

WEDDING INFORMATION AND POLICIES

Deposits

A deposit of \$1,000.00 is due at the time of booking. No event is considered definite until a deposit and signed contract are received. All deposits are non-refundable. Additionally, cancellation charges apply to all cancelled bookings. Your contract will indicate a payment and cancellation schedule.

Food and Beverage

It is the policy of the Crowne Plaza Indianapolis Airport that all food and beverage must be purchased from our facility in compliance with the State of Indiana Liquor laws and the Indiana Board of Health requirements. We are unable to allow groups or individuals to bring food and beverage into any public space. Additionally, we are unable to allow any non-consumed food and beverage item(s) to be taken from the facility. All food and beverage prices are subject to a 21% service charge and applicable state and local taxes – currently 9%.

Guarantees

Please notify your sales manager within three (3) business days (72 hours) prior to your event by 10:00 am with the exact number of guests attending your event. We will consider this number to be the guarantee for which you will be charged even if fewer guests actually attend the event. If your guarantee is not received 72 hours in advance of your event, not to include holidays or weekends, we will consider your contracted attendance figure as your guarantee.

Decorations

The Crowne Plaza Indianapolis Airport requests that nothing be posted, nailed, pinned, taped or otherwise attached to the walls, floors, furniture or other parts of the building. Please note that attaching items without proper authorization may result in damage charges. Please ask for assistance if you need items affixed, so that no damage to the building occurs. No confetti of any kind is permitted. If confetti is used, a \$500.00 cleaning fee will be assessed.

WEDDING PACKAGE

Includes the Following:

Tables, Chairs, Fine China, Flatware and Glassware
White Linen Tablecloths complimented with Napkins to match your wedding colors
Mirrors with Two Votive Candles per Banquet Table
Skirted Tables for Place Cards, Gifts, Wedding Cake and Head Table
Staging for Head Table, Band or Disc Jockey
Dance Floor
Cutting and Service of your Wedding Cake
On-Site Personal Wedding Coordinator
Menu Tasting for the Bride and Groom
A Suite Upgrade for the Bride and Groom
Champagne Toast for the Bride and Groom

1 Hour Cocktail Reception

Vegetable Crudités with Dipping Sauces
Sliced Fresh Seasonal Fruit & Berries with Yogurt Sauce |
Imported and Domestic Cheese Display with Assorted Crackers

Items / Services Available at an Additional Charge

Special Guest Room Group Rate for Your Out-Of-Town Guests
Chair Covers / Sashes
Floor Length Linens
Wedding Ceremony and Rehearsal Dinner Space
Speciality Centerpieces
Custom Pipe and Drape
Coat Check Room
Charger Plates
Dressing Room
Custom Lighting
Ceremony Fee

PLATED MENU OPTIONS

SALADS

Tossed Garden Salad

Fresh Chopped Iceberg Lettuce Topped with Julienned Radish, Carrot Curls, Tomato Wedges and English Cucumbers Served with Choice of 2 Dressings

Caesar Salad

Fresh Chopped Romaine Hearts Tossed with House-Made Caesar Dressing, Croutons and Grated Parmesan Cheese

Spinach Salad

Fresh Baby Spinach Garnished with Mandarin Oranges, Fresh Sliced Mushrooms and Pan Fried Bacon Finished with Pancetta Vinaigrette

ENTRÉES

Seared Tender Boneless Breast of Chicken

Accompanied by Marsala, Piccata or Dijonnaise Sauce. Served with Truffle Infused Mashed Potatoes, Honey Dill Baby Carrots - \$26

Chicken Breast

Filled with Mozzarella Cheese, Spinach and Sun-Dried Tomatoes, Served with Herbed Orzo Pasta, Julienne Carrots, Zucchini and Yellow Squash - \$32

Romano-Crusted Chicken

Served with a Wild Rice Blend, Medley of Zucchini, Yellow Squash, Fresh Carrots and Red Pepper - \$26

Tender Sliced Sirloin With Demi-Glace Sauce

Served with Parmesan Twice Baked Potato, Seasoned Green Beans, Button Mushrooms and Caramelized Onions - \$36

8 oz. Filet Mignon With Pink Peppercorn Sauce

Served with Truffle Infused Mashed Potatoes, Medley of Zucchini, Yellow Squash, Fresh Carrots and Red Pepper - \$40

Seared Boneless Breast of Chicken and Tender Slice of Sirloin

Served with Parmesan Twice Baked Potato, Julienne Carrots, Zucchini and Yellow Squash - \$40

Children's Dinners (Ages 10 and under)

Chicken Tenders and French Fried Potatoes or Grilled Hamburger and French Fried Potatoes \$9.95

Includes freshly baked rolls and butter, salad. Chef's entrée accompaniments include starch and vegetable, house coffee and iced tea. Prices are per person, subject to service charge and sales tax.

