



**Relax and Enjoy Your Special Day!  
Leave the Details to the Professionals at  
The Crowne Plaza Houston Downtown**

*We take pride in insuring that your special day is everything  
You have dreamed of and more.*

*In addition to extraordinary catering and a variety of beautiful  
Banquet rooms, we provide the continuous support of our  
Expert Catering Manager who will be at your side every  
Step of the way.*

*To fully enhance your Wedding Reception we are pleased  
To provide the following with our compliments:*

**Elegantly Decorated Buffet Tables  
Uniform Attired Banquet Staff  
White Glove Service  
Dance Floor of Appropriate Size  
Candlelit Centerpieces  
Complimentary Cake Cutting**

*We also offer:*

**Complimentary Bridal Suite Complete with a bottle of  
Chilled Champagne & Romantic "Picnic" package  
Special Guest Room Rates for out of town guests  
\* Complimentary Suite to celebrate your 1<sup>st</sup> Year Anniversary**

*For a day filled with Beautiful Memories instead of  
Constant worries, depend on us - **The Wedding Professionals** at  
The Crowne Plaza Downtown Houston*

For further information, contact our Wedding Specialist

Salvador Lira

713 495 7831

[slira@cpdowntown.com](mailto:slira@cpdowntown.com)





### **Wedding Packages**

*Food and Beverage consumption is unlimited for a one and a half hour period based on above menu selections with use of the facilities for five hours. If you wish for food and beverage service or usage of the facilities to continue, our catering Manager will be happy to make the necessary arrangements.*

### **Menu Selections**

*A complete menu should be presented to the Catering Department 60 days prior to your scheduled function. Prices shown are in addition to the customary service charge and applicable tax.*

*All prices are subject to change without notice.*

### **Guarantee**

*A final guaranteed number of guests in attendance should be provided to the catering department 72 hours in advance. This will be considered your minimum guarantee for which you will be charged, even if fewer guests attend. The Hotel however, will prepare 5% above your guarantee. If no guarantee is received, the hotel will assume the guarantee to be the minimum number of attendees agreed upon in your contract. All packages require a minimum of 50 guests.*

### **Billing**

*The hotel requires a deposit of \$1000.00, which is due upon booking of the facilities on a definite basis. Fifty percent of the estimated balance will be due 60 days prior to the wedding with the remaining balance of the charges will be due 3 working days prior to your function. The Deposit is non-refundable; however, it will be applied towards your final bill.*

### **Details**

*As other groups may be utilizing the same room prior to or following your function; please adhere to the time agreed upon. The hotel reserves the right to charge accordingly to overstay. Should your times change; contact the Catering Department and every effort will be made to accommodate your needs.*

### **Guest Rooms**

*All packages include complimentary deluxe accommodations for the bridal couple on their wedding night. Groom's parents will have a complimentary king-size room if the rehearsal dinner takes place at the hotel. Special reduced room rates are available for wedding attendees upon request.*

***Want it all? Let us do it all and experience the best...***



## **Display Presentations**

### **International and Domestic Cheese Display**

*Small Display - Serves 50 People*

*\$225.00*

*Large Display - Serves 100 people*

*\$425.00*

### **Seasonal Fresh Fruit Display**

*Served with poppy seed dipping sauce*

*Small Display - Serves 50 People*

*\$250.00*

*Large Display - Serves 100 People*

*\$425.00*

### **Fresh Seasonal Garden Vegetable Display**

*Served with ranch dipping sauce*

*Small Display - Serves 50*

*\$225.00*

*Large Display - Serves 100*

*\$425.00*

### **Elaborate Pineapple Fruit Tree**

*Served with melted chocolate dipping sauce*

*Serves - 100 People*

*\$625.00*



## **COLD HORS D' OEUVRES**

*Priced per 100 pieces*

<i>Assorted Crostni</i>	<i>\$180.00</i>
<i>Chicken Salad Served in a Savory Pastry Puff</i>	<i>\$220.00</i>
<i>Boursin Cheese, Apple, and Walnuts on Endive</i>	<i>\$220.00</i>
<i>Selected Fancy Canapés</i>	<i>\$300.00</i>
<i>Proscuitto &amp; Asparagus or Strawberry</i>	<i>\$300.00</i>

