



So much more than a  
Wedding...

C A B A N A   H O T E L   P A L O   A L T O

*4290 El Camino Real  
Palo Alto, CA 94306*

# *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 responsibility of making all of the activities surrounding the 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 wonderful.*

*Thank you for your confidence and allowing us to partake in one of the most important times in your life.*

# All Wedding Packages Include

Rental of venue

China, silverware, glassware, standard linens & napkins

Champagne toast

Set up & break down of tables and chairs

Coffee & tea service

Cake cutting service

Dance floor

Mirrors & votive candles

Complimentary event self-parking

## Menu Tasting

We want you to love the food as much as we do!

After a contract is signed, we offer complimentary entrée tastings for two to four guests.

(\$10,000.00 food and beverage minimum required)

# Diamond Package

## **One Hour Reception**

Two display stations

Four passed Hors D'oeuvres

## **Dinner**

Three Course Plated ~or~ Buffet

Champagne toast

Upgraded silver or gold chiavari chairs

Upgraded white or ivory crinkle floor-length linens

Complimentary bridal changing room

Breakfast buffet - up to 6 guests

Complimentary suite for two nights

*\$198 per person*

All prices subject to applicable service charge and sales tax

# Emerald Package

## One Hour

### Reception????????

One display station

Three passed Hors D'oeuvres

### Dinner rece????????????

Two Course Plated ~or~ Buffet

Champagne toast

Complimentary suite for one night

Complimentary bridal changing room

Breakfast for two

*\$178 per person*

All prices subject to applicable service charge and sales tax

# Sapphire Package

## **One Hour Reception**

One display station

Two passed Hors D'oeuvres

## **Dinner**

Two Course Plated ~or~ Buffet

Champagne toast

Complimentary suite for one night

*\$158 per person*

All prices subject to applicable service charge and sales tax

# Reception

## Passed Hors D'oeuvres

Citrus Cilantro Bacon Wrapped Scallops  
Coconut Shrimp, Sweet Hot Chili Sauce  
Crab Cake, Harissa Aioli  
Mini Beef Wellington  
Brie and Pear in Phyllo  
Spinach Empanada  
Korean Steak Tacos  
Honey Siracha Chicken Meatballs

Spanakopita  
Vegetable Samosa  
Vegetable Pot Sticker  
Crispy Vegetable Eggroll  
Crispy Falafel with Cucumber Raita  
Thai Chicken Satay, Spicy Peanut Sauce  
Beef Satay, Teriyaki Glaze

## Display Stations

### Grilled Vegetables

Grilled marinated mushrooms | artichoke hearts | peppers | olives | zucchini | asparagus, | yellow squash | herbs | olive oil

### Chef's Cheese Display

A Selection of International and Local Organic Cheeses, Artisan Breads, Crostini, Toasted Nuts, Fig Spread, Dried Fruits, Marshall Farm's Honey

### Mediterranean Display

Hummus | baba ghanoush | tomato | olive relish | grilled pita bread

### Seasonal Fruit & Berries

Locally Sourced and Seasonally Inspired Fruit and Organic Driscoll's Farm Sweet Berries

### Antipasto Display

Assorted cured meats | marinated artichokes | roasted red peppers | marinated tomatoes | marinated fresh mozzarella | Manchego cheese | assorted olives | baguette crostini

### Crudite

Fresh Local Farm Vegetables to include Baby Carrots, Radish, Cucumber, Baby Tomatoes, Celery, Sugar Snap Peas, Sweet Peppers, Assorted Olives, Ranch Dressing

### Chips & Dips

House made tortilla chips | freshly made guacamole | pico de gallo | salsa verde

All prices subject to applicable service charge and sales tax

# Plated Menus

## Salad

*choice of one*

### Classic Caesar

Romaine | parmesan | garlic croutons |  
baby tomatoes | caesar dressing

### Roasted Beet

Mixed Greens | toasted hazelnut |  
crumbled goat cheese | balsamic vinaigrette

### Roasted Apple Kale

Radicchio | dried cranberries | Sliced Almonds |  
Grana Padano Cheese | Raspberry Vinaigrette

