

WEDDINGS BY PARC 55 WYNDHAM

PARC 55 PRESENTS YOUR SPECIAL DAY

Located in the heart of San Francisco, Parc 55 Wyndham is a truly modern sophisticated approach to your wedding. Whether your guest list is an intimate dinner for twenty or a grand reception for 400, the Parc 55 Wyndham is your perfect match.

We recognize that your day should be as individual and unique as you. Let our Wedding Specialist assist with all the details to create that once-in-a-lifetime memory.



WEDDING PACKAGES INCLUDE:

Selection of Hors d' oeuvres

One Hour Hosted Call Brand Bar Service

Dinner

House Wines during Dinner Service

Champagne Toast

Polished Dance Floor

Cake Cutting Fee

Votive Candles

Room Rental

White or Ivory Floor Length Table Linens and Chair Covers

Bridal Suite for the Happy Couple on the Evening of the Reception

Hors d'oeuvres

DISPLAY STATION

Select One

California Cheese Display - Array of California Cheeses served with Gourmet Crackers and Sliced Baguettes

Crostini Bar - Traditional and Red Pepper Hummus, Black Olive Tapenade, served with Olive Bread, Toasted Pita Crisps and Rosemary Foccacia

PASSED HORS d' OFUVRES

Select Three

California Roll with Wasabi, Soy Sauce and Ginger Pear, Grape and Gorgonzola Crostini Smoked Salmon with Caviar on Whole Wheat Toast Goat Cheese and Sun-Dried Tomato Tartlet Dried Apricot filled with Cream Cheese dusted with Toasted Pistachio Asparagus Tips wrapped in Prosciutto Coconut Fried Prawns, Pineapple Salsa Caramelized Onion and Goat Cheese Tartlet Stuff Mushroom Cap with Boursin Cheese Bacon Wrapped Water Chestnut Smoked Chicken Quesadilla, Red Pepper Aioli Beef Wellington, Béarnaise Sauce Chicken Satay with Spicy Peanut Sauce Dungeness Crab Cake with Lemon Aioli Vegetarian Spring Rolls with Plum Sauce Spanikopita



55 Cyril Magnin Street, San Francisco, California 94102 | 415.392.8000 | www.parc55hotel.com All prices subject to 21% service charge and applicable state sales tax

Appetizer Selections

SELECT ONE SOUP OR ONE SALAD

SALADS

Classic Caesar Salad, Focaccia Croutons and Parmigiano Reggiano Cheese
Iceberg Lettuce, Chopped Bacon, Tomato, Point Reyes Blue Cheese Dressing
Mixed Field Greens, Hearts of Palm, Bay Shrimp, Tomato, Red Pepper Vinaigrette
Baby Arugula Salad, Mushrooms, Artichoke Hearts, Haricot Verts, Truffle Vinaigrette
Roasted Pear and Arugula Salad, Candied Walnuts, Point Reyes Blue Cheese, Hazelnut Vinaigrette
Roasted Baby Beets with Orange Slices, Goat Cheese, Mache Salad, Truffle Vinaigrette
Sonoma Greens, Crumbled Goat Cheese, Toasted Walnuts, Dried Cranberries, Citrus Vinaigrette

SOUPS

San Francisco Clam Chowder

Cream of Wild Mushroom

Sonoma Vegetable Soup with Garden Herbs

Curried Potato Soup with Crab and Lime

Roasted Butternut Squash Soup with Cinnamon Cream

Lobster Bisque - additional \$3/per guest

ENTREE SELECTIONS

Pan Roasted Breast of Chicken, Natural Jus 98/per guest

Roasted Fillet of Salmon, Lemon Beurre Blanc 102/per guest

Petit Filet of Beef, Madeira Sauce and Fillet of Salmon, Provencale 108/per guest

Pan Roasted Halibut, Salsa Verde 106/per guest

Grilled Filet of Beef, Wild Mushroom Zinfandel Reduction 110/per guest

Chicken Wellington, Mushroom Duxelle 100/per guest

Seared Petit Filet of Beef and Grilled Prawns, Sweet Pepper Saffron Sauce 120/per guest

Dinner includes:

Salad or Soup

Chef's Selection of Seasonal Accompaniments

Rolls with Butter

Freshly Brewed Coffee

Decaffeinated Coffee

Assorted Selection of Herbal Teas

Wedding Dinner Buffets

SALADS

Spinach and Pancetta, Portobello Mushrooms, Roasted Peppers and Toasted Pine Nuts, Point Reyes Bleu Cheese Dressing

Caesar Salad, Parmigiano Reggiano Cheese and Foccacia Croutons

Shrimp and Calamari Salad, Watercress, Roma Tomato, Red Onion, Fennel, Lemon Olive Oil

ENTREES

Select Three

Roasted Breast of Chicken, Garlic Jus Grilled Salmon, Leek Confit, Champagne Lemon Sauce Mushroom Ravioli, Fresh Spinach and Port Sauce Sea Bass, Salsa Vera Cruz Penne Primavera, Fresh Tomato Basil Sauce Carved Tenderloin of Beef, au Jus (Requires a Carver at \$100 per Chef)

Seasonal Accompaniments
Gourmet Bread Assortment

DESSERTS

Assorted Miniature Desserts Chocolate Dipped Strawberries Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

130/PER GUEST - WITH A FIFTY GUEST MINIMUM

WEDDING BEVERAGE PACKAGES

4 HOUR CALL BRAND PACKAGE

Absolut Vodka, Tanqueray Gin, Sauza Silver Tequila, Bacardi Silver Rum Johnny Walker Red, Jack Daniels, House Wines, Champagne, Imported and Domestic Beer, Assorted Soft Drinks 32/per guest

4 Hour Premium Brand Package

Ketel One Vodka, Bombay Sapphire Gin, Patron Silver, 10 Cane Rum Johnny Walker Black, Crown Royal, Maker's Mark, House Wines Champagne, Imported and Domestic Beer, Assorted Soft Drinks 40/per guest

4 Hour Wine & Beer Package

House Chardonnay and Cabernet Sauvignon, Champagne,
Imported and Domestic Beer, Assorted Soft Drinks 28/per guest