## **HOT HORS D' OEUVRES**

*Priced per 100 pieces*

<i>Southern Fried Chicken Tenders</i>	<i>\$200.00</i>
<i>Vegetable Spring Rolls</i>	<i>\$200.00</i>
<i>Firehouse Chicken Drummettes with Bleu Cheese Dip</i>	<i>\$200.00</i>
<i>Cocktail Meatballs</i>	<i>\$200.00</i>
<i>Mini Quiche</i>	<i>\$200.00</i>
<i>Stuffed Mushrooms with Spinach and Cheese</i>	<i>\$220.00</i>
<i>Mini Chicken Quesadillas</i>	<i>\$220.00</i>
<i>Black Bean and Corn Empanadas</i>	<i>\$240.00</i>
<i>Fried Shrimp with Spicy Shallot Cocktail Sauce</i>	<i>\$240.00</i>
<i>Sesame Chicken Tenders with Teriyaki Sauce</i>	<i>\$250.00</i>
<i>Stuffed Mushrooms with Italian Sausage</i>	<i>\$250.00</i>
<i>Cashew Chicken Spring Rolls</i>	<i>\$250.00</i>
<i>Mini Chicken Wellington</i>	<i>\$250.00</i>
<i>Mini Beef Wellington</i>	<i>\$270.00</i>
<i>Satays - Beef or Chicken</i>	<i>\$270.00</i>
<i>Mini Crab Cakes with Tarragon Remoulade</i>	<i>\$270.00</i>
<i>Bacon Wrapped Scallops</i>	<i>\$300.00</i>
<i>Coconut Shrimp with Plum Sauce</i>	<i>\$300.00</i>

***Minimum order for all hors d' oeuvres is 50 pieces***





## **Ambassador Wedding Package**

*Seasonal Sliced Fruit Display  
Served with Strawberry Yogurt Dipping Sauce and  
Poppy Seed Dressing*

*Assorted Domestic and Imported Cheese Display  
Served with French Baguettes  
And Specialty Wafers*

*Grilled Vegetable Display  
Served with Avocado and Blue Cheese Dip*

### **Carving Station:**

*Your Choice of Honey Baked Ham, Inside round of Beef or Cajun Turkey Breast  
Served with Assorted Rolls, Butter and Condiments*

*\*Choice of 3 Hors d' Oeuvres:*

#### Hot Items

*Sesame Crusted Chicken Tenders - Teriyaki Sauce  
cucumber chip  
Chicken Wellington  
Roulade of Lobster in Phylo  
Mini Crab Cakes - Tarragon Remoulade  
Coconut Shrimp - Plum Sauce  
Toasted Almonds  
Brie en Croute  
Pineapple and Duck Quesadillas  
Roasted Peppers  
Spinach Stuffed Mushrooms  
Scallops Wrapped in Bacon  
Beef or Chicken Satay*

#### Cold Items

*Smoked Salmon Rossets on a  
Chicken Salad on Savory Pastry Cup  
Shrimp Salad on Fish Boat  
Duck Pate on Toasted Pumpernickel  
Endive filled with Bourslu and  
Salami Croquets filled with Cream Cheese.  
Grilled Brushetta with Goat Cheese and*

*Champagne Toast  
Wedding Punch  
Coffee Service to Include:  
Gourmet Coffee, Decaffeinated Coffee and*

*A Variety of Herbal Teas*

**\$44.95 per person**

**Choice of Hors d' Oeuvres**





**Children's Menu Selections**  
*Available for Children 12 years and under*



*Complimentary Room for Children*

**Entrées**

*Choice of One:*

*Chicken Fingers with French Fries*

*Mini Pizzas*

*Grilled Cheese with French Fries*

**\$14.95 per child**

**Miscellaneous Items**

**Screen \$45.00**

**TV/VCR Package \$180.00**

**LCD Package \$350.00**

**Microphone \$30.00**

**Wireless Microphone \$125.00**



**CROWNE PLAZA**  
HOTELS & RESORTS  
**HOUSTON - DOWNTOWN**

Effective January 2009, Service Charge will be 22%



## **The Whitehall Wedding Package**

*Seasonal Sliced Fruit Display  
Grilled Vegetable Display  
With Avocado and Blue Cheese Dip*

### **Carving Station:**

*Your Choice of Honey Baked Ham, Inside round of Beef or Cajun Turkey Breast  
Served with Assorted Rolls, Butter and Condiments*

### **Potatotini Station**

*Whipped Garlic and Herb Potatoes, Grated Cheddar Cheese  
Hickory Smoked Bacon Bits & Cilantro Sour Cream  
Maple Whipped Sweet Potatoes with Brown Sugar and  
Crushed Pecans served in a Martini Glass*

*\*Choice of 4 Hors d' Oeuvres:*

#### **Hot Items**

*Sesame Crusted Chicken Tenders – Teriyaki Sauce  
on a cucumber chip  
Chicken Wellington  
Cup  
Roulade of Lobster in Phyllo  
Mini Crab Cakes – Tarragon Remoulade  
Pumpnickel  
Coconut Shrimp – Plum Sauce  
Toasted Almond  
Pineapple and Duck Quesadillas  
and Roasted Peppers  
Spinach Stuffed Mushrooms  
Scallops Wrapped in Bacon*

