



CROWNE PLAZA[®]

MONCTON DOWNTOWN - CENTREVILLE

WHERE YOUR SUCCESS MATTERS.

www.cpmoncton.com • 1.866.854.4656



BANQUET & WEDDING MENU

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General Info

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BANQUET GENERAL INFORMATION

GUEST PACKAGES

Packages shipped to the hotel are requested to arrive no earlier than three days prior to the event or guest arrival. Packages must include the following information: guest's name, meeting name and event date. Return shipping is the responsibility of the guest, or arrangements can be made through our Crowne Meetings Director or Banquet Manager. A \$25.00 per day charge will be applied to any packages arriving more than three days prior to your event.

AUDIO VISUAL

The Crowne Plaza Moncton's preferred supplier is Freeman Audio Visual. The hotel will advise guidelines regarding equipment provided by other audio visual providers. Charges will apply. Arrangements can be made with the Crowne Meetings Director or with Freeman Audio Visual directly.
www.freemanav-ca.com
Direct: 506-854-6340 ext. 2222
Fax: 506-452-0805
alex.olmstead@freeman.com

DECORATIONS

The Crowne Plaza Moncton's preferred supplier is Unico Décor. The hotel will advise guidelines regarding decorations provided by other decorating providers. Charges will apply. Arrangements can be made with the Crowne Meetings Director or with Unico Décor directly.
www.unicodecor.com • Direct: 506-382-0674

OPTIONAL - TRADE SHOWS

The Crowne Meetings Director can recommend or make arrangements with a show dresser for your trade show needs.



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PLATED BREAKFASTS

All plated breakfasts include chilled fruit juices, freshly brewed tea and coffee.

BUTTERMILK PANCAKES \$17.95

- Five pancakes topped with New Brunswick maple syrup and caramelized apple cinnamon butter
- Breakfast sausage or bacon (your choice)
- Fruit filled Danish

TRADITIONAL BREAKFAST \$17.95

- Two farm fresh scrambled eggs
- Breakfast sausage or bacon (your choice)
- Home fried potatoes
- Freshly baked butter croissant and sliced tropical fruit

QUICHE \$17.95

- Farm fresh eggs and Cheddar in a flaky pastry crust with your choice of:
- Sautéed mushrooms and asparagus or broccoli and tomato
- Breakfast sausage or bacon (your choice)
- Home fried potatoes and fresh fruit garnish

SMOKED SALMON BAGEL \$22.95

- Cold smoked New Brunswick salmon on a toasted bagel with spinach, cucumber, red onion, capers, dill and chive cream cheese
- Home fried potatoes and fresh fruit garnish



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BREAKFAST BUFFETS

All buffet breakfasts include chilled fruit juices and freshly brewed tea and coffee. A minimum of 20 people are required for hot breakfast buffets. Should your numbers fall below 20 people, you will be charged for the minimum required.

CONTINENTAL \$14.95

- Assorted muffins, mini Danishes and butter croissants
- Freshly sliced tropical fruits and seasonal berries
- House-made granola with dried fruit, mixed nuts and shaved coconut
- Individual fruit yogurts
- Toaster station with white and whole wheat bread
- Assorted fruit jams, honey and peanut butter

FULL BREAKFAST BUFFET \$18.95

- Farm fresh scrambled eggs with chives
- Crisp center cut bacon
- Breakfast sausages
- Home fried potatoes
- Tropical fruit salad
- Assorted muffins, mini Danishes and butter croissants
- Selection of dried cereals and milk
- Toaster station with white and whole wheat bread
- Assorted fruit jams, honey and peanut butter

MARITIME

- Farm fresh scrambled eggs with chives
- Crisp center cut bacon
- Fried bologna
- Home fried potatoes
- Newfoundland salt cod fish cakes
- Pancakes with maple syrup
- Selection of dried cereals and milk
- Blueberry muffins and butter croissants
- Whole fresh fruit
- Toaster station with white and whole wheat bread
- Assorted fruit jams, honey and peanut butter

\$19.95 BREAKFAST BUFFET ENHANCEMENTS

All breakfast buffet enhancements are priced per person.

