



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU

CROWNE PLAZA MONCTON DOWNTOWN (506)853-5294 | WWW.CPMONCTON.COM

CATERING AT CROWNE PLAZA

INTRODUCTION

Menu Selection

Please submit your menu selection to the Catering Department at least three weeks in advance of the function date to ensure the availability of menu items. Specialty Menus: The enclosed menus feature a selection of our most popular items. These are only suggestions, and our Executive Chef would be delighted to arrange menus to suite your requirements. (Additional fees will be incurred for Specialty Menus)

Guarantees

The Catering Office must be notified of the number of guests to be served three business days prior to the function. This number may be increased less than three business days prior but may not be lowered. The Convenor will be billed for the guaranteed number, or the number of guests served, whichever is greater. The hotel will provide service and seating for 5% over the guarantee.

CANCELLATIONS AND GROUP BOOKINGS

Cancellations of meeting rooms within 30 days of the function are subject to a cancellation fee of 50% of the contracted charges. Cancellations not received 72 hours prior to the function are subject to a cancellation fee of 100% of all anticipated charges.

Food

The Crowne Plaza Moncton Downtown, in accordance with current city and provincial Health Department regulations, does not allow any food to be brought into the hotel function rooms or to leave as leftovers. Any specialty foods required may be ordered through the hotel. (Wedding cakes are the exception). Menu items may contain nuts and/or nut by-products. Please advise our Crowne Meetings Director of any allergies. All food and beverage charges are subject to 18% gratuity and 15% HST.

Suite and guest room accommodations for groups will be assessed 6 weeks prior to arrival and released 4 weeks out; unless rooming list or payment is guaranteed as contracted.

While we do our best to keep all menu items and pricing on our menu pages current, menu pricing/information displayed is for reference purposes only and may be subject to change without notice.

CATERING AT CROWNE PLAZA

BREAKFAST

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BREAKFAST

- ▶ Sliced seasonal fruit
- ▶ Yogurt, granola and fruit parfaits with ginger lime honey
- ▶ Breakfast breads & pastries, whipped butter, preserves
- ▶ Assorted muffins
- ▶ Fresh fruit juices
- ▶ Gourmet coffee and assorted hot teas

- ▶ Create your own Greek yogurt parfait with house made granola, yogurt, diced seasonal fruit, fresh berries and local honey
- ▶ Tropical fruit platter
- ▶ Breakfast breads & pastries, whipped butter, preserves
- ▶ Assorted muffins
- ▶ Artisan cheese platter
- ▶ Fresh fruit juices
- ▶ Gourmet coffee and assorted hot teas





BREAKFAST

BUFFET

THE ACHIEVER | \$ 21 per guest

- ▶ Assorted dry cereals
- ▶ Tropical fruit salad
- ▶ Breakfast breads & pastries served with sweet whipped butter & preserves
- ▶ Assorted muffins
- ▶ Scrambled eggs
- ▶ Breakfast potatoes
- ▶ Bacon and breakfast sausage
- ▶ Fresh fruit juices
- ▶ Gourmet coffee and assorted hot teas

EL MARIACHI | \$ 24 per guest

- ▶ Sliced seasonal fruits
- ▶ Breakfast breads & pastries served with sweet whipped butter & preserves
- ▶ Build your own breakfast taco with scrambled eggs, chorizo sausage, guacamole, tomato, cilantro, onion and sour cream
- ▶ Tex-Mex hashbrowns
- ▶ Salsa, hot sauce, black beans, Tex-Mex cheese, and flour tortillas
- ▶ Fresh fruit juices
- ▶ Gourmet coffee and assorted hot teas

THE WESTMORLAND | \$ 25 per guest

- ▶ Assorted dry cereals
- ▶ Individual fruit yogurts
- ▶ Sliced seasonal fruits
- ▶ Breakfast breads & pastries served with sweet whipped butter & preserves
- ▶ Assorted muffins
- ▶ Scrambled eggs
- ▶ Breakfast potatoes
- ▶ Bacon and smoked breakfast ham
- ▶ Buttermilk pancakes & local maple syrup
- ▶ Fresh fruit juices
- ▶ Gourmet coffee and assorted hot teas

