

WEDDINGS AT THE CROWNE PLAZA HOTEL SAN DIEGO



WHERE EVERY WEDDING COUPLE IS ROYALTY !!

The Crowne Plaza Hotel is like no other venue as we offer our lush, romantic Hanalei Courtyard, cascading waterfalls, and a selection of elegant ballrooms.

Our wedding packages provide you and your guests a variety of options; from our Award Winning Sushi to our delectable Dessert Stations! Your special day can be as unique as you!

Our team will ensure that you feel our warm spirit from the beginning to the end – as we create the wedding of your dreams.

WEDDING PACKAGE INCLUDES

- One Night Complimentary Deluxe Bridal Room
- Plated, Buffet or Action Station Menus
- Complimentary Menu Tasting
- Chilled Champagne & Sparkling Cider Toast
- Professional Cake Cutting Service
- Dance Floor & Stage
- Banquet Chairs & Tables (*Banquets, 60" or 72" Rounds*)
- Table Linens– White, Ivory or Black (*90" ~ half floor length*)
- Choice of Colored Napkins
- Votive Candles
- 5 Hours of Ballroom Rental
(*\$250 per hour for additional hours*)
- Discounted Event Parking Rate for Guests
- Discounted Room Accommodations*
- Discounted Prices for Bridal Shower,
Rehearsal Dinner,
Wedding Brunch, etc.



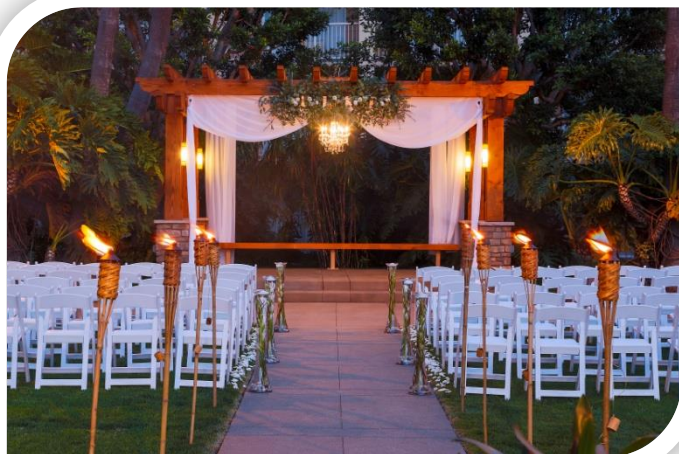
Wedding Specialist– Dena Galiza
(619) 819-7153 • dgaliza@cp-sandiego.com

CEREMONY PACKAGES

INCLUDES-

SEATING FOR GUESTS, CHILLED CITRUS WATER STATION, 1 HOUR FOR CEREMONY,
1 HOUR SET UP, REHEARSAL TIME (DAY BEFORE)

UPGRADE TO PADDED, WHITE RESIN CHAIRS AT \$3.75++ EACH
SOUND SYSTEM FOR OFFICIANT \$150.00++ (WIRED MICROPHONE AND SPEAKER)



HANALEI COURTYARD- \$1500

Romantic Courtyard
Perfect for Daytime or Sunset
Weddings
Seats up to 300 Guests



EAST ATRIUM- \$900

Enchanting Cascading Waterfall &
Exotic Pond
Seats up to 60 Guests



WEST ATRIUM- \$900

Intimate Setting Situated
Amongst an Exotic Pond &
Lush Landscape
Seats up to 40 Guests

PLATED ENTRÉES

ENTRÉE'S INCLUDE-

CHOICE OF SALAD
FRESH VEGETABLES
CHOICE OF ONE- RICE PILAF, LEMON COUSCOUS, ASIAGO MASHED POTATOES OR ROASTED RED POTATOES
ROLLS & BUTTER
WATER, FRESHLY BREWED KONA COFFEE, & HOT TEA

