



CROWNE PLAZA®

WEST PALM BEACH

Congratulations!

*At the Crowne Plaza West Palm Beach Hotel,
we wish you the very best on your wedding day.*

*Let us assist in making this day the most
memorable day of your life. Our experienced
and professional staff will provide elegant
services that are second to none. Our talented
Chef and Culinary Team will prepare an
exquisite meal that will be simply unforgettable.*

*Leave it to us so that your wedding day
will be a day to remember forever!*

*Please contact our Catering Office
about creating your enchanted evening.
Please call the Catering Office at (561) 688-8613
www.westpalmbeachweddings.net*

All Crowne Wedding Package's to Include:

Gourmet White Glove Reception

Traditional Sparkling Cider Toast

Complimentary Votive Candles for each table

Beautiful Oversized Parquet Dance Floor

Chocolate Dipped Strawberries Served With Your Wedding Cake

All Gift Tables, Place Card Table, Bridal Table, Cake Table

*White or Champagne Floor Length Table Linens
& Assorted Color Napkins*

Complimentary Self & Valet Parking for Guests

Private Reception for Bridal Party

Special Room Rates for overnight guests, based on availability

Wedding Menu Tasting for up to (4) Guests

*Complimentary Newlywed Suite with Sparkling Water, Chocolate Dipped
Strawberries & Breakfast for Bride & Groom the Next Morning*

Discounted Hospitality Suite

An additional \$500.00 fee will apply should the ceremony take place at the Hotel

Daytime Wedding Reception Package

• *One-Hour Cocktail Reception* •

Farmers Market Display
Imported and domestic Cheeses, Fresh Fruits and Berries

Crisp Vegetable Crudite with Cooling Dips

Salad Selections

Please select one (1) from the list below

Crowne Salad

Field Greens, Teardrop Tomatoes, Cucumbers, Shredded Carrots
with choice of dressing

Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan,
House made Garlic Croutons and Traditional Dressing

Tropical

Mesclun Greens, Hearts of Palm, Citrus Segments, Teardrop Tomatoes,
Candied Walnuts with Citrus Vinaigrette

Above served with Wheat, Sesame, Sourdough and Ciabatta Rolls and Butter

Plated Lunch Selection

Chicken Marsala

*Boneless Breast of Chicken, With Marsala Wine and Mushroom Demi Glace
\$30.00++ per guest*

Chicken Mediterranean

*Sautéed with White Wine, Roma Tomatoes,
Onions, Spinach, Mushrooms, Roasted Peppers and Fresh Herbs
\$30.00++ per guest*

Sun-Dried Tomato Chicken

*Grilled Breast of Chicken,
Stuffed with Sun-Dried Tomatoes and Goat Cheese
Served with Creamy Sun-Dried Tomato Sauc
\$30.00++ per guest*

Chicken Saltimbocca

*Chicken Breast Stuffed with Prosciutto and Cheese
\$30.00++ per guest*

Bronzed Mahi Mahi

*With Parsley-Lemon Almond Butter
\$35.00++ per guest*

Grilled Atlantic Salmon Filet

*With Tomato, Farragon and Shitake Cream
\$35.00++ per guest*

**Please keep in mind we can customize any entree to your liking*

*All entrees served with our Chef's Choice of Accompaniments
Chocolate Dipped Strawberries Served with Wedding Cake*

Evening Wedding Reception Package

• *One-Hour Cocktail Reception* •

Farmers Market Display
Imported and domestic Cheeses, Fresh Fruits and Berries

Crisp Vegetable Crudite with Cooling Dips

White Glove Butler Passed Hors D'oeuvres:
Please select three (3) from the list below

Miniature Crab cakes with Remoulade Sauce

Coconut Shrimp with Mango Dipping Sauce

Blinis with American Caviar and Sour Cream

Brie and Raspberry Kisses

Spinach and Feta Triangles

Roasted Tomato Bruschetta

Vegetable Spring Rolls with Sweet and Sour Sauce

Chicken Sate with Thai Dipping Sauce

Chicken Quesadillas with Three Pepper Salsa

Teriyaki Beef Skewers with Peanut Sauce

Miniature Rubeens

Miniature Beef Wellingtons

See our Hors d'oeuvres Menu for Carving and Action Stations
and additional Specialty Items to Enhance Your Reception

Dinner

Salad Selections

Please select one (1) from the list below

Crowne Salad

*Field Greens, Teardrop Tomatoes, Cucumbers, Shredded Carrots
with choice of dressing*

Caesar Salad

*Crisp Romaine Lettuce, Shaved Parmesan,
House made Garlic Croutons and Traditional Dressing*

