

# Quinceanera Packages

*Once Upon a Time  
A Young Girl had a Dream  
To have the most Beautiful Ball  
Anyone had ever Seen*



**CROWNE PLAZA®**  
CONCORD WALNUT CREEK

# Precious Candles Buffet Package | 47

## *First Impressions*

*(Select Two Passed Hors d'oeuvres)*

Bruschetta with Tomato Basil Salsa  
Steak and Cilantro Empanadas with Chipotle Aioli  
Taquitos with Spicy Salsa Verde  
Chicken Skewers with Mole Dipping Sauce

## *Salad*

Chipotle Caesar with Toasted Corn, Queso Fresco,  
Cherry Tomatoes, Crispy Tortilla Strips and Chipotle Caesar Dressing

## *Mains*

Roasted Chicken Breast with Citrus, Cumin, Garlic and Fresh Herbs  
Sliced Grilled Hanger Steak with Chimichurri

## *Sides*

Spanish Rice  
Savory Pinto Beans  
Seasonal Vegetables

Fresh Rolls and Butter

## *Beverages*

Coffee and Tea Service  
Iced Tea  
Fruit Punch Station

## *Included*

Sparkling Apple Cider Toast  
Cake Cutting Service  
Dance Floor and Riser  
White or Black Linens, Colored Napkin  
Special Room Rate for Courtesy Block

# 1<sup>st</sup> Waltz Buffet Package | 55

## *First Impressions*

Crispy Tortilla Chips served with  
Housemade Pico de Gallo, Salsa Verde, Guacamole,  
Warm Nacho Cheese and Pickled Jalapenos

## *Salad*

Baby Iceberg with Cherry Tomatoes, Bacon, and  
Buttermilk Ranch Dressing

## *Mains*

*Select Two:*

Grilled Hanger Steak with Red Wine Demi Glaze  
Salmon with Garlic, Lime and Cilantro  
Roast Chicken with Poblano Chile Cream  
Grilled Sliced Fajita-style Chicken with  
Peppers and Onions  
Cheese Enchiladas

## *Sides*

Spanish Rice  
Savory Pinto Beans  
Seasonal Vegetables  
Fruit Salad

Fresh Rolls and Butter

## *Beverages*

Coffee and Tea Service  
Iced Tea  
Fruit Punch Station

## *Included*

Sparkling Apple Cider Toast  
Cake Cutting Service  
Dance Floor and Riser  
White or Black Linens, Colored Napkin  
Special Room Rate for Courtesy Block

# Gold Locket Stations Menu Package | 62

## *First Impressions*

*(Select Two Passed Hors d'oeuvres)*

Smoked Bacon Wrapped Scallop  
Crab Cakes with Roasted Bell Pepper Coulis  
Steak and Cilantro Empanadas with Chipotle Aioli  
Taquitos with Spicy Salsa Verde

## *From the Garden*

Mixed Field Greens with Tomatoes, Cucumbers,  
Pickled Red Onions and Balsamic Vinaigrette  
Jicama-Mango-Citrus Slaw with Lime, Pepper  
and Cilantro Dressing  
Fresh Fruit Salad

## *Taco Fiesta*

Ground Beef and Grilled Chicken Asada  
Petite Flour and Corn Tortillas  
Salsa, Limes, Cilantro, Pico de Gallo,  
Guacamole, Cheddar Cheese and Sour Cream  
Spanish Rice  
Refried Beans

## *I'll Have Fries with That!*

Mini Burger 'Sliders' with Platter of Onions, Cheese,  
Tomato and Lettuce  
Sweet Potato and Regular Fries served with Chipotle  
Ranch Dressing, Ketchup and Barbecue Sauce

## *Beverages*

Coffee and Tea Service  
Iced Tea  
Fruit Punch Station

## *Included:*

Sparkling Apple Cider Toast  
Cake Cutting Service  
Dance Floor and Riser  
White or Black Linens, Colored Napkins  
Special Room Rate for Courtesy Block

# Court of Honor Plated Service Package | 50

## *First Impressions*

Artisan Cheese Board with Sharp Cheddar, Smoked gouda, Boursin, Farmstead Goat, Brie, Monterey Jack and Blue Cheeses, garnished with Fresh Berries

## *Salad*

Baby Iceberg Wedge with Cherry Tomatoes, Bacon, Scallions, Bleu Cheese Crumbles and Buttermilk Dressing

