





Wedding & Celebration Menus

Congratulations on <u>your</u> engagement!

We want to thank you for considering the Crowne Plaza Columbus North-Worthington Hotel as the site of your very special event. Rest assured, we strive to please our guests in every possible way.

Our hotel offers both elegant surroundings as well as an experienced, sincere and friendly professional staff who desire to make your event as delightful to plan as it will be to attend.

We follow certain guidelines and procedures to ensure you will be totally satisfied with your event. The following information will help you with special arrangements in planning your wedding with your catering manager.



The Crowne Plaza Columbus North-Worthington Hotel is your complete wedding destination. With our elegant Grand Ballroom along with our Grand Pavilion, you won't need to look any further. We can accommodate ceremonies, receptions and rehearsal dinners for up to 500 people. Our experienced, creative and dedicated staff is here to serve you and to create a day to remember for a lifetime. The hotel offers 300 well appointed guest rooms, a full service lobby bar, restaurant, room service, swimming pools and fitness center.



Our Executive Chef has created several options that range from sit down plated entrée's or buffet service. Each menu is created with the highest quality products available. We will even customize a menu for you if you have a favorite in mind. We also offer specialized entrée's for special dietary needs.



Each Wedding Package includes the following Complimentary items.

- Complimentary Suite for the Bride & Groom with Chocolates Truffles and Chilled Champagne
- Complimentary Room Service Breakfast for the Bride & Groom
- Complimentary Hardwood Dance Floor
- Complimentary Chilled Champagne Toast for all Guests
- Complimentary Cake Cutting
- Complimentary Parking for all Guests



<u>Deposits</u>

To show good faith, we require a deposit be made to secure your date and space. This deposit will be applied toward your final bill at full value. Specific cancellation clauses will be outlined in your contract.

<u>Guarantees</u>

In order to be properly prepared to host your function, your guaranteed attendance must be advised to us at least (3) three business days prior to your function. Reductions of the guaranteed attendance cannot be made after the number has been given. You will be charged for your guaranteed number OR the number actually served, whichever is greater. The hotel cannot be responsible for service more than 5% over the guarantee of the same menu item as contracted. In the event no guarantee is given, the expected number will be used as listed on the Banquet Event Order.

Food & Beverage

All food and beverage served in banquet rooms of the Crowne Plaza Columbus North must be purchased from, prepared and served by the staff of the hotel. No food or beverage (alcoholic or otherwise) will be permitted to be brought into or removed from the banquet facilities by any patron or patron's guest as in accordance with the Ohio Revised Code (ORC) for the State of Ohio.

Banquet Service Fees

As other groups may be scheduled to use the banquet room prior to or following your event, please follow the time schedule as agreed in your contract. Contact your catering manager should your needs change and every effort will be made to accommodate you. The hotel will not permit the affixing of anything to the walls, floor or ceiling with nails, staples, tape or any other substance without prior arrangement with your catering manager. 23% service charge will be applied to your total check as well as state tax as the law dictates.

Outdoor Functions & Events

Facilities are available for outdoor parties in our courtyard area. The hotel reserves the right to move any function indoors, should weather forecasts indicate inclement conditions. Decisions with regard to weather will be made by the hotel up to (6) six hours prior to the start of the planned outdoor event.

<u>Security</u>

The hotel will not be responsible for the damage or loss of any merchandise or articles left in the hotel prior to or following your banquet. Special arrangement for security can be made with proper advance notice. Please consult your catering manager.



A Night to Remember Package - \$69

A Served Dinner Package. Items include:

Complimentary Suite for the Bride & Groom with Chocolates Truffles and Chilled Champagne Complimentary Room Service Breakfast for the Bride & Groom Complimentary Hardwood Dance Floor Complimentary Chilled Champagne Toast for all Guests Complimentary Cake Cutting Complimentary Parking for all Guests Complimentary Centerpieces with Mirrors & Three Votive Candles Complimentary Room Rental when Minimum Spend is met One Hour White Glove Butler Passed Hors D' Oeuvres' Fruit & Cheese Display Three Hour Open Bar with Gold Standard Beverages

Hors D' Oeuvres'

Select up to four Items Beef Wellington en Croute Mini Crab Cakes with Remoulade Sauce Tomato Bruschetta Chicken Quesadilla Spanakopita Scallops Wrapped in Bacon Beef Satay Stuffed Artichoke Heart Parmesan

<u>Salad</u>

Select one of the following:

Caesar Salad with Shaved Parmesan and Garlic Croutons Baby Spinach and Romaine with Tomato, Croutons and Carrots Served with Choice of Dressing

