



weddings by crowne plaza



A Beautifully Orchestrated Five-Hour Reception which includes:

Maitre 'D Service

Cocktail Reception with Buffet and Butler Style Hors D'oeuvres

Deluxe Open Bar & Wine Service with Dinner

Hospitality Room for Bridal Party

Champagne Toast with Strawberry for all guests

Elegant Four-Course Dinner

Selection of Wedding Cake & Dessert Buffet

***Floor Length Ivory Table Clothes**

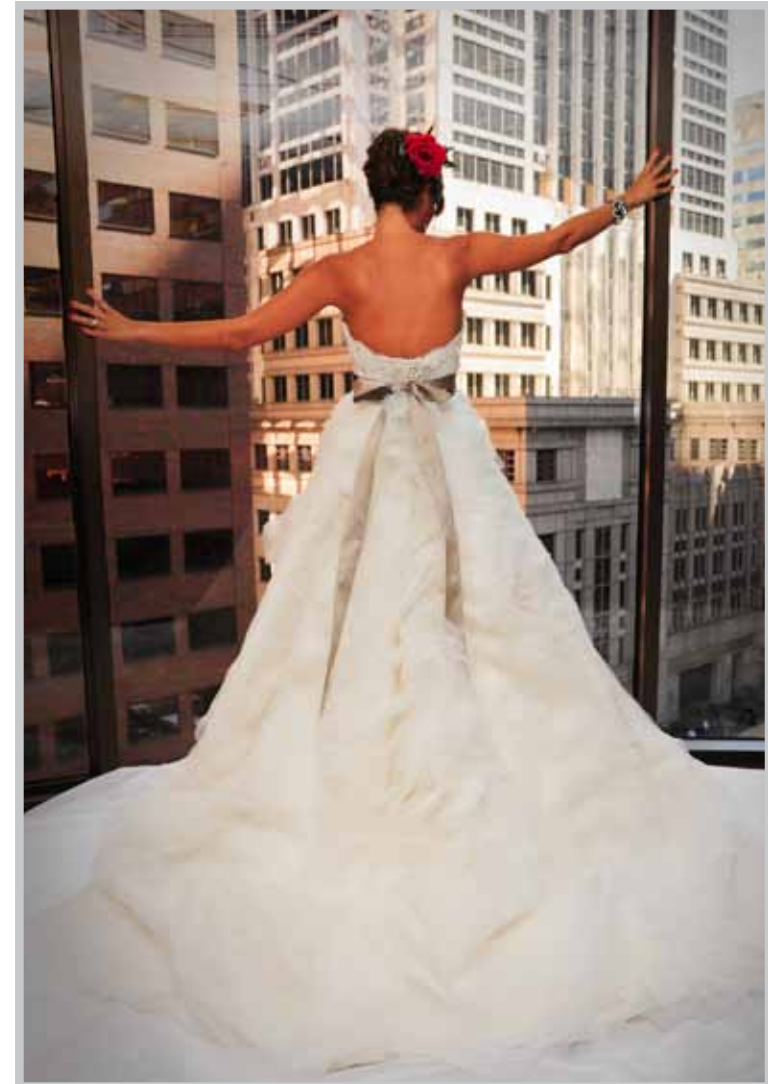
Menu Cards at each Place Setting

Table Decorations with Mirror & Votive Candles

**Deluxe overnight accommodations for Bride & Groom
with Romantic Amenities**

Ceremony Fee \$2300 (includes fresh floral backdrop)

Special overnight rates for out-of-town guests



Cocktail Reception: Displayed Hors d'oeuvres (Choice of two)

Antipasti Display

Spicy Capicola, Genoa Salami, Sopprasada, Pepperoni, Herb & Olive Oil Marinated Provolone, Shaved Asiago, Pesto Marinated Mozzarella, Lemon & Parmesan-scented Asparagus, Balsamic Marinated Portabella Mushrooms, Marinated Artichoke Hearts, Roasted Peppers, Assorted Olives, Crostini & Italian Breads

International & Domestic Cheese Display

Displayed with Seasonal Fruit, Mixed Nuts, Whole Grain & Dijon Mustards, Assorted Wafers

