CROWNE PLAZA®
HOTELS & RESORTS

# SO MUCH MORE THAN A WEDDING

CROWNE PLAZA PALO ALTO | 2019

SO MUCH MORE

# THAN A HOTEL

A wedding isn't just any event. It's a celebration of two lives converging to create an entirely new path forward together. As the chosen venue for this celebration, we are being entrusted with the special responsibility of making all the activities surrounding your moment work seamlessly. The joy and satisfaction of watching a new couple forget about everything except each other, and enjoying their friends and family is simply wondrous. Thank you for your confidence and allowing us to partake in one of the most important times in your life.

CROWNE PLAZA®
HOTELS & RESORTS

## WELCOME YOUR GUESTS TO CROWNE PLAZA® PALO ALTO

All the elements you are looking for are right here. The Crowne Plaza Cabana – Palo Alto is made for weddings, with areas that easily transform to accommodate large parties, intimate gatherings and those in between. The service and creative tech features you need are here too, all wrapped in a modern, upscale hotel environment your guests will love.

## ACCOMMODATIONS

A full-service hotel with style, sophistication and a relaxed ambiance, the Crowne Plaza Palo Alto offers several different configurations of hotel rooms and suites. All of our 183 hotel rooms and 12 suites are designed with comfort and function in mind. Our upscale hotel rooms and suites are appointed with modern amenities, custom created premium furnishings and bedding, and spacious living areas.

- Premium TV channels
- Coffee/tea maker
- Complimentary wireless Internet access
- In room refrigerator
- 24 hour business center, fitness room
- In Room Dining Service
- Full Restaurant and Bar
- Valet parking available
- Outdoor swimming pool
- Sundry store
- Whirlpool & dry sauna

## ALL WEDDING PACKAGES INCLUDE:

- Rental of venue for five hours
- China, silverware, glassware, standard linens, napkins & champagne toast
- Setup and breakdown of tables and chairs
- Coffee & tea service
- Cake cutting service
- Bar setup and bartender labor fees
- Dance floor
- Votive candles
- Complimentary Self-Parking

### MENU TASTING

We want to make sure that you will love the food as much as we do. After a contract is signed, we can offer you a complimentary entree tasting for up to four guests.

WEDDING PACKAGE

# SAPPHIRE

ONE HOUR RECEPTION
Two passed Hors d'oeuvres
One displayed Hors d'oeuvre

TWO COURSE PLATED
OR BUFFET DINNER

COMPLIMENTARY ONE NIGHT
STAY IN THE HONEYMOON SUITE

Dance Floor, Cake Cutting
Service, Champagne Toast and
Complimentary Self- Parking

Rental of Venue for Five Hours

95.00 PER PERSON

WEDDING PACKAGE

# EMERALD

ONE HOUR RECEPTION
Three passed Hors d'oeuvres
One displayed Hors d'oeuvre

TWO COURSE PLATED
OR BUFFET DINNER

COMPLIMENTARY ONE NIGHT
STAY IN THE HONEYMOON SUITE

Mirrors for the Centerpieces

Reduce Corkage Fee for 750 ml
wine bottles for table service

Brunch for the newlyweds

Additional room for the Bridal
Party to "Get Ready"

105.00 PER PERSON

WEDDING PACKAGE

# DIAMOND

ONE HOUR RECEPTION
Four passed Hors d'oeuvres
Two displayed Hors d'oeuvres

THREE COURSE PLATED
OR BUFFET DINNER

COMPLIMENTARY TWO NIGHT
STAY IN THE HONEYMOON SUITE

Chair Upgrade
(Chiavari)

Upgraded Floor-length Linen

Waived Corkage Fee for 750ml
Wine Bottles for Table Service

Brunch for up to (6) Guests

Additional rooms for the Bridal
Parties to "Get Ready"

60,000 IHG Points towards nights
stay with a IHG Hotel

130.00 PER PERSON

# OUTDOOR CEREMONY

Image the sun peaking through the trees to illuminate your Unforgettable Day

- **PATIO CAPACITY** 250+ Guests
- **PRICE** $2,000
- **MICROPHONE/SPEAKER SET-UP** $700

## INCLUDED:

- Set-Up Chairs
- Set-Up Stage (if desired)
- Sectioned Off From Hotel Guests

## CHARGES & TAXES:

- A 22% taxable service charge and local sales tax will apply to all pricing

# OUTSIDE CATERING

49++ per person

## APPROVED VENDOR REQUIREMENTS

- Professionally Incorporated
- Valid Passing Health Certification From County
- Proof of insurance
- Caterer must be approved by the Hotel

