

CROWNE PLAZA INDIANAPOLIS AIRPORT

BANQUET INFORMATION AND POLICIES – PAGE 1 OF 2

Packages

Packages for your event may be delivered to the hotel no more than two (2) business days prior to the day of your event, as the hotel has limited storage space available. Notify your Catering Manager or Crowne Meetings Director of the number and size of any packages you expect. To ensure proper delivery, the following information must be included on all packages:

Crowne Plaza Indianapolis Airport
2501 South High School Road Indianapolis, IN 46241
Hold for: Name of Guest Picking Up Package(s)
Event Name / Event Date
Attn: Catering Manager / Crowne Meetings Director

Written permission is required for any heavy equipment to be brought into the facility. The Crowne Plaza Indianapolis Airport is not responsible for transferring any equipment to / from meeting rooms.

Parking

Complimentary parking is available for all hotel guests.

Decorations

Nothing can 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 with affixing items so that no damage to the building occurs. Confetti or smoke / fog machines are not permitted. Helium balloons are not permitted. If used, a \$500 cleaning fee will be assessed.

Security

The Crowne Plaza Indianapolis Airport assumes no responsibility for damage, loss of merchandise or articles left on property prior to, during and following your event. Special arrangements can be made for a security officer. If such service is required, your Catering Manager or Crowne Meetings Director will make those arrangements and the cost will be added to your bill. In the event you or your guests damage the property, you will be held fully responsible for all replacement and/or repair charges as determined by hotel management. All security must be contracted through the facility, no exceptions will be allowed.

Tax Exemption

Only legitimate "fund-raising" events are exempt from Indiana sales tax with respect to food and beverage. IN State Law does not allow any organization to be tax exempt from alcoholic beverages. A tax-exempt certificate must be on file prior to these events with acceptable proof that the event is a fund-raiser. Please consider that even if your organization is tax exempt, you are exempt for a food function only when the event is a fund-raiser or for elementary, high school or college students.

Audio-Visual / Electrical / Telephone Requirements

Electrical and telephone requirements will be arranged through the hotel's Convention Services Department. All requirements must be submitted, in writing, to the hotel's Catering/Convention Services Department 3 weeks prior to the Convention start date. For your planning convenience, our in-house AV supplier offers comprehensive support and services. Services include set-up and teardown of basic audio-visual equipment, computers, data projectors, sound systems, and stage lighting and video camera packages. Technical assistance for operation of all audio-visual equipment is available with advance notification. Contact the on-site audio-visual manager for equipment, consultation and technical labor quotes.

Billing and Deposits

Payments for all events must be made in advance unless Direct Bill status has been approved. If Direct Bill has not been established, a deposit in the amount of 50% of estimated charges or a credit card number must be submitted to your Catering Manager or Crowne Meetings Director with a contract. For all social events, a deposit equal to the amount of room rental fee is due at the time of booking. No event is considered definite until a deposit and signed contract are received. All deposits are nonrefundable; your contract will indicate a payment and cancellation schedule.

We reserve the right to assess a cancellation fee on all cancelled bookings based on current rental rates on function room space guaranteed and then cancelled as follows: 6 months or more-no charge, 6-3 months 35%, 3-2 months 75%, 1 month or less 100%.

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Banners

Only the facility Engineering staff may hang banners. Inform your Catering Manager or Crowne Meetings Director if you wish to display a banner; a \$20 per banner charge will be added to your bill for this service.

Electrical, Phone Lines and Internet Access

If your event requires special electrical needs for bands, disc jockeys, exhibitors or other special equipment, we will make all necessary arrangements through our Engineering Department. Local phone lines and high speed Internet access are also available. Costs for these services will be quoted based on specific group requirements.

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 Indiana Board of Health requirements and the State of Indiana Liquor laws. 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.

Guarantees

Guarantees are required 72 hours prior to your event by 10:00 A.M. with the exact number of guests attending your event. Guarantees for Tuesday must be submitted no later than 10 A.M. on Friday.

We will consider this number to be the guarantee for which you will be charged even if fewer guests attend the event. If a guarantee is not received 72 hours in advance of your event, not to include holidays or weekends, we will consider your contract attendance figure as your guarantee and bill accordingly.

