



CATERING AT CROWNE PLAZA

WEDDING PACKAGES

CATERING AT CROWNE PLAZA

THE SAPPHIRE

Starter (Select One) with Dinner Rolls & Butter

- House Mixed Greens
- Classic Caesar
- Roasted Beet Salad

Entrée (Select One)

- Herb Roasted Chicken Breast – Herb butter, shallots, garlic mashed potatoes, roasted baby carrots, French cut green beans
- Oven Baked Salmon – Garlic butter, Baby fingerling potatoes, asparagus, pearl onions
- Filet of Beef – Butter whipped mashed potatoes, sauteed mushrooms and caramelized onion, garlic broccolini
- Grilled Vegetable Risotto – Baby carrots, corn, squash, zucchini, garnished with roasted asparagus *Vegetarian
- Grilled Tofu – Broccoli, cauliflower, shiitake mushrooms, sliced yellow cherry tomatoes, red and green bell pepper, *Vegan

Chefs Choice Dessert

Champagne & Sparkling Cider Toast

Coffee, Hot Tea, Iced Tea and Water

Soft Drinks

Black, White or Ivory House Linen and Napkins

\$75 ++ Per Person

All pricing is per person and subject to 22% taxable Service Charge and 9.75% Sales Tax on all food and non-liquor beverage.
Pricing, Sales Tax and Service Charge are subject to change



CATERING AT CROWNE PLAZA

THE EMERALD

Cocktail Reception

- Tray Passed Hors d' Oeuvres – Two Hot and Two Cold Selections (*see hors d' oeuvres section for options*)
- One Hour Premium Brands Hosted Bar (*see beverage section for offerings*)

Starter (Select One) with Dinner Rolls & Butter

- House Mixed Greens
- Classic Caesar
- Roasted Beet Salad

Entrée (Select Two)

- Herb Roasted Chicken Breast– Herb butter, shallots, garlic mashed potatoes, roasted baby carrots, French cut green beans
- Oven Baked Salmon – Garlic butter, Baby fingerling potatoes, asparagus, pearl onions
- Filet of Beef – Butter whipped mashed potatoes, sauteed mushrooms and caramelized onion, garlic broccolini
- Grilled Vegetable Risotto – Baby carrots, corn, squash, zucchini, garnished with roasted asparagus
- *Vegetarian
- Grilled Tofu – Broccoli, cauliflower, shiitake mushrooms, yellow cherry tomatoes, red and green bell pepper,
- *Vegan

Custom Wedding Cake

Champagne & Sparkling Cider Toast

Coffee, Hot Tea, Iced Tea

Soft Drinks

Black, White or Ivory House Linen and Napkins

\$90 ++ Per Person

All pricing is per person and subject to 22% taxable Service Charge and 9.75% Sales Tax on all food and non-liquor beverage.
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CATERING AT CROWNE PLAZA

THE RUBY

Cocktail Reception

- Tray Passed Hors d' Oeuvres – Three Hot and Three Cold Selections (*see hors d' oeuvres section for options*)
- Two Hour Premium Brands Hosted Bar (*see beverage section for offerings*)

Starter (Select One) with Dinner Rolls & Butter

- House Mixed Greens
- Classic Caesar
- Roasted Beet Salad

Entrée (Select Two)

- Herb Roasted Chicken Breast – Herb butter, shallots, garlic mashed potatoes, roasted baby carrots, French cut green beans
- Oven Baked Salmon – Garlic butter, Baby fingerling potatoes, asparagus, pearl onions
- Filet of Beef – Butter whipped mashed potatoes, sauteed mushrooms and caramelized onion, garlic broccolini
- Grilled Vegetable Risotto – Baby carrots, corn, squash, zucchini, garnished with roasted asparagus
- *Vegetarian
- Grilled Tofu – Broccoli, cauliflower, shiitake mushrooms, yellow cherry tomatoes, red and green bell pepper,
- *Vegan

Custom Wedding Cake

Champagne & Sparkling Cider Toast

Coffee, Hot Tea, Iced Tea

Soft Drinks

Black, White or Ivory House Linen and Napkins

\$110.00 ++ Per Person

All pricing is per person and subject to 22% taxable Service Charge and 9.75% Sales Tax on all food and non-liquor beverage.
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CATERING AT CROWNE PLAZA

THE DIAMOND

Cocktail Reception

- Tray Passed Hors d' Oeuvres – Four Hot and Four Cold Selections (*see hors d' oeuvres section for options*)
- Four Hour Premium Brands Hosted Bar (*see beverage section for offerings*)

Starter (Select One) with Dinner Rolls & Butter

- House Mixed Greens
- Classic Caesar
- Roasted Beet Salad

Entrée (Select Three)

- Herb Roasted Chicken Breast – Herb butter, shallots, garlic mashed potatoes, roasted baby carrots, French cut green beans
- Hickory-Smoked Pork Loin – Mustard BBQ, golden pineapple salsa, basmati rice, French cut green beans
- Oven Baked Salmon – Garlic butter, Baby fingerling potatoes, asparagus, pearl onions
- Pan-Seared Sea Bass – Orange beurre blanc, balsamic reduction, atop a bed of wild rice, sauteed zucchini spears
- Filet of Beef – Sauteed mushrooms, caramelized onion, butter whipped mashed potatoes, garlic broccolini
- Grilled Vegetable Risotto – Baby carrots, corn, squash, zucchini, garnished with roasted asparagus
- *Vegetarian
- Grilled Tofu – Broccoli, cauliflower, shiitake mushrooms, yellow cherry tomatoes, red and green bell pepper,
- *Vegan

