



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU

2026

CROWNE PLAZA CHICAGO O'HARE HOTEL & CON CENTER | 847-671-6350 |
WWW.CROWNEPLAZAOHARE.COM

CATERING AT CROWNE PLAZA

INTRODUCTION

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

Yours in hospitality,
Sales and Catering Team



All prices are per person unless otherwise noted. Prices are subject to current Illinois state sales tax and 25% service charge. Prices, Service Charge, and Tax are subject to change without notice.

CATERING AT CROWNE PLAZA

BREAKFAST



CONTINENTAL

THE CROWNE | \$ 47 per guest

- ▶ Freshly Brewed Coffee & Tea Selection
- ▶ Assorted Chilled Fruit Juices
- ▶ Sliced Seasonal Fruit Display with Berries
- ▶ Freshly Baked Traditional Breakfast Pastries
- ▶ Bagel Selection with Regular, Strawberry, Low Fat Cream Cheese, Butter & Fruit Preserves

HEALTH & FIT | \$ 49 per guest

- ▶ Freshly Brewed Coffee & Tea Selection
- ▶ Selection of Chilled Juices
- ▶ Sliced Seasonal Fruit Display
- ▶ Oat Bran and Low-Fat Muffins
- ▶ Toast Station with White, Multi-Grain & Rye Breads, Assorted Bagels, Cream Cheese and Fruit Preserves
- ▶ Steel-Oats Oatmeal with Brown Sugar, Mixed Berries, Toasted Almonds, Walnuts & Dried Fruit
- ▶ Individual Assorted Yogurt

FIRST CLASS | \$ 53 per guest

- ▶ Freshly Brewed Coffee & Tea Selection
- ▶ Chilled Assorted Bottled Fruit Juices
- ▶ Sliced Seasonal Fruit Display
- ▶ Freshly Baked Breakfast Breads & Pastries
- ▶ Assorted Breakfast Cereal w/ 2% & Skim Milk
- ▶ Assorted Non-Fat Greek Yogurt
- ▶ Yogurt Toppings-Mixed Berries, Bananas, Toasted Almonds, Walnuts & Dried Fruit
- ▶ Chef Choice: Hot Breakfast Sandwich



BREAKFAST

BUFFET

BREAKFAST BUFFET #ONE | \$ 59 per guest

- ▶ Freshly Brewed Coffee & Tea Selection
- ▶ Selection of Chilled Fruit Juices
- ▶ Sliced Seasonal Fruit Display with Berries
- ▶ Assorted Breakfast Cereals w/ 2% & Skim Milk
- ▶ Farm Fresh Scrambled Eggs
- ▶ Crisp Smoked Bacon
- ▶ Country Breakfast Sausage Links
- ▶ Seasoned Oven Roasted Potato Wedges
- ▶ Freshly Baked Traditional Breakfast Pastries
- ▶ Bagel Selection with Regular, Strawberry & Low-Fat Cream Cheese

BREAKFAST BUFFET #TWO | \$ 61 per guest

- ▶ Freshly Brewed Coffee & Tea Selection
- ▶ Selection of Chilled Fruit Juices
- ▶ Sliced Seasonal Fruit Display
- ▶ Steel-Cut Oatmeal with Brown Sugar, Mixed Berries, Toasted Almonds, Candied Walnuts and Dried Fruits
- ▶ Individual Assorted Non-Fat Greek Yogurt
- ▶ Farm Fresh Scrambled Eggs
- ▶ Butcher Thick Cut Bacon
- ▶ Country Breakfast Sausage Links
- ▶ Cinnamon French Toast with Warm Maple Syrup & Butter
- ▶ Shredded Hash Brown Potatoes
- ▶ Toast Station with White, Multi-Grain and Rye Breads, Assorted Bagels, Cream Cheese and Fruit Preserves

BREAKFAST BUFFET #THREE | \$ 63 per guest

- ▶ Freshly Brewed Coffee & Tea Selection
- ▶ Selection of Chilled Fruit Juices
- ▶ Sliced Fresh Tropical Fruit Display with Berries
- ▶ Create your own Breakfast Taco: Farm Fresh Scrambled Eggs, Flour Tortilla, Pico de Gallo, Sour Cream, Jalapenos, Guacamole, Cheddar and Monterrey Jack Cheeses
- ▶ Sliced Ranchero Steak
- ▶ Applewood Smoked Bacon
- ▶ Roasted Spicy Red Potatoes Wedges w/ Sweet Pepper & Onion
- ▶ Belgian Waffles with Warm Maple and Mixed Berry Compote
- ▶ Selection of Freshly Baked Breakfast Breads

Additional \$200 Labor Fee Applied for Buffets under 25 guests



BREAKFAST

ENHANCEMENTS

OMELETTES & EGGS YOUR WAY | \$ 21 per guest

*Intended as an enhancement to Breakfast / Continental Buffets

*Required to be ordered for the full guarantee

Omelettes & Eggs made to order includes the following:

Ham, Bacon, Cheddar and Mozzarella Cheese, Garden Chives, Sliced Mushrooms, Bell Peppers, Onions, Tomatoes, Spinach & Salsa. Egg Whites & Whole Eggs

Additional \$250 Labor Fee applied for under 25 guests.

*Culinary Professional Required for every 50 people at \$250 per Attendant

BREAKFAST ENHANCEMENTS

- ▶ Assorted Breakfast Cereals including Granola, 2% Milk, Strawberries and Bananas **\$ 11**
- ▶ Steel-Cut Oatmeal with Brown Sugar, Mixed Berries, Candied Walnuts and Dried Fruits **\$ 14**
- ▶ Smoked Salmon Display with Mini Bagels and Traditional Accompaniments **\$ 26**
- ▶ Breakfast Sandwich with Sausage, Egg and American Cheese on an English Muffin **\$ 13**
- ▶ Gluten Free Breakfast Burrito with Egg, Mushroom, Pepper, Onion, & Jalapeno Cheese **\$ 13**
- ▶ Breakfast Biscuit with Country Sausage Patty, Egg & Cheese **\$ 13**
- ▶ Croissant Sandwich with Eggs, Bacon & Cheddar Cheese **\$ 13**
- ▶ Thick Cut French Toast with Warm Maple Syrup Butter **\$ 14**
- ▶ Chicken Sausage or Turkey Bacon **\$ 14**
- ▶ Sliced Fresh Seasonal Fruit Display **\$ 8**
- ▶ Assorted Fruit Yogurts **\$ 8**
- ▶ Granola & Yogurt Parfait **\$ 11**
- ▶ Shell on Hard Boiled Eggs **\$ 46 per dozen**
- ▶ Whole Seasonal Fruit **\$ 7**
- ▶ Assorted Breakfast Breads & Pastries **\$ 64 per dozen**



