



## *Impress Your Guests!*

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

*In addition to extraordinary catering and a variety of beautiful banquet rooms, our Wedding Specialist will be at your side every step of the way.*

*To fully enhance your special day, we are pleased to provide the following with our compliments:*

*Elegantly Decorated Buffet Tables*

*Uniform Attired Banquet Staff*

*Dance Floor of customizable size*

*Hurricane Globe and Mirror Centerpieces*

*Complimentary Bridal Suite for your wedding night*

*Special Guest Room Rates for out of town guests*

*Special Valet Event Parking \$6.00*

*Complimentary Suite to celebrate your 1<sup>st</sup> Year Anniversary*

*Relax and Enjoy Your Special Day!*

*Leave the Details to the Professionals at  
The Crowne Plaza Houston Downtown*

*For further information please contact our Wedding Specialist:*

*Darlene Dickerson at 713-495-7831*

*or by e-mail at*

*[ddickerson@cpdowntown.com](mailto:ddickerson@cpdowntown.com)*



  
**CROWNE PLAZA**  
*Houston · Downtown*

### *Food and Beverage*

*Food and Beverage consumption is unlimited for a one and a half hour period based on 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 no later than 60 days prior to your wedding. Prices shown are in addition to the customary service charge and applicable tax. All prices are subject to change with out notice.*

### *Guarantee*

*A final guaranteed number of guests in attendance should be provided to the catering department 72 business 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 wedding packages require a minimum of 50 guests.*

### *Billing*

*The hotel requires a deposit of \$1,000.00, 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 charges due 72 business hours prior to your wedding day. The deposit is non-refundable and will be applied towards your final bill.*

### *Details*

*As other groups may be utilizing the same room prior to or following your wedding, please adhere to the time agreed upon. The hotel reserves the right to charge for overstaying over the allotted time. 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 newlyweds on the 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...*

Prices Effective January 2011

All Prices Subject to 22% Taxable Service Charge and 8.25% Sales Tax

## *Elegant Package Includes*

*Requires a minimum guarantee of 50 guests*

*Floor Length Ivory Satin Striped Table Linen*

*Complimentary Cake Cutting*

*Champagne Toast*

*Your choice of*

*Chair Cover and Sash*

*Provided by Over the Top Linens*

## *Glamour Package Includes*

*Requires a minimum guarantee of 100 guests*

*Thirty Minute Pre-Reception*

*Seasonal Fresh Fruit and Domestic Cheese Display  
Served with Gourmet Crackers and Sliced French Bread*

*Sparkling Wedding Punch*

*Butler Passed Red and White House Wine*

*Standard Wedding Cake*

*Provided by Who Made the Cake*

*Champagne Toast*

*Your choice of*

*Chair Cover, Sash and Overlay*

*Provided by Over the Top Linens*

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***International and Domestic Cheese Presentation***

*Served with Fruit Garnish, French Bread and Crackers*

*Small Presentation - Serves 50 People*

*\$225.00*

*Large Presentation - Serves 100 people*

*\$425.00*

***Seasonal Fresh Fruit Presentation***

*Served with Poppy Seed Dipping Sauce*

*Small Presentation - Serves 50 People*

*\$250.00*

*Large Presentation - Serves 100 People*

*\$450.00*

***Grilled Vegetable Presentation***

*Served with Avocado and Bleu Cheese Dipping Sauce*

*Small Presentation - Serves 50*

*\$300.00*

*Large Presentation - Serves 100*

*\$550.00*

***Seafood Display***

*Jumbo Peeled Shrimp and Crab Claws*

*Served with Spicy Shallot flavored Cocktail Sauce, Lemon Wedges and Melted Butter*

