

# Wedding

GUIDE

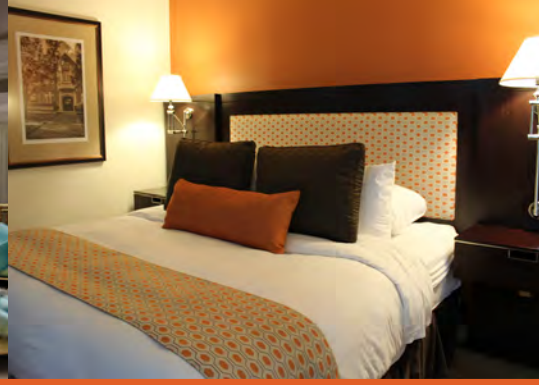
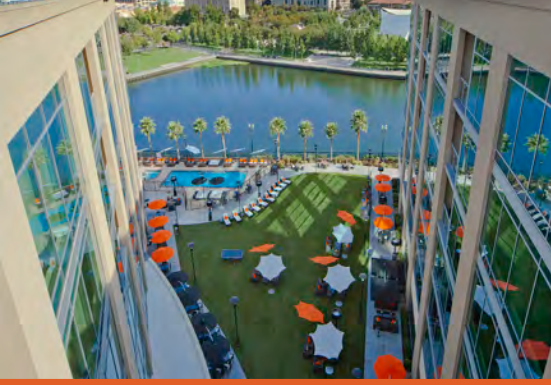


UNIVERSITY PLAZA WATERFRONT HOTEL



weddings in  
**PARADISE**

Receive the royal treatment  
from start to finish at the  
University Plaza Waterfront Hotel



The University Plaza Waterfront Hotel offers beautiful wedding options for ceremonies, receptions or pre-function events. Our venue, gourmet cuisine, gracious service and attention to every detail gives us the ability to exceed even the highest expectations.

Our catering professionals will assist you with all the elements for your wedding, simplifying both the planning and coordination. From designing your custom menu tailored to your needs to accommodating special requests, we go above and beyond.

We can create a unique package, customized to your personal specifications. Packages include the following:

**Wedding Reception** in an elegant ballroom

**Cocktail Hour** featuring decadent hors d'oeuvres

**Champagne Toast** a slender flute filled with champagne or sparkling cider for all of your guests

**Entrée** featuring delicious fare made to your specifications

**Host or No Host Bar** service

**Overnight Accommodations** complimentary for the bride and groom on the evening of your reception, and special room rates for all your overnight guests with complimentary parking

***All packages may be customized***





# something

## Silver Package

### BEVERAGES

Punch Bowl

Champagne / Sparkling Cider Toast

Coffee / Tea / Decaffeinated Coffee

### HORS D'OEUVRES HOUR DISPLAY

Array of Imported and Domestic Cheese with Table Bread and Gourmet Crackers

Crisp Vegetable Crudit  with Dip

Choice of Three:

Sesame Chicken Skewers with Sweet Chili Sauce

Vegetable Spring Rolls

Bacon Wrapped Asparagus

Bruschetta

### SALAD

Choice of One:

Caesar Salad - Crisp Romaine tossed with Shredded Parmesan, Herbed Croutons and Classic Caesar Dressing

Delta House Salad - Mixed Greens with Shaved Red Onion, Julienned Carrots and Crumbled Feta Cheese with Balsamic Vinaigrette

Wedge Salad- Cherry Tomato, Bleu Cheese Crumbles, and Bacon

# ing old

## Plated Reception

### ENTRÉE LIST

Choice of:

Chicken Picatta - Tender Breast of Chicken sautéed in a Lemon Caper Sauce

Chicken Parmesan - Breaded Chicken Breast baked with Mozzarella and Parmesan topped with Marinara Sauce

Grilled Salmon - Fresh Salmon Filet with a Lemon Butter Sauce

Pork Chops - Housemade Honey Mustard Sauce

Top Sirloin - New York Steak topped with Mushroom Demi Sauce

### ENTRÉE ACCOMPANIMENTS

Genova Ciabatta Dinner Rolls with Butter

Chef's Colorful Seasonal Vegetables

Choice of One:

Roasted Red Creamers

Garlic Mashed Potatoes

Cilantro Lime Rice

Rice Pilaf





# something

## Gold Package

### BEVERAGES

Punch Bowl  
Champagne / Sparkling Cider Toast  
Coffee / Tea / Decaffeinated Coffee  
No Host Bar Featuring:  
House Wines  
Domestic Beers  
Imported Beers  
Assorted Soft Drinks and Juices

### HORS D'OEUVRES HOUR DISPLAY

Array of Imported and Domestic Cheese with Table Bread and Gourmet Crackers  
Crisp Vegetable Crudité with Dip or Roasted Vegetable Platter  
Choice of Four:  
Vegetable Spring Rolls  
Prosciutto Wrapped Asparagus  
Mushroom Tapenade on Crostini  
Shrimp Cocktail Shooters  
Antipasta Skewers

### SALAD

Choice of One:  
Caesar Salad - Crisp Romaine tossed with Shredded Parmesan, Herbed Croutons and Classic Caesar Dressing  
Delta House Salad - Mixed Greens with Shaved Red Onion, Julienned Carrots and Crumbled Feta Cheese with Balsamic Vinaigrette  
Spinach Salad - Topped with Goat Cheese, Cranberries, Strawberries, and Pecans  
Wedge Salad- Cherry Tomato, Bleu Cheese Crumbles, and Bacon

