

# WEDDINGS CROWNE PLAZA SAN DIEGO



The *Crowne Plaza San Diego – Mission Valley* is like no other venue as we offer our lush, romantic Hanalei Courtyard, cascading waterfalls, and a selection of elegant ballrooms.

Our wedding packages provide you and your guests a variety of options; from our Award Winning Sushi to our delectable Dessert Stations!

Your special day can be as unique as you!

Our team will ensure that you feel our warm spirit from the beginning to the end – as we create the wedding of your dreams.

## ALL CEREMONY PACKAGES INCLUDE:

- A One Night Complimentary Deluxe Bridal Room
- Champagne & Sparkling Cider Toast
- Professional Cake Cutting Service
- Complimentary Menu Tasting
- Dance Floor & Stage
- Banquet Chairs & Tables (*Banquets, 60" or 72" Rounds*)
- Table Linens: White, Ivory or Black (*90" - half floor length*)
- Choice of Colored Napkins
- Votive Candles
- Special Room Rate For Guests
- Discounted Event Parking Rate for Guests- \$5
- Plated, Buffet or Action Station Menus
- 5 Hours of Ballroom Rental  
(*\$250 per hour for additional hours*)
- Discounted Prices for Bridal Shower, Rehearsal Dinner, Wedding Brunch, etc.



Wedding Specialist - Ashley Reid

(619) 819-7133 • areid@cp-sandiego.com

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# CEREMONY PACKAGES

Include:

Seating for Guests – White Samsonite Chairs

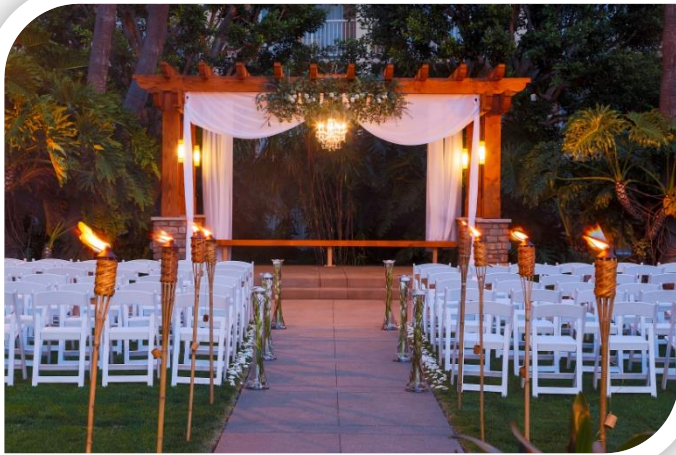
Chilled Citrus Water Station

1 hour for ceremony - Plus 1 hour Set Up

Rehearsal the day before the wedding

Speakers & Wired Microphone - \$175.00

Upgraded White Padded Chairs - \$3.00 each

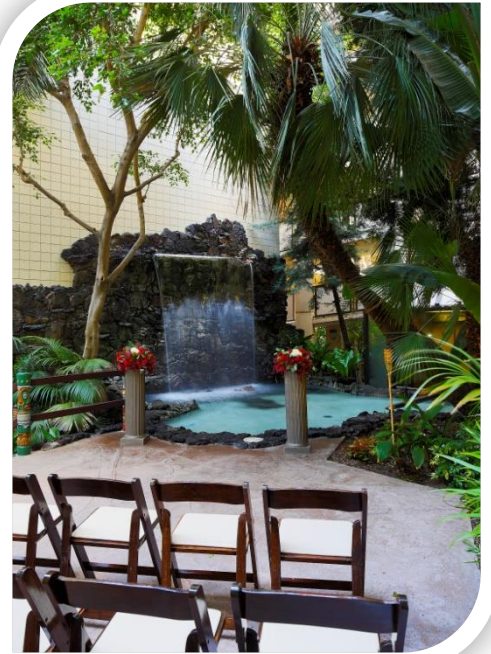


## HANAIEI COURTYARD - \$1,500

Romantic Courtyard

Perfect for Daytime or Sunset Weddings

Seats up to 300 Guests



## EAST ATRIUM - \$800

Enchanting Cascading Waterfall &  
Exotic Pond

Seats up to 60 Guests



## WEST ATRIUM - \$800

Intimate Setting Situated Amongst an Exotic  
Pond & Lush Landscape

Seats up to 75 Guests

# PLATED DINNER ENTRÉES

Entrée's Include:

Choice of Salad, Fresh Vegetables, Choice of Herbed Rice Pilaf,  
Lemon Couscous, Asiago Mashed Potatoes or Roasted Red Potatoes  
Dinner Rolls & Butter  
Freshly Brewed Kona Coffee, Hot Tea & Water

## LEMON THYME ROASTED

PORK LOIN - \$35

Apple Courvoisier Sauce

## SHRIMP & CRAB RAVIOLI - \$37

Chive & Champagne Cream Sauce

## CHICKEN FLORENTINE - \$38

Stuffed with Spinach, Ricotta & Pine Nuts

Roasted Red Pepper Cream Sauce

## CHICKEN TUSCANY - \$38

Stuffed with Portobello Mushrooms

Sun-Dried Tomato Basil Cream Sauce

## ROASTED ASIAN SALMON - \$38

Hoisin Miso Glaze

## MAHI MAHI MACADAMIA - \$39

Mango Beurre Blanc

## SLICED GRILLED TRI TIP - \$39

Mushroom Whiskey Sauce

## SESAME GARLIC MARINATED

LONDON BROIL - \$40

Sherry Lemongrass Sauce

## PLAZA DUET - \$42

Chicken with Garlic Ginger Demi Glace &  
Salmon with White Wine Beurre Blanc

## SURF & TURF - \$45

Beef Tenderloin with Green Peppercorn Sauce  
Choice of Grilled Salmon with Dill Cream  
Or Prawns with White Wine Beurre Blanc

## HERB ROASTED LAMB CHOPS - \$52

Thyme Balsamic Reduction



Split menus accommodated at the higher priced entrée

All prices are subject to 22% service charge and applicable sales tax



# SALADS

SELECT ONE SALAD FOR PLATED DINNER ENTRÉE OPTION

## SPINACH SALAD

Fresh Spinach Leaves, Sliced Strawberries,  
Red Onions, Jicama & Toasted Almonds  
Raspberry Vinaigrette

## NAPA SALAD

Baby Mixed Greens, Gorgonzola Cheese,  
Dried Cranberries & Candied Walnuts  
Balsamic Vinaigrette

## CAESAR SALAD

Crisp Romaine Leaves, Herbed Croutons &  
Parmesan Cheese  
Creamy Caesar Dressing

## CALIFORNIA SUNSHINE SALAD

Mixed Field Greens with Orange,  
Mango & Grapefruit, Toasted Almonds  
Mango Vinaigrette

## BAJA SALAD

Baby Mixed Greens, Roasted Corn & Black Beans,  
Red Bell Pepper, Queso Fresco &  
Crispy Tortilla Strips  
Cilantro Vinaigrette

# VEGETARIAN ENTRÉES

PRICING WILL BE THE SAME PRICE AS ENTRÉE SELECTION

## MUSHROOM RAVIOLI

Pesto Cream Sauce  
Market Vegetables

## QUINOA PILAF

*(Vegan, Gluten-Free, Dairy-Free)*  
Balsamic Garlic Drizzle  
Herb Grilled Vegetables

## HERB GRILLED VEGETABLES STACK

Penne Pasta & Marinara Sauce

## WOK SEARED TOFU STIR FRY

*(Vegan, Dairy-Free)*  
Asian Vegetables, Sesame Seeds & Peanuts  
Jasmine Rice

## THREE CHEESE ENCHILADAS

Roasted Tomatillo Sauce  
Mexican Rice & Black Beans

## LINGUINI MEDITERRANEAN

Linguini, Oven Roasted Vegetables & Feta Cheese  
Sun-Dried Tomatoes & Basil Cream Sauce

