



Memories Start Here



AT HOTEL PICCADILLY, WE BELIEVE IN PROVIDING OUR GUESTS with the highest standard of service, hospitality, and amenities at an affordable price. Featuring 184 deluxe guest rooms, elegant meeting spaces, and a private courtyard all nestled amongst single level bungalows on 7.5 acres of immaculate landscape.

REGENCY BALLROOM

At 2,250 square feet, the gorgeous Regency Ballroom can host up to 150 people. The success of your event is our top priority.

CROWN ROOM

At 1,500 square feet, the beautifully designed Crown Room is the perfect setting for intimate gatherings of up to 60 people. Our goal being to exceed your expectations.

GARDEN COURTYARD

For special events, the gracious Garden Courtyard is the perfect setting for your ceremony.



WEDDING CEREMONY PACKAGE

Choose Hotel Piccadilly as your ceremony site destination and we will provide:

- ✦ WEDDING CEREMONY SITE
- ✦ BEAUTIFUL OUTDOOR SETTINGS
- ✦ WEDDING ARCH
- ✦ CLASSIC GARDEN CHAIR SEATING
- ✦ WATER STATION
- ✦ WEDDING CEREMONY REHEARSAL

\$20 INCLUSIVE PER PERSON

(Tax & service charge included)

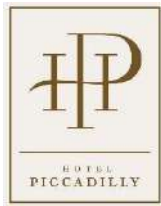
MINIMUM OF 30 GUESTS

Day of Ceremony Coordinator available for \$100 per hour (minimum of 3 hours)



WEDDING PACKAGE INCLUDES

- ✦ COMPLIMENTARY FOOD TASTING WITH PAID DEPOSIT
- ✦ BEAUTIFUL RECEPTION VENUE WITH ATTACHED OUTDOOR PATIO
- ✦ HORS D' OEUVRE SELECTION
- ✦ PLATED DINNER SELECTION
- ✦ HAND Poured CHAMPAGNE OR SPARKLING CIDER FOR TOAST
- ✦ GUEST SEATING, TABLES WITH CHOICE OF TABLE LINEN, AND VARIETY OF HOUSE NAPKIN COLORS
- ✦ CHARGERS, CHAIR COVERS AND VARIETY OF ORGANZA SASHES
- ✦ CENTERPIECES ON EACH TABLE
- ✦ SKIRTED HEAD TABLE, GUEST BOOK TABLE, GIFT TABLE, AND CAKE TABLE
- ✦ CAKE CUTTING AND SERVICE
- ✦ DANCE FLOOR SET-UP
- ✦ HONEYMOON SUITE FOR THE SPECIAL COUPLE
- ✦ DISCOUNTED SLEEPING ROOM RATES FOR BLOCKS OF 10 OR MORE ROOMS



TRADITIONAL WEDDING PACKAGE

CHILLED HORS D' OEUVRES PLATTERS (choice of two)

BALSAMIC ROASTED VEGETABLE DISPLAY

Assortment of vegetables to include: mushroom, zucchini, eggplant, squash, bell peppers, and cherry tomatoes drizzled with a balsamic honey reduction

ROASTED TOMATO AND GARLIC BRUSCHETTA

Roasted tomatoes, fresh basil, and garlic bruschetta, served with parmesan crusted slices of toasted baguette

ELEGANT CREAM CHEESE TORTE

Garlic blended with parmesan and mozzarella cheeses, crusted with walnuts, served with assorted crackers, crostini, and assorted sliced fruit and berry garnish

SALAD SELECTIONS (choice of one)

GARDEN SALAD

Seasonal baby greens with cherry tomatoes, cucumbers, and carrots with ranch or Italian dressing

CAESAR SALAD

Hearts of romaine with garlic croutons, shaved parmesan cheese, and Caesar dressing

HARVEST SALAD

Iceberg mix with bleu cheese, candied walnuts, dried cranberries and cherry tomatoes with balsamic vinaigrette

STARCH SELECTIONS (choice of one)

Rice Pilaf, Wild Blend Rice, Roasted Red Potatoes, Au Gratin Potatoes or Garlic Mashed Potatoes

VEGETABLE SELECTIONS (choice of one)

Sautéed Green Beans, Chef's Seasonal Blend, Honey Glazed Baby Carrots or Squash Medley

ENTRÉE SELECTIONS (choice of two)

Served with rolls and butter, and fresh brewed iced tea and water

BACON-WRAPPED PETITE SIRLOIN STEAK

Broiled bacon-wrapped sirloin steak topped with garlic herb compound butter or demi-glace

BARON OF BEEF

Sous-vide Baron of beef thinly sliced with an au jus

SLICED TRI-TIP

Fire-grilled tri-tip topped with a choice of wild mushroom sauce or smokey chipotle glaze

CHICKEN PICCATA

Grilled breast of chicken sautéed in butter with lemons, capers, and Pinot Grigio

CHICKEN MARSALA

Chicken breast sautéed in butter with mushrooms, Italian herbs, and marsala wine

CHICKEN BRUSCHETTA

Baked herb marinated chicken breast topped with tomatoes, fresh basil, garlic, and parmesan

