

Crowne Plaza Redondo Beach & Marina Hotel

Dream your dreams with open eyes and make them come true.....

Planning a wedding....the most exciting and special time of your life.
Our wedding specialists are available to assist you in planning a most memorable day.



www.figlewiczphoto.com

Crowne Plaza Redondo Beach & Marina Hotel
Director of Romance : Sheree DeWeese 310-318-7705
300 North Harbor Drive -Redondo Beach, CA 90277-2552

Wedding Ceremony

Our Beautiful Outdoor Ceremony site that provides you with a
Breathtaking view of the Pacific Ocean

Includes:

White Wooden Garden Chairs

Riser for Bride, Groom, Officiator

Sound System-Two speakers & One Standing Microphone

Reception Table

Gift Table

Catering/Wedding Manager to assist with Ceremony

Ceremony Rehearsal

Water Station

Rental Fee: \$1750.00



www.millsphotography.com

Hope

Deluxe Accommodations for Bride & Groom complimented with Champagne
& Chocolate Dipped Strawberries

Three Course Plated Meal

Champagne & Cider Toast

Wedding Cake from Torrance, Mayers Bakery
(Upgrade available at additional cost)

Dance Floor

Mirror & (3) Votive Candles Per Table

Hotel White linen including floor-length

White, Ivory, Black Chair Cover with Organza Satche

Cocktail Reception

One Hour Hosted Crowne Selections Bar

Tray Pass Hors d'Oeuvre

Based on three pieces per person

California Rolls with Soy Sauce

Skewer or Roma Tomato, Buffalo Mozzarella,

Basil leaf Drizzled with a Balsamic Vinaigrette

Cucumber Cup with Blue Cheese & Chopped

Pecans

Belgian Endive with Boursin Cheese

Fried Artichoke Hearts with

Boursin Cheese

Vegetable Satay, Asian Pesto Sauce

Spinach & Feta in Phyllo

Dinner

Salad

(Select One)

Hearts of Romaine with Garlic Crostini

Shaved Parmigiano-Reggiano & Caesar Dressing

California Baby Greens with Gorgonzola Cheese

Balsamic Vinaigrette

Entrée

(Select Two)

Yogurt Spiced Chicken, Garlic Cream Sauce

On a Bed of Garlic Mashed Potatoes

Baby Spring Carrots

Baked Salmon, Lemon Dill

Basmati Rice

Oven Roasted Parmesan Tomato

New York Steak, Red Wine Reduction

Oven Roasted Yukon Potatoes

Bundle of French Style Green Beans

Eggplant Ravioli, Light Tomato Sauce

Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, & Specialty Teas

Lunch: \$71.00++ Per Person / \$93.51 Per Person Inclusive of 20% Service Charge & Sales Tax Dinner:

\$76.00++ Per Person / \$100.09 Per Person Inclusive of 20% Service Charge & Sales Tax

Inspire

Deluxe Accommodations for Bride & Groom complimented with Champagne

& Chocolate Dipped Strawberries

Three Course Plated Meal

Champagne & Cider Toast

Wedding Cake from Torrance, Mayers Bakery

(Upgrade available at additional cost)

Dance Floor

Mirror & (3) Votive Candles Per Table

White, Ivory, Black Chair Cover with Organza Satche

Cotton Poly Floor Length Linen

Poly Napkin-(Selections of Colors)

Cocktail Reception

One Hour Hosted Crowne Selections Bar

Tray Pass Hors d'Oeuvre

Based on three pieces per person

California Rolls with Soy Sauce

Smoked Salmon Canapés

Baby Potato with Sour Cream & Chives

Coconut Fried Shrimp with Sweet Chili Sauce

Tyro pitas

Chicken Wellington

Display Stations

Domestic & Imported Cheese Display

Served with Crackers & Baguette Bread

Garnished with Fresh Berries



Dinner
Salad
(Select One)

Arugula & Roasted Pear
Red Wine Shallot Vinaigrette

Butter Lettuce, Belgian Endive, & Gorgonzola
Cheese
Citrus Vinaigrette

Entrée
(Select Two)

Penne Pasta with Grilled Vegetables
Light Tomato Sauce

Grilled Breast of Chicken with Ginger & Soy
Jasmine Rice
Asian Greens

Herbed Baked Breast of Chicken on a
Bed of Garlic Mashed Potatoes Topped
Mushrooms, Tomatoes & Basil Cream Sauce