## WHAT WE PROVIDE

- Mirror and Votive Candle Centerpiece
- Buffet Tables Buffet Banquet Service
- Stage & Dance floor
- Cake Cutting Service
- Glassware and Flatware
- Tables
- Chairs
- Basic Linens
- China

## CHARGES & TAXES:

- A 22% taxable service charge and local sales tax will apply to all pricing

# RECEPTION HORS D'OEUVRES & DISPLAY PLATTERS

| SAPPHIRE | EMERALD | DIAMOND |
|---|---|---|
| Two passed Hors d'oeuvres<br>One displayed Hors d'oeuvre | Three passed Hors d'oeuvres<br>One displayed Hors d'oeuvre | Four passed Hors d'oeuvres<br>Two displayed Hors d'oeuvres |

## HOT HORS D'OEUVRES

- Spanakopita
- Lobster Empanada
- Vegetable Samosa
- Mini Beef Wellington
- Kalua Pork Empanada
- Vegetable Pot Stickers
- Crab Cake, Harissa Aioli
- Crispy Vegetable Eggroll
- Mini Chicken Cordon Bleu
- Beef Satay, Teriyaki Glaze
- Crispy Falafel, Cucumber Raita
- Coconut Shrimp, Sweet Hot Chili Sauce
- Thai Chicken Satay, Spicy Peanut Sauce
- Citrus Cilantro Bacon Wrapped Scallops
- Chicken and Waffle Skewer, Maple Syrup

## COLD HORS D'OEUVRES

- Shrimp Louie Bouche
- Roquefort Stuffed Endive
- Black Truffle Deviled Egg
- Pear & Gorgonzola Crostini
- Heirloom Tomato Bruschetta
- Peppered Seared Ahi Tuna Crostini
- Smoked Salmon Asparagus Crostini
- Ratatouille of Vegetables on Potato Round
- Peppered Beef Tenderloin on Potato Pancake
- Sundried Apricot with Cream Cheese and California Pistachio
- Herbed Goat Cheese Crostini with Pesto Cream
- Smoked Salmon Cornet on Pumpernickel with Basil
- Crab Salad on Cucumber and Roasted Red Pepper Puree

## DISPLAY PLATTERS

- **CRUDITÉ**
  Fresh Local Farm Vegetables to include including: Baby Carrots, Radish, Cucumber, Baby Tomatoes, Celery, Sugar Snap Peas, Sweet Peppers, Assorted Olives, Ranch Dressing
- **MEDITERRANEAN DISPLAY**
  Hummus, Baba Ganoush, Tomato Olive Relish, Grilled Pita Bread
- **SEASONAL FRESH FRUIT AND BERRIES DISPLAY**
  Local Sourced and Seasonally Inspired Fruit and Organic Driscoll's Farm Sweet Berries
- **GRILLED VEGETABLE DISPLAY**
  Grilled Marinated Mushrooms, Artichoke Hearts, Peppers, Olives, Zucchini, Asparagus, Portobello, Yellow Squash, Herbs, Olive Oil
- **CHEF'S CHEESE DISPLAY**
  A Selection of International and Local Organic Cheeses, Artisan Bread, Crostini, Toasted Nuts, Fig Spread, Dried Fruits, Marshall Farm's Honey
- **ANTIPASTO DISPLAY**
  Assorted Cured Meats, Marinated Artichokes, Roasted Red Peppers, Marinated Tomato, Marinated Fresh Mozzarella, Manchego Cheese, Assorted Olives, Baguette Crostini

# PLATED WEDDING MENU

## SOUP

- **ROASTED TOMATO BISQUE**
  Fire Roasted Tomatoes, Fennel, Fresh Herbs, Roasted Garlic
- **MINESTRONE SOUP**
  Local Seasonal Vegetables, Tomato Herb Broth
- **CREAMY CHANTERELLE SOUP**
  Foraged Chanterelle Mushroom, Shallot, White Wine, Thyme
- **LOBSTER BISQUE**
  Tarragon Oil, Crème Fraiche

## SALADS

- **SALAD VERDE**
  Butter Lettuce, Fines Herbs, Shallots, Dijon Vinaigrette
- **ROASTED BEET SALAD**
  Mache, Frisée, Toasted Hazelnuts, Crumbled Goat Cheese, Balsamic Vinaigrette
- **ROASTED APPLE AND KALE**
  Radicchio, Dried Cranberries, Sliced Almonds, Grana Padano, Citrus Vinaigrette
- **CLASSIC CAESAR SALAD**
  Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Baby Tomatoes, Caesar Dressing

