



Experience Crowne Weddings

At the Crowne Plaza Orlando Universal, *our brides wear the crown!*
We believe your wedding celebration should be an unforgettable occasion for you, your family and your guests. Whether you dream of an intimate ceremony in our private Gallery, a cocktail hour in the Grand Staircase Atrium, a rehearsal dinner spent under the stars in our garden courtyard, or a lavish reception in the beautiful Crowne Ballroom; our professional staff will ensure that every moment you spend with us is exceptional.

We are pleased to offer a variety of exquisite wedding packages with the flexibility to accommodate any style or budget. Our event professionals and wedding specialists will work with you throughout the entire planning process. From customized menu planning, to vendor selections, decor and design; our goal is to do *'whatever it takes'* to help bring your vision to life!

Entrust your wedding to the professional and personalized care of the Crowne Plaza Orlando Universal and allow us to make your dreams a reality.



Contact our Catering Sales Manager & Wedding Specialist for More Information

Crowne Plaza Orlando Universal
7800 Universal Blvd. Orlando, FL 32819
P. 407-781-2105 F. 407-781-2142
Email: sales@cporlando.com

Crowne Wedding Reception Collections Includes

- ◆ 4 Hours of Complimentary use of our Appointed Ballroom for Reception
 - ◆ 1 Hour Complimentary use of Reception Space for Cocktail Hour
 - ◆ Floor Length White Linens, Overlays and Designer Fold Napkins
 - ◆ White Chair Covers and Coordinating Bows
 - ◆ Candlelit Centerpieces on Mirrored Tiles with Votive Accents
 - ◆ Cake Table
 - ◆ Head Table & Backdrop
 - ◆ Dance Floor & Staging Appropriate for Guest Count
- ◆ Butler Passed Hors D' Oeuvres - Two Hot Selections, Two Cold Selections, and One Elegant Display
 - ◆ Champagne Toast for all Guests Over 21 Years of Age
 - ◆ Entrée Selection & Coffee Service
 - ◆ Complimentary Service of Your Wedding Cake
 - ◆ Menu Tasting (for up to 4) for Plated Menu Options
 - ◆ Ceremony Rehearsal the Day Prior to Your Wedding
 - ◆ Complimentary Whirlpool Accommodations for the Bride & Groom with In-Room Amenity to include Champagne & Chocolate Covered Strawberries
 - ◆ Preferred Room Rates for your Room Block
 - ◆ Complimentary Day Parking for Wedding Guests

Wedding Specialist

to Act as a Liaison with Wedding Vendors, Design your Room Layout, Coordinate your Reception, Assist in Placing Favors, Set Table Numbers, Setup Place Cards, and Provide a Diagram

Pricing based on a minimum of 50 adults - Prices Subject to Change
Prices are quoted per person and subject to 23% Service Charge and 6.5% Sales Tax

Hors D' Oeuvres Selection

Based on One Hour of Service
2 pieces per person; per selection

Hot Hors D' Oeuvres (Select Two)

Assortment of Petite Quiche

Cheese Ravioli in a Tomato & Basil Sauce

Tri-Color Tortellini tossed in a Creamy Alfredo Sauce

Vegetable Spring Rolls ♦ Chicken Tenders ♦ Crab Rangoon

Spicy Empanadas ♦ Spanakopita

Chicken Quesadillas ♦ Stuffed Mushroom Caps

Cold Hors D' Oeuvres (Select Two)

Smoked Salmon Canapés ♦ Blue Cheese Crostini

New Potatoes with Lemon Crème Fraiche ♦ Ham Wrapped Asparagus Bundles

Shrimp Cucumber Coins with Aioli ♦ Marinated Tomato Bruschetta

Seared Tuna and Boursin Cheese Flatbread

Elegant Display (Select One)

International and Domestic Cheese Garnished
with Fresh Fruit and Assorted Crackers