Split menus accommodated at the higher priced entrée

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# DINNER BUFFET

MINIMUM OF 50 GUESTS - 1 ½ HOUR BUFFET

- Two Entrée Selections - \$42 per person
- Three Entrée Selections - \$44 per person
- Add an additional entrée - \$5 additional per person
- Children ages 3 – 12 - ½ price

## ENTRÉE SELECTIONS

### CHICKEN PICATTA

Lemon Caper Sauce

### BAKED MAHI MAHI

Teriyaki Ginger Glaze

### GRILLED TRI TIP

Green Peppercorn Sauce

### SCAMPI STYLE CHICKEN

Garlic, Capers, Tomato, Tarragon & White Wine Beurre Blanc

### GRILLED SALMON

Chive & Champagne Cream Sauce

### LINGUINI DEL MAR

Fresh Seafood, Tomatoes, Serrano Peppers, Cilantro & White Wine Beurre Blanc

### \*PEPPER-CRUSTED BEEF TENDERLOIN

Carved to Order



### *All Buffets Include:*

Tomato, Mozzarella & Basil Salad

Roasted Corn Salad

Baby Mixed Greens with Assorted Dressings

Fresh Vegetables

Selection of Two Accompaniments:

Herbed Rice Pilaf, Lemon Couscous, Asiago Mashed Potatoes or Roasted Red Potatoes

Dinner Rolls & Butter

Beverage Station with Water, Freshly Brewed Kona Coffee, Decaf Coffee, Iced Tea & Hot Tea

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# PACIFIC ISLAND BUFFET

MINIMUM OF 50 GUESTS - 1 ½ HOUR BUFFET

Two Entrée Selections - \$42 per person  
Three Entrée Selections - \$44 per person  
Add an additional entrée - \$2 additional per person  
Children ages 3 – 12 - ½ price

## ENTRÉE SELECTIONS

### GRILLED CHICKEN BREAST

Light Coconut Curry Sauce

### CITRUS GLAZED CHICKEN

### SESAME GARLIC MARINATED LONDON BROIL

Sherry Lemongrass Sauce

### SLOW ROASTED KAHLUA PORK

### BAKED MAHI MAHI

Garlic Ginger Sauce

### \*ROASTED SUCKLING PIG

Whole Suckling Pig Roasted to Perfection with Presentation



### *All Buffets Include:*

Tropical Fruit Display  
Pineapple Coconut Coleslaw  
Mixed Green Greens & Savory Cabbage  
Julienne Vegetables, Mandarin Oranges & Crispy Won Tons

### Accompaniments:

Jasmine Rice, Wasabi Mashed Potatoes, Asian Vegetable Stir Fry with Straw Mushrooms & Peapods  
Assorted Rolls & Butter

Beverage Station with Water, Freshly Brewed Kona Coffee, Decaf Coffee, Iced Tea & Hot Tea

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# WEDDING STATIONS

MINIMUM OF 50 GUESTS - 1 ½ HOUR STATION

Four Stations - \$44 per person

Five Stations - \$50 per person

Children ages 3 – 12 - ½ price

## *All Wedding Stations Include:*

Beverage Station with Water, Freshly Brewed Kona Coffee, Decaf Coffee, Iced Tea & Hot Tea

### GOURMET SALAD STATION

Baby Mixed Greens Salad with Gorgonzola Cheese, Dried Cranberries, Candied Walnuts, Lemon Thyme Vinaigrette  
Caprese Salad with Vine-Ripened Tomato, Buffalo Mozzarella & Basil  
Green Bean & Grilled Portobello Mushroom Salad  
Artisan Breads

