

---

# GARDEN COURT HOTEL

---

WORLD'S BEST KEPT SECRET FOR WEDDINGS



## WEDDINGS & SPECIAL EVENTS

*Offering elegant ballrooms, European architecture, world renowned service and luxury accommodations. Situated in the tree lined streets of Downtown Palo Alto, neighbor to Stanford University and central to the San Francisco Bay Area Peninsula, brides and grooms love discovering one of the event world's best kept secrets for weddings and celebrations.*



**Schedule Your Appointment  
with a Wedding Specialist**

**Monday – Saturday, 10am – 3pm**

For appointments, please call 650.323.1912

### **Complimentary Packages\***

#### **Romance Package**

*Wedding night stay amenity with luxury turndown, rose petals, and candles the night of your event.*

#### **Honeymoon in Spain**

*A once in a lifetime experience in Spain with five consecutive nights at select Vinci Hotel locations. This offer extends through the first year of marriage ending on your anniversary date. Premiere locations include Madrid, Barcelona, Seville, Canary Islands and more (U.S. properties excluded).*

\*Packages are based on individual hotel availability.  
For Events \$10,000+  
[www.vincihoteles.com](http://www.vincihoteles.com)

**FOR INQUIRIES CONTACT THE SALES & EVENTS DEPARTMENT:  
650.323.1912 OR [EVENTSERVICES@GARDENCOURT.COM](mailto:EVENTSERVICES@GARDENCOURT.COM)**

# OVERVIEW OF PACKAGES & SERVICES

## COWPER PACKAGE

**Plated Dinner**

*\$95 per person*

## UNIVERSITY PACKAGE

**Buffet Dinner**

*\$99 per person*

## GARDEN COURT PACKAGE

**Premium Plated Dinner**

**Upgraded Amenities**

*\$110 per person*

---

GARDEN COURT  
HOTEL

---

**COWPER PACKAGE**

*includes the following features*

**Plated Dinner**

**Bride & Groom Tasting**

**Five Hour Reception Rental**

**Cocktail Rounds, Dining Rounds, Chairs**

**Floor Length Linens**

*your choice of color*

**Candle Light Centerpieces**

**Dance Floor**

**Bone China, Stemware, Flatware**

**Two Passed Hors d'Oeuvres**

**Cake Cutting or Dessert Service**

**Celebratory Sparkling Wine Toast**

**Deluxe Hotel Suite**

*for two nights*

**\$95 per person**

*75 person minimum*

---

---

GARDEN COURT  
HOTEL

---

---

COWPER PACKAGE

*plated menu*

HORS D'OEUVRES

Choice of **Two** of the following:  
For additional options, add \$5.00 per person

**Mozzarella Stuffed Meatballs** with house made marinara sauce

**BBQ Chicken Skewers** with honey chipotle sauce

**Arancini** with pancetta mozzarella romesco aioli

**Goat Cheese Filled Dates** with pistachio crumble and honey

**Mediterranean Stuffed Mushrooms** with preserved-lemon oil

**Twice Baked Potatoes** with brie cheese, crème fraiche, and chive

STARTER

Choice of **One** of the following soup or salads:

**Garden Court Salad** with seasonal mixed greens, feta cheese, and pine nuts

**Arugula Endive Salad** with seasonal fruit, candied walnuts, and manchego cheese

**Caesar Salad** with radicchio, reggiano cheese, and brioche croutons

**Caprese Salad** with fresh tomato, burrata, basil oil, balsamic vinaigrette, and parmesan crisp

ENTREES

Choice of **Two** of the following entrees:  
Vegetarian Selections Available Upon Request

**Mahi Mahi** with herbed risotto and papaya relish

**Seared Salmon** with lentil gumbo and tarragon béarnaise

**Braised Short Ribs** with mascarpone grits and cipollini

**New York Strip** with potato rissole and cream peppercorn demi glace

ACCOMPANIMENTS

The above entrees include the Chef's Choice of accompaniments plus the following:

**Artisan breads & butter**

**Freshly brewed Peet's coffee & tea service**

---

GARDEN COURT  
HOTEL

---

UNIVERSITY PACKAGE

*includes the following features*

**Buffet Dinner**

**Bride & Groom Tasting**

**Five Hour Reception Rental**

**Cocktail Rounds, Dining Rounds, Chairs**

**Floor Length Linens**

*your choice of color*

**Candle Light Centerpieces**

**Dance Floor**

**Bone China, Stemware, Flatware**

**Two Passed Hors d'Oeuvres**

**Cake Cutting or Dessert Service**

**Celebratory Sparkling Wine Toast**

**Deluxe Hotel Suite**

*for two nights*

**\$99 per person**

*75 person minimum*

---

---

GARDEN COURT  
HOTEL

---

---

UNIVERSITY PACKAGE

*buffet menu*

HORS D'OEUVRES

Choice of **Two** of the following:  
*For additional options, add \$5.00 per person*

**Mozzarella Stuffed Meatballs** *with house made marinara sauce*

**BBQ Chicken Skewers** *with honey chipotle sauce*

**Arancini** *with pancetta mozzarella romesco aioli*

**Goat Cheese Filled Dates** *with pistachio crumble and honey*

**Mediterranean Stuffed Mushrooms** *with preserved-lemon oil*

**Twice Baked Potatoes** *with brie cheese, crème fraiche, and chive*

STARTER

Choice of **One** of the following salads:

**Garden Court Salad** *with seasonal mixed greens, feta cheese, and pine nuts*

**Arugula Endive Salad** *with seasonal fruit, candied walnuts, and manchego cheese*

**Caesar Salad** *with radicchio, reggiano cheese, and brioche croutons*

**Caprese Salad** *with fresh tomato, burrata, basil oil, balsamic vinaigrette, and parmesan crisp*

ENTREES

Choice of **Two** of the following entrees:  
*Vegetarian Options Available Upon Request*

**Mary's Roasted Chicken Breast** *with wild mushrooms and tarragon jus*

**Chicken Piccata** *lightly browned, with lemon and capers*

**Seared Salmon** *with lentil gumbo and tarragon béarnaise*

**Ribeye Steak** *with salt and pepper crust, oyster mushrooms, and red wine sauce*

**Braised Short Ribs** *with mascarpone grits and cipollini*

ACCOMPANIMENTS

*The above entrees include the Chef's Choice of accompaniments plus the following:*

**Seasonal vegetables & starch included**

**Artisan breads & butter**

**Freshly brewed Peet's coffee & tea service**

---

---

GARDEN COURT  
HOTEL

GARDEN COURT PACKAGE

*includes the following features*

**Plated Dinner**

**Bride & Groom Tasting**

**Five Hour Reception Rental**

**Cocktail Rounds, Dining Rounds, Chiavari Chairs\***

**Floor Length Linens**

*your choice of color*

**Candle Light Centerpieces**

**Dance Floor**

**Bone China, Stemware, Flatware**

**Three Passed Hors d'Oeuvres**

**Cake Cutting or Dessert Service**

**Celebratory Sparkling Wine Toast**

**Deluxe Hotel Suite**

*for two nights*

**Premium Menu Selections\***

**Imported & Local Artisan Cheese Station\***

**\$110 per person**

*75 person minimum*

---

# GARDEN COURT HOTEL

---

## GARDEN COURT PACKAGE

*plated menu*

### HORS D'OEUVRES

Choice of **Three** of the following:

*For additional options, add \$5.00 per person*

**Savory Cones** *filled with ahi tuna, avocado mousse, and mango*

**Fresh Vegetarian Spring Rolls** *with mango chutney sauce*

**Shrimp Ceviche** *with mango salsa*

**Jerk Spiced Chicken Satay** *with habanero sauce*

**Brisket Sliders** *with manchego, pickles, and horseradish cream*

**Mini Crab Cakes** *with remoulade sauce*

**Wild Mushroom Crostini** *with herbed goat cheese*

### STARTER

Choice of **One** of the following soups or salads:

**Baby Spinach & Frisee Salad** *with roasted beets, goat cheese, and spiced sunflower seeds*

**Butternut Squash Bisque** *with bacon apple chutney*

**Roasted Tomato Veloute** *with parmesan straw*

**Strawberry Gazpacho** *with cucumber quenelle, crème fraîche mouse*

### ENTREES

Choice of **Two** of the following entrees:

*Vegetarian Selections Available Upon Request*

**Stuffed Chicken** *with pancetta and gruyere cheese*

**Rosemary Lamb Chops** *with rice pilaf and port reduction*

**Pan Roasted Prawns** *with herbed risotto and tomatillo relish*

**Roasted Sea Bass** *with garlic risotto, bok choy, and black bean sauce*

**Filet Mignon** *with roasted garlic potatoes and beef jus*

### ACCOMPANIMENTS

*The above entrees include the Chef's Choice of Accompaniments plus the following:*

**Artisan breads & butter**

**Freshly brewed Peet's coffee & tea service**



# GARDEN COURT HOTEL

## HOSTED BEVERAGE PACKAGES

*priced per guest, per hour*

HOSTED BEVERAGE PACKAGE	One Hour	Two Hours	Three Hours	Additional Hours
<b>CLASSIC HOSTED BRANDS</b> <i>Smirnoff Vodka, Beefeater Gin, Jose Cuervo Gold Tequila,                      Bacardi Silver Rum, Jack Daniels Whiskey, J&amp;B Scotch,                      Seagram's Seven Crown Whiskey, Jim Beam Bourbon, Korbel Brandy</i>	\$20	\$35	\$45	\$10
<b>PREMIUM HOSTED BRANDS</b> <i>Ketel One and Absolut Vodka, Tanqueray Gin,                      Jose Cuervo 1800 Tequila, Captain Morgan Spiced Rum,                      Chivas Regal Scotch Whiskey, Johnnie Walker Red Label Scotch,                      Courvoisier VS Cognac, Makers Mark Bourbon</i>	\$25	\$40	\$52	\$12
<b>RESERVE HOSTED BRANDS</b> <i>Grey Goose and Belvedere Vodka, Bombay Sapphire Gin,                      Patron Silver Tequila, Myers Dark Rum, Raynal VSOP Brandy,                      Johnnie Walker Black Label Scotch, Knob Creek Bourbon</i>	\$28	\$42	\$56	\$14
<b>HOSTED SOFT BAR</b>	\$18	\$28	\$38	\$10

*All the above hosted bar packages include house sparkling wine, Peter Francis chardonnay,  
 Peter Francis cabernet sauvignon, imported and domestic beers, bottled sodas and voss mineral waters.*

<b>SPARKLE BAR</b> <i>Sparkling wine, Prosecco and sparkling cider with fresh orange juice,                      cranberry juice and white peach puree; served with mint sprigs and                      fresh fruit garnishes including strawberries, blueberries, raspberries,                      peaches, and lemon twists. Garnish and fresh fruit listed                      may change based on season availability.</i>	-	-	\$32	-
<b>SPARKLE BAR WITH LIQUEURS</b> <i>St. Germaine, Chambord, Sparkling wine, Prosecco and                      sparkling cider with fresh orange juice, cranberry juice and                      white peach puree; served with mint sprigs and fresh fruit                      garnishes including strawberries, blueberries, raspberries, peaches,                      and lemon twists. Garnish and fresh fruit listed may change based                      on season availability.</i>	-	-	\$38	-

*Minimum of 25 guests for beverage packages.  
 All beverage packages include a bartender or attendant.  
 All charges are per guest and based on the final guarantee.*

---



---

# GARDEN COURT HOTEL

## COCKTAILS & SPIRITS

*charged on consumption*

### HOSTED BEVERAGE PACKAGE

*Hosted*

*No-Host*

#### CLASSIC BRANDS

*Smirnoff Vodka, Beefeater Gin, Jose Cuervo Gold Tequila  
Bacardi Silver Rum, Jack Daniels Whiskey, J&B Scotch  
Seagram's Seven Crown Whiskey, Jim Beam Bourbon  
Korbel Brandy*

*\$9 per drink*

*\$10 per drink*

#### PREMIUM BRANDS

*Ketel One and Absolut Vodka, Tanqueray Gin  
Jose Cuervo 1800 Tequila, Captain Morgan Spiced Rum  
Chivas Regal Scotch Whiskey, Johnnie Walker Red Label Scotch  
Courvoisier VS Cognac, Makers Mark Bourbon*