BREAKFAST

PLATED

All Plated Breakfasts Include Seasonal Fruit Cup, Chilled Juice, Traditional Breakfast Pastries with Butter and Fruit Preserves, Freshly Brewed Coffee and Assorted Tea Selections

ALL AMERICAN BREAKFAST | \$ 49 per guest

- ▶ Farm Fresh Scrambled Eggs
- ▶ Crisp Smoked Bacon
- ▶ Breakfast Sausage Links
- ▶ Oven Roasted Potato Wedges

CLASSIC BENEDICT | \$ 60 per guest

- ▶ Fresh Poached Eggs
- ▶ Thick cut Canadian Bacon
- ▶ Homemade Hollandaise Sauce
- ▶ Hash Browns

CINNAMON FRENCH TOAST | \$ 49 per guest

- ▶ With Toasted Walnuts & Almonds
- ▶ Breakfast Sausage Links
- ▶ Warm Maple Syrup
- ▶ Whipped Butter

FILET & EGGS | \$ 69 per guest

- ▶ Grilled Petite Filet Mignon
- ▶ Farm Fresh Scrambled Eggs
- ▶ Breakfast Potatoes

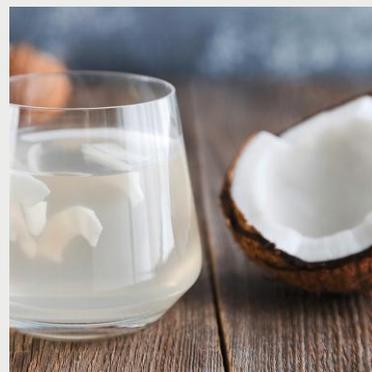
EGGS EN CROUTE | \$ 60 per guest

- ▶ Fluffy Scrambled Eggs
- ▶ Grilled Ham
- ▶ Caramelized Onion and Baby Spinach
- ▶ Baked in a Puff pastry
- ▶ Served with Wisconsin Cheddar Cheese Sauce
- ▶ Spicy Breakfast Potato Wedges
- ▶ Broiled Parmesan Seasoned Tomato



A LA CARTE BEVERAGES

- ▶ Starbucks Coffee Regular or Decaffeinated
\$ 148 per gallon
- ▶ Seattle's Best Coffee Regular or Decaffeinated
\$ 139 per gallon
- ▶ Starbucks Iced Coffee with Flavored Syrups and Cream
\$ 155 per gallon
- ▶ Assorted Specialty Tea
\$ 139 per gallon
- ▶ Fruit Punch, Lemonade or Iced Tea
\$ 112 per gallon
- ▶ Hot Chocolate with Whipped Cream & Marshmallows
\$ 139 per gallon
- ▶ Hot Apple Cider
\$ 112 per gallon
- ▶ Orange, Grapefruit, Cranberry or Apple
\$ 112 per gallon
- ▶ Skim or 2% Milk
\$ 45 per carafe
- ▶ Assorted Coca-Cola Soft Drinks
\$ 7.50 per item
- ▶ Bottled Spring Water
\$ 7.50 per item
- ▶ Assorted Mineral Water
\$ 8.50 per item
- ▶ Assorted Bottles Fruit Juice
\$ 8.50 per item
- ▶ Assorted Bottles Iced Teas and Lemonade
\$ 8.50 per item
- ▶ Energy Drinks
\$ 11 per item



CATERING AT CROWNE PLAZA

BREAKS



ANYTIME

Price is based on 1.5-hour duration

NACHO BAR | \$ 29 per guest

- ▶ Assorted Soft Drinks, Bottled Water Freshly Brewed Coffee & Tea Selections
- ▶ Tortilla Chips with Spicy Ground Beef and Jalapeno Cheese Sauce
- ▶ Shredded Lettuce, Jalapeno, Guacamole, Pico de Gallo and Sour Cream

CUPCAKES & FRUIT | \$ 29 per guest

- ▶ Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea Selections
- ▶ Vanilla Bean, Double Chocolate & Red Velvet, Lemon Meringue & Peanut Butter
- ▶ Sliced Seasonal Fruit with Berries
- ▶ Seasonal Whole Fruit

BALL PARK | \$ 26 per guest

- ▶ Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea Selections
- ▶ Individual Bags of Cracker Jack, Peanuts & White Cheddar Popcorn
- ▶ Soft Jumbo Pretzels with Yellow Mustard & Cheese Sauce

Add Hot Dogs to your break for \$6 per person

CHOCOLATE LOVERS | \$ 28 per guest

- ▶ Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea Selection
- ▶ Chocolate Caramel Brownies
- ▶ Double Chocolate Chip Cookies
- ▶ Mini Chocolate Cups filled with Mousse & Berries
- ▶ Chocolate Covered Strawberries

ICE CREAM SOCIAL | \$ 29 per guest

- ▶ Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea Selection
- ▶ Assorted Designer Ice Cream Bars
- ▶ Miniature Candy Bars

BEVERAGE BREAK

Half Day \$ 28 per guest | Full Day \$ 40 per guest

- ▶ Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea Selection

(half day service based on four-hour)



ANYTIME

Price is based on 1.5-hour duration

HEALTHY BREAK | \$ 28 per guest

- ▶ Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea Selection
- ▶ Grilled Pita with Plain & Spicy Pepper Humus
- ▶ Blanched & Raw Vegetables Display with Low Fat Ranch
- ▶ Fresh Seasonal Sliced & Whole Fruits
- ▶ Mixed Nuts

ENERGIZER | \$ 30 per guest

- ▶ Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea Selections
- ▶ Odwalla Fruit Smoothies
- ▶ Gatorade & Energy Drinks
- ▶ Assorted Kind Bars
- ▶ Yogurt Covered Pretzels
- ▶ Miniature Candies

CHIPS & VEGGIES | \$ 30 per guest

- ▶ Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea Selections
- ▶ Homemade CFO Chips & Onion Dip
- ▶ Blanched & Raw Vegetable Display with Ranch
- ▶ Assorted Cookies

