



CYPRESS[™]
A KIMPTON[®] HOTEL

WEDDING BROCHURE

EXCLUSIVELY CATERED BY PARK PLACE RESTAURANT

CYPRESS WEDDING PACKAGE



MINIMUM OF 75 GUESTS

FOR YOUR SPECIAL WEDDING DAY CELEBRATION, OUR PACKAGE INCLUDES:

SELECTION OF 3 PASSED HORS D'OEUVRES PER PERSON

DOMESTIC & INTERNATIONAL CHEESE DISPLAY WITH FRUIT GARNISH

DINNER BUFFET OR PLATED DINNER

WINE SERVICE WITH DINNER

WEDDING CAKE

COFFEE & TEA SERVICE

SPARKLING CHAMPAGNE TOAST

FLOOR-LENGTH WHITE OR IVORY TABLECLOTHS & LINEN NAPKINS

THREE VOTIVE CANDLES ON EACH GUEST TABLES

15 X 15 DANCE FLOOR

WEDDING NIGHT ROMANCE PACKAGE:

OVERNIGHT ACCOMMODATIONS IN THE CYPRESS GRAND SUITE

ROMANTIC AMENITY FOR TWO

BREAKFAST FOR BRIDE & GROOM IN PARK PLACE RESTAURANT

(\$40.00 VALUE)

PRICING FOR PACKAGE IS DETERMINED BY MEAL TYPE SELECTED / TWO BOTTLES TOTAL PER TABLE OF HOUSE RED & WHITE WINE

"The hotel executed every last detail I asked for perfectly..."

N.N. - Cypress Bride

CYPRESS WEDDING PACKAGE

PASSED HORS D'OEUVRES

KINDLY SELECT (3) FROM THE FOLLOWING:

HOT HORS D'OEUVRES

BBQ PULLED PORK ON A CHIVE BISCUIT WITH AVOCADO SALSA AND CILANTRO CREAM
TANDOORI BEEF SATAY WITH CILANTRO MINT DIPPING SAUCE
GREEN CURRY CHICKEN SATAY WITH PEANUT SAUCE
PHYLLO CRISP WITH MUSHROOM SPINACH AND FETA CHEESE
CURRY POTATO SAMOSA WITH TOMATO CHUTNEY
CRAB AND HERB CHEESE STUFFED MUSHROOMS
COCONUT SHRIMP WITH RED CURRY SAUCE
PRAWNS WRAPPED WITH SPICY BILLIONAIRE BACON
CRAB CAKES WITH SPICY ROULLE
ARANCINI, FRIED RISOTTO STUFFED WITH SMOKED MOZZARELLA
HERB AND GRAIN MUSTARD CRUSTED BABY LAMB CHOPS (\$2.25 ADDITIONAL PER PIECE)



COLD HORS D'OEUVRES

TOMATO SOFFRITO BRUSCHETTA WITH GOAT CHEESE AND BASIL
CUCUMBER WITH SPICY CRAB SALAD
OVEN DRIED TOMATO WITH FRESH MOZZARELLA AND BALSAMIC REDUCTION
SMOKED SALMON CRÊPE WITH HERBED CREAM CHEESE AND CAVIAR
ROCK SHRIMP AND SWEET PEPPER CEVICHE ON CORN TORTILLA
AHI TUNA POKE WITH AVOCADO SHISO ON CRISP WONTONS
JUMBO PRAWNS WITH COCKTAIL SAUCE
SMOKED SALMON AND SHAVED RED ONIONS ON CORN CAKES
WILD MUSHROOM & PARMESAN DUXELLE ON A CROSTINI

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

CYPRESS WEDDING PACKAGE

DINNER BUFFET

BUFFET INCLUDES FRESHLY BAKED ROLLS AND SWEET CREAM BUTTER
FRESHLY BREWED CAFFÉ VITA COFFEE AND SELECTION OF MIGHT LEAF TEA

SALADS

KINDLY SELECT (2) FROM THE FOLLOWING:

MIXED BABY GREENS ^(V)
CANDIED PECANS, BALSAMIC VINAIGRETTE

HEARTS OF ROMAINE
CAESAR DRESSING, SOURDOUGH CROUTONS, GRANA PADANO

BABY SPINACH SALAD
CHERRY TOMATOES, SPICY BILLIONAIRE BACON,
CARAMELIZED SWEET ONIONS, CHAMPAGNE VINAIGRETTE

BIBB LETTUCE SALAD
BIBB LETTUCE, TOMATOES, OLIVES, RED ONIONS, BUTTERMILK BLUE CHEESE

FRESH SEASONAL FRUIT
FRESH SLICED SEASONAL FRUIT, HONEY YOGURT DIP

ENTRÉE

KINDLY SELECT (3) FROM THE FOLLOWING:

WILD MUSHROOM AND BRIE WELLINGTON ^(V)
PAN ROASTED CHICKEN BREAST, CARAMELIZED SHALLOT GLAZE
PAN ROASTED SEASONAL FISH, MANGO CHUTNEY
BRAISED SHORT RIB, CRISPY ONIONS, RED WINE JUS
ROASTED PORK TENDERLOIN, BROWN BUTTER BALSAMIC
MEDALLIONS OF BEEF, BUTTERMILK BLUE CHEESE CRUMBLES, SHALLOT GLAZE

SIDES

KINDLY SELECT (2) OF FOLLOWING:

THREE BEAN SAUTÉ, SWEET PEPPERS
GRILLED SEASONAL VEGETABLES
ROASTED POTATOES
SAFFRON RICE
GARLIC CHIVE MASHED POTATOES

\$96.00 PER GUEST

BUFFETS ARE BASED ON (60) MINUTES OF SERVICE
ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

"We had many compliments from our guests on the quality of food..."

L.T. - Cypress Groom

CYPRESS WEDDING PACKAGE

PLATED TWO COURSE DINNER SELECTIONS

DINNER ENTRÉES INCLUDE A SOUP OR SALAD
FRESHLY BAKED ROLLS AND SWEET CREAM BUTTER
FRESHLY BREWED CAFFÉ VITA COFFEE AND SELECTION OF MIGHT LEAF TEA

KINDLY SELECT (1) OF THE FOLLOWING:

SOUPS & SALADS

TUSCAN TOMATO SOUP ^(V)
PARMESAN, EXTRA VIRGIN OLIVE OIL

HEARTS OF ROMAINE
GARLIC CROUTONS, SHAVED PARMESAN CHEESE, CAESAR DRESSING

MIXED BABY LETTUCES ^(V)
CANDIED PECANS, SLICED APPLES BALSAMIC VINAIGRETTE

BABY SPINACH SALAD
GOAT CHEESE CROSTINI, MARINATED SWEET TOMATOES, SHERRY VINAIGRETTE

WILD ARUGULA SALAD
BEETS, GOAT CHEESE, TOASTED ALMONDS, CITRUS MUSTARD VINAIGRETTE

DUNGENESS CRAB AND CORN CHOWDER
(ADDITIONAL \$1.50 PER PERSON)



ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

ENTRÉES

KINDLY SELECT (2) OF THE FOLLOWING*:



WILD MUSHROOM AND BRIE WELLINGTON ^(V)
WITH SPINACH, CARAMELIZED ONIONS AND CAULIFLOWER PURÉE
\$86.00 PER GUEST

HERB GOAT CHEESE STUFFED CHICKEN
WITH SWEET PEPPERS, TOMATO, BLACK OLIVE JUS,
GARLIC MASHED POTATOES
\$91.00 PER GUEST

ROASTED CHICKEN
GARLIC POTATO PURÉE, SEASONAL VEGETABLES, CARAMELIZED SHALLOT GLAZE
\$91.00 PER GUEST

GRILLED PORK CHOP
SWEET POTATO PURÉE, BRAISED GREENS, DEMI CIDER GLAZE
\$91.00 PER GUEST

MACADAMIA NUT CRUSTED SEASONAL FISH
MOO-SHU VEGETABLE STIR FRY, JASMINE RICE, MISO MUSTARD SAUCE
\$94.00 PER GUEST

BRAISED SHORT RIBS
GARLIC POTATO PURÉE, CRISPY ONIONS, ROOT VEGETABLES, RED WINE JUS
\$96.00 PER GUEST

NEW YORK STEAK
LYONNAISE POTATOES, WILD MUSHROOMS RAGOÛT, MANHATTAN PEPPERCORN SAUCE
\$98.00 PER GUEST

AMERICAN KOBE TRI TIP
PARSNIP PURÉE, BRUSSELS SPROUTS, PANCETTA AND GORGONZOLA
\$99.00 PER GUEST
ADDITIONAL CUTS OF KOBE AVAILABLE AT MARKET PRICE

OVEN ROASTED FILET MIGNON
GARLIC POTATO PUREE, SWISS CHARD, MUSHROOM RAGOÛT, HORSERADISH BORDELAISE
\$100.00 PER GUEST

IF MORE THAN ONE ENTRÉE IS OFFERED, CLIENT IS RESPONSIBLE FOR PROVIDING ENTRÉE SELECTION PLACECARDS OR
ENTRÉE INDICATORS FOR EACH GUEST AT EVENT
ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

CYPRESS WEDDING PACKAGE

DUET ENTRÉE OPTION

KINDLY SELECT (1) FROM THE FOLLOWING:

