



CROWNE PLAZA

HOTELS & RESORTS

AN IHG[®] HOTEL

Banquet Menu

CATERING MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA VENTURA BEACH



Our dedicated Crowne Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
Sales & Catering Team



450 East Harbor Blvd., Ventura, CA 93001



805-652-5108



sales@cpventura.com



cpventura.com

22% Taxable service charge and 7.75% sales tax will apply to all food and non-liquor beverage. Tax and service charge subject to change.
All menu listings are charged per person

CONTINENTAL & PLATED BREAKFASTS



Plated Breakfasts include: Chilled Juices, Regular and Decaffeinated Coffee with a selection of Herbal Teas.

Service 25 Guest Minimum or \$150.00 Service Fee will apply.

CONTINENTAL BREAKFASTS

AM CONTINENTAL BREAKFAST \$23pp

fresh morning pastries served with fruit preserves and butter

DELUXE CONTINENTAL \$27pp

fresh morning pastries served with fruit preserves and butter
fresh seasonal sliced fruits and berries

ENHANCEMENTS

OMELET STATION \$12pp

made to order omelets prepared with ham, bacon, sausage, cheese, mushrooms, peppers, onions, tomatoes and salsa

*attendant \$150 required

old fashioned oatmeal \$8pp

served with brown sugar and cream

breakfast sandwich \$10pp

breakfast burrito \$10pp

PLATED BREAKFASTS

SIMPLY AM \$24

brioche French toast served with warm maple syrup, butter, whipped cream and breakfast sausage

ON THE RISE \$26

scrambled eggs, roasted breakfast potatoes
choice of one:

applewood smoked bacon or
country style sausage

CALIFORNIA BREAKFAST \$30

granola and berry parfait served in a martini glass

chorizo scrambled eggs topped with queso fresco served with a grilled tomato roasted breakfast potatoes

BREAKFAST BUFFETS



Breakfast Buffets include: Pastries, Muffins, Chilled Juices, Regular and Decaffeinated Coffee with a selection of Herbal Teas.

Based on (1) Hour of Service. 25 Guest Minimum or a \$150.00 Service Fee will apply.

WAKE UP BUFFET **\$31**

display of seasonal sliced fresh fruits and berries

homemade granola served with milk

fluffy scrambled eggs

roasted breakfast potatoes

applewood smoked bacon and pork sausage

GOOD DAY SUNSHINE **\$35**

display of seasonal sliced fresh fruits and berries

brioche french toast served with warm maple syrup

fluffy scrambled eggs

steel cut oatmeal

roasted breakfast potatoes

applewood smoked bacon and pork sausage

HEALTHY START **\$39**

display of seasonal sliced fresh fruits and berries

new york style bagels served with light cream cheese, butter and preserves

hard boiled eggs

scrambled egg whites

breakfast quiche

roasted red bliss potatoes

pork sausage

selection of cold cereals

homemade granola and oatmeal

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À LA CARTE

seasonal whole fruits orange, banana, granny and red delicious apples	\$3 each	fresh baked assorted cookies	\$39 per dozen
regular & low-fat individual yogurts	\$3 each	soft pretzels Served with deli mustard and cheese sauce	\$48 per dozen
assorted Individual granola bars	\$3 each	individual bag potato chips	\$36 per dozen
low fat yogurt, granola and berry parfait	\$7 each	assorted individual candy bars, energy bars or granola bars	\$36 per dozen
diced fruit cups	\$7 each	individual bag popcorn	\$36 per dozen
assorted individual cold cereal served with whole and 2% milk	\$36 per dozen	individual bag mixed nuts	\$28 per dozen
hard boiled eggs	\$36 per dozen		
breakfast quiche choice of florentine cheddar, chorizo cheddar, ham and swiss	\$60 per dozen		
assorted muffins served with butter and preserves	\$36 per dozen	regular & decaffeinated coffee	\$65 per gallon
buttermilk biscuits served with country gravy	\$42 per dozen	starbucks regular & decaffeinated coffee	\$85 per gallon
		selection of herbal hot tea	\$50 per gallon
		assorted coca-cola brand soft drinks	\$3 each
		bottled water	\$3 each
		sparkling bottled water	\$4 each
		iced tea	\$50 per gallon
		lemonade	\$45 per gallon
		fruit infused water	\$45 per gallon
		starbucks coffee drinks	\$6 each
biscotti	\$36 per dozen		
scones	\$40 per dozen		
assorted donuts	\$36 per dozen		
cinnamon buns	\$36 per dozen		
assorted breakfast breads	\$36 per dozen		
croissants served with butter and preserves	\$42 per dozen		
new york style bagels served with cream cheese, butter and preserves	\$42 per dozen		
brownies, blondies or lemon bars	\$36 per dozen		
ice cream bars	\$60 per dozen		