VEGETARIAN | \$ 30 per guest

- ▶ Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea Selection
- ▶ Blanched & Raw Vegetable Display with Hummus
- ▶ Black Bean Dip, Guacamole and Pico de Gallo
- ▶ Multigrain Crackers, Baked Pita and Tortilla Chips
- ▶ Fresh Seasonal Sliced Fruit

POPCORN, PRETZELS & NUTS | \$ 26 per guest

- ▶ Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea Selection
- ▶ Original Butter, White Cheddar and Gourmet Caramel
- ▶ Dark Chocolate & Yogurt Pretzels
- ▶ Mixed Nuts



A LA CARTÉ ENHANCEMENTS

- ▶ Freshly Baked Assorted Cookies
Chocolate Chip, Peanut Butter, Oatmeal & Sugar
\$64 per dozen
- ▶ Chocolate Brownies
\$64 per dozen
- ▶ Lemon Bars
\$64 per dozen
- ▶ Assorted Dessert Bars
\$69 per dozen
- ▶ Gluten Free Cookies or Brownies
\$79 per dozen
- ▶ Assorted Candy Bars
\$64 per dozen
- ▶ Rice Krispie Treats
\$62 per dozen
- ▶ Chocolate Dipped Strawberries
\$71 per dozen
- ▶ Chocolate Dipped Pretzel Rods
\$67 per dozen
- ▶ Assorted Bagels
with Plain and Fruit Flavored Cream Cheese
\$64 per dozen
- ▶ Assorted Breakfast Breads
Apple, Banana Nut and Zucchini
\$64 per dozen
- ▶ Assorted Kind Snack Bars
\$81 per dozen
- ▶ Breakfast Pastries
Muffins, Croissants and Danish
\$64 per dozen
- ▶ Individually Bagged Snacks
Chips, Nuts, Trail Mix, Popcorn, Pretzels
\$8.50 each
- ▶ Mixed Nuts with Cashews
(Serves 20-25 people)
\$61 per bowl
- ▶ Warm Jumbo Soft Pretzels
with Yellow Mustard and Cheese Sauce
\$82 per dozen
- ▶ Chef's Homemade Potato Chips & Onion Dip
(serves 20-25 people)
\$72 per bowl
- ▶ Tortilla Chips with Fresh Salsa & Guacamole
(serves 20 to 25 people)
\$72 per bowl
- ▶ Popcorn, Pretzels or Bar Mix
(serves 20 to 25 people)
\$72 per bowl
- ▶ Assorted Finger Sandwiches
\$77 per dozen
- ▶ Designer Ice Cream Bars
\$110 per dozen
- ▶ Novelty Ice Cream Bars
\$89 per dozen



CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BOX LUNCH

TRAVELER'S BOX | \$ 57 per guest (Maximum of 3 selections)

Includes Sandwich, Fresh Fruit Medley, Mediterranean Pasta Salad, Chips, Chocolate Chip Cookie, Cutlery Kit, Mustard and Mayonnaise Packets and One Soft Drink or Bottled Water per box

TRAVELER'S SANDWICH BOX – Choice of:

- ▶ **OVEN ROASTED TURKEY**
Sliced Oven Roasted Breast of Turkey with Arugula, Tomato and Monterrey Jack Cheese
- ▶ **ROAST BEEF**
Thinly Sliced Roast Beef with Romaine Lettuce, Tomato and Cheddar Cheese
- ▶ **HONEY BAKED HAM**
Sliced Ham with Lettuce, Tomato and Swiss
- ▶ **TOMATO & MOZZARELLA**
Fresh Mozzarella, Tomato, Romaine Lettuce and Pesto Spread
- ▶ **GRILLED VEGETABLE WRAP**
Grilled Zucchini, Yellow Squash, Portobello Mushroom, Red Onion, Red Pepper, Arugula and Hummus
- ▶ **GRILLED CHICKEN CAESAR WRAP**
Sliced Grilled Breast of Chicken with Romaine, Tomato, Parmesan Cheese and Caesar Dressing

TRAVELER'S SALAD BOX – Choice of:

Includes Freshly Baked Dinner Roll with Butter, Fresh Fruit Medley, Chocolate Chip Cookie, Cutlery Kit, and One Soft Drink or Bottled Water per box

- ▶ **GRILLED CHICKEN CAESAR SALAD**
Grilled Sliced Breast of Chicken and Fresh Romaine Lettuce, Tomato, Parmesan Cheese and Croutons, Served with Our Caesar Dressing
- ▶ **CHEF'S SALAD**
Mixed Greens with Sliced Boiled Egg, Tomato Wedges, Cucumber, Julienne Ham, Turkey, American and Swiss Cheeses, Served with House Dressing



LUNCH

BUFFET LUNCH

Include Appropriate Accompaniments, Freshly Brewed Coffee, Assorted Tea Selection, and Iced Tea.
Price is based on a 1-hour duration. Additional \$250 Labor Fee Applied for Buffets under 25 guests

ITALIAN | \$ 67 per guest

- ▶ Vegetarian Minestrone Soup
- ▶ Tomato Focaccia & Sliced French Bread
- ▶ Classic Caesar Salad with Herb Croutons & Parmesan
- ▶ Sliced Vine Ripened Tomatoes, Buffalo Mozzarella, Shaved Red Onion with Basil and Vinaigrette
- ▶ Gnocchi with Prosciutto, Broccoli, Portobello, Garlic and Parmesan Cheese, in a fresh Sage Cream Sauce
- ▶ Chicken Vesuvio w/ Potatoes & Garden Peas
- ▶ Italian Sausage and Peppers with Marinara
- ▶ Vegetable Lasagna
- ▶ Freshly Prepared Cannoli's & Tiramisu

MEXICAN | \$ 71 per guest

- ▶ Possole Soup Garnished with Radishes, Shredded Cabbage, Onion and Cilantro
- ▶ Assorted Greens, Red Onion, Jicama, Roasted Corn and Roasted Jalapeno, Cilantro Lime Vinaigrette
- ▶ Shrimp Ceviche with Corn Tortilla Chips
- ▶ Warm Flour & Corn Tortillas
- ▶ Ranchero Sliced Steak & Pulled Chipotle Chicken
- ▶ Spanish Rice & Refried Beans
- ▶ Shredded Lettuce, Chopped Tomatoes, Grated Cheddar, Diced Onions, Salsa, Sour Cream and Guacamole
- ▶ Sopaipillas & Tres Leches Cake



