



*Crowne Plaza
Houston
River Oaks*





*Your Dream
Honeymoon
is on Us!*

Book your wedding celebration with us, spend \$5,000 USD or more, and receive a Honeymoon On Us Visa® Prepaid Card worth up to \$1,250 USD to spend on your honeymoon at any Crowne Plaza worldwide or at any hotel

You Spend	You Get
\$5,000	\$250
\$10,000	\$500
\$15,000	\$750
\$20,000	\$1,000
\$25,000	\$1,250

For more information visit
www.crowneplaza.com/honeymoononus



Top 10 Reasons

To Pick Crowne Plaza River Oaks

1. **Personal wedding consultant**
2. **Bridal suite the night of your event**
3. **Ballroom space with any package**
4. **Complimentary cake cutting**
5. **Custom menus & packages for each individual couple**
6. **All-inclusive event packages**
7. **Central location**
8. **Honeymoon on us promotion**
9. **Discounted guest room rate for your family & friends**
10. **Discounted parking**

Meet Our Extraordinary Team!



Jeana Auger
Catering Manager

Jeana grew up in Houston aspiring to follow in the footsteps of her uncle, Nash D'Amico, seasoned restaurant owner of D'Amico's Italian Market Café. She studied business and graduated from St. Edward's University in 2006. Since then, she has found her niche in social catering sales through her gained experience at places like Marriott Westchase, Reliant Stadium and the George R. Brown Convention Center. Whether it's a wedding, birthday celebration, gala or a baby shower, Jeana enjoys coming up with new and exciting ways to make sure that her client's events are unforgettable.



Chef Brian Pashkoff
Executive Chef

Brian, a Houston native finished a formal three year ACF apprenticeship with the Westin Hotel. His culinary background and travels includes places of gastronomic satisfaction such as Austin, TX, Charlotte, NC, Richmond, VA, San Francisco, CA and Boston, MA with Omni Hotels, Driskell Hotel, and Tables of Content Catering. Brian creates cuisine exemplifying his passion for savory foods followed by tantalizing desserts. As Chef of our Reeds Restaurant, he has created a superb new menu and delivers top quality dishes. In addition he can customize grand-style banquets for top corporate accounts, weddings, bar mitzvahs, and other social events.



Juan Rovira
Banquet Manager

Juan has been with us for 11 years and in the industry for over 20. He came to us after gaining much experience at places such as the Hilton Southwest, Petroleum Club Houston, Holiday Inn Select, and the Marriott Courtyard. Juan and his team are always sure to go above and beyond all expectations by creating innovative displays and setups. He and his staff make sure you and all of your guests feel at home and cater to your every need. His goal is to ensure that every guest leaves the hotel happy and wanting to come back for all of their events!

Twinkle

(Plated Entrée)

Menu Includes Warm Bread, Coffee & Tea
A Choice of Three Hors d'oeuvres, One Salad &
One Entrée

Salads

Baby Arugula, Spiced Apples, Figs & Walnuts with
Orange-Cinnamon Vinaigrette

Baby Spinach Salad, Cranberries, Shaved Fennel &
Toasted Almonds with Basil Dressing

Field Greens, Seedless Cucumbers, Grape Tomatoes
& Carrots with Italian & Ranch Dressings

Entrées

Wild Mushroom-Poblano Stuffed Chicken with a
Cumin Seed Emulsion, Mascarpone Polenta &
Roasted Vegetables

Seared Beef Tenderloin Medallions with Caramelized
Red Onion Sauce, Chèvre Mashers & Buttered
Asparagus

Herb Seared Sea Bass with Sweet Potato Croquettes,
Oven Roasted Baby Tomatoes & Wilted Spinach,
with a Zesty Lemon Emulsion

Coriander Marinated Salmon with Tomato Chive
Broth, Roasted Onion Polenta, Asparagus & Carrots

**With Decorative Linen, Wedding Cake &
Champagne Toast \$66.00**

Without Decorative Linen \$57.00





Shimmer

(Plated Dual Entrée)

Menu Includes Warm Bread, Coffee & Tea
A Choice of Four Hors d'oeuvres, One Salad &
One Entrée

Salads

Mixed Farmhouse Tomatoes,
Seared Artichokes, Green Olives &
Shaved Manchego Cheese

Chèvre Thyme Custard, Roasted Apple
Compote, Spiced Texas Pecans &
Spring Greens

Entrées

Seared Petit Beef Tenderloin & Mushroom
Stuffed Chicken with Mascarpone Potatoes &
Haricots Verts

