



Weddings

Crowne Plaza San Marcos Golf Resort



CROWNE PLAZA
PHOENIX-CHANDLER GOLF RESORT

1 N. San Marcos Pl. Chandler, AZ 85225 | 480.857.4440 | sanmarcosresort.com

TRADITION AT ITS FINEST

For over 105 years Crowne Plaza San Marcos Golf Resort has been the perfect place to say "I do." Our historic resort offers a variety of ballrooms and outdoor locations for your ceremony and reception.

We have designed elegant packages for you to begin customizing your wedding. We encourage you to share your dreams with our experienced Wedding Specialist and Executive Chef so we can help personalize everything from your ceremony to your reception menu.

In addition, we can assist in planning your rehearsal dinner, bridal shower, post wedding brunch or any other special event surrounding your big day.

FINAL GUARANTEE

The guaranteed number of attendees must be communicated to your Crowne Plaza San Marcos Wedding Specialist by 9AM five business days prior to your wedding, 10 business days if package includes a Wedding Cake. In the event the final guarantee is not supplied, the estimated number of attendees will be considered the final guarantee. The client will be charged for the number of meals served or the number of meals guaranteed, whichever is greater.

SERVICE CHARGE AND SALES TAX

All food and beverage, miscellaneous, function space rental and audio-visual charges are subject to applicable 22% service charge and current sales tax: 8.1%.

ALCOHOLIC BEVERAGES

Crowne Plaza San Marcos Golf Resort reserves the right to refuse service to guests who appear to be intoxicated. All guests who appear to be under 30 years of age will be required to present identification to consume alcoholic beverages. Arizona State Law prohibits outside alcohol in your reception and all alcoholic beverages must be purchased through the Resort.

ENTRÉE CHOICES

If you have selected more than 1 entrée choice for your guests you are required to provide place cards with their appropriate entrée selection. Please inquire for Vegetarian, Vegan & Gluten Free Options.

CHILDREN'S MEALS

A plated children's meal is available at a discounted price. The menu consists of a Fruit Cup, Chicken Fingers and Fries for those 12 and under.

VENDOR MEALS

Vendor meals are available at a discounted price. Please discuss options with your San Marcos Wedding Specialist.

FLOOR LENGTH LINEN

Floor length linen is included for guest dining tables, sweetheart table or head table and cake table or dessert table. Up to 3 linen(s) included for head table, rental fee will apply if additional linen needed.



WEDDING CEREMONY

\$1,800

Up To One Hour of Ceremony Site

On-site Wedding Coordination

1 Hour Rehearsal & Coordination

Garden Arch

White Padded Garden Chairs

DJ Table with Linen

Unity Table with Linen

Gift and Guestbook Table with Linen

Fruit Infused Water Station

Directional Signage & Privacy Staff Attendants

Use of Resort Grounds for Photography

Microphone, Speakers and Technician

Discounted Guestroom the night before Wedding as Optional Changing Room*

All Day Changing Room for Wedding Party to include**:

Diced Seasonal Fruit Cups or Vegetable Crudit  Cups

Choice of Two Finger Sandwiches (Turkey, Italian, BLT, Grilled Veggie)

Iced Tea or Coffee

House Champagne and Freshly Squeezed Orange Juice

*Must Accompany a Reception with a \$5,000++ Food and Beverage Minimum.

**Based on 10 Guests or Less, Additional Guests at \$20++ per person, 1 Bottle of Champagne Included

Pricing Does Not Include Current Service Charge (22%), Current Rental Sales Tax (2%) or F&B Sales Tax (8.1%)

WEDDING RECEPTION

1 Hour for Cocktail, 4 Hours for Reception

Executive Suite on Your Wedding Night with Choice of Amenity*

Venue Set Up and Coordination

Dedicated Banquet Captain & Serving Staff

60" or 72" Dinner Rounds with Choice of Floor Length Linen

Sweetheart Table or Head Table with Choice of Floor Length Linen

Banquet Chairs

Standing & Seated Cocktail Tables

Cake Table or Dessert Table with Choice of Floor Length Linen

DJ Table

Gift & Guestbook Table

Place Card Table

Hardwood Dance Floor

China, Glassware, Flatware, Linen Napkins

In-house Linen for Service Tables

Use of In-House Centerpieces: Clear, Gold or Silver Votives, Tile Mirrors, Cylinder Vases, Hurricane Vases, Pillar & Floating Candles, Wood Round Bases, Grey Marble Vases, Table Numbers & Stands

*\$5,000++ Food and Beverage Minimum Required

THE BRILLIANT CUT PACKAGE \$60 per person

Two Passed Hors D' Oeuvres, One Salad, One Entrée, Starch & Vegetable

INCLUDES

Local Artisan Breads, Creamery Butter, Iced Tea, Regular & Decaf Coffee, Assorted Hot Tazo® Teas, Champagne & Sparkling Cider Toast, Cake Cutting & Service