Baby Greens, Endive, Radicchio, Goat Cheese and Grapes Served with Choice of Dressing

Entrées (served)

Select one of the following:

Rosemary and Thyme Chicken with Apple Cider & Infused Demi

Chicken Stuffed with Asparagus and Fontina Cheese Wrapped with Prosciutto Served with a Sage Demi

Grilled Chicken Breast Served with Roasted Garlic Cream Sauce Topped with Julienne Vegetables Scallopini of Salmon with Caper Lemon Sauce

Dry Rubbed Slow Roasted Prime Rib Served with Au Jus and Creamy Horseradish Sauce

Chicken Stuffed with Vegetable Cornbread Served with Herb & Garlic Cream Sauce

Pan Seared New York Strip Served with a Peppercorn Demi

Boursin Encrusted Filet Mignon Served with Tarragon and Garlic Sautéed Shrimp

Entrees include Chef's Selection of Potato or Rice, Fresh Vegetable Selection, Fresh Rolls with Butter and Freshly Brewed Regular and Decaffeinated Coffee with Hot & Iced Tea.

Prices are Subject to 23% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



Platinum Wedding Package - \$43

A Buffet Dinner Package. Items include:

Complimentary Suite for the Bride & Groom with Chocolates Truffles and Chilled Champagne Complimentary Room Service Breakfast for the Bride & Groom Complimentary Hardwood Dance Floor Complimentary Chilled Champagne Toast for all Guests Complimentary Cake Cutting Gourmet Coffee Station & Assorted Teas Complimentary Parking for all Guests Complimentary Centerpieces with Mirrors & Three Votive Candles Complimentary Room Rental when Minimum Spend is met

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<u>Salad Station</u>

Fresh Field Green Salad with Assorted Dressings Traditional Caesar Salad Cheese Tortellini with Broccolini, Pinenuts and Feta Marinated Vegetable & New Potato Salad

<u>Starch</u> Select two of the following: Garlic Mashed Potatoes Long Grain & Wild Rice Pilaf Roasted New Potatoes Penne Pasta with Roasted Vegetables in a Cream Sauce Au Gratin Potatoes

<u>Vegetable</u>

Select one of the following: Medley of String Beans Broccoli, Carrots and Cauliflower Medley Ratatouille Medley of Carrots & Green Beans

<u>Entrée</u>

Select two of the following:

Chicken Stuffed with Vegetable Cornbread Served with Herb & Garlic Cream Sauce

Slow Roasted Sliced Sirloin of Beef with Wild Mushroom Demi

Crab & Scallop Stuffed Sole Topped with Spinach Cream Sauce

Chicken Stuffed with Asparagus and Fontina Cheese Wrapped with Prosciutto Served with a Sage Demi

Grilled Chicken Topped with Capers, Tomatoes and Fresh Herbs

<u>Dessert</u>

Each piece of your Wedding Cake is Cut and Served with a Complimentary Chocolate Covered Strawberry Served by Our Staff

Buffet includes: Fresh Rolls with Butter and Freshly Brewed Regular and Decaffeinated Coffee with Hot & Iced Tea. Prices are Subject to 23% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



Gold Wedding Package - \$39

A Served Four Course Dinner Package. Items include:

Complimentary Suite for the Bride & Groom with Chocolates Truffles and Chilled Champagne Complimentary Room Service Breakfast for the Bride & Groom Complimentary Hardwood Dance Floor Complimentary Chilled Champagne Toast for all Guests Complimentary Cake Cutting Gourmet Coffee Station & Assorted Teas Complimentary Parking for all Guests Complimentary Centerpieces with Mirrors & Three Votive Candles Complimentary Room Rental when Minimum Spend is met

<u>Course One ~ Soup</u> Italian Wedding Soup

Course Two ~ Salad (select one)

Caesar Salad with Shaved Parmesan & Garlic

Croutons

Baby Spinach & Romaine with Tomato, Croutons and Carrots Served with Choice of Dressing

Baby Greens, Endive, Radicchio, Goat Cheese & Grapes Served with Choice of Dressing

Course Three ~ Entrée

Select two of the following:

Grilled Chicken Breast Served with Roasted Garlic Cream Sauce Topped with Julienne Vegetables

Dry Rubbed Slow Roasted Prime Rib Served with Au Jus and Creamy Horseradish Sauce

Chicken Stuffed with Vegetable Cornbread Served with Herb & Garlic Cream Sauce

Pan Seared New York Strip Served with a Peppercorn Demi Chicken Asiago Topped with Piccatta Sauce Seared Salmon Topped with Creole Shrimp Sauce

<u> Course Four ~ Dessert</u>

Each piece of your Wedding Cake is Cut and Served with a Complimentary Chocolate Covered Strawberry Served by Our Staff

Entrees include Chef's Selection of Potato or Rice, Fresh Vegetable Selection, Fresh Rolls with Butter and Freshly Brewed Regular and Decaffeinated Coffee with Hot & Iced Tea.

