

Congratulations on your Engagement!

Let the Crowne Plaza create an amazing and memorable experience for your wedding day!

We would enjoy hosting your special day and with our exceptional staff we can help you to make this day everything you have ever dreamed! For a very intimate wedding of 80 guests to a grand wedding of 900 we offer many exceptional choices for your big day!

We pride ourselves in creating unique and memorable experiences for your special event with our variety of fine menu selections and décor options.

Please keep us in mind for your other special events as well from rehearsal dinner to ceremony's and gift openings! We pride ourselves in creating a unique and memorable experience for your guests and you with the option to choose from a variety of fine menu selections and décor options.

Please feel free to contact me with any questions or to set up a time to come view all your options for your special day you can contact me at 414-563-4072 or aberry@expotelhospitality.com . At the Crowne Plaza you will receive personalized attention and coordination of your special day!

Warmest Regards,

Ashley Berry

Catering Sales Manager





*Amenities and Services for your Wedding at
Crowne Plaza Milwaukee Airport will include:*

Elegant Linen to include napkins and table linens in your choice of white or ivory.

Mirrors with candle votives to accent your centerpieces

All table setup to include guest book table, DJ table, guest sign in, and gift table.

Specialty Linen for Cake table, Head table, and Gift table.

Gift Bag delivery or handout at from desk for all out of town guests.

On site Coordination with all outside vendors

Favor, centerpiece, and decoration placement

Complimentary cake cutting and service

Customized Wedding packages to meet your all your needs as well as discounted Bar packages included in all Wedding Packages.

Personalized Attention from Wedding Manager from initial consultation until the end of your special day!

Private Menu Tasting

Special group rates for guests as well as free shuttling for all out of town guests to and from the airport

Honeymoon on Us Program

Complimentary accommodations for bride and groom and VIP welcome amenity.

Ask us about upgrades from specialty linen colors, signature drinks, centerpieces, up lighting, and any Audio Visual needs.



Silver Package

Bar:

Hosted Soft Drinks
Hosted Domestic Beer
Hosted House Wines

Cocktail Hour:

Cheese and Cracker Display
Vegetable Crudités

Dinner

First Course (Choice of one)

Caesar Salad
Garden Salad
Baby Greens Salad

Second Course

Entrées (Choice of two)

Sweet and Spicy Citrus Tilapia with Cilantro Lime Crema
Marinated Pork Loin with Balsamic Glaze
Grilled Chicken Breast with Lemon Herb Cream Sauce
Grilled Strip Loin with Wild Mushroom Burgundy Demi

Includes Chef's Choice of Starch and Fresh Vegetable
Dinner Rolls and Butter
Coffee and Tea service

Dessert Course:

Cake Cut and Served

Chair Cover & Sash

Complimentary Bartender Fees

Complimentary room for the Bride & Groom for the night of the wedding

\$43.00 per person



Gold Package

Bar.

Hosted Soft Drinks
Hosted Domestic Beer
Hosted House Wines

Cocktail Hour:

Cheese and Cracker Display
Vegetable Crudités
Chef's Choice Two Passed Hors d' Oeuvres

Dinner

First Course (choice of one)
Caesar Salad
Garden Salad
Baby Greens Salad

Second Course: Entrée (choice of two)
Sweet Chili Glazed Salmon with Lime Butter Sauce

Stuffed Chicken Breast with Sundried Tomatoes, Spinach and Swiss cheese and Artichoke Cream Sauce

Chicken Saltimbocca: Seared Airline Breast with Sage and Prosciutto and Parmesan Cream Sauce

Stuffed Pork Loin with Whisky Apple Sauce

Herb Roasted Prime Rib of Beef with Rosemary Jus Lie

Includes Chef's Choice of Starch and Fresh Vegetable
Dinner Rolls and Butter
Coffee, Decaf and Tea

Dessert Course:

Cake Cut and Served

Chair Cover & Sash

Complimentary Bartender Fees

Complimentary room for the Bride & Groom for the night of the wedding

\$50.00 per person





Platinum Package

Bar

Hosted Soft Drinks
Hosted Domestic Beer
Hosted House Wines

Cocktail Hour

Cheese and Cracker Display
Vegetable Crudités
Chef's Choice three Passed Hors d' Oeuvres

