CROWNE PLAZA
HOTELS & RESORTS
AN IHG® HOTEL

HOUSTON-RIVER OAKS
2712 SOUTHWEST FREeways
HOUSTON TX 77098

The Place to Celebrate

ALE SANCHEZ
CATERING SALES MANAGER
ASANCHEZ@PACIFICAHOST.COM
713-577-1270

WWW.CROWNEPLAZA.COM/HOURIVEROAKS
A memorable affair...

**OUR RECEPTION PACKAGES INCLUDE:**

- Event specialist and superior on-site team to assist with pre-planning and execution of your reception.
- Complimentary tasting for up to three persons (for events of more than 100) to help customize your menu.
- Skirted head table, gift table, guest book table, cake table and DJ table.
- Centerpiece enhancement of elegant hurricane vase, tapered candle and round mirror.
- 72" tables draped with white linen; choice of white, black or burgundy overlays.
- Black, white, gold or red napkins.
- Tear down and clean up of reception space.
- Champagne toast.
- Complimentary hospitality suite for day of event.
- Complimentary king room for night of the event with special amenity.
- Discounted sleeping room rate for your guests.
- Exclusive discounts with preferred vendors & in-house spa.

**RECEPTION ENHANCEMENTS:**

- Up lighting.
- Cake cutting and service.
- Specialty food and beverage stations.
- A.V. technology for slideshows or video presentations.
Meet the Team

CHEF BRIAN PASHKOFF
EXECUTIVE CHEF

Chef Brian Pashkoff – our Executive Chef – extraordinary! A Houston native finished a formal three year ACF apprenticeship with the Westin Hotel. Has traveled and been able to gain experience in many cities in both the Eastern and Western United States. His culinary background includes places of gastronomic satisfaction such as Austin TX, Charlotte NC, Richmond, VA, and San Francisco, CA with Omni Hotels, Driskell Hotel, and Tables of Content Catering in Boston.

Brian creates cuisine exemplifying his passion for savory foods. He delivers top quality dishes in addition to custom grand-style banquets for weddings, quinceañeras, bar & bat mitzvahs, and other social events.

Come visit the Crowne Plaza Houston River Oaks and Executive Chef Brian Pashkoff to see for yourself! Bon Appetite!

JUAN ROVIRA
BANQUET MANAGER

Juan has been with us for 15 years and in the industry for over 20. He came to us after gaining much experience at places such as the Hilton Southwest, Petroleum Club Houston, Holiday Inn Select, and the Marriott Courtyard.

Juan and his team go above and beyond all expectations; his goal is to ensure your guests feel at home, leave the hotel happy and wanting to come back!

ALE SANCHEZ
CATERING SALES MANAGER

Ale grew up in Houston aspiring to be an entrepreneur. She studied business and has found her niche in social catering sales through her gained experience with Hilton hotels.

Whether it’s a wedding, birthday celebration, gala, or a baby shower... Ale enjoys coming up with new and exciting ways to make sure that her client’s events are unforgettable.
Cocktail Hour

HORS D’OEUVRES
COMPLIMENTARY CHOICE OF THREE

COLD
- ROASTED SLICED TENDERLOIN TOPPED WITH A TOMATO BLUE CHEESE SALAD AND MICRO GREENS
- PHYLLO MUSHROOM PUFFS
- CHEESE ARAPIA WITH A PICKLED VEGETABLE SALAD
- POLENTA CAKES WITH HERB PEPPERED CHEESE CURLS
- TOMATO, BASIL, PARMESAN CROSTINI
- SPINACH, CORN, CHEVRE CROQUETTES
- SWEET POTATO CAKE

HOT
- SHRIMP LOLLIPOPS
- MINI CRAB CAKES TOPPED WITH A SMOKED TOMATO AIOLI
- SEAFOOD STUFFED JUMBO MUSHROOMS
- ADOBE CHICKEN BEGGARS PURSE
- ROASTED CHICKEN, POBLANO, JACK CHEESE QUESADILLAS
- SALMON MASCARPONE FRITTERS
- LAMB ONION SUGARCANE SKEWERS
- TENDERLOIN PEPPER BROCHETTES
- MINI CHICKEN WELLINGTON

ADDITIONAL HORS D’OEUVRES $3.75 EACH PIECE
(MINIMUM 50 PIECES)

21% TAXABLE SERVICE CHARGE WILL APPLY
PLATED ENTRÉES
ALL MENUS INCLUDE WARM ROLLS, COFFEE AND ICED TEA

SALADS
Mixed Green Salad, with Tomatoes, Cucumbers Shredded Carrots, with Ranch & Italian Dressings

Chopped Romaine Hearts, with Croutons, Shredded Parmesan with Creamy Caesar

Artisan Green Salad, with Oven Roasted Tomatoes, Almonds and Artichoke Hearts, Honey Lemon Vinaigrette

