



















BANQUET MENUS

Updated July 2018

CROWNE PLAZA DULLES AIRPORT

2200 Centreville Road, Herndon, VA 20170 www.cpdulles.com (703) 471-6700

CONFERENCE PACKAGES





DAY MEETING PACKAGE

Includes initial room set-up, main meeting room (assigned based on the size and set-up of your group), water service, hard candies, pads and pens.

Meeting Package includes:

The American Continental Breakfast:

Sliced Seasonal Fresh Fruit Assortment of Mini Danish and Muffins Assorted Soft Drinks & Bottled Water Coffee and Tea Station Assorted Fruit Juices

Add any one or more of these hot items for just \$5.00 each per person:

- ♦ Mini Cheese Omelets
- ♦ Ham & Cheese Croissants
- ♦ Bacon, Egg & Cheese Wraps

Add Assorted Individual Yogurts for just \$3.00 more per person

Mid-Morning Break:

Assorted Energy Bars
Assorted Soft Drinks Refresh
Coffee and Tea Station Refresh

Lunch:

Chef's Specialty Lunch Buffet, includes Chef's Choice of Two Salads, Two Hot Entrees (will include Vegetarian Option upon request), with appropriate Accompaniments, Dessert & Iced Tea.

At the hotel's discretion, a common area buffet shared by multiple groups may be offered. A private/non-shared buffet may be available for an additional charge.

For groups of less than 20 attendees, an alternative Chef's Specialty Plated/Served Lunch or a special Meetings Lunch Menu may be offered instead.

Afternoon Break:

Assorted Freshly Baked Cookies or Brownies Energy Bars, Popcorn, Pretzels, or Chips and Salsa Assorted Soft Drinks & Bottled Water Coffee and Tea Station

- Breakout rooms and/or private meal room may be available for an additional charge.
- Audio-Visual items available for an additional charge and must be requested in advance to ensure item availability and to avoid any last-minute charges.

\$ 69.00 per person

Price is per person, per day, plus 23% taxable service charge and 6% Virginia sales tax, where applicable.

To ensure food quality, Buffets will be available for a maximum of 90 minutes.

Menu items and pricing subject to change without notice.

ALL-DAY BREAK PACKAGES



All-Day Break Package

\$ 26.00

All-Day Beverage Break Packages

Continental Breakfast:

Assortment of Mini Danish and Muffins Orange and Apple Juices Coffee and Tea Station

Add any one or more of these items for just \$3.00 each per person:

- ♦ Bagels & Cream Cheese
- ♦ Assorted Individual Yogurts
- ♦ Assorted Energy/Granola Bars

Mid-Morning Refresh Break:

Coffee and Tea Station Refresh

Afternoon Break:

Assorted Freshly Baked Cookies or Brownies Energy Bars, Popcorn, Chips or Pretzels Assorted Soft Drinks & Bottled Water Coffee and Tea Station Refreshed throughout the day.

Coffee & Tea Station

\$ 15.00

Freshly-brewed Coffee, Decaffeinated Coffee, and Assorted Teas.

Add Assorted Morning Juices
Orange, Apple, Cranberry, Grapefruit.

+ \$5.00

or

Add Soft Drinks & Bottled Water

+ \$5.00

We proudly serve Coca-Cola products.

All-Beverages Station

\$ 22.00

Morning Juices, plus All-Day Coffee, Tea, Soft Drinks & Bottled Water

Price is per person, per day, plus 23% taxable service charge and 6% Virginia sales tax, where applicable.

Menu items and pricing subject to change without notice.

BREAKFAST & "À LA CARTE" ITEMS



BREAKFAST BUFFETS

The American Buffet

\$ 26.00

Scrambled Eggs
Pancakes or French Toast
Crisp Bacon or Sausage
Breakfast Potatoes
Breakfast Breads
Seasonal Sliced Fresh Fruit
Assorted Fruit Juices
Coffee and Tea Station

Add any one or more of these items for just \$2.00 each per person:

- ♦ Omelet Station (plus \$75.00 Attendant Charge for up to 90 minutes)
- ♦ Oatmeal and Cold Cereals

The Continental Buffet

\$ 18.00

Assortment of Mini Danish, Muffins and Croissants Seasonal Sliced Fresh Fruit Assorted Yogurts Assorted Fruit Juices Coffee and Tea Station

Add any one or more of these items for just \$2.00 each per person:

- ♦ Omelet Station (plus \$75.00 Attendant Charge for up to 90 minutes)
- ♦ Oatmeal and Cold Cereals

Minimum of 20 attendees required for The American Breakfast Buffet and Breakfast Stations. No minimum required for Continental Buffet or à la carte orders.