Menus and Room Arrangements

Rooms are assigned according to the anticipated number of attendees. Should your numbers increase or decrease, we respectfully reserve the right to assign a room more appropriate for the size of your group. As other groups may

be utilizing the same room(s) prior to or following your event, please follow the agreed time schedule. Rooms requested on a 24-hour basis will incur additional fees.

Your Catering Manager or Crowne Meetings Director will need menu, room arrangements and all other information pertinent to the success of your event, 10 business days prior to the event. We will be happy to make arrangements for those attendees with dietary restrictions when possible and with advance notification. All entrée pricing is per person unless otherwise noted.

CONTINENTAL BREAKFAST.

THE CONTINENTAL 11

Fresh Chilled Juices - Choice of Two
Orange, Grapefruit, Cranberry, Apple or Tomato
Assorted Breakfast Pastries

THE CROWNE CONTINENTAL 16

Fresh Chilled Juices – Choice of Two
Orange, Grapefruit, Cranberry, Apple or Tomato
Sliced Fresh Fruit with Berries and Yogurt
Assorted Breakfast Pastries, Breads and Bagels
Sweet Butter, Cream Cheese, Honey and Preserves

HEART HEALTHY 14

Fresh Chilled Juices – Choice of Two
Orange, Grapefruit, Cranberry, Apple or Tomato
Fruit Smoothies and Yogurt
Sliced Seasonal Fresh Fruit
Assorted Muffins and Bagels with Sweet Butter
and Flavored Cream Cheese

Continental breakfasts include house coffee and tea.

Prices are per person. A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

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BREAKFAST BUFFET.

THE AMERICANA

17

Fresh Chilled Juices - Choice of Two
Orange, Grapefruit, Cranberry, Apple or Tomato
Fluffy Scrambled Eggs
Breakfast Potatoes
Choice of Crispy Bacon or Grilled Sausage, Pork
or Turkey
Assorted Dry Cereals with Milk
Variety of Breakfast Pastries

THE PLAZA

20

Fresh Chilled Juices - Choice of Two
Orange, Grapefruit, Cranberry, Apple or Tomato
Fluffy Scrambled Eggs or Sunrise Casserole
Breakfast Potatoes
Biscuits and Gravy
Choice of Two
Crispy Bacon, Virginia Ham or Sausage
Grand Marnier French Toast or Belgium Waffles
Served with Warm Maple Syrup, Fruit Preserves
and Whipped Cream

A minimum of 25 guests required. Breakfast Buffets include house coffee and tea. Buffets are based on two hours of service.

Prices are per person. A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change

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PLATED BREAKFAST ENTREES.

MONTE CARLO 15

Fluffy Scrambled Eggs
Crispy Bacon or Grilled Sausage
Served with Breakfast Potatoes

EGGS BENEDICT 16

Poached Eggs and Canadian Bacon
Served on a Toasted English Muffin
Topped with Hollandaise Sauce
Served with Breakfast Potatoes

CINNAMON SUPREME FRENCH TOAST 16

Cinnamon French Toast Dipped in Egg Batter
Grilled to a Golden Brown with Warm Maple Syrup
Crispy Bacon or Sausage

DOWN HOME BREAKFAST 17

Grilled Sirloin Steak
Fluffy Scrambled Eggs
Served with Breakfast Potatoes

HEART HEALTHY 15

Egg Beaters
Turkey Bacon or Turkey Sausage
Fresh Fruit Cup or Yogurt with Berries
Whole Wheat Toast

HOOSIER BISCUIT & GRAVY 14

Buttermilk Biscuits with Sausage Gravy
Fluffy Scrambled Eggs
Served with Breakfast Potatoes

BREAKFAST ENHANCEMENTS

Ham, Egg and Cheese Croissants (Substitute Sausage or Crispy Bacon)	5.95
Quiche Diamonds	5.95
Ham and Fluffy Scrambled Eggs	5.95
Biscuits with Cheese and Sausage	5.95
Fresh Fruit Yogurt Martini with Granola	4
Omelet Station	6.95
Belgian Waffle Station	6.95

Attendant charge applies to stations, \$50 first hour, \$25 each additional hour.

A minimum of 25 guests is required. Plated breakfast entrees include house coffee and tea.