*\$10 per drink*

*\$11 per drink*

#### RESERVE BRANDS

*Grey Goose and Belvedere Vodka, Bombay Sapphire Gin  
Patron Silver Tequila, Myers Dark Rum  
Raynal VSOP Brandy, Johnnie Walker Black Label Scotch  
Knob Creek Bourbon*

*\$12 per drink*

*\$13 per drink*

#### SIGNATURE COCKTAILS

*We are happy to create signature cocktails for your event.  
Please speak with your Event Manager for inspiration and assistance.  
A 250.00 bartender fee will apply when bar purchases fall under \$400.00 in a (2) hour period*

### ADDITIONAL BEVERAGES

*Hosted*

*No-Host*

#### HOUSE SPARKLING WINE

*\$39 per bottle*

*\$11 per drink*

#### HOUSE WINE (Chardonnay & Cabernet Sauvignon)

*\$39 per bottle*

*\$10 per drink*

#### IMPORTED & DOMESTIC BEERS

*\$7 per drink*

*\$8 per drink*

#### BOTTLED SOFT DRINKS

*\$5 per drink*

*\$6 per drink*

#### SPARKLING CIDER

*\$22 per bottle*

---

---

# GARDEN COURT HOTEL

---

---

## WINE LIST

### RED WINE

#### PINOT NOIR

Wild Horse, Central Coast . . . . .	48.00
J, Russian River Valley . . . . .	65.00
Saintsbury, Napa . . . . .	68.00
Merry Edwards, Russian River Valley . . . . .	72.00
David Bruce, Santa Cruz . . . . .	78.00

#### MERLOT

St. Francis, Sonoma . . . . .	44.00
Flora Springs Estate, Napa Valley . . . . .	48.00
Duckhorn, Napa Valley . . . . .	95.00

#### CABERNET SAUVIGNON

Peter Francis, Healdsburg . . . . .	39.00
J. Lohr Seven Oak, Paso Robles . . . . .	43.00
Rutherford Hill, Napa Valley . . . . .	58.00
Beaulieu Vineyards, Rutherford . . . . .	56.00
ZD, Napa Valley . . . . .	75.00
Stag's Leap Artemis, Napa Valley . . . . .	85.00
Jordan, Healdsburg . . . . .	95.00
Silver Oak, Sonoma . . . . .	120.00

#### ZINFANDEL

St. Francis, Napa Valley . . . . .	42.00
Ridge, Sonoma . . . . .	54.00

#### OTHER REDS

David Bruce, Syrah, Santa Cruz . . . . .	49.00
Classico Riserva, Chianti, Italy . . . . .	54.00
Stag's Leap, Petite Syrah, Napa Valley . . . . .	56.00

*Please advise if you do not see a preferred label. We will do our best to accommodate your request. Most wines are offered at the current vintage.*

*Corkage Fee of \$22.00 per 750 ml bottle*

*Prices subject to 22% service charge and applicable sales tax.*

### WHITE WINE

#### SPARKLING WINE & PROSECCO

Domaine Chandon, Brut, Napa Valley . . . . .	39.00
Gloria Ferrar Blanc de Noirs, Napa Valley . . . . .	44.00
Roederer Estate, Alexander Valley . . . . .	49.00
J Sparkling Wine, Russian River Valley . . . . .	58.00
Roederer Estate Rose, Alexander Valley . . . . .	62.00
Schramsberg, Blanc de Blancs . . . . .	64.00

#### CHAMPAGNE

Veuve Cliquot Yellow Label, France . . . . .	95.00
Paul Goerg Blanc de Blancs, France . . . . .	98.00
Veuve Cliquot La Grande Dame, France . . . . .	258.00
Dom Perignon, France . . . . .	275.00

#### CHARDONNAY

Peter Francis, Healdsburg . . . . .	39.00
Cannonball, Sonoma County . . . . .	39.00
Acacia, Carneros . . . . .	44.00
Morgan, Monterey County . . . . .	46.00
Sonoma Cutrer, Russian River Valley . . . . .	49.00
Ferrari-Carano, Sonoma . . . . .	56.00
Cakebread, Napa Valley . . . . .	79.00
Rombauer, Carneros . . . . .	84.00
Far Niente, Napa Valley . . . . .	98.00