Whole fruit.....	\$2.25
Buttermilk pancakes with maple syrup (2 per person) ..	\$3.00
Toasted bagels with cream cheese	\$3.25
Newfoundland salt cod fish cakes.....	\$3.50
Fresh fruit salad	\$3.75
Fresh sliced tropical fruit	\$5.95
Quiche with broccoli and Cheddar	\$6.95
Omelet action station with Chef (max. 100 people).....	\$7.95



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THEMED BREAKS

THE SPEEDY BREAK

\$9.95

- Freshly baked muffins
- House baked cookies
- Fruit filled cereal bars
- Freshly brewed coffee and tea

THE MUNCHIES BREAK

\$9.95

- House baked cookies
- Dessert squares
- Individual bags of potato chips
- Freshly brewed coffee and tea

THE HEALTHY CHOICE

\$12.95

- Fruit filled cereal bars
- Assorted yogurts
- Sliced tropical fruit and seasonal berries
- Freshly brewed coffee and tea

BUILD YOUR OWN PARFAIT **\$13.95**

- Fresh diced tropical fruit and berries
- Yogurt and house-made mousse
- Crunchy granola with mixed nuts and shaved coconut
- Freshly brewed coffee and tea

BREAK ENHANCEMENTS

	Per piece	Per Dozen
Fruit filled Danishes	\$2.25	\$24.00
Freshly baked muffins	\$2.25	\$24.00
Butter croissants	\$2.25	\$24.00
Chocolate croissants	\$2.25	\$24.00
Cinnamon buns.....	\$2.25	\$24.00
Mini cupcakes (2 per person)	\$2.25	\$24.00
Gourmet cookies	\$2.25	\$24.00
Dessert squares	\$2.75	\$30.00
Individual ice cream bars	\$5.25	\$57.00
Assorted pastries		\$24.75



ITEMS PRICED PER PERSON

Whole fresh seasonal fruit	\$2.25
Individual yogurts	\$1.95
Individual granola bars	\$2.75
Brownies (gluten free)	\$3.95
Individual bags of potato chips	\$2.50
Vegetable crudités with buttermilk dill dip	\$5.95
Tortilla chips with layered nacho cream cheese dip	\$5.95
Tropical fruit kabobs with spiced honey.....	\$6.95
Fresh sliced tropical fruit with dip	\$5.95
International cheese board with savoury crackers, sliced baguette and fresh grapes.....	\$7.95

BEVERAGES

Assorted soft drinks.....	\$2.75
Fruit juices: orange, apple, cranberry	\$2.75
Bottled water.....	\$2.75
Bottled sparkling water.....	\$3.25
Freshly brewed tea and coffee.....	\$2.75
Milk: skim, 2%, chocolate (2 liters).....	\$14.75

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PLATED LUNCH SELECTION

All plated lunches include freshly brewed tea and coffee, organic dinner rolls, and your choice of one of the following appetizers. A surcharge of \$10.95 per person will apply if the Lunch Menu is served after 3:00 p.m.

APPETIZERS

(choose one of the following)

Chef's Soup of the Day

Made fresh by our culinary team and changes daily

Acadian Chicken Fricot

A roasted chicken and vegetable soup with dumplings

Wild Mushroom Soup

A blend of forest mushrooms, double cream brie and tarragon

Curried Sweet Potato Soup

Caramelized sweet potatoes with hints of curry and coconut

Seafood Chowder (add \$3.00)

Lobster, shrimp, baby clams, Newfoundland cod, house-smoked salmon and dill

Crowne Baby Greens

Baby artisan lettuce with Granny Smith apples, red grapes, walnuts and raspberry vinaigrette

Greek Leaf Salad

Baby spinach, romaine, tomatoes, cucumber, Kalamata olives and feta cheese with a citrus and oregano vinaigrette

Caesar Salad

Crisp romaine lettuce, herbed croutons, local bacon, house-made dressing and Grana Padano cheese

ENTRÉES

(choose one of the following)

Tortellini

\$22.95

Cheese tortellini with crimini mushrooms and sweet peas tossed in a roasted garlic and pesto cream sauce served with freshly baked garlic bread