MISO SEARED SEASONAL FISH AND FAR EAST BRAISED SHORT RIBS
WASABI MASHED POTATOES, MOO SHU VEGETABLES, SAKE DEMI GLAZE
\$100.00 PER GUEST

NEW YORK STEAK AND TIGER PRAWNS
GARLIC WHIPPED POTATOES, BLUE LAKE GREEN BEANS
MANHATTAN PEPPERCORN SAUCE AND BÉARNAISE SAUCE
\$102.00 PER GUEST

OVEN ROASTED FILET MIGNON AND TIGER PRAWNS
GARLIC POTATO PUREE, SWISS CHARD, MUSHROOM RAGOÛT, HORSERADISH BORDELAISE
\$105 PER GUEST

AMERICAN KOBE TRI TIP AND DUNGENESS CRAB
YUKON GOLD POTATOES, BROCCOLINI, SHALLOT GLAZE, BÉARNAISE SAUCE.
\$105.00 PER GUEST

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

*”The wedding was literally the best day of our lives
and exceeded every possible expectation on all fronts...”*

E.C. – Cypress Bride





WEDDING À LA CARTE MENU

À LA CARTE ENHANCEMENTS

MINIMUM OF 25 GUESTS REQUIRED

RECEPTION DISPLAYS



GARDEN VEGETABLE CRUDITÉS
SEASONAL FRESH VEGETABLES
ROMESCO DIP AND BUTTERMILK HERB DIP
\$6.50 PER GUEST

FRESH FRUIT DISPLAY
AN ARRAY OF SEASONAL SLICED FRESH FRUIT
SEASONAL FRESH BERRIES
\$7.00 PER GUEST

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY
AN ARRAY OF INTERNATIONAL AND BOUTIQUE DOMESTIC CHEESE
HERB CRACKERS AND BREADS
\$10.00 PER GUEST

SMOKED SALMON DISPLAY
HARDWOOD SMOKED SALMON SERVED WITH
TRADITIONAL GARNITURES, CROSTINIS
\$12.50 PER GUEST

MEDITERRANEAN DISPLAY
HUMMUS, BABAGHANOUSH, GRILLED AND ROASTED VEGETABLES
FETA CHEESE, ROASTED PEPPERS, ASSORTED OLIVES
FLATBREAD AND TOASTED PITA BREAD
\$12.50 PER GUEST

ITALIAN ANTIPASTO DISPLAY
SOPRESSETA, CAPPICOLA, SALAMI, PROSCIUTTO
MOZZARELLA, PROVOLONE, GRANA PADANO
ROASTED PEPPERS, OLIVES, AND MARINATED ARTICHOKEs
HERBED FOCCACIA AND CRISP LAVOSH
\$12.75 PER GUEST

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

À LA CARTE ENHANCEMENTS



SWEET THINGS

(MINIMUM OF 25 GUESTS)

MINI FRUIT TARTS AND BITTERSWEET CHOCOLATE TARTLETS
CHOCOLATE GANACHE CAKES, VANILLA CREAM PUFFS, AND LEMON BARS
\$12.50 PER GUEST

ASSORTMENT OF CUPCAKES

(MINIMUM OF 25 GUESTS)

CHOCOLATE, VANILLA AND ORANGE
\$14.00 PER GUEST

EXTRAVAGANZA OF CHOCOLATE

(MINIMUM OF 25 GUESTS)

CHOCOLATE TRUFFLES, CHOCOLATE BARK, CHOCOLATE DIPPED STRAWBERRIES,
MINI CHOCOLATE TARTLETS, CHOCOLATE BISCOTTI AND
WHITE AND DARK CHOCOLATE MOUSSE
\$16.00 PER GUEST

PARK PLACE CHOCOLATE FOUNTAIN

(MINIMUM OF 50 GUESTS)

FRESH FRUIT, VANILLA CREAM PUFFS,
RICE KRISPY AND MINI BROWNIE BITES

\$13.75 PER GUEST

OR

WHITE CHOCOLATE FOUNTAIN \$14.00 PER GUEST

SWEET TREATS TO NIBBLE

CHOCOLATE TRUFFLES \$2.50 EACH

CHOCOLATE DIPPED STRAWBERRIES
(IN SEASON) \$3.50 EACH

CHOCOLATE NUT BARK (SERVES 10) \$20.00 PER BOWL

HOUSE MADE MINI CHOCOLATE DIPPED BISCOTTI
\$18.00 PER DOZEN

SELECTION OF TEA COOKIES \$15.00 PER DOZEN

CHOCOLATE DIPPED COCONUT MACAROONS
\$15.00 PER DOZEN

VANILLA CREAM PUFFS \$18.00 PER DOZEN

MINI FRUIT TARTLETS \$24.00 PER DOZEN

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

À LA CARTE ENHANCEMENTS

RECEPTION BAR

COASTAL SEAFOOD BAR

OYSTERS ON THE HALF SHELL, CHILLED PRAWNS, CHILLED STEAMED MUSSELS
 CLAMS ON THE HALF SHELL, ROCK SHRIMP CEVICHE
 SMOKED SALMON WITH CRÈME FRAÎCHE, SHALLOTS AND CAPERS
 CHIPOTLE COCKTAIL, MUSTARD-HORSERADISH, MIGNONETTE AND MOJO SAUCE
 MARKET PRICE

