

CROWNE PLAZA INDIANAPOLIS AIRPORT

BANQUET INFORMATION AND POLICIES – PAGE 1 OF 2

Packages

Packages for your event may be delivered to the hotel no more than two (2) business days prior to the day of your event, as the hotel has limited storage space available. Notify your Catering Manager or Crowne Meetings Director of the number and size of any packages you expect. To ensure proper delivery, the following information must be included on all packages:

Crowne Plaza Indianapolis Airport
2501 South High School Road Indianapolis, IN 46241
Hold for: Name of Guest Picking Up Package(s)
Event Name / Event Date
Attn: Catering Manager / Crowne Meetings Director

Written permission is required for any heavy equipment to be brought into the facility. The Crowne Plaza Indianapolis Airport is not responsible for transferring any equipment to / from meeting rooms.

Parking

Complimentary parking is available for all hotel guests.

Decorations

Nothing can be posted, nailed, pinned, taped or otherwise attached to the walls, floors, furniture or other parts of the building. Please note that attaching items without proper authorization may result in damage charges. Please ask for assistance with affixing items so that no damage to the building occurs. Confetti or smoke / fog machines are not permitted. Helium balloons are not permitted. If used, a \$500 cleaning fee will be assessed.

Security

The Crowne Plaza Indianapolis Airport assumes no responsibility for damage, loss of merchandise or articles left on property prior to, during and following your event. Special arrangements can be made for a security officer. If such service is required, your Catering Manager or Crowne Meetings Director will make those arrangements and the cost will be added to your bill. In the event you or your guests damage the property, you will be held fully responsible for all replacement and/or repair charges as determined by hotel management. All security must be contracted through the facility, no exceptions will be allowed.

Tax Exemption

Only legitimate “fund-raising” events are exempt from Indiana sales tax with respect to food and beverage. IN State Law does not allow any organization to be tax exempt from alcoholic beverages. A tax-exempt certificate must be on file prior to these events with acceptable proof that the event is a fund-raiser. Please consider that even if your organization is tax exempt, you are exempt for a food function only when the event is a fund-raiser or for elementary, high school or college students.

Audio-Visual / Electrical / Telephone Requirements

Electrical and telephone requirements will be arranged through the hotel’s Convention Services Department. All requirements must be submitted, in writing, to the hotel’s Catering/Convention Services Department 3 weeks prior to the Convention start date. For your planning convenience, our in-house AV supplier offers comprehensive support and services. Services include set-up and teardown of basic audio-visual equipment, computers, data projectors, sound systems, and stage lighting and video camera packages. Technical assistance for operation of all audio-visual equipment is available with advance notification. Contact the on-site audio-visual manager for equipment, consultation and technical labor quotes.

BANQUET INFORMATION AND POLICIES – PAGE 2 OF 2

Banners

Only the facility Engineering staff may hang banners. Inform your Catering Manager or Crowne Meetings Director if you wish to display a banner; a \$20 per banner charge will be added to your bill for this service.

Electrical, Phone Lines and Internet Access

If your event requires special electrical needs for bands, disc jockeys, exhibitors or other special equipment, we will make all necessary arrangements through our Engineering Department. Local phone lines and high-speed internet access are also available. Costs for these services will be quoted based on specific group requirements.

Food and Beverage

It is the policy of the Crowne Plaza Indianapolis Airport that all food and beverage must be purchased from our facility in compliance with the Indiana Board of Health requirements and the State of Indiana Liquor laws. We are unable to allow groups or individuals to bring food and beverage into any public space. Additionally, we are unable to allow any non-consumed food and beverage item(s) to be taken from the facility.

Menus and Room Arrangements

Rooms are assigned according to the anticipated number of attendees. Should your numbers increase or decrease, we respectfully reserve the right to assign a room more appropriate for the size of your group. As other groups may be utilizing the same room(s) prior to or following your event, please follow the agreed time schedule. Rooms requested on a 24-hour basis will incur additional fees.

Your Catering Manager or Crowne Meetings Director will need menu, room arrangements and all other information pertinent to the success of your event, 10 business days prior to the event. We will be happy to make arrangements for those attendees with dietary restrictions when possible and with advance notification. All entrée pricing is per person unless otherwise noted.

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CONTINENTAL BREAKFAST.