#### **Cold Items**

*Smoked Salmon Rossets  
Chicken Salad on Savory Pastry  
Shrimp Salad on Fish Boat  
Duck Pate on Toasted  
Endive filled with Bourslu and  
Grilled Brochette with Goat Cheese*

*Two Hours of Premium bar Service*

*Sparkling Wedding Punch  
Coffee Service to Include:  
Gourmet Coffee, Decaffeinated Coffee and  
A Variety of Herbal Teas*

**\$68.95 per person**  
**Choice of Hors d' Oeuvres**



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**HOUSTON - DOWNTOWN**



**Plated Dinner Selections**

*All Plated Entrees Include: Bouquet of Mixed Green, Seasonal Vegetable Medley, Appropriate Starch, Warm Rolls with Butter, Iced Tea, Coffee Service, Wedding Punch and Champagne Toast*

**Roulade of Chicken**

*Filled with Sun Dried Tomatoes, Feta Cheese and Lemon Thyme Sauce  
\$36.95 per Person*

**Chicken Italiano**

*Grilled Chicken Breast topped with Sundried Tomato Sauce  
\$36.95 per person*

**Chicken Picatta**

*Grilled Chicken Breast topped with Sautéed Mushrooms and Lemon Caper Sauce  
\$36.95 per person*

**Airline Chicken Breast**

*Butterfly Breast of Chicken topped with Fruit Salsa Mango Chipotle Sauce  
\$36.95 per Person*

**Seafood Stuffed Tilapia**

*Topped with Zinfandel Cream Sauce  
\$36.95*

**Cedar Planked Salmon**

*Topped with a Lemon Dill Sauce  
\$38.95 per person*

**Pan Seared Trout**

*Topped with Smoked Bacon and Rock Shrimp Sauce  
\$44.95*

**Herb Crusted Pork Loin**

*Herb crusted loin of pork topped with a tri-color peppercorn sauce  
\$38.95 per person*

**Pepper Crusted New York Strip**

*Topped with Burgundy and Dijon Mustard Sauce  
\$39.95 per person*

**Tenderloin of Beef**

*Topped with glazed shallots and Wild Mushroom Ragout  
\$46.95 per Person*

**Mixed Grill**

*Petite Bacon Wrapped Filet of Beef Topped with blue cheese and grilled chicken breast topped with artichoke cream sauce  
\$54.95 per Person*



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## **Dinner Buffet Selections**

### **Choice of Two Salads:**

*Field Mixed Greens  
Traditional Caesar Salad  
Garden Fresh Pasta Salad  
Fresh Fruit Salad  
Button Mushroom Salad  
Cucumber and Tomato Salad*

### **Choice of Two or Three Entrées:**

*Adobo marinated Pork Loin  
Roasted Sirloin with Whiskey Sauce  
Soy Marinated Brisket with Honey Chipotle Glaze  
Soy Marinated Brisket with Honey BBQ Chipotle Glaze  
Pan Seared Salmon  
Seafood Stuffed Tilapia  
Grilled Breast of Chicken with Mushroom Lemon Caper Sauce  
Grilled Breast of Chicken with a Sun dried Tomato Sauce  
Grilled Breast of Chicken with an Artichoke Cream Sauce  
Spinach and Three-Cheese Lasagna*

### **Choice of Three Accompaniments:**

*Au Gratin Potatoes  
Rice Pilaf  
Garlic Roasted Red Skin Potatoes  
Garlic Mashed Potatoes  
Fettuccini Pasta  
Green Bean Almondine  
Mixed Vegetable Medley  
Honey Glazed Carrots  
Steamed Broccoli*

*Champagne Toast  
Sparkling Wedding Punch  
Ice Tea, Water and Coffee Service*

*Two Entrees \$44.95 per person  
Three Entrees \$49.95 per person*





## **Buffet Enhancements**

### **Carving Stations**

*(50 person Minimum)*

#### **Steamship Round of Beef**

*(Serves Approximately 150 Guests)*

**\$675.00**

#### **Baked Honey Glazed Ham**

*(Serves Approximately 35 Guests)*

**\$200.00**

#### **Roasted Tenderloin of Beef**

*(Serves Approximately 25 Guests)*

**\$400.00**

#### **Roasted Baron of Beef**

*(Serves Approximately 50 Guests )*

**\$400.00**

#### **Boneless Breast of Turkey**

*(Serves Approximately 35 Guests)*

**\$300.00**

*All Carving Station Include Appropriate Condiments and Silver Dollar Rolls  
Carving/Action Station Attendant Required - \$50.00 per attendant*