Baked Salmon with Roasted Garlic & Cilantro
Oven Roasted Fingerling Potatoes
Grilled Zucchini

Macadamia Nut Crusted Mexican Sea Bass.
Lemon Garlic Sauce
Roasted Garlic Mashed Potatoes
Grilled Mushroom Medley

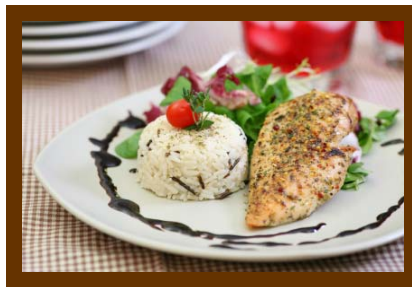
Herb-Marinated Pork Tenderloin
With Potatoes Au Gratin
Grilled Vegetable Ratatouille

Peppercorn Crusted Prime Rib or Beef, Au Jus
Potatoes Au Gratin
Eggplant Tartlet

Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, & Specialty Teas

Lunch: \$89.00++ Per Person / \$117.21 Per Person Inclusive of 20% Service Charge & Sales Tax
Dinner: \$94.00++ Per Person / \$123.80 Per Person Inclusive of 20% Service Charge & Sales Tax



Imagine

Deluxe Accommodations for Bride & Groom complimented with Champagne
& Chocolate Dipped Strawberries

Three Course Plated Meal

Champagne & Cider Toast

One Glass of House Red or White Wine with Meal

Wedding Cake from Torrance, Mayers Bakery

(Upgrade available at additional cost)

Dance Floor

Mirror & (3) Votive Candles Per Table

White, Ivory, Black Chair Cover with Organza Satche

Cotton Poly Floor Length Linen

Poly Napkin (Selections of Colors)

Cocktail Reception

One hour hosted premium brand bar

Tray Pass Hors d'Oeuvre

Based on three pieces per person

Skewer or Roma Tomato, Buffalo Mozzarella,

Basil leaf drizzled with a Balsamic Vinaigrette

California Rolls with Soy Sauce

Ahi Tuna Tartar on a Wasabi Crostini

Spicy Seared Scallops served with shredded
romaine on a Daikon Round

Fried Artichoke Hearts with Boursin Cheese

Beef Satay with Spicy Peanut Sauce

Display Stations

Domestic & Imported Cheese Display
Served with Crackers & Baguette Bread
Garnished with Fresh Berries



Dinner

Salad

(Select One)

Tomato, Cucumber, Feta Cheese Salad

Butter Lettuce Cup filled with Mesclun & Decorated with Belgian Endive

Roasted Pine Nuts & Gorgonzola Cheese

Citrus Vinaigrette

Entrée

(Select Two)

Yogurt Spiced Breast of Chicken & Shrimp Scampi

Potatoes Au Gratin

Grilled Vegetables

Lemon Thyme Roasted Breast of Chicken &

Grilled Salmon

Oven Roasted Bliss Potatoes

French Style Green Beans

Rib Eye Steak, Cabernet Sauvignon Reduction

Perfect Fingerling Potatoes

Grilled Asparagus

Grilled Vegetable En Croute, Red Wine Sauce

Oven Roasted Yukon Potatoes

Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, & Specialty Teas

Lunch: \$113.00 Per Person/\$148.82 Per Person Inclusive of 20% Service Charge & Sales Tax
Dinner: \$118.00++ Per Person/\$155.41 Per Person Inclusive of 20% Service Charge & Sales Tax

Dream

Deluxe Accommodations for Bride & Groom complimented with Champagne
& Chocolate Dipped Strawberries

Three Course Plated Meal

Champagne & Cider Toast

One Glass of House Red or White Wine with Meal

Wedding Cake from Torrance or Mayers Bakery

(Upgrade available at additional cost)

Dance Floor

Mirror & (3) Votive Candles Per Table

Gold or Silver Chavari Chair

Satin Lamour Floor length Linen & Satin Lamour Napking

(Selections of Colors)

