

THE  
**CITIZEN**  
HOTEL

AUTOGRAPH COLLECTION®  
HOTELS



THE CITIZEN HOTEL  
WEDDING EXPERIENCE

WHERE HISTORIC GRANDEUR MEETS MODERN LUXURY IN THE HEART OF SACRAMENTO



# INTRODUCTION

## CONGRATULATIONS ON YOUR ENGAGEMENT!

At The Citizen Hotel, timeless architecture and modern luxury come together to create an unforgettable setting for your wedding celebration. As a distinguished Autograph Collection hotel, The Citizen offers early 20th-century grandeur reimagined for today—where historic charm, thoughtful design, and elevated service define every experience.

As you begin your journey together, our dedicated team is committed to creating a celebration that is both seamless and deeply personal. From locally inspired cuisine to attentive, refined service, every detail is thoughtfully curated to reflect your vision and honor the significance of the occasion.

Whether you envision an elegant ballroom reception, an intimate gathering, or a celebration overlooking the city, The Citizen Hotel provides a distinctive backdrop for moments that will be remembered for a lifetime. It would be our honor to host your wedding and to welcome your family and friends to a celebration defined by style, warmth, and timeless sophistication.

We look forward to creating something truly meaningful with you.

### Wedding Venues

#### PLAZA PARK BALLROOM

The elegant Plaza Park Ballroom, located on the Lobby Level, radiates glamour with its 25-foot ceiling, sparkling crystal chandeliers, and stunning floor-to-ceiling columns. Accommodates up to 150 guests for a ceremony and 180 for cocktail receptions.

#### SCANDAL LOUNGE

Our Scandal Lounge, located on the mezzanine level, with its lounge seating and built-in bar is the cocktail hour & after party venue of choice. Accommodates up to 100 guests.

#### METROPOLITAN TERRACE

Overlooking the city skyline from the 7th Floor, the Metropolitan Terrace is a beautiful enclosed space with an elegantly draped ceiling, boasting large modern chandeliers and exposed brick walls. The expansive windows provide breathtaking views of both the State Capitol and Downtown Sacramento. Accommodates up to 150 for a wedding reception.

### CEREMONY & RECEPTION TIMES

Ceremonies have a ½ hour time frame.

All ceremonies include ½ hour rehearsal time the day before.

Receptions have a five hour time frame.

All events are required to end at 10:00pm in our Metropolitan Terrace Sunday through Thursday and at 11:00pm Friday through Saturday.

Events in our Plaza Park Ballroom and Scandal Lounge are required to end at 12:00AM.

### CEREMONY & RECEPTION FEES

Venue rental fees vary dependent upon time of year, day of week and which spaces are being used.

### WE ALSO OFFER

Courtesy Group Room Blocks

Welcome Receptions

Rehearsal Dinners

Post Wedding Breakfasts

# WEDDING PACKAGES

## The Citizen Wedding Package

\$100.00 Per Guest

- Professional and Attentive Service Staff
- Menu Tasting for Wedding Couple
- Two Tray Passed Hors d'Oeuvres
- Two Course Plated Dinner or Buffet Dinner
- Cake Cutting & Service – Cake Not Provided
- Coffee & Tea Station
- Champagne & Sparkling Cider Toast
- Dining Tables, Chairs, Stemware, China & Flatware, Table Numbers
- Ivory or Black Floor Length Table Linens & Napkins, Votive Candles
- Tables for Guest Book, Gifts, Place Cards, and Cake, Easels, & Dance Floor
- Upgrade to Penthouse Suite For Your Wedding Night (Based on Availability)

## The Capitol Wedding Package

\$155.00 Per Guest

Includes everything in the Citizen Package plus:

- An additional Tray Passed Hors d'Oeuvre for Cocktail Hour
- House Wine with Dinner
- Late Night Snack
- Uplighting
- Upgraded Table Linens & Napkins

## The Governor's Package

\$260.00 Per Guest

Includes everything in the Capitol Package plus:

- 2 Additional Guests for Menu Tasting
- Hosted VIP Bar for Cocktail Hour (1 Hour)
- An Additional Tray Passed Hors d'Oeuvre for Cocktail Hour
- End of Night Espresso Bar (2 Hours)
- Premium Chairs (Ghost, Bentwood, or Chiavari)
- Ultra Premium Table Linens and Napkins
- Custom Printed Cocktail Napkins, Escort Cards, and Menu Cards
- Guaranteed Upgrade to the Governor's Suite for Your Wedding Night plus Breakfast the Next Day

We can accommodate most dietary requirements with advanced notice.  
Current Administrative Charge of 24% & Sales Tax of 8.75% will be Applied, and is Subject to Change.

# HORS D'OEUVRES AND STATIONS

## Tray Passed Hors d'Oeuvres

### Cold

#### Deviled Eggs

#### Tomato Basil Bruschetta

#### Caprese Skewer

Tuna Poke | Sesame, Cucumber, Soy Sauce, Wonton Taco

Soba Box | Scallions, Bean Sprouts, Peanut Sauce

Spanakopita | Spinach, Feta Cheese, Phyllo Dough

Melon, Feta, and Mint Skewer | Black Pepper Honey

#### Shrimp and Avocado Mousse Canape

Prosciutto Crostini | Whipped Ricotta, Fig Jam

Chicken Salad Tart | Phyllo Cup, Toasted Almonds

#### Antipasti Skewers

### Hot

Vegetable Spring Rolls | Chili Lime Sauce

Petite Grilled Cheese | Caramelized Onions, Bacon

Mac & Cheese Bites | Marinara

Crab Cakes | Spiced Remoulade

Stuffed Mushrooms | Sausage, Fontina

Soy Braised Chicken Lettuce Cups | Sesame, Scallions

Spiced Beef Skewer | Chimichurri

Buttermilk Fried Chicken Skewers | Honey Mustard

#### Tomato Braised Meatballs

Billionaire Candied Nueske's Bacon | Brown Sugar, Chili Flakes

Lamb Chop Lollipops | Mint Yogurt Dip +\$3ea

Bacon Wrapped Scallops +\$3ea

## Displayed Hors d'Oeuvres

*Priced per guest*

#### Shrimp Cocktail

\$14.00

Vegetable Crudit  | Hummus, Olive Tapenade, Romesco

\$18.00

Cured Meats & Charcuterie | Baguette, Mixed Nuts, Pickles

\$24.00

Local Artisan Cheeses | Baguette, Crackers, Mixed Nuts, Honey,

Seasonal Fruit

\$24.00

## Late Night Snacks

*Priced per Guest*

### Pizza Party

#### Three Roman Style Pizzettas

- **BBQ Chicken** | Red Onion, Cheddar Cheese, Mozzarella
- **Margherita** | Garlic Roasted Tomato Sauce, Basil, Buffalo Mozzarella
- **Italian Sausage** | Calabrese, Onion, Roasted Peppers

\$30.00

### Citizen Sliders

*Choose 2 options*

- **Portobello Mushroom** | Swiss Cheese, Caramelized Onion
- **BBQ Pulled Pork** | Pepper Jack, Red Onion
- **Meatball** | House-Made Tomato Sauce, Mozzarella Cheese
- **Classic Burger** | Cheddar, House Pickles, Aioli

\$32.00

### Bao Bun Bar

#### Steamed Bao Buns

Soy-Glazed Pork Belly | Kimchi and Hoisin

Fried Chicken | Sriracha BBQ Sauce

Shiitake Mushroom and Cabbage Stir-Fry | Sweet Soy Sauce

\$33.00

### Taco Bar

#### Achiote Chicken

#### Barbacoa Beef

#### Roasted Poblano and Corn

House-Cooked Tortilla Chips | House Salsa, Guacamole

Sour Cream, Queso Fresco, Corn Tortillas

\$36.00

### Petite Sweets Display

#### Assorted Petit Fours

#### Miniature Macarons

\$22.00

# BUFFET

## Includes:

Fresh Baked Rolls with Sweet Butter, Starbucks Regular & Decaffeinated Coffee & Hot Tea, Iced Tea, and Lemonade

### Wedding Buffet Dinner - Spring/Summer

Available April through September

#### STARTER

*Add \$5 per guest for each additional selection*

Choose 2 options.