CATERING AT CROWNE PLAZA

BREAKS

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BREAKS

ANYTIME

JUMP START | \$ 17 per guest

- ▶ Fresh whole fruit
- ▶ House made granola
- ▶ Assorted power bars and granola bars
- ▶ Individual flavoured yogurts
- ▶ Gourmet coffee and assorted hot teas

MUNCHIE BREAK | \$ 18 per guest

- ▶ House-baked cookies
- ▶ Banana bread
- ▶ Individual bags of chips
- ▶ Gourmet coffee and assorted hot teas

HEALTHY CHOICE | \$ 19 per guest

- ▶ Sun chips
- ▶ Hummus and pita
- ▶ Tropical fruit platter
- ▶ Seasonal fresh fruit smoothies
- ▶ Gourmet coffee and assorted hot teas



BREAKS

ANYTIME

SWEET TOOTH | \$ 19 per guest

- ▶ House-baked cookies
- ▶ Assorted candy station
- ▶ Mini cupcakes
- ▶ Hot chocolate and marshmallows

WIDESCREEEN BREAK | \$ 22 per guest

- ▶ Cheddar popcorn
- ▶ BYO hotdog station
- ▶ House-made nacho chips, salsa and cheese sauce
- ▶ Gourmet coffee and assorted hot teas

PICNIC BREAK | \$ 24 per guest

- ▶ Artisan cheese and assorted crackers
- ▶ House-made bruschetta and pita
- ▶ Tropical fruit kabobs with ginger lime honey
- ▶ Gourmet coffee and assorted hot teas





BREAKS

A LA CARTE ITEMS

- ▶ Freshly brewed coffee and tea
\$3.75 per cup (min 10 ppl)
- ▶ Assorted soft drinks
\$3.75 each
- ▶ Bottled domestic still water
\$3.75 each
- ▶ Bottled sparkling water
\$4.25 each
- ▶ Bottled juices
\$4.25 each
- ▶ 2% Milk, Skim, Almond, Soy
\$9.00 liter
- ▶ Hot chocolate
\$4.00 each
- ▶ Yogurt, assorted fruit flavours
\$3.00 each
- ▶ Whole fresh fruit
\$3.00 each
- ▶ Assorted bagged chips
\$3.75 each
- ▶ House-made trail mix
\$6.00 each
- ▶ Turnovers apple and blueberry
\$6.00 each
- ▶ Tropical sliced fruit platter
\$9.00 each
- ▶ Granola and cereal bars
\$4.00 each
- ▶ Fruit and yogurt parfaits
\$8.00 each
- ▶ Gluten free brownies
\$5.50 each
- ▶ Assorted muffins or coffee cakes
\$4.00 each / \$36.00 per dozen
- ▶ Assorted bagels with cream cheese
\$5.00 each / \$44.00 per dozen
- ▶ Freshly-baked jumbo cookies
\$3.25 each / \$32.00 per dozen
- ▶ Dessert squares
\$3.25 each / \$32.00 per dozen
- ▶ Danishes and croissants
\$3.75 each / \$34.00 per dozen
- ▶ International cheese board
\$10.95 each

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LUNCH



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LUNCH

BOX LUNCH

BOX IT UP | **\$ 28** per guest

Choice of sandwiches:

- ▶ Smoked turkey with gruyere, guacamole, lettuce and tomato on ciabatta
- ▶ Grilled chicken with Cheddar, roasted red pepper mayo, lettuce and tomato on focaccia
- ▶ Black forest ham with Swiss, dijonnaise, lettuce and tomato on a multi-grain
- ▶ Grilled vegetables with, feta, romaine, tomato, red onion and cucumber in a flour tortilla

Served with the following:

- ▶ 1 piece of whole fresh fruit
- ▶ Bag of chips
- ▶ House-baked cookie
- ▶ Bottle of water



LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER AND FRESHLY BREWED TEA AND COFFEE. A MINIMUM OF 15 PEOPLE ARE REQUIRED FOR ALL LUNCH BUFFETS. SHOULD YOUR NUMBERS FALL BELOW 15 PEOPLE, YOU WILL BE CHARGED FOR THE MINIMUM REQUIRED

GARDEN & BROTH

Chef's selection of mini desserts
Artisan rolls and whipped butter

Choice of Proteins:

- ▶ Grilled Chicken
- ▶ Seared Salmon
- ▶ Grilled Shrimp
- ▶ Marinated Grilled Tofu

Artisan lettuce, baby spinach, cucumber, red onion, shredded carrots, grape tomatoes, chickpeas, sundried cranberries, black olives, sunflower seeds, toasted pumpkin seeds, dill pickles, feta, parmesan and cheddar cheese

- ▶ Chef's choice of two dressings
- ▶ Chef's choice of two seasonal soups

Keep it protein-free – \$20 per guest

Choice of two proteins – \$27 per guest

Choice of three proteins – \$29 per guest

CROWNE LUNCH

Chef's selection of mini desserts
Artisan rolls and whipped butter

Choice of Two Salads:

- ▶ Caesar salad with romaine lettuce, smoked bacon, croutons and Grana Padano
- ▶ Raw vegetable salad with sesame hoisin vinaigrette
- ▶ German potato salad with bacon and dill dressing

Choice of Two Sides:

- ▶ Steamed seasonal vegetables
- ▶ Roasted Italian vegetables with balsamic
- ▶ Buttermilk and scallion whipped potatoes
- ▶ Vegetable rice pilaf
- ▶ Steamed gemstone potatoes

Entrées:

- ▶ Grilled chicken breast with Madeira wine sauce
- ▶ Seared salmon with Acadian maple cream
- ▶ Roasted pork loin with cranberry and apple chutney
- ▶ Marinated tofu with seasonal vegetables

Choice of two entrées – \$31.95 per guest

Choice of three entrées – \$37.95 per guest





LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED TEA AND COFFEE

SOUP & SANDWICH | \$ 25.95 per guest

- ▶ Chef's soup of the day and crackers
- ▶ Caesar salad
- ▶ Greek pasta salad with mixed peppers, grape tomatoes, black olives, cucumbers, feta cheese
- ▶ Deli-style sandwiches consisting of turkey, roast beef, Black Forest ham, tuna salad, egg salad, chicken salad, and grilled vegetables on artisan breads, rolls and wraps
- ▶ House-baked cookies and squares

SOUTHERN COMFORT | \$ 28.95 per guest

- ▶ Broccoli salad with sun-dried cranberries and red onion
- ▶ Cajun potato salad with smoked bacon
- ▶ Buttered corn and green beans
- ▶ Buttermilk whipped potatoes
- ▶ Pulled pork sliders with maple slaw
- ▶ Crispy fried chicken (2 pieces per person)
- ▶ Pecan tarts and pudding cakes

ITALIAN | \$ 26.95 per guest

- ▶ Caesar salad
- ▶ Roasted vegetable and mushroom salad
- ▶ Classic cheese and pepperoni pizza
- ▶ Pesto and roasted vegetable pizza
- ▶ Grilled chicken and spinach Alfredo pizza
- ▶ Sausage and rotini pasta bake topped with mozzarella and charred tomato
- ▶ House baked cookies and squares

EAST COAST | \$ 31.95 per guest

- ▶ Chicken fricot with herbed dumplings
- ▶ Pasta salad with garden vegetables
- ▶ Mixed green salad with 2 dressings
- ▶ Maple roasted root vegetables
- ▶ Rice pilaf
- ▶ Baked New Brunswick haddock with dill cream
- ▶ Beef and wild mushroom ragout with buttered egg noodles
- ▶ Mixed fruit and berry bread pudding

LUNCH

PLATED LUNCH

STARTERS - included

Choose One:

- ▶ Seasonal Soup – Chef's Daily Selection
- ▶ Roasted Tomato Soup – Charred tomatoes and sweet red pepper drizzled with organic basil oil
- ▶ Classic Caesar – Romaine, parmesan, smoked bacon, croutons and creamy Caesar dressing
- ▶ Crowne Baby Greens– Artisan lettuce with sun-dried cranberries, red onion, crumbled goat cheese, toasted pecans and a maple balsamic vinaigrette

DESSERTS - \$7 per person

Choose One:

- ▶ Apple Pie – house-baked with tart apples and hints of cinnamon
- ▶ Triple Chocolate Mousse – silky layers of white, milk and dark chocolate
- ▶ New York Style Cheesecake – berry coulis
- ▶ Carrot Cake – a classic with cream cheese frosting

ENTRÉES

- ▶ Tortellini – Cheese tortellini, charred peppers, baby spinach tossed in a pesto cream. Served with fresh baked garlic bread
\$29 per guest
- ▶ Soup & Sandwich – Grilled chicken breast on a brioche bun, lettuce, roasted peppers, Havarti and lemon aioli. Served with Chef's soup of the day
\$28 per guest
- ▶ Chicken Stir-Fry – sautéed chicken with Asian vegetables and sweet chili sauce. Served with basmati rice and toasted almonds
\$32 per guest
- ▶ Smoked Pork Loin – House-smoked and grilled pork chop, herbed jus, roasted garlic mash, seasonal vegetables
\$32 per guest
- ▶ Atlantic Salmon – pan seared salmon with local maple glaze, wild rice pilaf and fine French beans
\$34 per guest
- ▶ Cold Plate – deli style turkey, roast beef and ham, coleslaw, pasta and potato salad, sliced cucumber and tomatoes
\$29 per guest
- ▶ Burger – Angus beef on a brioche bun with lettuce, tomato, red onion, pickles, Cheddar cheese with herbed wedges
\$32 per guest





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RECEPTIONS

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RECEPTIONS

CHILLED BITES

*the following items serve approximately 10 people
a minimum order of 3 of each item must be ordered*

- ▶ House-made corn tortilla chips with salsa
\$49 each
- ▶ Bowls of assorted potato chips
\$39 each
- ▶ Vegetable crudites with creamy dip
\$57 each
- ▶ Layered nacho cheese dip with corn tortillas
\$67 each
- ▶ Tropical fruit platter
\$69 each
- ▶ Roasted red pepper hummus with sliced baguette and grilled pita points
\$49 each
- ▶ Assorted deli meat platter
\$85 each
- ▶ Cheese board – Imported and domestic cheeses, mango chutney, crackers
\$95 each

*the following items are priced per dozen. a minimum order of
3 dozen of each item must be ordered with a 4-choice maximum*

- ▶ Shrimp cocktail – Horseradish lime sauce
\$37 per dozen
- ▶ Smoked New Brunswick salmon – Avocado lemon cream cheese, arugula, ciabatta crostini, sweet & sour onion
\$37 per dozen
- ▶ Bruschetta – House-made on roasted garlic crostini
\$29 per dozen
- ▶ Prosciutto-wrapped melon – Balsamic reduction
\$29 per dozen
- ▶ Sweet tomato caprese skewer – Bloomed basil seed and pesto
\$32 per dozen
- ▶ BLT sliders – Crispy bacon, romaine, cherry tomato, roasted garlic aioli
\$35 per dozen
- ▶ Fruit kabobs– Tropical fruit, spiced honey
\$32 per dozen

RECEPTIONS

HOT BITES

*the following items are priced per dozen.
a minimum order of 3 dozen of each item must be ordered with a 4-choice maximum*