AIRLINE HERB ROASTED CHICKEN

Herb-rubbed frenched breast of chicken topped with compound garlic herb butter or roasted garlic cream sauce

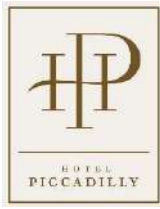
PAN-ROASTED MAHI-MAHI

Mahi-mahi filet pan-roasted with an herb butter sauce topped with pineapple salsa

\$73.00 INCLUSIVE PER PERSON

(Tax and service charge included)

MINIMUM OF 30 GUESTS (Adults)



DELUXE WEDDING PACKAGE (Part 1)

CHILLED HORS D' OEUUVRES PLATTERS (choice of two)

SHRIMP & AVOCADO CEVICHE

Chopped shrimp, avocado, cucumber, red onion, cilantro and lime, served with corn tortilla chips

BALSAMIC ROASTED VEGETABLE DISPLAY

Assortment of vegetables to include: mushroom, zucchini, eggplant, squash, bell peppers, and cherry tomatoes drizzled with a balsamic honey reduction

INTERNATIONAL CHEESE DISPLAY

An array of domestic and imported cheeses served with fruit garnish and crackers

ROASTED TOMATO AND GARLIC BRUSCHETTA

Roasted tomatoes, fresh basil, and garlic bruschetta, served with parmesan crusted slices of toasted baguette

ELEGANT CREAM CHEESE TORTE (choice of one)

Garlic blended with parmesan and mozzarella cheeses crusted with walnuts

Bacon and chives blended with cheddar and swiss cheeses crusted with pistachios

Lemon and herbs blended with goat and havarti cheeses topped with olives

HOT HORS D' OEUUVRES (choice of one)

VEGGIE EGGROLLS with orange hoisin sauce

MINI EMPANADAS with choice of: beef and jack cheese served with chimichurri sauce or buffalo chicken served with bleu cheese yogurt sauce

COCKTAIL MEATBALLS with choice of: BBQ or basil-marinara sauce

SAUSAGE-STUFFED MUSHROOM CAPS topped with parmesan cheese

CHICKEN SATAY with curry peanut sauce

PORK POTSTICKERS with chili-soy dipping sauce

SALAD SELECTIONS (choice of one)

GARDEN SALAD

Seasonal baby greens with cherry tomatoes, cucumbers, and carrots with ranch or Italian dressing

CAESAR SALAD

Hearts of romaine with garlic croutons, shaved parmesan cheese, and Caesar dressing

HARVEST SALAD

Iceberg mix with bleu cheese, candied walnuts, dried cranberries and cherry tomatoes with balsamic vinaigrette

GREEK SALAD

Romaine with cucumber, cherry tomatoes, red onion and feta cheese with Greek dressing



DELUXE WEDDING PACKAGE (Part 2)

STARCH SELECTIONS (choice of one)

Rice Pilaf, Wild Blend Rice, Roasted Red Potatoes, Au Gratin Potatoes or Garlic Mashed Potatoes

VEGETABLE SELECTIONS (choice of one)

Sautéed Green Beans, Chef's Seasonal Blend, Honey Glazed Baby Carrots or Squash Medley

ENTRÉE SELECTIONS (choice of two)

Served with rolls and butter, fresh brewed iced tea, and water

GRILLED NEW YORK STEAK

New York steak with caramelized onions, sautéed mushrooms, and a red wine reduction

BRAISED BONELESS BEEF SHORT RIB

Tender beef short rib braised in au jus sauce

BACON-WRAPPED PETITE SIRLOIN STEAK

Broiled bacon-wrapped sirloin steak topped with garlic herb compound butter or demi-glace

BARON OF BEEF

Sous-vide Baron of beef thinly sliced with an au jus

CITRUS CHICKEN

Grilled citrus chicken topped with a creamy scallion citrus sauce

CHICKEN MARSALA

Chicken breast sautéed in butter with mushrooms, Italian herbs, and marsala wine

CHICKEN BRUSCHETTA

Baked herb marinated chicken breast topped with tomatoes, fresh basil, garlic, and parmesan

AIRLINE HERB ROASTED CHICKEN

Herb-rubbed frenched breast of chicken topped with compound garlic herb butter or roasted garlic cream sauce

BAKED SALMON FILET

Baked salmon filet topped with a garlic miso glaze

PAN-ROASTED MAHI-MAHI

Mahi-mahi filet pan-roasted with an herb butter sauce topped with pineapple salsa

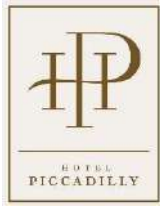
HOUSE WINE (choice of two) Hosted at Bar

CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, CABERNET SAUVIGNON, MERLOT, AND PINOT NOIR

\$78.00 INCLUSIVE PER PERSON

(Tax and service charge included)

MINIMUM OF 30 GUESTS (Adults)



GOURMET WEDDING PACKAGE (Part 1)