LUNCH

BUFFET LUNCH

Include Appropriate Accompaniments, Freshly Brewed Coffee, Assorted Tea Selection, and Iced Tea.
Price is based on a 1-hour duration. Additional \$250 Labor Fee Applied for Buffets under 25 guests

DELI | \$ 66 per guest

- ▶ Soup du Jour
- ▶ An Assortment of Fresh Baked Breads and Rolls
- ▶ Fingerling Potato Salad
- ▶ Traditional Creamy Cole Slaw
- ▶ Assorted Field Greens with Cucumber, Carrots, Cherry Tomatoes and Croutons, Ranch and Vinaigrette Dressing
- ▶ Sliced Roast Beef, Turkey Breast, Ham & Tuna Salad
- ▶ Monterrey Jack and Cheddar Cheese
- ▶ Relish Display with Lettuce, Tomato, Sweet Onion, Mixed Peppers, Olives and Dill Pickle Spears, Mayonnaise, Horseradish Cream & Yellow Mustard
- ▶ Lemon Bars & Brownies

TAIL GATE COOK OUT | \$ 70 per guest

- ▶ Vegetarian Chili with Cheese & Scallions
- ▶ Freshly Baked Assorted Breads and Rolls
- ▶ Creamy Cole Slaw and Red Potato Salad
- ▶ Grilled Burgers and Johnsonville Brats
- ▶ BBQ Chicken Breast with Chipotle Cranberry Barbeque
- ▶ Assorted Grilled Seasonal Vegetables
- ▶ Home-style Baked Beans with Bacon
- ▶ Traditional Cook-out Condiments
- ▶ Sliced Watermelon, Pineapple and Cantaloupe
- ▶ Freshly Baked Cookies and Homemade Apple Pie

CHICAGO | \$ 68 per guest

- ▶ Tomato Basil Soup
- ▶ Greek Salad with Field Greens, Red Onion, Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese & Vinaigrette
- ▶ Yellow Mustard Red Skin Potato Salad
- ▶ Mini Beef Sandwiches: Shaved Italian Beef with Au Jus, Sweet Peppers and Giardiniera
- ▶ Chicago Style all Beef Hot Dog: Poppy Seed Buns, Yellow Mustard, Pickled Relish, Sliced Tomato, Chopped Onions, Pickle Wedge, Sports Peppers and Celery Salt
- ▶ Grilled Mediterranean Chicken with Roasted Tomato Olive Relish
- ▶ Sweet Corn Kernels with Red Peppers
- ▶ Chicago Style Cheesecake with Berry Compote & German Chocolate Cake



BUFFET LUNCH

Include Appropriate Accompaniments, Freshly Brewed Coffee, Assorted Tea Selection, and Iced Tea.
Price is based on a 1-hour duration. Additional \$250 Labor Fee Applied for Buffets under 25 guests

GOURMET SANDWICHES | \$ 73 per guest

- ▶ Cream of Chicken Rice with Lemon
- ▶ Assorted Field Greens with Cucumber, Carrots, Cherry Tomatoes and Croutons, Ranch and Vinaigrette
- ▶ Oil & Vinegar Slaw with Bell Peppers, Cucumber, Radishes and Green Onion
- ▶ Bags of Chips – Sea Salt, BBQ and Salt & Vinegar
- ▶ Beef Tenderloin & Arugula – Sliced Tomato, Horseradish Cream, Shaved Parmesan, French Bread
- ▶ Oven Roasted Turkey Wraps with Jack Cheese, Romaine, Tomato, Chipotle Mayonnaise, Flour Tortilla
- ▶ Honey Baked Ham, Swiss Cheese, Romaine, Dijon Mustard, Pretzel Roll
- ▶ Tomato & Fresh Mozzarella with Romaine Lettuce, Fresh Basil, Red Onion, Pesto Spread, Ciabatta
- ▶ Relish Display with Tomato, Sweet Onion, Mixed Peppers, Olives and Dill Pickle Spears
- ▶ Mayonnaise, Horseradish Cream and French Mustard
- ▶ Assorted Deluxe Cup Cakes

ROSEMONT | \$ 75 per guest

- ▶ Vegetable Orzo Soup
- ▶ Crusty Artisan Rolls & Butter
- ▶ Baby Arugula, Shredded Kale, Diced Cabbage, Roasted Beets, Shaved Parmesan and Toasted Almond. Served with Dijon Mustard Vinaigrette
- ▶ Tabbouleh Salad, Fine Bulgur Wheat, Diced Tomatoes, Seedless Cucumbers, Parsley, Mint & Green Onion. Tossed with Fresh Lemon Juice & EVOO
- ▶ Pan Seared Salmon with Zesty Tomato Onion Relish
- ▶ Midwest Grilled Sirloin Steaks with Roasted Mushrooms
- ▶ Gluten Free Chicken Alfredo with Broccoli
- ▶ Garlic Herbed Fingerling Potatoes
- ▶ Asparagus & Baby Carrots
- ▶ Carrot Cake with Cream Cheese Frosting & Walnuts
- ▶ Flourless Chocolate Cake With Fresh Berries

EXECUTIVE DELI | \$ 71 per guest

- ▶ Soup du Jour
- ▶ Freshly Baked Assorted Breads and Rolls
- ▶ Mesclun Greens with Cucumber, Tomato, Carrots and Chef's Choice of Two Dressings
- ▶ Edamame Three Bean Salad with Roasted Peppers and Quinoa
- ▶ Farfalle Pasta Salad with Baby Spinach, Tomatoes, Feta Cheese, Capers and Lemon Herb Vinaigrette
- ▶ Freshly Prepared Spicy Shrimp Salad
- ▶ Chilled Sliced Peppered Beef Tenderloin
- ▶ Oven Roasted Sliced Turkey Breast
- ▶ Provolone & Swiss Cheese
- ▶ Relish Display with Lettuce, Tomato, Sweet Onion, Mixed Peppers, Olives and Dill Pickle Spears, Mayonnaise, Horseradish Cream and French Mustard
- ▶ Fresh Fruit Salad with Berries, Kiwi and Toasted Almond Slices
- ▶ Assorted Dessert Bars



PLATED LUNCH

All Lunch Entrees Include Rolls & Butter, Freshly Brewed Coffee, Assorted Tea Selection and Iced Tea

PLATED LUNCH #ONE | \$ 60 per guest

- ▶ The Classic Caesar with Garlic Herb Croutons, Parmesan Cheese and Caesar Dressing
- ▶ Vegetable Lasagna topped with Roasted Tomato Marinara
- ▶ Lemon Mouse Cake with Fresh Berries