Prices are per person. A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

LIGHT LUNCHEONS AND SALADS

FRESH AND HOT

18

Cup of Chef's Soup du Jour
Choice of One Meat and Cheese on a Croissant
Meats - Ham, Turkey, Chicken or Tuna Salad
Cheeses - Monterey Jack or American
Homemade Potato Salad and Sliced Fresh Fruit

DELI-SUB

18

Sliced Roast Beef, Turkey, Ham, Swiss and Cheddar
Cheeses, Sliced Onion, Tomato and Leaf Lettuce
Served on a Deli Sub with a Kosher Pickle Spear
with Pasta Salad

CHICKEN CAESAR WRAP

18

Diced Chicken, Romaine Lettuce, Parmesan Cheese
and a Light Caesar Dressing Wrapped in a Soft Tortilla
Served with Homemade Potato Salad or Chips

EXPRESS BOX LUNCH

18

Choice of Ham, Turkey, Chicken Salad or
Tuna Salad and Monterey Jack Cheese on choice of a
Croissant or White or Whole Wheat Hoagie Roll
Served with Chips

VEGGIE WRAP

17

Roasted Vegetables Wrapped in a Soft Tortilla
Served with Homemade Potato Salad or Chips

PIZZA

15.95

14" Large Pizza with Choice of Two Toppings

CAESAR SALAD

12

Traditional Caesar Salad with Crisp Romaine Lettuce
Garlic Croutons and Fresh Parmesan Tossed in a
Caesar Dressing

Served with Grilled Chicken - 15
Served with Blackened Shrimp - 16

ASIAN CHICKEN SALAD

17

Fresh Mixed Greens with Asian Vegetables, Peanuts
and Sliced Grilled Chicken Breast Served with a Soy-
Peanut Vinaigrette Dressing

BLACK & BLEU BISTRO STEAK SALAD

17

Blackened Bistro Steak, Crisp Romaine Lettuce and
Tear Drop Tomatoes Topped with Balsamic Vinaigrette,
Crumbled Maytag Bleu Cheese and Tabasco Onions

TOMATO GORGONZOLA SALAD

13

Sliced Beef Steak Tomatoes with Red Onion and
Gorgonzola Topped with Balsamic Vinaigrette Dressing

Light luncheons and salads include house coffee, tea, and
dessert. Salads include soup and house bread with sweet
butter.

Prices are per person. A 21% service charge and sales tax
will be added. A \$50 charge applies to all unsatisfied
minimums. Menu prices are subject to change.

LUNCHEON BUFFETS.

HOT BUFFET.

TWO ENTRÉES	25
THREE ENTRÉES	28

ENTRÉES

Chicken Marsala
Rosemary Chicken
Romano Chicken
Fried Chicken
Chicken Parmesan
St. Louis Style Pork Ribs
Roasted Pork Loin
Vegetable or Meat Lasagna
Beef Bordelaise
Swiss Steak Jardinière
Pulled Pork BBQ Beef
Sliced Sirloin of Beef
Baked Salmon
Herb Encrusted Tilapia

SALADS – CHOICE OF TWO

Fresh Garden Salad
Homemade Potato Salad
Tortellini Salad
Marinated Vegetables
Cole Slaw
Chilled Fresh Fruit
Spinach Salad
Pasta Salad
Caesar Salad
Tomato and Gorgonzola Salad

COLD BUFFET.

CARNEGI DELI	24
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DELI MEAT AND CHEESES

Roast Beef, Corned Beef, Hard Salami, Ham, Smoked Turkey, Assorted Deli Cheeses Including American, Swiss, Cheddar and Pepper Jack, Sliced Onion, Ripe Tomato, Leaf Lettuce and Kosher Dill Pickle Spears
 Served with Assorted Deli Breads

SALADS – CHOICE OF TWO

Fresh Garden Salad, Potato Salad, Tortellini Salad, Marinated Vegetables, Cole Slaw, Chilled Fresh Fruit, Spinach Salad with Mushrooms, Pasta Salad, Caesar Salad and Tomato with Gorgonzola Salad

CHEF'S GARDEN	20
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SALADS – CHOICE OF THREE

Sliced Fresh Fruit, Mixed Garden Salad, Fresh Spinach, Six Salad Toppings and Two Dressings

MEATS – CHOICE OF TWO

Julienne of Turkey or Ham
 Wraps: Chicken, Vegetable, Turkey or Roast Beef

A minimum of 30 guests required. A \$3 per person fee applies to guarantees under 30 guests. All buffets include house coffee and tea, house bread with sweet butter and dessert. Hot buffet includes seasonal vegetables, potato or pasta and house bread. Cold buffet includes soup.