*Small Presentation - Serves 50*

*Market Price*

*Large Presentation - Serves 100*

*Market Price*

***Pineapple Palm Tree***

*A Unique Display of Fresh Fruit Skewered into a Palm Tree Centerpiece*

*Served with Warm Kahlua Fondue, Honey Poppy Seed or*

*Raspberry Yogurt Dipping Sauce*

*Serves - 100 People \$625.00*

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## COLD HORS D'OEUVRES

Priced per 100 pieces

<i>Crostini with Brie Cheese and Raspberries</i>	<i>\$200.00</i>
<i>Boursin Cheese, Apple and Walnuts on Endive</i>	<i>\$250.00</i>
<i>Assorted Fancy Canapés</i>	<i>\$300.00</i>
<i>Proseutto &amp; Asparagus or Strawberry</i>	<i>\$300.00</i>
<i>Cheese Tortellini Skewer with Pesto Drizzle</i>	<i>\$300.00</i>
<i>Iced Jumbo Shrimp served with Cocktail Sauce</i>	<i>\$350.00</i>
<i>Baby New Potatoes stuffed with Cream Cheese and Caviar</i>	<i>\$300.00</i>
<i>Ceviche Shots</i>	<i>\$350.00</i>
<i>Chocolate Covered Tuxedo Strawberries</i>	<i>\$350.00</i>

## HOT HORS D'OEUVRES

Priced per 100 pieces

<i>Oriental Vegetable Spring Rolls</i>	<i>\$250.00</i>
<i>Firehouse Chicken Drummettes with Creamy Bleu Cheese Dip</i>	<i>\$250.00</i>
<i>Cocktail Meatballs</i>	<i>\$250.00</i>
<i>Petite Quiche</i>	<i>\$250.00</i>
<i>Stuffed Mushroom Caps with Spinach &amp; Cheese or Italian Sausage</i>	<i>\$250.00</i>
<i>Mini Chicken Quesadillas</i>	<i>\$250.00</i>
<i>Black Bean and Corn Empanadas</i>	<i>\$250.00</i>
<i>Fried Shrimp with Spicy Shallot Cocktail Sauce</i>	<i>\$300.00</i>
<i>Mini Chicken or Beef Wellington</i>	<i>\$300.00</i>
<i>Satays of Grilled Beef or Blackened Chicken with Spicy Peanut Sauce</i>	<i>\$300.00</i>
<i>Cocktail Crab Cakes with Tarragon Remoulade</i>	<i>\$350.00</i>
<i>Bacon Wrapped Scallops</i>	<i>\$350.00</i>
<i>Coconut Crusted Shrimp with Plum Sauce</i>	<i>\$350.00</i>

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# Reception

## Mixed Field Greens

*served with Cherry Tomatoes, Olives, Cucumbers, Red Onions and Homemade Croutons*

## Grilled Vegetable Presentation

*served with Avocado and Blue Cheese Dipping Sauce*

## Potatotini Station

*Whipped Garlic and Herb Golden Potatoes*

*served with Grated Cheddar Cheese, Hickory Smoked Bacon Bits & Cilantro Sour Cream*

*Maple Whipped Sweet Potatoes*

*served with Brown Sugar, Crushed Pecans and Miniature Marshmallows*

*all served in a Martini Glass*

## Carving Station

*Choice of Honey Baked Ham, Inside Round of Beef or Cajun Turkey Breast*

*served with Assorted Rolls, Butter and Condiments*

## Choice of Hors d' Oeuvres

### Hot Items

*Oriental Vegetable Spring Rolls*

*Stuffed Mushroom Caps with Spinach & Cheese*

*Petite Quiche*

*Black Bean and Corn Empanadas*

*Mini Chicken Quesadillas*

*Mini Chicken or Beef Wellington*

*Satays of Grilled Beef or Chicken with Spicy Peanut Sauce*

*Crab Cakes with Tarragon Remoulade*

*Coconut Crusted Shrimp with Plum Sauce*

*Bacon Wrapped Scallops*

### Cold Items

*Crostini with Brie Cheese and Raspberries*

*Chicken Salad Served in a Savory Pastry Puff*

*Boursin Cheese, Apple, and Walnuts on Endive*

*Assorted Fancy Canapés*

*Asparagus wrapped with Prosciutto*

*Cheese Tortellini Skewer with Pesto Drizzle*

*Iced Jumbo Shrimp served with Cocktail Sauce*

*Ceviche Shots*

*Selection of Three Hors d' Oeuvres*

*Elegant Package \$60.00*

*Glamour Package \$65.00*

*Selection of Five Hors d' Oeuvres*

*Elegant Package \$65.00*

*Glamour Package \$70.00*

*Complimented with Iced Tea, Gourmet Coffee, Decaffeinated Coffee and a Variety of Herbal Teas*