Dinner:

First Course (choice of one)
Caesar Salad
Garden Salad
Baby Greens Salad

Second Course Entrée: (choice of two)
Roasted Halibut with Olive Tomato Vinaigrette

Grilled Filet Mignon with Sherried Crimini Mushrooms

Duet of Filet Mignon and Shrimp Scampi

Duet of Filet Mignon and Breast of Chicken with Marsala Mushrooms

Fillet of Salmon with Citrus Butter Sauce and Herb Breast of Chicken
Includes Chef's Choice of Starch and Fresh Vegetable
Dinner Rolls and Butter
Coffee, Decaf and Tea

Dessert Course

Cake Cut and Served

Late Night Snacks

Taco Dip
Assorted Pizzas

Chair Cover & Sash

Complimentary Bartender Fees

Complimentary room for the Bride & Groom for the night of the wedding
\$61.00 per person

Buffet Option

Bar

Hosted Soft Drinks
Hosted Domestic Beer
Hosted House Wine

Cocktail Hour

Fresh Fruit Tray
Cheese and Cracker Display
Vegetable Crudités

Dinner

Garden Salad with Dressings
Roasted Vegetable and Pasta Salad
Relish Tray

Choice of Entrees:

Marsala Breast of Chicken
Beef Bourguignon
Baked Salmon with Dill Cream
Whole Grain Mustard Rubbed Pork Loin with Dijonaise Sauce
Chicken Parmesan with Mozzarella and Marinara
Sliced Strip Loin with Green Peppercorn Sauce
Baked Tilapia with Lemon Pepper sauce
Cheese Tortellini in Pesto Cream
Fettuccini Primavera

Chef's Starch and Fresh Vegetable
Dinner Rolls and Butter
Coffee, Decaf, Tea

Dessert Course

Cake Cut and Served

Chair Covers & Sash

Complimentary Bartender Fees

Complimentary room for the Bride & Groom for the night of the wedding

\$53.00 per person two selections
\$55.00 per person three selections





Plated Dinners

All Selections Include: House Salad with Two (2) House Dressings, Freshly Baked Rolls and Butter, Dessert du Jour, Iced Tea, and Freshly Brewed Regular and Decaffeinated Coffee

Chicken Entrees

GRILLED ADOBO CHICKEN CHOP

Airline Chicken Breast Marinated in Adobo, Fire Grilled,
Served with Chorizo Cous Cous, Chipotle Pepper Sauce,
Cilantro Aioli
Pico De Gallo Salsa
\$24.50 per Person

NAPA VALLEY CHICKEN

Chicken Breast Stuffed with Goat Cheese and Spinach,
Pinot Noir Demi Glace, Roasted Rosemary
Potatoes, Chef's Choice Seasonal Vegetables
\$26.50 per Person

CHICKEN MARSALA

Sauteed Breast of Chicken Simmered in a Marsala Wine
Sauce with Wild Field Mushrooms Accompanied by Rice or
Potatoes and Seasonal Vegetables
\$24.00 per Person

CHICKEN SALTIMBOCCA

Boneless, Skinless Breast of Chicken Rubbed with Sage,
Stuffed with Ham and Wisconsin Swiss Cheese, Baked
served with Chardonnay Beurre Blanc accompanied by
Rice Pilaff and Seasonal Vegetables
\$28.50 per Person

Beef Entrees

PRIME RIB OF BEEF

Slow Roasted, Horseradish Crusted Prime Rib of Beef with
a Fresh Rosemary Infused Au Jus Accompanied by Rice or
Potatoes and Seasonal Vegetables
\$30.50 per Person

FILET MIGNON

Tender Char-Grilled Beef Tenderloin
Topped with Sherried Cremini Mushrooms
Served with Rice or Potato and Seasonal Vegetables
\$36.00 per Person



Beef Entrees Cont.

