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

The Gladiola

PREMIUM HOSTED BAR AND BEVERAGE STATION

COMPLETE BAR SERVICE, CHAMPAGNE & SPARKLING CIDER

HORS D'OEUVRES

CHEESE & VEGETABLE DISPLAY
TWO COLD AND TWO HOT WHITE GLOVE BUTLER PASSED HORS D 'OEUVRES

GLORIA FERRER CHAMPAGNE TOAST

A GLASS TO TOAST THE BRIDE & GROOM

FOUR COURSE DINNER

SELECTION OF APPETIZER, SALAD, ENTRÉE AND WEDDING CAKE COFFEE SERVICE

PREMIUM WINE SERVICE

TWO BOTTLES OF WINE ON EACH TABLE

CHAIR COVERS WITH SASHES

YOUR CHOICE OF SASH COLOR

PERSONALIZED WEDDING MENUS

COMMEMORATIVE MENUS FOR EACH GUEST

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
FLORAL ARRANGEMENT FOR GUEST TABLES
MIRRORED 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 REPLICA CAKE TOPPER SUNDAY BRUNCH FOR TWO

\$155.00 PER PERSON

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

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The Gladiola 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

BUTLER PASSED HORS D'OEUVRES SELECT TWO COLD AND TWO HOT

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 Horr D'oeuwrer

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**

The Gladiola Select One Appetizer

SLICED DUCK BREAST

CARAMELIZED BUTTERNUT SQUASH, BLACKBERRY GASTRIQUE

JUMBO PRAWN COCKTAIL

LEMON AND BLOODY MARY COCKTAIL SAUCE

Select One Salad

BABY GREEN SALAD

MIXED ORGANIC GREENS, CUCUMBER, BABY TOMATOES, CARROTS, LEMON HERB VINAIGRETTE

CROWNE CAESAR SALAD

HEARTS OF ROMAINE AND RADICCHIO, BABY TOMATOES, ARTICHOKE HEARTS, CROUTONS, PARMESAN CHEESE AND CREAMY CAESAR Dressing

SPINACH SALAD

BELGIAN ENDIVE, ENOKI MUSHROOMS, ROASTED RED PEPPERS. CANDIED PECANS AND RASPBERRY OR SESAME DRESSING

BOSC PEAR SALAD

BABY MIXED GREENS, CARAMELIZED PEAR, CRUMBLED GOAT CHEESE, SUNDRIED CRANBERRIES, TOASTED ALMONDS AND CARROTS WITH BALSAMIC VINAIGRETTE

STRAWBERRY & BRIE SALAD

BABY ARUGULA, SHAVED FENNEL & TOASTED ALMOND WITH WHITE BALSAMIC VINAIGRETTE

GREEK SALAD

BUTTER BIBB LETTUCE, CUCUMBER, SHAVED RED ONION, FETA CHEESE, BABY TOMATOES AND KALAMATA OLIVES WITH RED WINE VINAIGRETTE

CAPRESE SALAD

FRESH MOZZARELLA, RIPEN TOMATOES, MICRO GREENS, EVOO AND BALSAMIC DRIZZLE

ASPARAGUS CITRUS SALAD

BABY BLOND FRISEE LETTUCE, CARA CARA ORANGES, ROASTED ASPARAGUS, TOASTED PINE NUT, CONFETTI FLOWER AND CHAMPAGNE VINAIGRETTE

SHRIMP LOUIE SALAD

CHOPPED RADICCHIO AND BUTTER BIBB LETTUCE CUCUMBER, HARDBOILED EGG, BABY TOMATOES, KALAMATA OLIVES AND **CREAMY LOUIE DRESSING**

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The Gladiola Select Two Entrees

PORCINI DUSTED CHICKEN BREAST

MASCARPONE ORZO RICE CABERNET WINE JUS

CHICKEN MARSALA

CREAMY MASCARPONE POLENTA WILD MUSHROOM MARSALA SAUCE

CHICKEN FLORENTINE

FILLED WITH CARAMELIZED ONION, SPINACH & BOURSIN CHEESE, CREAMY POLENTA AND MARSALA WINE SAUCE

PAN SEARED SALMON

MASHED POTATOES, OYSTER MUSHROOM AND CAPER VELOUTE

OVEN ROASTED SALMON

MASHED POTATOES, OYSTER MUSHROOM AND CAPER VELOUTE

MACADAMIA NUT CRUSTED MAHI MAHI

WILD RICE PILAF AND BEURRE BLANC SAUCE

OVEN ROASTED SEA BASS

HEN OF WOOD MUSHROOM RISOTTO. HEIRLOOM CHERRY TOMATO FONDUE WITH FRESH DILL

SWORDFISH PARMESAN

PARMESAN PANKO CRUST, RICE PILAF AND WHITE WINE CITRUS CREAM

NORI AND SESAME CRUSTED HALIBUT

STEAMED BROWN RICE AND YUZU GINGER GLAZE

FIRE ROASTED PORK LOIN CHOP

CANDIED GARNET YAM PUREE AND HONEY DIJON REDUCTION

RED WINE BRAISED BEEF SHORT RIB

GARLIC MASHED POTATOES. MUSHROOM RED WINE DEMI-GLACE

SLOW OVEN ROASTED PRIME RIB OF BEEF

GARLIC MASHED POTATOES, CREAM HORSERADISH AND THYME PAN JUS

ANGUS NEW YORK STEAK

ROASTED FINGERLING POTATOES, AND MUSHROOM RED DEMI GLAZE

GRILLED FLAT-IRON STEAK

BOURSIN YUKON POTATO PUREE, AND **BRANDY PEPPERCORN SAUCE**

PETITE FILET MIGNON

GARLIC MASHED POTATOES AND BORDELAISE SAUCE

Vegetarian Entrees

ROASTED EGGPLANT (V)

MEDITERRANEAN VEGETABLES. TOMATO RAGU AND TOASTED BARLEY PILAF

BUTTERNUT RAVIOLI (V, GF)

BLOOMSDALE SPINACH, ORGANIC BABY VEGETABLES AND CANNELLINI BEAN CASSOULET

TOY BOX MUSHROOM RISOTTO (V, GF)

GRILLED ASPARAGUS, PORTOBELLO MUSHROOM, ROMA TOMATO AND BALSAMIC REDUCTION

SESAME CRUSTED TOFU (V, GF)

CRISPY NOODLES, BABY BOK CHOY, SUGAR SNAP PEAS, SWEET PEPPERS AND PONZU CITRUS SOY GLAZE

ORECCHIETTE PASTA (V)

SEASONAL SQUASH, CRIMINI MUSHROOM, BROCCOLINI AND TOMATO RAGU

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 VALLEY	\$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

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

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