Entrée Selections- *(per person pricing)*

SHRIMP & CRAB RAVIOLI \$39

Chive & Champagne Cream Sauce

CHICKEN FLORENTINE \$40

Stuffed with Spinach, Ricotta & Pine Nuts
Roasted Red Pepper Cream Sauce

CHICKEN TUSCANY \$40

Stuffed with Portobello Mushrooms
Sun-Dried Tomato Basil Cream Sauce

ROASTED ASIAN SALMON \$40

Hoisin Miso Glaze

MAHI MAHI MACADAMIA \$41

Mango Beurre Blanc

SLICED GRILLED TRI TIP \$42

Mushroom Whiskey Sauce

SESAME GARLIC MARINATED LONDON BROIL \$42

Sherry Lemongrass Sauce

PLAZA DUET \$44

Chicken with Garlic Ginger Demi Glace &
Salmon with White Wine Beurre Blanc

SURF & TURF \$47

Beef Tenderloin with Green Peppercorn Sauce
Choice of Grilled Salmon with Dill Cream
Or Prawns with White Wine Beurre Blanc



SALADS

SELECT ONE~

SPINACH SALAD

Fresh Spinach Leaves, Sliced Strawberries, Red Onion, Jicama & Toasted Almonds
Raspberry Vinaigrette

NAPA SALAD

Baby Mixed Greens, Gorgonzola Cheese, Dried Cranberries & Candied Walnuts
Balsamic Vinaigrette

CALIFORNIA SUNSHINE SALAD

Mixed Field Greens with Orange, Mango & Grapefruit, Toasted Almonds
Mango Vinaigrette

BAJA SALAD

Baby Mixed Greens, Roasted Corn & Black Beans, Red Bell Pepper, Queso Fresco & Crispy Tortilla Strips
Cilantro Vinaigrette

CAESAR SALAD

Crisp Romaine Leaves, Herbed Croutons & Parmesan Cheese
Creamy Caesar Dressing

VEGETARIAN ENTRÉES

Pricing will be the same price as entrée selection

MUSHROOM RAVIOLI

Pesto Cream Sauce
Market Vegetables

QUINOA PILAF *(Vegan, Gluten-Free, Dairy-Free)*

Balsamic Garlic Drizzle
Herb Grilled Vegetables

WOK SEARED TOFU STIR FRY *(Vegan, Dairy-Free)*

Asian Vegetables, Sesame Seeds & Peanuts
Jasmine Rice

LINGUINI MEDITERRANEAN

Linguini, Oven Roasted Vegetables & Feta Cheese
Sun-Dried Tomatoes & Basil Cream Sauce



WEDDING STATIONS

MINIMUM OF 50 GUESTS ~ 1 ½ HOUR STATION

INCLUDES BEVERAGE STATION

WATER, FRESHLY BREWED KONA COFFEE, DECAF COFFEE, ICED TEA & HOT TEA

FOUR STATIONS \$48 *PER PERSON*

FIVE STATIONS \$54 *PER PERSON*

CHILDREN AGE 3 - 12 ~ ½ PRICE

GOURMET SALAD STATION

Baby Mixed Greens Salad with Gorgonzola Cheese, Dried Cranberries, Candied Walnuts, Lemon Thyme Vinaigrette

Caprese Salad with Vine-Ripened Tomato, Buffalo Mozzarella & Basil

Green Bean & Grilled Portabello Mushroom Salad

Artisan Breads

CHILLED SEAFOOD STATION

Baja Seafood Ceviche & Tortilla Chips

Seared Ahi Seaweed Salad

Assorted Sushi served with Pickled Ginger, Soy Sauce & Wasabi

CARVING STATION

Pepper Crusted Tri Tip with Béarnaise Aioli & Au Jus

Roasted Turkey Breast, with Cranberry Orange Chutney, Dijon Mustard

Silver Dollar Rolls

GOURMET MAC-N-CHEESE STATION

Mac N Cheese fresh baked with Asiago, Cheddar, Fontina & Parmesan Cheese

Toppings: Smoked Bacon, Caramelized Onions, Sautéed Shrimp, Roasted Red Peppers & Chives