PLATED BREAKFASTS

Served with Coffee, Tea, Juice and Breakfast Breads

American Plate

\$ 18.00

Scrambled Eggs, Bacon & Roasted Breakfast Potatoes

Breakfast Frittata

\$ 20.00

Spinach crusted frittata made with fresh eggs (whole or egg whites), and filled with an Italian cheese blend and freshly-cut peppers and onions. Served with Roasted Breakfast Potatoes.

À LA CARTE ITEMS

Many of our food & beverage items are available "à la carte" and can be ordered and charged on a Per-item/order basis or on a per-person basis. Other items may be available. Ask for details.

FOOD

Danish and Muffins, Bagels, Donuts, or Croissants	\$ 36.00/dozen
Assorted Individual Yogurts	\$ 3.00 each
Seasonal Sliced Fruit	\$ 4.00/person
Assorted Whole Fruit	\$ 2.00 each
Cookies or Brownies	\$ 36.00/dozen
Assorted Dessert Bars & Granola Bars	\$ 24.00 /dozen
Assorted Chips, Pretzels, & Popcorn	\$ 4.00/person
Assorted Mixed Nuts	\$ 5.00/person

BEVERAGES

Coffee & Tea Station

\$ 50.00/gallon

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas. Minimum 2 gallon purchase. *Note: Each gallon yields approximately 15 cups.*

Assorted Individual JuicesOrange, Apple, Cranberry, Grapefruit

\$ 4.00 each

Assorted Soft Drinks

Bottled Water

4.00 each

We proudly serve Coca-Cola products.

\$ 4.00 each

Prices are per person, unless where noted.

To ensure food quality, Buffets will be available for a maximum of 90 minutes.

23% taxable service charge and 6% Virginia sales tax will be added to item pricing, where applicable.

Menu items and pricing subject to change without notice.

HOT LUNCH BUFFETS



Salads

Choose any TWO

House Salad,

with Baby Greens, Tomatoes, and Cucumber

Caesar Salad

Marinated Tomatoes, Cucumber and Red Onion Salad

Roasted Vegetable Salad, with Garlic, Olive Oil and Basil

Mediterranean Salad, with Olive Oil, Feta Cheese, Red Onions and Tri-colored Pasta

Roasted Southwest Corn and Black Bean Salad, With Cilantro, Lime and Olive Oil

Tomatoes with Fresh Mozzarella,
With Basil and Aged Balsamic

Fresh Fruit Salad

Entrées

Choose any TWO or THREE

Prosciutto-wrapped Chicken Breast

Seared Chicken Breast, with Wild Mushroom Pan Jus

Chicken Piccata

Beef Medallions

Sliced London Broil, with Merlot Mushroom Sauce

Roasted Pork Loin, with Brandied Apples

Glazed Salmon, with Lemon Dill Sauce

Baked Cod, with Lemon Caper Sauce

Pasta Primavera

Risotto, with Wild Mushrooms

Chef's Selection of Starch, Vegetable, and Dessert. Hot Buffets served with Rolls & Butter, and Coffee & Hot Tea Station Two-Entrée Buffet

Please select 2 Salads & 2 Entrées

Three-Entrée Buffet

Please select 2 Salads & 3 Entrées

\$ 37.00

\$ 32.00

<u>ADD-ON OPTIONS AVAILABLE ON</u> ALL LUNCH BUFFETS

Soup

Choose ONE

+ \$ 4.00

Roasted Creamy Tomato and Basil

Baked Potato Leek Soup with Crispy Onions

Chipotle Chicken Tortilla Soup with Cilantro and Tortilla Chips

Chef's Seasonal Soup

Assorted Soft Drinks

+ \$ 4.00

We proudly serve Coca-Cola products.

Prices are per person.

Minimum of 20 attendees required for all Hot Lunch Buffets.

To ensure food quality, Buffets will be available for a maximum of 90 minutes.

23% taxable service charge and 6% Virginia sales tax will be added to item pricing, where applicable.

Menu items and pricing subject to change without notice.