CHILLED HORS D' OEUVRES PLATTERS (choice of two)

CAPRESE BITES

Cherry tomato, fresh mozzarella, crostini, house made pesto sauce and basil leaf drizzled with balsamic glaze

BALSAMIC ROASTED VEGETABLE DISPLAY

Assortment of vegetables to include: mushroom, zucchini, eggplant, squash, bell peppers, and cherry tomatoes drizzled with a balsamic honey reduction

INTERNATIONAL CHEESE DISPLAY

An array of domestic and imported cheeses served with fruit garnish and crackers

ROASTED TOMATO AND GARLIC BRUSCHETTA

Roasted tomatoes, fresh basil, and garlic bruschetta, served with parmesan crusted slices of toasted baguette

ELEGANT CREAM CHEESE TORTE served with assorted crackers, crostini, and assorted sliced fruit and berry garnish (choice of one)

Garlic blended with parmesan and mozzarella cheeses crusted with walnuts

Bacon and chives blended with cheddar and swiss cheese crusted with pistachios

Lemon and herbs blended with goat and havarti cheeses topped with olives

ANTIPASTO DISPLAY

Selected Italian hors d' oeuvres to include: prosciutto ham, genoa salami, capicola, mortadella, provolone, fresh mozzarella, assorted olives, peppers, and mushrooms

SHRIMP & AVOCADO CEVICHE

Chopped shrimp, avocado, cucumber, red onion, cilantro and lime, served with corn tortilla chips

HOT HORS D' OEUVRES (choice of two)

VEGGIE EGGROLLS with orange hoisin sauce

MINI EMPANADAS beef and jack cheese served with chimichurri sauce

COCKTAIL MEATBALLS with choice of: BBQ or basil-marinara sauce

SAUSAGE-STUFFED MUSHROOM CAPS topped with parmesan cheese

CHICKEN SATAY with curry peanut sauce

PORK POTSTICKERS with chili-soy dipping sauce

MINI CRAB CAKES with remoulade sauce

SALAD SELECTIONS (choice of one)

ROASTED BEET SALAD

Red beets, spring mix, mandarin oranges, shaved parmesan, toasted almond with a citrus vinaigrette

CAESAR SALAD

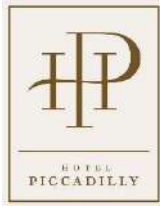
Hearts of romaine with garlic croutons, shaved parmesan cheese, and Caesar dressing

HARVEST SALAD

Iceberg mix with bleu cheese, candied walnuts, dried cranberries and cherry tomatoes with balsamic vinaigrette

GREEK SALAD

Romaine with cucumber, cherry tomatoes, red onion and feta cheese with Greek dressing



GOURMET WEDDING PACKAGE (Part 2)

STARCH SELECTIONS (choice of one)

Rice Pilaf, Wild Blend Rice, Roasted Red Potatoes, Au Gratin Potatoes or Garlic Mashed Potatoes

VEGETABLE SELECTIONS (choice of one)

Sautéed Green Beans, Chef's Seasonal Blend, Honey Glazed Baby Carrots or Squash Medley

ENTRÉE SELECTIONS (choice of two)

Served with rolls and butter, fresh brewed iced tea, and water

GRILLED NEW YORK STEAK

New York steak with caramelized onions, sautéed mushrooms, and a red wine reduction

CHARBROILED FILET MIGNON (MARKET PRICE)*

Tender charbroiled filet of beef topped with choice of: sautéed mushrooms, shallots, and a red wine reduction or bleu cheese and chive compound butter

BRAISED BONELESS BEEF SHORT RIB

Tender beef short rib braised in au jus sauce

BACON-WRAPPED PETITE SIRLOIN STEAK

Broiled bacon-wrapped sirloin steak topped with garlic herb compound butter or demi-glace

CHICKEN WELLINGTON

Roasted breast of chicken stuffed with mushroom duxelle cream baked in a puff pastry with a roasted garlic cream

CITRUS CHICKEN

Grilled citrus chicken topped with a creamy scallion citrus sauce

CHICKEN MARSALA

Chicken breast sautéed in butter with mushrooms, Italian herbs, and marsala wine

CHICKEN BRUSCHETTA

Baked herb marinated chicken breast topped with tomatoes, fresh basil, garlic, and parmesan

AIRLINE HERB ROASTED CHICKEN

Herb-rubbed frenched breast of chicken topped with compound garlic herb butter or roasted garlic cream sauce

PAN-ROASTED ALASKAN HALIBUT (MARKET PRICE)*

Macadamia crusted Alaskan halibut filet pan-roasted with an herb butter sauce

BAKED SALMON FILET

Baked salmon filet topped with a garlic miso glaze

HOUSE WINE (choice of two) Hosted at Bar

CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, CABERNET SAUVIGNON, MERLOT, AND PINOT NOIR

**MARKET PRICE IS SUBJECT TO CHANGE 14 DAYS PRIOR TO EVENT*

\$85.00 INCLUSIVE PER PERSON
(Tax and service charge included)
MINIMUM OF 30 GUESTS (Adults)