**Farm Lettuce Salad** | Shaved Vegetables, Shallots & Herbs,

Champagne Vinaigrette

**Spinach Salad** | Egg, Bacon, Mushroom, Red Onion, Sherry Vinaigrette

**Caesar Salad** | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

**Caprese** | Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil

**Beet Salad** | Frisée, Fennel, Goat Cheese, Pecans, Lemon Vinaigrette

#### SIDE

*Add \$5 per guest for each additional selection*

Choose 2 options.

**Herb Roasted Potatoes**

**Whipped Potatoes** | Garlic, Chives

**California Wild Rice** | Arugula, Dried Cherries, Almonds

**Grilled Broccolini** | Garlic, Chili

**Honey Roasted Baby Rainbow Carrots** | Goat Cheese, Walnuts

**Grilled Asparagus** | Feta and Oregano Vinaigrette

**Roasted Seasonal Vegetables** | Balsamic

#### ENTREE

*Add \$5 per guest for each additional selection*

Choose 2 options.

**Mary's Roasted Chicken Breast** | Chicken Jus

**Seared Atlantic Salmon** | Mustard Cream

**Grilled Flat Iron Steak** | Bordelaise

**Farmstead Pork Loin** | Strawberry Black Pepper Mostarda

### Wedding Buffet Dinner - Fall/Winter

Available October through March

#### STARTER

*Add \$5 per guest for each additional selection*

Choose 2 options.

**Farm Lettuce Salad** | Shaved Vegetables, Champagne Vinaigrette

**Kale Salad** | Roasted Butternut Squash, Pears, Dried Cranberries, Walnuts, Apple Cider Vinaigrette

**Arugula Salad** | Carrots, Picked Red Onions, Pepitas, Bleu Cheese, Apples, Mustard Vinaigrette

**Caesar Salad** | Romaine, Garlic Croutons, Grana Padano, Caesar Dressing

**Chicory Salad** | Radicchio, Oranges, Grana Padano, Escarole, Almonds, Balsamic Vinaigrette

**Butter Lettuce** | Persimmon, Bleu Cheese, Apples, Walnuts, Maple Mustard Vinaigrette

#### SIDE

*Add \$5 per guest for each additional selection*

Choose 2 options.

**Herb Roasted Potatoes**

**Whipped Potatoes** | Garlic, Chives

**California Wild Rice** | Arugula, Dried Cherries, Almonds

**Grilled Broccolini** | Garlic, Chili

**Honey Roasted Baby Rainbow Carrots** | Goat Cheese, Walnuts

**Brussels Sprouts** | Caramelized Onions, Bacon Lardon

#### ENTREE

*Add \$8 per guest for each additional selection*

Choose 2 options.

**Mary's Roasted Chicken Breast** | Chicken Jus

**Seared Atlantic Salmon** | Mustard Cream

**Grilled Flat Iron Steak** | Bordelaise

**Braised Short Rib** | Red Wine Jus

**Farmstead Pork Loin** | Apple Mostarda, Pork Jus

We can accommodate most dietary requirements with advanced notice.  
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# PLATED

Pre-selection required. Client is responsible for providing entrée counts at least 10 days prior to wedding. Entrée indicator cards are required for plated meals.

There will be an \$8 surcharge per guest for additional selections.

## Includes:

Fresh Baked Rolls with Sweet Butter, Starbucks Regular & Decaffeinated Coffee & Hot Tea, Iced Tea, and Lemonade

### Wedding Plated Dinner - Spring/Summer

Available April through September

#### STARTER

Choose 1 option.

