## Congratulations on Your Engagement







## THE CROWNE PLAZA FOSTER CITY THE PERFECT VENUE FOR YOUR WEDDING RECEPTION

THE MAGELLAN BALLROOM 150 TO 600 GUESTS.
THE BAY VIEW ROOM WITH A SAN FRANCISCO SKYLINE VIEW FOR 50 GUESTS.
THE MARCO POLO ROOM, CHIT CHAT LOUNGE AND WATERFALL SURROUNDED ATRIUM FOR 150 GUESTS.

## ASK WEDDING CONSULTANT, JULIE FABER ABOUT DISCOUNTS FOR FRIDAY AND SUNDAY



CROWNE PLAZA FOSTER CITY
1221 CHESS DRIVE, FOSTER CITY, CA 94404
MAIN: 650.570.5700 CATERING DIRECT: 650.295.6129 JULIE FABER:
650.295.6168

## Juliet Rose Buffet

SUPER PREMIUM HOSTED BAR AND BEVERAGE STATION COMPLETE BAR SERVICE, CHAMPAGNE AND SPARKLING CIDER

HORS D' OEUVRES

ARTISANAL CHEESE AND VEGETABLE DISPLAY
WHITE GLOVE BUTLER PASSED
2 HOT & 2 COLD HDOS

PERRIER JOUET GRAN CHAMPAGNE TOAST A GLASS TO TOAST THE BRIDE & GROOM

SEAFOOD MARKET
PRAWNS, OYSTERS, AND DISPLAY OF SMOKED SALMON

**BUFFET DINNER** 

FRESH FRUIT DISPLAY
FOUR SALADS, TWO ENTREES
TWO CARVERY ITEMS AND THREE ACCOMPANIMENTS
COFFEE SERVICE

SUPER PREMIUM WINE SERVICE TWO BOTTLES OF WINE ON EACH TABLE

PERSONALIZED WEDDING MENUS
COMMEMORATIVE MENUS FOR EACH GUEST

**CUSTOM ICE CARVING** 

WEDDING CAKE
CUSTOMIZED TO YOUR SPECIFICATIONS
THE CAKERY

CHAIR COVERS WITH SASHES YOUR CHOICE OF SASH COLOR

WHITE PIPE & DRAPE BEHIND HEAD TABLE

FLOWER ARRANGEMENTS

FLOWER ARRANGEMENTS FOR THE HEAD TABLE, CAKE TABLE AND GUEST BOOK TABLE
FLOWER ARRANGEMENTS FOR GUEST TABLES
VASE ON A MIRRORED TILE WITH THREE VOTIVE CANDLES

COMPLIMENTARY BRIDAL SUITE
CHILLED CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

FIRST YEAR ANNIVERSARY PACKAGE
SATURDAY NIGHT STAY COMPLETE WITH CHOCOLATE COVERED STRAWBERRIES, CHAMPAGNE,
FLOWERS AND
SUNDAY BRUNCH FOR FOUR

\$180.00 PER PERSON \$8.00 PER PERSON ADDITIONAL ITEM

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## Juliet Rose Buffet

#### Hors D'Oeuvres

#### CHEF'S CHEESE DISPLAY

SELECTION OF INTERNATIONAL AND LOCAL ORGANIC CHEESES, ARTESIAN BREAD, CROSTINI, TOASTED NUTS, DRIED FRUITS AND LOCAL HONEY

#### CRUDITÉ DISPLAY

FRESH LOCAL FARM VEGETABLES TO INCLUDE BABY CARROTS, RADISH, CUCUMBER, BABY TOMATOES, CELERY, SUGAR SNAP PEAS, SWEET PEPPERS, ASSORTED OLIVES AND RANCH DRESSING

