

The Chase Park Plaza

ROYAL SONESTA HOTEL

2018 Weddings

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Take your place in history



Great events are defined by the space, the ambiance and of, course, the food.

At The Chase Park Plaza Royal Sonesta Hotel, we follow a Food Is Art philosophy, meaning food is created to be an all-sensory experience.

Our innovative cuisine begins with quality ingredients and a focus on sustainability, from our in-house micro-greenery to rooftop honeybees.

From there, our Executive Chef Gunter Weber embraces locally sourced food and infuses international flavor to create unique culinary selections. His creativity, fueled by his worldly travels, goes beyond “what’s trending” to offer inventive dishes that are pleasing to the eye as well as the tastebuds.

Whether you are planning a grand reception or an intimate gathering, experience the difference for yourself.

Welcome to The Chase.

All Signature Chase Weddings Includes:

Floor-length Hotel Linens: Ivory, Black or White

White Napkins

Decorative Frames for Table Numbering

Decorative Chargers

(3) Votive Candles per Guest Table

Wedding Cake

Complimentary Tasting for up to Four Guests

Preferred Event Parking Rates

Complimentary One Bedroom Suite for the Wedding Night

Signature Rose Petal Turndown with Special Amenity

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

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The Chase Park Plaza Royal Sonesta offers a variety of unique settings for your wedding ceremony.

All Signature Chase Ceremonies Includes:

Customized Ceremony Design

Risers on Request

Theater Style Seating

Display Tables for Guest Books, Gifts, Programs, Draped in House Linens

One Hour Ceremony Rehearsal

\$2,000 room rental

Additional services available

Wireless handheld or lavalier microphone with portable sound

Fabric drape with your choice of up-lighting

Padded Folding Chairs (white, black, natural or fruitwood)

French Wood Chairs

Chaivari Chair with Cushion

Chair Cover with Coordinating Sash

See Catering Manager for pricing and details

* Plus delivery charge

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Your Choice, Your Chase

Whether your guest list is 2 or 1000, The Chase Park Plaza has an ideal package for you. Couples craft their custom food and beverage menu from the selections below:

Plated Dinner Package # 1

\$74 per person

Your Cocktail Reception

Selection of three hors d'oeuvres

Your Dinner

Soup or salad, entrée accompanied with appropriate starch and fresh market vegetable, and traditional wedding cake with tableside coffee service

Suggested entrees:

Seared Duck Breast, Crispy Skinned Bone-In Chicken, Grilled Salmon or Bone-In Pork Chop

Plated Dinner Package # 2: Enhanced Entrees

\$84 per person:

Boursin Cheese, Spinach Stuffed Chicken Roulade, Prosciutto Wrapped Monk Fish, Pistachio Crusted Bone-In Chicken Breast, "Sour Braten" Style Beef Short Ribs or Traditional Braised Beef Osso Bucco

Plated Dinner Package # 3

\$92 per person

Your Cocktail Reception

Selection of four hors d'oeuvres

Your Dinner

Soup or salad, intermezzo, entrée accompanied with appropriate starch and fresh market vegetable and traditional wedding cake with tableside coffee service

Suggested entrees:

New York Strip, Roasted Rack of Lamb, Golden Brown Seared Halibut, Seared Sea Bass or Grilled Tenderloin

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Plated Dinner Package # 4

\$108 per person

Your Cocktail Reception

Selection of four hors d'oeuvres

Your Dinner

Soup or salad, intermezzo, entrée accompanied with appropriate starch and fresh market vegetable and traditional wedding cake with tableside coffee service

Suggested entrees:

New York Strip with Grilled Shrimp, Roasted Rack of Lamb, Golden Brown Seared Halibut, Seared Sea Bass or Grilled Beef Tenderloin with Salmon Filet

Your Late Night Snack

Butler passed selection of two

Reception Package # 1

\$68 per person

Display Tables, *selection of two cold and three warm*

Selection of One Reception Display

Selection of Two Action Stations

Traditional Wedding Cake with coffee display

Reception Package # 2

\$79 per person

Passed Hors D'oeuvres, *selection of three for one hour of service*

Display Tables, *selection of three cold and three warm*

Selection of One Reception Display

Selection of Two Action Stations

Traditional Wedding Cake with coffee display

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Your Choice, Your Chase

Reception Package # 3

\$89 per person

Passed Hors D'oeuvres, *selection of three for one hour of service*

Display Tables, *selection of four cold and four warm*

Selection of Two Reception Display

Amuse Bouche Display, *selection of four*

Selection of Two Action Stations

Traditional Wedding Cake with coffee display

Reception Package # 4

\$107 per person

Passed Hors D'oeuvres, *selection of three for one hour of service*

Display Tables, *selection of four cold and four warm*

Selection of two Reception Displays

Amuse Bouche Display, *selection of four*

Selection of Two Action Stations

Traditional Wedding Cake with coffee display

Late Night Pass, *selection of two*

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Beverage Services

Gold Bar

Three Hour Unlimited - *\$43 per person*

Four Hour (includes wine service during dinner) *\$50 per person*

Tito's Vodka, Bombay Gin, Jim Beam Bourbon, Seagram's Seven Canadian Whiskey, Cutty Sark Scotch, Bacardi Rum, Sauza Tequila

Selection of Beer:

Budweiser, Miller Lite, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly Pale Ale

Royal Sonesta's Selection of Wine:

Fox Brook Chardonnay, Canyon Road Sauvignon Blanc, BV Century Cellars Cabernet, Canyon Road Pinot Noir, Wycliff Sparkling

Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

Diamond Bar

One Hour: \$25

Two Hour \$39

Three Hour: \$51

Four Hour: \$61

Per Drink: \$12

Ketel One Vodka, Stolichnaya Vodka, Beefeater Gin, Makers Mark Bourbon, Jack Daniels Whiskey, Seagram's Seven Canadian Whiskey, Dewar's Scotch, Bayou Rum, Sauza Tequila

Selection of Beer:

Budweiser, Miller Lite, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly Pale Ale

Royal Sonesta's Selection of Wine:

William Hill Chardonnay, Canyon Road Sauvignon Blanc, Chateau Souverain Cabernet, Canyon Road Pinot Noir, Domaine St. Michelle Sparkling)

Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

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Beverage Services

Platinum Bar

One Hour: \$32
Two Hour \$48
Three Hour: \$62
Four Hour: \$74
Per Drink: \$13

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire, Makers Mark Bourbon, Jack Daniels Whiskey, Crown Royal Whisky, Chivas Regal Scotch Whisky, Bacardi 8 Rum, Patron Tequila,

Selection of Beer:

Budweiser, Miller Lite, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly IPA, O'Fallon King Louie Stout

Royal Sonesta's Selection of Wine:

William Hill Chardonnay, Matteo Braidot Pinot Grigio, Chateau Souverain Cabernet, Seven Falls Merlot, Domaine St. Michelle Sparkling

Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

Beer & Wine Bar

One Hour: \$20
Two Hour \$32
Three Hour: \$41
Four Hour: \$48

Selection of Beer:

Budweiser, Miller Lite, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly Pale Ale

Royal Sonesta's Selection of Wine:

Fox Brook Chardonnay, Canyon Road Sauvignon Blanc, BV Century Cellars Cabernet, Canyon Road Pinot Noir, Wycliff Sparkling

Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

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