

# Crowne Plaza Aire Wedding Packages





# **Welcome & Congratulations!**

*Our personal wedding planning service from beginning to end also includes:*

## **Welcome Reception**

- Champagne & Hors d'oeuvres upon guest arrival
- Bartender fees waived

## **Dinner**

- Complimentary cake cutting and service of your Wedding Cake
- Specially priced children's meals at \$15 per child ++
- Attentive dinner service. Staffing guide is one server per 20 guests
- Formal china, silver flatware and glassware
- Tableside Coffee service

## **Décor**

- Welcome tables: gift, cake, guestbook, photos
- Standing cocktail tables, soft seating groupings
- Ballroom: headtable (many styles!), dance floor, DJ table, staging
- Tea votives, mirror tiles
- White table linens; white or black napkins

## **Ballroom ceiling draping**

- White or Ivory draping throughout ballroom with twinkle lights

## **Wedding Video & Lighting Packages**

- 4 complimentary uplights in your wedding color
- Enhance your event by adding uplighting, video and audio services

## **Guestrooms**

- Whirlpool suite with Champagne amenity for the wedding couple on their wedding night
- Special guestroom rates for your guests
- Custom online reservation link for simple booking

## **Additional Accompaniments**

- Trial tasting for selection of dinner menu, up to 4 guests
- Wireless Microphone for speeches



All prices are per person plus 7.525% food tax, 12.775% liquor tax, and 24% service charge and is subject to change.



## **Package One**

(minimum of 50 people)

### **Welcome Reception**

Welcome your guests with Butler-passed Hors d'oeuvres (choose 2)

#### **HOT**

Petite Chicken Satay  
Mini Walleye Cake, Remoulade Sauce  
Vegetarian Spring Roll, Sweet & Sour Sauce

#### **COLD**

Salami Coronet, Herbed Cream Cheese  
Tomato-Basil Bruschetta  
Seared Ahi Tuna on Crispy Wonton, Wasabi Cream Sauce

### **Champagne**

Butler-passed during welcome reception

### **Dinner**

Pippins House Salad, Mixed Greens Balsamic Vinaigrette Salad, or Caesar Salad  
Dinner Breads & Butter

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Entrée (up to 3 options)  
Tablesides Coffee Service

### **Wedding Cake Display**

Displayed in Foyer or on Dance Floor with cake knife/server  
Client provided cake, Chef cut and plated to serve to guests

### **Coffee Station**

Coffee and Ice Water station after dinner to help keep you dancing all night long



All prices are per person plus 7.525% food tax, 12.775% liquor tax, and 24% service charge and is subject to change.



## **Package Two**

(minimum of 100 people)

### **Welcome Reception**

Welcome your guests with Butler-passed Hors d'oeuvres (choose 2)

#### **HOT**

Petite Chicken Satay

Mini Walleye Cake, Remoulade Sauce

Vegetarian Spring Roll, Sweet & Sour Sauce

#### **COLD**

Salami Coronet, Herbed Cream Cheese

Tomato-Basil Bruschetta

Seared Ahi Tuna on Crispy Wonton, Wasabi Cream Sauce

### **Champagne**

Butler-passed during welcome reception

### **Dinner**

Pippins House Salad, Mixed Greens Balsamic Vinaigrette Salad, or Caesar Salad

Dinner Breads & Butter

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Entrée (up to 3 options)

Tablesides Coffee Service

### **Wine**

Guests offer one pour with dinner

### **Wedding Cake Display**

Displayed in Foyer or on Dance Floor with cake knife/server

Client provided cake, Chef cut and plated to serve to guests

### **Coffee Station**

Coffee and Ice Water station after dinner to help keep you dancing all night long

### **Ceiling Draping**

White or Ivory draping throughout ballroom with twinkle lights

All prices are per person plus 7.525% food tax, 12.775% liquor tax, and 24% service charge and is subject to change.



## **Package Three**

(minimum of 150 people)

### **Welcome Reception with Host Bar**

Welcome your guests with Butler-passed Hors d'oeuvres (choose 2)

#### **HOT**

Petite Chicken Satay  
Mini Walleye Cake, Remoulade Sauce  
Vegetarian Spring Roll, Sweet & Sour Sauce

#### **COLD**

Salami Coronet, Herbed Cream Cheese  
Tomato-Basil Bruschetta  
Seared Ahi Tuna on Crispy Wonton, Wasabi Cream

**ONE HOUR of HOST BAR** service offering a fully stocked bar with a selection of Craft, Domestic, & Imported Beer, House Wine, Liquor, and non-alcoholic mixers during the welcome reception

