



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 or be divided into four separate meeting rooms. 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 80 people. Our goal being to exceed your expectations.

GARDEN COURTYARD and CROWN PATIO

For special events, the gracious Garden Courtyard and Crown Patio is the perfect setting for your ceremony or special occasion.



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
- ✦ CITRUS INFUSED WATER STATION
- ✦ WEDDING CEREMONY REHEARSAL

\$8 INCLUSIVE PER PERSON

(Tax & service charge included)

Ceremony coordinator available for \$50 per hour

Ask your wedding specialist for additional package upgrades to include: custom chair covers, sashes, chivari chairs, etc.



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
- ⌘ FRUIT PUNCH SERVED IN SILVER PUNCH BOWL
- ⌘ GUEST SEATING, TABLES WITH CHOICE OF TABLE LINEN, AND VARIETY OF HOUSE NAPKIN COLORS
- ⌘ 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 ROOMS RATES

Ask your wedding specialist for additional package upgrades to include:
custom chair sashes, plate chargers, custom up light package, chivari chairs, etc.



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 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

TRADITIONAL SPINACH SALAD

Spinach leaves, chopped egg, bacon, and cherry tomatoes with ranch or raspberry vinaigrette dressing

STARCH SELECTIONS (choice of one)

RICE PILAF, WILD BLEND RICE, ROASTED RED POTATOES, OR GARLIC MASHED POTATOES

ENTRÉE SELECTIONS (choice of two)

Served with chef's choice vegetables, rolls and butter, fresh brewed iced tea, and coffee upon request

BACON-WRAPPED PETITE SIRLOIN STEAK

Broiled bacon-wrapped sirloin steak topped with blue cheese and chive compound butter

BARRON OF BEEF

Sous-vided Barron of beef thinly sliced with an au jus

SLICED TRI-TIP

Slow roasted 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

GRILLED MAHI-MAHI

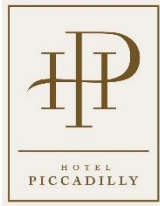
Grilled mahi-mahi topped with a fresh mango salsa

\$55.00 INCLUSIVE PER PERSON

(tax and service charge included)

MINIMUM OF 50 PEOPLE

Includes premium centerpieces



DELUXE 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 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 cheeses crusted with pistachios

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

HOT HORS D' OEUVRES PLATTERS (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 blue 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

HOUSE WINE (choice of two)

CABERNET SAUVIGNON, MERLOT, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO, AND PINOT NOIR

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

TRADITIONAL SPINACH SALAD

Spinach leaves, chopped egg, bacon, and cherry tomatoes with ranch or raspberry vinaigrette dressing

ICEBERG WEDGE

Iceberg wedge with cherry tomatoes, crispy bacon, and blue cheese crumbles with ranch dressing



DELUXE WEDDING PACKAGE (Part 2)

STARCH SELECTIONS (choice of one)

RICE PILAF, WILD BLEND RICE, ROASTED RED POTATOES, GARLIC MASHED POTATOES, OR AUGRATIN POTATOES

ENTRÉE SELECTIONS (choice of two)

Served with chef's choice vegetables, rolls and butter, fresh brewed iced tea, and coffee upon request

GRILLED NEW YORK STEAK

New York steak with caramelized onions, sautéed mushrooms, and a cabernet sauce

BRAISED BONELESS BEEF SHORT RIB

Tender beef short rib braised in a red wine reduction sauce

BACON-WRAPPED PETITE SIRLOIN STEAK

Broiled bacon-wrapped sirloin steak topped with blue cheese and chive compound butter

BARRON OF BEEF

Sous-vided Barron of beef thinly sliced with an au jus

SLICED TRI-TIP

Slow roasted tri-tip topped with a choice of wild mushroom sauce or smokey chipotle glaze

CHICKEN IN CHASSEUR SAUCE

Pan-roasted breast of chicken with herbs, garden vegetables, and shallots sautéed in a white wine demi-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

ROAST LOIN OF PORK

Roasted pepper and garlic rubbed pork loin with cranberry port reduction

BAKED SALMON FILET (MARKET PRICE)

Baked salmon filet served with a spicy garlic miso glaze

GRILLED MAHI-MAHI

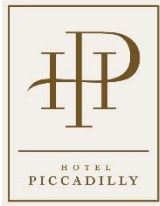
Grilled mahi-mahi topped with a fresh mango salsa

\$65.00 INCLUSIVE PER PERSON

(tax and service charge included)