Cocktail Reception

One hour hosted deluxe brand bar

Tray Pass Hors d'Oeuvres

Based on three pieces per person

Baby Potato with Sour Cream & Caviar

Sugar Cane Skewered Shrimp with Chile Cilantro Rub

Mini Lamb Chops

Beef Wellington

Mini Crab Cakes

Display Station

Domestic & Imported Cheese Display

Served with Crackers & Baguette Bread

Garnished with Fresh Berries



Photography by Nol

Dinner
Salad
(Select One)

Spinach Salad with Madrian Oranges & Avocado
Dijon Lemon Dressing

Butter Lettuce, Crumbled Feta, & Candied
Walnuts
White Wine Shallot Vinaigrette

Entrée
(Select One Entrée)
(Vegetarian may be selected as second entrée)

Filet Mignon, Port Infused Truffle Sauce
New Red Bliss Potatoes & Sautéed Baby
Carrots

Petite Filet Mignon, Tarragon Beurre Blanc, &
Lobster Tail, Shallot Butter
Potatoes Au Gratin & Sautéed Brocollini

Whole Grain Mustard & Rosemary Crusted Rack
of Lamb
Oven Roasted Yukon Potatoes & Grilled
Asparagus

Grilled Vegetable En Croute, Red Wine Potatoes
Oven Roasted Yukon Potatoes

Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, & Specialty Teas

Lunch: \$141.00++/\$185.70 Per Person Inclusive of 20% Service Charge & Sales Tax
Dinner: \$146.00++ Per Person/\$192.28 Per Person Inclusive of 20% Service Charge & Sales Tax



Fantasy

Deluxe Accommodations for Bride & Groom complimented with Champagne
& Chocolate Dipped Strawberries

Buffet Station

Champagne & Cider Toast

Wedding Cake from Torrance or Mayers Bakery
(Upgrade available at additional cost)

Dance Floor

Mirror & (3) Votive Candles Per Table

Hotel White linen including floor-length

White, Ivory, Black Chair Cover with Organza Satche

Cocktail Reception

One hour hosted house brand bar

Tray Pass Hors d'Oeuvre

Based on three pieces per person

California Rolls with Soy Sauce

Skewer or Roma Tomato, Buffalo Mozzarella,

Basil leaf Drizzled with a Balsamic Vinaigrette

Cucumber Cup with Blue Cheese & Chopped

Pecans

Belgian Endive with Boursin Cheese

Fried Artichoke Hearts with

Boursin Cheese

Vegetable Satay, Asian Pesto Sauce

Spinach & Feta in Phyllo

Dinner Buffet

(Minimum of 50 ppl)

Salad Selections

(Select three)

Celery, Mushroom, & Endive Salad

Spinach Salad with Roasted Pecans, Blue

Cheese, & Dried Cranberries

Raspberry Vinaigrette

Couscous with Grilled Vegetables

Caprese Salad with Tomatoes, Mozzarella, Fresh

Basil

Balsamic Vinaigrette

Hearts of Romaine, Shaved Parmigiano-Reggiano,

Garlic Crostini, Cherry Tomatoes

Caesar Dressing

California Baby Greens with Candied Walnuts &

Gorgonzola

Balsamic Vinaigrette

Entrees

(Select Three)

Wild Mushroom Duxelle Stuffed Breast of Chicken, Port Wine Sauce

Grilled Breast of Chicken with Artichokes, Tomatoes, Mushrooms, Basil Cream Sauce

Coriander Crust New York Strip Steak, Truffle Sauce

Roasted Pork Loin, Sweet Cherry Sauce

Grilled Salmon, Lemon Dill Sauce

Baked Sea bass, Tomato Caper Broth

Eggplant Ravioli, Light Tomato Sauce

Accompaniments

(Select Three)

Oven Roasted Yukon Potatoes

Potatoes Au Gratin

Roasted Garlic Whipped Potatoes

Basmati Rice

Rice Pilaf

Vegetables

(Select Two)

Grilled Seasonal Vegetables

French Style Green Beans with Tomato

Concasse

Asparagus with Red & Yellow Bell pepper

Glazed Carrots with Marsala

Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, & Specialty Teas

Lunch: \$96.00++ Per Person / \$126.43 Per Person Inclusive of 20% Service Charge & Sales Tax

Dinner: \$106.00 ++ Per Person / \$139.60 Per Person Inclusive of 20% Service Charge & Sales Tax