### Salad Verde

Butter | fine herbs | shallots |  
dijon vinaigrette

### Roasted Pear & Gorgonzola

Roasted pear | mixed field greens |  
crumbled gorgonzola | toasted walnuts |  
champagne vinaigrette

### Chickpea & Baby Greens

Feta Cheese | Kalamata Olives | Cucumbers |  
Baby Tomatoes | Citrus Vinaigrette

## Soup

*choice of one*

### Roasted Tomato Bisque

Fire Roasted Tomatoes | Fennel | Fresh Herbs |  
Roasted Garlic | *Veg GF*

### Minestrone

Local Seasoned Vegetables | Tomato  
Herb Broth | *Veg*

### Lobster Bisque

Tarragon Oil | Creme Fraiche

### Potato Leek

Caramelized Leeks | Yukon Gold Potatoes | Thyme |  
Creme Fraiche | *Veg GF*

### Broccoli & Cheddar

Roasted Gilroy Garlic | Aged White Cheddar | *Veg*

All prices subject to applicable service charge and sales tax

# Plated Menus

## Entree Options

*choice up to three*

### **Marsala Chicken**

Wild mushroom marsala sauce | mascarpone polenta

### **Roasted Chicken**

Creamy mashed potatoes | natural pan jus

### **Calabrian Roasted Chicken**

Lemon calabrian relish | roasted red potatoes with shallots garlic confit-gf

### **Grilled Steak Frites**

Seared baby carrots | roquefort butter | red wine demi-glaze

### **Herb Roasted Salmon**

Lentil bacon cassoulet | shaved fennel | basil aioli-gf

### **Pan Seared Sea Bass**

Roasted baby vegetables | lemon roasted potatoes

### **Cabernet Braised Short Rib**

Roasted garlic mash | thyme jus

### **Seared Scallops**

Lemon scented risotto | roasted summer squash | tarragon beurre blanc-gf

### **Peppered NY Strip**

Roasted garlic parsnip puree | port wine-demi glaze

### **Grilled Pork Chop**

Roasted baby potatoes | grain mustard leek sauce-gf

## Vegetarian Entree Options

### **Chef's Mushroom Risotto**

Seasonal mushrooms | risotto | parmesan cheese | balsamic drizzle

### **Grilled Eggplant Napoleon**

Eggplant | zucchini | tomatoes | polenta | basil tarragon puree

### **Roasted Heirloom Tomato Fettucine**

California garlic | basil | butter | aged parmesan

### **Eggplant Caponata**

Grilled Asparagus, Portabello Mushrooms

All prices subject to applicable service charge and sales tax

# Plated Menus

## Premium Options

Additional \$7 /person

### Osso Bucco

Risotto alla milanese | grilled broccolini | fine herbs

### Beef and Prawns

Petit grilled beef filet mignon | garlic herb jumbo prawns | truffle mashed potatoes | brandy sauce

### Grilled Steak Frites

Seared baby carrots | roquefort butter | red wine demi-glace

### Herb Roasted Salmon

Lentil bacon cassoulet | shaved fennel | basil aioli-gf

### Grilled Pork Chop

Roasted Baby Potatoes, Grain Mustard Leek Sauce-gf

### Pan Seared Filet Mignon

Potato confit | wild mushroom | sun dried tomatoes | demi-glace

### Seared Scallops

Lemon scented risotto | roasted summer squash | tarragon beurre blanc-gf

### Pan Seared Sea Bass

Roasted baby vegetables | lemon roasted potatoes

## Dessert Options

### Chocolate Souffle

Chocolate cake with rich creamy chocolate center

### Traditional Cheesecake

NY style cheesecake with graham cracker base | whipped cream | cherry sauce

### Traditional Creme Brulee

Mint and raspberries

### Flourless Chocolate Cake

Raspberry coulis

### Mango Panna Cotta

Sweetened cook cream | refreshing mango sauce

### Tiramisu

Chocolate sauce

### Triple Chocolate Mousse

Decadent dark milk and white chocolate mousse | white chocolate shavings

All prices subject to applicable service charge and sales tax

# Buffet Menus

## Salad Options

*choice of one*

### **Chef's Salad**

Butter lettuce | radicchio | artichoke hearts | kalamata olives | shredded carrots | crumble blue cheese | bacon | ranch dressing