**Farm Lettuce Salad** | Shaved Vegetables, Shallots & Herbs, Champagne Vinaigrette

**Spinach Salad** | Egg, Bacon, Mushroom, Red Onion, Sherry Vinaigrette

**Caesar Salad** | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

**Caprese** | Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil

**Beet Salad** | Frisée, Fennel, Goat Cheese, Pecans, Lemon Vinaigrette

#### ENTREE

Choose 2 options.

**Mary's Roasted Chicken Breast** | Asparagus, Peas, Fingerling Potatoes, Whole Grain Mustard Jus

**Seared Atlantic Salmon** | Quinoa, Cucumber, Red Onion, Yogurt Green Goddess

**Grilled Flat Iron Steak** | Whipped Potatoes, Asparagus, Bordelaise

**New York Strip Steak** | Smashed Red Potatoes, Roasted Broccolini, Mushroom Bordelaise

**Braised Short Rib** | Whipped Potatoes, Spinach, Red Wine Jus

### Wedding Plated Dinner - Fall/Winter

Available October through March

#### STARTER

Choose 1 option.

**Farm Lettuce Salad** | Shaved Vegetables, Champagne Vinaigrette

**Kale Salad** | Roasted Butternut Squash, Pears, Dried Cranberries, Walnuts, Apple Cider Vinaigrette

**Arugula Salad** | Carrots, Picked Red Onions, Pepitas, Bleu Cheese, Apples, Mustard Vinaigrette

**Caesar Salad** | Romaine, Garlic Croutons, Grana Padano, Caesar Dressing

**Chicory Salad** | Radicchio, Oranges, Grana Padano, Escarole, Almonds, Balsamic Vinaigrette

**Butter Lettuce** | Persimmon, Bleu Cheese, Apples, Walnuts, Maple Mustard Vinaigrette

#### ENTREE

Choose 2 options.

**Mary's Roasted Chicken Breast** | Sweet Potato Puree, Braised Collards, Pomegranate Jus

**Seared Atlantic Salmon** | Lentils, Spinach, Turnips, Charred Onions, Mustard Cream

**Grilled Flat Iron Steak** | Whipped Potatoes, Creamed Chard, Bordelaise

**New York Strip Steak** | Roasted Cauliflower, Crispy Smashed Red Potatoes, Salsa Verde

**Braised Short Rib** | Polenta, Kale, Red Wine Jus

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# BARS

Hosted and Cash Bars require 1 bartender per 75 guests.