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# Plated Dinner

All Plated Entrees include Bouquet of Mixed Field Greens, Fresh Seasonal Vegetable, Savory Starch,  
Warm Dinner Rolls with Butter, Iced Tea and Coffee Service

## Roulade of Chicken

*Filled with Spinach, Artichokes and Feta Cheese topped with a Lemon Thyme Sauce*

Elegant Package \$50.00      Glamour Package \$55.00

## Almond Crusted Chicken Breast

*Topped with Spicy Raspberry Sauce*

Elegant Package \$50.00      Glamour Package \$55.00

## Airline Chicken

*Airline Chicken topped with Fruit Salsa*

Elegant Package \$50.00      Glamour Package \$55.00

## Seafood Stuffed Tilapia

*Topped with Zinfandel Cream Sauce*

Elegant Package \$50.00      Glamour Package \$55.00

## Sliced Sirloin

*Topped with Mushroom Ragout*

Elegant Package \$50.00      Glamour Package \$55.00

## Cedar Planked Salmon

*Topped with a Lemon Dill Sauce*

Elegant Package \$55.00      Glamour Package \$60.00

## Pepper Crusted New York Strip

*Topped with Burgundy and Dijon Mustard Sauce*

Elegant Package \$60.00      Glamour Package \$65.00

## Tenderloin of Beef

*Topped with Glazed Shallots and Wild Mushroom Ragout*

Elegant Package \$65.00      Glamour Package \$70.00

## Dual Entree

*Beef Tenderloin Medallion topped with Mushroom Demi Glaze*

*served with your choice of*

*Grilled Chicken Breast topped with Artichoke Cream Sauce*

*Cedar Planked Salmon with a Lemon Dill Sauce*

*Change to Duet of Stuffed Prawns*

Elegant Package \$70.00      Glamour Package \$75.00

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# Dinner Buffet

All Dinner Buffets include  
Warm Dinner Rolls with Butter, Iced Tea and Coffee Service

## Choice of Two Salads

*Mixed Field Greens*  
*Classic Caesar Salad*  
*Spinach Salad*  
*Garden Fresh Pasta Salad*  
*Button Mushroom Salad*  
*Cucumber and Tomato Salad*

## Choice of Entrées

*Eggplant Parmesan with Italian Cheeses and Marinara Sauce*  
*Chicken Picatta with Mushroom Lemon Caper Sauce*  
*Almond Crusted Chicken Breast with Spicy Raspberry Puree*  
*Seafood Stuffed Tilapia with Lemon Thyme Sauce*  
*Charbroiled Flank Steak with Shitake Mushroom Sauce*  
*Roasted Sirloin with Peppercorn Sauce*

## Choice of Three Accompaniments

*Mixed Vegetable Medley*  
*Green Beans Almodine*  
*Grilled Zucchini, Squash and Roasted Red Peppers*  
*Garlic Parmesan Mashed Potatoes*  
*Lemon Roasted Scalloped Potatoes*  
*Wild Rice Pilaf*  
*Herb Roasted New Potatoes*  
*Alfredo Bowtie Pasta*

### Selection of Two Entrees

*Elegant Package \$60.00*      *Glamour Package \$65.00*

### Selection of Three Entrees

*Elegant Package \$70.00*      *Glamour Package \$75.00*

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# Hosted Bar Charge

Per hour, per person

## First Hour

Beer & Wine	\$10.00
Standard Brands	\$12.00
Premium Brands	\$14.00

## Each Additional Hour

Beer & Wine	\$5.00
Standard Brands	\$6.00
Premium Brands	\$7.00

## Bar Charges Based on Consumption

Per drink

Premium Brands	\$7.00
Standard Brands	\$6.00
Domestic Beer	\$4.50
Imported Beer	\$5.00
House Wine	\$6.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

### Premium Brands

*Crown Royal, Dewars Scotch, Absolute Vodka, Tanqueray Gin,  
Bacardi Rum and Jose Cuervo 1800 Tequila*

### Standard Brands

*Cutty Sark Whiskey, Jim Beam Bourbon, Skyy Vodka, Beefeater Gin,  
Bacardi Rum and Jose Cuervo Gold Tequila*

### Imported Beer

*Corona and Heineken*

### Domestic Beer

*Bud Light, Budweiser and Miller Lite*

### Wine by the Bottle

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

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