<u>COLD LUNCH</u>



Wrap Sandwich Buffet

\$ 28.00

Your Choice of 2 Salads:

House Salad, Mixed Fruit Salad, Redskin Potato Salad, Cole Slaw, Tri-colored Pasta Primavera Salad

Chicken Caesar Wrap

Parmesan Chicken Breast, lettuce, green onion, black olives, Caesar dressing & Parmesan cheese wrapped in a variety of garlic herb tortillas, tomato tortillas and spinach tortillas

Roast Beef Wrap

Roast Beef, lettuce, tomato, green onion & mayonnaise wrapped in a variety of garlic herb tortillas, tomato tortillas and spinach tortillas

Vegetable Wrap

Mixed vegetables, lettuce, tomato, green onion with fat-free mayonnaise wrapped in a variety of garlic herb tortillas, tomato tortillas and spinach tortillas

Assorted Chips Chef's Choice Dessert Coffee and Tea Station

Deli Buffet

\$ 28.00

Your Choice of 2 Salads:

House Salad, Mixed Fruit Salad, Redskin Potato Salad, Cole Slaw, Tri-colored Pasta Primavera Salad

Assorted Sliced Breads (including wheat, white, and rye) Assorted Sliced Meats, such as Smoked Turkey,

Virginia Baked Ham, Roast Beef, and/or Salami Swiss, American, Cheddar and Provolone Cheeses Lettuce, Tomato, Onions, Pickles, Mustard

and Mayonnaise

Assorted Chips Chef's Choice Dessert

Prices are per person.

Coffee and Tea Station

Minimum of 20 attendees required for all Cold Lunch Buffets.

To ensure food quality, Buffets will be available for a maximum of 90 minutes.

23% taxable service charge and 6% Virginia sales tax will be added to item pricing, where applicable.

Menu items and pricing subject to change without notice.

<u>ADD-ON OPTIONS AVAILABLE ON</u> <u>ALL LUNCH BUFFETS</u>

Soup

+ \$ 4.00

Choose ONE

- ♦ Roasted Creamy Tomato and Basil
- Baked Potato Leek Soup with Crispy Onions
- Chipotle Chicken Tortilla Soup with Cilantro and Tortilla Chips
- ♦ Chef's Seasonal Soup

Assorted Soft Drinks

+ \$ 4.00

We proudly serve Coca-Cola products.

Box Lunch

\$ 18.00

Prepared & boxed for your "to-go" or "quick grab" lunch! A sandwich, packed with one Bottled Water, one Cookie, Potato Chips, one Pickle, and one piece of Fresh Whole Fruit.

Your choice of Sandwich:

- ♦ Baked Ham with mustard
- ♦ Roast Turkey with mayonnaise
- ♦ Roast Beef with horseradish mayonnaise
- Southwest Chicken Wrap
- ♦ Vegetable Mediterranean

Meeting Lunch Menu

\$ 20.00

Designed for meetings with less than 20 people.

- ~To be served in your main meeting room.
- ~Attendees will be provided menus in the morning on the day of the meeting to individually select their lunch choice.
- ~Menu items vary daily, but usually include a variety of choices such as a burger, sandwiches, salads & pasta selections and such.
- ~At the hotel's discretion, if the hotel happens to offer a common area buffet luncheon shared by other groups, your group may receive a complimentary upgrade to the buffet.
- ~Dessert items are available at an additional charge with advanced notice.

PLATED/SERVED DINNER

Select ONE Salad and ONE Soup for the group.

With 25 people or fewer, please select ONE ENTRÉE for the group. With 26-50 people, please select up to TWO ENTRÉES for the group. With 51 or more people, please select up to THREE ENTRÉES for the group.

With advance notice, dietary restrictions will gladly be accommodated.

Salads

Choose ONE for the group

Tomato & Mozzarella Salad, Aged Balsamic Glazed, and Olive Oil

Caesar Salad with Heart Romaine Lettuce, Creamy Caesar, and Garlic Baguette Croutons

Mediterranean Salad with Mixed Greens, Cucumbers, Tomatoes, Olives, and Red Wine Vinaigrette

Spinach Salad with Mandarin Oranges, Goat Cheese, Poppyseed Dressing or Warm Bacon Dressing

Boston Bibb Lettuce Salad, with Figs, Spiced Pecan Shaved Fennel with Poppyseed Dressing

Soups

Choose ONE for the group

Roasted Creamy Tomato and Basil

Baked Potato Leek Soup with Crispy Onions

Chipotle Chicken Tortilla Soup with Cilantro and Tortilla Chips

Chef's Seasonal Soup



Entrées

Your choice of entrée(s). Each entrée served with Chef's Selection of Accompaniments and Dessert.

Served with coffee & tea service and water.

Tuscan Chicken with Tomato Beurre Blanc	\$32
Pan-seared Chicken Breast with Parsley Lemon Sauce	\$32
Vegetable Napoleon with Tomato Ragout	\$32
Baked Cod with Lemon Butter Caper Sauce	\$35
Bourbon BBQ Salmon	\$36
Grilled Crusted New York Steak 12 oz. steak, medium rare, with Red Wine and Demi-glace Shallot Bordelai	\$40
Beef Tournedos with Béarnaise Sauce	\$40
Filet Mignon and	

With multiple entrée choices, all dinners will be charged at the highest price entrée selected.

\$50

Prices are per person.