PLATED LUNCH #TWO | \$ 61 per guest

- ▶ Fresh Mesclun Greens with Cucumber, Tomato, Red Cabbage and Carrots with Chef's Choice of Dressings
- ▶ Grilled Breast of Chicken with Citrus Beurre Blanc Seedless Grapes, Mango Relish and Wild Rice
- ▶ Double Chocolate Cake with Fresh Berries

PLATED LUNCH #THREE | \$ 65 per guest

- ▶ Spinach & Arugula with Cherry Tomatoes, Red Onion and Crispy Bacon, served with Blue Cheese Dressings
- ▶ Midwest Seared Sirloin Steak with Caramelized Onions, Sautéed Mushrooms and Roasted Garlic Mashed Potatoes
- ▶ Apple Tart with Caramel Sauce

PLATED LUNCH #FOUR | \$ 62 per guest

- ▶ Fresh Spicy Greens with Chickpeas, Fresh Shaved Parmesan and Organic Citrus Vinaigrette
- ▶ Herb Crusted Pacific Salmon with Lemongrass Sauce Served with Roasted Red Potatoes
- ▶ Brownies Ala Mode

PLATED LUNCH #FIVE | \$ 62 per guest

- ▶ Mediterranean Salad, Cherry Tomatoes, Cucumber, Onions, Kalamata Olives, Feta Cheese with Red Wine Vinaigrette
- ▶ Lemon Chicken with White Wine Caper Cream Sauce and Vegetable Rice Pilaf
- ▶ Cheesecake

PLATED LUNCH #SIX | \$ 63 per guest

- ▶ Jicama & Assorted Greens with Red Onions, Diced Tomato, Roasted Corn, Black Beans, Manchego with Citrus Vinaigrette
- ▶ Blackened Chicken, Seared Breast of Chicken on top of Spanish Rice with Roasted Corn Poblano Sauce, garnished with Pico de Gallo
- ▶ Tres Leches Cake with Fresh Strawberries

PLATED LUNCH #SEVEN (Sandwich) | \$ 59 per guest

- ▶ Tomato Bisque Florentine
- ▶ Oven Roasted Turkey with Provolone, Arugula, Baby Spinach, Tomato and Pancetta on a Brioche Roll with Red Pepper Aioli. Served with Fingerling Potato Salad
- ▶ Carrot Cake with Cream Cheese Icing & Walnuts

PLATED LUNCH #EIGHT (Entrée Salad) | \$ 59 per guest

- ▶ Cream of Potato Leek
- ▶ Chopped Cobb Salad with Fresh Mixed Lettuces, Grilled Chicken, Bacon, Avocado, Ditalini Pasta, Red Onion, Tomatoes, Bleu Cheese, hard Boiled Egg, topped with Julienne Tri Color Tortilla Chips served with Buttermilk Ranch Dressing
- ▶ Lemon Mousse Cake with Fresh Berries



CATERING AT CROWNE PLAZA

RECEPTIONS



RECEPTIONS

CHILLED PRESENTATIONS

All Chilled Presentations are intended as a Reception or Dinner Enhancement

CHILLED PRESENTATIONS

- ▶ Whole Smoked Salmon with Traditional Accompaniments
\$850 per display
- ▶ Sushi Display: Maki Rolls & Nigiri, Served with Soy Sauce, Pickled Ginger and Wasabi (100 pieces)
\$1200 per display
- ▶ Antipasti Display, Assorted Italian Meats, Artichokes, Cheeses, Assorted Olives & Marinated Peppers
\$24 per person
- ▶ Imported & Domestic Cheeses, Gourmet Crackers, Garnished with Mixed Nuts, Grapes & Berries
\$24 per person
- ▶ Roasted Garlic & Spicy Pepper Hummus with Baked & Fried Pita
\$21 per person
- ▶ Vegetable Crudit  with Raw & Blanched Vegetables.
Assorted Dipping Sauces
\$17 per person
- ▶ Chilled Grilled Vegetables Display with Balsamic Drizzle
\$17 per person
- ▶ Seasonal Sliced Fruit Display
\$16 per person



RECEPTIONS

SPECIALTY STATIONS

Specialty Stations require a minimum of 50 guest and are intended as a **Reception or Dinner Enhancement only**. All Stations are required to be ordered for the full guarantee. Prices are based on 1.5-hour duration. When ordering as a reception a minimum of 3 stations must be ordered. Culinary Professional at \$250 per Attendant.

PASTA STATION | \$ 38

Penne, Fettuccini and Cheese Ravioli Pastas
Alfredo Sauce, Tomato Marinara & Pesto Sauce
Prepared with your Choice of: Italian Sausage, Scallops,
Shrimp, Chicken Strips, Diced Tomatoes, Mushrooms, Grilled
Zucchini & Squash, Broccoli, Sweet Peppers, Garlic, Parmesan
Cheese and Crushed Pepper
Focaccia Bread and Warm Garlic Bread Sticks

CAESAR SALAD STATION | \$ 29

Crisp Romaine Hearts tossed with Our Creamy Caesar Sliced
Grilled Chicken, Spicy Grilled Shrimp, Herb Croutons, Freshly
Grated Parmesan Cheese & Cracked Black Pepper Focaccia
Bread and Warm Garlic Bread Sticks

GARDEN SALAD STATION | \$ 23

Freshly Baked Dinner Rolls and Butter
Fresh Seasonal Mixed Greens with Buttermilk Ranch &
Vinaigrette Dressing
Toppings to Include: Cucumbers, Cherry Tomatoes, Blanched
Broccoli, Sliced Sweet Peppers, Red Onion, Carrots, Sliced
Radishes, Garbanzo Beans, Feta Cheese, Shredded Parmesan
Cheese, Freshly Cracked Black Pepper

BAKED & MASHED POTATO BAR | \$ 25

Baked Potatoes & Hot Whipped Yukon Mashed
Potatoes Toppings:
Beef Chili, Cheddar Cheese Soup, Crispy Pancetta,
Fresh Chives, Caramelized Onion Marmalade, Slow
Roasted Garlic Cloves, Butter, Sour Cream, Grated
Aged Pecorino Romano Cheese, Shredded Cheddar
Cheeses, Imported Feta, Butter Braised Leeks &
Minced Broccoli Florets

ASIAN STATION | \$ 36

Pot Stickers with Soy-Ginger Dipping Sauce
Vegetable Spring Rolls with Sweet & Sour Dipping
Sauce
Wok Seared Shrimp with Snow Peas & Fresh Ginger
Stir Fried Chicken Breast Strips with Broccoli in
Teriyaki Sauce served with Steamed Rice
Chocolate Drizzled Fortune Cookie



RECEPTIONS

SPECIALTY STATIONS

Specialty Stations require a minimum of 50 guest and are intended as a **Reception or Dinner Enhancement only**. All Stations are required to be ordered for the full guarantee. Prices are based on 1.5-hour duration. When ordering as a reception a minimum of 3 stations must be ordered. Culinary Professional at \$250 per Attendant.