Crudités of Fresh Vegetables with Chef's Choice of Dip

Sliced Fresh Fruit Display ♦ Mediterranean Antipasto

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Salad Course Selections

(Select One)

Mixed Field Greens with Shredded Carrots, Sliced Tomatoes and Cucumbers Served with Balsamic Vinaigrette and Creamy Ranch



Crisp Romaine Lettuce served with Creamy Caesar Dressing Topped with Shredded Parmesan Cheese and Garlic Croutons



Fresh Spinach Salad tossed with Warm Pancetta Dressing



Hearts of Palm Salad with Artichoke Hearts and Tomatoes



Mixed Field Greens with Sliced Strawberries and Mandarin Oranges with Choice of Raspberry Vinaigrette or Mango Poppy Seed Dressing



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Entrée Course Selections

All Entrees are served with One Starch, Chef's Selection of Seasonal Vegetables, Warm Rolls & Butter, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Pork Tenderloin

Slow Roasted Pork Loin with Apple Thyme Jus

\$51.00

Chicken Marsala

Seared Chicken Breast Served with a Marsala Wine Sauce and Sautéed Mushrooms

\$54.00

Chicken Lumonaise

Seared Chicken Breast Served with a Tangy Lemon White Wine and Reduction Sauce Topped with Capers

\$54.00

Chicken Dijonaise

Seared Chicken Breast Served in a Creamy Dijon Mustard Sauce

\$54.00

Baked Florida Grouper

Baked Grouper Served with a Lemon Beurre Blanc Sauce

\$61.00

Mahi-Mahi

Baked Mahi-Mahi with a Tropical Fruit and Lime Vinaigrette

\$61.00

Baked Salmon

Baked Salmon with a Horseradish Cream Sauce

\$64.00

Sautéed Jumbo Shrimp

Sautéed Shrimp with Chardonnay, Lemon, Garlic and Butter

\$64.00

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Entrée Course Selection (cont.)

All Entrees are served with One Starch, Chef's Selection of Seasonal Vegetables, Warm Rolls & Butter, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Braised Beef Ribs

Cabernet Sauvignon Braised Beef Ribs with Wild Mushroom Risotto

\$64.00

Filet Mignon with Pinot Noir Sauce

6-7oz. Seared Filet Served with a Red Wine Sauce

\$71.00

Lamb Chops

Lamb Chops Served with a Rosemary Demi-Glaze

\$71.00



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Duo Plated Entrée Selections

Served with Choice of One Starch, Chef's Selection of Seasonal Vegetables, Warm Rolls & Butter, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Choice of Salad Selections (Select One)

Mixed Field Greens with Shredded Carrots, Sliced Tomatoes and Cucumbers Served with Balsamic Vinaigrette and Creamy Ranch



Crisp Romaine Lettuce Served with Creamy Caesar Dressing Topped with Shredded Parmesan Cheese and Garlic Croutons



Fresh Spinach Salad tossed with Warm Pancetta Dressing



Hearts of Palm Salad with Artichoke Hearts and Tomatoes



Mixed Field Greens with Sliced Strawberries and Mandarin Oranges with Choice of Raspberry Vinaigrette or Mango Poppy Seed Dressing



Entrée (Select Two)

Slow-Roasted Pork Loin with Apple Thyme Jus ◆ Chicken Breast with Cabernet Sauce

Chicken with Marsala Sauce ◆ Chicken Dijonaise ◆ Sautéed Shrimp Skewers

Lamb Chops Served with Rosemary Demi-Glaze

Cabernet Sauvignon Braised Beef Ribs with Wild Mushroom Risotto

Petite Filet Mignon ◆ Baked Salmon with Horseradish Cream Sauce

Choice of Starch (Select One)

Garlic Mashed Potatoes ◆ Roasted New Potatoes

Wild Rice Pilaf ◆ Swiss Potato Cake

\$73.00

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Entrée Buffet Selections

All Buffets are served with Choice of Two Salads, Two Entrees, Two Starches, Chef's Selection of Seasonal Vegetables, Warm Rolls & Butter, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Chicken Marsala

