



Crowne Plaza Houston Northwest

Wedding Menus 2010

With its stylish décor and beautiful ballrooms, Crowne Plaza Houston Northwest is a romantic setting for your upcoming nuptials. The preferred choice of romantic Houston wedding sites, we offer one of the largest ballrooms in the city, easily accommodating up to 700 of your guests. It's the ideal place to say "I do," offering lovely ambiance and 16-foot ceilings. Plan a lavish affair for family and friends or an intimate ceremony for 20 guests at our enchanting Houston wedding reception venue.

Wedding Amenities

- ❖ Selection of Chair Cover from our Vendor Party Cloths
- ❖ Champagne Toast for you and your guests
- ❖ Complimentary Bridal Suite for night of reception
- ❖ Discounted Guest Room Rate for your guests wanting to take the elevator home
- ❖ Complimentary Cake Table provided with hotel linen and décor
- ❖ Complimentary Cake Cutting
- ❖ Dance Floor of customizable size

Guarantees: A minimum guarantee of your anticipated number of guests is required by noon, three business days prior to the event, not subject to a reduction. This is a minimum number for which you will be charged. An increase in the guaranteed attendance will be accepted up to 24 hours before the function. (48 hours on weekends) The hotel will "set" 5% over the final guarantee along with food prepared only 5% over the final guarantee as well. If the guaranteed attendance is not received in the Catering Office, the contracted attendance of guests will serve as the guarantee.

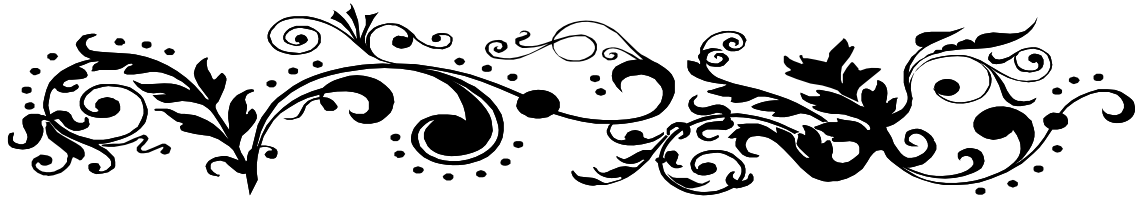
Labor Fees: All cash or hosted bars are subject to a \$75 Bartending Fee. Cocktail Servers may be added to your event at \$30.00 per server per hour. In the event the reception extends past the conclusion times, a charge of \$500 will be incurred for every ½ hour.

Service Charge & Sales Tax: 21% taxable service charge and current state sales tax will be added to all food and hosted beverage prices and audio visual.

Cancellation: Must be in writing and provided to the Catering Office. Should you elect to cancel your event within one hundred twenty (120) days of the function you will be responsible for 50% of the estimated charges; within ninety (90) days, 75% of the estimated charges will apply; sixty (60) days of your function will require a payment of 100% of the estimated charges.

Food Service: All food must be supplied by the hotel. Menu selections, room requirements and all other arrangements must be received thirty (30) days prior to the function. **NO FOOD MAY BE TAKEN OFF HOTEL PREMISES.**

Beverage Service: The Crowne Plaza Houston Northwest as a licensee is responsible for the administration of the sale and service of alcoholic beverages in accordance with the TABC regulation. It is a House Policy therefore, that the hotel must supply all alcoholic beverages. We retain the right to refuse service to anyone at anytime.



Engineering & Audio Visual: We provide a wide range of electrical and audio-visual services. Additional charges apply and are based upon labor hours and rental fees. Please discuss your requirements with your catering manager. All arrangements must be made three (3) weeks prior to arrival in order to guarantee services. Arrangements made on site will result in a late fee set up of \$100.00

Security: The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event. Arrangements may be made for security of exhibits, merchandise, or articles set up for display prior to the planned event at an additional charge. This must be arranged through your catering manager. The hotel shall have final approval on any and all security personnel to be utilized during your event. If, in the sole judgment of the hotel, security is required to maintain order due to the size and nature of your event, the hotel may require you to provide at your expense, uniformed or non-uniformed security personnel. All off site security service must be bonded and licensed in the state of Texas. If requested, proof of insurability name the Crowne Plaza Houston Northwest, as the additional insured must be provided 72 hours prior to your event.