Veggie Stir-fry

\$21.95

Asian vegetables and roasted cashews sautéed and tossed with sweet chili sauce served on a bed of basmati rice

Cantonese Lo Mein

\$23.95

Stir-fried pork, shrimp, Asian vegetables and cashews served with Cantonese egg noodles

Traditional Cold Plate

\$23.95

Oven roasted chicken breast and Black Forest ham, pasta salad, coleslaw and smoked bacon potato salad, sliced cucumber, tomatoes and pickles

Lasagna

\$21.95

Meat and three cheese lasagna served with freshly baked garlic bread

Newfoundland Cod

\$23.95

Baked cod with a lemon and mixed peppercorn cream sauce served on a bed of wild rice pilaf with grilled asparagus

Chicken Breast

\$24.95

Grilled chicken breast with a grainy mustard cream sauce, maple roasted sweet potatoes and seasonal vegetables

Grilled Pork Loin

\$21.95

Grilled pork loin with smoked tomato sauce, thyme roasted baby potatoes and seasonal vegetables

Beef Ragoût

\$22.95

Slow braised "Certified Angus Beef" and wild mushrooms in a rich rosemary and red wine sauce, served on parsley buttered egg noodles

Atlantic Salmon

\$24.95

Cajun rubbed and pan seared salmon served with a cool cucumber and dill yogurt sauce, spiced potato wedges and buttered green beans

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WORKING STYLE LUNCHES

Freshly brewed tea and coffee are included with all lunch buffets. A minimum of 20 people are required for hot lunch buffets. Should your numbers fall below 20 people, you will be charged for the minimum required. A surcharge of \$10.95 per person will apply if the Lunch Menu is served after 3:00 p.m.

SOUP AND SANDWICH \$21.95

- Chef's soup of the day
- Assorted sandwiches consisting of sliced turkey, roast beef, Black Forest ham, tuna salad, egg salad and chicken salad on assorted breads, buns and wraps
- Baby greens with grape tomatoes, cucumber and peppers
- Vegetarian pasta salad with house-made vinaigrette
- Gourmet cookies and dessert squares

BUILD-YOUR-OWN SANDWICH BAR \$22.95

- Chef's soup of the day
- Sliced turkey, roast beef and Black Forest ham
- Tuna salad, egg salad and chicken salad
- A variety of breads, wraps and buns
- Lettuce, tomato, cucumber, pickles, red onion and sprouts
- Regular and flavoured mayo, mustard, grainy mustard, tzatziki
- Baby greens with grape tomatoes, cucumber and peppers
- Quinoa salad with grilled asparagus and toasted sunflower seeds
- Gourmet cookies and dessert squares

GREEK

- Build your own donair station
- Roman-style chicken breast with mixed peppers and tomatoes
- Lemon and scallion rice pilaf
- Roasted Mediterranean vegetables
- Greek leaf salad with citrus vinaigrette
- Quinoa salad with grilled asparagus and toasted sunflower seeds
- Grilled pita points with house-made hummus
- Date squares and macadamia nut cookies

\$22.95

ITALIAN

- Meat and three cheese lasagna
- BBQ chicken pizza
- Pizza with the works
- Pepperoni and cheese pizza
- Caesar salad with house-made dressing
- White and multigrain rolls with whipped butter
- Mousse filled cannolis and dessert squares

\$21.95

ASIAN GF

- Baked cod with grilled pineapple and cilantro
- Pork and shrimp stir-fry
- Basmati rice
- Cauliflower and chickpea curry
- Rice noodle salad
- Sesame cucumber salad
- Hot and sour soup
- Fruit kabobs with gingered honey

\$24.95

SOUTHERN BBQ

- Southern fried chicken
- Pulled pork sliders with maple slaw
- Cajun spiced potatoes
- Buttered green beans
- Broccoli salad
- Bacon ranch pasta salad
- White and multigrain rolls with whipped butter
- Peach bread pudding with Bourbon sauce

\$23.95

ATLANTIC

- Seafood casserole
- Wild mushroom and beef ragoût
- Buttered egg noodles with chives
- Honey roasted carrots with thyme
- Potato salad with smoked bacon and dill
- Sliced tomatoes and cucumber with EVOO and balsamic
- Acadian chicken fricot
- White and multigrain rolls with whipped butter
- Cherry, apple and blueberry pie