BUFFET MENU OPTIONS

Salad – Choice of Two

Tossed Garden Salad, Caesar Salad, Spinach Salad with Mushrooms & Cherry Pancetta Vinaigrette, Tortellini Salad
Potato Salad, Chilled Fresh Fruit, Greek Salad

Starches – Choice of One

Garlic Mashed Potatoes, Whipped Potatoes, Rice Pilaf, Scalloped Potatoes, Rosemary Red Potatoes, Herbed
Orzo Pasta

Vegetables – Choice of One

Asparagus, Vegetable Medley, Broccoli, Zucchini & Yellow Squash, Buttered Baby Carrots, Green Beans Amandine,
Buttered Corn, Snow Peas

Entrees – Choice of Two or Three

Chicken Marsala, Chicken with Garlic and Fresh Roma Broth
Sautéed Chicken with Red Pepper Coulis
Tenderloin Tips in Shiitake and Portabella Mushroom Sauce
Sliced USDA Choice Sirloin with Shiitake Mushroom Sauce
Sliced Pepper Crusted Pork Loin with Dried Cherry Sauce
Vegetable Penne
Pecan-Encrusted Salmon

Two Entrée - \$31

Three Entrée - \$34

Children ages 10 and under \$9.95

Includes freshly baked rolls and butter, choice of two salads, one starch and vegetable, and two or three entrée's, house coffee and iced tea. Prices are per person, subject to service charge and sales tax.

BAR PACKAGES

House Beer, Wine & Soft Drinks

Domestic Beer, House Brand Merlot and Chardonnay, Assorted Sodas
Four Hours - \$17.50, Five Hours - \$22.50

Premium Beer, Wine & Soft Drinks

Imported & Domestic Beer, Premium Brand Merlot and Chardonnay, Assorted Sodas
Four Hours - \$22.50, Five Hours - \$27.50

House Brands

Barton Rum, Barton Gin, Barton Rum, Montezuma Blue Tequila, Canadian Superior Whiskey, Kentucky Tavern Whiskey, Black & White Scotch, Amaretto, 2 Choices Domestic Keg, House Chardonnay and Merlot
Four Hours - \$27.50, Five Hours - \$32.50

Call Brands

Smirnoff Vodka, Tanqueray Gin, Myers Platinum Rum, Jose Cuervo Gold Tequila, Seagrams 7 Whiskey, Jim Beam Whiskey, J&B Rare Scotch, Amaretto, 1 Choice Domestic Keg, 1 Choice Imported Keg, Call Chardonnay and Merlot
Four Hours - \$31.50, Five Hours - \$36.50

Premium Brands

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgan Rum, Jose Cuervo Silver Tequila, Crown Royal, Jack Daniels, Makers Mark, Chivas Regal, Paul Mason VS, Bailey's Amaretto, 1 Choice Domestic Keg, 1 Choice Imported Keg Premium Chardonnay, Merlot and 1 Additional Wine
Four Hours - \$36.50, Five Hours - \$41.50

ADDITIONAL BEVERAGE SELECTIONS

Cash Bar - Individual Guests Pay for Each Drink Consumed

House Brands - \$4.75	Domestic Beer - \$4.50 bottle
Call Brands - \$6	Imported Beer - \$5.25 bottle
Premium Brands - \$6.25	House Wine - \$5 glass
Soft Drinks - \$2.50	

Wine / Keg

House Wine - \$26 bottle	Domestic Keg Beer - \$350 / keg
House Champagne - \$35 bottle	Imported Keg Beer - \$450 / keg

Prices are per person unless noted otherwise, subject to service charge and sales tax A \$50 bartender charge applies on bar packages and cash bars. \$10.00 per hour over (3) three hours. Bartender charge waived for bar packages with minimum \$400 liquor sales. There is a (1) one-hour minimum for all bars.

LATE NIGHT SNACKS

Coney Island Hot Dogs and Fries

Jumbo All Beef Hot Dogs Served with Coney Beef Sauce, Mustard, Relish and Dices Onions, Shoestring Fries and Ketchup - \$7

Fruit and Donuts

Fresh Sliced Fruit Display with Dip and Assorted Cake and Yeast Donuts, Served with Hot Chocolate and Coffee - \$8

Grand Chocolate Fountain

Our Grand Chocolate Fountain Overflowing with Belgium Chocolate, Served with Assorted Cubed Fruit, Strawberries, Cubed Angel Food Cake, Cubed Pound Cake, Pretzel Bites, Marshmallows and Whipped Cream - \$13

Mini Angus Hamburgers and Cheese Bites with Fries

Miniature Certified Angus Burgers Grilled and Served on Petit Hamburger Buns with Sliced Pickle (1/2 with Cheese) and Shoestring French Fries - \$9

Pizza Party

Assorted 16" Pizzas Cut Into 8 Slices, Served with Parmesan Cheese and a Side of Crushed Red Pepper - \$11 Pizza

Nacho Bar

Tricolored Tortilla Chips, Chili Sauce, Shredded Cheese, Hot Melted Cheese, Sour Cream, Onion, Diced Grilled Chicken and Jalapenos - \$9

Prices are per person unless otherwise noted, subject to service charge and sales tax.