### **Dinner**

Pippins House Salad, Mixed Greens Balsamic Vinaigrette Salad, or Caesar Salad  
Dinner Breads & Butter

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Entrée (up to 3 options)  
Tablesides Coffee Service

### **Wine**

Guests offer one pour of Red or White with dinner

### **Wedding Cake Display**

Displayed in Foyer or on Dance Floor with cake knife/server  
Client provided cake, Chef cut and plated to serve to guests

### **Coffee Station**

Coffee and Ice Water station after dinner to help keep you dancing all night long

### **Ceiling Draping**

White draping throughout ballroom with twinkle lights

All prices are per person plus 7.525% food tax, 12.775% liquor tax, and 24% service charge and is subject to change.



## Entree One Two Three

<b>Chicken Caprese</b>	<b>\$37</b>	<b>\$45</b>	<b>\$53</b>
Sautéed Chicken Breast topped with Mozzarella Cheese, Tomato and Basil, finished with a Balsamic Vinegar Reduction, Lemon Herb Orzo, Seasonal Vegetable			
<b>Oven Roasted Stuffed Chicken</b>	<b>\$37</b>	<b>\$45</b>	<b>\$53</b>
Chicken Breast stuffed with a Wild Rice and Cheese Blend, Pancetta Cream Sauce, Seasonal Vegetable			
<b>Herb Roasted Chicken</b>	<b>\$36</b>	<b>\$44</b>	<b>\$52</b>
Garlic and Rosemary Roasted Breast of Chicken, Roasted Yukon Gold Potatoes, Seasonal Vegetable			
<b>Steak and Chicken Duet Plate</b>	<b>\$41</b>	<b>\$49</b>	<b>\$57</b>
Grilled Sirloin and Breast of Chicken, Pancetta Cream Sauce, Rosemary Red Potatoes, Seasonal Vegetables			
<b>Parmesan &amp; Herb Crusted Pork Tenderloin</b>	<b>\$39</b>	<b>\$46</b>	<b>\$54</b>
Sliced Tenderloin with Pan Sauce, Butternut Squash Ravioli, Roasted Brussel Sprouts			
<b>Grilled New York Strip Steak</b>	<b>\$41</b>	<b>\$49</b>	<b>\$57</b>
12oz New York Steak, Caramelized Onions, Twice Baked Potato, Seasonal Vegetable			
<b>Atlantic Salmon</b>	<b>\$42</b>	<b>\$50</b>	<b>\$58</b>
Grilled Filet, Citrus Butter, Rosemary Sauce, Rice Blend, Seasonal Vegetable			
<b>Crab Stuffed Prawns</b>	<b>\$39</b>	<b>\$47</b>	<b>\$55</b>
Three Jumbo Prawns, Tomato Garlic Butter, Mashed Potatoes, Grilled Zucchini Planks			
<b>Fresh Walleye Pike</b>	<b>\$38</b>	<b>\$46</b>	<b>\$54</b>
Walleye Fillet broiled in Butter, Grilled Lemon Wedge, Coucous Blend, Seasonal Vegetable			
<b>Portobello Wellington</b>	<b>\$34</b>	<b>\$42</b>	<b>\$50</b>
Grilled Portobello Mushroom and Vegetables, Wrapped in a Puff Pastry, Vegetarian Demi Glace			
<b>Butternut Squash Ravioli</b>	<b>\$34</b>	<b>\$42</b>	<b>\$50</b>
Butternut Squash Ravioli, Brown Butter Sage, Sauce, Fresh Shaved Parmesan, Roasted Brussel Sprouts			

All prices are per person plus 7.525% food tax, 12.775% liquor tax, and 24% service charge and is subject to change.



## Bar Options

	Cash	Host
Call Brand Liquor	7	6
Premium Brand Liquor	8	7
Super Premium	10	9
Cordials	9	8
Domestic Bottled Beer	6	5
Premium Bottled Beer	7	6
House Wine by the Glass	7	6
Sodas & Bottled Water	4	3

## Host Soda Packages

\$2 per guest for the evening

\$3 per can, charged on consumption

## Host Keg Beer (16 gallon)

\$400 Domestic Brand

\$500 Imported Brand

Market Price Craft/Local/Microbrew

## Host House Wine (by the bottle)

\$25 per bottle

## Bar Packages

**Silver** \$12/guest first hour -Additional Hours \$8/guest

Call Brand Liquor: Dewar's, Windsor, Smirnoff, Jim Beam, Beefeater, Bacardi, E & J, Cuervo Gold

