

# Crowne Plaza Hanalei Weddings

We make your Wedding Dreams a Reality

## Ceremony Sites...



### East Garden Atrium

Tropical setting with a cascading waterfall and exotic pond backdrop.  
Seating available for 40 people.



### West Garden Atrium

A breathtaking tropical setting with a decorative arched bridge spanning an exotic pond surrounded by lush landscape.  
Seating available for 80 people.



### Poolside Garden

A beautiful setting surrounded by lush tropical foliage.  
Seating available for 300 people.



**CROWNE PLAZA®**

HANA LEI HOTEL  
SAN DIEGO



## COMPLIMENTARY WITH YOUR WEDDING RECEPTION...

White or Ivory Table Linens  
A Variety of Napkin Colors  
Votive Candles & Decorative Mirror on each table  
Attentive & Friendly Service Staff  
Complimentary Guest Room for the Bride & Groom  
Discounted Sleeping Room Rates for Out-of-Town Guests (based on availability)

### OPTIONAL STARTERS

**Maui Onion Soup**  
with Garlic Crouton

**Asian Carrot Ginger Soup**

**Wild Mushroom Bisque**  
with Parmesan Twist

**Baja Seafood Soup with Fish, Scallions & Shrimp**  
in a Savory Herb Spiced Broth

**Hanalei Sushi Sampler**  
Chef's Selection of our finest Sushi served with  
Soy Sauce, Wasabi and Ginger

**Fresh Grilled Vegetables**  
Balsamic and Basil infused, Served with a Roasted Red Pepper Aioli

\$6.95 per person

### WEDDING ENTRÉES INCLUDE:

Choice of Salad, Fresh Seasonal Accompaniments, Rolls & Butter,  
Freshly Brewed Kona Coffee, Hot Tea, and Iced Tea  
Champagne & Sparkling Cider Toast, Complimentary Cake Cutting Service

### SELECT ONE SALAD



**California Salad**  
Baby Mixed Greens with Crumbled Feta Cheese,  
Tomato & Sliced Cucumber

**Spinach Salad**  
Fresh Spinach Leaves, Sliced Egg, Bacon, Herbs,  
Red Pepper & Mandarin Orange

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

**Caprese Salad**  
Vine-Ripe Tomatoes,  
Fresh Mozzarella Cheese & Basil on a Bed of Baby Mixed Greens

**Dressings**  
Ranch, Italian, Bleu Cheese, Mango Vinaigrette, Balsamic Vinaigrette, Creamy Parmesan





## SELECT UP TO TWO ENTRÉES

### CHICKEN WELLINGTON

Boneless Breast of Chicken Stuffed with a Mushroom Duxelle,  
Wrapped in Puff Pastry and served with a Veal Demi-glace  
Lunch ~ \$27.95      Dinner ~ \$30.95

### BEEF FLORENTINE

Marinated Flank Steak Stuffed with Mushrooms, Spinach and Pine nuts  
Topped with a Cabernet Wine Sauce  
Lunch ~ \$29.95      Dinner ~ \$32.95

### ROASTED ASIAN SALMON

Salmon Filet Roasted to perfection with a Hoisin Miso Glaze  
Lunch ~ \$28.95      Dinner ~ \$31.95

### SHRIMP SCAMPI

Jumbo Shrimp Sautéed with Garlic, Capers, Tomato and Tarragon in  
a White Wine Beurre Blanc  
Lunch ~ \$30.95      Dinner ~ \$33.95

### SCAMPI STYLE CHICKEN

Chicken Breast Sautéed with Garlic, Capers, Tomato and Tarragon  
in a White Wine Beurre Blanc  
Lunch ~ \$27.95      Dinner ~ \$30.95

### SLOW ROASTED PRIME RIB OF BEEF

Served Medium Rare with Au Jus and Creamy Horseradish  
Lunch ~ \$33.95      Dinner ~ \$36.95

### MUSHROOM RAVIOLI PRIMAVERA

Mushroom Stuffed Ravioli tossed in Garlic, Basil & Olive Oil  
with Tomato, Asparagus and Parmesan Cheese  
Lunch ~ \$26.95      Dinner ~ \$29.95