### **Action Stations**

*(50 Person Minimum, Priced per Person)*

#### **Italian Pasta Station**

*Selection of Tri-Colored Tortellini,  
Spinach Fettuccini, Mostaccioli Pasta,  
Pesto, Alfredo and Marinara Sauces  
Italian Sausage and Grilled Chicken*

**\$9.95 per person**

#### **Fajita Station**

*Sizzling Beef & Chicken sautéed with  
Onions and Peppers, served with  
Flour Tortillas, Sour Cream, Pico de  
Gallo,*

*Guacamole and Jalapeno Peppers*

**\$9.95 per person**

#### **Potatotini Station**

*Whipped Garlic and Herb Potatoes, Grated Cheddar Cheese  
Hickory Smoked Bacon Bits & Cilantro Sour Cream  
Maple Whipped Sweet Potatoes with Brown Sugar and  
Crushed Pecans served in a Martini Glass*

**\$8.95 per person**



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## **Beverage Selection**

\*\$50.00 Bartender Fee will apply

### **Hosted Bar Charge Per hour, per person**

#### **First Hour**

Beer & Wine	\$8.50
Premium Brands	\$12.50
Call Brands	\$10.50

#### **Each Additional Hour**

Beer & Wine	\$5.50
Premium Brands	\$6.50
Call Brands	\$5.50

	<b><u>Hosted</u></b>	<b><u>Cash</u></b>
Premium Brands	\$6.25	\$6.50
Call Brand	\$5.25	\$5.50
Domestic Beer	\$4.25	\$4.50
Imported Beer	\$4.75	\$5.00
House Wine	\$5.25	\$5.50
Cordial	\$6.00	\$6.50
Soft Drink	\$2.00	\$2.50
Bottled Water	\$2.50	\$2.75

#### **Wine by the Bottle**

*Cabernet, Merlot, Chardonnay and Champagne House Wines per \$25.00 Bottle*

#### **Premium Brands Include:**

*Crown Royal, Gentleman Jack Bourbon, Absolute Vodka, Tanqueray Gin, Bacardi Select Rum and Sauza Conmemorativo Tequila*

#### **Call Brands Include:**

*J & B Scotch, Jack Daniels Bourbon, Smirnoff Vodka, Beefeater Gin, Bacardi Rum and Sauza Gold Tequila*

#### **Imported Beer**

*Corona and Heineken*

#### **Domestic Beer:**

*Bud Light, Budweiser, Michelob Ultra, Miller Lite*





## **Preferred Vendors**

### **Wedding Cakes**

Edible Designs by Jessie 281-556-5523 [www.edibledesignsbyjessie.com](http://www.edibledesignsbyjessie.com)  
"Who Made the Cake?" 713-528-4719 [www.whomadethecake.cc](http://www.whomadethecake.cc)  
Sweet Delights Wedding Cakes 281-748-5103 or 713-802-0702

### **Florist**

The Flower Corner 713-796-0444  
Distinctive Floral Events 713-952-3080

### **Decorations**

Décor to Remember 713-494-7000  
Balloons 4 you [www.ballloonsfouru.com](http://www.ballloonsfouru.com) 281-960-9379  
Ice Designs 281-213-9662 [www.icedesigns.cc](http://www.icedesigns.cc)  
Distinctive Events 832-489-8833

### **Photographers**

ETC Studios 832-606-2802 [www.ETCStudios.net](http://www.ETCStudios.net)  
Nelson Photography 713-667-8825  
Creative Portraits by Nicole 713-320-2207

### **Videographer**

Studio 919 281-412-2828  
Isle Media High Definition 281-286-2604 [www.islemedia.com](http://www.islemedia.com)

### **Make-up Artist**

The MW Face Monsier Walzer 713-728-1996 [www.THEMWFACE.COM](http://www.THEMWFACE.COM)

### **Musicians**

Gulf Coast Entertainment 713-523-7004  
Main Street Musicians 713-620-7992  
Mariachis' Viajeros De America 832-282-8977 or 713-910-3413

### *Disc Jockey's*

LCE Entertainers~ Lewis Grell 832-677-5489 [www.LGEntertainers.com](http://www.LGEntertainers.com)  
Dynamic Entertainment (James Levine) 281-265-3535  
H-Town's Greatest DJ's (John Fuller) 713-591-3038

### **Other Services**

Chocolate Fountains Deli-gance 281-660-6019 [www.deligance.com](http://www.deligance.com)  
Southwest Casinos 713-972-1113  
Houston Massage Network 713-224-2637



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