Salmon or Jumbo Shrimp

with Red Wine Butter Sauce

23% taxable service charge and 6% Virginia sales tax will be added to item pricing, where applicable.

Menu items and pricing subject to change without notice.

HOT DINNER BUFFETS



Salads

Choose any TWO

House Salad.

with Baby Greens, Tomatoes, and Cucumber

Caesar Salad

Marinated Tomatoes, Cucumber and Red Onion Salad

Roasted Vegetable Salad, with Garlic, Olive Oil and Basil

Mediterranean Salad, with Olive Oil, Feta Cheese, Red Onions and Tri-colored Pasta

Roasted Southwest Corn and Black Bean Salad, with Cilantro, Lime and Olive Oil

Tomatoes with Fresh Mozzarella, with Basil and Aged Balsamic

Fresh Fruit Salad

Entrées

Choose any TWO or THREE

Seared Chicken Breast with Wild Mushroom Pan Jus

Chicken Piccata

Stuffed Chicken Breast, stuffed with Garlic-herb Cream Cheese

Baked Cod

Seared Salmon, with Tomatoes, Capers, & Basil Relish
OR Lemon Dill Sauce OR Mustard Sauce

Beef Medallions with Pan Roasted Shallots

Braised Beef Shoulder Au jus with Pan Roasted Shallots

Sliced London Broil with Merlot Mushroom Sauce

Roasted Pork Loin with Sautéed Granny Smith Apples Demy

Pasta Primavera

Vegetable Lasagna

Risotto with Wild Mushrooms

Chef's Selection of Starch, Vegetable, and Dessert. Hot Buffets served with Rolls & Butter, and Coffee & Hot Tea Station Two-Entrée Dinner Buffet

Please select 2 Salads & 2 Entrées

\$ 44.00

Three-Entrée Dinner Buffet

Please select 2 Salads & 3 Entrées

\$49.00

<u>ADD-ON OPTIONS AVAILABLE ON</u> ALL DINNER BUFFETS

Soup

Choose ONE

+ \$ 4.00

Roasted Creamy Tomato and Basil

Baked Potato Leek Soup with Crispy Onions

Chipotle Chicken Tortilla Soup with Cilantro a and Tortilla Chips

Chef's Seasonal Soup

Assorted Soft Drinks

+ \$ 4.00

We proudly serve Coca-Cola products.

Prices are per person.

Minimum of 20 attendees required for all Hot Dinner Buffets.

To ensure food quality, Buffets will be available for a maximum of 90 minutes.

23% taxable service charge and 6% Virginia sales tax will be added to item pricing, where applicable.

Menu items and pricing subject to change without notice.

SPECIALTY STATIONS



CARVING STATIONS

Each carving station requires a Carver/Attendant at a charge of \$50.00 per hour (minimum 2 hours).

Herb-Crusted Top Round of Beef

\$ 350.00

Roasted Thyme Jus, Assorted Mustards, and Horseradish, with Silver Dollar Rolls. Serves approximately 50 people.

Roasted Turkey Breast

\$ 150.00

Cranberry Sauce, Sweet Mustard, Gravy, Brioche Rolls. Serves approximately 25 people.

SELF-SERVE STATIONS

Pricing is per-person, with a minimum of 50 people.

MINIMUM TWO STATIONS REQUIRED

Pasta Station

\$ 22.00

Penne Pasta with Olive Oil Garlic, Cheese Tortellini, Grilled Chicken, Meatballs, Marinara & Pesto Sauces, Garlic Bread, Mixed Olive Parmigiano Cheese, Mixed Green Salad with Italian Dressing.

Mashed Potato Bar \$ 18.00

Freshly mashed potatoes, along with assorted toppings for you to make your own unique creation! Toppings include: Bacon Bits, Sour Cream, Gravy, Salsa, Bleu Cheese, Shredded Cheddar Cheese, Roasted Garlic, Butter and Spring Onions.

Risotto Station

\$ 18.00

Mushroom Risotto with Chicken Sausage, Oven-Roasted Tomatoes with Chicken Confit Toppings, Crushed Red Pepper Parmigiano Cheese, Truffle Olive Oil-toasted Pine Nuts, Toasted Crostini.

RECEPTION STATIONS

Pricing is per-person, with a minimum of 50 people.

Smoked Salmon Station

\$ 9.00

Chopped hard-boiled Egg, diced Red Onion, Capers, Cream Cheese & Lavosh Crackers.

Cheese Ensemble

\$8.00

Imported and Domestic Cheese display, garnished with Dried Fruit and Nuts, served with assorted crackers and French Baguette.

Fresh Fruit Ensemble

\$ 7.00

Assortment of Freshly Sliced Fruit with Berries, served with Yogurt Dip.