Bartender Fee - \$150

## Hosted Bar

**Soft Drinks** \$5

**Bottled Still Water** \$5

**Bottled Sparkling Water** \$6

**House Wine** | Chardonnay and Cabernet Sauvignon \$40 per bottle

**House Sparkling Wine** \$58 per bottle

**Domestic Beer and Non-Alcoholic Beer** \$7

**Imported & Craft Beer** \$8

**Mocktails** \$10

## Cash Bar

**Soft Drinks** \$5

**Bottled Still Water** \$5

**Bottled Sparkling Water** \$7

**House Wine** | Chardonnay and Cabernet Sauvignon \$10

**House Sparkling Wine** \$12

**Domestic Beer and Non-Alcoholic Beer** \$7

**Imported & Craft Beer** \$8

**Mocktails** \$10

## Signature Cocktails

\$16.00 Each

**Boulevardier** Buffalo Trace, Campari, Sweet Vermouth

**Pear Jalapeno Margarita** Corazon Silver, Jalapeno Simple Syrup, Pear Puree, Lime Juice

**Elderflower Fizz** Tanqueray Gin, St Germaine Elderflower, Lemon Juice, Prosecco

**Cucumber Lemon Spritzer** Ketel One, Cucumber Simple Syrup, Lemon, Soda

## Liquor Tiers

### Premium

Wheatley Vodka

Beefeater Gin

Myers's Rum

Benchmark Bourbon

Pueblo Viejo Tequila

Famous Grouse Scotch

\$12.00

### Ultimate

Ketel One Vodka

Tanqueray Gin

Flor de Cana Rum

Buffalo Trace Whiskey

Corazon Silver Tequila

Johnnie Walker Black Scotch

\$14.00

### VIP

Grey Goose Vodka

Hendricks Gin

Bacardi Rum

Makers Mark Bourbon

Siete Leguas Tequila

Glenlivet 12yr Scotch

\$16.00

## Free Spirits

\$10.00 Each

**Shrub It Off** | Lyres Non-Alcoholic Pink London Spirit, Lime, Simple Syrup, Seasonal Shrub

**Pineapple Express** | Lyres Non-/Alcoholic White Cane Spirit, Lime, Pineapple, Cinnamon Orgeat

**Apernull Spritz** | Lyres Non-Alcoholic Aperitif, Lyres Non-Alcoholic Sparkling Wine, Soda Water

**Level Headed Devil** | Lyres Non-Alcoholic Agave Spirit, Lime, Blueberry Puree, Agave, Ginger Beer

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# PACKAGE

Bar Packages are hosted open bars and are priced per person per hour.

## **Beer and Wine**

First Hour

\$24

Each Additional Hour

\$14

## **Mimosa and Bloody Mary Bar**

First Hour

\$26

Each Additional Hour

\$16

## **Free Spirits Bar**

\$14.00 Per Hour

Signature Non-Alcoholic Beverages

## **Premium Bar**

First Hour

\$28

Each Additional Hour

\$18

## **Ultimate Bar**

First Hour

\$30

Each Additional Hour

\$20

## **VIP**

First Hour

\$34

Each Additional Hour

\$24

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# WINES

Subject to change

## Sauvignon Blanc

**Elizabeth Spencer** | Mendocino

\$45.00

**Rutherford Hill** | Rutherford

\$52.00

**Cakebread** | Napa Valley

\$80.00

## Chardonnay

**Mer Soleil** | Silver Unoaked | Monterey

\$45.00

**Frank Family** | Carneros

\$64.00

## White Varietals

**Viognier** | Penner-Ash | Oregon

\$58.00

**Riesling** | Chateau Montelena | Potter Valley

\$65.00

## Sparkling

**Brut** | **JCB No.21** | Bourgogne Valley, France | NV

\$58.00

**Brut Rosé** | **Goldeneye by Duckhorn** | North Coast

\$78.00

**Brut** | **Veuve Clicquot** | Riems, France | NV

\$122.00

**Brut** | **Dom Perignon** | Epernay, France

\$450.00

## Pinot Noir

**Dutton Goldfield** | Dutton Ranch | RR

\$64.00

**Brewer Clifton** | Sta. Rita Hills

\$78.00

**Emeritus** | Russian River Valley

\$82.00

## Cabernet Sauvignon

**Justin** | Paso Robles

\$68.00

**Elizabeth Spencer** | Napa Valley

\$84.00

**Jordan** | Alexander Valley

\$108.00

## Merlot

**Freemark Abbey** | Napa Valley

\$62.00

**Matera** | **'Right Bank'** | Oak Knoll, Napa

\$72.00

## Zinfandel

**Frank Family** | Napa Valley

\$68.00

## Red Blend

**Neyer** | Sage Canyon | California

*Grenache* | *Carignan* | *Mourvedre* | *Syrah*

\$52.00

**Leviathan** | California

*Cabernet Sauvignon* | *Merlot* | *Syrah* | *Cabernet Franc*

\$82.00

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# ENHANCEMENTS

## Decor Enhancements

### Upgraded Linen and Napkins

\$20 per table

### Ultra Premium Linen

AQ

### Upgraded Chairs

\$5-20 per chair

*Not including delivery fees*

### Chair Covers | Black or Ivory

\$2 per chair

### Chargers | Gold or Silver

\$2 each

### Uplighting

\$750 per function space

### Selfie Booth

\$500

### Custom Printed Menus

\$4 each

### Custom Escort Cards/Entree Indicators

\$2 each

## Extend the Celebration

Your wedding doesn't have to be just one day. We are pleased to offer additional wedding-weekend events that allow you and your guests to relax, connect, and celebrate even more.