MARTINI MASHED POTATO STATION

Creamy Garlic Mashed Potatoes

Toppings: Smoked Bacon, Caramelized Onions, Sautéed Mushrooms, Bleu Cheese, Cheddar, Sour Cream & Chives

MINI TACO STATION

Grilled Carne Asada, Mahi Mahi & Carnitas

Gourmet Salsa Bar

Mini Corn & Flour Tortillas

Traditional Condiments



WEDDING BUFFET

MINIMUM OF 50 GUESTS ~ 1 ½ HOUR BUFFET

INCLUDES BEVERAGE STATION

WATER, FRESHLY BREWED KONA COFFEE, DECAF COFFEE, ICED TEA & HOT TEA

TWO ENTRÉES \$45 PER PERSON

THREE ENTRÉES \$48 PER PERSON

**ADDITIONAL ENTRÉE \$5 EACH*

CHILDREN AGE 3 - 12 ~ ½ PRICE

ENTRÉE SELECTIONS-

CHICKEN PICATTA

Lemon Caper Sauce

BAKED MAHI MAHI

Teriyaki Ginger Glaze

GRILLED TRI TIP

Green Peppercorn Sauce

SCAMPI STYLE CHICKEN

Garlic, Capers, Tomato, Tarragon & White Wine Beurre Blanc

GRILLED SALMON

Chive & Champagne Cream Sauce

LINGUINI DEL MAR

Fresh Seafood, Tomatoes, Serrano Peppers, Cilantro & White Wine Beurre Blanc

*PEPPER-CRUSTED BEEF TENDERLOIN

Carved to Order



Buffet Includes-

SALADS

Tomato, Mozzarella & Basil Salad

Roasted Corn Salad

Baby Mixed Greens with Assorted Dressings

ROLLS & BUTTER

FRESH VEGETABLES

ACCOMPANIMENTS (SELECT TWO)

Herbed Rice Pilaf, Lemon Couscous, Asiago Mashed Potatoes or Roasted Red Potatoes

PACIFIC ISLANDS BUFFET

MINIMUM OF 50 GUESTS ~ 1 ½ HOUR BUFFET

INCLUDES BEVERAGE STATION

WATER, FRESHLY BREWED KONA COFFEE, DECAF COFFEE, ICED TEA & HOT TEA

TWO ENTRÉES \$45 *PER PERSON*

THREE ENTRÉES \$48 *PER PERSON*

**ADDITIONAL ENTRÉE \$2 EACH*

CHILDREN AGE 3 - 12 ~ ½ PRICE

ENTRÉE SELECTIONS-

GRILLED CHICKEN BREAST

with Light Coconut Curry Sauce

CITRUS GLAZED CHICKEN

SESAME GARLIC MARINATED LONDON BROIL

with Sherry Lemongrass Sauce

SLOW ROASTED KAHLUA PORK

BAKED MAHI MAHI

with Garlic Ginger Sauce



Buffet Includes-

SALADS

Tropical Fruit Display

Pineapple Coconut Cole Slaw

Mixed Salad Greens & Savoy Cabbage, Julienne Vegetables,

Mandarin Oranges & Crispy Won Tons

ACCOMPANIMENTS

Jasmine Rice

Wasabi Mashed Potatoes

Asian Vegetable Stir Fry with Straw Mushrooms & Peapods

Assorted Rolls & Butter

HORS D'OEUVRES PACKAGES

DECADENT BITES \$12 PER PERSON

GOURMET CHEESE DISPLAY

Imported & Domestic Cheeses,
Accompanied by Sliced Baguettes & Assorted Crackers,
Garnished with Fresh Fruit

~AND~

*CHOICE OF TWO TRAY PASSED HORS D'OEUVRES FROM OUR
DELUXE SELECTIONS*

~OR~

*UIPGRADE TO TWO GOURMET SELECTIONS AT AN ADDITIONAL
\$2.00++ PER PERSON*

A TASTE OF THE ISLANDS \$14 PER PERSON

SUSHI DISPLAY

Award Winning Signature Specialty
Variety of Fresh Sushi Rolls & Nigiri
Soy Sauce, Wasabi & Pickled Ginger