THE CONTINENTAL 13

Assorted Fresh Chilled Juices
Assorted Breakfast Pastries

THE CROWNE CONTINENTAL 17

Assorted Fresh Chilled Juices
Yogurt Served with Berries and Granola
Sliced Fresh Fruit
Assorted Breakfast Pastries, Breads and Bagels
Sweet Butter, Cream Cheese, Honey and Preserves

HEART HEALTHY 18

Assorted Fresh Chilled Juices
Steel Cut Oatmeal with Brown Sugar, Walnuts
and Dried Fruit
Yogurt Served with Berries and Granola
Sliced Seasonal Fresh Fruit
Assorted Muffins and Bagels with Cream Cheese

Continental breakfasts include house coffee and tea.

Prices are per person and based on a 10-person minimum. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums.

All Continental Breakfasts are designed for a 60-minute service period. Any additional items refreshed beyond the 60-minute service period will be charged upon consumption. Menu prices are subject to change.

BREAKFAST BUFFET.

THE AMERICANA 20

Assorted Fresh Chilled Juices
Sliced Fresh Fruit
Fluffy Scrambled Eggs
Breakfast Potatoes
Choice of Pork or Turkey Bacon or Sausage
Variety of Breakfast Pastries

THE PLAZA 23

Assorted Fresh Chilled Juices
Sliced Fresh Fruit
Fluffy Scrambled Eggs or South Western Scramble
Breakfast Potatoes
Biscuits and Gravy
Choice of Ham, Pork, Turkey Bacon or Sausage
Maple Glazed French Toast or Belgium Waffles
Served with Warm Syrup and Fruit Preserves

A minimum of 30 guests required. Breakfast Buffets include house coffee and tea. Buffets are based on 60 minutes of service.

Prices are per person. A 23% service charge and sales tax will be added. Menu prices are subject to change.

PLATED BREAKFAST ENTREES.

ALL AMERICAN 16

Fluffy Scrambled Eggs
Crispy Bacon or Grilled Sausage
Served with Breakfast Potatoes

HEART HEALTHY 16

Egg Beaters
Turkey Bacon or Turkey Sausage
Fresh Fruit Cup or Yogurt with Berries
Whole Wheat Toast

HOOSIER BISCUIT & GRAVY 16

Buttermilk Biscuits with Sausage Gravy
Fluffy Scrambled Eggs
Served with Breakfast Potatoes

BREAKFAST ENHANCEMENTS

Croissant Breakfast Sandwich (Egg & Cheese with Choice of Ham, Sausage or Bacon)	6.95
Assorted Mini Quiche	5.95
Fluffy Scrambled Eggs	5.95
Omelet Station	8.95
Fried Chicken and Waffles With Louisiana Hot Sauce and Maple Syrup	6.95

Attendant charge applies to stations, \$50 first hour, \$25 each additional hour.

A minimum of 10 guests is required. Plated breakfast entrees include house coffee and tea.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

LIGHT LUNCHEONS AND SALADS.

<p>FRESH AND HOT 18</p> <p>Cup of Chef's Soup du Jour Choice of One Meat and Cheese on a Croissant Meats - Ham, Turkey, Chicken or Tuna Salad Cheeses – Monterey Jack or American Homemade Potato Salad and Sliced Fresh Fruit</p>	<p>CAESAR SALAD 13</p> <p>Traditional Caesar Salad with Crisp Romaine Lettuce Garlic Croutons and Fresh Parmesan Tossed in a Caesar Dressing</p> <p>Served with Grilled Chicken – 15 Served with Blackened Shrimp – 18</p>
<p>TURKEY SUB 18</p> <p>Turkey Breast Layered with Applewood Smoked Bacon, Tomato, Lettuce, Mayonnaise and Cheddar Cheese on a Hoagie Roll with a Kosher Pickle Spear. Served with Homemade Potato Salad or Chips</p>	<p>GREEN POWER SALAD 18</p> <p>A Combination of Baby Kale, Shaved Brussel Sprouts, Spinach and Arugula with Julienned Red Onions and Carrots. Toasted Almond Slivers and Strawberries Topped with Strawberry Balsamic Vinaigrette Dressing</p>
<p>CHICKEN CAESAR WRAP 18</p> <p>Diced Chicken, Romaine Lettuce, Parmesan Cheese and a Light Caesar Dressing Wrapped in a Soft Tortilla Served with Homemade Potato Salad or Chips</p>	<p>SPINACH & CHEVRE SALAD 18</p> <p>Fresh Baby Spinach, Radicchio and Frisse Lettuce and Applewood Bacon, Julienned Red Onion and Red Pepper, Candied Pecans and Crumbled Goat Cheese Topped with Citrus Champagne Vinaigrette</p>
<p>EXPRESS BOX LUNCH 18</p> <p>Choice of Ham, Turkey or Roast Beef with Monterey Jack Cheese on choice of a White or Whole Wheat Hoagie Roll. Served with Chips, Whole Fruit, Cookie, Soda or Bottled Water</p>	<p>BLACK & BLEU BISTRO STEAK SALAD 19</p> <p>Blackened Bistro Steak, Crisp Romaine Lettuce and Tear Drop Tomatoes Topped with Balsamic Vinaigrette, Crumbled Maytag Bleu Cheese and Tabasco Onions</p>
<p>VEGGIE WRAP 18</p> <p>Roasted Vegetables Wrapped in a Soft Tortilla Served with Homemade Potato Salad or Chips</p>	
<p>PIZZA 19</p> <p>16" Large Pizza with Choice of Two Toppings</p>	