Tropical

*Mesclun Greens, Hearts of Palm, Citrus Segments, Teardrop Tomatoes,
Candied Walnuts with Citrus Vinaigrette*

Above served with Wheat, Sesame, Sourdough and Ciabatta Rolls and Butter

Plated Entrée

Chicken Mediterranean

*Sautéed with White Wine, Roma Tomatoes,
Onions, Spinach, Mushrooms, Roasted Peppers and Fresh Herbs
\$48.00++ per guest*

Sun-Dried Tomato Chicken

*Grilled Breast of Chicken,
Stuffed with Sun-Dried Tomatoes and Goat Cheese
Served with Creamy Sun-Dried Tomato Sauce
\$48.00++ per guest*

*Grilled Salmon
Golden Pommery and Caviar Sauce
\$55.00++ per guest*

*New York Strip Steak
Gorgonzola Butter
\$55.00++*

*Pan Seared Florida Grouper
Fresh Florida Grouper, Topped with Crabmeat
and Hollandaise Sauce
\$58.00++ per guest*

*Snapper Cioppino
Red Snapper sautéed in Cioppino Sauce,
Garnished with Fresh Mussels and Clams
\$58.00++ per guest*

*Jumbo Stuffed Shrimp
Drawn Butter
\$60.00++ per guest*

*Filet Mignon
8oz Tender Filet served with Béarnaise or Green Peppercorn Sauce
\$60.00++ per guest*

Duet Plates – Choose One (1)

Petite Filet Mignon and Grilled Salmon

\$65.00++ per guest

Petite Filet and Baked Stuffed Shrimp

\$70.00 ++ per guest

Petite Filet Mignon and Lobster Tail

\$75.00++ per guest

All entrees served with our Chef's Choice of Accompaniments

**Prices listed do not include open bar or soft drinks*

**Please keep in mind we can customize any entree to your liking*

Chocolate Dipped Strawberries Served with Wedding Cake

Gourmet Coffee Bar

*Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Tazo Teas,
Flavored Syrups, Freshly Whipped Cream, Sugar Ticks, Chocolate Shavings,
Cinnamon Sticks*

Children's Meal Selections

(Ages 2-12)

Fruit Cup

Chicken Tenders and French Fries, Brownie

\$25.00++ per guest

All Food and Beverage is subject to a 22% Service Charge and 6% Sales Tax

Wedding Items

The Hotel will gladly accept items for the wedding and reception no later than four (4) business days prior to the event.

Unless requested and available the Hotel will not provide any items that may be used in ceremonial proceedings.

Floral arrangements, ceremonial decorations and designer linens or chair covers may be arranged on your behalf.

Cake Cutting Ceremony

Your Entertainer (DJ or Band) will be responsible for executing the cake cutting, garter and flower toss. This ceremony will take place at a certain time the entertainer feels appropriate. Please be certain to have this agreement arranged prior to the event taking place. The Hotel is not responsible for initiating these ceremonies.

Vendor Meals

It is not your obligation to provide a meal for the vendors who are working your event. The Hotel does suggest however, that you consider providing a meal for a vendor who may be working six or more hours for your event. The Hotel will provide you with suggestions for a light and simple menu choice.

The final details of your event are to be submitted to the Catering/Conference Services Department at least two weeks prior to your event so that our entire staff may prepare to accommodate your needs.

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be allowed to bring food and beverages into the hotel. We are at your service to custom design a menu for you and to accommodate your special requests which will ensure the success of your event.

Event Rooms

Much of the success of your event depends on the atmosphere of your surroundings. At the Crowne Plaza West Palm Beach, we understand the importance of this, and we will work with you to achieve the overall experience you desire. The attendances you anticipate as well as the set-up you require are the primary factors in your event room assignment. Revisions in these requirements may necessitate changes to a more suitable room. Likewise, our schedule of room rental fees is based upon your group's program. Revisions in factors such as group counts, times, dates, meal events, or set-up may necessitate revision of rental fees. Crowne Plaza West Palm Beach reserves the right to assign your event space based on all factors.

Damages

It is the responsibility of the patron to assume full responsibility for any damages to The Hotel property caused by the patron, their guests or the agents of the patron (i.e., bands, display companies, etc.)

Pricing

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed Banquet Event Order.

Alcoholic Beverages

Crowne Plaza West Palm Beach is the only licensee authorized to sell and serve alcoholic beverages on the premises. Liquor for individual consumption and hospitality suites may be purchased through our Room Service Department or arranged through your conference services representative. Crowne Plaza West Palm Beach reserves the right to request identification from any guest as well as the right to refuse service.

Payment Policy

Please refer to your contract for specific payment terms. Any payments received within (7) business days prior to the event must be by certified funds, credit card or cash.

Signature: _____