



# WEDDING RECEPTION MENU 2021

# 2021 WEDDING PACKAGE

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## A CROWNE PLAZA WEDDING PACKAGE ENSURES YOUR BIG DAY WILL BE AS EFFORTLESS AS IT IS GORGEOUS!

Fully customized and inclusive wedding packages feature unique menu options, while bundling food and beverage together for simple per person pricing.

### PACKAGE INCLUSIONS

- Full package and customized menus available
- Host bar from 5:30 pm - 1:00 am  
*Closed during dinner with unlimited poured wine service throughout dinner*
- Sparkling wine toast for you and all guests
- Afterglow late night buffet  
*Pizza, veggie & dip shooters, dessert squares, coffee & tea*  
*Add your wedding cake or cupcakes at no charge*
- 3/4 length white table linens and linen napkins
- 2 personalized menu cards per table
- Room rental included in package price
- Complimentary bridal room for wedding night
- Complimentary menu tasting  
*For the bride and groom*
- Wedding bedroom block with preferred hotel rates
- On-site special events coordinator  
*To assist you with planning your day at Crowne Plaza*

### FINISHING DETAILS

#### HOST BAR

- Host bar includes domestic beer, (1) red wine, (1) white wine, vodka rum rye, gin, scotch, brandy, Baileys, amaretto and sambuca
- Add imported beer to your bar
- Add open bar during dinner

#### SHOWER

- Book your wedding with us and save 15% off your bridal shower at Crowne Plaza

*Taxes and gratuities are additional to the prices listed*

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## RECEPTION STATIONS

### FRESH MARKET VEGETABLES CRUDITE

Served with a trio of sauce's. Ranch, Greek yogurt, blue cheese dip, and hummus

### MEDITERRANEAN ANTIPASTO

Prosciutto, soppressata, melon, grilled calamari, marinated and grilled vegetables, bocconcini, parmesan olives, roasted peppers, bomba Calabrese, grilled and chilled calamari, fresh bruschetta, crostini, and focaccia  
- add white truffle mushroom risotto 2 per person

### MARKET CHEESE BOARD

Local and imported cheese, fresh and dried fruits, crostini, crackers and preserves

### BREADS AND SPREADS

Hummus, baba ganoush, parmesan artichoke dip, olives, crostini, pita and sliced baguette

### CHILLED SHRIMP COCKTAIL

Approximately 100 pc of 21/25 shrimp, fine herb marinade, house made Grey Goose cocktail sauce, fresh lemon, and horseradish mayo

### BUILD YOUR OWN POUTINE

Thin cut fries, house made pulled pork, cheese curds, feta, sour cream, smoked bacon, gravy and green onions

## RECEPTION HORS D'OEUVRES

### STATIONED FOR YOUR ENJOYMENT

"Caprese" Grape tomato & bocconcini skewer  
Vegetable spring rolls, sweet chili plums sauce  
Heirloom tomato bruschetta, ace crostini, balsamic jelly  
Forest mushroom aranchini, roast garlic aioli  
Spinach and filo triangles, dried tomato artichoke mousse  
Grilled vegetable skewer, reduced balsamic  
Goat cheese and dried apricot truffle

- 4 pc per person, choose 2 types from above  
- 3 types surcharge

### PLATED & PASSED

Korean BBQ beef satays, sesame, green onion  
Southern fried chicken kabobs, maple sriracha, buttermilk aioli  
Smoked salmon, golden beet, dill cream cheese  
Shrimp spring rolls, sweet chili dip  
Goat cheese filo triangles  
Mini beef wellington, truffle crema  
Buffalo cauliflower, Greek yogurt blue cheese dressing  
Forest mushroom goat cheese crostini

- 4 pc per person, choose 3 types from either section  
- 4 types surcharge

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## SIMPLY SCRUMPTIOUS

Fresh baked dinner rolls and butter

### SMOKED TOMATO BISQUE

Toasted focaccia, goat cheese mousse

### FAMILY STYLE HOUSE SALAD

Grape tomato, cucumber, soya balsamic dressing, sweet potato "fieno"