Light luncheons and salads include house coffee, tea, and dessert. Salads include soup and house bread with sweet butter.

A minimum of 10 guests is required.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

LUNCHEON BUFFETS.

HOT BUFFET

TWO ENTRÉES 27
THREE ENTRÉES 30

ENTRÉES

Chicken Marsala
Sweet & Smoky Rotisserie Chicken
Southern Fried Chicken
Smothered Pork Chops
St. Louis Style Pork Ribs
Cider Brined Roasted Pork Loin with Maple Mustard Sauce
Homestyle Pot Roast with Vegetables
Country Fried Steak with Onion Gravy
Parmesan Crusted Catfish
Eggplant Parmesan
House Made Meat Lasagna
Pasta Primavera

SALADS – CHOICE OF TWO

Fresh Garden Salad
Homemade Potato Salad
Cole Slaw
Pasta Salad
Caesar Salad
Chilled Fresh Fruit
Marinated Cucumber Tomato Salad

COLD BUFFET

CARNEGI DELI 24

DELI MEAT & CHEESES

Choice of Three - Roast Beef, Corned Beef, Hard Salami, Ham, Smoked Turkey, Assorted Deli Cheeses Including American, Swiss, Cheddar and Pepper Jack, Sliced Onion, Ripe Tomato, Leaf Lettuce and Kosher Dill Pickle Spears Served with Assorted Deli Breads

SALADS – CHOICE OF TWO

Fresh Garden Salad, Potato Salad, Tortellini Salad, Marinated Vegetables, Cole Slaw, Chilled Fresh Fruit, Spinach Salad with Mushrooms, Pasta Salad, Caesar Salad and Tomato with Gorgonzola Salad

CHEF'S GARDEN 22

SALADS – CHOICE OF THREE

Sliced Fresh Fruit, Mixed Garden Salad, Fresh Spinach, Six Salad Toppings and Two Dressings

MEATS – CHOICE OF TWO

Julienne of Turkey or Ham
Wraps: Chicken, Vegetable, Turkey or Roast Beef

A minimum of 30 guests required. A \$3 per person fee applies to guarantees under 30 guests. All buffets include house coffee and tea, house bread with sweet butter and dessert. Hot buffet includes seasonal vegetables, potato or pasta and house bread. Cold buffet includes soup.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change

LUNCHEON ENTRÉES.

<p>CHICKEN PICCATA 24</p> <p>Seared Chicken with a Lemon Caper Sauce Over Capellini</p>	<p>MARINATED GRILLED FLANK STEAK 25</p> <p>Corona/chile Marinated Flank Steak Sliced Thinly Over Cilantro Lime Basmati Rice. Served with a Chayote Squash Medley.</p>
<p>PAN SEARED SALMON 26</p> <p>Fresh Salmon Filet with a Citrus Beurre Blanc Over Fruited Couscous</p>	<p>CHICKEN PARMESAN 24</p> <p>Breaded Boneless Breast of Chicken Topped with Marinara Sauce, Mozzarella and Parmesan Cheese Served with Fettuccine</p>
<p>BLACKENED SIRLOIN 25</p> <p>Seared Sirloin Sliced Thinly Over a Grilled Asparagus Orzo</p>	<p>CHICKEN MARSALA 24</p> <p>Boneless Breast of Chicken Lightly Sautéed with Marsala Served with Roasted New Potatoes</p>
<p>MEAT LASAGNA 21</p> <p>House Made Lasagna Layered with Meat Sauce, Ricotta and Mozzarella Cheese</p>	<p>PARMESAN CRUSTED TILAPIA 25</p> <p>Crusted with Fresh Herbs and Parmesan Cheese Served with Fresh Vegetables and Rice Pilaf Charred Asparagus</p>
<p>MAPLE DIJON ROASTED PORK LOIN 24</p> <p>Slow Roasted Indiana Pork Loin with a Maple Dijon Cream Sauce Served Over Shaved Brussel Sprouts Served With Rice Pilaf</p>	<p>PASTA PRIMAVERA 20</p> <p>Herb Roasted Vegetables with Penne and Pesto Sauce Add Chicken - \$21, Add Shrimp - \$23</p>
<p>TOMATO BASIL CAPELLINI 20</p> <p>Angel Hair Pasta Tossed with An In-House Tomato Sauce and Fresh Basil Chiffonade</p>	<p>A minimum of 10 guests required. Luncheon entrées served with house coffee and tea, garden salad or soup and house breads with butter and a dessert. Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.</p>
<p>BEEF BORDELAISE 24</p> <p>Beef Tenderloin Tips Sauteed with Onions and Mushrooms in a Rich Bordelaise Sauce Served with Egg and Broccoli Crowns</p>	

