

hotel constance Pasadena



Hotel Constance Weddings

Welcome to your beginning



Wedding Packages

..... PACKAGE A

\$95++ per person

— Cocktail Reception —

3 Tray Passed Hors D'oeuvres
House Signature Cocktail

— Dinner Reception —

Salad
Entrée
Wedding Cake*
One Glass of Wine
Champagne Toast

— Complimentary—

Gold Chiavari Chairs
Bridal Suite

Courtesy Wedding Block for your
guests

..... PACKAGE B

\$115++ per person

— Cocktail Reception —

3 Tray Passed Hors D'oeuvres
House Signature Cocktail
One Hour Hosted Beer & Wine

— Dinner Reception —

Salad
Entrée
Wedding Cake*
One Glass of Wine
Champagne Toast

— Complimentary—

Gold Chiavari Chairs
Bridal Suite

Courtesy Wedding Block for your
guests

..... PACKAGE C

\$140++ per person

— Cocktail Reception —

4 Tray Passed Hors D'oeuvres
House Signature Cocktail
One Hour Hosted Bar


— Dinner Reception —

Salad
Entrée
Wedding Cake*
Two Glasses of Wine
Champagne Toast

— Complimentary—

Gold Chiavari Chairs
Dance Floor
Bridal Suite

Courtesy Wedding Block for your
guests



All food, beverage, room rental and audio visual are subject to a taxable 22% service charge and applicable sales tax, currently 9.50%. A \$100 labor surcharge will apply for parties less than 20. Prices are subject to change without prior notice.

Hors-D'oeuvres

CHEF'S SPECIALS

— **Chicken Lollipops** —

Filipino style chicken lollipops

— **Shrimp Spring Rolls** —

Shrimp spring rolls with lime peanut sauce

— **Mini Beef Wellingtons** —

Marinated beef tenderloin in puff pastry

— **Chicken Larb** —

Chicken larb on Shanghai bok choy cups

— **Mini Beef Empanadas** —

Beef picadillo empanadas with cumin sour cream

— **Mini Chorizo Empanadas** —

Mini potato, cheese and chorizo empanadas,
tomatillo sauce

— **Mini Veg Empanadas** —

Mini ratatouille and goat cheese empanadas

— **Biscuits** —

Prosciutto and parmesan Biscuits

— **Croquets** —

Brandade croquets with fennel aioli

— **Ceviche** —

Ceviche Mazatlán style cups

SLIDERS

— **The Americano** —

All beef ground chuck, sharp cheddar,
caramelized onion and remoulade, ciabatta bread

— **The Guadalajara** —

Ground pork with pasilla chile, Oaxaca cheese,
Pico de Gallo and repollo cabbage, telera bread

— **The Greek Goddess** —

Ground lamb with dry mint and parsley,
tzatziki sauce and feta cheese

— **The Veg** —

Crispy polenta rounds with grilled shiitake,
tomato chutney and arugula

Vegan and Gluten Free

UPGRADE

Additional \$0.50++ per piece

— **Curry Chicken** —

Curry chicken with Thai green curry peanut sauce

— **Soy & Garlic Beef** —

Soy and garlic marinated beef top round with
cilantro puree

— **Lemon Aioli Shrimp** —

Poached shrimp and lemon aioli

— **Korean Pork Strip** —

Korean marinated pork strip with gochujang sauce

— **Grilled Zucchini** —

Grilled marinated zucchini with mint yogurt

— **Crispy Tofu** —

Crispy tofu with lime parsley sauce

— **Crab Claws** —

Fried crab claws, miso citrus sauce

Additional \$2++ per piece

— **Mini Lobster Rolls** —

Traditional Lobster Rolls

Dinner Reception

SALADS

— “Just a Salad” —

Mixed lettuce and fresh dill, chives, parsley and chopped shallots, Dijon vinaigrette

— The Iceberg —

Iceberg lettuce wedge, bacon lardons, black pepper croutons, Gorgonzola dressing

— Classic Caesar —

Hearts of romaine lettuce, garlic croutons, parmesan shavings, creamy ranch dressing

ENTRÉES

— Grilled Smoked Chicken —

Grilled smoked Mary’s Farm chicken breast on crispy cheese grits and corn succotash and Carolina Mustard sauce

— Rosemary Chicken Breast —

Rosemary chicken breast on crispy polenta, sautéed haricot vert, cabernet tarragon reduction

— Sautéed Jumbo Prawns —

Sautéed Jumbo prawns in saffron cream, basil farro salad and blistered cherry tomatoes

— Prime Pork Loin —

Grilled Achioté citrus marinated prime pork loin on black bean and rice salad, pico de gallo salsa, roasted Mexican squash

