



**CROWNE PLAZA®**

DETROIT DOWNTOWN

RIVERFRONT

*Wedding  
Packages*

# *Your dream wedding begins here.*

Welcome to the Crowne Plaza Detroit Downtown Riverfront. Our hotel's rich and diverse history match that of the great city of Detroit. We are honored to reside in this great city and carry on its legacy.

The Crowne Plaza is built on the site of the original Fort Pontchartrain, Detroit's first permanent European settlement, constructed in 1701. The design team of King & Lewis paid special attention to the river, making sure to include a bay window in every room as to maximize the unparalleled river views. Since then we have undergone several renovations, but the stunning guest room views remained untouched.

Just as King & Lewis paid attention to the tiny details, so too does our event staff. In addition to planning your reception, your wedding specialist is able to assist you with establishing room blocks for out of town guests, planning your rehearsal dinner in our signature restaurant Top of the Pontch or one of our exquisite banquet rooms, post wedding brunches, or anything else you can dream of.

Please feel free to contact our staff with any questions.  
We look forward to serving you.



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# Venues

We proudly offer a variety of event spaces. Each space offers its own unique detail and ambiance.

Our event staff pride ourselves on working with you to create the event you have always imagined right down to the smallest detail.

Please contact us for information on room rental fees and food & beverage minimums.

## Windsor Ballroom

5,300 square feet accommodates wedding ceremonies or receptions for 250 guests plus a dance floor.



## Summit Ballroom

1,600 square feet overlooking the Detroit skyline and views of the waterfront, accommodates a ceremony for 100 or small reception for 40 guests plus a dance floor.

22% taxable service charge and 6% sales tax will apply to all food, beverage and other charges.  
Tax and service charge subject to change.

# Venues



## Plaza Ballroom

1,700 square feet accommodates intimate wedding ceremonies or receptions for 50 guests plus a dance floor. Includes private pre-function space for your cocktail hour.

## Olympia Ballroom

(Coming Soon)

12,000 square foot ballroom with views of the Detroit skyline riverfront. Includes an adjacent outdoor terrace and private pre-function space. The Olympia Ballroom requires a minimum of 250 guests.



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# Wedding Packages

*We have created these wedding packages to provide your perfect wedding to fit any budget:*

## Silver Package

- Elegant plated or buffet style dinner
- Selection of (2) hors d'oeuvres prior to dinner
- Five hour Premium bar service with (1) Bartender per (100) Guests
- Special menu pricing for children, ages 12 and younger
- Champagne or sparkling cider toast for all guests
- Complimentary cake cutting
- Glassware and fine china place settings
- White, black or ivory Pillow Case Chair Cover with choice of Duchess Satin Sash
- Choice of Classic Floor Length Linens and Napkins
- Event Parking for guests
- Complimentary parquet dance floor
- Private menu tasting with the engaged couple (4 attendees total)
- Complimentary suite for the Newlyweds on the night of their wedding
- Discounted overnight accommodations for your guests
- Complimentary set up and tear down of the event location

**Silver Package Pricing: \$95 per person plated; \$110 per person buffet**

Packages based on a minimum of 50 guests.

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# Wedding Packages

*Upgraded packages are available to enhance your wedding experience:*

## Gold Package

- Everything included in Silver Package
- Upgrade to black, white, silver or gold Chiavari chair with Classic black, white or ivory Pad
- 1 additional hors d'oeuvre selection (3 total)

*Gold Package Pricing: \$105 per person plated; \$120 per person buffet*

## Platinum Package

- Everything included in Silver and Gold Packages
- Choice of Glass beaded or thick rim charger in silver or gold
- 4 Head Table specialty linens in Classic, Duchess Satin, or Pintuck
- Upgrade to Luxury Five Hour Bar

*Platinum Package Pricing: \$115 per person plated; \$130 per person buffet*

Packages based on a minimum of 50 guests.

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# Hors d'Oeuvres

## *Hors d'Oeuvres*

Your choice of 2 appetizers complimentary with Silver Wedding Package. Your choice of 3 appetizers complimentary with Gold or Platinum Wedding Packages.