### Rehearsal Dinner

Begin your wedding weekend with an intimate rehearsal dinner for your closest family and friends. Our team will create a welcoming evening with customized menus and attentive service, allowing you to relax and enjoy time together before the big day.

### Welcome Reception

Set the tone for your celebration with a welcome reception that brings guests together as they arrive. Whether casual or elevated, this gathering is the perfect way to greet loved ones, share a toast, and kick off the weekend in style.

### Wedding Party Breakfast

Enjoy a calm and nourishing start to your wedding day with a private breakfast for your wedding party. This relaxed moment allows everyone to connect, recharge, and prepare together before the festivities begin.

### Next-Day Brunch

Conclude your wedding weekend with a farewell brunch to thank guests for celebrating with you. A thoughtfully curated menu and comfortable setting create the perfect opportunity to reminisce, say goodbyes, and end the weekend on a high note.

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# TERMS AND CONDITIONS

## Terms and Conditions

### SERVICES & TAXES

All prices are subject to a 24% Administrative Fee & 8.75% Sales Tax and are subject to change.

### DEPOSIT

A credit card on file is required for all weddings regardless of deposit and final payment type. The initial deposit of approximately 25% of your food and beverage minimum and rental fee, is due with contract signature. A deposit schedule will be set up for you with regular payments, with your remaining balance due prior to your wedding date. Your final deposit covering your full estimated charges is due ten business days prior to your event.

### FOOD & BEVERAGE

Outside food and beverage is not permitted with the exception of wedding cake. In the event an attendee brings outside food or beverage into the hotel, a fee of \$100 per person will be added to the event. In order to maintain quality, buffet service is limited to one and a half (1 ½) hours. Meal function times may be extended at an additional fee of 50% of the menu price, per person, per 30 minutes.

### ALCOHOL

For liability purposes, we are responsible for all liquor poured and served and are unable to allow outside beverages.

### RENTALS

We are happy to assist you in securing rentals and orchestrating delivery, set up, tear down and pick up. Rentals can include, but are not limited to: upgraded linens, pipe & drape, specialty lighting, lounge furniture, sound system, chivari chairs, etc. Any delivery, set up, loss or damage, teardown and pick-up fee will be added to your final bill. Please note, chair and furniture rentals do require same day delivery and pick-up. Please confirm timing and fees with your wedding specialist.

## Terms and Conditions

### VENDORS & PRE-EVENT SETUP

You and your vendors will have access to the event space two hours prior to your contracted start time.

If additional set up time is requested, an additional fee may apply and is approved based on availability.

Vendors must load and unload from the rear of the hotel or in a specified loading zone in front of the hotel.

We are happy to meet with any vendors directly who have not previously worked at our property. We will not store or take responsibility for any flowers or desserts prior to your event date. All vendors must have a Certificate of Insurance on file with the hotel.

### DÉCOR & SIGNAGE

Glitter, confetti, and open flame candles are not permitted. Events using fresh flower petals are subject to a cleaning fee at the Hotel's discretion. Event signage is limited to contracted event spaces only, during event hours, provided items are in compliance with Hotel policies and do not result in damage to Hotel.

### WEDDING PLANNER OR COORDINATOR

The Venue does not provide wedding planning, coordination, or day-of coordination services. The Venue's event staff is responsible solely for the execution of contracted food, beverage, and venue-related services and does not oversee the overall wedding timeline, vendor coordination, ceremony management, décor setup, or breakdown beyond what is expressly stated in the Event Agreement.

The Venue strongly recommends that the Client retain a professional wedding planner or day-of coordinator. A dedicated planner or coordinator helps ensure that the event runs smoothly, vendors are properly managed, timelines are followed, and any unforeseen issues are addressed promptly without relying on Venue staff.

In the absence of a hired wedding planner or coordinator, the Client assumes full responsibility for event logistics, vendor management, timeline execution, and guest coordination. The Venue shall not be held responsible for delays, miscommunications, or service interruptions resulting from the lack of professional coordination.