FAJITA BAR | \$ 35

Cilantro Chicken, Tequila Lime Shrimp,
Ranchero Flank Steak
Warm Flour & Corn Tortillas
Shredded Cheeses, Diced Tomatoes, Onions, Jalapenos,
Pico de Gallo, Sour Cream, Guacamole and Fresh Salsa with
Tortilla Chips

SLIDER STATION | \$ 34

Beef, Veggies and Salmon Sliders
Sliced Tomatoes, Pickles, Lettuce, Red Onion,
Mayonnaise, yellow Mustard & Ketchup House-made
Chips & Onion Dip

DECADENT SWEET TABLE | \$ 35

White & Dark Chocolate Dipped Strawberries
Assorted Mini Tartlets, Miniature Cheesecakes, Apple
Streusel, Mini Assorted Cakes, Crème Puffs, Eclairs, Lemon
Squares, Chocolate Cups filled with Mousse & Berries
Double Chocolate Brownies, Fresh Sliced Seasonal Fruit &
Berries

ICE CREAM BAR | \$ 30

Vanilla & Chocolate Ice Cream
Toppings Include: M&Ms, Oreo Crumbs,
Chopped Nuts, Mini Marshmallows, Gummy
Bears, Sprinkles, Whipped Cream, Fresh
Strawberries and Bananas. Chocolate, Caramel
and Strawberry Sauce



HORS D'OEUVRES

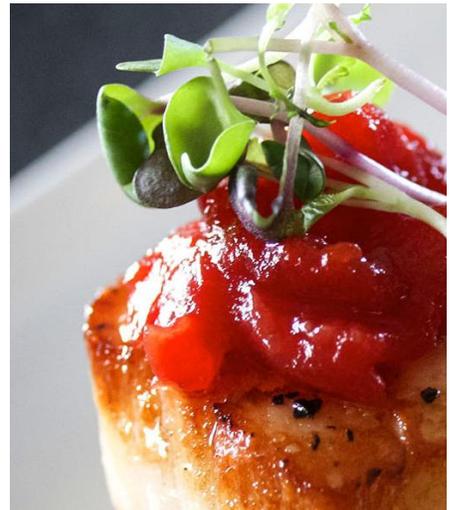
HOT CANAPES – Minimum of 50 pieces. Priced per 50 pieces

- ▶ Chinese Egg Rolls with Ginger-Soy Dipping Sauce
\$ 400
- ▶ Smoked Chicken Quesadilla
\$ 400
- ▶ Miniature Deep-Dish Pizzas
\$ 400
- ▶ Chicken Satay with Thai Peanut Sauce
\$ 400
- ▶ Spicy Chicken Drumette
\$ 400
- ▶ Mushroom Florentine
\$ 400
- ▶ Hibachi Beef or Chicken
\$ 400
- ▶ Oriental Pot Stickers with Dipping Sauce
\$ 400
- ▶ Spanakopita
\$ 400
- ▶ Crabmeat Rangoon with Plum Wine Dipping Sauce
\$ 450
- ▶ Ocean Scallops wrapped in Crispy Bacon
\$ 475
- ▶ Boursin Filled Artichoke Hearts with Roasted Tomato Butter
\$ 425
- ▶ Individual Miniature Beef Wellington with Sauce Choron
\$ 450
- ▶ Petite Crab Cakes with Roasted Red Pepper Aioli
\$ 450
- ▶ Coconut Shrimp with Passion Fruit Dipping Sauce
\$ 450
- ▶ Breaded Fantail Shrimp with Cocktail Sauce
\$ 475
- ▶ Beef and Mushroom Brochettes
\$ 450
- ▶ Grilled Lamb Chops with Natural Jus
\$ 600

COLD CANAPES – Minimum of 50 pieces. Priced per 50 pieces

- ▶ Assorted Canapes
\$ 400
- ▶ Salami Coronets filled with Cream Cheese
\$ 400
- ▶ Deviled Eggs
\$ 400
- ▶ Bruschetta with Roma Tomatoes and Basil
\$ 400
- ▶ Peppered Beef Carpaccio on Crostini
\$ 425
- ▶ Smoked Salmon, Fresh Dill Cheese Rosette
\$ 425
- ▶ Prosciutto Ham with Seasonal Melon
\$ 425
- ▶ Asparagus wrapped in Prosciutto
\$ 425
- ▶ Blackened Scallops with Mango Salsa
\$ 500
- ▶ California Rolls with Wasabi and Soy-Ginger Dipping Sauce
\$ 500
- ▶ Seared Ahi Tuna served on Fried Wonton with Ginger Relish
\$ 600

More Selections Available on Request.



CARVING STATIONS

CARVING STATION

Whole Roasted Tenderloin Beef, Béarnaise and Roasted Shallot Demi-Glace
(Serves 15 people)

\$650

Whole Roasted Pork Loin, Cabernet Demi-Glace, French Mustard & Mayonnaise
(Serves 25 people)

\$550

Inside Round of Beef, Au Jus and Horseradish Cream
(Serves 40 people)

\$700

Roasted Boneless Breast of Turkey, Cranberry Relish and Turkey Gravy
(Serves 25 people)

\$550

Honey Glazed Ham, Dijon Mustard and Herbed Mayonnaise
(Serves 35 people)

\$455

Rotisserie Prime Rib, Au Jus and Horseradish Cream
(Serves 30 people)

\$750

All Carving Stations are intended as a **Reception or Dinner Enhancement Only.**

Prices are based on 1 hour duration

When ordering as a reception a minimum of 3 stations must be ordered.

Culinary Professional Required at \$250 per Attendant.

Carving Stations include Assorted Sliced Miniature Rolls and Appropriate Accompaniment.