Select 2 Additional           \$8 per person  
Select 3 Additional           \$12 per person

## *Displayed Hors d'Oeuvres*

Artisanal Cheese and Fruits

Charcuterie Board

Tomato Basil Bruschetta

Vegetable Crudité with Dipping Sauces

Sliced Tropical Fruits



## *Butler Passed Hors d'Oeuvres*

### *Chilled*

Prosciutto Wrapped Asparagus

Blini with Smoked Salmon and Crème Fresh

Beef Tataki

Bruschetta al Pomodoro

Blackened Scallops with Mango Salsa

Smoked White Fish Spread

Deviled Eggs

### *Hot*

Shrimp and Chorizo Skewers

Mini Chicken Kabobs with Citrus Yogurt Dipping Sauce

Tempura Shrimp

Wild Mushroom Montadito

Petite Crab Cakes with Roasted Red Pepper Aioli

Beef Pinco Skewers

Assorted Croquettes with Aioli

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# Dinner

## *Plated Dinners*

Plated dinner wedding packages include fresh baked artisan bread, choice of 2 entrées, choice of salad, choice of starch, choice of vegetable, coffee, and iced tea.

### *Plated Dinner*

#### *Choice of 1 Salad:*

Spring garden salad of mixed baby greens, cherry tomatoes, red onion and raspberry vinaigrette

Caesar salad with chopped romaine, garlic croutons, Parmesan crisp, Caesar dressing

#### *Choice of 2 Entrees:*

Chicken Picatta: Seared boneless breast of chicken in a lemon artichoke sauce

Grilled Flank Steak: Marinated and served with fresh chimichurri sauce

Herb Marinated Pork Loin: Port wine sun dried cherry glaze

Atlantic Salmon: With roast garlic buerre blanc

Pasta Primavera: Seasonal selection of Michigan vegetables served with roasted tomato sauce

Petite Filet Mignon - \$8 additional per person

Chicken Marsala and Seared Salmon - \$12 additional per person

Beef Tenderloin and Herb Roasted Chicken Breast - \$12 additional per person

Beef Tenderloin and Grilled Salmon - \$12 additional per person



#### *Choice of 1 Starch:*

Parmesan and garlic roasted Yukon Gold potatoes

Buttermilk and garlic whipped potatoes

Long grain wild rice pilaf

#### *Choice of 1 Vegetable:*

Garden fresh sautéed green beans

Grilled Asparagus

Seasonal Vegetable Medley

If more than two entrée selections are requested, a \$3 per person fee will be applied per selection.  
Starch and vegetable selection is the same for all entrees.

22% taxable service charge and 6% sales tax will apply to all food, beverage and other charges.  
Tax and service charge subject to change.



# Dinner

## *Dinner Buffets*

Dinner buffet wedding packages include fresh baked artisan bread, choice of 2 entrées, choice of salad, choice of starch, choice of vegetable, coffee, and iced tea.

Based on 90 Minutes of Service. 20 Guest Minimum or \$150.00 Service Fee will apply.

## *Dinner Buffet*

### *Choice of 1 Salad:*

Spring garden salad of mixed baby greens, cherry tomatoes, red onion and raspberry vinaigrette

Caesar salad with chopped romaine, garlic croutons, Parmesan crisp, Caesar dressing

Pontchartrain Salad with spinach, poached pears, walnuts, bacon, goat cheese, balsamic dressing - \$2 additional per person

### *Choice of 2 Entrees:*

Herb and garlic marinated roast striploin steak

Pasta Primavera with seasonal vegetables and roasted tomato sauce

Eggplant Parmesan with Panko breaded eggplant topped with mozzarella and marinara sauce

Chicken Marsala grilled boneless breast with Marsala wine and mushroom sauce

Chicken Picatta seared boneless breast of chicken in a lemon artichoke sauce

Wild caught Atlantic salmon grilled with roast tomato beurre blanc



### *Choice of 1 Starch:*

Parmesan and garlic roasted Yukon Gold potatoes

Buttermilk and garlic whipped potatoes

Long grain wild rice pilaf

### *Choice of 1 Vegetable:*

Garden fresh sautéed green beans

Grilled Asparagus

Seasonal Vegetable Medley

# Sweet Endings

## Sweet Endings

Priced per person. Based on 90 Minutes of Service. 20 Guest Minimum or \$150.00 Service Fee will apply.