OR

Classic Caesar Salad with Parmesan Croutons and Creamy Garlic Dressing

## *Main Course Selections*

Includes One Entrée and Vegetarian Selection  
Served with Chef's Selection of Starch and Vegetable

Grilled Flat Iron Steak with Mushroom Au Jus  
Hanger Steak with Red Wine Demi Glaze  
Grilled Chicken Breast Lemon-Thyme Jus  
Chicken Breast with Sage & Porcini Cream  
Seared Salmon Meyer Lemon Beurre Blanc

## *Vegetarian Selection*

Penne Pasta Sauté with Grilled Vegetables and Parmesan

Fresh Rolls and Butter

## *Beverages*

Coffee and Tea Service  
Iced Tea  
Fruit Punch Station

## *Included*

Sparkling Apple Cider Toast  
Cake Cutting Service  
Dance Floor and Riser  
White or Black Linens, Colored Napkin  
Special Room Rate for Courtesy Block

# Tiara Plated Service Package | 60

## *First Impressions*

*(Select Three Passed Hors d'oeuvres)*

Bruschetta with Tomato Basil Salsa  
Carpaccio Crostini with Horseradish Aioli  
Mushroom and Goat Cheese Tartlet  
Smoked Bacon Wrapped Scallop  
Thai Chicken Skewers with Peanut Sauce  
Crab Cakes with Roasted Bell Pepper Coulis

## *Salad*

Mixed Greens with Pickled Red Onions, Cherry Tomatoes, Goat Cheese and Aged Balsamic

OR

Rocket Arugula Salad with Bleu Cheese, Candied Walnuts and Red Wine Vinaigrette

## *Main Course Selections*

Includes \*\*Two Entrées and Vegetarian Selection  
Served with Chef's Selection of Starch and Vegetable

Grilled New York with Red Wine Demi Glaze  
Beef Tenderloin with Black Truffle Au Jus  
Roasted Chicken Breast with Cipollini Au Jus  
Chicken Breast with Sage and Porcini Cream Sauce  
Roast Salmon with Citrus Bruere Blanc

## *Vegetarian Selection*

Risotto with Asparagus, Shiitake Mushrooms and Asiago  
Fresh Rolls and Butter

## *Beverages*

Coffee and Tea Service  
Iced Tea  
Two Bottles of Premium Wine per Table

## *Included*

Sparkling Apple Cider Toast  
Cake Cutting Service  
Dance Floor and Riser  
White or Black Linens, Colored Napkin  
Special Room Rate for Courtesy Block

*\*\*For Duet Plates, add \$5/Guest*

# Cocktails

Bartender Fee of \$100 per Bartender

Select one; Well Brands, Call Brands, or Top Shelf

## *Well Brands | 8*

Vodka ~ Smirnoff  
Gin ~ Beefeater  
Rum ~ Cruzan  
Tequila ~ Sauza Blue  
Bourbon ~ Jim Beam  
Scotch ~ Grant  
Brandy ~ E & J

## *Top Shelf | 14*

Vodka ~ Grey Goose  
Gin ~ Bombay Sapphire  
Rum ~ Sailor Jerry  
Tequila ~ Patron Silver  
Whiskey ~ Gentleman Jack  
Whiskey ~ Crown Royal  
Bourbon ~ Woodford  
Scotch ~ Johnny Walker Black  
Cognac ~ Remy Martin VSOP  
Cordials ~ Grand Marnier, Amaretto

## *Call Brands | 11*

Includes Two Entrées and Vegetarian Selection

Vodka ~ Absolute  
Gin ~ Tanqueray  
Rum ~ Bacardi  
Tequila ~ Cuervo Gold  
Whiskey ~ Jack Daniel's  
Bourbon ~ Maker's Mark  
Scotch ~ Chivas Regal  
Cognac ~ Couvoisier VS  
Cordials ~ Baileys, Kahlua

## *Domestic Beer | 5*

Budweiser, Bud Light

## *Imported/Craft Beer | 6*

(Choice of Two)  
Corona, Heineken  
Sierra Nevada Pale Ale  
Sam Adams Boston Lager  
Blue Moon

## *Wines by the Bottle*

All Bars Have Soft Drinks,  
Juices & Mineral Waters  
Above Prices Are For Cash Bars  
Prices Subject to Change Without Notice