Prices are per person. A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

LUNCHEON ENTRÉES.

ROMANO CRUSTED CHICKEN 20

Romano Crusted Chicken with Garlic Whipped Potatoes and Sherry Cream Sauce

BEEF TENDERLOIN 29

Stuffed Beef Tenderloin with Sun Dried Tomatoes and Boursin Cheese Served with New Potatoes

BEEF BORDELAISE 20

Beef Tenderloin Tips Sautéed with Onions and Mushrooms Finished in a Rich Bordelaise Sauce Served with Egg Noodles

VEGETABLE LASAGNA 18

Layers of Fresh Vegetables, Mozzarella Cheese and Pasta in a Creamed Spinach Sauce

ROASTED PORK LOIN 24

Slow Roasted Pork Loin with Wild Mushroom Sauce Served with Rice Pilaf

BAKED NORWEGIAN SALMON 23

Fresh Salmon Filet Served with Dill Sauce and Vegetable Cous Cous

GRILLED FLANK STEAK 23

Flank Steak Sautéed with Peppers and Onions with Mushroom Sauce Served with New Potatoes

ENCRUSTED TILAPIA 23

Crusted with Parmesan Cheese Served with Fresh Vegetables and Rice Pilaf

LASAGNA 19

Pasta Layered with Meat Sauce, Ricotta and Mozzarella Cheese

CHICKEN PARMESAN 21

Breaded Boneless Breast of Chicken Topped with Marinara Sauce, Mozzarella and Parmesan Cheese Served with Fettuccini

CHICKEN MARSALA 21

Boneless Breast of Chicken Lightly Sautéed with Marsala Served with Roasted New Potatoes

AMISH ROASTED CHICKEN 21

Amish Roasted Chicken with Fresh Herbs Served with Potato Pancakes

STRIP SIRLOIN 24

Slow Roasted Strip Sirloin Sliced Thin, Served with Red Wine Mushroom Sauce and Whipped Potatoes

VEGETARIAN WELLINGTON 19

Sautéed Vegetables with Boursin Cheese Wrapped in Puffed Pastry Served with Roasted Red Pepper Coulis and Wilted Spinach

PASTA PRIMAVERA 17

Herb Roasted Vegetables with Penne and Pesto

Add Chicken or Scallops - \$20, Add Shrimp - \$21

A minimum of 20 guests required. Luncheon entrées served with house coffee and tea, garden salad or soup and house breads with butter and a dessert. Prices are per person. A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

THEMED BUFFETS.

MEXICAN 25

Seasoned Taco Meat, Fajita Style Chicken, Sautéed Peppers and Onions, Soft Tortillas and Taco Shells, Refried Beans, Spanish Rice, Tortilla Chips with Spicy Cheese Sauce, Shredded Lettuce, Cheddar Cheese, Chopped Tomatoes, Onions, Sliced Jalapenos, Guacamole and Sour Cream

ITALIAN 29

Parmesan Chicken, Chicken Marsala, Lasagna, Italian Sausage with Fresh Peppers and Onions, Oven Roasted Potatoes, Green Beans Almondine, Assorted Pasta and Mediterranean Vegetables, Caesar Salad and Pasta Salad

PIZZA 22

Three Choices of Two Topping Pizza includes Garlic Bread Sticks with Cheese Sauce, Tossed Salad and Pasta Salad Toppings – Pepperoni, Sausage, Beef, Ham, Bacon, Olives, Onion, Green Pepper, Mushroom and Cheese

Specialty Items Available Upon Request - \$23

ALL AMERICAN 24

Grilled Black Angus Burger, All Beef Hot Dog, Potato Salad, Baked Beans, Corn on the Cob, Leaf Lettuce, Sliced Tomato, Sliced Onion, Assorted Condiments and Bakery Breads, Bratwurst Served with Sauerkraut