### Mini Sweets Table     **\$13**

(3 pieces per person)

- Assorted Tortes
- Mixed Tarts
- Cheesecake Bites
- Cream Puffs
- Popovers

### Chocolate Desire Table     **\$15**

- Fountain of Molten Milk Chocolate
- Strawberries
- Pineapple Slices
- Pretzel Rods
- Marshmallows
- Brownies
- Nut Clusters
- Caramels

### Candy Land Station     **\$15**

- Jars of:
- Sixlets
- Skittles
- M&M's
- Licorice
- Gummy Bears
- Swedish Fish
- Chocolate Covered Raisins

### Sundae Sensation Station     **\$13**

- Vanilla Ice Cream
- Strawberry Ice Cream
- Chocolate Ice Cream
- Hot Fudge or Caramel Sauce
- Chocolate and Rainbow Sprinkles
- Chopped Nuts
- Reese Pieces
- M&M's
- Oreo Crumbles
- Whipped Cream
- Maraschino Cherries



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# Late Night Bites



## Late Night Bites

Priced per person. Based on 90 Minutes of Service. 20 Guest Minimum or \$150.00 Service Fee will apply.

### Taste of Detroit      \$13

- All Beef Hot Dogs
- Detroit Chili
- Steamed Buns
- Diced Onions
- Relish
- Deli style Mustard
- Ketchup

### Pizza Party      \$10

Choice of 2 Hand Tossed Pizzas:

- Cheese
- Pepperoni
- Triple Hog
- Veggie
- Hawaiian
- BBQ Chicken

### Supreme Sliders      \$14

- Beef Patties
- Mini Buns
- Pickles
- Onions
- American Cheese

### Taco Bar      \$15

- Marinated Beef
- Grilled Chicken
- Corn and Flour Tortillas
- Shredded Cheddar and Jack Cheeses
- Jalapenos
- Shredded Lettuce
- Sour Cream
- Salsa

### Fried Feast      \$15

- Chicken Fingers
- Mozzarella Sticks
- Onion Rings
- French Fries
- Dipping Sauces

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# Beverages



## *Premium Brands*

Absolut Vodka, Beefeater Gin, Jack Daniels Whiskey, J & B Scotch, Seagram's VO Canadian Whiskey, Bacardi Rum, José Cuervo Gold Tequila

## *Luxury Brands*

Grey Goose Vodka, Bombay Sapphire Gin, Woodford Reserve Bourbon, Johnnie Walker Black Scotch, Crown Royal Canadian Whiskey, Mt. Gay Rum, Patron Silver Tequila

## *House Wine*

Coastal Vines Chardonnay  
Coastal Vines Cabernet Sauvignon  
Hogue Riesling

## *Domestic Beers*

Budweiser  
Miller Light  
Bud Light  
Labatt Blue Light

## *Imported Beers*

Stella Artois  
Guinness  
Corona  
Heineken Light

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# Beverages

## *Cocktail Menu*

Five hour Premium Brand Bar included in Silver and Gold Wedding Packages. Five hour Luxury Brand Bar included in Platinum Wedding Package. (1) Bartender Required per (100) Guests. Bartender fees included in Packages.

## Premium Brand Package

Call Brand Liquors  
Choice of 2 domestic Beers  
Choice of 2 Imported Beers  
House Red & White Wine  
Assorted Juice, Sodas & Bottled Water  
**Additional Hours \$8 each**

## Luxury Brand Package

(Upgrade to Luxury Brand Bar for \$10 per person)

Luxury Brand Liquors  
Choice of 2 domestic Beers  
Choice of 2 Imported Beers  
House Red & White Wine  
Assorted Juice, Sodas & Bottled Water  
**Additional Hours \$10 each**

## *Beverage Enhancements*

### *Create Your Own Specialty Cocktail*

\$6 per person

(To be added to any bar package)

### *Champagne Toast for All Guests*

\$4 per person

### *House Wine Service with Dinner*

\$30 per bottle

### *Fruit Infused Water Welcome*

\$10 per gallon

(Served at guests' entrance to ceremony)