### **Romaine Salad**

Hearts of Romaine | 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-veg

### **Kale Salad**

Toasted slices almonds | dried cranberries | roasted apple | crumbled goat cheese | champagne vinaigrette

### **Spinach Salad**

Applewood smoked bacon | chopped eggs | baby tomatoes | shaved carrots | crumbled blue cheese | balsamic vinaigrette

### **Antipasto Salad**

Baby mixed greens | pepperoncini | kalamata olives | sweet peppers | artichoke hearts | shaved red onions | sun dried tomatoes | herb vinaigrette

## Composed Salad Options

### **Roaster Beet Salad**

Mache lettuce | frisee | toasted hazelnut | crumbled goat cheese | balsamic vinaigrette-veg gf

### **Wilted Kale and Barley Salad**

Parsley | toasted walnuts | cucumber | lemon vinaigrette

### **Farfalle Pasta Salad**

Baby tomatoes | spinach | mozzarella | toasted pine nut | fresh basil | balsamic dressing-veg

### **Creamy Potatoe Salad**

Dijon | dill relish | celery | red onion | tarragon-veg gf

### **Chicken Salad**

Green and purple cabbage | roasted shredded chicken | sliced red onion | oyster mushrooms | carrots | cilantro | mint | lime chilli vinaigrette.-GF

All prices subject to applicable service charge and sales tax

# Buffet Entrees

## **Chicken Marsala**

Wild mushroom marsala sauce | mascarpone polenta

## **Roasted Turkey Breast**

Roasted garlic pas jus

## **Garlic Roasted Salmon**

Herb chimichurri

## **Oven Roasted Cod**

Fresh dill butter sauce

## **Apple Brined Roast Pork Loin**

Leek mustard sauce

## **Achiote Rubbed Chicken Breast**

Cilantro | garlic | citrus marinade-GF

## **Pan Seared Salmon**

Chardonnay caper sauce

## **Grilled Beef Tri tip**

Wild mushroom demi-glace

## **Pulled Pork**

Cilli | roasted tomatillo salsa

## **Roasted Leg Off Lamb**

Cherry demi-glace

# Buffet Vegetarian Options

## **Chef's Mushroom Risotto**

Seasonal mushrooms | risotto | parmesan cheese balsamic drizzle

## **Stuffed Bell Peppers**

Wild rice | bell peppers | onions | cucumbers | feta cheese | olives |  
parsely | oregano | extra virgin oil-veg GF

## **Cumin Braised Chickpea**

Slow cooked tomatoes | caramelized onion | roasted cauliflower

All prices subject to applicable service charge and sales tax

# Side Dish Options

## **Garlic Mashed Potatoes**

Yukon gold potatoes | garlic confit - veg/gf

## **Wild Rice Pilaf**

Caramelized onions | carrot | fine herbs

## **Creamy Polenta**

Parmesan | mascarpone | chives- Veg

## **Fried Eggplant**

Soy sauce | ginger | garlic | Thai basil ~ veg/gf

## **Steamed Broccoli & Cauliflower**

## **Seasonal Roasted Vegetables**

## **Roasted Marble Potatoes**

Carmelized shallot | fine herbs - veg/gf

# Dessert Options

Separated add on \$9

## **Chocolate Fudge Brownies**

## **Strawberry Shortcake**

## **Decadent Chocolate Cake**

## **Chocolate banana foster cake**

## **Assorted Housemade Cookies**

## **Raspberry Cheesecake**

## **Fresh Fruit Strip**

## **Pineapple Coconut Cake**

## **Mango Mousse Cake**

All prices subject to applicable service charge and sales tax

# Bar Menu

## Host Bar

House Wines 10

### *Choose Brand Level*

Delux Brand 12  
Premium Brand 14

J Roget Brut 10  
Domestic beer 8  
Premium Beer 8  
Assorted Soft drinks 5  
Sparkling Water 5  
Still Bottled Water 5

