



WEDDING PACKAGES

FIVE Catering at the Hotel Shattuck Plaza



Hotel Shattuck Plaza
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The past is a thing of the future at the newly historic Hotel Shattuck Plaza in downtown Berkeley. Built in 1910 the 199 room hotel has been artfully reinvented with contemporary & whimsical touches. This spirit of reinvention continues through to the restaurant FIVE & the catering menus.

Executive Chef Banks White brings a farm-to-table approach to Hotel Shattuck Plaza's food. He & his team use the freshest local ingredients in a Modern American style. While the primary emphasis is on updates to traditional American classics, our catering staff is happy to work with you to create a custom menu for any theme or occasion.

At Hotel Shattuck Plaza we strive to follow eco-friendly practices. We have sought out locally produced & sustainable sources for our ingredients. Samplings of these are: Becker Lane Organic, Bellwether Farms, Full Belly Farm, Fulton Valley Farms, Hog Island Oyster Company, Marin Organic, Marshall's Farm Honey, Point Reyes Farmstead Cheese, Riverdog Farm, Snake River Farms, Star Route Farms, Straus Organic, & T&D Willey Farms.



THE SHATTUCK CLASSIC WEDDING PACKAGE

2 hours Complimentary Rehearsal Space
1 hour Complimentary Reception Space with Passed & Displayed Appetizers
5 hours Complimentary Room Rental and Service
Complimentary Bartender Fee
Gourmet Buffet Menu
Professional Service
Banquet Table and Chairs
Hotel Glassware and Silverware
Standard Hotel Table Linens: White, Black or Ivory
Complimentary Dance Floor
Complimentary Mirror and Votive Candle Centerpieces
Complimentary Champagne Toast
Cake Cutting Service
Complimentary Suite for the Bride and Groom
Complimentary Champagne and Breakfast in Bed for Two

\$78 per guest (room rental fees may apply for less than 100 guests)

THE SHATTUCK CLASSIC WEDDING BUFFET MENU

Passed Appetizers:

Sweet Onion Tartlett with Fontina Cheese and Horse Crème Fraiche
Beet Napoleon with Sonora Goat Cheese
Mushroom Profiterole

Display of local cheeses and fresh seasonal fruits with sliced artisanal breads and crackers

Dinner Buffet:

Salad of Baby Lettuces, Cherry Tomatoes, Cucumbers & Balsamic Vinaigrette
Marinated Beets, Pink Grapefruit, Roasted Hazelnut, Red Wine Vinaigrette

Pan Roasted Salmon with a Chardonnay Beurre Blanc
Herbed Roast Chicken

or

Orchiette Pasta with Grana Padana and Fresh Seasonal Vegetables (Vegetarian Option)

Yukon Gold Potato Puree with Herbs
Israeli Cous Cous with Zucchini, Yellow Squash, Tomato & Mint

Coffee & tea served with your wedding cake

****menu options may change seasonally****



THE SHATTUCK PREMIUM WEDDING PACKAGE

2 hour Complimentary Rehearsal Space
1 Hour Complimentary Reception Space with Passed & Displayed Appetizers
5 hours Complimentary Room Rental and Service
Complimentary Bartender Fee
Gourmet Plated Menu
Wine Service with Dinner
Professional Service
Banquet Table and Chairs
Hotel Glassware and Silverware
Standard Hotel Table Linens: White, Black or Ivory
Complimentary Dance Floor
Mirror and Votive Candle Centerpieces
Complimentary Champagne Toast
Cake Cutting Service
Complimentary Suite for the Bride and Groom
Complimentary Champagne and Breakfast in Bed for Two

\$88 per guest for full package (room rental fees may apply for less than 100 guests)

THE SHATTUCK PREMIUM MENU

Passed Appetizers: choose 3 of 5

Tombo Tuna Tostada with Avocado and Salsa Verde
Duck Rillettes with Bosc Pear Compote on Toasted Baguette
Chilled Soup Shooters (choose two) Cucumber, Sweet Pea, Cauliflower, Red Pepper or White Bean
Smoked Salmon with Potato Latke and Dill Crème Fraîche
Fig & Goat Cheese Flatbread

Display of local cheeses and fresh seasonal fruits with sliced artisanal breads and crackers

Build Your Own Plated Dinner:

Appetizer: choose 1 of 3

Salad of Baby Lettuces, Endive, Local Goat Cheese & Champagne Vinaigrette
Frisee & Wild Arugula Salad with Blue Cheese Peppercorn Dressing
Butter Lettuce Salad, Shallots and Fine Herbs Champagne Vinaigrette

Main Course: choose 2 of 3

Roasted Halibut with a Citrus Beurre Blanc Israeli Cous Cous & Roasted Eggplant Capanato
Roasted Beef Tenderloin with Béarnaise Sauce, Potato Gratin & Braised Endive
Ricotta Ravioli with Vegetables Ragout & Herbed Boursin Cream Sauce

House Wine Served with Dinner

Coffee & Tea served with your wedding cake

menu options may change seasonally



THE SHATTUCK RESERVE WEDDING PACKAGE

2 hour Complimentary Rehearsal Space
1 Hour Reception Space with Open Bar, Passed & Displayed Appetizers
5 hours Complimentary Room Rental and Service
Complimentary Bartender Fee
Gourmet Plated Menu
Wine Service with Dinner
Professional Service
Banquet Table and Chairs
Hotel Glassware and Silverware
Standard Hotel Table Linens: White, Black or Ivory
Complimentary Dance Floor
Mirror and Votive Candle Centerpieces
Four hours room rental and service
Complimentary Champagne Toast
Cake Cutting Service
Complimentary Suite for the Bride and Groom
With Champagne and Breakfast in Bed for Two

\$98 per guest (room rental fees may apply for less than 100 guests)

THE SHATTUCK RESERVE MENU

Passed Appetizers: choose 3 of 5

Beef Tenderloin on Toasted Baguette with Béarnaise
Smoked Trout with Truffled Egg Salad on Toasted Brioche Points
American Prosciutto, Melon Ball & Basil Skewer
Sonoma Duck Rillettes with Cherries Jubilee
Beet Napoleon with Sonora Goat Cheese

Display of local cheeses and fresh seasonal fruits with sliced artisanal breads and crackers

Build Your Own Plated Dinner:

Appetizer: choose 1 of 3

Farmers Market Salad with Local Cheeses & Aged Sherry Vinaigrette
Pear & Arugula Salad with Humboldt Fog Cheese & Champagne Vinaigrette
Salad of Bibb Lettuce, Shallots, Tarragon & Chervil with Dijon Mustard Dressing

Intermezzo of Luscious Sorbet

Main Course: choose 2 of 3

Petrале Sole with Local Dungeness Crab Mashed Potatoes & Fresh Seasonal Vegetables
NY Steak with Crispy Shallots, Yukon Gold Mashed Potatoes & Zucchini
Ricotta Ravioli with Vegetables Ragout & Herbed Boursin Cream Sauce

House wine served with dinner

Coffee & tea served with your wedding cake

****menu options may change seasonally****



BEVERAGE SELECTIONS

Classic Bar

Russian Standard Vodka
Plymouth Gin
Barbencourt White Rum
Cabrito 100% Agave Tequila
Buffalo Trace Bourbon
Famous Grouse Scotch

Premium Bar

Kettle One Vodka
Tanqueray Gin
Meyers Platinum Rum
Suaza Silver Tequila
Jack Daniels Whiskey
J Walker Red Scotch

Reserve Bar

Grey Goose Vodka
Bombay Sapphire Gin
Flor de Cana Silver Rum
Tres Agaves Silver Tequila
Makers Mark Bourbon
J Walker Black Scotch

DRINK TYPE

HOST BAR PRICING

CASH BAR PRICING

Classic Cocktail	8.50	9.00
Premium Cocktail	9.50	10.00
Reserve Cocktail	10.50	11.00
Specialty Cocktails	9.50	10.00
Domestic or Imported Beer	5.50	6.00
House Wine or House Sparkling	7.50 28.00 btl	8.00 glass 30.00 btl
Soft Drinks & Bottled Waters	3.50	4.00

* cash or hosted bars require a bartender fee of \$75 for 3 hours and \$100 for the entire evening

BAR PACKAGES

CLASSIC

Classic Liquor & Mixers
Assorted Beer Selection
House Wines & House Sparkling
Soft Drinks & Bottled Waters
14.00 per guest, 1st hour
8.00 per guest ea. additional hr.