- ▶ Roasted red pepper and goat cheese stuffed mushrooms
\$27 per dozen
- ▶ Whiskey BBQ meatballs
\$29 per dozen
- ▶ Italian meatballs with charred tomato sauce and parmesan cheese
\$30 per dozen
- ▶ Cranberry, pecan and brie pinwheels
\$31 per dozen
- ▶ Teriyaki beef satays with peanut sauce
\$33 per dozen
- ▶ BBQ pulled pork sliders with maple slaw
\$37 per dozen
- ▶ Salt cod fish cakes with dill aioli
\$29 per dozen
- ▶ Deep-fried pork wontons “pops” with sweet cherry sauce
\$29 per dozen
- ▶ Panko breaded shrimp with chipotle lime dipping sauce
\$37 per dozen
- ▶ Smoked bacon wrapped chicken bites with a sweet chili glaze
\$35 per dozen
- ▶ Chicken wings three ways – medium, honey garlic, and dry rubbed
\$30 per dozen
- ▶ Spinach and Artichoke stuffed mushrooms
\$27 per dozen
- ▶ Bite-sized twice baked potato – Sour cream, bacon and chives
\$27 per dozen
- ▶ Steak and wild mushroom tarts with truffled mashed
\$39 per dozen
- ▶ Vegetable spring rolls with sweet chili sauce
\$27 per dozen





RECEPTIONS

ACTION & CARVING STATIONS

ALL CHEF ATTENDED STATIONS MUST ACCOMPANY A LUNCH OR DINNER BUFFET

*CHEF ATTENDANT REQUIRED WITH EACH STATION –\$150 PER ATTENDANT

TACO TRUCK | \$ 24 per guest

- ▶ Pulled pork shoulder
- ▶ Mexican black beans
- ▶ Seasoned Ground Chuck
- ▶ Flour tortillas
- ▶ Salsa, sour cream guacamole, Tex-Mex cheese, cilantro, onions and shredded lettuce, pickled peppers and onions

POUTINE BAR | \$ 19 per guest

- ▶ French fries and diced herbed potatoes
- ▶ Cheese curd, shredded 3 cheese blend
- ▶ Poutine gravy, BBQ and hot sauce
- ▶ Smoked bacon, sautéed mushrooms, scallions, peas

DESSERT & COFFEE | \$ 23 per guest

- ▶ Freshly brewed gourmet coffee
- ▶ Assorted hot teas
- ▶ A selection of assorted desserts, cakes, squares, cookies, tarts and fruit pies

*PRIME RIB | \$ 495 (serves 40 people)

- ▶ “AAA” Certified Angus Beef
- ▶ Creamy horseradish
- ▶ Red wine jus

**Requires a chef attendant (\$150 per attendant)*

*SAUTEED SCALLOPS | \$ 65 per dozen


- ▶ Atlantic sea scallops
- ▶ Tomato concassé
- ▶ Parsley butter

**Requires a chef attendant (\$150 per attendant)*

*FLAMBÉED SHRIMP | \$ 39 per dozen

- ▶ Jumbo shrimp
- ▶ Whiskey and citrus zest
- ▶ Fresh dill

**Requires a chef attendant (\$150 per attendant)*



CATERING AT CROWNE PLAZA

DINNER

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DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH ARTISAN ROLLS AND BUTTER, WATER, FRESHLY BREWED TEA AND COFFEE. A MINIMUM OF 30 PEOPLE ARE REQUIRED FOR ALL DINNER BUFFETS. SHOULD YOUR NUMBERS FALL BELOW 30 PEOPLE, YOU WILL BE CHARGED FOR THE MINIMUM REQUIRED

BYO BUFFET DINNER

Choice of Two Starters:

- ▶ Chef's soup of the day
- ▶ German potato salad
- ▶ Grilled vegetable pasta salad
- ▶ Quinoa salad with sun-dried cranberries, arugula, pecans, asparagus and citrus vinaigrette
- ▶ Market green salad with feta, walnuts, grape tomatoes, cucumber, radish and balsamic vinaigrette
- ▶ Classic Caesar salad with shaved parmesan, smoked bacon, creamy dressing and croutons

CHOICE OF TWO SIDES:

- | | |
|-----------------------------------|--|
| ▶ Mixed seasonal vegetables | ▶ Wild rice pilaf |
| ▶ French beans with herbed butter | ▶ Sour cream & scallion whipped potatoes |
| ▶ Roasted gemstone potatoes | ▶ Maple roasted root vegetables |

CHOICE OF TWO ENTRÉES:

- ▶ Wild mushroom and spinach lasagna with a blend of three cheeses and roasted garlic Alfredo
- ▶ Gingered honey crusted pork loin with grilled pineapple and thyme salsa
- ▶ Pan-roasted local haddock with charred tomatoes and dill cream sauce
- ▶ Grilled chicken breast with lemon caper butter sauce and braised leeks
- ▶ Maple glazed New Brunswick salmon on sautéed baby greens
- ▶ Beef stroganoff with cremini mushrooms and herb buttered egg noodles

AND - Chef's selection of assorted desserts

\$45 per guest

MEAL ADD-ONS:

- ▶ Add third starter: +\$4 per guest
- ▶ Add third side: +\$7 per guest
- ▶ Add third entrée: +\$12 per guest

DINNER

DINNER BUFFET

ALL BUFFET DINNERS COME WITH ARTISAN ROLLS AND BUTTER, WATER, FRESHLY BREWED TEA AND COFFEE. A MINIMUM OF 30 PEOPLE ARE REQUIRED FOR ALL DINNER BUFFETS. SHOULD YOUR NUMBERS FALL BELOW 30 PEOPLE, YOU WILL BE CHARGED FOR THE MINIMUM REQUIRED

TASTE OF ITALY | \$ 50 per guest

- ▶ Mixed bean and fusilli soup
- ▶ Charred Italian vegetables with balsamic glaze
- ▶ Rosemary roasted potato wedges
- ▶ Three cheese tortellini with grilled peppers and asparagus in a rosé cream sauce
- ▶ Sage rubbed pork loin with roasted garlic and grainy mustard jus
- ▶ Grilled chicken breast with herbed white wine cream sauce
- ▶ Charred vegetable salad
- ▶ Tomato, cucumber and mozzarella salad
- ▶ Chef's assorted dessert station

ATLANTIC BUFFET | \$ 59 per guest

- ▶ Crowne's seafood chowder
- ▶ Roasted root vegetables with thyme honey glaze
- ▶ Baby PEI gemstone potatoes
- ▶ House-made crab cakes with a smoked tomato remoulade sauce
- ▶ Poached haddock on wilted leeks with lemon pepper cream sauce
- ▶ Slow roasted "CAB" Prime Rib with red wine jus
- ▶ Artisan greens with oranges segments, sun-dried cranberries, toasted pumpkin seeds and house vinaigrette
- ▶ Tri-coloured penne salad with grilled vegetables
- ▶ Assorted pickles and marinated vegetables
- ▶ Chef's assorted dessert station





DINNER

PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN ROLLS AND BUTTER, WATER, FRESHLY BREWED TEA AND COFFEE. A MINIMUM OF 15 PEOPLE ARE REQUIRED FOR ALL PLATED DINNERS. SHOULD YOUR NUMBERS FALL BELOW 15 PEOPLE, YOU WILL BE CHARGED FOR THE MINIMUM REQUIRED

STARTERS *(Choose One)*

- ▶ Seasonal soup – (Chef's daily selection)
- ▶ Roasted Tomato Soup – Charred tomatoes and sweet red pepper drizzled with organic basil oil
- ▶ Cauliflower Soup – Caramelized cauliflower and aged Cheddar
- ▶ Seafood Chowder *(add \$3/person)* – Lobster, shrimp, baby clams, New Brunswick salmon and haddock with fresh dill
- ▶ Classic Caesar – Romaine, parmesan, smoked bacon, croutons and creamy Caesar dressing
- ▶ Crowne Baby Greens – Artisan lettuce with sun-dried cranberries, red onion, crumbled goat cheese, toasted pecans and a maple balsamic vinaigrette
- ▶ Caprese Salad – Baby greens with grape tomatoes, fresh bocconcini cheese and house vinaigrette
- ▶ Chef Salad – mixed greens, sliced turkey, ham, hard-boiled egg, tomatoes and cucumbers with buttermilk ranch dressing