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THEMED BREAKS



AFTERNOON TEA \$17

assorted finger sandwiches
sweet breads
scones served with homemade jams,
preserves and honey
specialty hot teas

HOME RUN \$20

jumbo soft pretzels with spicy dijon
mustard
mini corn dogs with condiments
cracker jack popcorn bags
assorted candy bars
assorted soft drinks
bottled waters

FITNESS \$19

assorted whole fruits
assorted yogurts
granola bars
smart water
assorted hot teas
bottled juices

FIESTA \$19

nachos served with cheese sauce,
jalapenos, salsas and guacamole
assorted soft drinks
bottled waters

HIGH ENERGY \$19

energy bars
blonde brownies
energy drinks
starbucks double shots
assorted soft drinks
bottled waters

THE KID IN ALL OF US \$21

assorted cookies
brownies
blondies
lemon bars
assorted soft drinks
bottled waters

THE DONUT BAR \$21

assorted donuts
bottled water
low fat and regular milk
chocolate milk

ENHANCEMENTS

coffee station \$7pp

Starbucks station \$9pp

**breaks are for 30 minutes of service*

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MEETING PACKAGES

SILVER MEETING PACKAGE

\$38 per person-minimum 15 guests

DELUXE CONTINENTAL BREAKFAST

fresh morning pastries
fresh seasonal sliced fruits and berries
fresh baked breakfast breads and
muffins served with fruit preserves and butter
assorted juices
fresh brewed regular and
decaffeinated coffee
assorted hot teas

MID MORNING BREAK

assorted granola bars
assorted soft drinks
bottled water
fresh brewed regular and
decaffeinated coffee
assorted hot teas

AFTERNOON BREAK

homemade cookies and brownies
energy bars
candy bars
assorted soft drinks
bottled water
fresh brewed regular and
decaffeinated coffee
assorted hot teas

GOLD MEETING PACKAGE

\$69 per person-minimum 15 guests

DELUXE CONTINENTAL BREAKFAST

fresh morning pastries
fresh seasonal sliced fruits and berries
fresh baked breakfast breads and
muffins served with fruit preserves
and butter
assorted juices
fresh brewed regular and
decaffeinated coffee
assorted hot teas

MID MORNING BREAK

assorted granola bars
assorted soft drinks
bottled water
fresh brewed regular and
decaffeinated coffee
assorted hot teas

CHOICE OF COLD LUNCH BUFFET

(see cold lunch buffet section)

SALAD BAR BUFFET

Or

WALL STREET DELI BUFFET

AFTERNOON BREAK

homemade cookies and brownies
assorted energy bars
candy bars
assorted soft drinks
energy drinks
bottled water
fresh brewed regular and
decaffeinated coffee
assorted hot teas



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MEETING PACKAGES

PLATINUM MEETING PACKAGE

\$80 per person-minimum 15 guests

WAKE UP BREAKFAST BUFFET

fresh morning pastries
fresh seasonal sliced fruits and berries
homemade granola served with milk
fluffy scrambled eggs
roasted breakfast potatoes
applewood smoked bacon and pork sausage
assorted juices
fresh brewed regular and decaffeinated coffee
assorted hot teas

MID MORNING BREAK

assorted granola bars
assorted soft drinks and bottled water
fresh brewed regular and decaffeinated coffee
assorted hot teas

CHOICE OF HOT LUNCH BUFFET

(see hot lunch buffet section)

LITTLE ITALY BUFFET

FAJITA BUFFET

OR

SOUTHERN BBQ BUFFET

AFTERNOON BREAK

homemade cookies and brownies
assorted energy bars
candy bars
assorted soft drinks
energy drinks
bottled water
fresh brewed regular and decaffeinated coffee
assorted hot teas