### CRISPY SKINNED CHICKEN SUPREME

Rosemary smashed Yukon's, seasonal vegetables  
creamy caramelized lemon Jus

### PASTRY'S, SQUARES, AND TARTS

Family style for the enjoyment of the table

Coffee and tea

## MEAT YOU AT THE ALTER

Fresh baked dinner rolls and butter

### CARROT AND GINGER SOUP

Cardamom sour cream

### FAMILY STYLE HOUSE SALAD

Soya balsamic vinaigrette

### ROASTED AND CARVED ANGUS BEEF LOIN

Rosemary smashed Yukon's, season vegetables  
crispy onion jus

### PASTRY'S, SQUARES, AND TARTS

Family style for the enjoyment of the table

Coffee and tea

## LOVE TO LAST A LIFE THYME

Fresh baked dinner rolls and butter

### LEMON GARLIC BABY SHRIMP

Grana padano risotto

### BABY ARUGULA AND ENDIVE

Roasted pear, crumbled feta, white balsamic dressing

### THYME SEARED ATLANTIC SALMON

Lobster ravioli, lobster veloute

### YOUR CHOICE DESSERT

Coffee and tea

## WORTH THE WAIT

Fresh baked dinner rolls and butter

### BUTTERNUT SQUASH SOUP

Maple foam/ chive oil

### BABY KALE SALAD

Dried Apricot, pumpkin seeds, buttermilk dressing

### SLOW & LOW 8 HOUR BRAISED BEEF SHORT-RIB

Niagara peach Glaze, roasted vegetables,  
truffle potato puree, red wine jus

### YOUR CHOICE DESSERT

Coffee and tea

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For menus served under the listed minimum, a surcharge of \$5.00 per person will apply. All Interactive Stations must be prepared by a Culinary Attendant at \$75. 1 per 75-100 guests is recommended. Prices subject to taxes and service charges. Prices and items are not guaranteed outside of 6 months of your event. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\*Any Dietary/Special Meal Requests are subject to a \$5.00 per person surcharge.\*\*Menu created in February 2021.

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## A PERFECT PAIRING

### SMOKED TOMATO BISQUE

Toasted focaccia, goat cheese mousse

### BABY KALE AND ROMAINE HEART "CAESAR"

Grana padano, smoked bacon, torn focaccia

### DUO OF FRENCHED CHICKEN SUPREME AND BEEF SHORT RIB

Gratin potato, maple roasted root vegetables  
Grainy mustard cream, and red wine jus

### WHITE AND DARK CHOCOLATE CHEESECAKE

Bourbon scented sour cherry, cornflake biscotti crunch

Coffee and tea

## IN OUR PRIME

### FAMILY STYLE ANTIPASTO

Cured meats, imported cheese, preserves,  
grilled and marinated vegetables

### GNOCCHI BOLOGNESE

### BABY KALE AND ROMAINE HEART "CAESAR"

Grana padano, smoked bacon, torn focaccia

### LEMON SORBET

### SLOW ROASTED CANADIAN AAA PRIME RIB

Roasted garlic mashed Yukon Golds,  
seasonal vegetables, red wine Jus

### YOUR CHOICE DESSERT

Coffee and tea

## TENDER LOVING CARE

### INDIVIDUAL PLATED ANTIPASTO

Cured meats, imported cheese, preserves,  
grilled and marinated vegetables

### SMOKED CHICKEN PENNE

Caramelized onions, smoked and  
spiced tomato sauce

### LEMON SORBET

### AAA BEEF TENDERLOIN

Aged white cheddar mashed, maple roasted  
root vegetables, Double smoked bacon Jus

### FAMILY STYLE HOUSE SALAD

Grape tomato, cucumber, soya balsamic dressing,  
sweet potato "fieno"

### YOUR CHOICE DESSERT

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## YOUR CHOICE DESSERT

### **WHIPPED VANILLA BEAN CHEESECAKE**

White chocolate, sour cherry, biscotti crumble

### **CARAMEL ROASTED PEAR**

Lemon pound cake, mascarpone mousse

### **SEASONAL CHEESECAKE PRESENTATION**

Let the chefs play

### **PEANUT BUTTER MOUSSE**

Dark chocolate, salted peanuts, blueberry yuzu

### **APPLE TARTE TATIN**

Raspberry fluid gel, whipped cream

### **FLOURLESS CHOCOLATE TORTE**

Passionfruit fluid gel, vanilla ice cream

### **SALTED CARAMEL BUDINO**

Dark chocolate, whipped cream, candied hazelnuts

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## DINNER STATIONS Minimum 60 people