## *Red*

A by Acacia Pinot \$45  
Chateau St. Jean Merlot \$40  
Beringer Founders Estate Cabernet \$30  
Clos Du Bois Cabernet \$48  
Kendall-Jackson Vintners Reserve Cabernet \$55

## *White*

Beringer Pinot Grigio \$25  
Wente Vineyards  
Chardonnay \$50

# Beverage Packages

Bartender Fee of \$100 per additional bar

## *Soft Drink, Mineral Water and Lemonade*

One Hour \$4  
Two Hours \$8  
Three Hours \$10  
Four Hours \$12

## *Beer, Wine & Soft Drink*

One Hour \$10  
Two Hours \$20  
Three Hours \$30

## *Well Brands*

One Hour \$16  
Two Hours \$24  
Three Hours \$32

## *Call Brands*

One Hour \$22  
Two Hours \$33  
Three Hours \$44  
Cordials ~ Baileys, Kahlua

## *Top Shelf*

One Hour \$28  
Two Hours \$42  
Three Hours \$56

All Hosted Package Prices Are Per Guest and do not include Service Charge or Tax.  
All Bars offers Soft Drinks, Juices & Mineral Waters

Please Note: Your Catering Representative can consult with you on specific brands. Please inquire on availability & price.



**Deposit:** A non-refundable deposit is required in order to confirm your catered event, and event space reservation. The deposit will be applied towards your final bill.

**Cancellation:** In the event of cancellation for any reason, all deposits and pre-payments are non-refundable; an additional cancellation fee may also apply. The Hotel reserves the right to negotiate a reasonable re-booking window and will consider all circumstances in cases of natural disasters or acts of god. All cancellations must be submitted in writing to the Sales and Catering Office.

**Guarantees:** Your guest count must be confirmed 5 business days in advance, otherwise the expected guest count referenced on the contract will become the guarantee. The Hotel will be prepared to serve 5% above the guest count guarantee.

**Prices and Labor Fees:** All prices are guaranteed for 90 days prior to the function. Any function booked outside of 90 days may be subject to price changes without notice, based on prevailing market costs. Prices quoted do not include current service charge and sales tax. Tax is computed on the total for food, beverage and service charges. All food and beverage prices are subject to 22% service charge and current local sales tax (8.25%).

**Space Rental Hours:**

Events are designated by meal period and space rental times. Extensions past these standard rental time blocks (or past midnight) will be subject to additional fees and must be approved by the Catering Representative.

Standard space booking windows are: 6:00AM – 11AM, 12:00PM - 4:00PM, 6:00PM – 12:00AM. A minimum of 1 hour is required to turn event space.

**Food and Beverage:** The Hotel reserves the right to inspect and manage all private parties, meetings, receptions, held on the Hotel premises. All food and beverage must be purchased through the Hotel unless corkage has been arranged through the Catering Department. (\$15.00 per bottle)

Client is responsible for the delivery of wine to the designated receiving department no more than three days prior to the event. Product will be counted upon delivery and corkage fees will be billed accordingly on the final bill. All uncorked wine must be removed upon conclusion of event.

All Federal, State and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to and enforced. Hotel management will not allow consumption of alcoholic beverages not purchased from the Hotel. The client will be responsible for all event guests, up to and including termination of the contract and cancellation/ending of the event. For the safety of you and your guests, bars are managed within the requirements of local ABC laws. Individual guests and bar service in its entirety may be cut off and/or closed at any time without notice. The last call will be made approximately one hour prior to the scheduled end of an event. One bar is included in the Wedding Packages; each additional bar set up is subject to a \$100.00 Bartender Fee. Hotel suggests one Bartender per 100 guests. The Hotel Restaurant Bar will not be utilized for events of 40 guests or more. You have the option of hosting a bar service or having beverages available for cash purchase. If you elect to host the bar service, those charges will be reflected on your final bill. Please discuss what option works best for you with your Catering Representative.

Hotel allows you to bring your cake in for special events. Please notify your Catering Representative ahead of time if you are providing your own cake. Hotel must be made aware in advance if a vendor is delivering your cake. Hotel reserves the right to place restrictions on the delivery time, as storage/transport of your cake is not an option.

Banquet Event Orders will be sent to the client for approval no later than 3 business days prior to event. Client must sign and return the Banquet Event Order to the Catering Representative. The Hotel prohibits the removal of food from the Hotel premises.