THEMED BUFFETS.

ALL AMERICAN BBQ 28

Creamy Cole Slaw, Southern Style Potato Salad, Fresh Garden Salad, Choice of Two of the Following: St. Louis Style BBQ Ribs, Carolina Gold Pulled Pork, Fried Chicken or BBQ Beef Brisket. Macaroni and Cheese, Sweet and Spicy Baked Beans, Banana Pudding, and Fruit Cobbler

MEXICAN FIESTA 28

Grilled Pineapple Roasted Poblano and Corn Salad, Fiesta Spring Mix with Cilantro Lime Vinaigrette, Choice of Two of the following: Latin Seasoned Ground Beef, Corona Marinated and Grilled Chicken Fajitas with Peppers and Onions, Slow Braised Pork Carnitas or Green Chile Chicken Enchiladas. Assorted Tortilla and Taco Shells, Refried Beans, Cilantro Lime Rice, Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Onions, Sliced Jalapenos, Sour Cream, Guacamole, Churro Doughnuts and Tres Leche Bread Pudding

DOWN HOME HOOSIER 29

Fresh Garden Salad, Chicken Bacon Ranch Pasta Salad, Choice of two of the following: Homestyle Meatloaf, Pot Roast with Vegetables, Fried Chicken, or Smothered Pork Chops. Mashed Potatoes with Brown Gravy, Country Green Beans, Buttered Corn O'Brien, Sugar Cream Pie Bars and Derby Pie

ITALIAN EXPERIENCE 30

Caprese Salad with Balsamic Glaze, Caesar Salad, Tortellini Pasta Salad. Choice of two of the following: House Made Meat Lasagna, Chicken and Artichoke Cannelloni, Chicken Parmesan, or Spicy Italian Sausage with Pepper and Onions. Herb Roasted Parmesan Potatoes, Bistro Blend Squash Medley. Tiramisu and Italian Cream Cake

PIZZA PARTY 24

Fresh Garden Salad, Mediterranean Pasta Salad. Three Pizza Types with The Following Topping Choices: Cheese, Pepperoni, Sausage, Ham, Bacon, Olives, Onion, Green Pepper, Mushroom, and Tomato. Garlic Bread Sticks with Cheese Sauce, Assorted Brownies and Cookies

BACKYARD COOKOUT 26

Tangy Cole Slaw, Macaroni Salad, and Mustard Potato Salad, Grilled Black Angus Burger, All Beef Hot Dog, Bratwurst with Sauerkraut, Bourbon Brisket, Baked Beans, Corn Cobbettes, Leaf Lettuce, Sliced Tomato, Sliced Red Onion, Pickles, and assorted condiments. Bakery Breads, Orange Cream Sheet Cake, and Chocolate Texas Sheet Cake

A minimum of 30 guests required. A \$3 per person fee applies on guarantees under 30 guests. Theme Buffets include house bread with sweet butter, house coffee, tea and dessert.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

THE KING'S CROWNE.

KINGDOM OF SURF 55

Creamy Seafood Salad with Lemon Aioli, Herb Marinated Shrimp and Grilled Focaccia Panzanella, Shrimp Scampi with Creamy Parmesan Polenta and Braised Rainbow Chard, Grilled Swordfish with Blistered Tomatoes and Basil over Baby Vegetable Orzo Pilaf, Lobster Mac and Cheese, Charred Cauliflower Gratin, Vanilla Panna Cotta with Mixed Berry Compote, Chocolate-Raspberry Swiss Roll

KINGDOM OF TURF 56

Grilled Romaine with Crispy Pancetta and Grana Padano, Roasted Beets and Bleu Cheese Orzo Salad. Spicy Peach Glazed Lamb Lollipops over Yukon Gold and Celeriac Risotto, Spinach, Mushroom, and Gorgonzola Stuffed Beef Tenderloin over Brandied Sweet Potato Puree, Charred Broccolini with Heirloom Tomatoes. Extreme Lemon and Chocolate Roulade, Carrot-Zucchini Cake with Coconut-Cream Cheese Frosting

