Congratulations on Your Engagement



Main: 650.570.5700





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
CATERING DIRECT: 650.295.6129
Julie Faber: 650.295.6168

The Orchid Buffet

HOSTED BEVERAGE STATION

DOMESTIC BEER, HOUSE WINE, CHAMPAGNE, SPARKLING CIDER AND SOFT DRINKS

Hors D' Oeuvres

CHEESE AND VEGETABLE DISPLAY

CHAMPAGNE TOAST

A GLASS TO TOAST THE BRIDE & GROOM

DELUXE BUFFET DINNER

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

WINE SERVICE

TWO BOTTLES OF WINE ON EACH TABLE

WEDDING CAKE

CUSTOMIZED TO YOUR SPECIFICATIONS
BY THE CAKERY

WHITE PIPE & DRAPE WITH UP LIGHTING

BEHIND HEAD TABLE

FLOWER ARRANGEMENTS

FLOWER ARRANGEMENTS FOR THE HEAD TABLE, CAKE TABLE AND GUEST BOOK TABLE
BUD VASE FOR GUEST TABLES
MIRROR TILE WITH THREE VOTIVE CANDLES

COMPLIMENTARY BRIDAL SUITE

CHILLED CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

FIRST YEAR ANNIVERSARY PACKAGE

SATURDAY NIGHT STAY COMPLETE WITH
CHILLED CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES
SUNDAY BRUNCH FOR TWO

\$120.00 PER PERSON

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

The Orchid 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 Four Salads

MIXED ORGANIC GREENS

CUCUMBER, BABY TOMATOES, CARROTS, LEMON HERB VINAIGRETTE

HEARTS OF ROMAINE AND RADICCHIO

BABY TOMATOES, ARTICHOKE HEARTS, CROUTONS, PARMESAN CHEESE AND CREAMY CAESAR DRESSING

COASTAL GREENS

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

BABY ARUGULA AND RADICCHIO

ROASTED PEARS, CANDIED PECAN, GOAT CHEESE AND BALSAMIC VINAIGRETTE

CHOPPED SALAD

ICEBERG LETTUCE BABY SPINACH, TOMATOES, 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

CAPRESE SALAD

RIPEN TOMATOES, FRESH MOZZARELLA, BASIL, EVVO AND BALSAMIC DRIZZLE

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

FRESH SEASONAL FRUIT AND BERRIES DISPLAY

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The Orchid Buffet

Select Two Entrees

PORCINI DUSTED CHICKEN BREAST

Pan Jus

CHICKEN CURRY

RED THAI COCONUT BROTH, FRESH PINEAPPLE AND SWEET PEPPERS

PAN SEARED CHICKEN BREAST

SAGE, SHALLOT, PANCETTA AND NATURAL REDUCTION

CHICKEN PICATTA

LEMON PARSLEY CAPER SAUCE

GARLIC HERB RUBBED PORK LOIN

BRUSSELS SPROUTS AND THYME DEMI GLAZE

SLICED NATURAL BEEF TRI TIP

GRILLED ASPARAGUS AND WILD MUSHROOM RAGU

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

PAN SEARED SALMON

LEMON BUTTER SAUCE

PAN SEARED SALMON

CORN, EDAMAME AND LEMON DILL VELOUTE

Мані Мані

TROPICAL SALSA AND LEMON BEURRE BLANC

SWORDFISH PARMESAN

ROASTED SWEET PEPPER COULIS

CANNELLINI BEAN RAGU

BRAISED LEEKS, SUNDRIED TOMATO AND CRIMINI MUSHROOM

BRAISED CHICKPEA

SEASONAL LOCAL FARM VEGETABLES

BUTTERNUT SQUASH RAVIOLI

CARAMELIZED SQUASH AND NUTMEG CREAM SAUCE

Select Two Carvery Items

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

WEDDING CAKE

COFFEE SERVICE

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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 <i>By the Glass</i>	\$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

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

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

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 Carving

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 \$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

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