**Children:** 12 and under may utilize our children's menu and pricing. Children 4 to 12 years of age are charged 50% of the menu price for buffet service. Plated meals (not from our children's menu) are full price, regardless of child's age.

**Room Assignment:** Function rooms are assigned based on the number of guests expected. If final guaranteed attendance decreases or increases, Hotel reserves the right to change event space to a room suitable for the revised number of guests. Hotel will provide the client in advance of the event with written notification if a room change occurs.

**Room Charge:** All event spaces will incur a room charge based on the set-up requirements of the client. The Hotel will assist in directing the best room and set up for your event, and a diagram will be provided for more comprehensive set ups. If, on the day of the event, the client changes the set up specified on the approved catering contract/diagram, a minimum \$150.00 labor charge will be assessed.

**Decorations:** The Hotel will not permit affixing anything to the walls, floor or ceiling of rooms with tacks, staples, tape or any other substance that might leave a mark. Candles are permitted, but client must provide their own holders/bases, and flame must be contained or fall below the edge. (No exposed flame.)

**Signage** provided by our guests must be of professional quality and you Catering Representative must pre-approve all signage placement prior to event date. The use of birdseed, rice, confetti and glitter is not permitted.

**Music and Entertainment:** The Hotel reserves the right to modify volume levels if noise from your event affects the experience of other Hotel guests/events, up to and including closing your event should volume modification not meet the Hotel's expectations. A decibel meter will be used to determine appropriate sound levels and identify noise level policy violations. Excess of 80 decibels in the Atrium is not permitted at any time. All events held in the Atrium must end at 8:00 PM, and amplified sound is not permitted.

Fog and Smoke Machines are not permitted anywhere on the Hotel premises.

**Audio/Visual:** The Hotel is in contract with a professional and comprehensive Audio/Visual company. All Audio-Visual equipment must be managed and coordinated by AVMS. Please let your Catering Representative know prior to your event date if your event requires Audio-Visual equipment and/or the support of an Audio-Visual Technician. A quote for equipment and services will be provided.

**Linens:** Our Standard Hotel linens are white and black. A variety of napkin colors are available at no additional charge. Please ask your Catering Representative for options regarding floor length and specialty linens, as the Hotel can arrange for these services. We have many preferred vendors/services with whom we work.

**Outside Catering:** It is the policy of the Hotel to discourage Hotel patrons from purchasing food from sources other than the Hotel. Improper handling of food may lead to food poisoning and other health hazards. However, the Hotel recognizes that for religious, or other special reasons it may be a necessary to contract outside of the Hotel for catering services. If a client insists on purchasing food and services from an outside caterer, the Hotel may allow such service only if the client and caterer accept complete liability, abide by the terms outlined in the Outside Catering Procedures and provide a copy of a valid business license along with an Indemnity insurance policy of two million dollars (\$2,000,000.00)

**Shipping and Receiving:** When shipping boxes or materials in advance of your event, please list the name of your event, the function date and the name of your Catering Representative on each parcel being shipped. Advance notice of shipments should be given to your Catering Representative. This will ensure the proper storage and placement of your materials in your event space. The Hotel cannot accept C.O.D. shipments. Due to limited storage space, materials should arrive no more than 3 business days prior to your event. A shipping request must be filled out for return shipment of materials or arrangements for pick-up of materials must be made by the client prior to departure. Deliveries of more than 5 parcels for any one event will incur a handling fee of \$5.00 per parcel, per move (for standard size boxes). Oversize boxes/parcels are charged a \$10.00 fee per parcel, per move. Please note the Hotel has a ground level receiving dock and does not provide forklifts for pallet deliveries. Pallet deliveries will be charged \$50 dollars per pallet. Client is required to negotiate rate and rental space for secured storage of any pallets prior to the event date.

Damage and Loss: The Hotel will not assume any responsibility for the damage or loss of any articles left in the Hotel prior to, during, or after your event. The Client agrees to be responsible for any damages done to the premises during the period of time the event space is under their control or under the control of any independent contractors hired by the client.

Security: For your safety as well as the safety of other guests, the Hotel may require at any time that bonded security personnel be arranged by the Hotel and paid for by the client. Circumstances include but are not limited to: When valuable exhibits, props, merchandise or electronic equipment are displayed or held overnight in the Hotel, or if Hotel determines there is a potential risk of Hotel or guest safety. Should the Hotel or the Client be required to enforce the terms of these policies and procedures, reasonable costs (including attorney's fees) are recoverable.