### **BUILD YOUR OWN WEDGE SALAD**

Cucumbers, tomatoes, bacon bits, cheese and dressings  
or  
Topped baby green salad, trio of dressings

### **FRESH MARKET VEGETABLES CRUDITÉ**

Served with a trio of sauce's. Ranch, Greek yogurt, blue cheese dip, and hummus

### **MEDITERRANEAN ANTIPASTO**

Prosciutto, soppressata, salami, melon, marinated and grilled vegetables,  
bocconcini, Parmesan, olives, roasted peppers

### **MARKET CHEESE BOARD**

Local and imported cheese, fresh and dried fruits, crostini, crackers and preserves

### **BREADS AND SPREADS**

Hummus, baba ganoush, Parmesan artichoke dip, olives, crostini, pita and sliced baguette

### **B.Y.O. MASH POTATO BAR**

Yukon gold mashed potato, roasted garlic, smoked bacon, crumbled blue cheese, sour cream,  
truffle oil, cajun shrimp, shredded cheddar, green onions and gravy

### **SEA FOOD**

Honey soya salmon with sesame, Thai shrimp slaw

### **THE CARVERY**

Sea salt crusted prime rib, red wine jus, horseradish, and yorkies

### **DUO OF PASTA**

Two penne arabiata roasted peppers, baby arugula, in a lightly spiced tomato sauce  
and local cheese tortellini, smoked chicken, caramelized onions and cream sauce

### **GRAND FINALE, A SELECTION OF DESSERT'S**

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## DINNER BUFFET Minimum 40 people

### BUFFET 1 Minimum 40 people

Topped baby green salad, with trio of dressings

Canadian cheese board, with dried fruit, preserves and crackers

Greek pasta salad, with feta, olives and s.d.t. dressing

2 chef's choice seasonal salad

Brined and roasted pork loin, caramelized onions, apple and chorizo

Herb roasted chicken supreme, lemon thyme crema

Basil scented sole, lemon alfredo

Roasted red bliss potato's, olive oil, garlic and herbs

Penne pasta, roasted peppers, and baby arugula, basil scented tomato sauce,

Chefs choice vegetables of the day

Grand Finale, a selection of dessert's

### BUFFET 2 Minimum 40 people

Antipasto selection, grilled and marinated vegetables, olives, cured meats

Canadian cheese board, with dried fruit, preserves and crackers

3 chefs choice seasonal salad

Slow roasted angus strip loin, forest mushrooms, confit garlic,

Seared chicken supreme, tomato olives and capers

Atlantic salmon, crab gratin, lemongrass lobster emulsion

Roasted garlic mashed Yukon Gold potato

Penne pasta, roasted peppers, and baby arugula, basil scented tomato sauce,

Chefs choice vegetables of the day

Grand Finale, a selection of dessert's

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## OTHER NOTES

The following are Hotel Guidelines to assist you while planning for the effective and smooth operation of your function. Please read and note any conditions, which apply to your group. Should you have any questions or concerns please contact your Catering professional.

Menus must be selected no later than 3 weeks prior to the function date.

Guests requiring special dietary considerations will be accommodated, with sufficient notice.

Food and beverage prices are not guaranteed outside 6 months of your event.

Final guaranteed numbers must be forwarded to the hotel 3 business days prior to the function. If your numbers fall below the catering menu for that item minimum, you will be charged for the minimum number of meals, unless the actual amount is higher. If a guarantee is not received the original contracted numbers will be the final billing amount, unless the actual amount is larger.

Billing for food functions will be based on the guaranteed attendance or the actual attendance, which ever is greater.

All provincial liquor laws and health and safety codes will be strictly adhered to.

Entertainment and Bars must be finished no later than 1:00 am.

Any damage to function rooms will be charged to the master account.

Each group is responsible for the conduct of all their guests.

The Crowne Plaza Hotel will not be held responsible for loss or damage to goods left in the Hotel.

Please note that due to fire regulations, we are not able to lock the Ballroom.

Deposits and payments are to be paid according to the contract conditions to maintain the definite status of the booking.

The Hotel reserves the right to substitute an alternate room of suitable size for the contracted room.

Should music be played during a function a SOCAN (music royalties) fee will be charged to your bill.

All goods must be removed from function rooms by the contracted finish time unless the room is held on a 24-hour basis.