## MAINS ENTRÉES

- **ROASTED CHICKEN**
  Creamy Polenta, Natural Pan Jus
- **CHICKEN FRICASSEE**
  Chorizo Migas, Spanish Rice
- **CABERNET BRAISED SHORT RIB**
  Roasted Garlic Mash, Thyme Jus
- **OSSO BUCCO**
  Risotto Alla Milanese, Grilled Broccolini, Fine Herbs
- **PAN SEARED FILET MIGNON**
  Potato Confit, Wild Mushroom, Sun Dried Tomato Demi-Glace
- **PEPPERED NY STRIP**
  Roasted Garlic and Parsnip Puree, Port Wine Demi-Glace
- **HERB ROASTED SALMON**
  Lentil Bacon Cassoulet, Shaved Fennel, Basil Aioli
- **PAN SEARED SEA BASS**
  Roasted Baby Vegetables, Lemon Roasted Potatoes, Tarragon Chive Oil
- **BEEF AND PRAWNS**
  Grilled Petit Filet Mignon, Garlic Herb Jumbo Prawns, Truffle Mashed Potatoes, Brandy Sauce

Plated dinners are served with freshly baked rolls and freshly brewed regular coffee, decaffeinated coffee, selection of specialty teas and iced teas.

### CHOOSE:

1 SOUP OR SALAD
3 MAINS

## VEGETARIAN OPTIONS

- **POTATO GNOCCHI**
  Taleggio Cheese, Green Garlic, Spring Onions
- **EGGPLANT CAPONATA**
  Grilled Asparagus, Portobello Mushroom
- **CHANTERELLE FARRO RISOTTO**
  Black Truffle, Aged Parmesan, Chives
- **ROASTED HEIRLOOM TOMATO TAGLIATELLE**
  California Garlic, Basil, Butter, Aged Parmesan
- **GRILLED EGGPLANT NAPOLEON**
  Eggplant, Zucchini, Tomatoes, Polenta, Basil Tarragon Puree

# BUFFET WEDDING MENU

Buffets are served with freshly baked rolls and freshly brewed regular coffee, decaffeinated coffee, selection of specialty teas and iced tea.

## CHOOSE:

1 SOUP
2 SALADS
1 COMPOSED SALAD
4 MAINS
2 SIDES

## SOUP

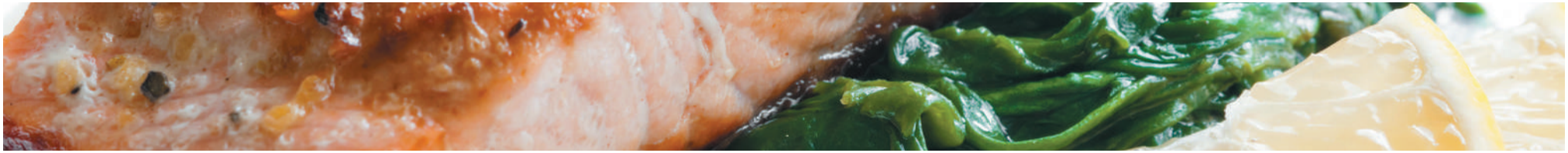
- **ROASTED TOMATO BISQUE**
  Fire Roasted Tomatoes, Fennel, Fresh Herbs, Roasted Garlic
- **MINESTRONE SOUP**
  Local Seasonal Vegetables, Tomato Herb Broth
- **BROCCOLI AND CHEDDAR SOUP**
  Roasted Gilroy Garlic, Aged White Cheddar

## SALADS

- **CHEF SALAD**
  Butter Lettuce, Radicchio, Artichoke Hearts, Kalamata Olives, Shredded Carrot, Crumbled Blue Cheese, Bacon, Ranch Dressing
- **KALE SALAD**
  Toasted Slice Almonds, Dried Cranberries, Roasted Apple Crumbled Goat Cheese, Champagne Vinaigrette
- **SPINACH SALAD**
  Applewood Smoked Bacon, Chopped Eggs, Baby Tomato, Shaved Carrot, Crumbled Blue Cheese, Balsamic Vinaigrette
- **ROMAINE SALAD**
  Hearts of Romain, Radicchio, Sliced Cucumber, Artichoke, Garlic Croutons, Shaved Parmesan, Caesar Dressing
- **TEX MEX ROMAINE SALAD**
  Grilled Corn, Black Beans, Sweet Peppers, Crispy Tortilla Strips, Chipotle Caesar Dressing
- **ANTIPASTO SALAD**
  Baby Mixed Greens, Pepperoncini Peppers, Kalamata Olives, Sweet Peppers, Artichoke Hearts, Shaved Red Onion, Sun Dried Tomato, Herb Vinaigrette