RECEPTION STATIONS:

STATION ATTENDANT OPTIONAL @ 150.00 PER STATION
 FOR EVERY 75 GUESTS AN ADDITIONAL CHEF ATTENDANT IS SUGGESTED

North Beach Station

Eggplant Parmigiana
 Penne Pasta and Cheese Tortellini
 Alfredo Sauce and Spiced Marinara Sauce
 Freshly Grated Reggiano Parmigiano Cheese
 House made Focaccia
 \$13.00 per guest
 Add Chicken Parmigiana \$3.00 per guest

Asian Stir Fry Station

Ginger-Soy Marinated Beef and Chicken,
 Snow Peas, Shiitake Mushrooms, Napa Cabbage,
 Udon and Soba Noodles
 Chili Soy and Thai Curry Sauce
 \$15.50 per guest
 Add Jumbo Prawns for \$3.50 per guest

Fajita Station

Marinated Beef and Chicken,
 Grilled Peppers and Onions, Pico De Gallo
 Guacamole, Assorted Cheeses, Corn & Flour
 Tortillas
 \$15.50 per guest
 Add Grilled Shrimp for \$2.50 per guest

Lettuce Wrap Station

Celery, Onions, Rapini, Bean Sprouts,
 Cucumbers, Tomatoes, Shaved Carrots,
 Mushrooms,
 Lettuce
 Tofu, Marinated Chicken or Beef
 Peanut Sauce and Soy Chile Sauce
 \$14.00 per guest

Mashed Potato Station

Yukon Gold Mashed Potatoes **or** Olive Oil Mashed Potatoes Green
 Onions, Chives, Sour Crème, Crumbled Bacon,
 Freshly Grated Cheeses, Whipped Butter
 \$13.00 per guest

CARVING BOARD

CARVED ITEMS ARE SERVED WITH APPROPRIATE CONDIMENTS AND SILVER DOLLARS ROLLS
 CARVING ATTENDANT FEE OF \$150.00 WILL APPLY

<p>ANGUS PRIME RIB OF BEEF \$375.00 EACH SERVES APPROXIMATELY 40 GUESTS</p>	<p>NATURAL TURKEY BREAST \$175.00 EACH SERVES APPROXIMATELY 35 GUESTS</p>
<p>HONEY GLAZED HAM \$175.00 EACH SERVES APPROXIMATELY 35 GUESTS</p>	<p>PRIME BEEF TENDERLOIN \$275 EACH SERVES APPROXIMATELY 25 GUESTS</p>
<p>NATURAL TURKEY LEG STUFFED WITH CHESTNUT STUFFING, WRAPPED IN PANCETTA \$175 EACH SERVES APPROXIMATELY 15 GUESTS</p>	<p>PORK LOIN \$200.00 EACH SERVES APPROXIMATELY 35 GUESTS</p>

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

À LA CARTE MENU

PASSED HORS D'OEUVRES

HOT HORS D'OEUVRES (MINIMUM OF 25 PIECES - PRICED PER PIECE)

- BBQ PULLED PORK ON A CHIVE BISCUIT WITH AVOCADO SALSA AND CILANTRO CREAM \$4.00
- TANDOORI BEEF SATAY WITH CILANTRO MINT DIPPING SAUCE \$4.00
- GREEN CURRY CHICKEN SATAY WITH PEANUT SAUCE \$4.00
- CURRY POTATO SAMOSA WITH TOMATO CHUTNEY \$3.75
- CRAB AND HERB CHEESE STUFFED MUSHROOMS-\$4.25
- COCONUT SHRIMP WITH RED CURRY SAUCE- \$4.50
- PRAWNS WRAPPED WITH SPICY BILLIONAIRE BACON \$4.75
- CRAB CAKES WITH SPICY ROULLE \$4.50
- ARANCINI, FRIED RISOTTO STUFFED WITH SMOKED MOZZARELLA \$3.75
- HERB AND GRAIN MUSTARD CRUSTED BABY LAMB CHOPS- \$6.00
- PHYLLO CRISP WITH MUSHROOM SPINACH AND FETA CHEESE \$3.75



