

The image shows a vertical strip on the left side of the page, depicting the interior of a grand ballroom. The ceiling is highly ornate with intricate gold-colored patterns and designs. Several large, multi-tiered chandeliers with many lit candles hang from the ceiling, casting a warm, golden light. The walls are also decorated with murals and architectural details. A staircase with a dark railing is visible in the lower part of the image.

# Congress Plaza Hotel

## Wedding Information

### SETTING

Timeless Elegance of the Congress Plaza Hotel's ballrooms will provide you and your guests the perfect setting for your wedding.

- ≈ Our famous Gold Room is the perfect place for your ceremony, reception and dinner dance of 150-300 people. The charming ambiance of this room will allow your guests to feel as if they are part of a bygone era.
- ≈ Our Florentine Room features a gracefully arched ceiling with renaissance style murals, original chandeliers, and exquisite inlay wood paneling. This ballroom accommodates up to 250 for a ceremony and 70-150 guests for plated dinner and dancing.

### OUR WEDDINGS

- ≈ On-site wedding consultant to assist you with all the details
- ≈ Cocktail reception with a selection of three hors d'oeuvres
- ≈ Four course dinner menu
- ≈ Four-hour open bar service with premium liquors, domestic beers, wine & soft drinks
- ≈ Champagne toast & wine service with entrée course
- ≈ Custom-designed wedding cake
- ≈ Floor length Ivory Imperial Satin Stripe linen & White napkins
- ≈ White glove service by our experienced, professional staff
- ≈ Complimentary suite with a V.I.P. amenity for the bride & groom on wedding night
- ≈ Two complimentary guestroom upgrades
- ≈ Special guestroom rate for your wedding guests based on availability
- ≈ Private function space available for a ceremony, rehearsal dinner, post-wedding breakfast or brunch

### SAMPLE MENU

#### HORS D'OEUVRES

Scallops Wrapped in Bacon  
Pear and Brie Phyllo Pouches  
Beef Tenderloin on Potato Gaufrette

#### SOUP

Lobster Bisque accented with Crème Fraîche

#### SALAD

Mesclun Greens topped with Sliced Pear Poached in Red Wine, sprinkled with Boursin Cheese and Tasted Walnuts, served with Raspberry Vinaigrette

#### INTERMEZZO

Champagne Sorbet

#### ENTRÉE

Duet of Petit Filet Mignon and Lobster Tail accompanied by Duchesse Potatoes and a Medley of Seasonal Vegetables

#### THE GRANDE FINALE

Custom-Designed Wedding Cake