Baby Spinach Salad, Roasted Apples, Sliced Almonds, Shredded Jicama with Tarragon Vinaigrette

TEX MEX STARTERS
Fried Tortilla Chips with Tomatillo Avocado Dip and Ancho Tomato Salsa

ENTRÉES

POULTRY
Spiced Rubbed Roasted Cornish Hen, Wild Rice Stuffing, and Baby Green Beans $ 46

BBQ Spiced Airline Chicken, Sharp Cheddar Potato Cakes, Roasted Vegetables $45

Wild Mushroom Poblano Stuffed Chicken, Cumin Pepper Butter, Mascarpone Potatoes, and Roasted Asparagus $45

BEEF, PORK & LAMB
Cilantro Garlic seared Pork Chop, Poblano Raisin Almond Relish, Turmeric Rice and Black Beans Garnished with Cotija Cheese $40

Grilled Sliced Pork Tenderloin, Apple Demi, Mashed Sweet Potatoes, and Roasted Squash & Peppers $44

Herb Seared Tenderloin Medallions, Red wine Demi, Saffron Parmesan Potatoes, and Eggplant Caponata $48

Seared Lamb Loin, Brandy Demi, Parmesan Risotto and Baby Green Beans $48

SEAFOOD
Blackened Snapper with an Oyster Shrimp Ragout, Cheddar Cheese Grits, Baby Green BEANS $47

Herb Seared Salmon, Tomato Green Onion Salsa, Tarragon Risotto, Baby Green Beans and Baby Carrots $46

21% TAXABLE SERVICE CHARGE WILL APPLY
BUFFETS

ALL MENUS INCLUDE WARM ROLLS, COFFEE AND ICED TEA

SOUTHERN COMFORT
Southwest Caesar, with Manchego Cheese, Black Beans, Roasted Corn, Jicama, Diced Tomatoes, and Tortilla Strips, with a Chipotle Caesar Dressing, Garden Tomato, Cucumber and Avocado Salad
Grilled Flank with a Mole Sauce
Achiote Marinated Chicken with a Tamarind Sauce
Pepper Jack Mashed Potatoes
Cumin Turmeric Rice with Peas
Seasonal Vegetables $50

CAPITAL CITY
Artisan Salad with Grape Tomatoes, Crisp Cucumbers, Sweet Carrots
Caesar Salad Chopped Romaine, Parmesan Cheese, Croutons, and a Creamy Caesar Dressing
Mustard Seed Seared Tenderloin Medallions with Roasted Portobella Mushroom Demi
Caramelized Salmon with a Light Basil Butter and a Tomato Red Onion Relish
Tri Colored Roasted Potatoes
White and Wild Rice
Seasonal Vegetables $50

SOUTHWESTERN
Crisp Romaine Salad with Diced Avocado, Jicama, Farmhouse Tomatoes with Cilantro Vinaigrette
Baby Spinach Salad with Apples, Walnuts, Butternut Squash, with a Cinnamon Dressing
Seared Flank Steak with a Red Onion Demi
Ancho Rubbed Chicken with a Spicy Tomato Sauce
Sofrito Rice
Honey Cilantro Roasted Potatoes
Roasted Carrot with Chayote Squash, and Sweet Peppers $50

MEXICAN TEJAS
Ensalada de col de popello Mexicana
Pico - Mexican Cabbage Coleslaw
Roasted Corn Salad with cotija cheese
Asado de Bodas
Roasted Pork Loin with a Red Chile Sauce
Ropa Vieja
Flank Steak with a Tomato Cumin Sauce
Cilantro Lime Rice
Roasted Vegetables $40

THE LONE STAR
Mixed Green Salad with Oven Roasted Tomatoes, Artichoke Hearts, Manchego Cheese tossed in a Lemon Tarragon Dressing
Braised Short Ribs with Rosemary Tomato Sauce
Parmesan Pecan Crusted Chicken with a Tarragon Butter
Sour cream Whipped Potatoes with Caramelized Onions
Roasted Vegetables with Carrots, Squash, Zucchini and Peppers $48

21% TAXABLE SERVICE CHARGE WILL APPLY
Enhancements

**CARVING STATIONS**

*$50.00 CARVING ATTENDANT FEE FOR EACH STATION*

- **PEPPER CRUSTED ROASTED RIBEYE**
  - Red wine demi, horseradish cream, dijon mustard & mini rolls
  - $550.00 per 50 guests

- **ROASTED PORK LOIN**
  - Apple raisin chutney, tarragon mustard & mini rolls
  - $270.00 per 30 guests

- **WHOLE ROASTED BEEF TENDERLOIN**
  - Red wine demi, thyme onion aioli, dijon mustard & mini rolls
  - $270.00 per 20 guests