Seared Chicken Breast Served with a Rich Marsala Wine Sauce and Sautéed Mushrooms

Chicken Lumonaise

Seared Chicken Breast Served with a Tangy Lemon, White Wine and Butter Reduction Sauce Topped with Capers

Chicken Dijonaise

Seared Chicken Breast Served in a Creamy Dijon Mustard Sauce

Baked Florida Grouper

Baked Grouper Served with a Lemon Beurre Blanc Sauce

Baked Salmon

Baked Salmon with a Horseradish Cream Sauce

Mahi-Mahi

Baked Mahi-Mahi with a Tropical Fruit and Lime Vinaigrette

Sautéed Jumbo Shrimp

Sautéed Shrimp with Chardonnay, Lemon, Garlic and Butter

Pork Tenderloin

Slow-Roasted Pork Loin with Apple Thyme Jus

Braised Beef Ribs

Cabernet Sauvignon Braised Beef Ribs with Wild Mushroom Risotto

Prime Rib of Beef

Slow-Roasted Prime Rib of Beef Served with Au Jus Sauce
(Attendant Available Upon Request-\$75.00 Carver Fee to Apply)

Choice of 2 Entrees - \$76.00

Choice of 3 Entrees - \$83.00

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Bar Selections

Host Bar

All Open Bars are stocked Scotch, Bourbon, Gin, Vodka, Whisky, Rum, Beer with, Wine and Soft Drinks

Call Brands

\$14.95 Per Person, First Hour;
\$8.50 Per Person for Each Additional Hour

Premium Brands

\$16.25 Per Person, First Hour;
\$9.00 Per Person for Each Additional Hour

Beer, Wine and Soda

\$11.95 Per Person First Hour
\$7.95 Per Person Each Additional Hour
Imported and Domestic Beer, House Cabernet Sauvignon, House Chardonnay, House White Zinfandel, Assorted Soda and Bottled Water

A Bartender Fee of \$150.00 will apply to each, based on 4 hours of service
Bartender Fee will be waived if \$400 in revenues are met, per bar.

On Consumption Bar

Host Bars

Beverage Service on a Per Drink Basis

Call Brands	\$6.25
Premium Brands	\$6.75
Domestic Bottled Beer	\$5.50
Imported Bottled Beer	\$6.00
House Wine (Glass)	\$6.00
Cordials	\$7.25

Cash Bars

Guests Purchase their Own Drinks

Call Brands	\$7.00
Premium Brands	\$7.50
Domestic Bottled Beer	\$5.75
Imported Bottled Beer	\$6.50
House Wine (Glass)	\$6.50
Cordials	\$8.00

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Enhancements

Martini Station

An Assortment of Martinis to Include:

Dry, Cosmos, Muddy and Apple

\$17.00 Per Adult

Minimum of 50 Persons for One Hour of Service



Margarita Madness

Flavors to Include:

Peach, Lime and Strawberry

Served Frozen or On the Rocks

\$15.00 Per Adult

Minimum of 50 Persons for One Hour of Service



Gruyere Cheese Fondue Station

Warm Cheese Fondue with Bread Cubes for Dipping

\$7.00 Per Person



Seafood Station

To Include: Oysters on the Half Shell, Cocktail Shrimp,

Cocktail Crab Claws

Jumbo Shrimp Cocktail

(Market Price)



Chocolate Paradise

Elegant Chocolate Fountain Served with Strawberries,

Pineapple Wedges, Pound Cake, Pretzels, Jumbo Marshmallows, Choice of Imported Milk or

Dark Chocolate

\$525.00 for up to 50 Persons; \$6.95 Each Additional Person



Chiavari Chairs

With coordinating cushion in select colors

\$8.00 Per Chair

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