

Wedding Packages

Something Olde
Something New
Something Borrowed
Something Blue



CROWNE PLAZA®
CONCORD WALNUT CREEK

Sweet Traditions Buffet Package | 60

First Impressions

(Select Two Passed Hors d'oeuvres)

Bruschetta with Mozzarella and Basil
Carpaccio Crostini with Horseradish Aioli
Mushroom and Goat Cheese Tartlet
Smoked Bacon Wrapped Scallop
Thai Chicken Skewers with Peanut Sauce

Salads

Classic Caesar with Parmesan Croutons and Creamy Garlic Dressing
Mixed Greens with Pickled Red Onions, Cherry Tomatoes,
Goat Cheese and Balsamic Vinaigrette

Mains

Roasted Chicken Breast with Marsala Mushroom Sauce
Grilled Hanger Steak with Caramelized Onions and Gorgonzola
Pasta Pomodoro with Asiago Cheese

Roasted Fingerling Potatoes
Seasonal Vegetables

Fresh Rolls and Butter

Beverages

Coffee and Tea Service
Iced Tea

Included

Sparkling Wine/Cider Toast
Cake Cutting Service
One Bar Set-up with One Bartender
Dance Floor and Riser
White or Black Linens, Colored Napkin
Complimentary Executive King Room
Breakfast for the Newlyweds
Special Room Rate for Courtesy Block

Vows & Veils Buffet Package | 65

First Impressions

Artisan Cheese Board with Sharp Cheddar, Smoked Gouda, Boursin, Farmstead Goat, Brie, Monterey Jack and Blue Cheeses

Salads

Baby Iceberg with Cherry Tomatoes, Bacon, and Buttermilk Dressing
Spinach, Sliced Strawberries, Feta, Candied Pecans and Balsamic Vinaigrette

Mains

Select Three:

Grilled Hanger Steak with Red Wine Demi Glaze
Grilled Rosemary Chicken Breast with Lemon Thyme Au Jus
Grilled Chicken with Sage & Porcini Cream
Seared Salmon with Classic Bruere Blanc
Spinach & Ricotta Ravioli with Lemon Zest and Basil Cream Sauce

Mashed Potatoes
Seasonal Vegetables

Fresh Rolls and Butter

Beverages

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

Included

Sparkling Wine/Cider Toast
Cake Cutting Service
One Bar Set-up and One Bartender
Dance Floor and Riser
White or Black Linens, Colored Napkin
Complimentary Executive King Room
Breakfast for the Newlyweds
Special Room Rate for Courtesy Block

Heirloom Buffet Package | 75

First Impressions

(Select Three Passed Hors d'oeuvres)

Bruschetta with Mozzarella and Basil
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

Salads

Mixed Field Greens with Tomatoes, Cucumbers and Sangiovese Vinaigrette
Wild Arugula Salad with Feta Cheese, Diced Figs, Toasted Pine Nuts and Balsamic Vinaigrette

Mains

Select Three:

Roasted Salmon with Garlic Lemon Butter
Sliced Beef Tenderloin with Au Jus
Grilled Flat Iron Steak with Caramelized Onions, Gorgonzola and Balsamic Reduction
Sonora Chicken with Mango Citrus Salsa
Chicken Cacciatore with Olives and Capers
Penne Pasta Pomodoro

Roasted Red Potatoes
Seasonal Vegetable
Fresh Rolls and Butter

Beverages

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

Included:

Sparkling Wine/Cider Toast
Cake Cutting Service
One Bar Set-up and One Bartender
Dance Floor and Riser
White or Black Linens, Colored Napkins
Complimentary Parlor Suite/King Room
Breakfast for the Newlyweds
Special Room Rate for Courtesy Block

Tux & Tails Plated Service Package | 60

First Impressions

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

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

Zucchini Boat, Roasted Vegetable Medley over Quinoa

Fresh Rolls and Butter

Beverages

Coffee and Tea Service

Iced Tea

Two Bottles of House Wine per Table

Included

Sparkling Wine/Cider Toast

Cake Cutting Service

One Bar Set-up and one Bartender

Dance Floor and Riser

White or Black Linens, Colored Napkin

Complimentary Executive King Room

Breakfast for Newlyweds

Special Room Rate for Courtesy Block

Platinum Band Plated Service Package | 65

First Impressions

(Select Three Passed Hors d'oeuvres)

Bruschetta with Mozzarella and Basil
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 Wine/Cider Toast
Cake Cutting Service
One Bar Set-up and One Bartender
Dance Floor and Riser
White or Black Linens, Colored Napkin
Complimentary Parlor Suite/King Room
Breakfast for the Newlyweds
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.