# ng new

## Plated Reception

### ENTRÉE LIST

Choice of Two:

Chicken Marsala - Chicken Breast simmered in a Marsala Wine Reduction with Garlic and Mushrooms

Shrimp Scampi - Prawns sauteed in Lemon Butter sauce with Mushrooms, and Tomatoes

Baked Mahi Mahi - Fresh Mahi Mahi topped with a Pineapple Salsa

Braised Short Ribs - Beef Rib slowly braised with Fresh Herbs and Vegetables in a rich Stock

6 oz. Petite Filet - Certified Angus Beef, broiled to perfection, topped with a Caramelized Onion Demi Sauce

Greek Chicken Breast - Stuffed with Spinach, Feta, Garlic, and Shallots

### ENTRÉE ACCOMPANIMENTS

Genova Ciabatta Dinner Rolls with Butter

Chef's Colorful Seasonal Vegetables

Choice of One:

Roasted Red Creamers

Garlic Mashed Potatoes

Cilantro Lime Rice

Rice Pilaf

Tri-Colored Fingerling Potatoes





# something

## Platinum Package

### BEVERAGES

Punch Bowl  
Champagne / Sparkling Cider Toast  
Coffee / Tea / Decaffeinated Coffee  
No Host Bar Featuring:  
Signature Cocktails  
House Wines  
Domestic Beers  
Imported Beers  
Assorted Soft Drinks and Juices

### HORS D'OEUVRES HOUR DISPLAY

Array of Imported and Domestic Cheese with Table Bread and Gourmet Crackers  
Crisp Vegetable Crudit  with Dip or Roasted Vegetable Platter  
Choice of Five:  
Bacon Wrapped Scallops  
Coconut Shrimp  
Mushroom Tapenade on Crostini  
Beef Skewers  
Antipasta Skewers  
Shrimp Cocktail Shooters  
Salmon Salad on Cucumber

### SALAD

Choice of One:  
Caesar Salad - Crisp Romaine tossed with Shredded Parmesan, Herbed Croutons and Classic Caesar Dressing  
Delta House Salad - Mixed Greens with Shaved Red Onion, Julienned Carrots and Crumbled Feta Cheese with Balsamic Vinaigrette  
Pesto Rontini Pasta tossed with Fresh Pesto, Cherry Tomatoes and Grilled Vegetables  
Wedge Salad - Wedge of Iceberg Lettuce, Surrounded by layers of Tomatoes, Bacon, and Bleu Cheese, topped with your choice of dressing.



## Plated Reception

### ENTRÉE LIST

Choice of Two:

Chicken Marsala - Chicken Breast simmered in a Marsala Wine Reduction with Garlic and Mushrooms

Duck with Berries - Sliced Duck Breast topped with a Tart Berry Puree

Greek Chicken Breast - Stuffed with Spinach, Feta, Garlic, and Shallots

Baked Halibut - Halibut topped with Lemon Butter Sauce and served over Julienned Vegetables.

Seared Scallops - Large Scallops served with a Tapenade Sauce

Filet Mignon - Filet cooked to perfection with a Mushroom Ragout

Surf and Turf - Petite Filet grilled to perfection with choice of Baked Prawns or Grilled Salmon

Rack of Lamb - Lamb Chops Roasted with Garlic and served with Mint Pesto

### ENTRÉE ACCOMPANIMENTS

Genova Ciabatta Dinner Rolls with Butter

Chef's Colorful Seasonal Vegetables

Choice of One:

Roasted Red Creamers

Truffled Yukon Gold Mashed Potatoes

Cilantro Lime Rice

Rice Pilaf

Tri-Colored Fingerling Potatoes





# something

## Details

### WE HAVE ENHANCED WEDDING PACKAGES WITH CLASSIC TOUCHES AND AMENITIES

For the couple desiring simple elegance, University Plaza Waterfront Hotel is the perfect setting to begin their "happily-ever-after." Our wedding professionals will organize and coordinate all on-site aspects of your wedding ceremony and reception to help realize your vision.

Your wedding professionals will:

- Recommend our preferred business partners to assist in the selection of your floral, music, photography, invitations and more
- Act as a menu consultant for all food and beverage selections
- Oversee the on-site ceremony and reception with the assistance of your personal Maitre D'

From the initial planning to last minute preparations, University Plaza Waterfront Hotel is committed to creating a memorable celebration for you and your guests.

### WHAT OTHER SERVICES OR ITEMS ARE INCLUDED WITH THE UNIVERSITY PLAZA WATERFRONT HOTEL'S WEDDING PACKAGES?

- Three to Five Hour Full Service Bars, Hosted or No Host, to include Call or Premium Liquors
- Hor d'oeuvres Reception
- Champagne Toast for Guests
- Cutting and Service of Wedding Cake
- Set-up and Clearing of Event Space
- Complimentary Bridal Suite for the Bride and Groom on their Wedding Night
- Special Room Rates and Room Block Consideration for Overnight Guests
- Shuttle within Five Mile Radius

# ng blue

## Notes

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---





UNIVERSITY PLAZA WATERFRONT HOTEL



110 WEST FREMONT STREET | STOCKTON, CA 95202 | PHONE: 209.944.1140 | UNIVERSITYPLAZAWATERFRONTHOTEL.COM



Bridal Photography: Briggs Photography