DESSERTS - \$7 per person

- ▶ Apple Pie – house-baked with tart apples and hints of cinnamon
- ▶ Triple Chocolate Mousse – silky layers of white, milk and dark chocolate
- ▶ New York Style Cheesecake – berry coulis
- ▶ Carrot Cake – a classic with cream cheese frosting
- ▶ Chocolate Cake – decadent layers of chocolate cake with fudge frosting
- ▶ Gluten Free / Vegan Option – chocolate cake made with avocados and plant-based ingredients *(add \$3/ person)*
- ▶ Fruit Skewers – freshly sliced tropical fruit and grapes with local spiced honey
- ▶ Wedding cake (cut, plate, and serve) - \$2.25 per person

SELECT FROM ENTRÉES *(Next Page)*

PLATED DINNER

ENTRÉES:

- ▶ Grilled vegetable tian with baked goat cheese, charred tomato and truffled cream sauce
\$32 per guest
- ▶ Roasted supreme of chicken with mushrooms, smashed red bliss potatoes and grilled asparagus with a cremini mushroom and brie cream sauce
\$40 per guest
- ▶ Grilled Atlantic salmon with wild rice pilaf, mixed seasonal vegetables and citrus butter
\$42 per guest
- ▶ ¼ chicken leg with roasted garlic whipped potatoes and seasonal vegetables
\$35 per guest
- ▶ House-smoked and grilled boneless pork chop with scallion mashed potatoes, fine French beans and a rosemary jus
\$36 per guest
- ▶ Local New Brunswick lobster served with melted garlic butter, potato salad and coleslaw
Market Price
- ▶ Slow roasted “CAB” Prime Rib with horseradish whipped potatoes, seasonal vegetables, Yorkshire pudding and red wine jus
\$55 per guest
- ▶ Grilled 8 oz. striploin and jumbo grilled shrimp with twice baked potato, roasted asparagus and carrot bundles with chimichurri sauce
\$59 per guest
- ▶ Lemon basil pesto crusted salmon with a charred Mediterranean vegetable and quinoa salad
\$42 per guest
- ▶ Roasted wild mushroom and spinach lasagna with three cheese blend in a rich béchamel cream
\$34 per guest
- ▶ Traditional oven roasted turkey with savory stuffing, mashed potatoes, mixed seasonal vegetables, pan gravy and cranberry sauce (1-week minimum notice)
\$45 per guest





CATERING AT CROWNE PLAZA

MEETINGS PACKAGES

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MEETINGS PACKAGES

HEALTHY DISCUSSION

BREAKFAST BUFFET

- ▶ Breakfast breads and & pastries served with whipped butter and preserves
- ▶ Seasonal sliced fruit
- ▶ Yogurt, granola and fruit parfaits with ginger lime honey
- ▶ Assorted muffins
- ▶ Fresh fruit juices

LUNCH BUFFET

- ▶ Chef's soup of the day and crackers
- ▶ Caesar salad
- ▶ Greek pasta salad with mixed peppers, grape tomatoes, black olives, cucumbers, feta cheese
- ▶ Assorted sandwiches consisting of deli meats, tuna, egg and chicken salad, and grilled vegetables on artisan breads, rolls and wraps
- ▶ House-baked cookies and squares

MUNCHIE BREAK

- ▶ House-baked cookies
- ▶ Banana bread
- ▶ Individual bags of chips

ALL-DAY BEVERAGES

- ▶ European Gourmet coffee and assorted hot teas
- ▶ Assorted sodas and bottled water

\$65 per guest

CHANGE THE WORLD

BREAKFAST BUFFET

- ▶ Selection of freshly baked pastries served with whipped butter and preserves
- ▶ Seasonal sliced fruit
- ▶ Assorted muffins
- ▶ Scrambled egg
- ▶ Herbed breakfast potatoes
- ▶ Bacon and breakfast sausage
- ▶ Fresh fruit juices