TOP SIRLOIN STEAK OF BEEF
Char-Grilled and Topped with Roasted Garlic Butter
Accompanied by Rice or Potatoes and Seasonal
Vegetables
\$27.00 per Person

NEW YORK STRIP STEAK
Char-Grilled with a Whisky Peppercorn Sauce
Accompanied by Rice or Potatoes and Seasonal
Vegetables
\$29.50 per Person

BRAISED ANGUS BEEF SHORT RIBS
Smashed Chive Yukon Gold Potatoes
Roasted Root Vegetables
\$28.50 per Person

Fish Entrée's

CRABMEAT STUFFED WHITEFISH
Great Lakes Whitefish, Maine Crabmeat and
Rice, Served
with Creamy Dill Sauce Accompanied by Oven
Roasted
Red Potatoes and Seasonal Vegetables
\$27.50 per Person

BAKED SALMON
Fresh Atlantic Salmon
Baked Balsamic Zinfandel Sauce Accompanied
by Herbed
Polenta and Seasonal Vegetables
\$28.00 per Person

Duo Entrée's

CHICKEN AND SHRIMP SCAMPI
Char-Grilled Boneless, Breast of Chicken Paired
with Four
(4) Baked Jumbo Shrimp Infused with Creamy
Garlic Sauce
Rice or Potatoes and Seasonal Vegetables
\$29.00 per Person

FILET AND FOWL
A Char-Grilled Filet of Beef paired with a Seared
Marinated
Breast of Chicken Accompanied by Rice or
Potatoes and
Seasonal Vegetables
\$31.50 per Person

GRILLED TOP SIRLOIN AND SALMON
A Char-Grilled Top Sirloin Steak Paired with a
Baked
Atlantic Salmon Fillet Accompanied by Rice or
Potatoes
and Seasonal Vegetables
\$32.00 per Person

NEW YORK STRIP AND SHRIMP
Char-Grilled New York Strip Joined by Three (3)
Garlic
Sauteed Shrimp Accompanied by Rice or
Potatoes and
Seasonal Vegetables
\$35.00 per Person



Dinner Buffet Options

BUILD YOUR OWN BUFFET

Minimum twenty five (25) people
Seasonal Sliced Fruit and Berry Display
Freshly Baked Rolls with Butter

SALAD CHOICES:

Mixed Field Green Salad includes:
Tomato, Sliced Cucumber, Parmesan Cheese, Sliced
Mushrooms, and a Choice of Two (2) House Dressings

OR

Caesar Salad includes:
Romaine Lettuce, Tomato, Herbed Croutons, Parmesan
Cheese, Served with Ranch Dressing

ENTRÉE SELECTIONS:

Chicken Cordon Bleu	Sliced Top Sirloin of Beef
Chicken Saltimbocca	Crabmeat Stuffed Whitefish
Chicken Marsala	Tilapia with Creamy Etouffee
Chicken Breast Forestiere	Baked Salmon
Sliced Garlic Roasted Whole Strip Loin	Adobo Chicken with Pico De Gallo
Beef Bourguignon	

Select up to Three (3) of the Following Accompaniments:

Red Skin Mashed Potatoes	Buttered Linguini
Candied Sweet Potatoes	Rotini Pasta Parmesan
Garlic Mashed Potatoes	Baby Carrots
Over Roasted Potatoes	Green Beans
Minnesota Wild Rice Blend	Yellow Squash and Zucchini
Rice Pilaf	Chef's Vegetable Medley

Chef's Choice Dessert Display
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

Choice of Two (2) Entrees: \$32.00 per Person
Choice of Three (3) Entrees: \$34.00 per Person
Person

HORS D'OEUVRES

COLD HORS D'OEUVRES – per Piece

Note: Most Cold Hors d' Oeuvres can be Butler passed in limited quantities.
Attendant fee of \$25.00 per Butler is required.
(Minimum fifty (50) pieces per order requested)

Cold Bruschetta \$2.50 each

Prosciutto and Melon \$2.50 each

Deviled Eggs \$2.50 each

Smoked Turkey Pinwheels \$2.00 each

Herb Cream Cheese and Shrimp in a Phyllo Cup \$3.50 each

Olive Tapenade Crostini \$2.50 each

Toast Point Shrimp and Dill \$3.00 each

Toast Point Smoked Salmon \$3.00 each

Salami Coronets \$2.50 each

Sushi Market Price

Artichoke Hearts with Crabmeat \$4.00 each

Tortilla Roll Ups \$2.50 each





HOT HORS D'OEUVRES – per Piece

(Minimum fifty (50) pieces per order requested)

