



## *Crowne Wedding Reception Package Includes the Following*

Complimentary use of our Appointed Ballroom for Reception

Complimentary use of Reception Space for Cocktail Hour

Classic Floor Length White Linens with coordinating Designer Fold Napkins

Chair Covers and Coordinating Bows or Chivari Chairs

Candlelit Centerpieces on Mirrored Tiles with Votive Accents

Cake Table

Sweetheart Table with White Backdrop Drapery

Dance Floor & Appropriate Staging

Butler Passed Hors D' Oeuvres - Two Hot Selections, Two Cold Selections and One Elegant Display

Champagne and Sparkling Cider Toast

Coffee Service

Complimentary Service of Your Wedding Cake

Private Menu Tasting for up to four guests

Wedding Night King Jacuzzi Whirlpool Accommodation for the Bride & Groom includes Champagne & Chocolate Covered Strawberries

Preferred Room Rates for your Wedding Guests

Complimentary Parking for your Wedding Guests

Wedding Specialist to ensure all details are executed perfectly

## *Hors D' Oeuvres Selections*

Choose Two Hot and Two Cold Hors D' oeuvres and One Elegant Display

### *Hot Hors D' Oeuvres*

Miniature Beef Wellington

Honey Grilled Chicken Sate with Peanut Sauce

Vegetable Spring Rolls

Steamed Potstickers with Scallion Dipping Sauce

Stuffed Mushroom Caps

Beef Brochette with Teriyaki Glaze

### *Cold Hors D' Oeuvres*

Smoked Salmon Canapés

Ham Wrapped Asparagus Bundles

Shrimp Cucumber Coins with Aioli

Marinated Tomato Bruschetta

Seared Tuna and Boursin Cheese Flatbread

Chicken Roulade with Apricot Chutney on Date Nut Bread

### *Elegant Display's*

International and Domestic Cheeses with Sliced Baguette and Lavosh

Fresh Vegetable Crudité with Creamy Fresh Dip

Sliced Fresh Fruit Display

Mediterranean Antipasto

## *Plated Dinner Menus*

### *Salad Selection*

*Select One*

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

Classic Caesar Salad, Romaine Lettuce tossed with Focaccia Croutons and Shaved Parmigiano-Reggiano Cheese and creamy Caesar Dressing

Fresh Spinach Salad tossed with Warm Pancetta Dressing

Hearts of Palm Salad and Artichoke Hearts with Tomato

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



## *Plated Entrées*

All Entrees include Warm Rolls & Butter, Rice or Potato,  
Chef's Selection of Seasonal Vegetables, Coffee and Tea Service

### *Chicken Piccata*

Sautéed Chicken Breast, Lemon Juice and Chicken Stock  
Topped with Capers and Chopped Parsley

### *Asian Chicken*

Breast of Chicken Basted with Soy and Ginger

### *Roasted Breast of Chicken*

Grilled Mushrooms and Roasted Tomato Herb Coulis

### *Chicken Marsala*

Seared Chicken Breast Served with a Marsala Wine,  
Sautéed Mushroom Sauce

### *Seared Pacific Salmon*

Red Wine Reduction and Caramelized Cipollini Onions

### *Sautéed Jumbo Shrimp*

Sautéed Shrimp with Chardonnay, Lemon, Garlic and Butter

### *Grilled Filet Mignon*

Grilled Filet of Beef, Red Wine Sauce

### *Lamb Chops*

Grilled Lamb Chops, Rosemary Demi-Glaze

### *Pork Tenderloin*

Slow Roasted Pork Loin with Apple Thyme Jus

## *Duo Entrées*

All Duo Plated Entrees include Salad, Warm Rolls & Butter, Rice or Potato,  
Chef's Selection of Seasonal Vegetables, Coffee and Tea Service

## *Salad Selections*

*Select One*

Mixed Field Greens, Shredded Carrots, Sliced Tomatoes and Cucumbers  
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 and Artichoke Hearts with Tomato

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

## *Entrée Selections*

Breast of Chicken filled with Spinach and Feta with Seared Salmon

Petite Filet Mignon and Maine Lobster Tail

Chilean Sea Bass Basted with Saki with Tournedos of Beef

Filet of Beef Tenderloin and Grilled Shrimp

## *Accompaniments*

*Select One*

Garlic Mashed Potatoes, Roasted New Potatoes

Wild Rice Pilaf, Spinach Potato Cake

## *Buffet Dinner*

All Buffets include Choice of Two Salads, Two or Three Entrees,  
Three Accompaniments, Rolls & Butter, Coffee and Tea Service

### *Salad Selections*

Mixed Field Greens, Shredded Carrots, Sliced Tomatoes and Cucumbers  
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

Tomato, Fresh Mozzarella, Marinated Olives, Fresh Basil drizzled with Balsamic  
Vinaigrette and Extra Virgin Olive Oil

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

### *Entrees*

*Select Two or Three*

Chicken Marsala

Chicken Piccata

Roasted Salmon

Baked Mahi-Mahi

Sautéed Jumbo Shrimp

Roast Pork Tenderloin

Cabernet Braised Beef Ribs

Carved Prime Rib of Beef

### *Accompaniments*

*Select Three*

Dauphine Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Spinach Truffle Risotto

Chef's Fresh Seasonal Vegetable

Penne Pasta Alfredo

Choice of Two Entrees or Choice of Three Entrees

## *Bar Packages*

### *Call Brands per Person Package*

Absolut, Tanqueray, Bacardi, 1800 Repesado,  
Jack Daniel's, Dewar's, Courvoisier V.S.  
Imported Beer, Domestic Beer, California Wine,  
Soft Drinks, Bottled Waters and Juices

### *Premium Brands per Person Package*

Ketel One, Bombay Sapphire, Mount Gay, Patron Silver,  
Maker's Mark, Johnnie Walker Black, Hennessy XO  
Imported Beer, Domestic Beer, California Wine,  
Soft Drinks, Bottled Waters and Juices

### *Beer, Wine and Soft Drink per Person Package*

Imported Beer, Domestic Beer, Crowne Plaza Cabernet Sauvignon, Chardonnay,  
White Zinfandel, Assorted Soft Drinks and Bottled Water

*Consumption by the Drink Bar available*