AFTERNOON BREAK

- ▶ Sun Chips
- ▶ Hummus and pita
- ▶ Granola bars
- ▶ Seasonal fruit smoothies

\$75 per guest

LUNCH BUFFET

- ▶ Artisan rolls and whipped butter
- ▶ Raw vegetable salad with sesame hoisin vinaigrette
- ▶ Caesar salad with romaine lettuce, smoked bacon, croutons and Grana Padano cheese
- ▶ Herb roasted chicken with white wine mustard jus
- ▶ Pan roasted salmon with local maple glaze
- ▶ Steamed gemstone potatoes
- ▶ Seasonal vegetables
- ▶ Chef's selection of mini desserts

ALL-DAY BEVERAGES

- ▶ European Gourmet coffee and assorted hot teas
- ▶ Assorted sodas and bottled water



CATERING AT CROWNE PLAZA

BEVERAGE

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CATERING AT CROWNE PLAZA

INCIDENTALS

LABOUR CHARGE

A charge of \$50.00 an hour (minimum three hours) will be added to all bar setups, if sales are less than of \$1000.00. A \$75.00 labour charge will apply for glasses and ice setups in hospitality rooms and suites. Dance floor setup fee varies from \$100.00 - \$300.00 depending on the size required. Service charges will be incurred for day of setup changes, placement of meeting materials not supplied by the Crowne Plaza Moncton, and completing setups of third-party suppliers

BEVERAGES

ALCOHOLIC BEVERAGES: ALL ALCOHOLIC BEVERAGES, AS PER NB LIQUOR LAWS, AND ACCORDING TO LICENSING REGULATIONS, MUST BE PROVIDED BY THE HOTEL FOR ANY FUNCTION TAKING PLACE IN THE HOTEL. The laws permit service of liquor between the hours of 11:00 a.m. and 1:00 a.m. All entertainment must cease at 1:00 a.m. Alcoholic beverages, including donated liquor, cannot be brought into the function rooms from outside sources

LIABILITY

The Crowne Plaza Moncton Downtown reserves the right to inspect and to control all private functions. Liability for damage to the premises will be charged accordingly. Crowne Plaza Moncton Downtown cannot assume responsibility for personal property and equipment brought into the banquet area.

ADDITIONAL CHARGES

Entandem represents the performance rights of artists and record companies as well as music publishers. Entandem is a distinct organization that represents these groups and as such, are required to charge for any event that has music.



BEVERAGE

CASH BAR

PREMIUM BRANDS | \$7 tax included

- ▶ Snowfox Vodka
- ▶ Gordon's London Dry Gin
- ▶ Captain Morgan White Rum
- ▶ Captain Morgan Dark Rum
- ▶ Captain Morgan Spiced Rum
- ▶ Captain Morgan Amber Rum
- ▶ Forty Creek Rye
- ▶ Jose Cuervo Especial Tequila

ULTRA PREMIUM BRANDS | \$8 tax included

- ▶ Grey Goose Vodka
- ▶ Kahlua Coffee Liquor
- ▶ Disaronno Amaretto
- ▶ Crown Royal Canadian Whisky
- ▶ Baileys Irish Cream

NON-ALCOHOLIC BEVERAGES | \$4.25 tax included

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

FEATURED WINE | \$8.50 tax included

- ▶ House white
- ▶ House red

DOMESTIC BEER | \$7 tax included

- ▶ Budweiser
- ▶ Bud Light
- ▶ Coors Light
- ▶ Alexander Keith's
- ▶ Molson Canadian
- ▶ Moosehead Lager
- ▶ Michelob Ultra

IMPORTED | \$8.50 tax included

- ▶ Heineken
- ▶ Stella Artois
- ▶ Corona

CRAFT/GLUTEN/CIDER | \$9 tax included

- ▶ Variety changes seasonally