PASSED HORS D'OEUVRE

CHILLED

Chipotle Chicken Wonton Cone
Smoked Chicken Bruschetta
Prosciutto Wrapped Asparagus
Antipasto on Brioche
Caprese Skewers, Mozzarella, Grape Tomatoes, Basil
Red and Yellow Tomato Bruschetta
California Roll

HOT

Bacon Wrapped Achiote Shrimp, Chimichurri
Maryland Style Crab Cakes, Chipotle Aioli
Sonora Chicken Spring Rolls, Roasted Red Salsa
Beef Satay, Horseradish Cream
Beef Empanada, Roasted Red Salsa
Fried Vegetable Spring Rolls, Sweet Chili Sauce
Chili con Queso Trumpet
Portobello Mushroom Empanada

SALAD

Seasonal Field Greens, Tomatoes, Shredded Carrots, English Cucumber, Apple Cider Vinaigrette
Caesar Salad, Chopped Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
Cucumber Wrapped Field Greens, Cabernet Poached Pear, Brie Cheese, Aged Balsamic Vinaigrette
Arugula, Mango, Cherry Tomatoes, Toasted Pepitas, Aged Balsamic Vinaigrette

ENTRÉE

Roasted Herb Airline Chicken, Beurre Blanc Cream
Asiago & Fresh Herb Crusted Chicken Breast, Herb Garlic Cream
Pesto Marinated Seared Salmon, White Wine Citrus Cream
Baseball Cut Sirloin, Port Reduction Demi Glaze
Braised Short Ribs, Red Wine Demi, Herb Gremolata

STARCH & VEGETABLE

Chef's Selection of Seasonal Vegetable
Roasted Marble Potatoes
Garlic Mashed Potatoes
Truffle Risotto
Wild Rice Medley

THE EMERALD CUT PACKAGE \$78 per person

One Stationed & Two Passed Hors D' Oeuvres, One Salad, Two Entrée Choice, Starch & Vegetable, Wedding Cake and/or Dessert Station, Breakfast for Wedding Couple

INCLUDES

Local Artisan Breads, Creamery Butter, Iced Tea, Regular & Decaf Coffee, Assorted Hot Tazo® Teas, Champagne & Sparkling Cider Toast, Cake Cutting & Service

PASSED HORS D'OEUVRES

CHILLED

Chipotle Chicken Wonton Cone
Smoked Chicken Bruschetta
Prosciutto Wrapped Asparagus
Antipasto on Brioche
Caprese Skewers, Mozzarella, Grape Tomatoes, Basil
Red and Yellow Tomato Bruschetta
California Roll

HOT

Bacon Wrapped Achiote Shrimp, Chimichurri
Maryland Style Crab Cakes, Chipotle Aioli
Sonora Chicken Spring Rolls, Roasted Red Salsa
Beef Satay, Horseradish Cream
Beef Empanada, Roasted Red Salsa
Fried Vegetable Spring Rolls, Sweet Chili Sauce
Chili con Queso Trumpet
Portobello Mushroom Empanada

STATIONED

Imported & Domestic Cheese Display
Vegetable Crudité & Charcuterie Board
Tomato, Basil Bruschetta & Hummus Display

SALAD

Seasonal Field Greens, Tomatoes, Shredded Carrots, English Cucumber, Apple Cider Vinaigrette
Caesar Salad, Chopped Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
Cucumber Wrapped Field Greens, Cabernet Poached Pear, Brie Cheese, Aged Balsamic Vinaigrette
Arugula, Mango, Cherry Tomatoes, Toasted Pepitas, Aged Balsamic Vinaigrette

ENTRÉE

Roasted Herb Airline Chicken, Beurre Blanc Cream
Asiago & Fresh Herb Crusted Chicken Breast, Herb Garlic Cream
Pesto Marinated Seared Salmon, White Wine Citrus Cream
Baseball Cut Sirloin, Port Reduction Demi Glaze
Braised Short Ribs, Red Wine Demi, Herb Gremolata

STARCH & VEGETABLE

Chef's Selection of Seasonal Vegetable
Roasted Marble Potatoes
Garlic Mashed Potatoes
Truffle Risotto
Wild Rice Medley

WEDDING CAKE

Provided by Sue Jacobs Cakes ~ Custom Cake and/or Dessert Station

THE PRINCESS CUT PACKAGE **\$98 per person**

One Stationed & Two Passed Hors D' Oeuvres, One Salad, Two Entrée Choice, Starch & Vegetable, Wedding Cake and/or Dessert Station, Breakfast for Wedding Couple, Choice of One Enhancement

INCLUDES

Local Artisan Breads, Creamery Butter, Iced Tea, Regular & Decaf Coffee, Assorted Hot Tazo® Teas, Champagne & Sparkling Cider Toast, Cake Cutting & Service