PREMIUM

Premium Beverages & Mixers
Assorted Beer Selection
House Wines & House Sparkling
Soft Drinks & Bottled Waters
16.00 per guest, 1st hour
9.00 per guest ea. additional hr.

RESERVE

Reserve Beverages & Mixers
Assorted Beer Selection
House Wines & House Sparkling
Soft Drinks & Bottled Waters
18.00 per guest, 1st hour
10.00 per guest ea. additional hr.

WINE SELECTIONS

HOUSE SELECTION \$30

Brut Sparkling, Kenwood
Chardonnay, FIVE
Cabernet Sauvignon, FIVE

PREMIUM SELECTION \$45

Brut Sparkling, J Cuvee
Sauvignon Blanc, Wente
Chardonnay, Paul Dolan
Pinot Noir, Baileyana
Cabernet Sauvignon, Uppercut

RESERVE \$55

Brut Sparkling, Domaine Carneros
Sauvignon Blanc, Sterling Organic
Chardonnay, Landmark
Pinot Noir, Robert Stemmler
Cabernet Sauvignon, Bennett Family

Corkage fee - \$25 per bottle – maximum of 5 bottles per 20 guests



CEREMONY OPTIONS

COURTYARD UP TO 80 GUESTS \$1200

Includes:

white wood style folding chairs
set-up of ceremony site
pre-ceremony refreshment station - lemonade, iced tea, cucumber mint water & sparkling water
market umbrellas for refreshment area

BOILER ROOM FOR UP TO 180 GUESTS \$1500

Includes:

ballroom chairs
staging
set-up of ceremony site
pre-ceremony refreshment station
warm weather: lemonade, iced tea, cucumber mint water & sparkling water
cold weather: coffee, tea and hot apple cider

CRYSTAL BALLROOM FOR UP TO 280 GUESTS \$2500

Includes:

ballroom chairs
staging
set-up of ceremony site
pre-ceremony refreshment station
warm weather: lemonade, iced tea, cucumber mint water & sparkling water
cold weather: coffee, tea and hot apple cider

Additional Services and Rental Items Available for Reception & Ceremony:

Chiavarri Chairs	\$9.00 each
Microphone & Sound System	\$200 approx.
Projector and Screen Package	\$500 approx.
Custom Draping and Backdrops	\$200.00 + (ask for quote)
Custom Lighting (i.e. monogram on dance floor)	\$200.00+
Crystal Stemware	\$.85 – 1.10 per piece
Chargers	\$1.00 – 5.00 each
Specialty Linen Tablecloths	\$12.00 – 50.00 each
Specialty Linen Napkins	\$.55 – 3.00 each
Silver Cake Stand	\$30.00 – 35.00 each

**Rental and décor prices are estimates and subject to change



EVENT SPACES

Capacities:

Room	Dinner/Dance	Dinner	Reception
Crystal Ballroom	180	200	300
Section I		30	50
Section II	120	150	200
Boiler Room	100	130	200
Section A	24	30	40
Section B	48	60	130
Section C	24	30	50
Whitecotton Room (6th Floor)	60	80	100
Courtyard	n/a	60	150

MENUS

We have created these menus as a sampling of our capabilities. Please contact us to create a custom menu to suit your tastes and budget.

ROOM SET-UP AND DÉCOR

All event pricing includes tables, chairs, basic linens and staging as needed. Our standard event tables are 60" rounds which comfortably seat 8-10 guests. Upgraded linens, specialty chairs, draping, plant rentals, props, specialty décor, lighting and audio-visual equipment can be arranged for you.

AUDIO-VISUAL

Our on-site audio-visual company can arrange LCD projectors, screens, microphones and any other equipment needs for your meeting. Please ask for pricing.

PARKING AND TRANSPORTATION

Several parking garages are in the area and offer rates in the range of \$5 per day on weekends to \$2.50 per hour on weekdays. Public transportation in the area includes BART (Bay Area Rapid Transportation) with the Downtown Berkeley stop less than a block away.

PAYMENTS AND GUARANTEE

All events require a deposit to hold the room and date. Fifty percent of estimated charges are due ninety days before the event date. Seventy-five percent of charges are due 45 days before your event date and final payment of estimated charges is due 10 days before the event. Final guarantee is due 5 days before the event. Sales tax (currently 9.897%) and service charge of 20% will be added to the charges.