### CHILLED SEAFOOD STATION

Baja Seafood Ceviche & Tortilla Chips  
Seared Ahi Seaweed Salad  
Assorted Sushi served with Pickled Ginger, Soy Sauce & Wasabi

### CARVING STATION

Pepper Crusted Tri Tip  
With Béarnaise Aioli & Au Jus  
Roasted Turkey Breast  
With Cranberry Orange Chutney, Dijon Mustard  
Silver Dollar Rolls

### GOURMET MAC-N-CHEESE STATION

Mac-N-Cheese fresh baked with Asiago, Cheddar, Fontina & Parmesan Cheese  
Toppings: Smoked Bacon, Caramelized Onions, Sautéed Shrimp, Roasted Red Peppers & Chives

### MARTINI MASHED POTATO STATION

Creamy Garlic Mashed Potatoes  
Toppings: Smoked Bacon, Caramelized Onions, Sautéed Mushrooms, Bleu Cheese, Cheddar, Sour Cream & Chives

### MINI TACO STATION

Grilled Carne Asada, Mahi Mahi & Carnitas  
Gourmet Salsa Bar  
Mini Corn & Flour Tortillas  
Traditional Condiments



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# HORS D'OEUVRES PACKAGES

DECADENT BITES - \$10 PER PERSON

GOURMET CHEESE DISPLAY

Imported & Domestic Cheeses,

Accompanied with Sliced Baguettes & Assorted Crackers,

Garnished with Fresh Fruit

&

Choice of Two Tray Passed Hors d'Oeuvres

A TASTE OF THE ISLANDS - \$12 PER PERSON

SUSHI DISPLAY

Award Winning Signature Specialty

Variety of Fresh Sushi Rolls & Nigiri

Soy Sauce, Wasabi & Pickled Ginger

&

Choice of Two Tray Passed Hors d'Oeuvres



## TRAY PASSED HORS D'OEUVRES

MINIMUM OF 50 PIECES PER ITEM

**COLD - GOURMET \$4.50 per piece**

Blackened Beef Tenderloin with Ancho Chile on  
Melba Toast

Duck with Honey & Ginger in Tartlet

Lobster Medallion Canape

Fig & Gorgonzola Wrapped in Prosciutto

Cucumber Deviled Crab

Thai Shrimp on Toast

**COLD - DELUXE \$4 per piece**

Smoked Turkey and Asparagus Canape

Ahi Poke

Buffalo Mozzarella, Tomato & Basil on Focaccia

Chicken Prosciutto Pinwheel

Date, Raspberry & Boursin Canape

Shrimp Salad on Baguette

**HOT - GOURMET \$4.50 per piece**

Coconut Shrimp

Chicken Chao on a Sugarcane Skewer

Duck & Mango Brochette with Plum Sauce

Maryland Crab Cakes with Spicy Remoulade Sauce  
Chicken or Spicy Potato Samosas with Mango Chutney

Spinach Spanakopita

Shrimp & Andouille Brochette

Chicken Skewers with Teriyaki or Ancho Chile Sauce

Mushrooms Stuffed with Sausage & Bleu Cheese

**HOT - DELUXE \$4 per piece**

Chicken Tenders with Sweet & Sour Sauce

Herb Breaded Artichoke with Goat Cheese

Mini Lumpia with Asian Dipping Sauce

Hanalei Vegetarian Egg Rolls

Meatballs with BBQ or Sweet & Sour Sauce

Chicken Won Ton with Sweet & Sour Sauce

Pork Pot Stickers with Spicy Mustard Sauce

Mini Quiche Lorraine

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# HORS D'OEUVRES DISPLAYS

## DISPLAY SERVINGS

Small Serves - 25 guests

Medium Serves - 50 guests

Large Serves - 100 guests

### HANAIEI SUSHI DISPLAY

**\*\*Award Winning Signature Specialty\*\***

Variety of Fresh Sushi Rolls & Nigiri

Soy Sauce, Wasabi & Pickled Ginger

**SMALL \$350**

**MEDIUM \$550**

**LARGE \$850**

### ANTIPASTO DISPLAY

Authentic Italian Party Platter with  
Italian Meats, Cheeses, Olives,  
Marinated Vegetables & Artisan Breads