## COMPOSED SALADS

- **ROASTED BEET SALAD**
  Mache, Frisée, Toasted Hazelnuts, Crumbled Goat Cheese, Balsamic Vinaigrette
- **COUSCOUS SALAD**
  Roasted Red Pepper, Arugula, Olives, Crumbled Feta Cheese, Fresh Herbs, Lemon Dijon Vinaigrette
- **FARFALLE PASTA SALAD**
  Baby Tomatoes, Spinach, Mozzarella, Toasted Pine Nuts, Fresh Basil, Balsamic Dressing
- **WILTED KALE AND BARLEY SALAD**
  Parsley, Toasted Walnuts, Cucumber, Lemon Vinaigrette
- **CHICKPEA AND ROASTED BELL PEPPER SALAD**
  Tomato Vinaigrette



## MAINS

- **CHICKEN MARSALA**
  Wild Mushroom Marsala Sauce, Mascarpone Polenta
- **ROASTED TURKEY BREAST**
  Roasted Garlic Pan Jus
- **ACHIOTE RUBBED CHICKEN BREAST**
  Cilantro, Garlic, Citrus Marinade
- **PAN SEARED SALMON**
  Chardonnay Caper Sauce
- **GARLIC ROASTED SALMON**
  Herb Chimichurri
- **OVEN ROASTED COD**
  Fresh Dill Butter Sauce
- **GRILLED BEEF TRI TIP**
  Wild Mushroom Demi-Glace
- **PEPPER CRUSTED TOP SIRLOIN**
  Bourbon Demi-Glace
- **APPLE BRINED ROAST PORK LOIN**
  Leek Mustard Sauce
- **PULLED PORK**
  Chili and Roasted Tomatillo Salsa

## VEGETARIAN MAINS

- **CHANTERELLE FARRO RISOTTO**
  Black Truffle, Aged Parmesan, Chives
- **STUFFED BELL PEPPERS**
  Wild Rice, Bell Peppers, Onions, Cucumbers, Feta Cheese, Olives, Parsley, Oregano, Extra Virgin Olive Oil
- **CHICKPEA AND YUKA CARIBBEAN STEW**
  Onions, Garlic, Bell Peppers, Tomatoes
- **ROASTED MUSHROOMS BAKED IN PHYLLO**
  Bloomsdale Spinach, Leeks and Fennel Confit, Sweet Pepper Veloute
- **CUMIN BRAISED CHICKPEA**
  Slow Cooked Tomato, Caramelized Onion, Roasted Garlic, Curry Roasted Cauliflower

## SIDES

- **GARLIC MASHED POTATOES**
  Yukon Gold Potato, Garlic Confit
- **WILD RICE PILAF**
  Caramelized Onion, Carrot, Fines Herbs
- **ROASTED MARBLE POTATO**
  Caramelized Shallot, Fresh Herbs
- **CREAMY POLENTA**
  Parmesan, Mascarpone, Chives
- **MUSHROOM RISOTTO**
  Wild Mushrooms, Shallot, White Wine
- **FRIED EGGPLANT**
  Soy Sauce, Ginger, Garlic, Thai Basil
- **ROASTED VEGETABLES**
  Locally Sourced, Seasonal
- **STEAMED CAULIFLOWER AND BROCCOLI**
- **GARLIC GREEN BEANS**

# CHILDREN'S MENU

25 per person (Ages 12 and under)

## ALL SELECTIONS INCLUDE:

- FRESH FRUIT STARTER
- VANILLA ICE CREAM DESSERT

## MAINS

- MINI CHEESEBURGER SLIDERS
  With French Fries
- CHICKEN TENDERS
  With French Fries
- WHITE CHEDDAR MAC AND CHEESE
  With Steamed Seasonal Vegetables
- PASTA MARINARA
  With Steamed Seasonal Vegetables
- GRILLED TERIYAKI CHICKEN
  With Steamed Rice And Steamed Seasonal Vegetables
- BBQ RIBS
  With French Fries And Coleslaw

# ADDITIONAL COSTS & FEES

## ADDITIONS

- **VENDOR MEALS**
  39 per person
- **CORKAGE FEE**
  20 per 750 ml bottle
- **CLUB LOUNGE** 250 per day

## CHAIRS UPGRADE

- **CHIAVARI**
  12.5 per chair

## BARTENDER SERVICE

- A bartender charge of 250 will be assessed if bar receipts are not meet to minimum of 500 per bar.
- Wine from the wine list will be charged on a per bottle basis, based on consumption.