TASTE OF PHILLY 29

Make Your Own Beef and Chicken Cheese Steaks with Peppers, Onions and Mushrooms, Assorted Italian Breads, Caesar Salad, Tossed Salads, French Fries and Homemade Cookies

DOWN HOME 24

Fried Chicken, BBQ Brisket, Bratwurst, Macaroni and Cheese, Mashed Potatoes with Gravy, Corn, Green Beans, Cole Slaw and Potato Salad

Choice of 2 Entrees - \$25

Choice of 3 Entrees - \$27

A minimum of 30 guests required. A \$3 per person fee applies on guarantees under 30 guests. Theme Buffets include house bread with sweet butter, house coffee, tea and dessert.

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HORS D'OEUVRES.

HOT

Bacon Wrapped Scallops – 50 Pieces	260
Sausage and Cheese Stuffed Mushrooms	200
Seafood Stuffed Mushrooms	225
Meatballs	200
Chicken Drumettes	200
Chicken Tenders	210
Buffalo Wings	240
Egg Rolls	190
Beef Wellington	260
Chicken Wellington	250
Mini Crab Cake	260
Beef Kabob	225
Chicken Quesadilla	195
Baked Brie*	240 Sm, 300 Lrg
Crostini with Filet of Beef	260
Black Bean Southwestern Spring Roll	200
Coconut Crusted Shrimp	300
Spanikopita with Spinach and Feta Cheese	290

COLD

Jumbo Cocktail Shrimp	350
Shrimp Shooters	385
Deli Salad Finger Sandwiches	190
Canapés	240
Prosciutto and Melon	190
Deviled Eggs	140
Chocolate Dipped Tuxedo Strawberries	290
Fruit and Cheese Skewers	225
Cheese Ball with Crackers	90
Boursin Stuffed Cherry Tomatoes	190
Smoked Turkey and Ham Pinwheels	190
Seasonal Fresh Fruit*	185 Sm, 350 Lrg
Garden Vegetables with Dip*	185 Sm, 350 Lrg
Imported and Domestic Cheeses*	225 Sm, 375 Lrg
Imported and Domestic Olive Tray*	190 Sm, 375 Lrg
Antipasto*	185 Sm, 350 Lrg
Tapas Display*	185 Sm, 350 Lrg
Smoked Salmon Display*	195 Sm, 350 Lrg

Prices are per 100 pieces except where noted. *Small serves 40-50, large serves 150.

A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

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CARVING STATION.

STEAMSHIP ROUND OF BEEF 525

Serves Approximately 250

BEEF TENDERLOIN 300

Serves Approximately 25

BAKED SUGAR CURED HAM 225

Serves Approximately 50

ROAST INSIDE ROUND OF BEEF 290

Serves Approximately 100

OVEN ROASTED TURKEY BREAST 290

Serves Approximately 50

ROAST PORK LOIN 200

Serves Approximately 30

Carving Stations include Silver Dollar Rolls. Attendant charge of \$50 for first hour, \$25 per hour for each additional hour applies.

Prices are per person. A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

DINNER BUFFET.

TWO ENTRÉES	33
THREE ENTRÉES	35

ENTRÉES

Chicken Marsala
 Rosemary Chicken
 Fried Chicken
 Chicken Parmesan
 Romano Chicken
 Vegetable Penne
 Vegetable Lasagna
 Meat Lasagna
 Beef Bordelaise
 Swiss Steak Jardinière
 St. Louis Style Pork Ribs
 Sliced Sirloin of Beef
 Roasted Pork Loin
 Pecan-Encrusted Salmon
 Encrusted Tilapia

CHOICE OF TWO SALADS

Fresh Garden Salad
 Potato Salad
 Marinated Vegetables
 Tortellini Salad
 Cole Slaw
 Chilled Fruit
 Spinach Salad with Mushrooms
 Greek Salad
 Pasta Salad
 Caesar Salad
 Tomato and Gorgonzola Salad

BUFFET CARVING STATIONS

Prime Rib	5
Baked Sugar Cured Pit Ham	4
Smoked Turkey Breast	4
Inside Round Tenderloin Beef	5.50

A minimum of 30 guests required, \$3 per person fee applies to guarantees under 30. A \$50 carving fee applies to Carving Stations. Dinner Buffet served with house coffee and tea, house breads with butter, seasonal vegetable, potato or pasta and dessert.