Spanakopita \$2.75 each

Mini Quiche \$2.50 each

Parmesan Artichokes \$2.75 each

Chicken and Pineapple Kabob \$3.00 each

Beef Satay \$3.00 each

Chicken Satay \$3.00 each

Barbecued Shrimp \$3.00 each

Bacon Wrapped Scallops \$3.50 each

Blackened Scallops with Creole Sauce \$3.50 each

Coconut Shrimp with Thai Peanut Sauce \$3.25 each

Pot Stickers (Pork with Ginger Sesame) \$2.50 each

BBQ Meatball \$2.00 each

Sweet and Sour Meatball \$2.00 each

Swedish Meatball \$2.00 each

BBQ Chicken Wings \$2.00 each

Sweet and Sour Chicken Wings \$2.00 each

Buffalo Wings with Bleu Cheese \$2.00 each

Fried Mozzarella with Marinara \$2.00 each

Bacon Wrapped Water Chestnuts \$2.75 each

Chicken Fingers with Honey Mustard \$2.50 each

Chicken Quesadilla \$2.50 each

SPECIALTY STATIONS

CARVING STATIONS

Chef attended add \$50.00 per station per fifty (50) guests

NOTE: Carving stations are designed to enhance a Custom Hors d' Oeuvres Menu. Independent Carving Station(s) are not sufficient to adequately serve your reception guests.

ROASTED PORK LOIN

Served with Traditional Condiments and Silver

Dollar Rolls

\$175.00 each

OVEN ROASTED BREAST OF

TURKEY WITH CHIPOTLE

MAYONNAISE

Served with Traditional Condiments and Silver

Dollar Rolls

\$200.00 each

SLOW ROASTED PRIME RIB OF

BEEF WITH AU JUS AND

HORSERADISH CREAM

Served with Traditional Condiments and Silver

Dollar Rolls

\$325.00 each

HONEY CURED HAM

Served with Dijon Mustard and Silver Dollar

Rolls

\$200.00 each

HORSERADISH CRUSTED ROAST

STRIP LOIN OF BEEF

Served with Traditional Condiments and

Silver Dollar Rolls

\$300.00 each

SLOW ROASTED TOP ROUND OF

BEEF

Served with Traditional Condiments and

Silver Dollar Rolls

\$300.00 each





ACTION STATIONS

Chef attended add \$50.00 per station per fifty (50) guests

**NOTE: Carving stations are designed to enhance a Custom Hors d' Oeuvres Menu.
Independent Carving Station(s) are not sufficient to adequately serve your reception guests.**

Choice of One (1) Protein \$12.00 per Person

Choice of Two (2) Proteins \$14.00 per Person

Choice of (3) Proteins \$17.00 per Person

TRADITIONAL STIR FRY WITH

RICE

Chicken, Beef or Shrimp Broccoli, Carrots, Snap Peas,
Onions, Red Peppers fried in Sesame Seed Oil and an
Asian Influence Sauce

FAJITA BAR

Chicken, Beef, or Shrimp
Peppers, Onions, Guacamole, Cheddar Cheese, Sour
Cream, Shredded Lettuce and Flour Tortilla

PASTA STATION

Choice of Pastas:

Penne Pasta
Linguini Pasta
Bowtie Pasta

Rainbow Rotini Pasta

Fettuccini Pasta

Choice of Sauces:

Marinara
Alfredo
Pesto

Garlic and Oil

Garlic and Cream

Our Skilled Chefs will sauté your choice of Pastas and Sauces with a selection of the following ingredients to create a custom appetizer for each of your guests.

Bay Shrimp

Italian Sausage

Chicken Strips

Smoked Bacon

Sea Scallops

Pepperoni

Proscuitto Ham

Fresh Vegetables

Choice of Two (2) Pastas and Sauces - \$12.00 per Person

Choice of Three (3) Pastas and Sauces - \$14.00 per Person

SAUTEED SEAFOOD STATION

Featuring Shrimp, Sea Scallops, and Mussels Sauteed with
Olive Oil, Fresh Garlic, Herbs, and Farfalle Pasta

\$15.00 per Person

DESSERTS

Dessert Display

CHOCOLATE FONDUE

Cubed Cantaloupe, Pineapple, Honeydew, Fresh Strawberries, Cubed Pound Cake for Dipping in a Warm Milk Chocolate Sauce
\$7.50 per Person

SWEET TABLE

Minimum of twenty five (25) people
Assorted Pastries
Assorted Bakery Fresh Cookies and Brownies
(Based on Three (3) Pieces per Person)
\$8.00 per Person

FLAMBE DESSERT DISPLAY

Chef attended station, add \$50.00 per station per fifty (50) guests, minimum fifty (50) people .