KINGDOM OF SURF AND TURF 58

Crab-stuffed Cremini Mushrooms, Heirloom Tomato Tart with Herbed Goat Cheese Spread, Ginger-Soy Marinated Sablefish with Crispy Shallots with Shaved Brussel Sprout Couscous Salad, Pancetta-Wrapped Pork Tenderloin with Port Reduction-Chanterelle Mushroom Sauce over an Herbed-Mascarpone Polenta, Roasted Tri-Colored Carrots with Truffle Vinaigrette, and Potatoes Dauphinoise. Baked Chocolate Mousse with Vanilla Bean Whipped Cream and Macerated Berries, Roasted Pear Crème Brulee Tart

A minimum of 30 guests required. A \$3 per person fee applies on guarantees under 30 guests. Theme Buffets include house bread with sweet butter, house coffee, tea and dessert.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

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HORS D'OEUVRES.

HOT

Bacon Wrapped Scallops – 50 Pieces	285
Sausage and Cheese Stuffed Mushrooms	245
Swedish or BBQ Meatballs	225
Chicken Tenders	235
Loaded Potato Skins	245
Mini Crab Cakes with Cajun Remoulade	285
Chicken Sesame Satay	230
Teriyaki Beef Satay	245
Beef Wellington	335
Dynamite Shrimp with Sweet Chili Dipping	275
Beef Kabob	225
Chicken Quesadilla	225
Buffalo or BBQ Chicken Wings	255
Crostini with Filet of Beef	260
Spiced Pepperoni Arancini with Marinara	280
Crispy Green Beans with Wasabi Ranch	255
Tempura Battered Vegetables with	
Creamy Ponzu Sauce	265
Crispy Schezuan Pork Belly	275
Spanakopita with Spinach and Feta Cheese	310

COLD

Ahi Tuna Poke	375
Jumbo Shrimp Shooters	385
Jumbo Shrimp Cocktail	375
Crab Salad in Belgian Endive	385
Southwestern Chicken Pinwheels	200
Assorted Bruschetta	225
Red Wine Poached Pear and Brie Phyllo Cups	250
Caprese Skewers with Balsamic Glaze	250
Cheese Ball with Crackers	100
Seasonal Fresh Fruit*	195 Sm, 360 Lrg
Garden Vegetables with Dip*	195 Sm, 360 Lrg
Imported and Domestic Cheeses with Crackers*	235 Sm, 385 Lrg
Chilled Seafood Array*	390 Sm, 485 Lrg
Smoked Salmon Blini with Cucumber Dill Crème Fraiche*	200 Sm, 390 Lrg
Smoked Salmon Display*	195 Sm, 350 Lrg

Prices are per 100 pieces except where noted.

*Small serves 40-50, Large serves 150.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

CARVING STATION.

HERB CRUSTED PRIME RIB 325

Serves Approximately 40

BEEF WELLINGTON 325

Serves Approximately 35

BAKED SUGAR CURED HAM 260

Serves Approximately 45

**ROAST INSIDE
ROUND OF BEEF** 300

Serves Approximately 50

**CAJUN RUBBED
TURKEY BREAST** 285

Serves Approximately 40

**CRANBERRY CORNBREAD
STUFFED PORK LOIN** 235

Serves Approximately 30

Carving Stations include Silver Dollar Rolls. Attendant charge of \$50 for first hour, \$25 per hour for each additional hour applies.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

DINNER BUFFET.

TWO ENTRÉES	36
THREE ENTRÉES	38

ENTRÉES

Chicken Marsala
 Potato Crusted Chicken with Herbed Jus Lie
 Sweet and Smoky Rotisserie Chicken
 Southern Fried Chicken
 Southern Pork Chops
 Cider Brined Roasted Pork Loin with Maple Mustard Sauce
 St. Louis Style Pork Ribs
 Homestyle Pot Roast with Vegetables
 Braised Beef Tips with Chanterelle Demi
 Country Fried Steak with Onion Gravy
 Pecan Crusted Salmon
 Parmesan Crusted Catfish
 Eggplant Parmesan
 House Made Meat Lasagna
 Pasta Primavera
 Tortellini Bolognese

CHOICE OF TWO SALADS

Fresh Garden Salad
 Potato Salad
 Cole Slaw
 Pasta Salad
 Caesar Salad
 Chilled Fruit
 Marinated Cucumber Tomato Salad
 Roasted Beet Medley
 Caprese Salad

BUFFET CARVING STATIONS

Prime Rib	6
Cajun Rubbed Turkey Breast	4
Beef Wellington	6
Cranberry Cornbread Stuffed Pork Loin	5

A minimum of 30 guests required, \$3 per person fee applies to guarantees under 30. A \$50 carving fee applies to Carving Stations. Dinner Buffet served with house coffee and tea, house breads with butter, seasonal vegetable, potato or pasta and dessert.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

DINNER ENTRÉES.

