Included With Dinner

Medley of Fresh Seasonal Vegetables
Capitol Plaza Halls Rice Pilaf, Mashed Potatoes or
Red Roasted Potatoes with Garlic and Rosemary

Served With a Hot Coffee and Tea Station and Iced Tea and Water on Tables
Assorted Fresh Baked Rolls and Butter
Punch Served in a Festively Garnished Punch Bowl

Minimum of 150 People
\$39.95 Per Person

All Prices are Subject to 18% Service Charge and 8.5% California Sales Tax. All Prices are Subject to Change Without Notice.

The Grand Capitol Plaza Ballrooms

Wedding Celebration Dinner

Appetizers

(Served Butler Style)

Vegetarian Stuffed Mushrooms

Pinwheel Sandwiches

Smoked Salmon

(Other Choices Available)

First Course

Salad

*Red Leaf and Butter Leaf Lettuces Tossed with Radicho, Mushrooms and Artichoke Bottoms
Garnished with Grape Tomatoes and Served with Honey Mustard Poppy seed Dressing*

Second Course

Sautéed Jumbo Prawns Scampi Style

Presented on a Platform of Angel Hair Pasta

Third Course

Entrées

Served Buffet Style

(Add \$2.75 Per Person for Table Service)

Chicken Cordon Bleu

Classic Presentation Prepared In-House.

Oven Baked and Basted with Lemon Garlic Butter

Finished with a Splash of Mornay Sauce

Filet of Beef Tenderloin

Carved at the Buffet

Served with Gorgonzola Crumbles, Caramelized Sweet Onions and

A Merlot Bordelaise Sauce

Entrée Accompaniments

Red Roasted Potatoes with Garlic and Rosemary (other choices available)

Seasonally Fresh California Asparagus Spears Steamed to Perfection, Splash of Bernaise

Fourth Course

Chocolate Dipped Sweet Strawberries Dressed with Crushed Nuts and Toasted Coconut

Served with the Wedding Cake

Minimum of 125 People

\$51.50 Per Person

All Prices Are Subject To 18% Service Charge And 8.5% California Sales Tax and Are Subject To Change Without Notice.

Wedding Celebration Dinner

Revised 1/28/15

The Grand Capitol Plaza Ballrooms

Ala Carte Hors D'oeuvres

Meatballs
Any Taste or Style
\$3.75 Per Person

Stuffed Dolmas
\$4.25 Per Person

Vegetarian Egg rolls
\$4.25 Per Person

Mini Grilled Sandwich
With Choice of Meat and Cheese
\$4.50 Per Person

Seafood Stuffed Mushrooms
\$4.50 Per Person

Assorted Fruit Platter
\$4.95 Per Person

Baked Brie
\$3.75 Per Person

Smoked Salmon with Red Onions, Capers and
Cream Cheese
With assorted Crackers
(Average Serving 3 Pieces Per Person)
\$4.75 Per Person

Assorted Grilled Sausages
\$4.25 Per Person

Assorted Cheese Platter
\$4.50 Per Person

Crab and Shrimp Pate
Served With Crackers and French Baguettes
\$4.25 Per Person

Crostini Appetizer

Artichoke, Zucchini and Mushroom Frittata
\$3.75 Per Person

(Served with Toasted Seasoned Baguettes or Crackers)

Choice of:

- Ratatouille, Sun Dried Tomato, Pesto & Cream Cheese*
- Crabmeat, Sun Dried Tomato, Muffalata, & Cream Cheese*
- Ground Beef, Spinach, Ricotta Cheese, Parmesan Cheese*

And Black Olives

\$4.50 Per Person

Pinwheel Sandwiches
Flour Tortillas
Rolled With Your Choice of Meat Or
Vegetarian Content
\$4.50 Per Person

Minimum of 75 People

All Prices are Subject to 18% Service Charge and 8.5% California Sales Tax. All Prices are Subject to Change Without Notice.

Ala Carte Hors D'oeuvres
Revised 1/28/15

The Grand Capitol Plaza Ballrooms
Beverage Service Options
(With Alcohol)

Fully Hosted Open Bar

Includes

*Maximum four hours Service - Glasses - Napkins - Unlimited Ice-Punch-Sodas-Full Bar, Beer Wine & Liquor
Bartender @ \$22.00 per hour + 3 hrs. Set-up and Tear Down
\$24.50 Per Person*

Cash Bar (No Host)

Includes

Includes Bartenders As Needed it

Requires

A Sales of \$10.00 minimum per person

Meaning if Event is for 125 People, Sales of \$1,250.00 will be required

Or for 150 People, sales of \$1500.00 and so on

Client Pays Difference if Actual Sales are Less Than Guarantee

Provided By Client

One Bartender for Every 100 Guests at \$22.00 Per Event Hour

Add 2 Hours for Set-Up and 1 Hour for Tear-Down.

Client Will Provide Own Alcoholic and Non-Alcoholic Beverages

At Capitol Plaza Halls and The Grand

Glasses, Napkins and Unlimited Ice are Included.

\$4.95 Per Person

Champagne Toast

(Champagne Provided by Client)

Chilling, Setup and Serving Champagne

\$1.75 Per Person

Wine Service Corkage Fee

(Table Service, No Bar)

\$2.50 Per Person (Minimum 100 People)

All prices are subject to 18% Service Charge and 8.5% Calif. Sales Tax. All prices are subject to change without notice.

*Beverage Service
Revised 1/28/15*