PASSED HORS D'OEUVRES

CHILLED

Chipotle Chicken Wonton Cone
Smoked Chicken Bruschetta
Prosciutto Wrapped Asparagus
Antipasto on Brioche
Caprese Skewers, Mozzarella, Grape Tomatoes, Basil
Red and Yellow Tomato Bruschetta
California Roll

HOT

Bacon Wrapped Achiote Shrimp, Chimichurri
Maryland Style Crab Cakes, Chipotle Aioli
Sonora Chicken Spring Rolls, Roasted Red Salsa
Beef Satay, Horseradish Cream
Beef Empanada, Roasted Red Salsa
Fried Vegetable Spring Rolls, Sweet Chili Sauce
Chili con Queso Trumpet
Portobello Mushroom Empanada

SALAD

Seasonal Field Greens, Tomatoes, Shredded Carrots, English Cucumber, Apple Cider Vinaigrette
Caesar Salad, Chopped Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
Cucumber Wrapped Field Greens, Cabernet Poached Pear, Brie Cheese, Aged Balsamic Vinaigrette
Arugula, Mango, Cherry Tomatoes, Toasted Pepitas, Aged Balsamic Vinaigrette

ENTRÉE

Roasted Herb Airline Chicken, Beurre Blanc Cream
Asiago & Fresh Herb Crusted Chicken Breast, Herb Garlic Cream
Pesto Marinated Seared Salmon, White Wine Citrus Cream
Cajun Crusted Sea Bass, Frangelico Cream
Filet Mignon, Brandied Peppercorn Demi Glaze
Braised Short Ribs, Red Wine Demi, Herb Gremolata
Duet of: Petit Filet Mignon, Brandied Peppercorn Demi Glaze & Herb Marinated Shrimp Knot

STATIONED

Imported & Domestic Cheese Display
Vegetable Crudité & Charcuterie Board
Flatbread Station
Shrimp Ceviche Cups

STARCH & VEGETABLE

Chef's Selection of Seasonal Vegetable
Roasted Marble Potatoes
Garlic Mashed Potatoes
Truffle Risotto
Wild Rice Medley

WEDDING CAKE

Provided by Sue Jacobs Cakes ~ Custom Cake and/or Dessert Station

ENHANCEMENTS*

Choice of: Charger Plates, Sweetheart Table Upgrade or Chair Covers

*Restrictions May Apply

Pricing Does Not Include Current Service Charge (22%) or Current Sales Tax (8.1%)

BAR PACKAGES & A LA CARTE

CALL

Jack Daniels
Jim Bean Bourbon
Dewars Scotch
Beefeater Gin
Bacardi Silver Rum
Tito's Vodka
Sauza Gold Tequila

Domestic, Imported and Craft Beers

William Hill Wine Selection

Assorted Soft Drinks

Still & Sparkling Bottled Waters

2 Hours - \$30++ Per Person

3 Hours - \$36++ Per Person

4 Hours - \$42++ Per Person

DELUXE

Kettle One Vodka
Tanqueray Gin
Captain Morgan Rum
1800 Tequila
Crown Royal
Makers Mark Bourbon
Chivas Scotch

Domestic, Imported and Craft Beers

William Hill Wine Selection

Assorted Soft Drinks

Still & Sparkling Bottled Waters

2 Hours - \$36++ Per Person

3 Hours - \$42++ Per Person

4 Hours - \$48++ Per Person

BEER & WINE

William Hill Wine Selection

Domestic, Imported & Craft Beers

Assorted Soft Drinks

Still & Sparkling Bottled Waters

2 Hours - \$25++ Per Person

3 Hours - \$30++ Per Person

4 Hours - \$36++ Per Person

A LA CARTE	HOSTED BAR	CASH BAR
Call Brands	\$8.00++	\$9.00
Deluxe Brands	\$9.00++	\$10.00
Domestic Beers	\$5.00++	\$6.00
Imported Beers	\$6.00++	\$7.00
Craft Beers	\$7.00++	\$8.00
House Wines	\$8.00++	\$9.00
Soft Drinks	\$3.00++	\$4.00
Bottled Waters	\$3.00++	\$4.00

**Please Inquire for Signature Drinks, Dinner Wine Service or
Additional Selections to Customize Your Reception!**

Packages are priced Per Person 21 & Over Based on the Final Guarantee and Number of Consecutive Hours of Service.

A Bartender Fee of \$150+ per 100 Guests will apply. San Marcos Golf Resort reserves the right to limit the consumption of alcoholic beverages in compliance with Arizona Liquor Laws. No Shots, Shooters or Doubles will be Served. 3 Hour Bar Package is based on 6 Drinks Maximum Per Guest. 4 Hour Bar Package is Based on 8 Drinks Maximum Per Guest.