#### SAUVIGNON BLANC

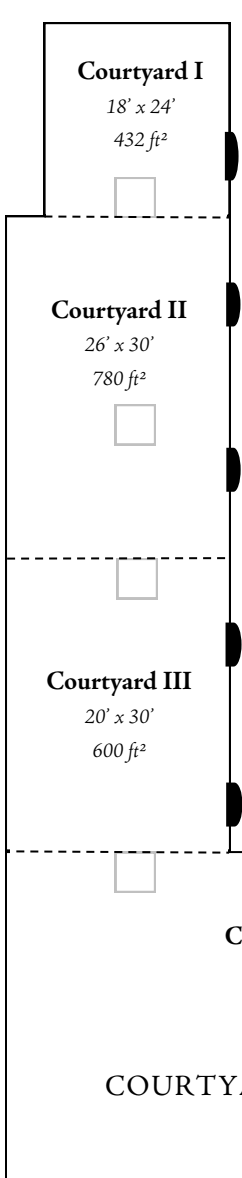
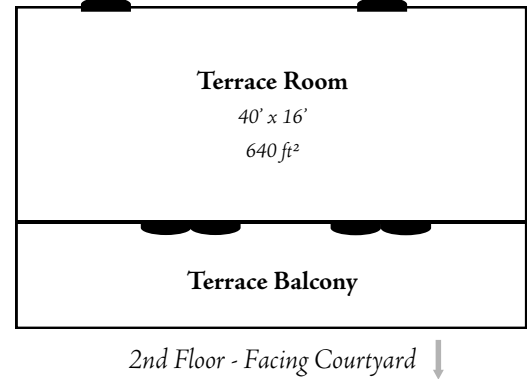
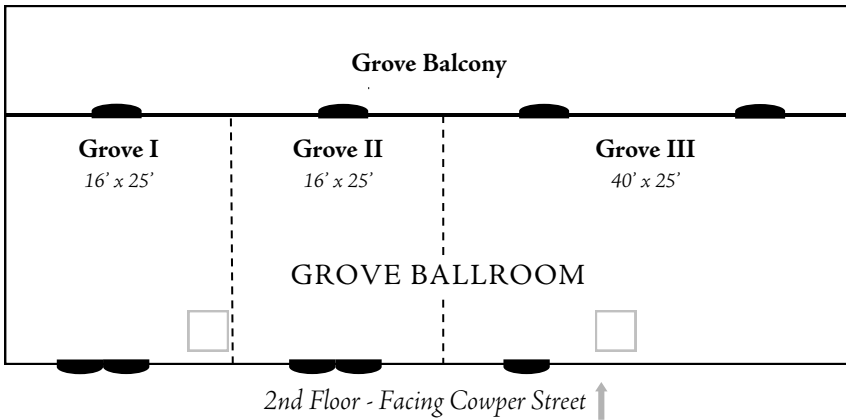
St. Supery, Napa Valley . . . . .	41.00
Frog's Leap, Napa Valley . . . . .	46.00
Merry Edwards, Russian River Valley . . . . .	52.00
Duckhorn, Napa Valley . . . . .	65.00

#### FUME BLANC

Ferrari-Carano, Sonoma . . . . .	48.00
----------------------------------	-------

# GARDEN COURT HOTEL

## EVENT SPACE CAPACITIES



	Theater	Reception	Classroom	Conference	U-Shape	¾ Round	Dining	Dinner & Dancing
GROVE I	30	50	20	14	14	21	30	~
GROVE II	30	50	20	14	14	21	30	~
GROVE III	100	100	50	34	35	35	60	~
GROVE BALLROOM	200	200	100	60	64	120	180	140
TERRACE ROOM	60	90	30	24	22	35	50	~
BOARDROOM	~	~	~	12	~	~	~	~
COURTYARD I	20	30	10	12	12	14	20	~
COURTYARD II	50	75	30	18	20	35	50	~
COURTYARD III	40	70	28	20	20	35	50	~
COURTYARD IV	100	120	70	40	44	50	90	70
COURTYARD BALLROOM	~	300	~	~	~	~	250	230

Open-Air Courtyard Patio



### Garden Court Hotel

520 Cowper Street  
Downtown Palo Alto  
California 94301

**Reservations**  
650.322.9000

**Sales & Events Department**  
eventservices@gardencourt.com

650.323.1912

[www.gardencourt.com](http://www.gardencourt.com)