

# WEDDING RECEPTION PACKAGES 2018

## CONGRATULATIONS ON YOUR ENGAGEMENT!

Park Central is one of San Francisco's most sought-after wedding venues. With a contemporary design and majestic ambiance, we provide couples with a breadth of options for their special day. Park Central provides the services and facilities to make the start of your new life together a day you'll both cherish!

### *All Wedding Packages Include:*

- Selection of Hors d'Oeuvres
- Plated Dinner
- Glass of House Sparkling Wine for Traditional Champagne Toast
- Complimentary Cake Cutting Fee
- Floorlength White or Ivory Cotton Linen
- Dancefloor
- Votive Candles
- Complimentary Room Rental
- Complimentary Bridal Suite for the Happy Couple on the Night of the Wedding

### GLOBAL CHEESE BOARD

Manchego, Aged Cheddar, Goat, Asiago, Brie, Bleu Cheese  
Assorted Toasted Nuts  
Orange Blossom Honey & Seasonal Jam  
Served with Rice Crackers, Sliced Baguette & Ciabatta

### LOCAL CRUDITE

Market Fresh Raw Vegetables  
Served with Baba Ghanoush, Herb Dressing & Hummus

### PASSED HORS D' OEUVRES

#### *Select 3*

Chilled Gazpacho  
Chicken Satay with Spicy Peanut Sauce  
Marinated Tomato, Mozzarella & Basil Pistachio Pesto  
Caramelized Onion, Goat Cheese on Parmesan Shortbread  
Camembert Cheese, Date Jam, Sunflower Seeds on Rye Crostini  
Vegetable Spring Rolls with Cilantro Lemongrass Chili Sauce  
Crispy Fried Falafel with Tahini Sauce

### SALAD COURSE

#### *Select 1*

Baby Spinach Salad with Shaved Mushroom, Tomato, Sliced English Cucumber,  
Pickled Red Onion & Balsamic Vinaigrette  
Wild Arugula Salad with Seasonal Fruit, Gorgonzola Cheese, Toasted Almonds &  
Shallot Vinaigrette  
Beetroot Carpaccio with Frisse Salad, Goat Cheese & Truffle Vinaigrette

### ENTREE COURSE

Chermoula Spiced Breast of Chicken  
Baked Fillet of Salmon  
*Entrees will be served with seasonal accompaniments & house baked rolls with sweet butter*  
*Vegetarian entrée will be provided*

*Wedding Cake will be served with Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea*

\$99.00 per person, plus service charge & sales tax

### GLOBAL CHEESE BOARD

Manchego, Aged Cheddar, Goat, Asiago, Brie, Bleu Cheese  
Assorted Toasted Nuts  
Orange Blossom Honey & Seasonal Jam  
Served with Rice Crackers, Sliced Baguette & Ciabatta

### LOCAL CRUDITE

Market Fresh Raw Vegetables  
Served with Baba Ghanoush, Herb Dressing & Hummus

### PASSED HORS D' OEUUVRES

*Select 3 (options included in the Food+ package may be selected)*

Grilled Churrasco Steak Skewer with Chimichurri Sauce  
Spicy Thai Beef with Asian Salad & Sesame Dressing Served on a Wonton  
Niman Beef Slider with Sweet Pickle & Butterilk Aioli  
Grilled Baby Lamb Chop with Spicy Tomato Jam  
Chicken Dumpling with Spicy Chili Sauce

### SALAD COURSE

*Select 1*

Baby Spinach Salad with Shaved Mushroom, Tomato, Sliced English Cucumber,  
Pickled Red Onion & Balsamic Vinaigrette  
Wild Arugula Salad with Seasonal Fruit, Gorgonzola Cheese, Toasted Almonds &  
Shallot Vinaigrette  
Beetroot Carpaccio with Frisse Salad, Goat Cheese & Truffle Vinaigrette

### ENTREE COURSE

*Select up to 2*

Grilled Filet of Beef Tenderloin with Truffle Jus  
Port Red Wine Beef Short Ribs  
Miso Glazed Sea Bass  
*Entrees will be served with seasonal accompaniments & house baked rolls with sweet butter*  
*Vegetarian entrée will be provided*

*Wedding Cake will be served with Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea*

\$110.00 per person, plus service charge & sales tax

#### GLOBAL CHEESE BOARD

Manchego, Aged Cheddar, Goat, Asiago, Brie, Bleu Cheese  
Assorted Toasted Nuts  
Orange Blossom Honey & Seasonal Jam  
Served with Rice Crackers, Sliced Baguette & Ciabatta

#### CHARCUTERIE PLATTER

Mortadella, Salami, Soppressata, Serrano Ham, Chorizo  
Pickled Vegetables, Assorted Olives, Pearl Onions  
Grain Mustard, Seasonal Jam  
Served with Rice Crackers, Sliced Baguette & Ciabatta

#### PASSED HORS D' OEUUVRES

*Select 4 (options included in the Food+ and Art+ packages may be selected)*

Tuna Parfait, Avocado, Wasabi, Tobiko  
California Crab Cake with Lemon Aioli  
Seafood Dim Sum with Dipping Sauce  
Tempura Prawns with Candied Walnut Dust & Honey Aioli

#### SALAD COURSE

*Select 1*

Lemongrass Infused Prawns with Pink Radish, Shaved Fennel, Tomatoes, Orange Flavored Oil  
Scottish Smoked Salmon with Frisse, Avocado, Caper Berry, Pommery Citrus Vinaigrette

#### ENTREE COURSE

*Select 1*

Herb Crusted Rack of Lamb with Rosemary & Thyme  
Duet of Grilled Medallion of Beef & Herb Prawns  
*Entrees will be served with seasonal accompaniments & house baked rolls with sweet butter*  
*Vegetarian entrée will be provided*

#### DESSERT COURSE

Chef's Selection of Petite Pastries, Confections & Cookies Served Family Style

*Wedding Cake will be served with Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea*

\$144.00 per person, plus service charge & sales tax

### HOUSE WINES

#### *Poured Tableside During Dinner Service*

House wines are locally sourced from boutique wine estates

@ \$48.00 per bottle

### HOSTED BAR PACKAGES

#### *5 Hour Premium Bar Package*

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Sauza Silver Tequila, Johnnie Walker Red Label, Jim Beam Whiskey, Seagram's Seven, Hennessy VSOP

@ \$62 per person

#### *5 Hour Signature Bar Package*

Absolute Vodka, Bombay Sapphire Gin, Bacardi Superior, Jose Cuervo Silver Tequila, Johnnie Walker Black Label, Jack Daniels, Crown Royal, Hennessey VSOP

@ \$70 per person

#### *5 Hour Beer & Wine Bar Package*

@ \$54 per person

### HOSTED BAR ON CONSUMPTION

Premium Brand Cocktail @ \$14.00 each

Signature Brand Cocktail @ \$17.00 each

House Wine @ \$14.00 per glass

House Sparkling Wine @ \$14.00 per glass

Imported & Microbrew Beers @ \$11.00 each

Domestic & Non Alcoholic Beers @ \$9.00 each

Soft Drinks & Mineral Water @ \$7.00 each

*Cash Bar Available, Bartender Fees will Apply*

### CHAVARI CHAIRS

@ \$8.50 per chair, plus delivery fee

### UPLIGHTS

(10) Uplights @ \$1,000 (inclusive of labor & taxes)

(20) Uplights @ \$1,500 (inclusive of labor & taxes)