**SMALL \$250**

**MEDIUM \$450**

**LARGE \$500**

### GOURMET CHEESE DISPLAY

Imported & Domestic Cheeses  
Sliced Baguettes & Assorted Crackers  
Garnished with Fresh Fruit

**SMALL \$250**

**MEDIUM \$450**

**LARGE \$500**

### BRUSCHETTA DISPLAY

Smoked Tomato Bruschetta, Olive Tapenade &

Basil Pesto Aioli

Sliced Grilled Baguettes

**SMALL \$200**

**MEDIUM \$300**

**LARGE \$400**

### GRILLED VEGETABLE DISPLAY

Herb Grilled Market Vegetables, Pepperoncinis,  
Kalamata & Green Olives, Hummus, Tzatziki

Dip & Pita Bread

**SMALL \$200**

**MEDIUM \$300**

**LARGE \$400**

### SHRIMP DISPLAY

Chilled Jumbo Shrimp, Cocktail Sauce & Lemon  
Wedges

**SMALL \$400**

**MEDIUM \$600**

**LARGE \$900**



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# LATE NIGHT SNACKS

1 HOUR STATION

Select 3 Items - \$12 PER PERSON

## MINI BBQ PULLED PORK SLIDERS

Coleslaw

## MINI ALL BEEF BURGERS

Cheddar & Jack Cheese, Ketchup and Mustard

## MINI ALL AMERICAN HOT DOGS

Ketchup, Mustard & Relish

## MINI GRILLED CHEESE SANDWICHES

Sharp Cheddar Cheese, Artisan Country Bread

## GOURMET GARLIC & PARMESAN TATER TOTS

Assorted Dipping Sauces

## LIL STACKS OF PANCAKES

Maple Syrup & Whipped Butter

## MARINATED CHICKEN TENDERS

Teriyaki, Sweet Chili & Buffalo Style

## MINI KABOBS

Teriyaki Chicken & Hoisin Ginger Beef with  
Pineapple and Red Pepper

## CHILDREN'S MENU- \$18.95

Children age 3 - 12 - Includes Fruit Cup & Drink

### Chicken Tenders

with French Fries OR Macaroni & Cheese

### Cheeseburger

with French Fries OR Macaroni & Cheese



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# DESSERT STATION

MINIMUM OF 50 GUESTS- 1 ½ HOUR STATION

## MINI FLOAT STATION - \$8

Refreshing Classic Floats made to order with Vanilla Ice Cream

Classic Root Beer Float

Orangesicle Float

Coke Float

## S'MORETINI TIME - \$9

Elevate your S'mores into an Elegant Dessert 'Martini'

Graham Cracker Crumbs

Marshmallow Crème

Chocolate Mousse

Topped with Chocolate Shavings & Rolled Chocolate Pirouette

## SWEET TEMPTATIONS STATION - \$10

Exquisite Miniature Pastries in Artful Mirror Display

Cream Puffs, Eclairs, Napoleons,

Fruit Tarts, Sponge Cakes & Mousses

Decorated with Chocolate, Fruit & Sugar Pearls



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# BAR PACKAGES

## ONE HOUR HOSTED PACKAGES

### BEER, WINE & SOFT DRINKS

**\$10.00 PER PERSON**

**EACH ADDITIONAL HOUR \$6.00 per person**

Domestic & International Beers

House Select Wines

Soft Drinks, Juice & Bottled Waters

### WELL BAR

**\$14.00 PER PERSON**

**EACH ADDITIONAL HOUR \$8.00 per person**

Domestic & International Beers

House Select Wines

Soft Drinks, Juice & Bottled Waters

Well Liquor Brands:

Heaven Hill Kentucky Whiskey, Clan MacGregor Scotch, Nikolai Vodka, Taaka Gin, Bartons Rum, Lahaina Dark Rum, Montezuma Tequila, Vermouth Sweet & Dry, Triple Sec

### CALL BAR

**\$17.00 PER PERSON**

**EACH ADDITIONAL HOUR \$11.00 per person**

Domestic & International Beers

House Select Wines

Soft Drinks, Juice & Bottled Waters

Call Liquor Brands:

El Jimador Blanco Tequila, Seagrams 7 Canadian Whiskey, Jack Daniels Whiskey, Bombay Gin, Absolut Vodka, Captain Morgan Spiced Rum, Bacardi Superior Rum, Kahlua Coffee Liqueur, Bailey's Irish Cream, Jameson Irish Whiskey, Makers Mark Bourbon, Crowne Royal Canadian Whiskey, Disaronno Amaretto Liqueur

### PREMIUM BAR

**\$20.00 PER PERSON**

**EACH ADDITIONAL HOUR \$14.00 per person**

Domestic & International Beers

House Select Wines

Soft Drinks, Juice & Bottled Waters

Premium Liquor Brands:

Grey Goose Vodka, Patron Anejo Tequila, Hennessy Cognac, Glenlivet 12year Scotch, Jamison Whiskey, Bombay Sapphire Gin



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# BAR PRICES

## HOSTED BAR

WELL	\$7.00
CALL	\$8.00
PREMIUM	\$10.00
DOMESTIC BEER	\$5.50
IMPORTED BEER	\$6.50
HOUSE WINE	\$6.00
SOFT DRINKS	\$3.00
JUICES & WATERS	\$3.00

## CASH BAR

WELL	\$8.00
CALL	\$9.00
PREMIUM	\$11.00
DOMESTIC BEER	\$6.00
IMPORTED BEER	\$7.00
HOUSE WINE	\$7.00
SOFT DRINKS	\$3.50
JUICES & WATERS	\$3.50

Drink Tickets - \$6.00 each (well bar, beer, wine, or soft drinks)

Drink Tickets - \$7.00 each (upgraded bar)



**\$100.00 Bar Minimum Per Hour Per Bar (2 Hour Minimum)**

**OR**

**\$100.00 Bartender Fee Per Bartender**

## **OPTIONAL BEVERAGE STATION**

**Raspberry Iced Tea, Lemonade or Fruit Punch - \$65 per Gallon**

*Hosted beverages are charged based on consumption*

*All prices are subject to 22% service charge and applicable sales tax*

# BRIDAL SHOWER *OR*

## DAY AFTER BRUNCH

### AFTERNOON TEA - \$21

Sliced Seasonal Fresh Fruit

Assorted Tea Sandwiches

Vegetable Crudit  with Ranch Dressing

Scones with Assorted Fruit Preserves & Whipped Butter

Mini Pastries & Fruit Tarts

### GRILLED PANINI & SALAD STATION - \$24

Sliced Seasonal Fresh Fruit

Napa Salad with Cranberries, Candied Walnuts & Gorgonzola

Artichoke & Feta Mediterranean Pasta Salad

Tomato, Mozzarella & Basil Caprese on Whole Wheat Ciabatta

Roast Turkey Breast with Pesto Aioli on Flatbread

### CONTINENTAL BREAKFAST - \$18

Chilled Orange Juice

Fresh Bakery Basket

### OPTIONAL ADD ONS

Yogurts - \$3.00 each

Bagels & Cream Cheese - \$3.00 each

Sliced Fresh Fruit Tray - \$3.00 per person

Raspberry Iced Tea , Lemonade or Fruit Punch - \$65 per Gallon

Champagne, Bellinis & Mimosas - \$7.00 per person

All Options Include A Beverage Station with Water, Freshly Brewed Kona Coffee & Hot Tea



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