SELECT TWO COLD AND TWO HOT HORS D'OEUVRES

Cold Hors D'oeuvres

PEAR AND GORGONZOLA CROSTINI

CALIFORNIA ROLL WASABI AND SOY SAUCE

BOURSIN CHEESE AND WALNUT ON TOAST ROUND

RATATOUILLE OF VEGETABLE ON POTATO ROUND

SUN DRIED APRICOT
CREAM CHEESE AND CALIFORNIA PISTACHIO

GOAT CHEESE ON SOURDOUGH CROUTONS
THAI ASPARAGUS

Hot Hors D'oeuvres

**SPANAKOPITA**SPINACH AND FETA CHEESE IN PHYLLO

THAI CHICKEN SATAY WITH PEANUT SAUCE

MINIATURE BEEF WELLINGTON

CRISPY COCONUT SHRIMP
WITH SWEET HOT CHILI SAUCE

COCKTAIL CRAB CAKE WITH CHIPOTLE AIOLI

PEPPER SMOKE BACON WRAPPED SCALLOPS

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## Juliet Rose Buffet

#### Select Four Salads

#### MIXED SEASONAL GREENS

GORGONZOLA CHEESE, CANDIED PECANS, SUN DRIED CRANBERRIES AND CABERNET SAUVIGNON VINAIGRETTE

#### HEARTS OF ROMAINE

ASIAGO CHEESE, HERBED CROUTONS, PEAR TOMATOES AND CHAMPAGNE VINAIGRETTE

#### COASTAL GREEN SALAD

FUJI APPLES, FETA CHEESE, CANDIED PECAN WITH RED WINE VINAIGRETTE

#### ASIAN CHICKEN SALAD

SNOW PEAS, RED PEPPERS AND ORIENTAL DRESSING

#### BABY ARUGULA AND RADICCHIO SALAD

ROASTED PEARS, CANDIED PECAN, GOAT CHEESE AND BALSAMIC VINAIGRETTE

#### CHOPPED SALAD

ICEBERG LETTUCE, BABY SPINACH, TOMATO, RADISH, CUCUMBER, CORN, CARROT, SWEET PEPPERS AND WHITE BALSAMIC DRESSING

#### MARINATED MUSHROOM SALAD

GRILLED SWEET PEPPERS WITH ARTICHOKES, EGGPLANT, AND CRIMINI MUSHROOMS WITH LEMON OIL

#### FRESH MOZZARELLA

WITH BABY HEIRLOOM TOMATOES AND OLIVES WITH EXTRA VIRGIN OLIVE OIL

#### SALAD NICOISE

ALBACORE TUNA AND BALSAMIC VINAIGRETTE

#### ROASTED RED AND GOLDEN BEET CARROT SALAD

HONEY MUSTARD DRESSING

#### **ANTIPASTO SALAD**

GRILLED ROOT VEGETABLES, CURED SALAMI AND MANCHEGO CHEESE

#### YUKON POTATO SALAD

WHOLE GRAIN, SWEET PICKLED RELISH AND SCALLIONS

#### CALIFORNIA ORGANIC RED QUINOA,

BUTTERNUT SQUASH, CRANBERRY AND PUMPKIN SEED SALAD

Seafood Market

JUMBO PRAWNS ON SHAVED ICE
OYSTERS IN THE HALF SHELL
LEMON. COCKTAIL AND AIOLI SAUCE

Display of Smoked Salmon Lemon, Capers and Diced Bermuda Onions

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# Juliet Rose Buffet Select Two Entrees