MINIMUM OF 50 PEOPLE

Includes premium centerpieces and plate chargers



GOURMET WEDDING PACKAGE (Part 1)

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

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 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 cheeses 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

HOT HORS D' OEUVRES PLATTERS (choice of two)

VEGGIE EGGROLLS with orange hoisin sauce

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

MINI CRAB CAKES with remoulade sauce

HOUSE WINE (choice of two)

CABERNET SAUVIGNON, MERLOT, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO, AND PINOT NOIR

SALAD SELECTIONS (choice of one)

GARDEN SALAD

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

CAESAR SALAD

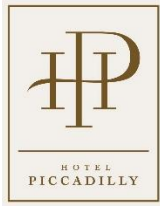
Hearts of romaine with garlic croutons, shaved parmesan cheese, and Caesar dressing

TRADITIONAL SPINACH SALAD

Spinach leaves, chopped egg, bacon, cherry tomatoes with ranch or raspberry vinaigrette dressing

ICEBERG WEDGE

Iceberg wedge with cherry tomatoes, crispy bacon, and blue cheese crumbles with ranch dressing



GOURMET WEDDING PACKAGE (Part 2)

STARCH SELECTIONS (choice of one)

RICE PILAF, WILD BLEND RICE, ROASTED RED POTATOES, GARLIC MASHED POTATOES, OR AUGRATIN POTATOES

ENTRÉE SELECTIONS (choice of two)

Served with chef's choice vegetables, rolls and butter, fresh brewed iced tea, and coffee upon request

GRILLED NEW YORK STEAK

New York steak with caramelized onions, sautéed mushrooms, and a cabernet sauce

CHARBROILED FILET MIGNON (MARKET PRICE)

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

BRAISED BONELESS BEEF SHORT RIB

Tender beef short rib braised in a red wine reduction sauce

BACON-WRAPPED PETITE SIRLOIN STEAK

Broiled bacon-wrapped sirloin steak topped with blue cheese and chive compound butter

THICK CUT PORK CHOP

Pork chop stuffed with crispy sage and cranberries with a rum pinot noir reduction glaze

CHICKEN WELLINGTON

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

CHICKEN IN CHASSEUR SAUCE

Pan-roasted breast of chicken with herbs, garden vegetables, and shallots sautéed in a white wine demi-glaze

CHICKEN PICCATA

Grilled breast of chicken sautéed in butter with lemon, 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

PAN-ROASTED ALASKAN HALIBUT (MARKET PRICE)

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

BAKED SALMON FILET (MARKET PRICE)

Baked salmon filet served with a spicy garlic miso glaze

\$70.00 INCLUSIVE PER PERSON

(tax and service charge included)

MINIMUM OF 50 PEOPLE

Includes premium centerpieces, plate chargers and custom up lighting



BANQUET BAR SERVICE

\$350 bar minimum includes private bartender, bar liquor, mixes, glassware, garnishes and cocktail napkins. Cash and hosted bar options are available.
Beverages are charged upon consumption.

Hosted Bars are subject to a taxable 20% service charge and sales tax.

\$5 DOMESTIC BEER

Bud Light
Budweiser
Coors Light

\$6 CRAFT/IMPORT BEER

Corona
Firestone 805
Modelo Especial
Stella Artois

\$7 HOUSE WINES BY THE GLASS

cabernet sauvignon
chardonnay
merlot
pinot grigio
pinot noir
white zinfandel

\$7 HOUSE LIQUORS

brandy
gin
rum
scotch
tequila
whiskey
vodka

\$8 CALL LIQUORS

Amaretto
Bacardi
Bailey's Irish Creme
Bombay Sapphire
Captain Morgan's
Fireball
Jack Daniel's
Jagermeister
Jim Beam
Jose Cuervo
Kahlua
Ketel One
Malibu
Midori Melon
Seagram's 7

\$9 PREMIUM LIQUORS

Crown Royal
Chivas Regal
Jameson
Tanqueray
Tito's

\$10 SUPER PREMIUM LIQUORS

Grey Goose
Hennessy
Patron Silver
Remy Martin

\$8 CHAMPAGNE SPLITS

\$3 SODA, JUICE, or BOTTLED WATER

\$5 RED BULL

CORKAGE FEE \$10 PER BOTTLE (max. two 750 ml bottles per table)

Clients who choose to supply their own champagne and wine will be charged this fee per bottle.
Hotel Piccadilly staff to chill, open bottles, and provide glassware.

Price is subject to change and does not reflect 20% service charge and current sales tax.