\$26.95



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GRAB & GO SELECTIONS

LIGHT BREAKFAST TO GO \$11.95

- Freshly baked muffin
- Individual yogurt
- Seasonal whole fruit
- Freshly brewed coffee or tea
- Your choice of bottled fruit juice or water

CROWNE BREAKFAST TO GO \$22.95

- Smoked salmon bagel with herbed cream cheese
- Individual yogurt
- Granola bar
- Seasonal whole fruit
- Freshly brewed coffee or tea
- Your choice of bottled fruit juice or water

LIGHT LUNCH TO GO \$16.95

Your choice of one of the following sandwiches:

- Roasted turkey breast with leaf lettuce, provolone cheese and sun-dried tomato mayo
- Black Forest ham with leaf lettuce, Swiss cheese and honey mustard aioli
- Chicken salad with dried cranberries and leaf lettuce
- Egg salad with leaf lettuce

Potato chips

Your choice of bottled fruit juice, water or a soft drink

CROWNE LUNCH TO GO \$23.95

Your choice of one of the following selections:

- Roasted turkey breast with leaf lettuce, provolone cheese and sun-dried tomato mayo
- Black Forest ham with leaf lettuce, Swiss cheese and honey mustard aioli
- Chicken salad with dried cranberries and leaf lettuce
- Egg salad with leaf lettuce
- Mixed greens salad with grape tomatoes, cucumber, peppers, smoked bacon and a grilled chicken breast
- Baby spinach salad with sliced egg, dried cranberries and toasted pecans

Potato chips

Fruit and nut trail mix

Seasonal whole fruit

Freshly baked cookie

Your choice of bottled fruit juice, water or a soft drink



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PLATED DINNER SELECTIONS

All plated dinners include freshly baked organic rolls with whipped butter, your choice of one of the following appetizers, and freshly brewed tea and coffee.

APPETIZERS

(choose one of the following)

Roasted Red Pepper and Tomato Soup

Fire roasted peppers and tomatoes with aged balsamic and basil crème fraîche

Wild Mushroom Soup

A blend of forest mushrooms, double cream brie and tarragon

Cauliflower Soup

Caramelized cauliflower and 10 year old Cheddar cheese

Seafood Chowder (add \$3.00)

Lobster, shrimp, baby clams, Newfoundland cod, house-smoked salmon and dill

Crowne Baby Greens

Artisan lettuce with Granny Smith apples, red grapes, walnuts and raspberry vinaigrette

Caprese Salad

Baby spinach leaves with oven roasted tomatoes, fresh bocconcini and lemon basil vinaigrette

Caesar Salad

Romaine lettuce with herbed croutons, local bacon, Grana Padano cheese and house made dressing

Quinoa and Grilled Asparagus Salad

Quinoa and grilled asparagus with toasted sunflower seeds and herbed citrus vinaigrette

Crab Cakes (add \$4.00)

House-made crab cakes with baby seedlings, fresh tomato salsa and avocado aioli

Antipasto Plate (add \$3.00)

Prosciutto, Genoa salami, fresh bocconcini, roasted peppers, marinated artichoke hearts, Kalamata olives and fresh grapes

PALETTE CLEANSERS

Sorbets and Granités \$4.95

All sorbets and granités are made in house. If you would like a specific flavour, please ask our Crowne Meetings Director.

- Lemon
- Champagne and grapefruit
- Lime
- Strawberry
- Orange
- Raspberry
- Watermelon and mint



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PLATED DINNER SELECTIONS (continued)

ENTRÉES

(choose one of the following)

Vegetarian Tian  \$25.95

Grilled vegetables and goat cheese, charred cherry tomatoes and truffle cream sauce

Quarter Chicken \$27.95

Seasoned with extra virgin Meyer lemon olive oil, natural jus, double smoked bacon wild rice pilaf and balsamic glazed vegetables

Chicken Suprême \$30.95

Roasted chicken breast with a parsley and fennel cream sauce, buttermilk whipped potatoes and seasonal vegetables