Basil Seared Chicken & Grilled Shrimp with
Roasted Corn Risotto,
Persian Carrots & Zucchini

Mustard Seed Beef Tenderloin & Crab Cake
with Au Gratin Potatoes, Oven Roasted
Tomatoes & Sautéed Zucchini

Grilled Mahi Filet & Rock Shrimp, Asparagus
Risotto, Persian Carrots & Zucchini,
Finished with a Sweet Brandy Butter

**With Decorative Linen, Wedding Cake &
Champagne Toast \$78.00
Without Decorative Linen \$69.00**



Sparkle

(Buffet)

Menu Includes Warm Bread, Coffee & Tea
A Choice of three Hors d'oeuvres &
All Menu Items Listed Below

Salads

Baby Spinach Salad, Toasted Almonds & Figs,
Tossed in a Honey Vanilla Dressing

Roasted Vegetable Salad

Entrées

Chicken & Basil Crepes with
Pink Peppercorn Sauce

Cinnamon Infused Short Loin with
Brandy Shallot Glaze

Crispy Salmon with Leeks & Tomatoes

Sides

Mustard Seed Whipped Potatoes

Sweet Potato & Tarragon Risotto

Seasonal Vegetables

**With Decorative Linen, Wedding Cake &
Champagne Toast \$80.00
Without Decorative Linen \$71.00**



Glitter

(Buffet)

Menu Includes Warm Bread, Coffee & Tea
A Choice of Three Hors d'oeuvres

Salads

Mixed Greens , Dried Tomatoes & Ricotta
Baby Romaine Salad with a Thyme Dressing

Entrées

Crispy Seared Chicken with Apple Butter
Braised Short Ribs with a Rosemary Tomato Sauce

Sides

Parmesan Herb Whipped Potatoes
Seasonal Vegetables

**With Decorative Linen, Wedding Cake &
Champagne Toast \$65.00
Without Decorative Linen \$56.00**

Hors d'oeuvres

Chicken

Smoked Chicken & Herb Tomato Pizza
Cornmeal Griddle Cakes with Pulled Chicken &
a Green Olive Tapenade
Roasted Chicken in a Pepper Phyllo Pocket
Adobo Chicken Beggar's Purse
Potato Crusted Chicken Skewers

Beef

Roasted Sliced Tenderloin
with a Tomato Blue Cheese Salad
Andouille Sausage Turnovers
Short Rib Rubeens

Seafood

Mini Crab Cakes with a Smoked Tomato Sauce
Salmon, Mascarpone & Green Olive Fritters
Lobster Empanada

Vegetarian

Heirloom & Green Tomato Salad
on a Cilantro Flatbread
Lemon Thyme Chèvre & Candied Figs
in a Pastry Tart Shell
Mini Vegetable Skewers
Wild Mushroom & Asiago Pizza
Antipasto Skewer
Risotto Bites with an Onion Dipping

Reception Displays

Artisanal Cheese Selection

Handcrafted Cheeses Garnished with Fresh Berries,
Dried Fruits and Nuts & Accompanied by Savory Crackers

\$250.00 per 50 guests

\$475.00 per 100 guests

Antipasto & Grilled Vegetable Tray

A Selection of Italian Meats, Cheeses, &
Marinated Vegetables with Toasted Focaccia & Baguettes

\$350.00 per 50 guests

\$575.00 per 100 guests

Seafood Bar

Jumbo Shrimp, Oysters on the Half Shell &
Snow Crab Claws

Cocktail Sauce, Mignonette Vinaigrette,
Lemons & Tabasco

\$375.00 per 50 guests

\$700.00 per 100 guests



Reception Displays

Upscale Slider Bar

Bison Burgers, Smoked Mozzarella Cheese & a Lemon Thyme Mayonnaise
Angus Beef with a Caramelized Onion Coulis
Seafood Burger with Tomato Basil Salad & Basil Aioli
Caramelized Leeks, Lemon Aioli & Mascarpone Basil Cheese
\$12.00 Per Guest

Carving Stations

\$50.00 Carving Attendant Fee for Each Station

Salmon En Croûte,
Filled with Shitake Mushrooms &
Fresh Crab Meat
\$220.00 serves 20 guests

Pepper Crusted Roasted Rib Eye,
Red Wine Demi, Horseradish Cream,
Dijon Mustard & Mini Rolls
\$215.00 serves 50 guests