~AND~

*CHOICE OF TWO TRAY PASSED HORS D'OEUVRES FROM OUR
DELUXE SELECTIONS*

~OR~

*UIPGRADE TO TWO GOURMET SELECTIONS AT AN ADDITIONAL
\$2.00++ PER PERSON*



DISPLAY HORS D'OEUVRES

DISPLAY SERVINGS~

Small Serves ~ 25 guests

Medium Serves ~ 50 guests

Large Serves~ 100 guests

(based on 2.5 pieces per person per hour)

HANAIEI SUSHI DISPLAY

Award Winning Signature Specialty

Variety of Fresh Sushi Rolls & Nigiri

Soy Sauce, Wasabi & Pickled Ginger

SMALL \$350 ~ MEDIUM \$550 ~ LARGE \$850



ANTIPASTO DISPLAY

Authentic Italian Party Platter with Italian Meats, Cheeses, Olives,
Marinated Vegetables

& Artisan Breads

SMALL \$250 ~ MEDIUM \$450 ~ LARGE \$500

GOURMET CHEESE DISPLAY

Imported & Domestic Cheeses

Sliced Baguettes & Assorted Crackers, Garnished with Fresh Fruit

SMALL \$250 ~ MEDIUM \$450 ~ LARGE \$500

BRUSCHETTA DISPLAY

Smoked Tomato Bruschetta, Olive Tapenade & Basil Pesto Aioli

Sliced Grilled Baguettes

SMALL \$200 ~ MEDIUM \$300 ~ LARGE \$400

GRILLED VEGETABLE DISPLAY

Herb Grilled Market Vegetables, Pepperoncinis, Kalamata & Green Olives,
Hummus, Tzatziki Dip & Pita Bread

SMALL \$200 ~ MEDIUM \$300 ~ LARGE \$400

SHRIMP DISPLAY

Chilled Jumbo Shrimp, Cocktail Sauce & Lemon Wedges

SMALL \$400 ~ MEDIUM \$600 ~ LARGE \$900

All prices are subject to a 22% service charge & applicable sales tax

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TRAY PASSED HORS D'OEUVRES

MINIMUM OF 50 PIECES PER ITEM

COLD ~ DELUXE \$4 *per piece*

Smoked Turkey and Asparagus Canape
Buffalo Mozzarella, Tomato & Basil on Foccacia
Chicken Prosciutto Pinwheel
Date, Raspberry & Boursin Canape
Shrimp Salad on Baguette

COLD ~ GOURMET \$4.50 *per piece*

Blackened Beef Tenderloin with Ancho Chile
on Melba Toast
Fig & Gorgonzola Wrapped in Prosciutto
Cucumber Deviled Crab
Thai Shrimp on Toast
Ahi Poke

HOT ~ DELUXE \$4 *per piece*

Chicken Tenders with Sweet & Sour Sauce
Herb Breaded Artichoke with Goat Cheese
Hanalei Vegetarian Egg Rolls
Meatballs, BBQ or Sweet & Sour
Chicken Won Ton, Sweet & Sour Sauce
Pork Pot Stickers, Spicy Mustard Sauce
Mini Quiche Lorraine

HOT ~ GOURMET \$4.50 *per piece*

Coconut Shrimp
Maryland Crab Cakes, Spicy Remoulade Sauce
Chicken or Spicy Potato Samosas, Mango Chutney
Spinach Spanakopita
Shrimp & Andouille Brochette
Chicken Skewers, Teriyaki or Ancho Chile Sauce
Mushrooms Stuffed with Sausage & Bleu Cheese