Tapas Bar

Garlic Hummus, Sun-dried Tomato Hummus, Black Olive Tapenade Fresh Bruschetta, Toasted Sliced Baguettes & Pita Chips



Cocktail Reception: Butlered Hors d'oeuvres (Choice of five)

Cold Selections:

Salmon Tea Sandwiches with Herb-Cream Cheese

Endive Leaf with Bleu Cheese & Spiced Walnuts

Melon wrapped with Prosciutto

Peppered Tenderloin on Crostini with Horseradish

Hot Selections:

Sun-dried Tomato & Feta Phyllo Roll

Cashew Chicken Spring Rolls

Chili-Lime Salmon Sate with Citrus Yogurt Dip

Chicken or Beef Sate with Peanut Sauce

Scallops wrapped in Bacon

Mini Crab Cake with Creole Rémoulade Sauce

Firecracker Shrimp Skewer



Ballroom Dinner: Appetizers (Choice of two)

Italian Wedding Soup

French Onion Soup with Gruyere Toast

Potato Leek Soup

Cold Melon Chowder with Mint Yogurt

Caesar Salad

Traditional Caesar Salad Composed of Crisp Romaine Lettuce & Garlic Croutons Tossed with Our House Caesar Dressing & Finished with Shredded Parmesan Cheese

Crowne Salad

Mixed Field Greens wrapped in English Cucumber ribbon, with Cherry Tomato & House Vinaigrette

Vegetable Napoleon

Intermezzo

Grilled Portobello Mushroom

With fresh Mozzarella, Tomato Coulis & Basil Pesto



STARTER ENHANCEMENTS

(Add \$7 per person to the selections below)

Wild Mushroom Ravioli in Puttanesca Sauce

Lobster Raviolis in a Sherry Cream Sauce

Butternut Squash Soup

Crab Cake Appetizer with Gingered Mango Puree

Jumbo Shrimp Cocktail

Ballroom Dinner: Entrees (Choice of two)

**Breast of Chicken Roulade stuffed
with Sun-dried Tomatoes & Spinach**

**Grilled Breast of Chicken with Tomato Basil Chutney
& Fresh Mozzarella**

Sea Bass with Dill in Tomato Fennel Compote

Slow Roasted Prime Rib of Beef with Rosemary Jus

Seared Filet Mignon with Cabernet Demi Glace

Duet Entrees

**Petite Herbed Crusted Chicken & Petite Salmon Filet
with Lemon Caper Beurre Blanc**

**Potato-crusted Salmon & Basil Chicken Breast
with Chardonnay Peppercorn Sauce**

**Sugarcane Skewered Jumbo Shrimp atop Petit Filet
with Ponzu Sauce**

*All Dinners are accompanied by a Steam Asparagus and
Mushroom-shaped Potatoes, Rolls with Flavored Butters*



Ballroom Dinner: Dessert Buffet

Wedding Cake served on a Painted Plate

**Assorted Miniature Pastries, Chocolate-dipped Fruits,
Chef's selection of Cakes & Cookies**

**Freshly Brewed Coffee, Assorted Teas
and Decaffeinated Coffee**

**Chocolate-dipped Spoons, Crystal Sugar Sticks
& Flavored Syrups**



The Royal Package

\$145 per adult including tax and service charge

\$125 per Young Adult (13-20 years old) • \$40 per Child (5-12 years old) • \$40 Vendor Meal

Maitre 'D Service

Cocktail Reception with Buffet and Butler Style Hors D'oeuvres

Deluxe Open Bar & Wine Service with Dinner

Champagne Toast with Strawberry for all guests

Elegant Four-Course Dinner

Selection of Wedding Cake & Dessert Buffet

*Floor Length Specialty Linens, Colored Napkin,
and Chair Covers with a Sash

Menu Cards at each Place Setting

Table Decorations with Mirror & Votive Candles

Deluxe overnight accommodations for Bride & Groom
with Romantic Amenities

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The Crowne Plaza Package

\$130 per adult including tax and service charge

\$110 per Young Adult (13-20 years old) • \$40 per Child (5-12 years old) • \$40 Vendor Meals