COLD HORS D'OEUVRES (PRICED PER PIECE - MINIMUM OF 25 PIECES)

- TOMATO SOFFRITO BRUSCHETTA WITH GOAT CHEESE AND BASIL \$3.50
- CUCUMBER WITH SPICY CRAB SALAD \$4.25
- OVEN DRIED TOMATO WITH FRESH MOZZARELLA AND BALSAMIC REDUCTION \$3.50
- SMOKED SALMON CRÊPE WITH HERBED CREAM CHEESE AND CAVIAR \$4.25
- ROCK SHRIMP AND SWEET PEPPER CEVICHE ON CORN TORTILLA \$4.25
- AHI TUNA POKE WITH AVOCADO SHISO ON CRISP WONTONS \$4.25
- JUMBO PRAWNS WITH COCKTAIL SAUCE \$4.50
- SMOKED SALMON AND SHAVED RED ONIONS ON CORN CAKES \$4.25
- WILD MUSHROOM & PARMESAN DUXELLE ON A CROSTINI \$3.75

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

À LA CARTE MENU

DINNER ENTRÉES INCLUDE A SOUP OR SALAD
FRESHLY BAKED ROLLS AND SWEET CREAM BUTTER
FRESHLY BREWED CAFFÈ VITA COFFEE AND SELECTION OF MIGHT LEAF TEA

PLATED TWO COURSE DINNER SELECTIONS

SOUPS & SALADS

SELECT ONE FROM THE FOLLOWING

TUSCAN TOMATO SOUP ^(V)
PARMESAN, EXTRA VIRGIN OLIVE OIL

HEARTS OF ROMAINE
GARLIC CROUTONS, SHAVED PARMESAN CHEESE, CAESAR DRESSING

MIXED BABY LETTUCES ^(V)
CANDIED PECANS, SLICED APPLES BALSAMIC VINAIGRETTE

BABY SPINACH SALAD
GOAT CHEESE CROSTINI, MARINATED SWEET TOMATOES, SHERRY VINAIGRETTE

WILD ARUGULA SALAD
BEETS, GOAT CHEESE, TOASTED ALMONDS, CITRUS MUSTARD VINAIGRETTE

DUNGENESS CRAB AND CORN CHOWDER
(ADDITIONAL \$1.50 PER PERSON)



ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

À LA CARTE ENTRÉES

KINDLY SELECT (2) OF THE FOLLOWING:

WILD MUSHROOM AND BRIE WELLINGTON ^(V)
WITH SPINACH, CARAMELIZED ONIONS AND CAULIFLOWER PURÉE
\$39.00 PER GUEST

HERB GOAT CHEESE STUFFED CHICKEN
WITH SWEET PEPPERS, TOMATO, BLACK OLIVE JUS,
GARLIC MASHED POTATOES
\$40.00 PER GUEST

ROASTED CHICKEN
GARLIC POTATO PURÉE, SEASONAL VEGETABLES, CARAMELIZED SHALLOT GLAZE
\$40.00 PER GUEST

GRILLED PORK CHOP
SWEET POTATO PURÉE, BRAISED GREENS, ROOT VEGETABLES, DEMI CIDER GLAZE
\$40.00 PER GUEST

MACADAMIA NUT CRUSTED SEASONAL FISH
MOO SHU VEGETABLE STIR FRY, JASMINE RICE, MISO MUSTARD SAUCE
\$43.00 PER GUEST

BRAISED SHORT RIBS
GARLIC POTATO PURÉE, CRISPY ONIONS, RED CURRY JUS
\$42.00 PER GUEST

NEW YORK STEAK
LYONNAISE POTATOES, WILD MUSHROOMS RAGOÛT, MANHATTAN PEPPERCORN SAUCE
\$46.00 PER GUEST

AMERICAN KOBE TRI-TIP
PARSNIP PURÉE, BRUSSELS SPROUTS, PANCETTA AND GORGONZOLA
\$46.00 PER GUEST
ADDITIONAL CUTS OF KOBE AVAILABLE AT MARKET PRICE

OVEN ROASTED FILET MIGNON
GARLIC POTATO PUREE, SWISS CHARD, MUSHROOM RAGOÛT, HORSERADISH BORDELAISE
\$49.00 PER GUEST

IF MORE THAN ONE ENTRÉE IS OFFERED, CLIENT IS RESPONSIBLE FOR PROVIDING ENTRÉE SELECTION INDICATORS FOR EACH GUEST.