LATE NIGHT SNACKS

1 HOUR STATION

SELECT 3 ~ \$17 PER PERSON

MINI BBQ PULLED PORK SLIDERS

Coleslaw

MINI ALL BEEF BURGERS

Cheddar & Jack Cheese, Ketchup and Mustard

MINI ALL AMERICAN HOT DOGS

Ketchup, Mustard & Relish

MINI GRILLED CHEESE SANDWICHES

Sharp Cheddar Cheese, Artisan Country Bread

GOURMET GARLIC & PARMESAN TATER TOTS

Assorted Dipping Sauces

LIL STACKS OF PANCAKES

Maple Syrup & Whipped Butter

MARINATED CHICKEN TENDERS

Teriyaki, Sweet Chili & Buffalo Style

MINI KABOBS

Teriyaki Chicken & Hoisin Ginger Beef with Pineapple and Red Pepper



CHILDREN'S MENU— \$18.95

Children age 3 – 12 ~ Includes Fruit Cup & Drink

Chicken Tenders *with French Fries OR Macaroni & Cheese*

Cheeseburger *with French Fries OR Macaroni & Cheese*

DESSERT STATIONS

MINIMUM OF 50 GUESTS~ 1 ½ HOUR STATION

MINI FLOAT STATION

\$8 PER PERSON

Refreshing Classic Floats made to order with Vanilla Ice Cream

Classic Root Beer Float

Orangesicle Float

Coke Float

S'MORETINI TIME

\$9 PER PERSON

Elevate your S'mores into an Elegant Dessert 'Martini'

Graham Cracker Crumbs

Marshmallow Crème

Chocolate Mousse

Topped with Chocolate Shavings & Rolled Chocolate Pirouette

SWEET TEMPTATIONS STATION

\$10 PER PERSON

Exquisite Miniature Pastries in Artful Mirror Display

Cream Puffs, Eclairs, Napoleons,

Fruit Tarts, Sponge Cakes & Mousses

Decorated with Chocolate, Fruit & Sugar Pearls



WINE LIST



House Selections-

Sycamore Lane California

Cabernet Sauvignon, Chardonnay, White Zinfandel bottle \$26

Sparkling

Blanc de Blanc - Cava Codorniu 'Anna' (187ml) Spain bottle \$11

Brut - Wycliff California bottle \$24

Blanc de Blanc - Piper Sonoma Sonoma bottle \$36

Sparkling Cider - Martinelli's California bottle \$22

White

Chardonnay - Bogle California bottle \$30

Chardonnay - Hess "Shirttail" Monterey bottle \$38

Chardonnay - Sonoma Cutrer Russian River bottle \$46

Riesling - Jekel Monterey bottle \$34

Pinot Grigio - Il Donato Italy bottle \$34

Moscato - Langetwins "Estates" Lodi bottle \$30

Sauvignon Blanc - Joel Gott California bottle \$34

Red

Cabernet Sauvignon - Raymond "R" California bottle \$30

Cabernet Sauvignon - Hahn Central Coast bottle \$38

Cabernet Sauvignon - Avalon Napa bottle \$46

Merlot - Bogle California bottle \$30

Pinot Noir - 667 Monterey bottle \$34

Malbec - Dona Paula "Estates" Argentina bottle \$34

Old Vine Zinfandel - 7 Deadly Zins Lodi bottle \$38

Syrah - 6th Sense Lodi bottle \$38

Bottle prices included table side wine service

Corkage Fee (includes wine service) for Client's own Wine - \$15.00 per bottle

Hosted beverages are charged based on consumption
All prices are subject to 22% service charge and applicable sales tax
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BAR PACKAGES

ONE HOUR HOSTED PACKAGES

BEER, WINE & SOFT DRINKS

\$12.00 PER PERSON

EACH ADDITIONAL HOUR \$8.00 per person

Domestic & International Beers

Ballast Point Sculpin IPA, Ballast Point Pale Ale, Corona, Stella Artois, Miller Light