Decorations & Banners: Flowers, candles, and green plants provide a lovely atmosphere to make your special event an outstanding event. You may make arrangements for your floral decorations through our Catering Office. The hotel does not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, carpet tape or other products that could result in damage to the hotel. Please consult the Catering Office for assistance with appropriate display of approved materials. All Banners are hung by hotel staff, and must be delivered to Event Manager 24 hours prior to your event and will incur a fee of \$25.00 per banner hung.

Billing: The hotel requires a 25% deposit of your contracted revenue, which is due upon signing of contract and holding the space on a definite basis. The balance of charges is due 5 business days prior to event, if you are paying by check, 14 days prior to event.



Presentations and Hors D'oeuvres

Displays

Imported and Domestic Cheese Display

Served with Fruit Garnish, French Bread, Crackers

Small Presentation – serves 50 People – 250
Large Presentation – serves 100 People – 450

Fruit Display

Served with Poppy Seed Dipping Sauce

Small Presentation – serves 50 People – 250
Large Presentation – serves 100 People – 450

Grilled Vegetable Display

Served with Avocado & Bleu Cheese Dip

Small Presentation – serves 50 People – 300
Large Presentation – serves 100 People – 550

Vegetable Crudités

Served with Ranch Dip

Small Presentation – serves 50 People – 250
Large Presentation – serves 100 People – 450

Seafood Display

Jumbo Peeled Shrimp and Crab Claws
Accompanied with Spicy Cocktail Sauce,
Lemon Wedges, and Melted Butter

Hors D'oeuvres

Cold Selection

Priced per 100 pieces

Stuffed Cherry Tomatoes with Chicken Salad	250
Ham Rolls with Cream Cheese	300
Assorted Finger Sandwiches	300
Deviled Eggs	250
Crostini with Brie Cheese and Raspberries	200
Assorted Fancy Canapés	300
Cheese Tortellini Skewer with Pesto Drizzle	300
Chocolate Covered Strawberries	300

Hot Hors D'oeuvres

Priced per 100 pieces

Breaded Chicken Tenderloins, accompanied by Sesame Honey Glaze	275
Beef Kabobs with Teriyaki Sauce	300
Oriental Vegetable Spring Rolls	200
Cocktail Meatballs	250
Fried Jalapeno Poppers with Cream Cheese	250
Mini Assorted Quiche	250
Spanakopita with spinach and feta cheese	275
Mini Chicken or Beef Quesadilla Cones	275
Mushroom Caps Florentine	275
Chicken Empanada	275
Satays of Grilled Beef or Blackened Chicken with Spicy Peanut Sauce	300
Black Bean and Corn Empanadas	250
Fried Shrimp with Cocktail Sauce	400
Mini Crab Cakes with Tarragon Remoulade	350

Prices are exclusive of 8.25% sales tax and 21% service charge



Plated Dinner

All Plated Entrees include:

Pre-Reception of Domestic Cheese Display, Vegetable Crudités and Ranch Dip, Wedding Punch,
Mixed Field Greens Salad or Caesar Salad, Fresh Seasonal Vegetable, Savory Starch,
Dinner Rolls, Iced Tea, Coffee Service, Champagne Toast, Chair Covers
(If more than one entrée is selected (maximum 3) all entrées will be charged at the highest price)

Vegetable Purse - 30

Flaky Phyllo Crust filled with Fresh Vegetable Medley

Chicken Monte Carlo – 38

Breast of Chicken topped with Danish Ham, Mozzarella Cheese,
Served with a Light Cream Sauce

Southwest Chicken – 38

Roasted Breast of Chicken topped with Pepper Jack Cheese, Pico De Gallo,
Guacamole Sauce

Pecan Crusted Chicken – 37

Pecan Crusted Chicken with Citrus Butter Sauce

Seafood Stuffed Tilapia – 40

Topped with Zinfandel Cream Sauce

Cedar Planked Salmon - 42

Topped with a Lemon Dill Sauce

Herb Crusted Pork Loin – 39

Herb Crusted Loin of Pork topped with Tri-color Peppercorn Sauce

Tenderloin of Beef – 50

Topped with Glazed Shallots and Wild Mushroom Ragout

London Broil – 38

Marinated Flank Steak in Merlot Mushroom Sauce

(Prices are exclusive of 21% service charge and 8.25% sales tax)