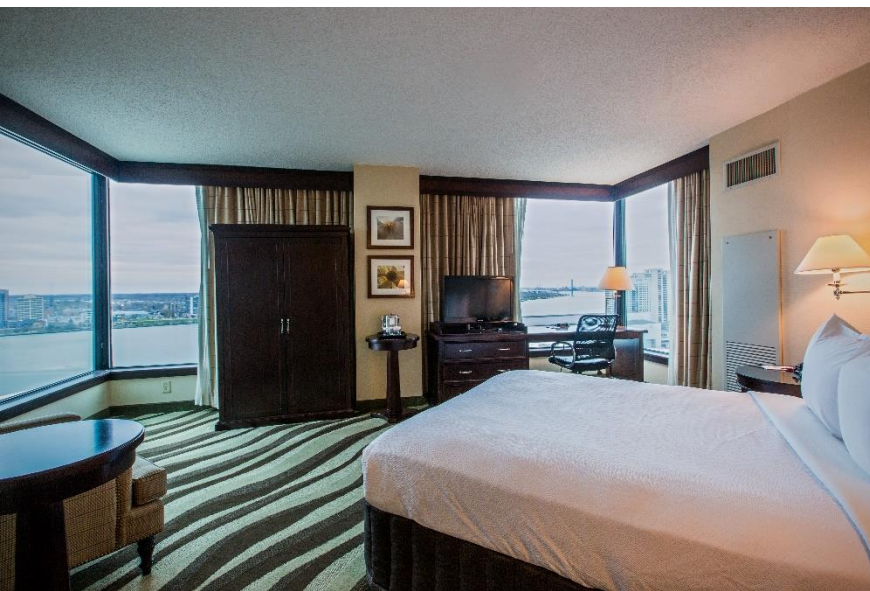
# Additional Offerings

## *Rehearsal Dinner or Brunch*

Celebrate with the family and friends whom are near and dearest to your heart with an intimate occasion punctuated by the beauty of Detroit's Waterfront. Hosting your rehearsal dinner or brunch at the Crowne Plaza takes your guests to the height of the city in our Summit Ballroom or Top of the Pontch Room. Experience exquisite cuisine and breathtaking views while enjoying the company of those you love.

Enjoy our interactive menus by choosing one of our reception carving stations, brunch omelet or waffle stations, or garnish your own bloody marys, mimosas, or mojitos.

Speak with your Catering professional for menu options and availability.



## *Accommodations*

Ideally located on the waterfront in Detroit's financial district, the Crowne Plaza Detroit Downtown Riverfront has 367 guest rooms perfect for your family and friends to relax after your event. Each newly renovated room features stunning views through floor to ceiling windows, and the hotel boasts an indoor pool, sauna, and fitness center.

Speak with your Catering professional for room block information and availability.

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# *Crowne Plaza Detroit Downtown Riverfront Catering Policies*

## **Food & Beverage**

All food and beverage must be purchased through the Crowne Plaza Detroit Downtown Riverfront Hotel and is subject to 6% state sales tax and 22% taxable service charge.

Guaranteed number of attendees is due by 12:00PM, three business days prior to the function. The guaranteed number is the minimum number of meals that will be charged, even if fewer guests attend. Hotel agrees to set 5% over the guaranteed number.

If no guarantee is provided we will use your original number of expected guests as the guarantee.

All food and beverage pricing is subject to change. Final menu selections will be confirmed at the time the Banquet Event Order is created or no more than 90 days in advance.

All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

## **Deposits/Payment**

A non-refundable deposit is required to confirm space. If billing privileges have been established, a cancellation fee determined by the Hotel may apply in lieu of deposit.

All social functions must be paid in full five business days prior to function date unless billing privileges have been made at least 30 days in advance with the Hotel.

Payment must be in the form of cash, cashier's check, money order, or a major credit card. If the function requires an open bar, a bar estimate must be paid in advance. Group must provide a major credit card for the balance of the function.

## **Cancellation Policy**

If a confirmed event is cancelled your deposit will be the minimum cancellation charge and will increase according to the schedule outlined in your contract. All deposits are non-refundable.

If billing privileges have been established, a cancellation fee determined by the Hotel will apply and will increase according to your contract.

## **Decor**

All items must meet the guidelines of the Detroit Fire Department. The Hotel will not permit the affixing of any items to the walls or ceiling of function rooms. The Hotel does not permit open flame candles. All candles must be in enclosed containers.

Function spaces will be available two (2) hours prior to the event. If the Hotel function schedule permits early access to the function space, early access will be available for an additional fee.

All décor/florals must be removed from the ballroom/Hotel at the conclusion of the event.

Hotel policies are subject to change without prior notification.

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