Vegetable Ensemble

\$ 6.00

Array of Fresh Vegetables, marinated and/or grilled, served with Mustard Aioli.

23% taxable service charge and 6% Virginia sales tax will be added to item pricing, where applicable.

Menu items and pricing subject to change without notice.

BAR OPTIONS



Open Bar— Gold Bar

Hosted/Open Bar charges are per adult attendee.

1st Hour \$ 20.00 Each Additional Hour \$ 8.00

Gold Bar include:

Bacardi Rum, Crown Royal Canadian Whisky, Jack Daniel's Tennessee Whiskey (Bourbon), Jameson Whiskey, Johnnie Walker Black Label Scotch Whisky, Glenfiddich, Glenlivet, Bombay Sapphire Gin, Grey Goose Vodka, Titos Vodka, Patron Tequila

Open Bar— Silver Bar

Hosted/Open Bar charges are per adult attendee.

1 st Hour	\$ 18.00
Each Additional Hour	\$ 7.00

Silver Bar include:

Bacardi Superior Rum, Tanqueray Gin, Beefeater Gin, Absolut Vodka, Smirnoff Vodka, Jim Beam Bourbon Whiskey, Jose Quervo Tequila, Seagram's 7, Dewar's Scotch

Open Bar— Beer & Wine Only

Open Bar charges are per adult attendee.

1 st Hour	\$ 14.00
Each Additional Hour	\$ 6.00

ALL BARS WILL BE CHARGED A BARTENDER FEE OF \$150.00 PER BAR FOR UP TO 4 HOURS.

One bar for each 100 attendees is recommended.

Consumption or Cash Bar—

Your choice of Gold Bar Liquor or Silver Bar Liquor

With Consumption Bar, client will be billed for each drink on a "per-consumption" basis. Drinks ordered are tracked by the bartender(s) and are tallied and charged following the event.

With Cash Bar, attendees pay for their own drinks.

	Consumption Bar	<u>Cash Bar</u>
Gold Bar Cocktails	\$ 10.00	\$12.00
Silver Bar Cocktails	\$ 8.00	\$10.00
Wines	\$ 7.00	\$ 8.00
Import & Craft Beers	\$ 6.00	\$ 7.00
Domestic Beers	\$ 5.00	\$ 6.00
Bottled Water	\$ 3.00	\$ 4.00
Juices	\$ 3.00	\$ 4.00
Soft Drinks	\$ 3.00	\$ 4.00

Special drink/brand requests may be available at market price

ON ALL BARS:

Import Beers include Corona, Heineken, Amstel Light. Craft Beers will vary.

Domestic Beers include Samuel Adams, Budweiser, Coors, and Miller Lite.

Wines—Red and White Wines Brands will vary. Soft Drinks & Bottled Water

—We proudly serve Coca-Cola products.

23% taxable service charge and 6% Virginia sales tax will be added to Open Bar and Consumption Bar pricing. Service charge and tax are already included in Cash Bar pricing.

Menu items and pricing subject to change without notice.

HORS D'OEUVRES



Cold Hors D'oeuvres	Hot Hors D'oeuvres
Each Item Priced Per 100 pieces	Each Item Priced Per 100 pieces

Endive with Goat Cheese and Walnuts	\$250.00	Bacon Wrapped Scallops, with Rosemary Maple Glaze	\$300.00
Tomato Bruschetta with Basil Olive Oil, Aged Balsamic and Toasted Croutons	\$250.00	Coconut Crispy Shrimp with Mango BBQ Sauce	\$300.00
Gazpacho Ceviche Shooters	\$300.00	Crab Cakes with Remoulade Sauce	\$300.00
Char-crusted Ahi Tuna Bites	\$300.00	Mushroom Beef Wellington	\$300.00
Shrimp Cocktail	¢200.00	Chicken Tandoori with Peanut Sauce	\$250.00
with Tomato Horseradish Sauce	\$300.00	Mini Bacon Cheeseburgers	\$250.00
Smoked Salmon on Blini with Dill Cream Cheese and Caviar	\$400.00	Risotto Croquettes with Tomato Sauce	\$250.00
		Spring Rolls with Sweet Chili Sauce	\$250.00
		Beef Empanadas with Smoked Spicy Mayo	\$250.00
		Spinach and Feta in Phyllo	\$250.00

Passed / Butlered Waiter Service or Stationed / Displayed Self-service options available for all Hors D'oeuvres. 23% taxable service charge and 6% Virginia sales tax will be added to item pricing, where applicable.

Menu items and pricing subject to change without notice.