Atlantic Salmon \$34.95

Teriyaki glazed Atlantic salmon, basmati rice and stir-fried Asian vegetables

"Fish & Chips" \$28.95

Potato crusted Newfoundland cod loin with tarragon tartar sauce, pont neuf potatoes and a mixed vegetable slaw

Grilled Pork Loin \$27.95

Juniper crusted pork loin with a Pommery and rosemary jus, scallion mashed potatoes and cider braised red cabbage with smoked bacon

Stuffed Chicken Breast \$31.95

Sundried tomato and ricotta stuffed chicken with a creamy sweet basil and garlic sauce, thyme roasted baby potatoes and seasonal vegetables

Prime Rib \$39.95

Slow roasted "Certified Angus Beef" with red wine jus, horseradish whipped potatoes, Yorkshire pudding and French beans with parsley butter

Turkey Dinner \$33.95

Traditional oven roasted turkey with savory stuffing, pan gravy, mashed potatoes, mixed vegetables and cranberry sauce

Grilled Striploin \$40.95

8 oz. "Certified Angus Beef" with chimichurri, Cajun spiced potatoes and charred vegetables

Halibut \$44.95

Pesto crusted halibut fillet with blistered cherry tomatoes, wild rice pilaf, grilled zucchini and peppers

DESSERTS

(choose one of the following)

Fruit Pies \$5.25

Your choice of blueberry or cherry with a flaky lattice crust

Tropical Fruit \$5.95

Freshly sliced tropical fruit and berries

Chocolate Peanut Butter Torte \$7.95

Chocolate cake with a creamy peanut butter filling, covered with dark chocolate truffle cream

Dutch Apple Pie \$5.95

Deep dish apple pie with hints of cinnamon and a streusel topping

Carrot Cake \$6.50

A spiced carrot cake with pineapple and walnuts, finished with shaved coconut and cream cheese icing

Chocolate Cake \$6.25

Two decadent layers of chocolate cake with fudge icing

New York Cheesecake \$6.50

Classic New York cheesecake with chocolate or berry coulis

WEDDING CAKE SERVICE

Please ask our Crowne Meetings Director for information on wedding cake providers. A service charge of \$1.75 per person will be applied for cutting and plating.

CUPCAKE TOWER

Cupcake stand rental fee \$50.00 plus a \$200.00 deposit refundable upon return

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BUFFET DINNER SELECTIONS

Freshly brewed tea and coffee are included with all dinner buffets. A minimum of 40 people are required for hot Dinner buffets. Should your numbers fall below 40 people, you will be charged for the minimum required

SELECTION 1 \$34.95

- BBQ roasted chicken thighs
- Broiled New Brunswick haddock with parsley and peppercorn cream sauce
- Lemon and dill scented rice pilaf
- Fresh seasonal vegetables
- Chef's daily soup creation
- Mixed greens salad with cucumber and tomatoes
- Broccoli salad
- Assorted pickles and marinated vegetables
- White and multigrain organic dinner rolls with whipped butter
- Chef's assorted dessert station

SELECTION 2 \$37.95

- Atlantic salmon with horseradish cream sauce
- Beef stroganoff with buttered egg noodles
- Mashed potatoes with chives
- French green beans with smoked bacon and almonds
- Chef's daily soup creation
- Caesar salad with smoked bacon, Parmesan cheese and house-made croutons and dressing
- Greek pasta salad
- Assorted pickles and marinated vegetables
- White and multigrain organic dinner rolls with whipped butter
- Chef's assorted dessert station

SELECTION 3 \$39.95

- Grilled chicken breast stuffed with mozzarella, ricotta and fresh basil, sundried tomato cream sauce with a crispy prosciutto garnish
- Sage rubbed pork loin with roasted shallot and Pommery mustard jus
- Herb roasted baby potatoes
- Sweet balsamic glazed vegetables
- Chef's daily soup creation
- Artisan greens with Granny Smith apples, red grapes and walnuts
- Quinoa salad with grilled asparagus and toasted sunflower seeds
- Assorted pickles and marinated vegetables
- White and multigrain organic dinner rolls with whipped butter
- Chef's assorted dessert station