THE BEVERAGE PACKAGE

\$20 ALL DAY / \$12 HALF DAY

MORNING START

fresh brewed regular and decaffeinated coffee
assorted hot teas

MID-MORNING START

assorted soft drinks
bottled water
fresh brewed regular and decaffeinated coffee
assorted hot teas

AFTERNOON REFRESH

assorted soft drinks
energy drinks
bottled water
fresh brewed regular and decaffeinated coffee
assorted hot teas



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PLATED LUNCHES

All Entrées include: Regular and Decaffeinated Coffee with a selection of Herbal Teas or Iced Tea and Fresh Rolls

COLD PLATED LUNCH

(no dessert)

CAESAR SALAD \$28

romaine lettuce, parmesan and croutons served with homemade dressing

add grilled chicken \$2

CHICKEN FIESTA SALAD \$28

romaine lettuce, sliced grilled chicken breast, black bean and corn salad cheddar cheese, black olives, green onions, crispy tortillas chips served with chipotle ranch dressing

COBB SALAD \$30

romaine lettuce, rotisserie chicken, bacon, tomatoes, avocado, hard boiled eggs, green onions and crumbled bleu cheese served with homemade ranch and italian dressing

CROISSANT TURKEY CLUB \$28

pesto mayonnaise, bacon, lettuce, tomato served with potato salad & fresh seasonal fruits

GRILLED CHICKEN SANDWICH \$28

grilled chicken, lettuce, tomatoes, avocado and Swiss cheese served with potato salad and fresh seasonal fruits

HOT PLATED LUNCHES

SELECT ONE SALAD

CAESAR SALAD

romaine lettuce, parmesan and croutons served with homemade caesar dressing

CALIFORNIA MIXED GREEN SALAD

lettuce with shaved vegetables topped with croutons with choice of dressing

ENTRÉES

PORTOBELLO RAVIOLI \$32

portobello ravioli served with herbs in a white wine cream sauce

LEMON GARLIC ROASTED CHICKEN \$34

in a thyme au jus served with steamed rice and fresh vegetables

ADOBO ROASTED SALMON \$36

herb marinated salmon grilled and served in a citrus butter sauce on a bed of steamed rice and fresh vegetables

BBQ TRI-TIP \$35

slow roasted tri-tip smothered with barbecue sauce served with mashed potatoes and fresh vegetables

LONDON BROIL \$38

thin sliced beef marinated in fresh herbs and bordelaise sauce served with roasted fingerling potatoes and fresh vegetables

SELECT ONE DESSERT

CARROT CAKE

three layers of delicious moist cake finished with real cream cheese

RED VELVET CAKE

southern classic with real cream cheese dressing

CHEESECAKE BRULEE

hand fired and mirrored with burnt caramel



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LUNCH BUFFET

All Entrées include: Regular and Decaffeinated Coffee with a selection of Herbal Teas or Iced Tea and Fresh Rolls

Based on 90 minutes of service. 25 Guest Minimum or a \$150.00 Service Fee will apply.

SOUTHERN BARBECUE **\$38**

california salad tossed with tomatoes, cucumbers, carrots, olives, chickpeas, croutons with Italian and ranch dressings
red skin potato salad
macaroni salad
BBQ chicken breast
BBQ pulled pork
cajun spiced potato wedges
corn on the cob
cornbread & sweet cream butter
warm peach cobbler

LITTLE ITALY **\$39**

caesar salad
antipasto display with imported cheeses
domestic cheeses and marinated olives
artichoke salad
tomato basil salad
chicken marsala
penne served with bolognese sauce
farfalle pasta served with pesto, sun-dried tomatoes and pine nuts
Roasted Italian vegetables
garlic bread
tiramisu cake

FRONTERA **\$37**

mixed greens with chipotle ranch dressing
mexican cabbage salad
sliced fresh fruits
beef and chicken fajitas with julienne peppers, onions and fresh cilantro
refried beans
spanish rice
warm flour tortillas and corn tortillas
fresh roasted tomato salsa and guacamole
chef's assorted dessert selection