Display Stations

Is great to offer for Cocktail Reception

They provide a place where your guests can feel free to help themselves

Fresh Vegetable Crudite

Celery, Carrots, Mushrooms, Zucchini, Broccoli, Cauliflower, & Cherry Tomatoes

Served with Ranch, Blue Cheese Dressing & Spicy Hummus

\$6.95++ Per Person

\$9.15 Per Person Inclusive of 20% Service Charge & Sales Tax

Assorted Seasonal Fresh Fruit, Yogurt Dressing

\$8.50 Per Person

\$11.19 Per Person Inclusive of 20% Service Charge & Sales Tax

Seafood Display

(Based on 4 Pieces Per Person)

Jumbo Shrimp, Crab Claws, Oysters & Mussels

Served on Ice with Cocktail Sauce & Lemon Wedges

\$16.89++ Per Person

\$22.25 Per Person Inclusive of 20% Service Charge & Sales Tax

Pacific Rim Display

(Three Pieces of Sushi & Three Pieces of Dim Sum Per Person)

California Rolls, Spicy Tuna Rolls, Salmon, Yellow Tail, Ahi Tuna Sushi

Served with Wasabi & Soy Sauce

Dim Sum: Shrimp, Chicken, or Pork Shumia, Hargow, Char Su Bow

\$23.00++ Per Person

\$30.29 Per Person Inclusive of 20% Service Charge & Sales Tax

Specialty Stations

Stations can be the perfect choice for Weddings that would like Hors d'Ouevres or offer something different than a plated option to your guests

We suggest you select three or more for an International Buffet

Salad Station

Spinach Salad, Red Onions & Pancetta, Citrus Dressing
Grilled Shrimp or Chicken, Oriental Noodles, Thai Peanut Dressing & Balsamic Vinaigrette
Romaine Lettuce tossed to order with Shaved Parmigiano-Reggiano & Croutons
Tomato, Feta, & Cucumber Salad
Romaine, Baby Greens, Blue Cheese, Pears, Candied Walnuts
Balsamic Vinaigrette

\$21.00++ Per Person / \$27.66 Per Person Inclusive of 20% Service Charge & Sales Tax

Pasta Station

Caesar Salad
Linguini, Tortellini, & Tri-Color Pasta
Marinara, Alfredo, & Wild Mushroom Sauces
Italian Sausage & Grilled Chicken
Onions, Garlic, Mushrooms, Spinach, Bell pepper
Crushed Red Pepper & Parmesan Cheese

\$31.00++ Per Person / \$40.83 Per Person Inclusive of 20% Service Charge & Sales Tax

Stir Fry Station

Marinated Oriental Chicken & Beef
Stir Fried with your choice of the below item
Lo Mein and Buckwheat Noodles
Water Chestnuts, Scallions, Bean Sprouts, Bok Choy, Snow Peas
Shitake Mushrooms, Bell peppers
Choice of Plum, Teriyaki, Oyster & Hot Peanut Sauces
Steamed Rice & Vegetarian Egg rolls, Almond & Fortune Cookies
Served in a Chinese Take out container

\$32.00++ Per Person / \$42.15 Per Person Inclusive of 20% Service Charge & Sales Tax

Tapas Bar

Fried Calamari, Olive Oil drizzled Feta, garnished with Oregano accompanied by Pita Bread
Stuffed Grape Leaves with Rice served with a Yogurt, Cucumber, & Garlic Dip
Spankopita, Tabouleh Salad
Assortment of Greek Olives

\$23.53++ Per Person / \$31.00 Per Person Inclusive of 20% Service Charge & Sales Tax

Carving Stations

Gary's Cured Atlantic Marinated Salmon

With Toast Points and Appropriate Condiments

Serve 35 People

\$322.70++ Each/\$425.00 Inclusive of 20% Service Charge & Sales Tax

Roast Tenderloin of Beef

With Petit Rolls & Béarnaise Sauce

Serves 25 People

\$375.85++/\$495.00 Inclusive of 20% Service Charge & Sales Tax

Honey Baked Ham

With Petit Rolls & Condiments

Serves 35 People

\$246.77++/\$325.00 Inclusive of 20% Service Charge & Sales Tax

Whole Roasted Turkey

With Petit Croissants & Cranberry Sauce

Serves 40 People

\$261.00++/\$342.42 Inclusive of 20% Service Charge & Sales Tax

Children's Menu

(Ages 3-12)