Prices are Subject to 23% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



Silver Wedding Package - \$33

A Served Dinner Package. Items include:

Complimentary Suite for the Bride & Groom with Chocolates Truffles and Chilled Champagne Complimentary Room Service Breakfast for the Bride & Groom Complimentary Hardwood Dance Floor Complimentary Chilled Champagne Toast for all Guests Complimentary Cake Cutting Complimentary Parking for all Guests Complimentary Centerpieces with Mirrors & Three Votive Candles Complimentary Room Rental when Minimum Spend is met

<u>Entrées</u>

Select two of the following: Baked Chicken Stuffed with Black Forest Ham & Fontina Cheese Topped with Garlic Cream Sauce

Peppercorn Encrusted Top Sirloin of Beef Topped with Cognac Demi

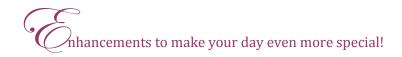
Seared Atlantic Salmon Topped with a Caper Lemon Butter Sauce

Grilled Chicken Breast Topped with a Roasted Garlic Cream Sauce & Julienne Vegetables

Each piece of your Wedding Cake is Cut and Served with a Complimentary Chocolate Covered Strawberry Served by Our Staff

Entrees include Traditional Field Greens Salad with Choice of Dressing, Chef's Selection of Potato or Rice, Fresh Vegetable Selection, Fresh Rolls with Butter and Freshly Brewed Regular and Decaffeinated Coffee with Hot & Iced Tea.

Prices are Subject to 23% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



Chairs, Chair Covers & Bows ~ \$5

Add a Touch of Elegance to your Wedding. We offer Chiavari Chairs or add White or Black Chair Covers and White or Black Bows to our Banquet Chairs.

Custom Color Napkins, Tablecloths & Overlays

We offer a wide variety of unique Fabrics, Colors and the latest in Wedding Designs. Consult your Catering Manager for pricing.

Soup ~ \$2

Add a Fresh Crafted Soup to your Wedding Italian Wedding Soup Maine Lobster Bisque Cream of Asparagus

White Gloved Butler Passed Hors D' Oeuvres' ~ \$8

One Hour of Service. Select up to Three from the Hors D' Oeuvres' Menu

Upgraded Salads ~ \$2

Iceberg Salad with Bacon, Bleu Cheese & Grape Tomato Greek Salad with Feta, Olives, Cucumber & Toasted Pinenuts Traditional Caesar Salad with Shaved Parmesan Cheese

Prices are Subject to 23% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



COLD SELECTIONS

California Rolls with Crab, Avocado & Crunchy Vegetables Wrapped in Rice & Nori	\$125/50 pcs
Fresh Fruit Kabobs - Fresh Melons & Strawberries with Yogurt Sauce	\$100/50 pcs
Chicken Salad Phyllo Cups - Chicken Salad in Baked Philo Shells with Fresh Herbs	\$100/50 pcs
Finger Sandwiches - Assorted Mini Rolls with Deli Meats & Cheeses	\$95/50 pcs
Antipasto Skewers - Marinated Tortellini, Salami Slice, Marinated Artichoke Heart, Pepperoncini	
Skewered with a Drizzle of Balsamic Vinegar	\$100/50 pcs
Pinwheel Rollups - Tortillas with Cream Cheese, Meats, Vegetables and Cheeses Rolled & Sliced	\$100/50 pcs
Caprese Skewers - Fresh Mozzarella, Fresh Basil Leaves and Cherry Tomatoes Skewered with a	
Drizzle of Balsamic Vinegar	\$100/50 pcs
Beef Au Poivre Canapes - Green Pepper Crusted Steak on top of Fresh Blini with Caramelized Onions	
and Crème Fraiche	\$100/50 pcs
Prosciutto Asparagus - Asparagus with Herb Cheese, Rolled in Prosciutto and Lightly Grilled	\$100/50 pcs
Smoked Mushroom Mousse Puffs - Smoked Mushrooms whipped with Cream Cheese and Fresh Herbs	
Piped into House Made Choux Puffs	\$100/50 pcs
Jumbo Shrimp Cocktail, served with a Classic Cocktail Sauce	Market Price
Classic Devil Eggs with Fresh Dill	\$95/50 pcs
Fresh Bruschetta on a French Bread Crostini	\$125/50 pcs
Fruit & Cheese Display - Domestic & Imported Cheeses, served with Gourmet Crackers & Berries	\$3.95/per **
Fresh Vegetable Crudité - Assorted Fresh Vegetables served with Ranch and Hummus Dips **25 PERSON MINIMUM	\$3.00/per **

