

THE
CITIZEN
HOTEL

AUTOGRAPH COLLECTION®
HOTELS



THE CITIZEN HOTEL
WEDDING EXPERIENCE

Where historic grandeur meets modern luxury in the heart of Downtown 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 Suite For Your Wedding Night (Based on Availability)

The Capitol Wedding Package

\$155.00 Per Guest

Includes everything in the Citizen Package plus:

- Hosted Beer and Wine Bar for Cocktail Hour (1 Hour)
- An additional Tray Passed Hors d'Oeuvre for Cocktail Hour
- Late Night Snack
- Uplighting
- Upgraded Table Linens & Napkins
- Upgrade to Penthouse Suite for the Night of the Wedding (based on availability)

The Governor's Package

\$225.00 Per Guest

Includes everything in the Capitol Package plus:

- 2 Additional Guests for Menu Tasting
- Hosted VIP Bar for Cocktail Hour (1 Hour)
- Wine Service with Dinner
- Choice of One Antipasti Platter 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

\$9.00 Each

Cold

Deviled Eggs

Tomato Basil Bruschetta

Caprese Skewer

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

Soba Box | Scallions, Edamame, Peanut Sauce

Spinach Artichoke Puff Pastry

Melon, Feta, and Mint Skewer | Black Pepper Honey

Shrimp and Avocado Mousse Tostada

Prosciutto Crostini | Whipped Ricotta, Fig Jam

Chicken Salad Tart | Phyllo Cup, Toasted Almonds

Antipasti Skewers | **Marinated Artichoke, Salumi, Pepperoncini,**

Cornichon

Hot

Vegetable Potsticker | Chili Crunch

Petite Grilled Cheese | Caramelized Onions, Bacon

Mac & Cheese Bites | Marinara

Crab Cakes | Spiced Remoulade

Stuffed Mushrooms | Sausage, Fontina

Spiced New York Strip Skewer | Chimichurri

Buttermilk Fried Chicken Skewers | Honey Mustard

Tomato Braised Meatballs

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

Chicken Wing Lollipops | Buffalo Sauce, Bleu Cheese +\$3ea

Bacon Wrapped Scallops +\$3ea

Displayed Hors d'Oeuvres

Priced per guest

Shrimp Cocktail | Lemon, Jicama

\$14.00

Vegetable Crudit  | House Dill Ranch, Hummus, Romesco

\$18.00

Charcuterie Board | Baguette, Mixed Nuts, Pickles

\$24.00

Local Artisan Cheese Board | Baguette, Crackers, Mixed Nuts, Honey,

Seasonal Fruit

\$24.00

Late Night Snacks

Priced per Guest

Citizen Sliders

Choose 2 options

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

\$32.00

Pizza Party

Choose Three Detroit Style Pizzas

- **BBQ Chicken** | Red Onion, Cheddar Cheese, Mozzarella
- **Margherita** | Basil, Buffalo Mozzarella, Hand Crushed Tomatoes
- **Mushroom** | Caramelized Onion, Fontina, Spinach, Garlic Cream Sauce
- **Potato Pie** | Potato, Leek, Bacon
- **Italian Sausage** | Calabrese, Onion, Roasted Peppers

Cesar Salad

\$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

Assorted Cookies

\$22.00

Grilled Vegetable Mezze Board

- Grilled and Roasted Vegetables
- Baba Ganoush, Spinach Artichoke Dip, Whipped Burrata
- Grilled Bread, Flatbread, Baguette

\$24.00

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.

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.

Current Administrative Charge of 24% & Sales Tax of 8.75% will be Applied, and is Subject to Change.

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

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

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 Germain 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 Aon-Alcoholic Aperitif, Lyres Non-Alcoholic Sparkling Wine, Soda Water

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

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

BAR 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

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

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

Materra | **'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

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

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.

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.

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.