## Delux Brands

Absolute Vodka  
Bombay Gin  
Malibu Rum  
Suaza Blue Tequila  
Jim Beam Bourbon  
Jack Daniles Bourbon  
J. Wray Jamaican Rum  
J&B Scotch

## Beer

Domestic Beer  
• Budweiser  
• Bud Light

Premium Beer

- Corona
- Heineken
- Lagunitas IPA
- Heineken Zero

## Cash Bar

House Wines 10

### *Choose Brand Level*

Delux Brand 14  
Premium Brand 16

J Roget Brut 12  
Domestic beer 9  
Premium Beer 9  
Assorted Soft drinks 6  
Sparkling Water 6  
Still Bottled Water 6

## Premium Brands

Titos Vodka  
Kettle One Vodka  
Greygoose Vodka  
Captain Morgan Rum  
Bacardi Rum  
Patron Tequila  
Buffalo Trace bourbon  
Jameson Whiskey  
JW Red Scotch

## Non-Alcoholic

Assorted Soft Drinks

- Coke
- Diet Coker
- Sprite

## Water-

- Bottled Still
- Bottle Sparkling

All prices subject to applicable service charge and sales tax

# Wine List

## Sparkling Wine

	<b>Bottle</b>
J. Roget, Brut, California N	40
Mumm Napa Brut	55
La Marca Prosecco, Italy	45
Lallier Serie R .018, France	100

## Chardonnay

CK Mondavi Viognier, Central Coast	40
Franciscan, Napa Valley	44
Hands of Time, Stag's Leap	72

## Other Whites

Wild Horse Viogier, Cantral Coast	40
Saint M. Reisling, Dry, Germany	44
Ruffino Pinot Grigio, Italy	40
Kim Crawford Sauvignon Blanc, New Zealand	48
Cote des Rose, Gerard Bertrand Vineyards	40

## Cabernet Sauvignon

CK Mondavi, Willow Springs	40
14 Hands, Columbia Valley	44
Franciscan Founders Estate, Napa Valley	56
Beringer Founder Estate, Napa Valley	48

## Merlot

CK Mondavi, Willow Springs	40
Rutherford Hill Napa	50
Charles Krug	55

## Pinot Noir

Belle Glos, Pinot Noir, Sanoma	72
Meiomi, Pinot Noir, Santa Cruz	52
Banshee, Napa Valley	52

## Other Reds

Layer Cake, Argentina	40
Prisoner, Zinfandel	100
Saldo, Zinfandel	55

All prices subject to applicable service charge and sales tax

# Children's Plated Menu

\$28/child - Ages 12 and under

All selections come with fresh fruit as starter and vanilla ice cream as dessert.

*-choice of (2) selections-*

## **Mini Cheeseburger Sliders**

French fries | carrot sticks

## **Chicken Tenders**

French fries | carrot sticks

## **Cheddar Mac N' Cheese**

Steamed veggies

## **Pasta Marinara**

Steamed veggies

## **Grilled Teriyaki Chicken**

Steamed rice | vegetables

All prices subject to applicable service charge and sales tax

# 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

All prices subject to applicable service charge and sales tax

# Crowne Preferred Vendor List

## OUTSIDE CATERING

Amber India  
Tarun Grover  
Director of Events and Caterings  
Amber India Restaurants  
T-415.889.9623  
[tarun@amber-india.com](mailto:tarun@amber-india.com)  
[www.amber-india.com](http://www.amber-india.com)

Broadway Masala  
Anupam Bhatia  
Owner/ CEO  
Broadway Masala  
(650) 369-9000  
[www.broadwaymasala.net](http://www.broadwaymasala.net)

Jalsa Catering & Events  
Vittal Shetty  
P: 408-480-3825  
E: [vittal@jalsasf.com](mailto:vittal@jalsasf.com)  
W: [www.jalsasf.com](http://www.jalsasf.com)

## RENTALS

Danny Thomas Party Rentals  
Katie Fitzgerald  
P: 408-747-1000  
E: [katie@dannythomaspartyrentals.com](mailto:katie@dannythomaspartyrentals.com)  
W: [www.dannythomaspartyrentals.com](http://www.dannythomaspartyrentals.com)