HOT SELECTIONS

Chicken Pineapple Brochettes - Sweet Pineapple and Chicken served with a Sweet/Sour Sauce	\$115/50 pcs
Beef Wellington Bites - Tenderloin of Beef and Mushrooms wrapped in a Flaky Puff Pastry	\$100/50 pcs
Crispy Avocado Bites - Hand Breaded, Baked and Seasoned with Garlic and Paprika with Ranch Dip	\$100/50 pcs
Crab Rangoon - Spinach and Crab served in a Golden Wonton Skin	\$115/50 pcs
Vegetable Spring Roll - Crisp Vegetables Fried in a Delicate Wrap	\$100/50 pcs
Chicken Satay - Marinated Chicken served with a Spicy Peanut Sauce	\$110/50 pcs
Chicken Wings Buffalo Style - Jumbo Chicken Wings served with a Spicy Garlic	\$110/50 pcs
Spanakopita - Delicate Spinach and Feta Cheese filled Pastries	\$100/50 pcs
Chicken Tenders - All White Meat Extra Tender Crispy Chicken served with Honey Mustard	\$110/50 pcs
Meatballs - Handmade Meatballs tossed with your choice of BBQ, Swedish or Marinara Sauce	\$90/50 pcs
Stuffed Mushrooms - Large Button Mushrooms stuffed with Spinach, Artichoke and Crab	\$105/50 pcs
Chicken Quesadillas - Chicken with Cheese & Peppers served with Sour Cream and Guacamole	\$100/50 pcs
Mini Crab Cakes - Lump Crab Meat Tosses with special Seasoning and Lightly Browned	\$125/50 pcs

Prices are Subject to 23% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



Hosted Bar

Includes Domestic & Imported Beers, Wine & Mixed Drinks. Cordials and Cognacs may be added for \$2 per person, per hour on Hosted Bar Service. Hosted Bars must have a 50 person minimum. All Bar Services Require a Staff Bartender

Gold Standard Brands

First Hour ~ \$13 per person
Second Hour ~ \$9 per person
Third Hour ~ \$6 per person

Vodka - Smirnoff Gin - Beefeater Rum - Cruzan Whiskey –Canadian Club Bourbon –Jim Beam Domestic Bottled Beer Yuengling, Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra Imported Bottled Beer Heineken, Heineken Light, Guinness, Labatt, Corona, Amstel Light

<u>Premium Brands</u>

First Hour ~ \$15 per person	V
Second Hour \sim \$12 per person	G
Third Hour \sim \$9 per person	R

Vodka - Absolut Gin –Tanqueray Rum –Bacardi Whiskey –Crowne Royal Bourbon –Johnnie Walker Red

Per Drink Selection

Beverage	Hosted Bar	Cash Bar
Gold Standard Cocktail	\$6.00	\$6.00
Premium Brand Cocktail	\$6.50	\$6.50
Premium House Wine	\$6.00	\$6.00
Domestic Bottled Beer	\$4.75	\$4.75
Imported Bottled Beer	\$5.25	\$5.25
Sparkling Water	\$3.50	\$3.50
Bottled Water	\$2.75	\$2.75
Sodas	\$2.75	\$2.75
Cordials	\$6.50	\$6.50
Cognacs	\$6.75	\$6.75

Additional Beverage Service Selections

Wine Service ~ \$24 to \$48 per Bottle Champagne Service ~ \$22 to \$135 per Bottle Champagne Punch ~ \$50 per Gallon Champagne Toast ~ \$3.00 per person Domestic Keg Beer ~ \$250 per Keg (served 150 802 glasses) Each bar producing less than \$400 will be assessed a bartender fee of \$110 per bartender. For groups of 50 or less, the bartender fee will we automatic. Our standard service is one bar per 100 guests for hosted and one per 150 guests for cash bars. Prices are subject to 23% taxable service charge & applicable sales tax. Prices are guaranteed 90 days in advance.