Audio/Visual items and services provided by

AUDIO/VISUAL Popular Packages & Items





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LCD Projector & Screen Package	\$450.00	Phone Teleconference Interface System \$250	
Tripod Screen 8ft x 8ft		- AV Technician required for this service \$75.00	/hr
LCD Projector 4000 Lumens		A telephone interface that allows you the capability to	
AV table, cables and connections		process phone calls through the house sound system.	
		Callers will hear the direct microphone feed. Comes wit	th
Meeting Room Sound System	\$550.00	base telephone unit for dialing. Needed devises such a	S
2 Powered Speakers CSC 1000 W		microphones and audio mixer are rented separately.	
2 Speaker Stands with Spandex		Provision of "bridging network" for multiple callers is the	è
2 XLR Cables 25ft.		responsibility of the client.	
2 D Plug Cables			
3		Pipe & Drape \$16.00-\$20.00 / linear fo	ot
LCD Projector 4000 Lumens	\$300.00	Price may vary depending on the type of material &	
	4000.00	color selected.	
Tripod Screen (up to 8ft x 8ft)	\$150.00	onor corollad.	
rripod ocicen (up to oit x oit)	Ψ100.00	Dance Floor—Wood Parquet Dance Floor	
Wireless Microphone	\$150.00	18ft x 18ft \$150	00
	φ150.00	21ft x 21ft \$200	
Handheld/Podium or Lavaliere/Lapel		·	
Duelo to talle Missourh and	6.40.00	Any larger dance floor requests or specialty dance floor	
Push-to-talk Microphone	\$ 40.00	requests require rental from a third-party vendor for an	
- Requires Power Amp (QSC RMX 4500)	\$200.00	additional charge.	
Requires AV Technician set-up/breakdown		7. 10.	
additional charge. Other AV items may be	required.	Riser / Stage \$150.0)0
		16-inch Riser, with step on each side available	
Audio Mixer or Mixing Amplifier	\$100.00	Up to Seven 8ft x 6ft / 6ft x 8ft riser sections available	
Required with Microphone(s). Up to 16 cha	annels.		
		VGA-DA Distribution Box \$ 50.0	00
Podium/Lectern	\$ 75.00	Video distribution amplifier to "split" an image from	
		one source to multiple screens. LCD Projectors/Screen	าร
Polycom Conference Telephone	\$150.00	and/or Plasma Screens/Monitors are rented separately	
With 2 extension microphones			
Designed for smaller or mid-sized rooms.		AV Technician / Operator Services \$75.00	/hr
-		Price is "per-hour" or portion thereof. Some AV items a	nd
Plasma Screen/Monitor		services may require a minimum number of labor hours	5,
On TV cart		and an on-site AV Technician with a minimum number	
- 55 inch	\$350.00	hours per day.	
- 46 inch	\$250.00	Price may vary depending on special services requeste	d.
	V 200.00		•
Sign Easel	\$ 20.00	OTHER AUDIO/VISUAL ITEMS AND PACKAGE	-S
0.9 = 400.	¥ =0.00	ARE AVAILABLE UPON REQUEST.	-
Flip Chart		AND AVAILABLE OF ON NEWOEST.	
With Stand, Pad, and Markers		220/ toyable convice oberes and 60/ Virginia sales for	
- Standard Pad	\$ 50.00	23% taxable service charge and 6% Virginia sales tax	
- Standard Fad - Self-adhesive/Post-it Pad	\$ 70.00	will be added to item pricing, where applicable.	
- Johraunesiven Ost-It Fau	ψ 10.00	Duisse and "searchest" and searchest and	
Magnetic White Board		Prices are "per-day" unless otherwise noted.	
		Items and pricing subject to change without notice.	
With Stand, Dry-erase Markers and Eraser	\$ 50.00	All items pricing is based on availability.	

Updated July 2018

\$ 50.00

\$100.00

- 28in x 36in

- 4ft x 8ft



FUNCTION SPACE CONFIGURATIONS & CAPACITIES



Please note that the maximum capacities shown are only estimates. Your numbers may vary depending on any special set-ups, table arrangements, or A/V items configuration. The top number represents capacity with a standard set-up without A/V items.

Number in parenthesis estimates the comfortable maximum capacity with space in the front of the room for presenting area and/or for Audio-Visual equipment such as an LCD projector & screen. Capacity may vary up or down, depending on the event's specific set-up requirements.