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DINNER SOUPS AND SALADS

SOUPS

Lobster Bisque	4.50
Manhattan Clam Chowder	4.50
Crab and Sherry Bisque	4.50
Grandma's Chicken Noodle	4.00
Baked French Onion	4.50
Corn Chowder	4.50

ALA CARTE SALADS

Exotic Garden Salad	5
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Fresh Peppers, Hearts of Palm and Artichoke Hearts on a Bed of Exotic Greens with Raspberry Vinaigrette

Caesar Salad	4
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Crisp Romaine Lettuce Tossed with Homemade Caesar Dressing and Fresh Grated Parmesan Cheese and Garlic Croutons Tomatoes

Mediterranean Salad	4.50
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Mediterranean Style Grilled Vegetables Served Over a Bed of Fancy Greens with Balsamic Vinaigrette

Iceberg Wedge	5
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Crisp Lettuce Wedge with Bacon, Grape Tomatoes, Croutons and Bleu Cheese Dressing

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DINNER ENTRÉES.

ROMANO CRUSTED CHICKEN 26

Romano Crusted Chicken With Garlic Whipped Potatoes and Sherry Cream Sauce

VEGETARIAN WELLINGTON 22

Herb Roasted Vegetables with Boursin Cheese Wrapped in a Puff Pastry and Served with Roasted Red Pepper Coulis and Wilted Spinach

CHICKEN MARSALA 24

Boneless Breast of Chicken Lightly Sautéed with Marsala, Served with Roasted New Potatoes

AMISH ROASTED CHICKEN 26

Amish Roasted Chicken with Fresh Herbs Served with Roasted New Potatoes

ROAST TENDERLOIN OF BEEF 33

Roast Tenderloin of Beef Served with Madeira Sauce and Twice Baked Potato

PRIME RIB 32

Roasted Prime Rib with Three Onion Au Jus and Horseradish Sauce Served with a Baked Potato

BEEF OF TENDERLOIN 37

Stuffed Beef Tenderloin with Sun Dried Tomatoes and Boursin Cheese Served with New Potatoes

STEAK DELMONICO 36

Steak Delmonico Topped with Caramelized Onion Served with Garlic Whipped New Potatoes

ROAST PORK LOIN 26

Slow Roasted Pork Loin with Wild Mushroom Sauce Served with Rice Pilaf

PECAN-CRUSTED SALMON 29

Pecan-Crusted Salmon Over a Julienne of Fennel Heirloom Tomatoes and Scallions Served with Vegetable Cous Cous

PAST PRIMAVERA 21

Herb Roasted Vegetables with Penne Pasta and Pesto Sauce
With Chicken, Scallops or Shrimp – 24,
With Salmon - 28

SURF & TURF MARKET PRICE

Filet Mignon with Lobster Tail Served with a Baked Potato

ENCRUSTED TILAPIA 27

Crusted with Parmesan Cheese Served with Fresh Vegetables and Rice Pilaf

PORK CHOP 31

Topped with Basil, Mozzarella and Tomato Pinot Grigio Sauce Served with Roasted New Potatoes

NEW YORK STRIP MARKET PRICE

All Natural Aged Sirloin Strip Served with Seasonal Vegetables and Baked Potato

Prices are per person. A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

COMBINATION DINNERS.

TOP SIRLOIN & SALMON	38
GRILLED CHICKEN & PETITE FILET MIGNON	36
ROASTED CHILEAN SALMON & PETITE FILET OF BEEF	42
CHILEAN SALMON & BREAST OF CHICKEN	42
ROASTED PORK LOIN & BREAST OF CHICKEN	28
PETITE FILET MIGNON & GRILLED SHRIMP	40

A minimum of 20 guests required. Combination Dinners served with house salad or daily soup selection, Chef's choice of starch and seasonal vegetables, house breads with butter, house coffee and tea. Additional salads and desserts priced separately.

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DESSERTS.