POTATO CRUSTED CHICKEN 28

Potato Crusted Boneless Breast of Chicken and Herb Jus Lie, served with a Roasted Garlic Potato Puree and Caramelized Tri-Colored Carrots

AIRLINE CHICKEN BREAST 30

Pan-Seared Airline Chicken Breast with a white Wine Butter Sauce Served with an Herbed Polenta Cake and Sauteed Broccolini

CHICKEN MARSALA 26

Boneless Breast of Chicken Lightly Sautéed with Marsala, Served with Roasted New Potatoes

SQUASH NOODLES 26

Sauteed Summer Squash Noodles with Romesco Sauce Served with Portabella Cap

LAMB CHOP 42

Spicy Pineapple Glazed Lamb Chop Served with Braised Swiss Chard and Golden Nut Risotto

TENDERLOIN OF BEEF 38

Seared Filet Mignon with a Caramelized Shallot Cream Sauce Served with Wild Mushroom Risotto and Patty Pan Squash

COUNTRY FRIED STEAK 26

Buttermilk Marinated, Tenderized Sirloin Steak, pan fried with Onion Gravy, served with Mashed Potatoes and Sauteed Green Beans

STUFFED PORK LOIN 29

Butterflied Pork Loin with Cranberry Cornbread Dressing with an Orange-Cranberry Reduction Sauce served with Fruited Couscous

PECAN-CRUSTED SALMON 32

Pecan-Crusted Salmon with Sauteed Rainbow Swiss Chard and Wild Rice Pilaf

PASTA PRIMAVERA 23

Herb Roasted Vegetables with Penne Pasta and Pesto Sauce
With Chicken – 25
With Shrimp - 27

SURF & TURF MARKET PRICE

Petite Filet Mignon with Red Wine demi-glace and Lobster Tail Served with a Baked Potato

PARMESAN ENCRUSTED TILAPIA 29

Crusted with Parmesan Cheese Served with Fresh Vegetables and Rice Pilaf

GRILLED PORK CHOP 34

Cider-brined 10oz Pork Chop Served with Charred Cauliflower Crowns and a Brandy-Mascarpone Sweet Potato Puree

NEW YORK STRIP MARKET PRICE

All-Natural Aged New York Strip Served with Seasonal Vegetables and Potatoes Dauphinoise.

A minimum of 10 guests is required.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

COMBINATION DINNERS.

GRILLED PORK CHOP AND BREAST OF CHICKEN 32

Cider Brined 6-ounce Grilled Pork Chop paired with a Seared Chicken Breast with a White Wine Butter Sauce, Scalloped Potatoes and Garlic Green Beans

PETITE FILET MIGNON AND GRILLED CHICKEN 38

Seasoned and Seared Petite Filet of Beef with a Red Wine Demi-Glace paired with a Brined and Grilled Chicken Breast with White Wine Butter Sauce, Buttery Potato and Parsnip Puree, and Charred Broccolini with a Mornay Sauce

PETITE FILET MIGNON AND GRILLED SHRIMP 42

Seasoned and Seared Petite Filet of Beef with a Red Wine Demi-Glace paired with a Skewer of Grilled Jumbo Shrimp, Wild Mushroom Risotto Cake, and Asparagus with Caramelized Shallots

ROASTED ATLANTIC SALMON AND PETITE FILET OF BEEF 44

Roasted Salmon Filet with a Citrus Butter Sauce paired with a Grilled Petite Filet of Beef with a Red Wine Demi-Glace, Roasted Garlic Potato Puree, and Grilled Asparagus

GRILLED ATLANTIC SALMON AND BREAST OF CHICKEN 40

Grilled Salmon Filet with Cucumber Dill Relish paired with a Seared Chicken Breast with a Creamy Lemon Mornay Sauce, Vegetable Couscous, and Patty Pan Squash

SHRIMP SKEWER AND GRILLED BREAST OF CHICKEN 40

Soy-Ginger Marinated Shrimp Skewer paired with a Teriyaki Grilled Breast of Chicken, Vegetable Fried Rice, and Assorted Asian Stir-Fried Vegetables

A minimum of 20 guests required. Combination Dinners served with house salad or daily soup selection, Chef's choice of starch and seasonal vegetables, house breads with butter, house coffee and tea. Additional salads and desserts priced separately.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

DESSERTS.