PAN SEARED CHICKEN BREAST

SAGE, SHALLOT, PANCETTA AND NATURAL REDUCTION

CHICKEN PICATTA

LEMON PARSLEY CAPER SAUCE

BRAISED CHICKEN CURRY

RED THAI COCONUT BROTH, FRESH PINEAPPLE AND SWEET PEPPERS

CRISPY CHICKEN

SWEET AND SPICY ORANGE GLAZE

**OVEN ROASTED TILAPIA** 

CITRUS DILL VELOUTE

PAN SEARED SALMON

LEMON BUTTER SAUCE

Select Two Carvery Otems

SEA SALT CRUSTED TURKEY

HOUSE MADE TURKEY GRAVY AND CRANBERRY

RELISH

MARINATED LEG OF LAMB

ROSEMARY AND GARLIC SYRAH PAN JUS AND MINT SAUCE

SLOW ROASTED PRIME RIB OF BEEF

KANSAS CITY STYLE SPICE RUB. Au Jus. Creamed Horseradish

CAJUN SPICE NEW YORK STRIPLOIN

BRANDY PAN JUS

**BEEF TENDERLOIN** 

HERB BREAD CRUMB, BÉARNAISE SAUCE AND

CREAMED HORSERADISH

SARLIC HERB RUBBED PORK LOIN

THYME DEMI-GLAZE

SLICED NATURAL BEEF TRI-TIP

MUSHROOM RAGU

CANNELLINI BEAN RAGU

BRAISED LEEKS, SUNDRIED TOMATO AND

CRIMINI MUSHROOM

BRAISED CHICKPEA

WITH SEASONAL LOCAL FARM VEGETABLES

**BUTTERNUT SQUASH RAVIOLI** 

CARAMELIZED SQUASH AND NUTMEG CREAM SAUCE

Select Three Accompaniments

FRESH SEASONAL VEGETABLES

HARICOT VERT WITH BABY VEGETABLES

ROASTED WILD MUSHROOMS

MIXED WILD RICE PILAF

STEAMED JASMINE RICE

ROSEMARY INFUSED YUKON POTATOES

GARLIC MASHED POTATOES

POTATO AU GRATIN

CREAMY ARTISANAL MAC N CHEESE

PENNE PASTA WITH SUNDRIED TOMATO

AND BASIL MARINARA SAUCE

WEDDING CAKE COFFEE SERVICE



AVAILABLE FOR CHILDREN THIRTEEN & UNDER ALL CHILDREN'S MENUS INCLUDE MILK & SODA

#### **STARTER**

#### SELECT ONE

FRESH MELON AND BERRIES

GREEN SALAD WITH RANCH DRESSING

SOUP OF THE DAY

#### **ENTREE**

#### SELECT ONE

PIZZA CHEESE OR PEPPERONI

HAMBURGER OR CHEESEBURGER
PICKLES, ONION, TOMATO ON A BED OF LETTUCE
SERVED WITH FRENCH FRIES

CRISPY CHICKEN TENDERS , FRESH VEGETABLES, FRENCH FRIES KETCHUP AND BBQ SAUCE

PENNE PASTA
TOMATO MARINARA SAUCE AND FRESH VEGETABLES

CREAMY MAC N CHEESE FRESH VEGETABLES

DESSERT

VANILLA ICE CREAM WITH FRESH STRAWBERRIES

\$22.00 PER CHILD

### Wine List

#### White Wine

#### Red Wine

#### **CHARDONNAY**

#### CABERNET SAUVIGNON

ROBERT MONDAVI, NAPA VALLEY STERLING, CENTRAL COAST KENDALL JACKSON, VINTNERS RESERVED LA CREMA, SONOMA COAST ROMBAUER, NAPA VALLEY CARNEROS	\$34.00 \$38.00 \$40.00 \$42.00 \$65.00	ROBERT MONDAVI, NAPA VALLEY J LOHR, MONTEREY STERLING, CENTRAL COAST KENDALL JACKSON, VINTNERS RESERVED SILVER OAK, ALEXANDER VALLEY	\$34.00 \$35.00 \$38.00 \$40.00 \$105.00
OTHER WHITES J. LOHR, SAUVIGNON BLANC, MONTEREY SANTA MARGARITA, PINOT GRIGIO VINTNER'S RESERVE TWOMEY, SAUVIGNON BLANC, NAPA VALLE	\$32.00 \$42.00 Y \$45.00	PINOT NOIR  J. LOHR, MONTEREY  CARMEL ROAD, MONTEREY	\$35.00 \$37.00
CHAMPAGNE GLORIA FERRER BLANC DE NOIRS PERRIER-JOUET GRAND BRUT, FRANCE	\$37.00 \$80.00	MERLOT ROBERT MONDAVI, NAPA VALLEY STERLING, CENTRAL COAST TWOMEY, NAPA VALLEY	\$34.00 \$36.00 \$75.00

#### **ZINFANDEL**

BERINGER WHITE, NAPA VALLEY \$32.00 NAPA CELLARS, RED NAPA VALLEY \$37.00

## Beverage Service

#### No Host Beverages

#### **HOSTED BEVERAGES**

DOMESTIC BEER	\$6.00	DOMESTIC BEER	\$6.00
IMPORTED/MICROBREWERY BEER	\$7.00	IMPORTED/MICROBREWERY BEER	\$7.00
HOUSE WINE AND CHAMPAGNE  BY THE GLASS	\$8.00	House Wine and Champagne  By the Glass	\$8.00
Premium Wine		Premium Wine	
By the Glass	\$9.00	By the Glass	\$9.00
Call Liquor	\$8.00	CALL LIQUOR	\$8.00
Premium Liquor	\$9.00	Premium Liquor	\$9.00
SUPER PREMIUM LIQUOR	\$10.00	SUPER PREMIUM LIQUOR	\$10.00
SOFT DRINKS	\$4.25	SOFT DRINKS	\$4.25
Mineral Water	\$4.25	MINERAL WATER	\$4.25
RED BULL	\$6.00	RED BULL	\$6.00