CHEF'S CHOICE OF PLATED AND BUFFET DESSERTS

Chocolate Fudge Brownie

German Chocolate Cake

Carrot Cake

Peach Pie

Carmel-Apple Pie

Cherry Pie

Apple Cobbler

Creamy Lemon Layered Cake

ALA CARTE DESSERTS

Red Velvet Cake	4.50
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New York Cheesecake	4
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Turtle Brownie Cheesecake	4.50
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Tiramisu Torte	5
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Key Lime Pie	5
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Dessert Station - Petit Fours, Mini-Cheesecakes, Chocolate Éclairs and Lemon Curd Bars	8
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Sundae Bar – Vanilla and Chocolate Ice Cream, Banana, Crushed Nuts, Hot Fudge, Strawberry Sauce and Whipped Cream	8
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Banana Foster and Cherry Jubilee	8
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TEMPTATIONS.

BREAKFAST

Assorted Breakfast Breads	28 dozen
Bagels with Flavored Cream Cheese	30 dozen
Assorted Danish, Croissants, Muffins	28 dozen
Assortment of Donuts	26 dozen
Breakfast Bars	26 dozen
Assorted Cereals	2.25 box

SNACK ITEMS

Assortment of Homemade Cookies	28 dozen
Chocolate Fudge Brownies	34 dozen
Full-Size Candy Bars	26 dozen
Trail Mix	20 pound
Whole Seasonal Fruit	2.25 each
Fresh Sliced Fruit	3.50 person
Assortment of Ice Cream Novelties	3.75 each
Assorted Fruit Yogurt	2.75 each
Granola Bars	26 dozen
Supreme Nuts	26 pound
Peanuts	23 pound
Potato Chips with Dip	16.95 pound
Pretzels with Dip	16.95 pound
Popcorn	10 bowl
Dessert Bars	28.95 dozen
Soft Warm Pretzels	3.50 each
Tortilla Chips with Salsa	16.95 pound
Nacho Cheese	7 quart
Guacamole	13.50 pint
Individual Bags of Chips	2 each

BEVERAGES

Chilled Vegetable or Fruit Juices	3 each
Hot Chocolate or Assorted Herbal Teas	2 each
Starbucks® Premium Coffee	45 gallon
Fresh Brewed House Regular or Decaffeinated Coffee	16 pot, 35 gallon
Fresh Orange, Cranberry or Apple Juice	15.95 carafe
Iced Tea or Lemonade	24 gallon
Assorted Regular and Diet Sodas	2.50 each
Spring Water	3 each
Fruit Smoothies	3.25 each
Milk	1.75 carton, 12.95 carafe

A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

THEME BREAKS.

ICE CREAM SUNDAE BREAK 14.50

Chocolate, Vanilla and Strawberry Ice Cream
Chocolate, Strawberry and Butterscotch Sauce
Chocolate Sprinkles, Maraschino Cherries, Sliced Bananas
Chopped Nuts and Whipped Cream
House Coffee and Tea
Assorted Sodas, Lemonade and Bottled Water
Attendant Provided for One Hour

7TH INNING STRETCH 12

Peanuts in the Shell, Cracker Jack and Popcorn
Warm, Soft Pretzels with Spicy Mustard and
Nachos with Jalapeno Cheese Sauce
House Coffee and Tea
Assorted Sodas, Lemonade and Bottled Water
Add Ball Park Franks - 14

SWEET TOOTH 10

Assortment of Homemade Cookies
Chocolate Fudge Brownies and Mini Éclairs
Coffee and Tea
Assorted Sodas and Bottled Water
Add Chocolate Fountain with 3 Dippings - 13

JUNK FOOD BREAK 11

Cracker Jack, Dessert Bars, Assorted Candy Bars
Potato Chips with Dip and Pretzels
House Coffee and Tea
Assorted Sodas and Bottled Water

FITNESS BREAK 12

Assortment of Sliced Fresh Fruit
Granola Bars
Whole and Dried Fruits
Crisp Fresh Vegetables with Dip
House Coffee, Tea and Bottled Water

FRUIT AND FIBER 10

Assorted Yogurts with Berries
Granola Bars and Assorted Muffins
Peanuts, Assorted Fruit and Vegetable Juices
House Coffee

A minimum of 15 required. Package breaks are based on a 30-minute period of service and replenishment.