SALAD BAR BUFFET **\$32**

California wild greens
tuna salad
chicken salad
pasta salad
à la carte toppers: artichoke hearts, beets, broccoli, chopped bacon, croutons, cucumbers, hard boiled eggs, olives, onions, peppers, radishes, shredded carrots and tomatoes
Served with balsamic vinaigrette and ranch dressing
fresh seasonal fruits and berries

WALL STREET DELI **\$32**

soup du jour
baby greens served with Danish bleu cheese dressing and Italian dressing
vegetable crudité platter
deli platter: roast beef, honey baked ham, mesquite smoked turkey
condiments: provolone, swiss and cheddar cheeses, lettuce, tomato, red onion, mayonnaise and mustard
assorted breads and rolls
chef's assorted dessert selection

OCEAN BREEZE BUFFET **\$46**

CHOICE OF TWO SALADS:

-caesar Salad
-potato Salad
-pasta Salad

CHOICE OF TWO ENTREES:

-grilled chicken with choice of thyme cream sauce, arugula pesto cream sauce or chipotle cream sauce
-tri-tip in a mushroom ragoût demi glaze
-Campbell River salmon with capers and lemon
-baked cheese manicotti with tomato basil sauce
-portobello mushroom with parmesan cream sauce

CHOICE OF 1 STARCH:

-rice pilaf
-garlic whipped potatoes

seasonal vegetables
chef's assorted dessert selection



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PLATED DINNERS

All Entrées include: Regular and Decaffeinated Coffee with a selection of Herbal Teas or Iced Tea and Fresh Rolls

SELECT ONE SALAD

CAESAR SALAD

romaine lettuce, parmesan and croutons served with homemade dressing

STRAWBERRY SALAD

baby spinach salad with candied pecans, feta cheese, red onions and served with a strawberry aigrette

CALIFORNIA MIXED GREEN SALAD

lettuce with shaved vegetables topped with croutons with choice of dressing

ENTRÉES

CHICKEN AMERICANA \$39

choice of sauces: vegetable crudo sauce, mushroom marsala sauce or lemon garlic cream sauce served with creamy mashed potatoes and fresh vegetables

VEGETABLE NAPOLEAN \$39

portobello mushroom topped with layers of grilled vegetables on a risotto cake finished with balsamic vinaigrette

PORTOBELLO RAVIOLI \$38

portobello ravioli served with herbs in a white wine cream sauce

NEW YORK STEAK \$51

finished with a brandy peppercorn sauce served with roasted rosemary potatoes and fresh vegetables

CAMPBELL RIVER SALMON \$47

finished with an umami miso glaze sauce served on a bed of rice fresh vegetables

COCONUT CRUSTED LOCAL COD \$47

served in a pineapple-ginger relish with jasmine rice and fresh vegetables

STUFFED CHICKEN BREAST \$46

chicken breast stuffed with herbs, ricotta cheese and prosciutto in a lemon cream sauce served with whipped mashed potatoes and fresh vegetables

FILET MIGNON \$64

finished in a maytag bleu cheese demi glaze served with garlic mashed potatoes fresh vegetables

SELECT ONE DESSERT

RUSTIC APPLE TART

With caramel sauce and Chantilly cream

CARROT CAKE

three layers of delicious moist cake finished with real cream cheese dressing

CHEESECAKE BRULEE

hand fired and mirrored with burnt caramel

RED VELVET CAKE

southern classic with real cream cheese dressing

CHOCOLATE MOSAIC CAKE

Chocolate sponge cake layered chocolate cheesecake with elegant chocolate ganache



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DINNER BUFFETS

All Entrées include: Regular and Decaffeinated Coffee with a selection of Herbal Teas or Iced Tea and Fresh Rolls

Based on 90 minutes of service. 25 Guest Minimum or \$150.00 Service Fee will apply.

