

Wedding Packages



SO MUCH MORE THAN A WEDDING.

We live for the moments. Imagine your perfect wedding day. Is it a large themed affair with period decorations and your guests in costume? Maybe it's an intimate family gathering with soft lights and fresh flowers. Celebrate your special day with cocktail hour in our outdoor courtyard under our bistro lights and a blanket of stars. Dance the night away in our 5,000 square foot ballroom. Enjoy the night as a married couple in one of our suites and wake up to champagne and breakfast in bed. There are endless possibilities and that is what Crowne Plaza specializes in, but never the same way twice. Crowne Plaza Hotel at Bell Tower is ready to help you take the perfect wedding day from your imagination and turn it into reality.

Ceremony

Included:

- Indoor or Outdoor Ceremony Location for up to 150 Guests
- Set-Up of Tables and Chairs
- White Padded Garden Chairs or Covered Banquet Chairs
- White Aisle Runner
- Black or White Drape Backdrop

20% Service Charge and 6.5% Sales Tax Will Apply To All Items.

ALL WEDDING PACKAGES INCLUDE

Domestic Cheese Display Garnished with Tropical Fruit Four Butler Passed Hors d'Oeuvres Choice of Buffet or Two Plated Dinner Entrées Iced Tea, Soda, and Coffee Station Champagne Toast for All Guests 21 Years of Age **Cake Cutting Service** Ballroom Room Rental Fee Set-Up and Breakdown of Ballroom Hardwood Dance Floor & Staging for DJ/Band White or Black Floor Length Linen for All Tables Napkins and Chair Sashes in Choice of Color White or Black Spandex Chair Covers Mirror Centerpiece with 3 Votive Candles on Each Table **Excellent Banquet Service Staff** Cash Bar Available Private Menu Tasting for up to Four Guests Bartender and Carver Fees Included King Room for the Bride and Groom on Wedding Night Special Hotel Accommodations Rates for Wedding Guests



Package One

Four Hour Hosted Bar \$100 Per Person

Package Iwo

Four Hour Beer & Wine Hosted Bar \$80 Per Person

Package Three

\$60 Per Person

20% Service Charge and 6.5% Sales Tax Will Apply To All Items.

Hors d'Oeuvres

Choose Four (4) of the Following:

Mini Vegetarian Spring Rolls with Sweet Chili Sauce Stuffed Devilled Eggs Spanakopita Fresh Mozzarella Bruschetta on Roasted Garlic Crostini Raspberry and Brie Bites Baked Goat Cheese and Pear Crostini Mac & Cheese Wedges Mini Chicken Cordon Bleu Chicken Bourbon & Boursin en Croute Sweet and Sour Meatballs Mini Beef Empanadas with Chipotle Aioli Mini Beef Wellington Frank in a Puff Pastry with Yellow Mustard Mini Prosciutto and Gouda Croque Monsieur Bacon Wrapped Scallops Crab Rangoon with Plum Sauce Coconut Shrimp with Zesty Orange Marmalade Shrimp and Lobster Spring Roll with Sweet Chili Sauce Tuna Poke Marinated in Sesame and Soy Sauce on a Cucumber



Plated Menu

All Entrees Served with Warm Rolls and Butter

SALADS

Choose One (1) of the Following:

House Garden Salad

Mixed Greens with Grape Tomatoes, Cucumbers, and Croutons Served with Choice of Two Dressings **Caesar Salad** Romaine Lettuce with Shaved Parmesan and Garlic Croutons Served with a Creamy Caesar Dressing

ENTREES

Choose Two (2) of the Following:

Chicken Piccata Pan Seared Chicken Served in a White Wine Caper Sauce **Stuffed Chicken** Pan Seared Chicken Stuffed with Apple and Brie **Roasted Pork Tenderloin** Marinated Pork Tenderloin in Garden Herbs with Rosemary Au Jus NY Strip 12 oz. NY Strip with Caramelized Shallots and Pinot Noir Reduction **Beef Short Ribs** Slow Braised Beef Short Ribs Dressed in Red Wine Braising Jus **Grilled Salmon Fillet** Salmon Topped with Diced Mango, Red Onion, Basil, and Tomato with **Balsamic Vinegar** Sole Sole Stuffed with Scallop and Crabmeat with Lemon Cream Sauce **SIDES** Choose Two (2) of the Following:

> Seasonal Vegetable Medley Green Bean Amandine Roasted Garlic Asparagus Honey Glazed Carrots Roasted Red Potatoes Garlic Yukon Mashed Potatoes Rice Pilaf

DASTED ALMONDS TTRUS VINAIGRETTI NEW YORK STRIP STEAK ROASTED CARROTS AND ASPARAGUS WITH SHERRY VINAIGRETTE D CARROTS AND ASPARAGUS WITH SHERIG VINAL MASHED POTATOES WITH CREAM AND MUSTARD LA SPONGE CARE WITH A HINT OF GRAND MARNERS RESH SIDCED STRAWPERRIES AND RAMANGAS ILLA CREAM FILAINIC WITTH BUTTHECREA



Buffet Menu

Served with Warm Rolls and Butter

SALADS Choose One (1) of the Following:

House Garden Salad Mixed Greens with Grape Tomatoes, Cucumbers, and Croutons Served with Choice of Two Dressings Caesar Salad Romaine Lettuce with Shaved Parmesan and Garlic Croutons Served with a Creamy Caesar Dressing

ENTREES

Choose Three (3) of the Following:

Chicken Parmesan Chicken with Mozzarella and Tomato Basil Relish Roasted Pork Loin with Cranberry Balsamic Relish Chef-Attended Carved Prime Rib London Broil Sliced Flank Steak Topped with Red Wine Sauce Honey Garlic Glazed Salmon Roasted Vegetable Ravioli with Pesto Sauce

SIDES

Choose Two (2) of the Following:

Seasonal Vegetable Medley Green Bean Amandine Roasted Garlic Asparagus Honey Glazed Carrots Roasted Red Potatoes Garlic Yukon Mashed Potatoes Potatoes Au Gratin Rice Pilaf

Additional Information

Policies

A non-refundable deposit of \$500.00 and your signed contract will be required to book your reception. The deposit will be applied to your final bill. All weddings will be placed on a payment plan. The remaining balance will be paid the week of the event.

Food and Beverage

Crowne Plaza Fort Myers at Bell Tower is the sole provider of food and beverage at our facility. Food and beverage may not be brought in from the outside with the exception of wedding cakes. Tasting appointments for food are available and will be done approximately two months prior to the reception. All final details and meal selections must be finalized the month prior. Final guest count will be due 3 business days prior to the event.

Timing

Events will not exceed past 6 hours or 11:00pm. Based upon availability, the banquet room will be available for vendors and to decorate 2-3 hours prior to your wedding.

Rehearsal

If your ceremony is taking place at Crowne Plaza Fort Myers and you would like to do a ceremony rehearsal, we will be happy to provide access to the ceremony area or room based on availability. Your officiate or wedding coordinator/planner should run your wedding rehearsal for you.

Vendors

You are welcome to bring your own vendors (florist, photographer, entertainment) and we can also provide you with a list of vendors familiar with our property.

Guest Accommodations

A room block may be set up for guests attending your wedding. Check in time is 3:00pm and check out time is 11:00am. All blocks must be set up at the time of booking your event. These rooms must be reserved a month prior to your event.

Children's Meal

Children from 3-13 years old, we offer Chicken Fingers, French Fries and Fresh Fruit at \$20.00 per child, plus tax and service charge. Children ages 3 and under are complimentary.



Contact: Philly Tascher Ptascher@cooperhotels.com (239) 210-2471