House Select Wines

Cabernet Sauvignon, Chardonnay, White Zinfandel

Soft Drinks, Juice & Bottled Waters

WELL BAR

\$16.00 PER PERSON

EACH ADDITIONAL HOUR \$10.00 per person

Domestic & International Beers

House Select Wines

Soft Drinks, Juice & Bottled Waters

Well Liquor Brands

Heaven Hill Kentucky Whiskey, Clan MacGregor Scotch, Nikolai Vodka, Taaka Gin,

Bartons Rum, Lahaina Dark Rum, Montezuma Tequila, Vermouth Sweet & Dry,

Triple Sec

CALL BAR

\$19.00 PER PERSON

EACH ADDITIONAL HOUR \$13.00 per person

Domestic & International Beers

House Select Wines

Soft Drinks, Juice & Bottled Waters

Call Liquor Brands

El Jimador Blanco Tequila, Seagrams 7 Canadian Whiskey, Jack Daniels Whiskey,

Absolut Vodka, Captain Morgan Spiced Rum, Bacardi Superior Rum, Makers Mark

Bourbon, Kahlua Coffee Liqueur, Bailey's Irish Cream, Disaronno Amaretto Liqueur

PREMIUM BAR

\$22.00 PER PERSON

EACH ADDITIONAL HOUR \$16.00 per person

Domestic & International Beers

House Select Wines

Soft Drinks, Juice & Bottled Waters

Premium Liquor Brands

Grey Goose Vodka, Patron Anejo Tequila, Hennessy Cognac, Glenlivet 12year

Scotch, Jameson Whiskey, Crowne Royal Canadian Whiskey, Bombay Sapphire Gin



BAR PRICES

HOSTED BAR

WELL	\$7.00
CALL	\$8.00
PREMIUM	\$10.00
DOMESTIC BEER	\$5.50
IMPORTED BEER	\$6.50
HOUSE WINE	\$6.00
SOFT DRINKS	\$3.00
JUICES & WATERS	\$3.00

CASH BAR

WELL	\$8.00
CALL	\$9.00
PREMIUM	\$11.00
DOMESTIC BEER	\$6.00
IMPORTED BEER	\$7.00
HOUSE WINE	\$7.00
SOFT DRINKS	\$3.50
JUICES & WATERS	\$3.50

Drink Tickets~ \$7.00 each (well bar, beer, wine, or soft drinks)

Drink Tickets~ \$8.00 each (upgraded bar)

BAR MINIMUMS \$100.00 PER HOUR PER BAR (2 HR MINIMUM)
OR BARTENDER Fee \$100.00 PER BARTENDER

OPTIONAL BEVERAGE STATION~

Raspberry Iced Tea, Lemonade or Fruit Punch **\$65 per Gallon**



BRIDAL SHOWER OR MORNING AFTER BRUNCH AND UPGRADES

Includes Beverage Station~
Water, Iced Tea, Freshly Brewed Kona Coffee, & Hot Tea

AFTERNOON TEA ~ \$22

Sliced Seasonal Fresh Fruit
Assorted Tea Sandwiches
Vegetable Crudit  with Ranch Dressing
Scones with Assorted Fruit Preserves & Whipped Butter
Mini Pastries & Fruit Tarts



GRILLED PANINI & SALAD STATION ~ \$25

Sliced Seasonal Fresh Fruit
Napa Salad with Cranberries, Candied Walnuts & Gorgonzola
Artichoke & Feta Mediterranean Pasta Salad
Tomato, Mozzarella & Basil Caprese on Whole Wheat Chiabatta
Roast Turkey Breast with Pesto Aioli on Flatbread

CONTINENTAL BREAKFAST ~ \$18

Chilled Orange Juice
Fresh Bakery Basket

OPTIONAL ADD ONS-

Yogurts **\$3.00 each**
Bagels & Cream Cheese **\$3.00 each**
Sliced Fresh Fruit Tray **\$3.00 per person**
Raspberry Iced Tea , Lemonade or Fruit Punch **\$65 per Gallon**
Champagne, Bellinis & Mimosas **\$7.00 per person**



RECEPTION UPGRADES ~

Floor Length Table Linens Starting at **\$12.00 Each**
Table Runners Starting at **\$10.00 Each**
Specialty Linen Napkins Starting at **\$3.00 Each**
Chivari Chairs (Gold, Silver, Mahogany) Starting at **\$8.00 Each**