— Pork Tenderloin Medallions —

Pork tenderloin medallions marinated in olive oil and balsamic, soft polenta, grilled red peppers, and shaved fennel

— Tenderloin of Beef —

Additional \$2++

Tenderloin of beef with glazed baby carrots, duchess potatoes, and demi-glace sauce

— Nicoise Chicken —

Dijon and tarragon chicken breast, poached potato, haricot vert, olive caper puree, poached quail egg

— Pan Seared Local Bass —

Pan seared local bass on crispy sesame sushi rice, sautéed Bok Choy and ginger, yuzu carrot broth

— Panade Crusted Salmon —

Panade crusted salmon fillet over goat cheese, mashed potato, grilled broccoli, parsley, lemon puree

— Grilled New York Steak —

Grilled New York steak on a potato parsnip latke, sautéed Patti pan squashes, B2 sauce

— Chickpea and Rice Cake —

Chickpea and rice cake stuffed with shitake mushrooms and porcini mushroom sauce, sautéed garlic broccolini

— Stuffed chayote squash —

Roasted stuffed chayote squash with corn zucchini and roasted red onions on paprika rice, red pepper sauce

— Cauliflower Steak —

Roasted cauliflower steak with vegetarian tikka masala sauce, edamame ragout and mango pickle



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Bar

A bartender fee of \$150 applies. If additional bartenders are required, each additional will be \$75.

..... **PLATINUM**

Liquors:

Tito's Vodka, Bacardi Silver Rum, Karma Tequila,
Jameson Whiskey, Tanqueray Gin

OPEN BAR

1 hour	\$22
2 hours	\$34
3 hours	\$44
4 hours	\$54
5 hours	\$64
6 hours	\$74

HOSTED BAR

Liquors, Liqueurs, Specialty Drinks	\$13
Beers	\$5
Wine Selection starting at	\$9
Soft drinks	\$3

CASH BAR

Liquors, Liqueurs, Specialty Drinks	\$16
Beers	\$6
Wine Selection starting at	\$9
Soft drinks	\$3

BEVERAGES A LA CARTE

Lavazza Coffee	Inclusive
Hot Tea	Inclusive
Iced Tea	\$40 per Gallon
Lemonade	\$40 per Gallon

..... **PREMIUM**

Liquors:

Ketel One Vodka, Bacardi Superior, Casamigos Tequila,
Markers Mark Whiskey, Bombay Sapphire Gin

1 hour	\$24
2 hours	\$38
3 hours	\$48
4 hours	\$58
5 hours	\$68
6 hours	\$78

Liquors, Liqueurs, Specialty Drinks	\$15
Beers	\$6
Wine Selection starting at	\$9
Soft drinks	\$3

Liquors, Liqueurs, Specialty Drinks	\$17
Beers	\$7
Wine Selection starting at	\$9
Soft drinks	\$3

Sparkling Water	\$6 per bottle
House Wine	\$22 per bottle
Prosecco	\$27
Piper-Heidsieck, Champagne	\$60 per Bottle
Moet & Chandon, Champagne	\$96 per bottle

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Ceremony Sites

..... PARTIAL POOL DECK
\$1,500



Ceremony Sites

..... COURTYARD

\$600



Ceremony Sites

..... SUNSET / COLORADO ROOM

\$400



Wedding Package details

..... CEREMONY

The ceremony site of your choice includes a 4 hours private access for décor setup and ceremony, Gold Chiavari Chairs, speakers and microphone.

..... COCKTAIL RECEPTION

The Cocktail Reception site of your choice includes a 1 hour private access , cocktail tables, black or white spandex, tray-passed service and bar setup.

..... DINNER RECEPTION

The Dinner Reception guarantees an event of maximum 6 hours, gold Chiavari chairs, Rounds of 72", white or black table clothes and napkins, tableware, additional banquet tables if requested, table numbers, service, cake cutter and bar setup.

..... WEDDING CAKE

Hotel Constance has partnered with two local bakeries: *Vanilla bake shop* and *Lark Cake Shop* for you to select your wedding cake.

..... MENU TASTING

The Bride and Groom are eligible for one complimentary food tasting once the wedding is contracted. Additional guests can participate. An extra fee may apply.

..... BRIDAL SUITE

A complimentary Suite (D Suite or Studio Suite) is offered to the married couple on the wedding day. Checking time will be 3 pm, early check-in can be arranged based on availability.

..... COURTESY BLOCK

Our dedicated Sales Team will happily assist you and your guests for your block of rooms.

..... PARKING

Hotel Constance features a self-parking structure with 24h/7 surveillance. The event guest rate is \$5 per vehicle. Overnight guest rate is \$15.