Fresh Fruit Cup

Chicken Fingers

French Fries

Ice Cream

Milk or Soft Drink

*

Fresh Fruit Cup

Mini Hamburger & Cheeseburger

French Fries

Ice Cream

Milk or Soft Drink

*

Celery & Carrot Sticks with Ranch Dressing

Spaghetti & Meat sauce

Garlic Bread

Ice Cream

Milk or Soft Drink

\$25.00++ Per Child/\$32.93 Per Child Inclusive of 20% Service Charge & Sales Tax



Cocktails

	Hosted Bar	Cash Bar
Deluxe Sections	7.50	8.50
Premium Selections	7.00	7.50
Crowne Selections	5.75	6.75
House Wine	5.50	6.25
Imported Beer	5.00	5.50
Domestic Beer	4.75	5.00
Soft Drinks	3.50	3.75
Juice	8.75	3.95
Mineral Water	3.75	3.50

*On Hosted Bars a 20% service charge and state sales tax will be added to the total charge on the banquet check.

Signature Drinks

Create your own signature drink for your special day

Passion Tini

Key Lime Martini

Pomegranate Sangria

Hibiscus-Champagne & Cranberry Juice

Kir Royal

Mimosas

\$7.00 Each

Specialty Bars

Add a fun and creative specialty bar to your reception

Wedding Bar

Something Old-Gin & Tonic
Something New-Cranitini
Something Borrowed-Long Island Iced Tea
Something Blue-Electric Lemonade
\$7.00 Per Drink

Martini Bar

Cosmopolitan, Dirty Martini, Apple Martini,
Watermelon Martini, Razzmatazz, Mango Martini
\$8.00 Per Drink

Fiesta Bar

Strawberry Mojito, Pomegrante Mojito, Peach Rita, Strawberry Rita,
Patron Silver & Gold, Kahlua, White & Red Sangria, Tequila Sunrise
\$8.00 Per Drink

We will be glad to customize a per person package price for event.

Hosted Cocktail Reception

Package price per hour if you would like to add additional hours

Crowne Selections, Premium, & Deluxe Brands
Each additional hour after the first hour cost per person
\$13.00 Inclusive of 20% Service Charge & Sales Tax

Hosted Beer, Wine, Champagne, Soft Drinks
Juice & Mineral Waters
Each additional hour after the first hour cost per person
\$9.00 Inclusive of 20% Service Charge & Sales Tax

Hosted Bar on Consumption

You can pre pay any amount you would like toward your bar and chose the items you would like to host for your guest. You will be charged for all drinks consumed. If you reach your budget then you have the option of a cash bar, closing the bar, or pre paying an additional Amount to go towards the bar.

Cocktail Brands

Crowne Selections

Beefeater, Svedka, Sauza Gold, Bacardi Superior
J.W. Red Label, Jim Beam, Seagram's 7, Pierre Ferrand Reserve

Premium Brands

Bombay Sapphire, Absolute,
Cuevros 1800, Captians Morgan,
Chivas Regal, Makers Mark, Crown Royal,
Hennessy VSOP

Deluxe Brands

Tanqueray 10, Ketel one
Patron Silver, Malibu, Glenfiddich 12 yrs
Knob Creek, Jameson Irish,
Courvoissier VSOP

Cordials

DiSaronno, Kahlua, Grand Marnier
Chambord, Sambuca



Wine List

Compliment your entrée with a glass of wine
Price Per Bottle

Stone Cellars-Beringer, Merlot	\$24.00
Stone Cellars-Beringer, Cabernet Sauvignon	\$24.00
Gnarly Head Pinot Noir	\$29.00
Little Boomey Shiraz	\$29.00
Mirassou, Pinot Grigio	\$24.00
Stone Cellars-Beringer, Chardonnay	\$24.00
William Hill, Ernest & Julio Gallo, Chardonnay	\$26.00

Additional wine selections available upon request

Wedding Referral List

Photographers

Caught in the Moment	562.397.5674	www.caughtinthemoment.com
Ginny Rickey	310.378.2929	www.ginnyrickey.com
Harrison Piper	310.831.1695	www.harrisonpiperphoto.com
Joey Ikemoto	310.212.7366	www.joeyikemoto.com
Mills Photography	310.645.5766	www.millsphotography.com
Photography by Nol	562-505-1313	