OCEAN BREEZE BUFFET \$77

CHOICE OF THREE SALADS:

- caesar salad
- wedge salad
- potato salad
- pasta salad

CHOICE OF THREE ENTRÉES:

- grilled chicken with a choice of: thyme Jus, arugula cream sauce or chipotle cream sauce
- tri-tip in a mushroom ragoût demi glaze
- bourbon glaze pork loin herb
- Campbell River salmon with capers and lemon
- baked cheese manicotti with tomato basil sauce
- portobello mushroom with parmesan cream sauce

CHOICE OF 1 STARCH:

- rice pilaf
- garlic whipped potatoes

seasonal vegetables

chef's assorted dessert selection

COUNTRY WESTERN BARBECUE \$70

tossed green salad
red skin potato salad and coleslaw
watermelon tray
country fried chicken
mesquite barbecue baby back ribs
Santa Maria style beans
corn on the cob
baked potatoes and cornbread
chef's assorted dessert selection including warm apple cobbler

SOUTH OF THE BORDER \$68

caesar salad and southwestern pasta salad
roma tomato and red onion cilantro salad
chorizo stuffed chicken breast in a chipotle cream sauce
carne asada with grilled onions
warm tortillas, green onions, fresh salsa and cheese
charro beans and spanish rice
chef's assorted dessert selection

THE PACIFIC RIM \$75

mixed greens with honey mustard or strawberry vinaigrette dressings
napa cabbage salad
pineapple coleslaw
fresh fruits display
kona coffee braised beef short ribs
coconut encrusted yellowtail
steamed rice
stir fry vegetables
hawaiian sweet rolls and creamy butter
pineapple cake
passionfruit cheesecake



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HORS D'OEUVRES

\$180 PER 50 PIECES OF ONE SELECTION

vegetable thai spring roll served with sweet garlic chili dipping sauce

chicken pot stickers served with ginger garlic dipping sauce

beef satay skewers served with teriyaki sauce

chicken satay skewers with peanut sauce

tomato bruschetta and fresh mozzarella served on a ciabatta crostini

\$195 PER 50 PIECES OF ONE SELECTION

antipasto skewer-mozzarella, tomato, kalamata olive drizzled with olive oil

prosciutto wrapped melon

blanched asparagus wrapped in prosciutto

chicken calzone-puff pastry filled with chicken, mozzarella and parmesan cheese

beef empanada-puff pastry with beef, onions and peppers

phyllo triangles filled with spinach and feta cheese

SEAFOOD DISPLAYS - SERVES 50 GUESTS

CHILLED GULF SHRIMP \$450
served with cocktail and remoulade sauce

CHILLED SNOW CRAB CLAWS \$475
served with cocktail and horseradish sauce

OYSTERS ON THE HALF SHELL \$450
served with sliced lemon and cocktail sauce

\$320 PER 50 PIECES OF ONE SELECTION

shrimp gazpacho shooters-grilled shrimp served in a shot glass with a chilled spicy tomato gazpacho

coconut fried shrimp served with an orange sauce

shrimp wrapped in bacon served with a barbecue sauce

petite crab cakes topped with chipotle aioli

mini beef wellington

grilled beef tenderloin brochette with a brandy cream sauce

SPECIALTY DISPLAYS-SERVES 50 GUESTS

VEGETABLE CRUDITE \$350
an array of crisp garden vegetables with ranch dip

SEASONAL FRESH FRUIT DISPLAY \$375
an artful assortment of seasonal melon, pineapple, grapes, berries

CHEESE DISPLAY \$475
domestic and imported cheeses, garnished with dried fruits, nuts and, gourmet crackers

ANTIPASTO PLATTER \$475
cured and smoked meats, italian cheeses, kalamata olives, roma tomatoes, marinated mushrooms, artichoke hearts served with breadsticks



ACTION STATIONS

One Attendant per 100 Attendees is required at \$150.00 per Attendant.

All Carving Stations, include warm Dinner Rolls and appropriate Condiments. Each Carving Block selection, serves approximately 50 people.

CLAM BAKE \$650

clams, mussels, sausage, corn on the cob, red potatoes

ROASTED PRIME RIB \$625

served with creamed horseradish sauce and au jus

ROASTED SAGE TURKEY BREAST \$400

served with cranberry sauce and sage gravy

STREET TACO BAR \$650

grilled chicken and carne asada, fire roasted tomato salsa, tomatillo salsa, cilantro, onions guacamole, limes, corn, flour tortillas

PASTA STATION \$600

farfalle and penne pasta served with marinara, pesto, alfredo sauces
à la carte items: tomatoes, peppers, mushrooms, artichoke hearts, grilled chicken, olives, garlic bread

RAW BAR MARKET PRICE

oysters on the half shell, crab claws, peeled shrimp, california rolls, crab rolls with shrimp, salmon, tuna sashimi

ENHANCEMENTS

(1) Attendant per 100 Attendee is required @ \$150.00 per Attendant.