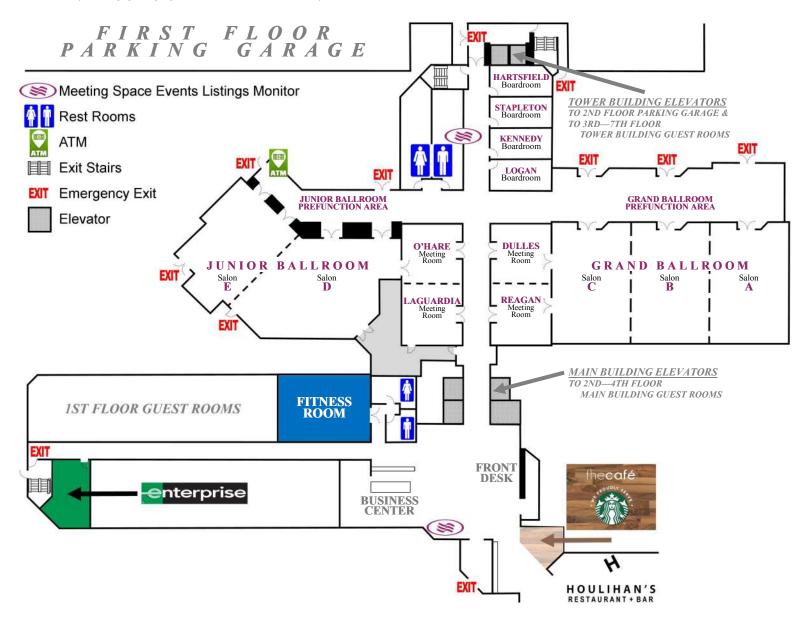
Meeting Room Name & Dimensions	Classroom (3 people per 6ftx18in table)	Conference (3 people per 6ftx30in table)	Crescent Rounds (6 people per 5ft Round)	Hollow Square (3 people per 6ftx30in table)	Reception (Rounds of 10 with Dance Floor)	Rounds of 10 (5ft Round)	Rounds of 8 (5ft Round)	Theater	U-Shape (3 people per 6ftx30in table)
	000000	0000			* * * *	0000	000		
Grand Ballroom (Salons A, B, and C) Approximately 4320 sq. ft. 92' x 47' with 10' ceiling	260 (200)	100 (80)	216 (210)	120 (100)	300	360 (350)	288 (280)	500 (400)	100 (90)
Salon A, B, and C Each approximately 1440 sq. ft. 30'7" x 47' with 10' ceiling	84 (72)	40 (38)	72 (60)	40 (40)	50	120 (100)	96 (80)	180 (120)	40 (36)
Junior Ballroom (Salons D and E) Approximately 3177 sq. ft. with 9' ceiling	120 (102)	48 (46)	134 (120)	50 (50)	130	230 (200)	184 (160)	250 (234)	42 (42)
Salon D Approximately 1929 sq. ft. with 9' ceiling	69 (57)	28 (24)	60 (60)	38 (38)	90	130 (100)	104 (80)	196 (180)	36 (30)
Salon E Approximately 1248 sq. ft. with 9' ceiling	42 (30)	20 (20)	36 (36)	34 (34)	40	60 (60)	48 (48)	120 (108)	30 (30)
Reagan/Dulles Approximately 1152 sq. ft. 21'8" x 53' with 10' ceiling	45 (36)	40 (32)	48 (36)	36 (36)	40	80 (60)	64 (48)	80 (70)	32 (30)
O'Hare/LaGuardia Approximately 1152 sq. ft. 21'8" x 53' with 10' ceiling	45 (36)	40 (32)	48 (36)	36 (36)	40	80 (60)	64 (48)	80 (70)	32 (30)
Reagan, Dulles, O'Hare, and LaGuardia Each approximately 576 sq. ft. 21'8" x 24' with 10' ceiling	24 (18)	20 (16)	24 (18)	20 (18)	-	40 (30)	32 (24)	40 (35)	16 (15)
Hartsfield, Stapleton, Kennedy and Logan Boardrooms Each approximately 270 sq. ft. 24' x 11'3" with 10' ceiling	-	12 (11) Permanent Conference Table in Kennedy & Stapleton	-	-	-	-	-	-	-

The Grand Ballroom Prefunction Area, just outside our Grand Ballroom Salons, is approximately 1800 sq. ft., about 20' x 90'. The Junior Ballroom Prefunction Area, just outside our Junior Ballroom Salons, is approximately 646 sq. ft., approximately 9'-12' (width varies) x approximately 56'.