SELECTION 4 \$40.95

- Teriyaki glazed salmon
- Honey garlic spare ribs
- Sautéed shrimp and Chinese greens with sweet chili
- Mushroom fried rice
- Egg rolls with plum sauce
- Asian vegetable stir-fry with toasted cashews
- Wonton soup
- Sesame cucumber salad
- Rice noodle salad
- White and multigrain organic dinner rolls with whipped butter
- Chef's assorted dessert station
- Fortune cookies

SELECTION 5 \$47.95

- Slow roasted "Certified Angus Beef" prime rib with red wine jus
- House-made crab cakes with tzatziki
- Yukon Gold horseradish mashed potatoes
- Roasted carrots glazed with honey and thyme
- Seafood chowder
- Greek leaf salad with citrus oregano vinaigrette
- Broccoli salad with local maple smoked bacon and dried cranberries
- Assorted pickles and marinated vegetables
- White and multigrain organic dinner rolls with whipped butter
- Chef's assorted dessert station

BUFFET ENHANCEMENT STATIONS

The following items are priced per person with a minimum of 40 people per station. Buffet Enhancement Stations must be ordered in addition to Plated or Buffet Dinners. Buffet Enhancement Stations are also available on their own for an additional \$9.95 per person.

Poutine Bar \$7.95 Nacho Bar \$7.95

- | | |
|---------------------------|----------------------|
| • Crispy French fries | • Tortilla chips |
| • Traditional cheese curd | • Nacho cheese |
| • Tex Mex cheese | • Tomatoes |
| • Gravy | • Red onions |
| • Sautéed mushrooms | • Kalamata olives |
| • Sautéed onions | • Mixed bell peppers |
| • Salsa | • Jalapeño peppers |
| • Sour cream | • Salsa |
| • Jalapeño peppers | • Sour cream |

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CANAPÉS AND HORS D'OEUVRES

COLD PLATTERS

The following items serve approximately 10 people.

Corn tortilla chips with salsa.....	\$39.50
Bowls of potato chips.....	\$32.50
Grilled naan bread with tzatziki dip.....	\$39.50
Roasted red pepper hummus with sliced baguette and grilled pita points.....	\$39.50
Vegetable crudités with dip.....	\$52.50
Corn tortilla chips with a layered nacho cheese dip.....	\$52.50
Fresh sliced tropical fruit platter.....	\$59.50
Assorted deli meat platter.....	\$69.50
Chocolate dipped fresh fruit and berries.....	\$79.50
Imported and domestic cheese board with savoury crackers and mango chutney.....	\$79.50



COLD CANAPÉS AND HORS D'OEUVRES

The following items are priced per dozen.
A minimum of 3 dozen of each item must be ordered.

Deviled eggs three ways.....	\$13.95
House made bruschetta on roasted garlic crostini.....	\$16.95
Freshly baked assorted mini quiche.....	\$17.95
Prosciutto wrapped melon.....	\$18.95
Grilled prosciutto wrapped asparagus with balsamic reduction.....	\$18.95
Fruit kabobs with spiced honey.....	\$25.95
Caprese salad skewers.....	\$22.95
Shrimp cocktail with a chipotle lime cocktail sauce.....	\$27.95
Smoked salmon on French baguette with dill cream cheese and capers.....	\$29.95
Crab salad sliders.....	\$31.95

FLAMBÉ STATION

A Chef is required in the reception room for 1 hour for the following items. A minimum of four dozen of each item must be ordered.

Atlantic shrimp with Jack Daniel's citrus zest.....	\$25.95
Jumbo scallops with tomato concasse and truffled cream.....	\$42.95

HOT CANAPÉS AND HORS D'OEUVRES

The following items are priced per dozen.
A minimum of three dozen of each item must be ordered.