Select any one (1) of the following Dessert Station Options:

Fresh Strawberries with Sugar, Cinnamon and Kirsch

Or

Bananas Foster with Bananas, Rum, Butter and Sugar

Or

Fresh Pineapples with Sugar, Cinnamon, and Amaretto

All Selections Over Premium French Vanilla Ice Cream

\$9.50 per Person

Upgraded Dessert Options

CARROT CAKE

Loaded with Shredded Carrots, Pecan Pieces and Crushed Pineapple, covered with a Cream Cheese Frosting and garnished with Chopped Walnuts \$3.50

KEY LIME PIE

This refreshingly light pie is made with zesty key lime juice and is baked in a Graham Cracker Butter Crust and topped with a mound of real Whipped Cream \$3.50

GRANNY APPLE PIE

Sliced Granny Apples in a homemade pie filling, laced with Cinnamon and Brown Sugar, baked in a Butter Crust and then complemented with a generous helping of rich caramel \$3.50

Bar Packages

BEER, WINE, & SODA BAR

A Variety of Domestic Beers, Wines, and Sodas

\$16.95 per Person for 6 Hours

\$1.00 per Person for each Additional Hour

CROWNE PREMIUM BRANDS

Smirnoff Vodka

Beefeater Gin

Jim Beam Bourbon

Grant's Family Reserve Scotch

Bacardi Silver Rum

E & J Brandy

Seagram's Seven Whiskey

Jose Cuervo Especial Tequila

Also includes:

Domestic and Imported Beer

Sycamore Lane Wine

\$14.00 per Person for First Hour

\$6.00 per Person for each Additional Hour

CROWNE TOP SHELF BRANDS

Absolute Vodka

Tangeray Gin

Jack Daniels Bourbon

J & B Scotch

Bacardi Rum

Korbel Brandy

Canadian Club Whiskey

Jose Cuervo Especial Tequila

Also Includes:

Domestic and Imported Beer

Mirassou Wine

\$15.00 per Person for First Hour

\$7.00 per Person for each Additional Hour



Additional Beverage Options

KEG OF BEER

Domestic - \$295.00 per Keg
Specialty/Imported – Call for Pricing

Wine List

**CROWNE HOUSE WINES
(CANYON ROAD)**

Cabernet Sauvignon
Merlot
Chardonnay
White Zinfandel
\$26.00 per Bottle

**CROWNE PREMIUM WINES
(MIRASSOU)**

Cabernet Sauvignon
Merlot
Chardonnay
Wycliff Champagne
\$30.00 per Bottle

BY THE DRINK BEVERAGE PRICING

Crowne Premium Brands \$6.50 Cash \$5.50 Host	\$7.00 Cash \$7.50 Host
Crowne Top Shelf Brands \$7.50 Cash \$6.50 Host	Spring Water \$3.00 Cash \$2.75 Host
Imported Beer by the Bottle \$5.00 Cash \$4.50 Host	Fruit Juice \$2.75 Cash \$2.50 Host
Domestic Beer by the Bottle \$4.50 Cash \$4.00 Host	Assorted Fountain Soft Drinks \$2.50 Cash \$2.25 Host
House Wine \$7.00 Cash \$6.50 Host	Fruit Punch \$28.00 per Gallon
Premium/Deluxe Wine	Champagne Punch \$38.00 per Gallon



Gift Openings and Breakfast

Private room and choice of elegant white or ivory linen

Additional service fee of \$50 for groups of less than 25 attendees

THE "ALL AMERICAN"

Assorted Muffins and Petite Croissants
Sweet Butter and Preserves
Freshly Sliced Seasonal Fruit Display
Scrambled Eggs
Smoked Bacon
Pork Sausage Links
Home Fried Breakfast Potatoes
Cinnamon Fried Texas French Toast
Freshly Squeezed Orange Juice
Assorted Hot Herbal Teas
Freshly Brewed Regular and
Decaffeinated Coffee
\$16.50 per Person