FUNCTION SPACE DIAGRAM

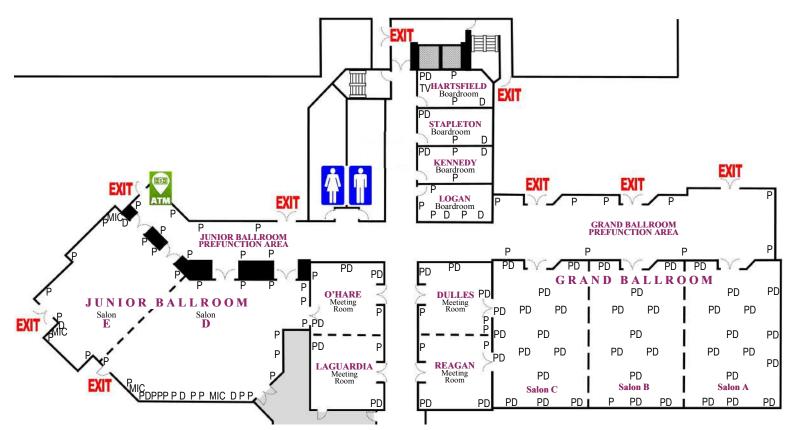


All function space is conveniently located on the first floor of the hotel, easily accessible from the main lobby and from the two-level parking garage just behind the function space.









P—Power/Electrical Outlet

Note: Each Boardroom, except Logan, has one 20 Amp circuit breaker. Logan has two 20 Amp circuit breakers.

Each Grand Ballroom Salon has six 20 Amp circuit breakers.

Junior Ballroom Salon D has seven 20 Amp circuit breakers.

Junior Ballroom Salon E has six 20 Amp circuit breakers.

Reagan, Dulles, O'Hare, and LaGuardia each have three 20 Amp circuit breakers.

D—Data Connections (Phone and/or Internet)

MIC—Microphone Connection

TV—Cable TV Outlet

EXIT—Emergency Exit Locations

DIRECTIONS & AREA ATTRACTIONS





From The Capital Beltway (I-495)

- ◆ Take Exit 45—Rt. 267 West (Dulles Toll Road) This is a LEFT exit from the South; RIGHT exit from the North \$ 2.50 toll (2018).
- Approximately 10 miles to <u>Exit 10—Herndon / Chantilly</u>.
 \$ 1.00 toll (2018). Turn right off of exit. Crowne Plaza is across the street.
- Take next left at traffic light, then first left to hotel rear parking lot.

From Washington Dulles International Airport

- ◆ Take Dulles Access Road (no toll) away from the airport
- Approximately 2 miles to <u>Exit 10—Herndon / Chantilly</u> (no toll) Turn left off of exit.
- At second traffic light, turn left, then first left to hotel rear parking lot.



CROWNE PLAZA DULLES AIRPORT

www.cpdulles.com

1— Smithsonian National Air & Space Museum's Steven F. Udvar-Hazy Center

www.nasm.si.edu/udvarhazycenter

2— Worldgate Centre

www.worldgatecentre.com

Across the street from Crowne Plaza Dulles Airport. There are over a dozen of restaurants and multiple services. FedEx Office, AMC Theatres, Subway, TGIFriday's, Starbucks, Serenity Day Spa, McAlister's Deli, Cold Stone Creamery, etc.

3— Reston Town Center

www.restontowncenter.com

Outdoor venue with more than 50 retail shops, more than 30 restaurants/dining options, multiplex movie theatre, etc.. Apple Store, Victoria's Secret, Sephora, J. Crew, Chico's, Passion Fish, Morton's The Steakhouse, Ben & Jerry's, etc.

CROWNE PLAZA DULLES AIRPORT

2200 Centreville Road | Herndon, VA 20170 (703) 471-6700 | www.cpdulles.com

4— Dulles Town Center

www.shopdullestowncenter.com

More than 200 stores and over 40 restaurants.

Macy's, JCPenney, Lord & Taylor, Sears, H&M, P.F. Chang's,
The Cheesecake Factory, Benihana, Regal Cinemas, Gap, etc.

5— Tysons Corner Center

www.shoptysons.com

More than 300 stores and restaurants
—one of the largest shopping malls in the country!

Nordstrom, Bloomingdale's, Lord & Taylor, Macy's, L.L.Bean,
Microsoft Store, American Girl, Disney Store and many more!

6— Tysons Galleria

www.tysonsgalleria.com

More than 120 upscale stores and restaurants, across the street from Tysons Corner Center.

Burberry, Cartier, Chanel, Versace, Gucci, Louis Vuitton, Coach, Saks Fifth Avenue, Legal Sea Foods, Maggiano's Little Italy, etc.

7— Herndon Centennial Municipal Golf Course http://herndon-va.gov/recreation/golf

18 hole, par 71. Closest golf course to Crowne Plaza. Four-time host of USGA Public Links Sectional Qualifiers.

8— Reston National Golf Course

www.restonnationalgc.com

Designed by the legendary Ed Ault and proudly managed by Virginia-based Billy Casper Golf.



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WIEHLE-RESTON EAST

Just 4 miles/10 min. from hotel.



SPRING HILL