MARKET FISH DEPENDS ON SEASON. PARK PLACE WORKS COLLABORATIVELY WITH THE MONTEREY SEAFOOD WATCH PROGRAM

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

À LA CARTE DUET ENTRÉES

KINDLY SELECT (1) FROM THE FOLLOWING:
VEGETARIAN OPTION AVAILABLE

MISO SEARED SEASONAL FISH AND FAR EAST BRAISED SHORT RIBS
WASABI MASHED POTATOES, MOO SHU VEGETABLES, SAKE DEMI GLAZE
\$49.00 PER GUEST

NEW YORK STEAK AND TIGER PRAWNS
GARLIC WHIPPED POTATOES, BLUE LAKE GREEN BEANS
MANHATTAN PEPPERCORN SAUCE AND BÉARNAISE SAUCE
\$51.00 PER GUEST

OVEN ROASTED FILET MIGNON AND TIGER PRAWNS
GARLIC POTATO PUREE, SWISS CHARD, MUSHROOM RAGOÛT, HORSERADISH BORDELAISE
\$54.00 PER GUEST

AMERICAN KOBE TRI-TIP AND DUNGENESS CRAB
YUKON GOLD POTATOES, BROCCOLINI, SHALLOT GLAZE, BÉARNAISE SAUCE.
\$54.00 PER GUEST

MARKET FISH DEPENDS ON SEASON. PARK PLACE WORKS COLLABORATIVELY WITH THE MONTEREY SEAFOOD WATCH PROGRAM

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

”Not only is the Cypress gorgeous, but the service is great.”

S.M. – Cypress Bride



À LA CARTE MENU

WEDDING DINNER BUFFETS

BUFFETS INCLUDE FRESHLY BAKED ROLLS AND SWEET CREAM BUTTER
FRESHLY BREWED CAFFÉ VITA COFFEE SELECTION OF MIGHT LEAF TEA

SALADS

KINDLY SELECT (2) FROM THE FOLLOWING:

MIXED BABY GREENS ^(V)

CANDIED PECANS, BALSAMIC VINAIGRETTE

HEARTS OF ROMAINE

CAESAR DRESSING, SOURDOUGH CROUTONS, GRANA PADANO

BABY SPINACH SALAD

CHERRY TOMATOES, SPICY BILLIONAIRE BACON,
CAMELIZED SWEET ONIONS, CHAMPAGNE VINAIGRETTE

BIBB LETTUCE SALAD

BIBB LETTUCE, TOMATOES, OLIVES, RED ONIONS, BUTTERMILK BLUE CHEESE

FRESH SEASONAL FRUIT

FRESH SLICED SEASONAL FRUIT, HONEY YOGURT DIP

ENTRÉES

KINDLY SELECT FROM THE FOLLOWING:

PAN ROASTED CHICKEN BREAST, CAMELIZED SHALLOT GLAZE

PAN ROASTED SEASONAL FISH, MANGO CHUTNEY**

BRAISED SHORT RIBS, CRISPY ONIONS, RED WINE JUS

ROASTED PORK TENDERLOIN, BROWN BUTTER BALSAMIC

MEDALLIONS OF BEEF, BUTTERMILK BLUE CHEESE CRUMBLES, SHALLOT GLAZE

SIDES

KINDLY SELECT (2) OF FOLLOWING:

THREE BEAN SAUTÉE, SWEET PEPPERS

GRILLED SEASONAL VEGETABLES

ROASTED POTATOES

SAFFRON RICE

GARLIC CHIVE MASHED POTATOES

BUFFET PRICING

2 ENTRÉES.....\$45.00 PER GUEST

3 ENTRÉES.....\$49.00 PER GUEST

MARKET FISH DEPENDS ON SEASON. PARK PLACE WORKS COLLABORATIVELY WITH THE MONTEREY SEAFOOD WATCH PROGRAM

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 10.5% GRATUITY, 9.5% ADMINISTRATIVE FEE AND 8.25% STATE SALES TAX

CYPRESS WEDDING CEREMONY

(BASED ON 150 GUESTS)



PACKAGE INCLUDES:

BALLROOM, PAVILION OR PLAZA FOUNTAIN CEREMONY

WHITE FOLDING CHAIRS

SOUND SYSTEM

(2) SPEAKERS, LAVALIERE & STANDING MICROPHONE

UNITY CANDLE TABLE, DRAPED & SKIRTED

GIFT/PROGRAM TABLE, DRAPED & SKIRTED

WHITE COLONNADE ARCH WITH FOUR WHITE COLUMNS

(2) PEDESTALS WITH FRESH FLORAL ARRANGEMENTS

BURGUNDY AISLE RUNNER

EXCEEDING 150 GUESTS WILL INCUR A CHARGE \$5.00 PER PERSON

\$2,000.00 PLUS SALES TAX

"The ceremony and cocktail reception turned out beautifully..."