Dinner Buffet

Salads

Caesar Salad
Mixed Field Greens
Pasta Salad
Snow Pea & Shitake Salad
Tomato & Mozzarella Salad
Cucumber & Tomato
Button Mushroom
Spinach Salad

Choice of Dressings:
Ranch, Bleu Cheese, Italian,
Warm Bacon, Balsamic Vinaigrette

Accompaniments

Sautéed Green Beans with
Onions and Red Bell Pepper
Green Bean Amandine
Seasonal Vegetable Medley
Bowtie Pasta with Alfredo or Marinara
Penne Pasted tossed with Olive Oil, Parsley & Basil
Oven Roasted Zucchini & Yellow Squash

Garlic Mashed Potatoes
Lyonnais Potatoes
Wild Rice Pilaf
Herb Roasted New Potatoes
Jasmine and Cilantro Rice
Twice Baked Potato

Wedding Bells

2 Salads
1 Entrée
2 Accompaniments

38 Per Person

Say "I Do"

3 Salads
2 Entrée
3 Accompaniments

45 Per Person

Entrees

*Roasted Sirloin with Caramelized Onions
& Sautéed Mushrooms
*Chicken Piccata with Mushroom Lemon Caper Sauce
*Lemon Pepper Salmon
*Pecan Crusted Chicken with Citrus Sauce
*Chicken Monte Carlo
*Eggplant Parmesan with Italian Cheeses & Marinara
*Seafood Stuffed Tilapia with Zinfandel Cream Sauce
*Soy Marinated Brisket with Honey BBQ Chipotle Glaze

Enhancements

Carving Station
(50 person Minimum)

Steamship Round of Beef 675

Served with Horseradish Sauce, Mustard, BBQ Sauce,
& Silver Dollar Rolls
(Serves 150 guest)

Roasted Tenderloin of Beef 400

Served with Horseradish Sauce, Mustard, BBQ Sauce,
& Silver Dollar Rolls
(Serves 25 guest)

Baked Honey Glazed Ham 200

Served with Mustard and Silver Dollar Rolls
(Serves 35 guest)

Boneless Breast of Turkey 300

Served with Cranberry Relish & Silver Dollar Rolls

Butterfly Kisses

3 Salads
2 Entrée
1 Carving Station
4 Accompaniments

50 Per Person



Beverages

Consumption Bars

Call Brands	\$5.50	\$6.50
Premium Brands	\$6.25	\$7.50
Imported Beer	\$5.50	\$6.00
Domestic Beer	\$4.75	\$5.50
Glass of House Wine	\$5.50	\$6.50
Soft Drinks	\$3.00	\$3.50
Bottled Water	\$3.00	\$3.50

Cash

4 Hour Packages

Beer, Wine, Soft Drinks	\$30.00 Per Person
Call Brands Domestic Beer House Wine & Sodas	\$40.00 Per Person
Premium Brand Domestic & Imported Beer Upgraded Wine Soft Drinks & Bottled Water	\$50.00 Per Person

Premium Brands:

Jack Daniesl, Chivas, Crown Royal,
Absolute, Tangueray, Mount Gay, Cuervo

Call Brands:

Jim Beam, Dewars, Seagrams VO,
Smirnoff, Beefeater, Barcardi Light,
Cuervo Gold

Domestic

Bottled Beer: Coors Light, Budweiser, Bud
Light, Miller Light

Imported: Heineken, Shiner Bock, Corona

Wines

Canyon Road – Merlot, Cabernet, Chardonnay	\$22 Bottle
House Champagne	\$23 Bottle
Domestic Keg of Beer	\$400 keg

Bartender Fees	\$100.00
Cashier Fee	\$100.00
Fees waived with a minimum of \$1000 in sales	

NOTE: The Crowne Plaza Hotel is the only licensed authority to sell and serve liquor for consumption on the premises: Therefore, Alcoholic Beverages are not permitted to be brought onto Hotel Property.

21% service charge on all hosted bars