BEVERAGE AND BAR SERVICE CHARGES BASED ON CONSUMPTION

There is a \$250.00 labor fee per bartender per 4-hour period for each bar. If the minimum of \$400.00 per bar sales are achieved, the labor fee of \$250 will be waived

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## Wedding Packages & Ala Carte Menus Include

COMPLIMENTARY ROOM RENTAL FOR FIVE HOURS ROOM SETUP

WHITE FLOOR LENGTH TABLE LINENS WITH ASSORTED COLORED NAPKINS MIRROR TILES, THREE VOTIVE CANDLES 24" OR 36" BUD VASE

DANCE FLOOR

WHITE PIPE & DRAPE BEHIND HEAD TABLE

TIERED RISERS FOR HEAD TABLE

UP-LIGHTED CAKE TABLE

COMPLIMENTARY GUEST PARKING

Transportation to and From San Francisco International Airport 6am — 10pm

Ala Carte Menus Available STARTING AT \$45 PER PERSON

Wedding Ceremony

Garden Atrium or Banquet Rooms for Ceremony Available WEDDING ARCH

Rehearsal Dinner

(MINIMUM 20 PEOPLE)

STARTING AT \$45 PER PERSON COMPLIMENTARY DINNER FOR BRIDE AND GROOM

Farewell Sunday Brunch
10:30 AM - 2 PM

RELIVE ALL THE MEMORIES OF YOUR SPECIAL DAY WITH YOUR WEDDING PARTY GUESTS AT CHAMPAGNE SUNDAY BRUNCH

> \$37.50 PER PERSON COMPLIMENTARY FOR THE BRIDE AND GROOM

> > Room Accommodations

SPECIAL ROOM RATES AVAILABLE FOR YOUR GUESTS

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## Reception Enhancements

Ice Cawing

Choose from our Selection or Design Your Own \$450 and up

Martini Luge

CHOOSE FROM OUR SELECTION OR DESIGN YOUR OWN. UP LIGHTED IN VARIOUS COLORS
PREMIUM LIQUOR ONLY. CHARGES BASED ON CONSUMPTION
\$500 and up

Tiered Cupcake Tower

CUPCAKE ARRANGEMENTS AVAILABLE PRICES VARY

Specialty Linens

ASSORTED COLORS AND STYLES AVAILABLE TO ENHANCE YOUR RECEPTION PRICES VARY

Chocolate Fountain

ATTENDANT FOR (1) HOUR, YOUR CHOICE OF WHITE, MILK OR DARK PREMIUM CHOCOLATE DIPPING ITEMS \$4.00 PER PERSON, EACH ADDITIONAL ITEM \$1.00 PER PERSON ASSORTED FRESH FRUIT, MARSHMALLOWS, COOKIES, POUND CAKE, GRAHAM CRACKERS OR PRETZELS

STARTING AT \$300

Floral Arrangements

FOR YOUR CENTERPIECES, CAKE TABLE, CHOCOLATE FOUNTAIN AND FLORAL PILLARS PRICES VARY

Up Lighting BEHIND HEAD TABLE \$

BEHIND HEAD TABLE \$150 ENTIRE ROOM \$450

White Pipe & Drape

BEHIND HEAD TABLE \$150

Personalized Wedding Menus

BEAUTIFUL PRINTED MENUS PRE-SET AT EACH TABLE SETTING \$75 PER 100 MENUS

Video Presentation Pachage

8' SCREEN, WIRELESS MICROPHONE, LCD PROJECTOR \$350

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## Outside Catering for Ethnic Weddings and Social Events

THE FOLLOWING IS A LIST OF SERVICES PROVIDED BY THE CROWNE PLAZA FOSTER WITH PREFERRED ETHNIC CATERERS

C.P. provides set up and tear down of your events

Professional wait staff and coordinator to serve your guests

Complimentary room rental for 5 hours

Room set up

Cake tables and registration and gift tables

White floor length linens with assorted colored naphins

Mirror tiles, three votive candles

Flower in bud vases

Dance floor

Tiered risers for head tables

White pipe and draping behind head table

Cake not included in package

Wedding and Specialty Cake Cutting

Coffee Service

CALL OUR CATERING DEPT FOR MORE INFORMATION

\$45 PER PERSON SATURDAY NIGHTS \$40 PER PERSON FRIDAY/SUNDAY

A 22% SERVICE CHARGE AND 8.75% SALES TAX WILL BE APPLIED TO ALL FOOD & BEVERAGE ITEMS