### LINGUINI MEDITERRANEAN

Tossed with Julienne Grilled Chicken, Oven Roasted Vegetables  
and Feta Cheese in a light Sun-dried Tomato & Basil Cream Sauce  
Lunch ~ \$27.95      Dinner ~ \$30.95

### MAHI MAHI MACADAMIA

Filet of Mahi Mahi Encrusted with Macadamia Nuts  
Topped with a Mango Buerre Blanc  
Lunch ~ \$29.95      Dinner ~ \$32.95



### FREE RANGE BREAST OF CHICKEN & SHRIMP

Grilled Chicken Breast & Tiger Shrimp Served on a Bed of Shiitake Mushrooms  
Topped with a Tangy Orange Teriyaki Sauce  
Lunch ~ \$33.95      Dinner ~ \$37.95

### PETIT FILET OF BEEF & GRILLED SALMON OR SHRIMP SCAMPI

Beef Tenderloin Topped with a Green Peppercorn Sauce &  
Choice of Grilled Salmon with a Dill Cream Sauce or Shrimp Scampi  
Lunch ~ \$35.95      Dinner ~ \$38.95

All prices are per person and are subject to 20% service charge and applicable sales tax.





## WEDDING ENHANCEMENTS

Add the following Enhancements for your Special Day:

### HORS D'OEUVRES PACKAGE

**Cheese Display**  
Imported & Domestic Cheeses,  
Accompanied by Sliced Baguettes and Assorted Crackers,  
Garnished with Fresh Fruit

~ AND ~

Choice of Two of the Following:

#### COLD HORS D'OEUVRES

**Chicken on Polenta**  
**Smoked Salmon Rose**  
**Viennese Beef Salad in Red Bliss Potato**  
**Fig with Gorgonzola Wrapped in Prosciutto**

#### HOT HORS D'OEUVRES



**Herb Breaded Artichoke with Goat Cheese**  
**Mini Lumpia with Dipping Sauce**  
**Date Almond and Bacon Brochette**  
**Shrimp and Andouille Brochette**

\$6.95 per person

### CHOCOLATE FOUNTAIN

Choice of Dark, White or Milk Chocolate  
Cascading down our Chocolate Fountain,  
Served with a variety of Seasonal Fruit, Brownies, Marshmallows and  
other Condiments for Dipping.

\$8.95 per person, one hour service



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## WEDDING BUFFET INCLUDES:

Freshly Brewed Kona Coffee, Hot Tea and Iced Tea  
Champagne & Sparkling Cider Toast, Complimentary Cake Cutting Service

### THE ROYAL WEDDING BUFFET

Minimum of 50 Guests

Tomato Cucumber Basil Salad  
Broccoli Grape Salad  
Baby Mixed Greens with Assorted Dressings

#### ENTRÉE SELECTIONS

Chicken Marsala  
Teriyaki Marinated London Broil  
Oriental Chicken Breast with Citrus Glaze  
Baked Mahi Mahi with Papaya Salsa  
Grilled TriTip with Wild Mushroom Whiskey Sauce  
Grilled Salmon with Chive & Champagne Cream Sauce  
Slow Roasted Luau Style Pork  
Top Round of Beef with Au Jus

#### Choice of Two Accompaniments:

Jasmine Rice, Sweet Potato, Garlic Mashed Potatoes or Oven Roasted Potatoes  
Fresh Seasonal Vegetables, Rolls & Butter

Lunch with Two Entrées	\$33.95	Dinner with Two Entrées	\$35.95
Lunch with Three Entrées	\$36.95	Dinner with Three Entrées	\$38.95

### ONE HOUR PREMIUM HOSTED BAR PACKAGE

House Select Liquor Brands, Domestic and Premium Beers, House Select Wines, Soft Drinks and Waters  
\$11.00 per person  
\$6.00 per person for each additional hour

### ONE HOUR HOSTED BEER, WINE & SOFT DRINK PACKAGE

Domestic Beers, House Select Wines, Soft Drinks and Waters  
\$8.00 per person  
\$5.00 per person for each additional hour

### PUNCH & SOFT DRINK STATION

Tropical Fruit Punch and Assorted Soft Drinks  
Two Hours ~ \$3.95 per person  
Additional Hours ~ \$1.95 per person, per hour

### CHAIR COVERS & SASHES

\$5.00 plus tax, per chair

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