Roasted peppers and goat cheese stuffed mushrooms.....	\$21.95
Crab, avocado and ricotta stuffed mushrooms.....	\$27.95
Mushroom and leek puff pastry pinwheels.....	\$18.95
Whiskey BBQ meatballs.....	\$23.95
Honey garlic meatballs.....	\$23.95
Fish cakes with dill aioli.....	\$25.95
Bacon wrapped chicken bites with a sweet chili glaze.....	\$26.95
Teriyaki chicken satays.....	\$24.95
Cranberry and brie crescents.....	\$23.95
Honey gingered pear and brie puff rolls.....	\$23.95
Shrimp phyllo cups with spinach and artichoke.....	\$29.95
Spicy breaded shrimp with tzatziki dip.....	\$25.95
Chicken wings with assorted dipping sauces.....	\$23.95
Pulled pork sliders.....	\$31.95
"Certified Angus Beef" sliders.....	\$31.95
Smoked salmon and asparagus bundles.....	\$31.95
Steak and wild mushroom tarts.....	\$29.95
New York striploin on a truffled crostini, tomato jam and arugula.....	\$41.95

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BANQUET BAR, BEVERAGES AND SPECIALTY DRINKS

WHITE WINES

	Glass (6oz)	Bottle
House Wine: Astica, Sauvignon/Semillon (Argentina)	\$6.95	\$28.00
Les Jamelles, Chardonnay (France)		\$38.00
Folonari, Pinot Grigio (Italy).....		\$36.00
Errazuriz Estate, Sauvignon Blanc (Chile)		\$38.00
Landlust Organic, Riesling (Germany).....		\$40.00

RED WINES

	Glass (6oz)	Bottle
House Wine: Astica, Merlot/Malbec (Argentina).....	\$6.95	\$28.00
Pelee Island Reserve, Pinot Noir (Canada VQA)		\$45.00
Three Thieves, Cabernet Sauvignon (USA).....		\$38.00
Morse Code, Shiraz (South Australia)		\$36.00
Casillero del Diablo, Malbec (Chile).....		\$34.00

SPARKLING WINES

Codorniu, Spain.....	\$40.00
Moet & Chandon Imperial, France.....	\$100.00

All bottles of wine are 750 ml

COOLERS

Smirnoff Ice.....	\$6.95
Mike's Cranberry Lemonade	\$6.95
Palm Bay strawberry pineapple.....	\$6.95

DOMESTIC BEERS

Coors Light, Bud Light, Budweiser, Molson Canadian, Alexander Keith's IPA.....	\$5.65
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IMPORTED BEERS

Corona Extra, Heineken, Stella Artois.....	\$6.75
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SPIRITS

Captain Morgan (Dark, White and Spiced), Fireball, Smirnoff, Johnnie Walker Red, Forty Creek Barrel Select, Gordon's	\$5.65
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PREMIUM SPIRITS/LIQUEURS

Crown Royal, Disaronno, Baileys, Kahlúa, Jose Cuervo Especial, Jägermeister	\$6.50
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PUNCH STATION

Made from premium fruit juices and garnished with fresh fruit slices. Serves approximately 50 guests.

Non-alcoholic.....	\$70.00
Alcoholic	\$130.00

All prices are subject to applicable taxes.

Host bars are subject to 15% gratuity & applicable taxes.

BANQUET & WEDDING MENU

General Info

Breakfasts

Breaks

Lunches

Dinners

Hors d'œuvres

Beverages

Catering Info

CATERING INFORMATION

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 banquet menus to suit your particular requirements. (Additional fees will incur for Specialty Menus.)

GUARANTEES

The Catering Office must be notified of the number of guests to be served 72 hours prior to the function. This number may be increased less than 72 hours prior to the function but may not be lowered. The Convener 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 48 hours prior to the function are subject to a cancellation fee of 100% of all anticipated charges. 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.

LABOUR CHARGE

A charge of \$35.00 an hour will be added to all bar setups requiring a bartender if there are sales of less than \$500.00. 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.

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 15% gratuity and 15% HST.

CREDIT POLICY

Clients requesting credit must apply to our Credit Manager and must allow three weeks for processing. Payment terms on all AR accounts is net 30 days. A deposit is required at the time of booking for all private parties and weddings. 100% of the balance is due 48 hours prior to the function.

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

Re-Sound represents the performance rights of artists and record companies while SOCAN (Society of Composers, Authors and Music Publishers of Canada) does the same for composers and music publishers. Re-Sound and SOCAN are distinct organizations that represent different groups and as such, both are required to be charged for any event that has music.

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.