PACKAGES

RECEPTION PACKAGES

Prices are based on 1 hour duration. One hour is based on 7 pieces per person. Additional \$15 per person per hour.
\$250 Labor Fee will apply for buffets under 25 people

EXECUTIVE RECEPTION | \$ 56 per guest

Imported and Domestic Cheeses

Served with Lahvosh, Crostini Bread and Gourmet Crackers

Fresh Garden Crudites

With Assorted Seasonal Raw and Blanched Vegetables,

Served with Buttermilk Ranch and Caramelized Red Onion Dip

Tomato Bruschetta with Herb Boursin Cheese and Balsamic Reduction

Mini Chicken Kabob with Roasted Red Pepper Coulis

Oriental Pork Pot Stickers with Dipping Sauce

Mini Deep-Dish Pizzas Assorted

Individual Beef Wellington with Sauce Choron

CROWNE RECEPTION | \$ 80 per guest

Imported and Domestic Cheeses

Served with Lahvosh, Crostini Bread and Gourmet Crackers

Grilled, Raw & Blanched Vegetables Display, with Assorted Dipping Sauces

Seasonal Sliced Fruit Display with Fresh Berries

Chilled Jumbo Shrimp with Spicy Cocktail Sauce and Lemon

Sushi Display

Assorted Maki and Nigiri

Accompanied by Soy Sauce, Pickled Ginger and Wasabi

Vegetable Spring roll with Giger Soy Sauce

Mini Chicken Wellington

Spanakopita

Beef Tenderloin Kabobs with Spicy Red Pepper Sauce



CATERING AT CROWNE PLAZA

DINNER



DINNER

DINNER BUFFET

Buffets include Freshly Brewed Coffee, Herbal Teas, Water, and Iced Tea.
Additional \$250 Labor Fee Applied for Buffets under 25 guests

SOUTHERN | \$ 104 per guest

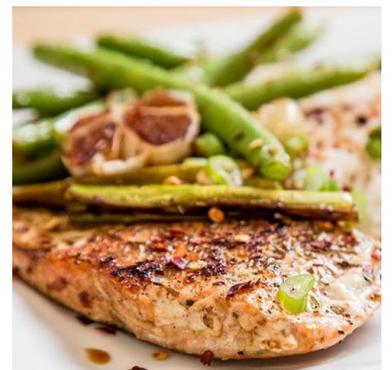
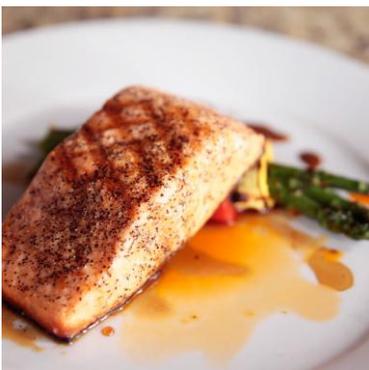
Seafood Gumbo
Basket of Freshly Baked Biscuits & Rolls with Butter
Mixed Greens with Cucumbers, Tomatoes, Carrots, Onions & Croutons, Served with Ranch & Vinaigrette
Homemade Macaroni Salad
Grilled Rib Eye Steak with Mushroom Sauce
Southern Fried Chicken
BBQ Pork Ribs
Mashed Potatoes & Gravy
Green Bean Casserole
Granny Smith Apple Pie
Lemon Meringue and Pecan Pie

HEARTLAND | \$ 101 per guest

Portobello Mushroom Soup
Basket of Freshly Baked Biscuits & Rolls with Butter
Fresh Mesclun Greens with Cucumber, Tomato, Red Cabbage and Carrots with Choice of Two Dressings
Roasted Chicken with Natural Au Jus & Fresh Herbs
Seared Sirloin Steak with Caramelized Onions
Pan Seared Salmon with Lemon Pepper Butter Sauce
Roasted Red Potatoes
Grilled Asparagus & Steamed Baby Carrots
Lemon Mousse Cake
German Chocolate Cake
Chocolate Covered Strawberries

MEDITERRANEAN | \$ 99 per guest

Lentil Soup
Basket of Warm Pita Bread and Garlic Bread Sticks
Greek Salad with Field Greens, Red Onion, Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese & House Vinaigrette
Roasted Pepper Orzo Salad with Lemon Oregano Vinaigrette
Shrimp, Cavatappi Pasta & Arugula tossed with a Light Tomato Sauce and Pecorino Romano Cheese
Pan Seared Cod with Chive Butter Sauce
Slow Cooked Free-Range Chicken with Lemon & Mediterranean Herbs
Creamy Mushroom Ragout with Crispy Risotto Cakes
Grilled Ratatouille
Assortment of Cakes and Mini Pastries



PLATED DINNER

Your Four Course Dinner Includes Dinner Rolls & Butter, Freshly Brewed Coffee & Assorted Tea Selection.

PLATED DINNER #ONE | \$ 96

Lobster Bisque with Sherry

Mesclun Greens, Onions, Gorgonzola Cheese, Tomatoes, Cucumber and Champagne Vinaigrette

8oz Grilled Filet Mignon, Red Wine Herb Jus, Whipped Potatoes and Baby Carrots

Crème Brulé Cheesecake

PLATED DINNER #TWO | \$ 76

Gnocchi with Prosciutto, Portobello, Peas, Garlic, tossed in Parmesan Cheese Sauce

Fresh Spicy Greens, Cucumber, Chickpeas, Sliced Radish, Fresh Shaven Parmesan, Citrus Vinaigrette

Grilled Mediterranean Chicken, Roasted Tomato Olive Relish, Linguini and Grilled Zucchini

Chocolate Ganache Cake with Fresh Berries

PLATED DINNER #THREE | \$ 76

Tomato Basil Bisque

Classic Caesar, Garlic Herb Croutons, Parmesan Cheese and Caesar Dressing

Chicken Marsala, Roasted Red Potatoes and Steamed Broccoli

Classic Tiramisu

PLATED DINNER #FOUR | \$ 80

Cheese Raviolis with Oven Roasted Tomato Sauce

Fresh Mixed Greens, Red Cabbage, Cucumber, Tomato, Carrots, with Choice of Two Dressings

Grilled Salmon, Maître d'Butter, Asparagus, Roasted Yukon Potatoes

English Trifle with Fresh Berries, Fruit and Grand Marnier

PLATED DINNER #FIVE | \$ 87

Cream of Chicken Rice with Lemon

Baby Spinach Salad, Mushrooms, Chopped Bacon, Red Onion and Eggs, Honey-Dijon Vinaigrette Dressing

Sliced New York Strip Loin, Roasted Shallot Red Wine Sauce, Mashed Potatoes, Baby Vegetables

Flourless Chocolate Cake with Raspberry Coulis



PLATED DINNER

Your Four Course Dinner Includes Dinner Rolls and Butter, Freshly Brewed Coffee and Assorted Tea Selection.