Maitre 'D Service

Cocktail Reception with Buffet and Butler Style Hors D'oeuvres

Deluxe Open Bar & Wine Service with Dinner

Hospitality Room for Bridal Party

Champagne Toast with Strawberry for all guests

Elegant Four-Course Dinner

Selection of Wedding Cake & Dessert Buffet

*Floor Length Ivory Table Clothes

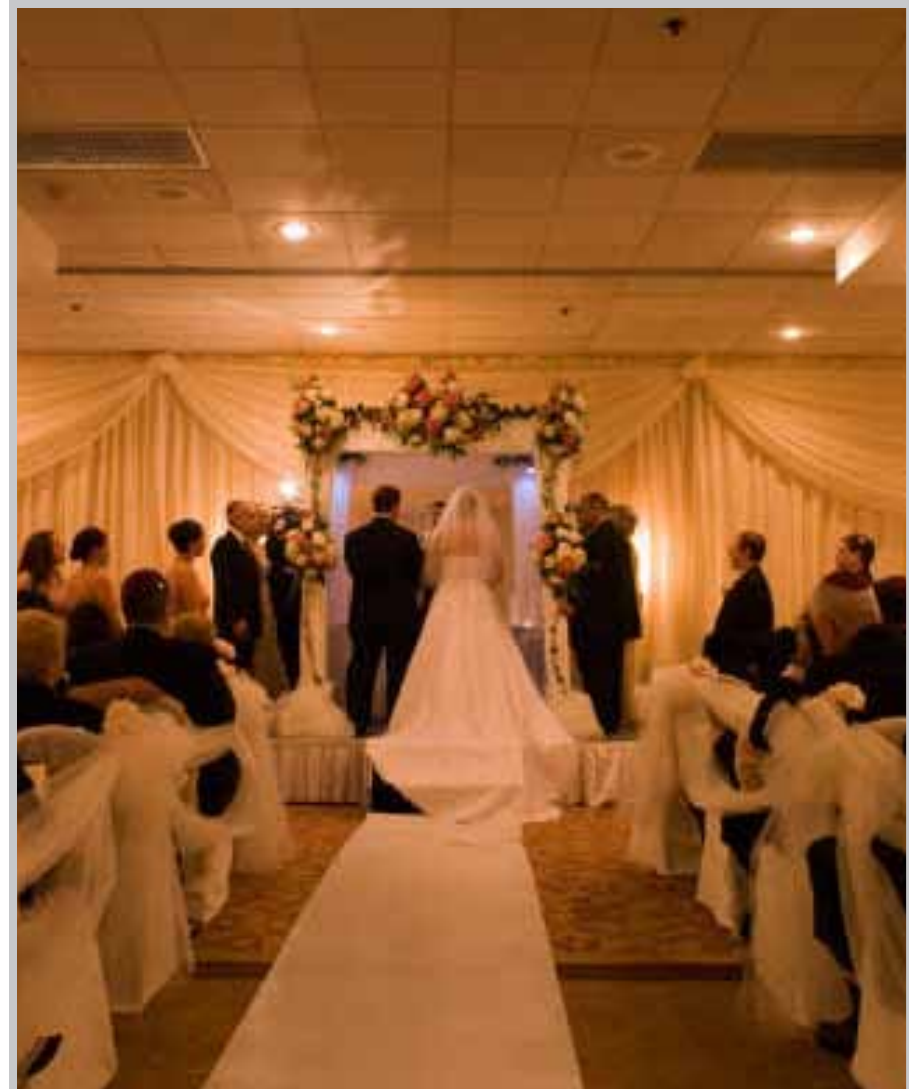
Menu Cards at each Place Setting

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The Majestic Package

\$100 per adult including tax and service charge
\$80 per Young Adult (13-20 years old) • \$40 per child (5-12 years old) • \$40 Vendor Meals

Maitre 'D Service

Cocktail Reception with 1 Display Station,
and 3 Passed Hors D'oeuvres

Four Hour Call Brand Open Bar

Hospitality Room for Bridal Party

Champagne Toast with Strawberry for all guests

Elegant Three-Course Dinner

Selection of Wedding Cake

*Floor Length Ivory Table Clothes

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with Romantic Amenities

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