**Gold** \$14/guest first hour -Additional Hours \$9/guest

Premium Brand Liquor: Chivas Regal, Canadian Club, Absolut, Jack Daniels, Tanqueray, Myers Dark Rum, Christian Brothers, Cuervo 1800

**Platinum** \$16/guest first hour -Additional Hours \$10/guest

Super Premium Brands: Macallan Scotch, Crown Royal, Makers Mark, Kettle One, Hendricks Gin, Captain Morgan, Courvoisier, Patron



# *After Hours*

(minimum of 50 people)

## **Popcorn Machine**

**5 per person**

Hot Popcorn popped right in the room with assorted Seasonings; garlic salt, parmesan, cheddar, butter. Served with mix-ins of peanuts and M&Ms

## **Taco Bar**

**6 per person**

Corn & Flour Tortillas, Seasoned Ground Beef, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Olives, Jalapenos, Sour Cream & Salsa

## **Give Me S'More**

**5 per person**

Indoor fun of making your own s'mores. Marshmallows, assorted Chocolate Bars, and Graham Crackers

## **Gourmet Fry Bar**

**5 per person**

Yukon Gold French Fries and Sweet Potato Fries. Condiment Bar with Ketchup, Gravy, Barbecue, Creamy Ranch, and Parmesan Cheese

## **BallPark**

**7 per person**

Warm Cheese-filled Pretzel Bites, Mini Corn Dogs  
Cracker Jacks, Dry Roasted Peanuts

## **Pizza, Pizza**

**15 per pizza**

Assorted 12" Pizza of the traditional kinds –pepperoni, sausage, cheese  
Condiments include: Tabasco Sauce, Parmesan Cheese, and Crushed Red Pepper Flakes

## ***Additional Enhancements***

Draped Back-drops	\$15/foot
White Chair Covers (poly bag style)	\$3.00 each
White Ruched Chair Covers	\$3.00 each
Chair Sashes	\$1.50 each
LED Uplights	\$45.00 each

**Head Table Up-Lighting**                      **\$200**  
4 LED lights will accent your head table with a color of your choice

**Wedding Slide Show Package**                      **\$300**  
LCD projector and screen with a DVD player, or connections for your laptop. Includes a wireless microphone, mixer, and audio patch for your laptop.

**Ballroom Pre-function Display**                      **\$150**  
32" LCD monitor on floor stand with a DVD player or laptop connection to display your wedding slide show or welcome messages for your guests.



All prices are per person plus 7.525% food tax, 12.775% liquor tax, and 23% service charge and is subject to change.



## ***Catering Guidelines & Information***

### **Food and Beverages**

Food and beverage may not be brought into the Hotel's public area or function space by patrons or guests attending functions. In addition, due to license restrictions and the City of Bloomington's Health Regulations on buffets, no food or beverage may be taken off the Hotel premises under any circumstances. If the scheduled time of your requested food and beverage service is delayed by more than 60 minutes past the agreed upon time that is stated and approved within the Banquet Event Orders, the hotel reserves the right to apply additional fees as they see appropriate.

### **Menu Selection**

Menu selection must be chosen no later than 4 weeks prior to function. Menu selections and pricing is guaranteed up to 90 days prior to your wedding. In the event of an increase in commodity prices or any special labor cost to the Hotel, the quoted prices are subject to change.

### **Guarantee**

The guarantee number must be communicated by the Customer to the Hotel Catering Department 12:00 noon, three (3) business days prior to the function. If a guarantee is not received by the Catering Department, the Hotel will use the original expected number as the guarantee, and the Customer will be charged accordingly. Once numbers are guaranteed they cannot be lowered. Increases in meal guarantees within 24 business hours will result in a 20% per person menu price increase.

### **Taxes and Service Charges**

All federal, state, and local taxes are in addition to the charges set forth in this menu and all written arrangements. A service charge of 24% (subject to change) shall be added for all food, beverage, room rental charges, and audio-visual. 7.525% (subject to change) is taxed on service charge, all food, and, audio visual. Alcoholic beverages are taxed at 12.775% based on city laws (subject to change).

### **Payment and Billing**

All charges are to be paid in full three (3) business days prior to the function.

A \$2000.00 deposit is nonrefundable if your function is cancelled. The Hotel will not accept a direct bill for social functions. Social functions must be pre-paid and if less than one week prior we require use of a credit card, or cashier's check.

### **Security/Damages**

The customer will agree to be responsible for their guest(s) and for any damages done to the premises during the period of time they are under your control or any independent contractor hired by the client. A party policy may be required for some social functions. Additional security for social events may also be required and will be billed to the client. The HOTEL shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following the scheduled function. Damage, loss or theft is the sole responsibility of the Patron and its guests.