**DISPLAYS**

- **ARTISANAL CHEESE DISPLAY**
  - Domestic & imported cheeses
  - With fresh berries, dried fruit
  - Accompanied by savory crackers
  - $350.00 per 50 guests

- **SLICED FRUIT DISPLAY**
  - In season fruit
  - Garnished with berries
  - $325.00 per 50 guests

- **SEAFOOD DISPLAY**
  - Jumbo boiled shrimp, oysters on the half shell & snow crab claws
  - Cocktail & mignonette sauces
  - Lemons & tabasco
  - $475.00 per 50 guests

**ACTION STATIONS**

*$50.00 ATTENDANT FEE FOR EACH STATION*

- **SLIDER STATION**
  - Angus beef pattie, smoked cheddar, sautéed onions, mini chicken, BBQ sauce & cabbage slaw
  - Seafood burgers, basil aioli
  - $500.00 per 50 guests

- **MASHED POTATO BAR**
  - Whipped sweet potatoes & Yukon mashed potatoes
  - With chives, shredded cheese, sour cream, crisp bacon, sautéed mushrooms, roasted peppers, broccoli roasted chicken, and baby shrimp
  - $525.00 per 50 guests

- **SALAD STATION**
  - Mixed baby greens & chopped romaine hearts – tossed to order
  - Creamy caesar dressing & lemon honey vinaigrette
  - Red grape tomatoes, apple smoked bacon, cucumbers, shredded carrots, sliced peppers, croutons & parmesan cheese
  - $500.00 per 50 people

21% TAXABLE SERVICE CHARGE WILL APPLY
Desserts that Dazzle

CHOCOLATE FOUNTAIN

DELICATE MINI CUPCAKES TO INCLUDE: CHOCOLATE, VANILLA & RED VELVET
$12 PER GUEST

MINI CUPCAKE TOWER

FRUIT TARTS, MACAROONS, CAKE POPS, PETIT FOUR, AND ASSORTED SWEET DELECTABLES
$14 PER GUEST

CAKE CUTTING

HOTEL TO PROVIDE PLATES, SILVERWARE AND NAPKINS
HOTEL WILL CUT AND SERVE THE CAKE $1.50 PER SLICE
OR
HOTEL TO PROVIDE PLATES, SILVERWARE, AND NAPKINS
CLIENT WILL HAVE SOMEONE CUT AND SERVE THE CAKE $75.00 FLAT FEE

21% TAXABLE SERVICE CHARGE WILL APPLY

DICED PINEAPPLE, STRAWBERRIES, JUMBO MARSHMALLOWS, POUND CAKE, & GRAHAM CRACKERS
$16 PER GUEST
# Cheers

**BAR & WINE**

* A MINIMUM OF $300 IS REQUIRED TO HAVE A BAR SET-UP
* IF MINIMUM IS NOT MET A $125 FEE WILL APPLY
* THERE IS A BARTENDER FEE OF $125 PER BAR
* SELECT ONE OF THE HOUSE LEVELS OF BAR OFFERINGS.
* BEER & WINE IS INCLUDED WITH ALL BARS

## Call
- Smirnoff Vodka
- J&B Scotch
- Beefeaters Gin
- Canadian Club Whiskey
- Bacardi Light Rum
- Sauza Silver Tequila
- Jim Beam Bourbon

## Premium
- Absolute Vodka
- Tanqueray Gin
- Dewar’s Scotch
- Bacardi Dark Rum
- Cuervo Gold Tequila
- Crown Royal Whiskey
- Maker’s Mark Bourbon

## Ultimate
- Grey Goose Vodka
- Bombay Sapphire Gin
- Ten Cane Rum
- Johnny Walker Black Scotch
- Patron Tequila
- Crowne Reserve Whiskey
- Knob Creek Bourbon

## Cash Bar
- Call Brands $6.50 per drink
- Premium Brands $7.50 per drink
- Ultimate Brands $8.50 per drink
- Domestic Beer $4.75 each
- Imported Beer $5.75 each
- Wine $8.25 per glass
- Soft Drinks $3.00 each
- Bottled Water $3.00 each

## Host Bar
- Call Brands $6.00 per drink
- Premium Brands $7.00 per drink
- Ultimate Brands $8.00 per drink
- Domestic Beer $4.50 each
- Imported Beer $5.50 each
- Wine $7.75 per glass
- Soft Drinks $3.00 each
- Bottled Water $3.00 each

## Domestic Beer
- Budweiser, Bud Light, Coors Light, Miller Lite, Shiner Bock & Michelob Ultra

## Imported Beer
- Corona, Heineken & Dos Equis

## Wines by the Bottle
- Please ask your catering manager for the current wine, champagne & sparkling wine list

## Package Bars
- Prices are per guest / two hour minimum applies

### Domestic Beer & Wine
- Two Hours $19.00+
- Three Hours $24.00+
- Four Hours $29.00

### Call
- Includes Dom. & Imp., Beer, Wine & Soft Drinks
- $21.00+
- $26.00+
- $31.00+

### Premium
- $23.00+
- $28.00+
- $33.00+

### Ultimate
- $26.00+
- $32.00+
- $38.00+

**No alcohol, beer, or wine is allowed to be brought onto the premises!**

21% taxable service charge will apply
General Information

BOOKING & BILLING:
The hotel requires a 25% non-refundable deposit of estimated charges to book the space. We accept credit cards, cash & checks. The balance will not be due until 10 days prior to your function with a Credit Card on File as a method to guarantee any overage.