CHEF'S CHOICE OF PLATED AND BUFFET DESSERTS

Assorted Chocolate Fudge Brownie
 German Chocolate Cake
 Carrot Cake
 Chocolate Mousse Pie
 Strawberry Swirl Cheesecake
 Red Velvet Cake
 Lemon Mousse Cake
 Flourless Chocolate Torte
 Assorted Sheet Cakes (Coconut, Orange Cream, Carrot, Chocolate, Yellow)
 Assorted Fruit Pies

ALA CARTE DESSERTS

Tiramisu Torte	5
Key Lime Pie	5
New York Cheesecake	5
Turtle Brownie Cheesecake	6
Dessert Station: Petit Fours, Mini-Cheesecakes, Chocolate Éclairs and Lemon Bars	10
Sundae Bar: Vanilla and Chocolate Ice Cream, Crushed Nuts, Sprinkles, Chocolate Syrup, Strawberry Sauce and Butterscotch Sauce	10

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

TEMPTATIONS.

BREAKFAST

Assorted Breakfast Breads	30 dozen
Bagels with Flavored Cream Cheese	30 dozen
Assorted Danish, Croissants, Muffins	28 dozen
Assortment of Doughnuts	30 dozen
Blueberry Cobbler Muffin Stuffed with Cheesecake Filling	45 dozen
Cinnamon Streusel Muffin Stuffed with Caramel Filling	45 dozen

SNACK ITEMS

Assortment of Homemade Cookies	28 dozen
Assorted Fudge Brownies	34 dozen
Full-Size Candy Bars	28 dozen
Trail Mix	20 pound
Whole Seasonal Fruit	2.50 each
Fresh Sliced Fruit	3.50 person
Assorted Fruit Yogurt	3 each
Granola Bars	28 dozen
Supreme Nuts	28 pound
Shelled Peanuts	24 pound
Potato Chips with Dip	18 pound
Pretzels with Dip	18 pound
Popcorn	12 bowl
Dessert Bars	30 dozen
Tortilla Chips with Salsa	18 pound
Southwestern Turkey Pinwheels	24 dozen
Cheese Ball with Crackers	3 person
Soft Warm Pretzels	3.50 each
Jalapeno Poppers	28 dozen
Assorted Eggrolls with Sweet and Sour	30 dozen

BEVERAGES

Chilled Vegetable or Fruit Juices	4 each
Hot Chocolate or Assorted Herbal Teas	2.50 each
Starbucks® Premium Coffee	48 gallon
Fresh Brewed House Regular or Decaffeinated Coffee	20 pot, 40 gallon
Fresh Orange, Cranberry or Apple Juice	17 carafe
Iced Tea or Lemonade or Fruit Punch	28 gallon
Assorted Regular and Diet Sodas	4 each
Spring Water	4 each
Milk	2.50 carton, 14 carafe

A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

THEME BREAKS.

ICE CREAM SUNDAE BREAK 16

Chocolate and Vanilla Ice Cream
 Chocolate and Strawberry Sauce
 Chocolate Sprinkles, Maraschino Cherries
 Chopped Nuts and Whipped Cream
 House Coffee and Tea
 Assorted Sodas, Lemonade and Bottled Water
 Attendant Provided for One Hour

7TH INNING STRETCH 16

Peanuts in the Shell, Cracker Jack and Popcorn
 Warm, Soft Pretzels with Spicy Mustard and
 Nachos with Jalapeno Cheese Sauce
 House Coffee and Tea
 Assorted Sodas, Lemonade and Bottled Water
 Add Ball Park Franks - 18

CANDY EXTRAVAGANZA 15

Assorted M&M's and Candy Bars
 Chocolate Covered Pretzels and
 Local Puppy Chow, Chex Mix
 Coffee and Tea
 Assorted Sodas and Bottled Water

JUNK FOOD BREAK 14

Cracker Jack, Dessert Bars, Assorted Homemade Cookies
 Potato Chips and Pretzels with Dip
 House Coffee and Tea
 Assorted Sodas and Bottled Water

FITNESS BREAK 15

Assortment of Sliced Fresh Fruit
 Granola Bars
 Whole and Dried Fruits
 Crisp Fresh Vegetables with Dip
 House Coffee, Tea and Bottled Water

FRUIT AND FIBER 12

Assorted Yogurts with Berries
 Granola Bars and Assorted Muffins
 Peanuts, Assorted Fruit and Vegetable Juices
 House Coffee

A minimum of 15 guests required. Package breaks are based on a 30-minute period of service and replenishment.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

ALL DAY BREAK PACKAGES.