Videographers

Impressive Creations	310.748.0505	www.impressivecreations.com
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Music & Entertainment

Vox DJs	310.372.2222	www.voxdjs.com
Feet First Entertainment	800.393.3338	www.feetfirstdj.com
Dj's at your service	310.614.3031	www.djsatyourservice.com
AAADJService	310.375.7009	www.aaadjservice.com
A Night to Remember	310.833.3091	www.needdjs.com
Beach Cities DJ's	310-530-7744	www.beachcitiesdjs.com
Celebrations Mobile DJ Service	310.221.0999	1800dj4hire.com
DJ's to Go	310.798.8711	877djstogo.com
Strictly Professional Entertainment	310.679.1903	aspentertainment.com
Bruce Garnitz Music & Entertainment	310.397.8488	proeventmusic.com
Susie Latin Band	323.224.8006	events.susiehansen.com

Florists

Ava's Garden	310.214.8564	avasgarden.com
Flower Art	310.833.4400	flowerart.biz
LC Designs	310.547.0841	ofloristandgift.com
Masseys House of Flowers	310.325.8222	houseofflowers.com
Oops A Daisy	310.798.8887	oopsadaisyflowers.net
Magical Blooms	310.798.8113	magicalblooms.com
Matisse Flowers	323.422.9130	

Wedding Event Planners

Party Posies-Rosanna	310.378.1018	www.partyposies.com
Ida Gardner-Ida	310.543.5131	idagardnerevents.com
Tolain Bridal	310.329.9271	tolain.com
Events by Marcella	310.951.1216	www.eventsbymarcella.com

Specialty Linen/Event Rentals

Vinis'Party Rentals 310.527.6632 vinispartyrentals.com
Designer Specialty Linens 310.548.5183 designerlinen@sbcglobal.net

Churches

St. James 310.372.5228 stjamesparish.org
American Martyrs 310.545.5651 americanmartyrs.org
Wayfraers Chapel 310.377.1651*1 wayfraerschapel.org
Neighborhood Church 310.378.9353 neighborhoodchurchpve.org
St. Lawrence 310.540.0329 stlm.org

Make Up

Airbrush Makeup Design 310.717.2257 www.airbrushmakeupdesign.com
Bridal Makeup Experts 310.944.4783 www.bridalmakeupexperts.com

Invitations

Wrapsody 310.378.6374 wrapsody@verizon.net
Invitations Unlimited 310.991-3402 uarinivited@cox.net
CHRISTIE 310.545.1701 christiethestore@verizon.net

Custom Tanning Services

LA Sunset Tan 310.937.1177 www.sunsettangolds.com

Transportation

LW Transportation LLC 310.379.0011 lwtransportation.com
Global Limousines & Transportation 866.272.3902

Officiators

Rev. Yves Edmond 310.512.7970
The Clergy Network 714.970.8839 theclergynetwork.com

We highly recommend that you use a professional preferred vendor from our list

Wedding Information

Catering/Wedding Manager

The hotel provides you with a Catering/Wedding Manager specializing in weddings, available to assist you with all your event specifics and ensure flawless transition to the operations team of the hotel. Although our Catering/Wedding Manager will be present on the day of your event, we highly recommend you hire a Wedding Coordinator who will assist you to coordinate the details of your day, especially if your ceremony is held in the hotel.

Menu Tasting

To get a sneak preview of the food your guests will be served on your wedding day our wedding specialist will host a menu tasting for you that will be served at our restaurant. This event is by appointment only and complimentary to up to four guests.

Out of Town Guest Accommodations

At no obligation to the Bride & Groom, your manager will set aside a group of rooms for your out of town guests at a special discounted rate.

Payment Schedule

A \$1000.00 non-refundable deposit is due at time of contract signage.
50% of the food & beverage minimum is due (4) months prior to your events. Payments can be paid by Cash, Personal Check, or Cashiers Check.
Final count due (8) business days prior to your event
Final balance due (7) business days prior to your event
Final balance must be paid in form of Cash or Cashiers Check only

Parking

Secured covered parking at the structure adjacent to the hotel is offered at the discounted rate of \$10.00 per car. Valet parking is available at \$13.00 per car.
Parking rate applies to event parking only.

Amenities

If you would like for us to deliver amenity baskets to your wedding guests, we can do so at no cost to you