



WEDDING PACKAGES

FIVE Catering at the Hotel Shattuck Plaza



Hotel Shattuck Plaza
2086 Allston Way
Berkeley, CA 94704
main 510.845.7300
fax 510.845.7320

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 Scott Howard 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.



FIVE Catering at Hotel Shattuck Plaza Wedding Packages



FIVE & HOTEL SHATTUCK PLAZA RAVES

“The Shattuck Plaza knows its neighborhood. A couple of blocks from the University of California, Berkeley, it greets guests with an oversize peace symbol in black-on-white marble floor tile, and farther inside, the decorating borders on the psychedelic. But this is psychedelia through a filter of 21st-century cool, played for fun: gleaming multicolored glass pillars, bright-red Murano glass chandeliers, checkerboard floors, multicolored rugs and alternating wallpaper patterns that ought to clash but feel lighthearted and urbane instead. Walk a few steps in the elegant lobby, and mirrors and marble put you in a new space. A reincarnation of the faded 1910 Hotel Shattuck, the Shattuck Plaza opened last fall after a daring renovation that has caught Berkeley’s venturesome spirit. If a hotel can be outspoken, this one is.” Barbara Ireland, New York Times - February 2010

“Howard, as always, is cooking his heart out. Seasonal, ingredient-driven dishes are bright, balanced and often delicately rich...” Top 10 New and Notable Restaurants in the Bay Area. Gayot - Oct. 2009

“The food offers a modern take on American classics. Short rib pot roast is a conversation stopper.” Michael Bauer, San Francisco Chronicle - August 2009

“After lunch last week, it was clear that Five is the best thing to happen to downtown Berkeley in a long time.” Meredith Brody, SF Weekly - July 2009

“eye-poppingly cool design elements and green technology”
Anneli Rufus, East Bay Express - July 2009

“My scouting report from the official opening of Five in Berkeley is this: beautiful space...High ceilings, crown molding, huge arched windows, with black-and-white wallpaper and blue-green mosaic patterns embedded in the floor. A chandelier that’s original to the 99-year old building is updated with splashes of red. From what I tasted, you can expect comfort foods with an upscale twist.” Gayle Keck, SF Restaurant News, Examiner - July 2009



THE SHATTUCK CLASSIC WEDDING PACKAGE

One Hour Classic Open Bar Package
Passed & Displayed Appetizers

Gourmet Buffet Menu
Professional Service
Wine Service During Dinner

Traditional Celebration Toast
Cake Cutting Service

Hotel Table Linens, Dance Floor & Staging
Five hours room rental and service

Complimentary Suite for the Bride and Groom
With Champagne and Breakfast in Bed for Two

\$86 per guest (room rental fees may apply for less than 100 guests)

THE SHATTUCK CLASSIC WEDDING BUFFET MENU

Passed Appetizers:

Individual Brie in Puff Pastry Crust
Mushroom Profiteroles
Local Goat Cheese, Tomato Jam & Marjoram on Toast Points

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

Dinner Buffet:

Pan Roasted Salmon with a Chardonnay Beurre Blanc
Herbed Roast Sirloin of Beef
Penne Pasta with Parmesan and Fresh Vegetables

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

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

House wine served with dinner

Coffee & tea served with your wedding cake



THE SHATTUCK PREMIUM WEDDING PACKAGE

One Hour Premium Open Bar Package
Passed & Displayed Appetizers

Gourmet Plated or Buffet Menu
Professional Service
Wine Service During Dinner

Traditional Celebration Toast
Cake Cutting Service
Five hours room rental and service

Hotel Table Linens, Dance Floor & Staging
Choice of Overlay over Hotel's Ivory Table Linens,
Specialty Linens for Bride & Groom and Cake Tables
Silver or Gold Chargers

Complimentary Suite for the Bride and Groom
With Champagne and Breakfast in Bed for Two

\$96 per guest (room rental fees may apply for less than 100 guests)

THE SHATTUCK PREMIUM MENU

Passed Appetizers:

Tuna Tartare, Scallions, Avocado & Vanilla Bean Spoons
Truffled Egg Salad on Crostini
Chilled Soup Shooters (choose two) Cucumber, Sweet Pea, Cauliflower, Red Pepper or White Bean

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

Plated Dinner:

Salad of Baby Lettuces, Endive, Local Goat Cheese & Champagne Vinaigrette

(each guest to choose one)

Roasted Halibut with an Orange Saffron Glaze, Israeli Cous Cous & Roasted Eggplant & Fennel Capanato
Roasted Beef Tenderloin with Béarnaise Sauce, Potato Gratin & Braised Endive

House wine served with dinner

Coffee & tea served with your wedding cake



THE SHATTUCK RESERVE WEDDING PACKAGE

One Hour Reserve Open Bar Package
Passed & Displayed Appetizers

Gourmet Deluxe Plated Menu
Professional Service
Wine Service During Dinner

Traditional Celebration Toast
Cake Cutting Service
Five hours room rental and service

Hotel Table Linens, Dance Floor & Staging
Choice of Overlay over Hotel's Ivory Table Linens,
Specialty Linens for Bride & Groom and Cake Tables
Silver or Gold Chargers

Complimentary Suite for the Bride and Groom
With Champagne and Breakfast in Bed for Two

\$112 per guest (room rental fees may apply for less than 100 guests)

THE SHATTUCK RESERVE MENU

Passed Appetizers:

Beef Tenderloin on Toasted Baguette with Béarnaise
Smoked Trout with Truffled Egg Salad on Toasted Brioche Points
American Prosciutto, Melon Ball & Basil Skewer

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

Plated Dinner:

Farmers Market Salad with Local Cheeses & Aged Sherry Vinaigrette

Intermezzo of Luscious Sorbet

(each guest to choose one)

Petrale Sole with Local Dungeness Crab Mashed Potatoes & Fresh Seasonal Vegetables
"NY Steak" with Crispy Shallots, Yukon Gold Mashed Potatoes & Zucchini

House wine served with dinner

Coffee & tea served with your wedding cake



BEVERAGE SELECTIONS

Classic

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

Premium

Kettle One Vodka
Bombay Sapphire Gin
Pampero Aniversario Rum
Patron Silver
Makers Mark Bourbon
Chivas Regal Scotch

Reserve

Grey Goose Vodka
Hendricks Gin
Barbencourt 15yr Rum
Patron Anejo Tequila
Crown Royal Whiskey
J Walker Black Scotch

BEER

Domestic

Budweiser
Bud Lite
Beck's Non-Alcoholic

Import & Premium

Corona
Heineken
Sierra Nevada Pale Ale
Sam Adam's Lager

BAR PACKAGES

Minimum 1 hour service & 20 guests *

CLASSIC

Classic Beverages & Mixers
Imported, Domestic & Premium
Beers
House Wines
Soft Drinks & Bottled Waters
14.00 per guest, 1st hour
7.00 per guest ea. additional hour

PREMIUM

Premium Beverages & Mixers
Imported, Domestic & Premium
Beers
House Wines & House Sparkling
Soft Drinks & Bottled Waters
16.00 per guest, 1st hour
8.00 per guest ea. additional hr.

RESERVE

Reserve Beverages & Mixers
Imported, Domestic & Premium
Beers
House Wines & House Sparkling
Soft Drinks & Bottled Waters
18.00 per guest, 1st hour
9.00 per guest ea. additional hr.

* bartender fee included with bar packages

Hosted & Cash Bars

DRINK TYPE

Mixed Drink - Classic
Mixed Drink - Premium
Mixed Drink - Reserve
Domestic or Imported Beer
House Wine or House Sparkling
Soft Drinks & Bottled Waters

HOSTED PRICING**

7.00
9.00
11.00
4.50
7.00
3.00

CASH BAR PRICING **

8.00
10.00
12.00
5.00
8.00
3.00

** cash or hosted bars with less than \$400 in sales will incur a \$150 bartender fee

House Wine - \$30 per bottle
Wine List Available on Request
Corkage fee - \$20 per bottle



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

Special Partnership: MARSH ARTS CENTER ROOFTOP FOR UP TO 200 GUESTS \$1500

Includes:

- elevator attendants
- location requires rental of chairs

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 (6 th 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

Hotel Shattuck Plaza is a true city hotel in the heart of bustling downtown Berkeley. Due to our environment and our ecoinitiatives we encourage the use of public transportation when possible. BART (Bay Area Rapid Transportation) is an excellent way to access the hotel 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 9.87%) and service charge of 20% will be added to the charges.