EXECUTIVE BREAK - TIER 1 20.50

EARLY MORNING

Assorted Breakfast Bakeries
House Coffee and Tea

Choice of Two Juices

Orange, Apple, Cranberry, Grapefruit or Tomato

MID AFTERNOON

Seasonal Sliced Fruit Display
Refresh of Early Morning Beverages

AFTERNOON

Freshly Baked Jumbo Cookies
House Coffees, Lemonade and Iced Tea

Choice of Two

Granola Bars, Brownies, Chips, Pretzels
and Snack Mix

ALL DAY BEVERAGE PACKAGE 12

House Coffee, Decaffeinated Coffee
Hot Tea, Iced Tea
Assorted Sodas
Add Bottled Water to Any All Day Package – 2 Per Person

EXECUTIVE BREAK - TIER 2 24

EARLY MORNING

Breakfast Pastries and Flavored Yogurts
Assorted Breakfast Bakeries
House Coffees and Tea

Choice of Two Juices

Orange, Apple, Cranberry, Grapefruit or Tomato

MID-MORNING

Seasonal Sliced Fruit Display and Granola Bars
Refresh of Early Morning Beverages

AFTERNOON

Domestic Cheese and Vegetable Crudités
Display with Crackers
Sliced French Bread, Petit Fours and Gourmet Mixed Nuts
House Coffee, Iced Tea and Lemonade

A minimum of 10 guests required. All Day Break Packages and are based on a 30-minute period of service and replenishment. Prices are per person.

Prices are per person. A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

CROWNE PLAZA INDIANAPOLIS AIRPORT

2501 South High School Road | Indianapolis, IN 46241
317.244.6861 | www.crowneplaza.com/ind-airport

BAR AND BEVERAGE SERVICES.

House Brands	7 cash, 6 host
Call Brands	8.50 cash, 7 host
Premium Brands	9 cash, 8 host
Domestic Bottled Beer	5 cash, 4.50 host
Imported Bottled Beer	6 cash, 5.50 host
Craft Beer	8 cash, 7.50 host
House Wine	8 cash, 7 host
Premium Wine	9 cash, 8 host
Soft Drinks	4 cash, 4 host

WINE AND KEG BEER

House Wines	29 bottle
House Champagne	40 bottle
Domestic Keg Beer	400
Imported Keg Beer	425
Craft Keg Beer	475

OTHER BEVERAGES

Juices	4 bottle
Bottled Water	4 bottle
Fruit Punch/Lemonade	28 gallon
Iced Season Fruit Water	28 gallon
Iced Tea	28 gallon

HOSPITALITY ROOM SETUPS

Stir Sticks	2 dozen
Plastic Glasses	5 dozen
Cocktail Napkins	10 bundle
Bloody Mary Mix	14 32 oz. bottle
Sweet-N-Sour Mix	14 32 oz. bottle
Orange Juice	28 gallon
Grapefruit Juice	28 gallon
Tonic Water	4 can
Club Soda	4 can
Sodas	4 can
Garnishes	15 dozen per item
Lemon Twists, Lime Wedges, Olives, Maraschino Cherries	
Ice	10 bus tub

Charges for hospitality setups apply to hospitality suites when liquor is not provided by the facility. These are included in all cash and host pricing.

A minimum of 25 guests required. A \$75 bartender charge per bartender applies to host and cash bars, plus a \$20 fee per hour applies to bars over 3 hours. There is a 1-hour minimum on all bars.

A 23% service charge and sales tax will be added. A \$50 charge applies to all unsatisfied minimums. Menu prices are subject to change.

HOURLY BAR PACKAGES

PREMIUM BRANDS

3 Hour Package	33
4 Hour Package	37

CALL BRANDS

3 Hour Package	28
4 Hour Package	32

HOUSE BRANDS

3 Hour Package	25
4 Hour Package	29

HOUSE BEER & WINE

Domestic Beer, House Brand Merlot
and Chardonnay, Assorted Sodas

2 Hour Package	15
3 Hour Package	17
4 Hour Package	19

A minimum of 25 guests required. A \$75 bartender fee applies on all cash and host bars. A \$20 per hour fee applies to bars over three hours. Beverage packages include select wines, imported domestic and premium beers, mineral waters, juices and soft drinks. All bars require a one-hour minimum.

Prices are per person. A 23% service charge and sales tax will be added. A \$75 bar setup fee applies to all unsatisfied minimums. Menu prices are subject to change.

Bar set up fee is waived with \$300 in liquor sales per bar