Custom Wedding Cake

Champagne & Sparkling Cider Toast

Coffee, Hot Tea, Iced Tea

Soft Drinks

Premium Floor Length Linen and Chiavari Chairs

\$130.00 ++ Per Person

*All pricing is per person and subject to 22% taxable Service Charge and 9.75% Sales Tax on all food and non-liquor beverage.
Pricing, Sales Tax and Service Charge are subject to change*



TRAY PASSED HORS d'OEUVRES

COLD

- Caprese Skewers~ baby heirloom tomatoes, basil, fresh buffalo mozzarella, balsamic glaze
- Bruschetta~ toasted crostini, basil, balsamic reduction
- Seared Ahi Tuna~ wasabi glaze, wonton crisp
- Seafood Ceviche~ chef's choice ceviche, tortilla chip
- Ahi Poke Tacos~ wasabi guacamole, green onions, sesame oil, creamy sriracha aioli, wonton taco
- Prosciutto Wrapped Pear~ olive oil, pepper
- Jumbo Shrimp Cocktail~ cocktail sauce
- Antipasto Skewers~ salami, mozzarella, roasted pepper, artichoke, olive

HOT

- Coconut Shrimp~ sweet chili sauce
- Beef or Chicken Satay~ peanut sauce
- Vegetarian or Pork Pot Stickers~ ponzu & sweet chili sauce
- Triple Cheese Quesadilla~ charred salsa
- Beef Sliders~ brioche bun, bacon, cheddar, garlic aioli
- Mini Crab Cake~ remoulade sauce
- Vegetable Spring Roll~ soy ginger sauce
- Beef & Chicken Empanadas





CATERING AT CROWNE PLAZA

HOSTED BAR OFFERINGS

PREMIUM BRANDS

New Amsterdam Vodka
Bombay Original Gin
Four Roses Bourbon
Cruzan Aged Light Rum
Bushmills Whisky
Corazon Tequila Blanco
Remy Martin 1738 Accord Royal
Cognac
The Famous Grouse Scotch
Domestic and Imported Beer
Premium Wines
Bottled Still and Sparkling Water

All pricing is per person and subject to 22% taxable Service Charge and 9.75% Sales Tax on all food and non-liquor beverage.
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CATERING FAQ'S

HOURS OF SCHEDULED EVENTS

Private events include up to 5 hours of contracted time. Daytime events must conclude no later than 3:00pm and evening events can be scheduled to start at 6:00pm or later. Evening events must end no later than midnight. If more time is needed, it must be requested and approved prior to the start of the event. If the client requires use of the venue outside of these time frames, additional fees will apply and must be preapproved by the hotel. All event spaces may be reserved for the entire day for events requiring early set-up and are based upon availability and priced accordingly.

CPLA EVENT DETAILS

Your Catering representative will be able to assist in detailed planning and preparations for your event. We require the menu and all other details to be finalized two (2) weeks prior to your event date. The guaranteed guest count is due Ten (10) days in advance along with final payment. Please note that you will not be charged for less than your guaranteed guest count. If your actual count exceeds your guarantee, you will be billed accordingly. CPLA will prepare 3% over your guarantee.

DEPOSIT SCHEDULE

To confirm your CPLA event a non-refundable and non-transferable 20% deposit of estimated charges for your specific event space is due within Five (5) days of receiving the contract. Full payment of the estimated charges is due ten (10) days prior to your event. All deposits are non-refundable or transferable.

FOOD AND BEVERAGE MINIMUMS

All event spaces at CPLA require a food and beverage minimum. These minimum requirements are exclusive of the current taxable service charge and sales tax that are applicable to all food and beverage items. Site rental fee is subject to current applicable sales tax. Minimums are subject to change.

FOOD AND BEVERAGE PROVISIONS

CPLA is the sole purveyor of all food & beverages for on-site events unless otherwise stated in writing. The State of California Liquor Commission regulates the sale & service of alcoholic beverages, and CPLA must adhere to these regulations. Please Note: Guests who appear to be under age 21 and do not have valid ID will not be served. CPLA reserves the right to refuse beverage service.

TASTINGS

Tastings are offered for weddings only, after a confirmed booking and include (1) Starter and (2) Plated Entrees. Tastings are scheduled in advance by the CPLA Catering Representative.

ENTRÉE CHOICES

The number of Entrée choices you may offer your guests vary with each package selection. CPLA requires you to prepare and provide escort cards. If you choose to offer a choice of entrée, your guaranteed number of each entrée should be submitted ten (10) business days prior to your event. An individual escort card with your guest's predetermined entrée selection noted is required.

ENTREE SERVICE

Wedding Packages and pricing are based on Plated Entrees. Buffet service and pricing is available upon request.

TABLES AND SET UP

Each event space is equipped with a combination of 60" & 72" Rounds with up to (8-12) guests. If you provide the number of guests for each table, we will set accordingly. CPLA supplies complimentary white, ivory or black colored linens (floor length can be arranged at an additional cost) and napkins. A personalized layout will be provided by your Catering Representative. CPLA provides house banquet chairs, china, silver & stemware. Wooden dance floor (24x24) and risers are available at an additional cost. Decorations that tape, glue, tack, or otherwise adhere to any surface in rooms is not allowed. Glitter and Confetti is not allowed. Candles are allowed as long as they are enclosed in a hurricane or votive. No open flame will be permitted.

PARKING

CPLA offers underground parking for you and your guests at an event rate of \$15 per car.

WEDDING COORDINATORS

CPLA recommends that you provide a Wedding Planner to execute wedding ceremonies and coordinate (in conjunction with the CPLA Catering Representative), wedding receptions hosted at CPLA.

PREFERRED VENDORS

The Catering Department can provide you with referrals for outside vendors, please inquire for list.