



# Crowne Plaza San Francisco Airport Wedding Packages

*Wedding Packages Include:*

Gift Table, Cake Table and Guest Book Table

Dance Floor Setup and Room Rental

White Table Linens

Votive Candle Decorative Centerpieces

Champagne Toast

Complimentary Cake Cutting Service

Two Bottles of our House Wine per Table

Complimentary Self-Parking for You and Your Guests

Complimentary Suite for the night of the Wedding

All Food & Beverage prices are per person, subject to change, applicable to service charge and Current sales tax.



# Princess

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## Reception

Fruit Infused Water & Iced Tea

## First Course

California Greens

*Cherry Tomatoes, Cucumbers and Shredded Carrots, Ranch and Balsamic Dressings*

## Second Course

(Select one or two of the following)

Roasted Garlic Half Chicken

*Herb and Garlic Crusted Chicken with Saffron Rice*

Grilled New York Steak

*Served with Roasted Red Potatoes and Green Peppercorn Sauce*

Pan Seared Salmon

*Served with Caper Lemon Butter Sauce and Served with Rice Pilaf*

## Third Course

Complimentary Cake Cutting Fee

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**\$65.00**



# Emerald

## Reception

Fruit Infused Water & Iced Tea

Farm to Table Cheese Display

*An Assortment of Domestic and Imported Cheeses Displayed with Fresh Fruit Garnish*

*Served with an Assortment of Wafers and Sliced Baguettes*

Crudités Platter

*Served with Blue Cheese Dipping Sauce & Peppercorn Ranch*

## First Course

Crowne Plaza Salad

*Baby Mix Greens with Grapes, Point Reyes Blue Cheese, Toasted Walnuts, Pomegranate Vinaigrette*

## Second Course

(Select one or two of the following)

Chicken Marsala

*Roasted Chicken Breast with Marsala Mushroom Sauce and Served with Roasted Fingerling Potatoes*

Grilled Top Sirloin

*Grilled Medallions of Top Sirloin Served with Roasted Herbed Potatoes and Cabernet Reduction*

Pan Seared Salmon

*Served with Caper Lemon Butter Sauce and Served with Rice Pilaf*

## Third Course

Complimentary Cake Cutting Fee

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**\$80.00 per person**



# Marquise

## Reception

One Hour of Champagne, Iced Tea & Fruit Infused Water

Farm to Table Cheese Display

*An Assortment of Domestic and Imported Cheeses Displayed with Fresh Fruit Garnish*

*Served with an Assortment of Wafers and Sliced Baguettes*

Fresh Crudités Platter

*Served with Blue Cheese Dipping Sauce & Peppercorn Ranch*

Choice of Two Hors' D'oeuvres

Miniature Vegetable Spring Rolls with Soy Ginger Sauce

Vegetables Samosas

Spanakopita

Chicken Satay with Peanut Sauce

Sausage Stuffed Mushroom Caps

## First Course

Classic Caesar

*Hearts of Romaine, Grated Parmesan, Garlic Croutons, with a Creamy Caesar Dressing*

## Second Course

(Select one or two of the following)

Chicken Wellington

*Chicken Breast Stuffed with Mushrooms and Wrapped in Puff Pastry with Mashed Potatoes*

Grilled Tri-Tip

*Sliced Trip-Tip with Roasted Shallots Mushrooms Sauce Served with Mashed Potatoes*

Herb Crusted Halibut

*Fennel Tomato Sauce Served with Creamed Polenta*

## Third Course

Complimentary Cake Cutting Fee

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**\$95.00 per person**



# Radiant

## Reception

One Hour of Champagne  
Iced Tea & Fruit Infused Water  
Farm to Table Cheese Display  
*An Assortment of Domestic and Imported Cheeses Displayed with Fresh Fruit Garnish  
Served with an Assortment of Wafers and Sliced Baguettes*  
Fresh Crudités Platter  
*Served with Blue Cheese Dipping Sauce & Peppercorn Ranch*  
Choice of Three Hors' D oeuvres  
Miniature Vegetable Spring Rolls with Soy Ginger Sauce  
Vegetables Samosas  
Spanakopita  
Chicken Satay with Peanut Sauce  
Sausage Stuffed Mushroom Caps

## First Course

Micro Greens  
*Selection of Local Greens, Point Reyes Blue Cheese, Candied Pecans, Raspberry Vinaigrette*

## Second Course

(Select one or two of the following)  
Slow Roasted Prime Rib  
*Rubbed with Herbs & Spices, Served with Traditional Accompaniments; Thyme Potatoes*  
Filet Mignon  
*Red Wine Shallot Sauce, Yukon Gold Garlic Mashed Potatoes*  
Herb Crusted Halibut  
*Fennel Tomato Sauce Served with Creamed Polenta*

## Third Course

Complimentary Cake Cutting Fee  
Includes Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**\$110.00 per person**