The Wedge Bar \$15

iceberg lettuce, cherry tomatoes, shaved red onions, chopped bacon, croutons, Danish blue cheese with choice of two dressings

seasonal vegetables \$8pp

mashed potatoes, rice or oven roasted potatoes \$8pp

FAJITA STATION \$35

grilled adobo steak with onion and sweet peppers, ancho chile chicken served with pico de gallo, cheddar jack cheese sour cream, cilantro, warm tortillas

DESSERT STATIONS

assorted cake pops \$60 per dozen

assorted cupcakes \$65 per dozen

assorted dessert display \$18pp

assorted chef's choice desserts

Crepe Station \$16pp

sliced bananas, toasted pecans, chocolate sauce, cherries, fresh berries, whip cream



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BANQUET BEVERAGES

There is a \$150 bartender fee that will be applied per bartender. It is recommended one bartender per every 100 guests.

BAR PRICING

PREMIUM LIQUOR
 TOP SHELF LIQUOR
 LUXURY LIQUOR
 CORDIALS & LIQUORS
 DOMESTIC BEER
 IMPORTED & CRAFT BEERS
 HOUSE WINE
 SOFT DRINKS, BOTTLED WATERS & JUICES

HOST

\$9
 \$10
 \$11
 \$10
 \$6
 \$7
 \$8
 \$3

CASH

\$10
 \$11
 \$12
 \$11
 \$7
 \$8
 \$9
 \$4

HOSTED BAR PRICING

BEER/WINE

PREMIUM

TOP SHELF

LUXURY

TWO HOURS
 THREE HOURS
 FOUR HOURS
 FIVE HOURS

\$20
 \$29
 \$38
 \$47

\$28
 \$37
 \$46
 \$55

\$32
 \$43
 \$54
 \$65

\$44
 \$61
 \$78
 \$95

PREMIUM LIQUORS

pinnacle vodka, beefeater gin, cruzan rum, canadian club whiskey, christian brothers, johnny walker red, el charro 100% blue agave tequila, jim beam

TOP SHELF LIQUORS

absolut vodka, tanqueray gin, bacardi silver rum, corralejo silver tequila, hennessy vs, dewars white label, jack daniels, captain morgan

LUXURY LIQUORS

grey goose, bacardi superior rum, bombay sapphire, knob creek, hennessy vsop, patron silver, johnny walker black, crown royal

**all hosted bar packages include domestic and imported beer, house wine & assorted soft drinks*

**all guests 20 years and under are half price on hosted packages*



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HOTEL POLICIES

No personal outside food or beverage will be allowed in the banquet room.

Outside catering is permitted with \$35++ per person fee and room rental. The outside caterer must be licensed and insured and provide proof of insurance with Crowne Plaza Ventura Beach listed as an additional insured within 30 days of the event. If there are additional needs such as chaffers, serving utensils or additional items from the hotel there may be an additional charge. Please contact the Catering Department for additional details.

Corkage for wine or champagne is \$25++ per bottle and must be delivered 1-2 days prior to event. A deposit will be taken for total bottles counted at time of delivery. All bottles that are not opened will not be charged and returned. If a bottle is open it can not be returned and will be charged for corkage.

Any linens or table décor that are provided by the event planner must be delivered as agreed and/or a minimum of 2 days prior to the event. If a setup is scheduled and the items are not available to complete the setup as agreed, a \$500 re-set fee will be charged.

Candles are prohibited in the banquet rooms. Battery operated votives are allowed.

Setup time is limited to 2 hours prior to the event. Additional time must be approved by the Catering Department.

All items must be removed after the event. Any items left, will be assumed discarded and will not be retained and the hotel will not be responsible for any items left.

Additional clean up of items left, such as glitter or confetti that requires additional labor, will be charged a \$500 clean up fee.



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