## LOCAL CHURCHES

St. Thomas Aquinas Church  
745 Waverley Street  
Palo Alto, CA 94301  
P: (650) 494-2496

Church of the Nativity  
210 Oak Grove Ave  
Menlo Park, CA 94025  
P: (650) 323-7914

All Saints' Episcopal Church  
555 Waverley Street  
Palo Alto, CA 94301  
P: (650) 322-4528

## PREFERRED VENDOR MULTI-USE

Joe Squared Productions  
Joseph Cancilla  
P: 925-580-9059  
E: [joe@joesquaredproductions.com](mailto:joe@joesquaredproductions.com)

## HAIR / MAKEUP

Faces  
Lisa Cadiente  
P: 831-234-7695  
E: [calienteatfaces@yahoo.com](mailto:calienteatfaces@yahoo.com)

## PHOTOGRAPHY / VIDEOGRAPHY

David N. Sachs Photography  
Photography and Videography  
P: 949-874-4073  
E: [david@davidnsachs.com](mailto:david@davidnsachs.com)  
W: [www.davidnsachs.com](http://www.davidnsachs.com)

Adam J Clark Photography  
Contemporary Weddings  
P: 925-456-4825  
E: [info@adamjclarkphotography.com](mailto:info@adamjclarkphotography.com)  
W: [www.adamjclarkphotography.com](http://www.adamjclarkphotography.com)

Michael's Wedding Group  
Contemporary Weddings  
P: 408-865-1081  
W: [www.michaelswedding.com](http://www.michaelswedding.com)

Jim Vetter  
P: 415-789-6150  
E: [Jim\\_Vetter@mail.vresp.com](mailto:Jim_Vetter@mail.vresp.com)  
W: [www.jimvetter.com](http://www.jimvetter.com)

Chris Schmauch  
GoodEye Photography + Design  
P: 831-216-6210  
E: [chris@goodeyephotography.com](mailto:chris@goodeyephotography.com)  
W: [www.goodeyephotography.com](http://www.goodeyephotography.com)

## DJ / BAND / ENTERTAINMENT

Joe Squared Productions

Joseph Cancilla

P: 925-580-9059

E: [joe@joesquaredproductions.com](mailto:joe@joesquaredproductions.com)

Rhythm Masters DJ's

(DJ Adam Barrera)

Adam Barrera

P: (925) 382-4699

E: [adam.barrera.@yahoo.com](mailto:adam.barrera.@yahoo.com)

Hey Mr. DJ

Rich Amooi

P: 408-223-1400

E: [rich@heyurdj.com](mailto:rich@heyurdj.com)

W: [www.heyurdj.com](http://www.heyurdj.com)

Elite Entertainment

Kevin Combs

P: 408-733-8833

E: [info@e3music.com](mailto:info@e3music.com)

W: [www.e3music.com](http://www.e3music.com)

## BAKERIES

Cake Expressions

2325 De La Cruz Blvd

Santa Clara, Ca 95050

P: 408-295-2253

E: [cero@cakeexpressions.com](mailto:cero@cakeexpressions.com)

W: [www.cakeexpressions.com](http://www.cakeexpressions.com)

Studio Cake

104 Gilbert Avenue | Menlo Park CA

P: 650-326-1019

E: [info@studiocake.com](mailto:info@studiocake.com)

W: [www.studiocake.com](http://www.studiocake.com)

## FLORAL DESIGN / DÉCOR / LINENS

Ingela Floral

Ingela Ruschin

P: 408-445-1515

E: [ingela@ingelafloral.com](mailto:ingela@ingelafloral.com)

W: [www.ingelafloral.com](http://www.ingelafloral.com)

## PHOTOBOOTH

Joe Squared Productions

Joseph Cancilla

P: 925-580-9059

E: [joe@joesquaredproductions.com](mailto:joe@joesquaredproductions.com)

## OTHER VENDORS

Mosaic Transportation

Samira Abbas

P: 650-458-4233

E: [sabbas@mosaicglobaltransportation.com](mailto:sabbas@mosaicglobaltransportation.com)

W: [www.mosaicglobaltransportation.com](http://www.mosaicglobaltransportation.com)

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