Grain Mustard Pork Loin,
Apple Raisin Chutney,
Tarragon Mustard &
Baking Soda Biscuits
\$200.00 serves 40 guests



Desserts That Dazzle

Mini Cupcake Tower

Delicate Mini Cupcakes, Chocolate, Vanilla & Red Velvet
\$12.00 per guest

Chocolate Fountain

Dark or Milk Chocolate Served with Strawberries, Pineapple,
Pound Cake, Marshmallows & Graham Crackers for Dipping
\$16.00 per guest

Viennese Pastry Station

Mini Pastries to Include Fruit Tarts, Éclairs & Chocolate Truffles
\$14.00 per guest



Cheers

Bar & Wine

A Minimum of \$300 is Required to Have a Bar Set-up
A Bartender Fee of \$125 is Charged for All Bars
Please Select One of the House Levels of Bar Offerings
Beer & Wine is Included with All Bars

Call

Smirnoff Vodka
J&B Scotch
Beefeaters Gin
Seagram's 7 Whiskey
Bacardi Light Rum
Sauza Gold Tequila
Jack Daniels Bourbon

Premium

Absolute Vodka
Tanqueray Gin
Dewar's Scotch
Bacardi Dark Rum
Cuervo Gold Tequila
Crown Royal Whiskey
Makers Mark Bourbon

Ultimate

Grey Goose Vodka
Bombay Sapphire Gin
Ten Cane Rum
Johnny Walker Black Scotch
Patron Tequila
Crown Reserve Whiskey
Knob Creek Bourbon

Domestic Beer

Budweiser, Bud Light,
Coors Light, Miller Lite,
Shiner Bock, Michelob Ultra

Imported Beer

Corona, Heineken, Bass,
Dos Equis, Amstel Light

Hosted Bar by the Drink

Call Brand Selections \$6.00 per drink
Premium Brand Selections \$7.00 per drink
Ultimate Brand Selections \$8.00 per drink
Domestic Beer Selections \$4.25 each
Imported Beer Selections \$5.25 each
Wine \$7.75 per glass
Soft Drinks \$3.00 each
Bottled Water \$3.00 each

Cash Bar

Call Brand Selections \$6.50 per drink
Premium Brand Selections \$7.50 per drink
Ultimate Brand Selections \$8.50 per drink
Domestic Beer Selections \$4.50 each
Imported Beer Selections \$5.50 each
Wine \$8.25 per glass
Soft Drinks \$3.00 each
Bottled Water \$3.00 each

Package Bars

Prices are Per Guest, Two Hour Minimum Applies
Includes Domestic & Imported Beer, Wine & Soft Drinks

Domestic Beer & Wine

Two Hours \$19.00+
Three Hours \$24.00+
Four Hours \$29.00+

Call Brands

Two Hours \$21.00+
Three Hours \$26.00+
Four Hours \$31.00+

Premium Brands

Two Hours \$23.00+
Three Hours \$28.00+
Four Hours \$33.00+

Ultimate Brands

Two Hours \$26.00+
Three Hours \$32.00+
Four Hours \$38.00+

Please Ask Your Catering Manager for the Current Wine, Champagne & Sparkling Wine List

No Alcohol, Beer or Wine is Allowed To Be Brought Onto the Premises!



General Information

Booking & Billing

The hotel requires a 25% non-refundable deposit of estimated charges to book the space. We accept credit cards, cash & checks. The balance will not be due until 10 days prior to your function with a Credit Card on File as a method to guarantee any overage.

Service Charge and Sales Tax

Food, Beverage and Audio Visual is Subject to 21% Service Charge.

Food, Service Charges and Labor/Attendant Fees are Subject to 8.25% Sales Tax.

Room Rental is Subject to 6% Sales Tax.

Guest Rooms

All packages include complimentary suite 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.

Parking

Valet & Self - Parking is available at the hotel.

