Gold Wedding Package

Menu $89/ pp

Customized Wedding Tasting For Bride and Groom

White Gloved Butler Passed Hors D'oeuvres

Champagne Toast

Wine Service with Dinner

Gourmet Three Course Meal

Customized Wedding Cake

Four Hour Bar Service with Premium Brand Cocktails

Mirrored Tiles with Votive Candles

Classic Cream or Black Linen

Deluxe Bridal Suite with Chilled Bottle of Champagne

Special Overnight Room Rates for Wedding Guests

Reduced Parking Rates for your Guests

Your Personal Wedding Consultant will offer
Recommendations for Florists, Photographers, Videographers, DJs, Bands

FOUR HOUR PREMIUM BAR SERVICE

Smirnoff Vodka, Beefeater Gin, Cutty Sark Scotch, Bacardi Rum, Captain Morgan Rum, Jim Beam Bourbon, Jack Daniels Whiskey, Jose Cuervo Tequila, Christian Brothers Brandy
Copper Ridge House Wine, Domestic Beer, O'Doul's, Corona, Heineken, Amstel Light and Soft Drinks

BUTLER PASSED HOR D'OEUVRES COURSE

Choice of Three Passed Hor D'oeuvres during Cocktail Hour

Cold Selections

Smoke Trout with Celery, Apple and Walnut Black Bread
Asparagus & Proscuitto Roll
Celery Barquettes with Blue Cheese and Walnut Canapé
Stuffed Fingerling Potato with Mushroom, Goat Cheese and Bacon

Hot Selections

Mini Spinach Quiche
Shrimp or Vegetable Spring Roll
Chicken or Beef Satay
Crab Stuffed Mushroom Caps
Artichoke Hearts with Goat Cheese

STARTER

choice of

Roasted Plum Tomato Soup with Parmesan Cheese Croutons and Basil Crème Fraiche

Wild Forage Mushroom Soup Drizzled with Truffle Oil

Roasted Vegetable Soup with Couscous

Golden Lentil Soup with Smoked Ham and Tomato

Baby Romaine Salad with Parmesan Cheese, Garlic Focaccia Croutons and Caesar Dressing

Mizuna & Frisee Salad with Orange Segments, Candied Walnuts and Apple Vinaigrette

Mixed Baby Greens with Roasted Pine Nuts, Dried Cherries and Pancetta, and Sherry Vinaigrette

Prices Subject to Applicable Tax and 21% Service Charge

ENTRÉE

choice of

Herb Roasted Chicken

Creamy Garlic and Mushroom Polenta, Green Beans and Rosemary Butter Sauce

Mushroom Stuffed Chicken Breast

Whipped Potatoes, Steamed Broccoli, Green Peppercorn Sauce

Grilled Filet of Salmon

Leeks, Olives, Tomato, Arugula, Fennel, Scallion and Romesco Sauce

Grilled New York Strip Steak

Sour Cream Twice Baked Potato, Steamed Broccoli, Red Wine Sauce

Parmesan Crusted Tilapia

Chardonnay Cream Sauce, Roasted Red Potatoes, Buttered Green Beans

Balsamic Grilled Vegetables

Drizzled with Sun-Dried Tomato Vinaigrette and served with Wild Mushroom Risotto

Crowne Plaza Combo

Petite Filet Mignon and Herb Roasted Breast of Chicken

Twice Baked Potato, Steamed Green Beans,

Red Wine Sauce, Rosemary Butter Sauce

DESSERT

Specially Selected Custom Designed Wedding Cake

Gourmet Coffee and Tea Service

Prices Subject to Applicable Tax and 21% Service Charge

Wedding Package Information

CUISINE:
Our wedding package menus are examples of our Chef's exquisite cuisine. Clients are welcome to customize the menu to meet their specific needs. Brides and Grooms are offered the opportunity to sample our Chef's exquisite cuisine at a private tasting. Prices and menus are confirmed 1 month prior to the wedding date to ensure the highest quality. Applicable sales tax and 21% service charge will be added to all food and beverage items. Outside food and beverage is prohibited and Crowne Plaza Chicago Metro does not permit the removal of any foods provided by the Hotel.

BEVERAGES:
A Four Hour Bar is offered to your guests throughout the evening. You may choose to add additional hours for an additional cost.

EVENT DÉCOR AND PREMIUM LINEN:
Please consult with your Catering Manager should you require decorations. All decorations must be approved by the hotel. Backdrops, Lighting, Audio/Visual, Premium Linen, and Event Décor can all be arranged by the hotel.

CEREMONIES:
Wedding ceremonies are welcomed at the hotel. A set up fee of $5.00 per person is applie.

SMOKING AREAS: All function rooms are non-smoking.

DEPOSITS AND PAYMENTS:
Upon confirmation, an initial deposit of $2,000.00 of the food and beverage minimum is required to reserve the space. 50% of the food and beverage minimum is required 6 months prior to the event. Advanced deposits are non-refundable and can be made by credit card, cash, cashier's check, money order, or certified funds. Final payment is due 5 days prior with a credit card, cash, cashier's check, money order, or certified funds. Final payment will also require a credit card to hold on file for any event incidentals.

GUARANTEES:
Final attendance and complete floor plans are to be returned to the Catering Manager 5 days prior to the event.

DISCOUNTS:
10% Discount off the package prices are provided for Friday and Sunday Weddings.