THE CLASSIC CONTINENTAL

Fresh Seasonal Fruit
Assorted Breakfast Breads
Sweet Butter and Preserves
A Selection of Chilled Juices
Assorted Herbal Tazo Teas
Freshly Brewed Regular
And Decaffeinated Coffee
\$10.95 per Person

THE "MILWAUKEE"

Assorted Muffins and Breakfast Bread
Sweet Butter and Preserves
Freshly Sliced Seasonal Fruit Display
Scrambled Eggs
Pork Sausage Links
Home Fried Breakfast Potatoes
Fluffy Buttermilk Pancakes
Freshly Squeezed Orange Juice
Assorted Hot Herbal Teas
Freshly Brewed Regular and
Decaffeinated Coffee
\$17.50 per Person

THE WISCONSIN BUFFET

Assorted Muffins and Petite Croissants
Sweet Butter and Preserves
Freshly Sliced Season Fruit Display
Scrambled Eggs with Cheddar and Chives
Smoked Bacon
Country Ham
Home Fried Breakfast Potatoes
Freshly Squeezed Orange Juice
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee
18.50 per Person

THE HEALTH FANATIC

Freshly Sliced Seasonal Fruit
Assorted Fruit Yogurts with Granola
Assorted Granola and Breakfast Bars
Banana Nut Muffins and Petite Croissants
Sweet Butter and Preserves
A Selection of Chilled Juices
Assorted Hot Herbal Teas
Freshly Brewed Regular and
Decaffeinated Coffee
\$12.50 per Person

THE COUNTRY BUFFET

Assorted Muffins and Petite Croissants
Sweet Butter and Preserves
Freshly Sliced Seasonal Fruit Display
Smoked Bacon
Pork Sausage Links
Home Fried Breakfast Potatoes
Freshly Baked Biscuits with Country Gravy
Fluffy Buttermilk Pancakes
Freshly Squeezed Orange Juice
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee
\$19.50 per Person

Wedding Guest Room Package

For all of your guests we can also offer luxurious accommodations in our guest rooms and it is our pleasure to offer them reduced rates. As well as shuttling to and from the airport for all of you're out of town guests. You can be assured that they will be taken care off with exceptional service and made to feel at home.

Includes:

Discounted room rates for guests

Complimentary shuttle service to and from reception sites

24 hour shuttle to and from the airport

Featured King Suite complimentary for the Bride and Groom on the night of your wedding

Welcome Amenity for the Bride and Groom on the night of the wedding.





Wedding Timeline

To assist you in the planning of your reception please reference the following timeline to ensure an enjoyable planning experience prior to your special day.

12-14 Months

- Call Venue to set up an appointment, this meeting will typically last about one hour and will include:
- A tour of our possible Ceremony and Reception sites to meet your needs. Also any guest room needs.
 - Discussion of your wedding ideas and how we can help assist you in your vision
 - Confirmation of space and date you select
 - A deposit and contract signed will be needed to secure your location

16 Weeks

- Arrange an appointment with your Catering Manager to discuss planning of event and menu tasting. Allow approximately one hour for this appointment.

12-14 Weeks

- Meet with Catering Manager to for detailing and menu tasting. The following will be discussed.
 - Ceremony details when held on site
 - Ceremony and Reception room layout and timeline
- Décor-either ordered through the facility or provided by an outside vendor.
 - Outside Vendor information and set up times
 - Menu Selection
 - Bar and Beverage Selection
- Placement of special items to be delivered to your Catering Manager such as toasting glasses, cake server, guest book and favors.

4 weeks

Return the signed Banquet Event Order to your Catering Manager.

14 days

Contact your catering manager with final guest, this will become your guaranteed attendance.

7 days prior to the wedding

- Make the final payment with a Cashier's Check, Credit Card or Cash
- Deliver any items for staff to place (items should be placed in a box labeled with your name, the wedding date and a complete and detailed instruction sheet.

Wedding Day

Your Catering Manager will be there to ensure and coordinate set up so you can enjoy your special day!