J.L. - Cypress Bride

BEVERAGE SERVICE



HOUSE WINES: Red & White House Wine \$32.00 per bottle

PUNCH: Champagne \$40.00 per gallon
Non-Alcoholic \$25.00 per gallon

CASH BARS:

Domestic Beers	\$6.25
Imported Beers	\$6.75
Well Brands	\$8.50
Premium Brands	\$9.50
Luxury Brands	\$10.50
House Wines	\$8.00 per glass
House Champagne	\$7.50 per glass
Soft Drinks	\$4.00
Mineral Water	\$4.00
Juices	\$4.00

HOSTED BARS:

Domestic Beers	\$5.75
Imported Beers	\$6.50
Well Brands	\$8.00
Premium Brands	\$9.00
Luxury Brands	\$10.00
House Wines	\$7.50 per glass
House Champagne	\$7.00 per glass
Soft Drinks	\$3.50
Mineral Water	\$3.50
Juices	\$3.50

WELL BRANDS

Seagram Vodka
Smirnoff Vodka
Seagram Gin
Flor de Cana Rum
Jim Beam Whiskey
White Horse Scotch
Jacques Bonet Brandy
El Jimador Silver Tequila

PREMIUM BRANDS

Grey Goose Vodka
Ketel One Vodka
Tanqueray Gin
Bacardi Light Rum
Jack Daniel's Whiskey
Dewar's Scotch
Hennessy VS
Patron Silver Tequila

LUXURY BRANDS

Chopin Vodka
Tanqueray Gin
Grand Marnier
Bacardi 8 year Rum
Maker's Mark Whiskey
Glenlivet 12 year Scotch
Hennessy VSOP
Don Julio Silver Tequila


DOMESTIC & IMPORTED BEER

Coors Light
Bud Light
Blue Moon
Amstel Light
Sierra Nevada
Corona
Heineken

Bartender fee of \$150.00 is waived if the hosted beverage minimum of \$500.00 is met. Bars are provided for a total duration of 5 hours only. Additional bar service is available at an overtime rate of \$75.00 per hour. Product may vary based upon availability. All food and beverages are subject to 10.5% gratuity, 9.5% administrative fee and current sales tax. These are subject to change without notice.

PARK PLACE CATERING WINE LIST

CHAMPAGNE

 Chateau Ste Michelle Sparkling Brut Columbia Valley, Washington	\$34
Roederer, Brut, Anderson Valley, California	\$46
Veuve Cliquot, Brut, Reims, France	\$94

WHITE WINES

Franciscan Chardonnay, Napa, California	\$30
Trinity Oaks Chardonnay, California	\$30
 Robert Mondavi Chardonnay, Napa Valley, California	\$32
 Main Street Sauvignon Blanc, Napa Valley, California	\$32
Benvolio Pinot Grigio, Italy	\$38
Château Ste Michelle Riesling, Washington	\$40
Santa Margherita Pinot Grigio, Italy	\$55
ZD Chardonnay, Napa, California	\$64

RED WINES

La Terre Cabernet Sauvignon, California	\$28
Trinity Oaks Cabernet Sauvignon, California	\$30
 Main Street Cabernet Sauvignon, Napa Valley, California	\$32
 Main Street Pinot Noir, Napa Valley, California	\$32
 Robert Mondavi Merlot, Napa Valley, California	\$32
 Robert Mondavi Cabernet Sauvignon, Napa Valley, California	\$32
7 Deadly Zins, Lodi, California	\$36
Tangley Oaks Merlot, Napa Valley, California	\$40
Thomas Fogarty Skyline Cabernet Blend, Santa Cruz, California	\$42
Franciscan Cabernet Sauvignon, Napa, California	\$54
La Crema Pinot Noir, Sonoma, California	\$56

NON ALCOHOLIC

Martinelli's Sparkling Apple Cider	\$10
------------------------------------	------

Indicates House Selections

NOTE: All Wine Prices and Selection Subject to Change Pending Season and availability

All food & beverage prices are subject to a 10.5% gratuity, 9.5% administrative fee and 8.25% state sales tax

The service staff were wonderful!

They were very friendly and responsive to our needs...”

K.H. – Mother of the Bride

CATERING AND BANQUET POLICIES

Thank you for your interest in Park Place Restaurant Catering and Cypress – A Kimpton Hotel Banquet services. We are confident our catering and banquet team will make your event a successful and memorable one.

Please take the time to review our policies and procedures. These are in place to ensure your event runs as smooth as possible.

FOOD AND BEVERAGE

Please note food & beverage minimums quoted do not include service fees or sales tax. This information is also included in your catering sales agreement. Park Place Restaurant and Cypress is the sole provider of all food and beverages. Wine only may be provided at a corkage fee of \$15.00 per bottle. 10.5% gratuity, 9.5% administrative fee, and 8.25% sales tax per 750 ML bottle will apply. Removal of food and beverages from the hotel is prohibited. Children's meals are available upon request for ages 12 and under. All prices are subject to change due to market fluctuations. Confirmed prices will be quoted thirty (30) days prior to the function.