## CHARGES AND TAXES

- A 22% taxable service charge & local sales tax will apply to all prices.
- Surcharge will apply for additional selections.

# WEDDING BAR OPTIONS

## HOSTED BAR

### CHOOSE WINE PACKAGE

- HOUSE WINES 9/32
- DELUXE WINES 11/40

### CHOOSE BRAND PACKAGE

- DELUXE BRANDS 9
- PREMIUM BRANDS 10
- ULTIMATE BRANDS 11
- DOMESTIC BEER 6
- PREMIUM BEER 7
- WATER AND SODAS 5

## CASH BAR

### CHOOSE WINE PACKAGE

- HOUSE WINES 10/34
- DELUXE WINES 12/42

### CHOOSE BRAND PACKAGE

- DELUXE BRANDS 10
- PREMIUM BRANDS 11
- ULTIMATE BRANDS 12
- DOMESTIC BEER 7
- PREMIUM BEER 8
- WATER AND SODAS 6

## HOUSE WINES

- CK Mondavi Chardonnay
- CK Mondavi Merlot
- CK Mondavi Cabernet Sauvignon
- J Roget, Brut

## DELUXE WINES

- J. Lohr Chardonnay
- J. Lohr Merlot
- J. Lohr Cabernet Sauvignon
- J. Lohr Pinot Noir

## DOMESTIC BEER

- Budweiser
- Bud Light
- Coors Light

## PREMIUM BEER

- Amstel Light
- Anchor Steam
- Corona Heineken
- Lagunitas IPA
- Modelo
- New Castle Brown Ale
- Samuel Adams
- St. Pauli (Non-Alcoholic)
- Angry Orchard Hard Cider

## DELUXE BRANDS

- Sobieski Vodka
- Gordon's Gin
- Myer's Platinum Rum
- Sauza Blue Tequila
- Jim Bean Bourbon
- J&B Scotch

## PREMIUM BRANDS

- Absolut Vodka
- Beefeater Gin
- Appleton Rum
- Malibu Rum
- Jose Cuervo Tequila
- Jack Daniel's Bourbon
- Bushmills Whiskey
- Dewar's Whiskey

## ULTIMATE BRANDS

- Ketel One Vodka
- Tanqueray Gin
- Bacardi Rum
- Captain Morgan Rum
- Sauza Hornitos Tequila
- Maker's Mark Bourbon
- Jameson Whiskey
- JW Black Scotch

# HOSTED PACKAGES

## HOSTED WINE & BEER

- House Wines
- House Champagne
- Domestic & Premium Beers
- Sodas
- Water

| | |
|---|---|
| 1 HOUR | 19 |
| 2 HOURS | 22 |
| 3 HOURS | 26 |
| 4 HOURS | 29 |
| 5 HOURS | 32 |

Add 2/hr for Deluxe Wines

## HOSTED WINE, BEER & LIQUOR

- Deluxe Brand Liquor
- House Wines
- House Champagne
- Domestic & Premium Beers
- Sodas

| | |
|---|---|
| 1 HOUR | 28 |
| 2 HOURS | 35 |
| 3 HOURS | 41 |
| 4 HOURS | 47 |
| 5 HOURS | 52 |

Add 2/hr for Deluxe Wines

Add 4/hr for Premium Brands

8/hr for Ultimate Brands

*The sale & service of alcoholic beverages is regulated by the State of California Liquor Commission &, as licensee, Crowne Plaza Palo Alto is responsible for the administration of these regulations. Therefore it is the policy of the Crowne Plaza Palo Alto that liquor of any type cannot be brought into the Hotel from any outside source. Drinking distilled spirits, beers, coolers, wine & other alcoholic beverage may increase cancer risk & during pregnancy and can cause birth defects.*

CROWNE PLAZA®
AN IHG® HOTEL
PALO ALTO

Crowne Plaza Cabana
4290 El Camino Real
Palo Alto, CA 94306

650.628.0165
www.cabanapaloalto.com