SERVICE CHARGE AND SALES TAX
Food, Beverage and Audio Visual is subject to 21% Service Charge. Food, Service Charges and Labor/Attendant Fees are subject to 8.25% Sales Tax. Room Rental is subject to 6% Sales Tax.

GUEST ROOMS
All packages include complimentary hospitality suite and king room for the day of the event. Groom’s parents will have a complimentary king-size room if the rehearsal dinner takes place at the hotel. Special reduced room rates are available for attendees upon request.

PARKING
Valet & Self - Parking is available at the hotel. Parking fees can be individually paid by your guests or applied to your master account at Discounted rates.

MENU SELECTIONS
A complete menu should be presented to your Catering Manager 30 days prior to your scheduled function. Outside Catering is not permitted, however arrangements for wedding cakes can be made.

GUARANTEED ATTENDANCE
A final attendance number must be specified 3 business days prior to the day of your event. This figure will be considered a guarantee and is not subject to reduction. However, the Hotel will prepare for 5% above your guarantee. Should a figure not be received, the expected attendance on your banquet event order will be considered as your final figure. You will be charged your final figure or the number in attendance, whichever is greater.
The Final Details

ASK ABOUT OUR EXCLUSIVE DISCOUNTS WITH PREFERRED VENDORS & IN-HOUSE SPA

THE HEALING PATH MASSAGE & DAY SPA

INDIVIDUALS
$60.00 (60) minute Swedish massage
$90.00 (60) minute Swedish massage & 30 minutes signature facial

COUPLES:
$120.00 (60) minute Thai Combo couples massage
$180.00 (60) minute Thai Combo couples massage & 30 minutes Signature Facial
+Applicable Taxes

MONICA NAVARRO PHOTOGRAPHY

Crowne River Oaks Photo Package:
Pre-event photo session
20x30 Std. Frame & Portrait Photo
6 Hours video & photography event coverage
(2) 11x14 Prints
(2) DVD or USB Video Copy
10x10 Photo Album
Unlimited Access for guests to shop
Online gallery for prints
$2,200.00+Applicable Taxes
$300.00 deposit required

CRISTINA’S DECORATIONS

Crowne river oaks Decoration Package:
Tablecloth
Table Overlay or Runner
Self-Tie Satin Chair covers
Satin or Organza Chair Sash
Linen for HONOR, SIGN IN, CAKE & GIFT TABLE
Backdrop
$38.00 per Table + Applicable Taxes

SWEET GALEANNA BAKERY

Crowne river oaks Cake Package:
Any Flavor Cake with whip Cream Frosting
$2.50 Per Slice
Any Flavor Cake with Fondant Frosting
$4.50 Per Slice
+Applicable Taxes

VIANN’K MANSUR DESIGNER

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Audio Visual Packages

**Video Package**
$300
All you do is bring us your PowerPoint photo compilation or videos on a zip drive and we do all the rest. Package includes a 3300-lumen computer projector, an 8-foot wide screen and a PC laptop. At your request, we will provide either a powered speaker near the screen (if your presentation will run continuously throughout the event) or we will run an audio line to your DJ’s table if the presentation is to be highlighted and the sound needs to be louder.

**Lighting Package**
$275
Provide elegance to your event by accenting the ballroom walls with up-lighting. We will strategically place eight lights in the color or colors of your choice. The colors of the lights around the perimeter of the room can remain the same or can be programmed to change at a speed of your choice. Programming changes for lights will be made two days prior to the event. Single lights rent for $35 each.

**Basic Audio Package**
$200
If you are not planning on dancing but still would like some background music, this is your package. You’ll have a wireless handheld microphone for announcements and toasts. And there will be a cable for you to plug your smartphone or other device into our sound system. You will bring the music and decide when to play it through the 24 10-watt speakers in the ceiling.

**Deluxe Audio Package**
$500
This package includes everything in the Basic Audio Package but also a much louder, more dynamic sound system. By adding a 4-speaker 1,000-watt sound system, your music will grab the attention of everyone in the ballroom. The music you bring will sound good enough to dance to even if you’re not planning on dancing.