We will need a final menu selection at least four weeks prior to your event. All food and beverage must be purchased through Park Place Restaurant.

Food tastings can be conducted at the request of the contact or client. We recommend to schedule tastings at least 3 months prior to your event date. Please contact your catering representative for scheduling and guidelines regarding food tastings.

Final menu entrée selection on all plated banquet menu items is limited to three choices. If more than 1 entrée is offered, the client is responsible for providing entrée selection indicators for each guest.

Please note that hot buffet selections require a minimum guarantee of 20 guests, regardless of the number of Guests served.

A private Bar can be provided for groups of 25 or more for duration of 5 hours. A fee of \$150 per bartender will apply. This fee can be waived if a \$500 hosted bar minimum is met. Additional bar service is available at an overtime rate of \$75.00 per hour.

Please advise your catering representative of any food allergies prior to the event. Special meals for dietary, health, or religious reasons may be arranged with the Catering Department. The exact number of special meals must be specified with the guaranteed attendance.

After the conclusion of the function, the non-consumed food becomes the property of the Catering Department. Due to health code leftover food or beverage may not be packaged or removed from the function area.

ROOM RENTAL

Food & beverage minimum will apply for all banquet space reserved. Rates are determined by the length of the event, the estimated attendance, day of the week and season.

DECORATIONS, MUSIC, AND ENTERTAINMENT

Our catering staff will be happy to assist with the arrangements for your music and entertainment requirements, as well as advise on appropriate floral and theme decorations. Due to the detail in décor, we do require nothing is affixed to the walls, floors or ceilings with nails, staples, tape, etc.

GUARANTEES

Guaranteed attendance is due ten (10) business days prior to any event. If the guarantee is not provided by the designated day and time, the estimated attendance on the Banquet Event Order will apply. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. However, should your number of attendee's decrease we will charge for your guaranteed number of guests. You will be charged for the Final Count or the Guaranteed Number, whichever is greater.

CANCELLATIONS

Cancellations must be made only with the Catering Office between the hours of 9:00 a.m. and 5:00 p.m., Monday through Friday. Please check your Banquet Event Contract for cancellation charges. Should your confirmed reservation be canceled at any time prior to your event, any deposit will be applied towards your cancellation and is non-refundable.

AUDIO-VISUAL

Please notify your conference coordinator or catering manager of any audio-visual needs. A complete line of audio/visual equipment is available through our in house provider SWANK AV. To ensure availability of equipment, all orders must be received (5) business days prior to each function. Please contact Oscar Cortez, Director of Audio Visuals at (408) 342-4814.

PACKAGE AND DELIVERY HANDLING

Please ensure proper labeling of all delivery items. Clearly mark the name of the group, group contact person, catering and convention service manager name and date of event. Delivery times should be coordinated with the catering manager and a handling fee will occur. Handling fee is \$2.00 per box per day. Prices subject to change based on size and weight.

DEPOSITS, PAYMENTS, BILLING & SERVICE CHARGES

All Banquet prices are subject to a 10.5% gratuity, 9.5% administrative fee for a total fee of 20% and 8.25% state sales tax.

Please note that the standard room fee for all Banquet Rooms is priced on a sliding scale, based on food and beverage estimates. Daytime is considered 8am to 5pm; Evening is considered 6pm to 11pm. Additional time is charged \$250 per hour.

Cypress – A Kimpton Hotel /Park Place – Cupertino does require a valid Credit Card on file for all groups and events. Social functions require a deposit based on your food and Beverage minimum. This deposit is non-refundable and is applied to the total charges for your event. Deposit guarantee for all social events is equivalent to 50% of the contracted food and beverage minimum.

All Final Payments are due (5) business days prior to the group event. If payment is being handled by a check, then payment must be received (10) business days prior. Final Payment will reflect estimated charges based on final count or food and beverage minimum, which ever is higher

PARK PLACE RESTAURANT BAR REQUEST POLICY

A \$400 Bar Fee will be charged to groups requesting that the restaurant bar hours be extended beyond 12 midnight. Cut off time will be 2am. That fee covers staffing and house charges. Since the bar has to remain open to other hotel guests, additional Food & Beverage minimums will be waived. When multiple requests for the same date occur, all participating groups will be required to pay the Bar Fee separately, and proper staffing will be provided by management. A separate credit card must be secured at least (3) weeks in advance to make arrangements. All noise restrictions for use of the patio bordering the park and neighboring residential development must be adhered to by participating private parties.