Prices are per person. A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

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ALL DAY BREAK PACKAGES.

EXECUTIVE BREAK - TIER 1 18.50

EARLY MORNING

Assorted Breakfast Bakeries
House Coffee and Tea

Choice of Two Juices

Orange, Apple, Cranberry, Grapefruit or Tomato

MID AFTERNOON

Seasonal Sliced Fruit Display
Refresh of Early Morning Beverages

AFTERNOON

Freshly Baked Jumbo Cookies
House Coffees, Lemonade and Iced Tea

Choice of Two

Granola Bars, Brownies, Chips, Pretzels
and Snack Mix

ALL DAY BEVERAGE PACKAGE 10

House Coffee, Decaffeinated Coffee
Hot Tea, Iced Tea
Assorted Sodas
Add Bottled Water to Any All Day Package – 2 Per Person

EXECUTIVE BREAK - TIER 2 22

EARLY MORNING

Breakfast Pastries and Flavored Yogurts
Assorted Breakfast Bakeries
House Coffees and Tea

Choice of Two Juices

Orange, Apple, Cranberry, Grapefruit or Tomato

MID-MORNING

Seasonal Sliced Fruit Display and Granola Bars
Refresh of Early Morning Beverages

AFTERNOON

Domestic Cheese and Vegetable Crudités
Display With Crackers
Sliced French Bread, Petit Fours and Gourmet Mixed Nuts
House Coffee, Iced Tea and Lemonade

A minimum of 15 guests required. All Day Break Packages and are based on a 30-minute period of service and replenishment. Prices are per person.

Prices are per person. A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

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BAR AND BEVERAGE SERVICES.

House Brands	5 cash, 4.50 host
Call Brands	6.50 cash, 6 host
Premium Brands	6.75 cash, 6.25 host
Domestic Bottled Beer	4.50 cash, 4 host
Imported Bottled Beer	5.25 cash, 5 host
House Wine	5 cash, 5 host
Premium Wine	6.75 cash, 6.25 host
Soft Drinks	2.50 cash, 2 host

WINE AND KEG BEER

House Wines	28 bottle
House Champagne	35 bottle
Domestic Keg Beer	360
Imported Keg Beer	Market Price

OTHER BEVERAGES

Juices	3 bottle
Bottled Water	3 bottle
Fruit Punch	28 gallon

HOSPITALITY ROOM SETUPS

Stir Sticks	2 dozen
Plastic Glasses	5 dozen
Cocktail Napkins	10 bundle
Bloody Mary Mix	14 32 oz. bottle
Sweet-N-Sour Mix	14 32 oz. bottle
Orange Juice	25 gallon
Grapefruit Juice	25 gallon
Tonic Water	2.50 can
Club Soda	2.50 can
Sodas	3 can
Garnishes	15 dozen per item
Lemon Twists, Lime Wedges, Olives, Maraschino Cherries	
Ice	10 bus tub

Charges for hospitality setups apply to hospitality suites when liquor is not provided by the facility. These are included in all cash and host pricing.

A \$50 bartender charge per bartender applies to host and cash bars, plus a \$10 fee per hour applies to bars over 3 hours. There is a 1-hour minimum on all bars.

Prices are per person. A 21% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

HOURLY BAR PACKAGES

PREMIUM BRANDS

3 Hour Package	31
4 Hour Package	33
Every Hour Thereafter	8

CALL BRANDS

3 Hour Package	27
4 Hour Package	29.50
Every Hour Thereafter	7

HOUSE BRANDS

3 Hour Package	25
4 Hour Package	27.50
Every Hour Thereafter	7

HOUSE BEER & WINE

Domestic Beer, House Brand Merlot
and Chardonnay, Assorted Sodas

3 Hour Package	15.50
4 Hour Package	17.50
Every Hour Thereafter	5

A minimum of 25 guests required. A \$50 bartender fee applies on all cash and host bars. A \$10 per hour fee applies to bars over three hours. Beverage packages include select wines, imported domestic and premium beers, mineral waters, juices and soft drinks. All bars require a one-hour minimum.

Prices are per person. A 21% service charge and sales tax will be added. A \$50 bar setup fee applies to all unsatisfied minimums. Menu prices are subject to change.

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