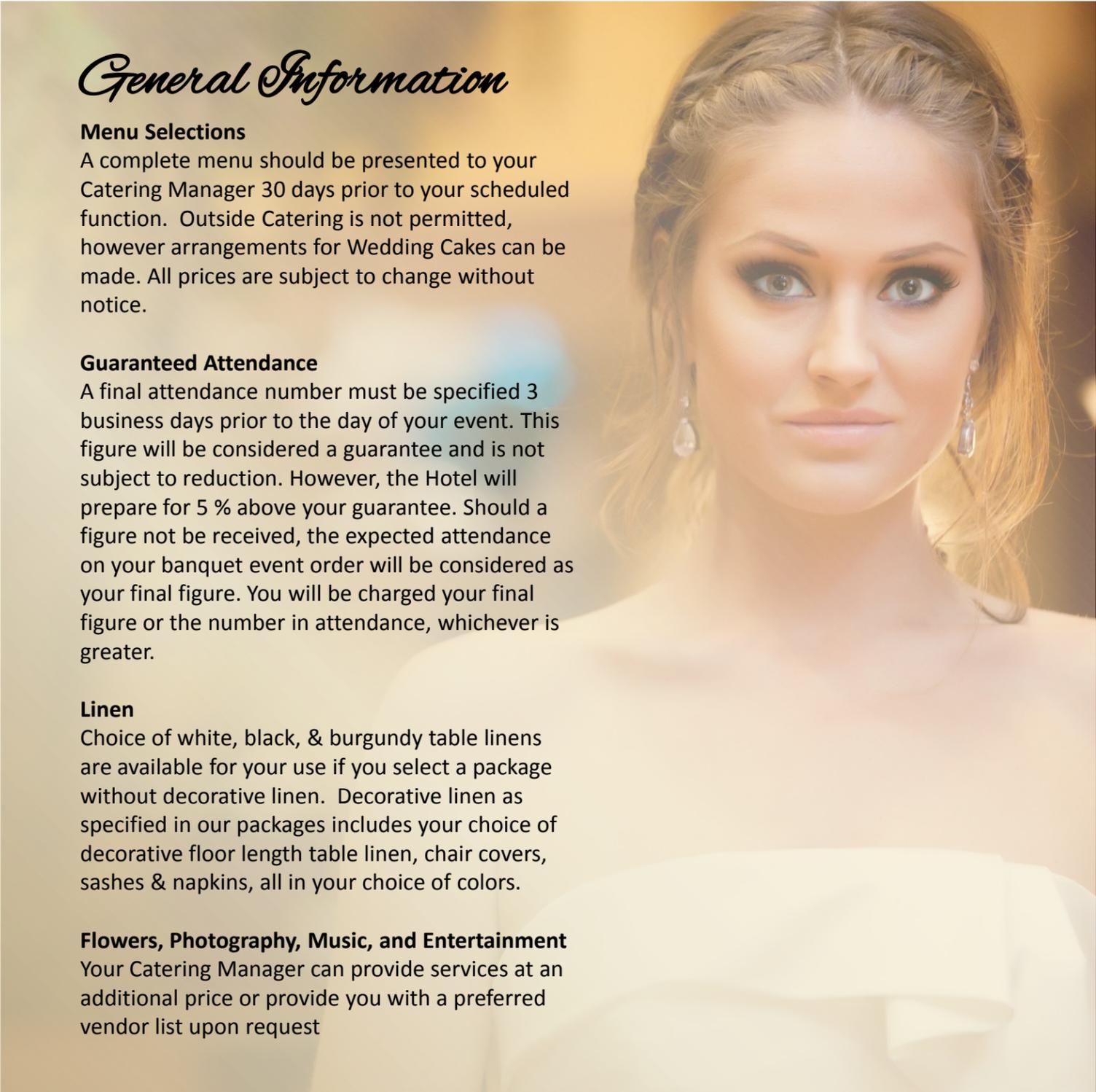
Parking fees can be individually paid by your guests or applied to your master account at the following rates:

Self Parking Events \$5.00

Valet Parking Events \$8.00

Overnight Self Parking \$8.00

Overnight Valet Parking \$14.00



General Information

Menu Selections

A complete menu should be presented to your Catering Manager 30 days prior to your scheduled function. Outside Catering is not permitted, however arrangements for Wedding Cakes can be made. All prices are subject to change without notice.

Guaranteed Attendance

A final attendance number must be specified 3 business days prior to the day of your event. This figure will be considered a guarantee and is not subject to reduction. However, the Hotel will prepare for 5 % above your guarantee. Should a figure not be received, the expected attendance on your banquet event order will be considered as your final figure. You will be charged your final figure or the number in attendance, whichever is greater.

Linen

Choice of white, black, & burgundy table linens are available for your use if you select a package without decorative linen. Decorative linen as specified in our packages includes your choice of decorative floor length table linen, chair covers, sashes & napkins, all in your choice of colors.

Flowers, Photography, Music, and Entertainment

Your Catering Manager can provide services at an additional price or provide you with a preferred vendor list upon request



CROWNE PLAZA®

HOUSTON RIVER OAKS

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