PLATED DINNER #SIX | \$ 94 (Combination Plate)

Cream of Potato Leek

Spinach & Arugula, Cherry Tomatoes, Red Onion and Crispy Bacon, Blue Cheese Dressing

Petite Filet, Shrimp Scampi, Garlic Mashed Potatoes and Grilled Asparagus

White Chocolate Mousse in Dark Chocolate Cip with Fresh Berries

PLATED DINNER #SEVEN | \$ 82

Cream of Asparagus

Mediterranean Salad, Sweet Onion, Cherry Tomatoes, Cucumber, Kalamata, Feta with Red Wine Vinaigrette

Stuffed Chicken Saltimbocca, filled with Spinach, Sage, Parmesan and Prosciutto, topped with Lemon Beurre Blanc

Served with Orzo and Seasonal Grilled Vegetables

White Chocolate Mousse Cake with Fresh Berries

PLATED DINNER #EIGHT | \$ 78

Tomato Bisque

Fresh Spicy Greens, Cucumber, Chickpeas, Sliced Radish, Fresh Shaved Parmesan, Citrus Vinaigrette

Rotisserie Sliced Pork Loin with Habanero Cherry Pot Sauce, Oven Roasted Potatoes and Seasonal Vegetables

Brownies Ala Mode

PLATED DINNER #NINE | \$ 81

White Navy Bean Soup

Fresh Mesclun Greens, with Cucumber, Tomato, Red Cabbage and Carrots, with Choice of Two Dressings

Pan Seared Alaskan Sole topped Lemon Shallot Butter Sauce, Midwest Rice Blend & Haricot vert with Caramelized Onions

Raspberry Swirl Cheesecake

PLATED DINNER #TEN | \$ 96 (Combination Plate)

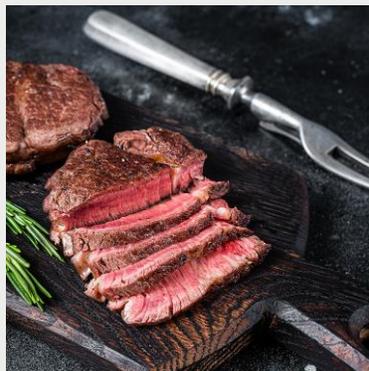
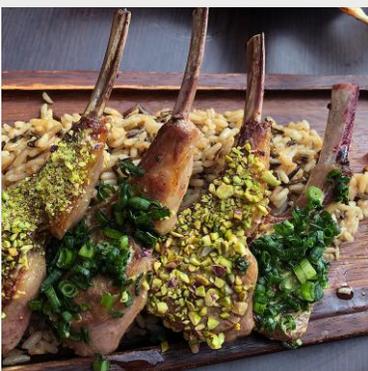
Cheddar Potato Soup with Pancetta

Caprese Salad, Beefsteak Tomatoes, Fresh Mozzarella and Basil with House Vinaigrette

Filet Medallion and Stuffed Chicken Marsala with Roasted Fingerling Potatoes and Grilled Vegetables

Pistachio Gelato

GLUTEN FREE, VEGETARIAN & VEGAN OPTIONS Available on Request



CATERING AT CROWNE PLAZA

MEETINGS PACKAGES



MEETING PACKAGES

EXECUTIVE MEETING PACKAGE

The EMP

MORNING SERVICE

Freshly Brewed Coffee & Tea Selection
Assorted Chilled Fruit Juices
Sliced Seasonal Fruit Display with Berries
Freshly Baked Traditional Breakfast Pastries
Bagel Selection with Regular, Strawberry, Low Fat Cream Cheese
Butter and Fruit Preserves

MID-MORNING SERVICE

Whole Local & Seasonal Fruit
Assorted Kind Bars
Assorted Soft Drinks & Bottled Waters
Coffee, decaffeinated Coffee & Assorted Tea Selection

MID-AFTERNOON SERVICE

Brownies and Assorted Freshly Baked Cookies
Individual Bags of Salty Snacks
Assorted Soft Drinks & Bottled Water
Coffee, Decaffeinated Coffee & Assorted Tea Selection

\$94 per person

Add a Lunch Buffet and complete your package for
\$154 per person

Select from any one of these Lunch Buffets below:

ITALIAN BUFFET

DELI BUFFET

TAIL GATE COOK OUT

DAY MEETING PACKAGE

The DMP

MORNING SERVICE

Freshly Brewed Coffee & Tea Selection
Assorted Chilled Fruit Juices
Sliced Seasonal Fruit Display with Berries
Freshly Baked Traditional Breakfast Pastries Bagel Selection with Regular, Strawberry, Low Fat Cream Cheese
Butter and Fruit Preserves

MID-MORNING SERVICE

Whole Local & Seasonal Fruit
Assorted Kind Bars
Assorted Soft Drinks & Bottled Waters
Coffee, decaffeinated Coffee & Assorted Tea Selection

MID-AFTERNOON SERVICE

Brownies and Assorted Freshly Baked Cookies
Individual Bags of Salty Snacks
Assorted Soft Drinks and Bottled Waters
Coffee, Decaffeinated Coffee and Assorted Tea Selection

Select from any one of these Lunch Buffets below:

ITALIAN BUFFET

DELI BUFFET

TAIL GATE COOK OUT

Included in your all-Day Meeting Package:

Flipchart with Markers, LCD Projector Package with Screen & Audio Patch

\$207 per person



CATERING AT CROWNE PLAZA

BEVERAGE



BAR SELECTION

Imported & Domestic Beer

Bud Light
 Budweiser
 Miller Lite
 Amstel Light
 Heineken

Copper Ridge Wine

Cabernet
 Merlot
 Chardonnay
 White Zinfandel

Cordials

Amaretto di Saronno/ Cognac
 Bailey's Irish Cream Courvoisier VS
 Grand Manier/ Kahlua
 Sambucca/ Romano

Super-Premium Brands

Stoli Vodka/ Grey Goose Vodka/Bombay Sapphire
 Gin
 Captain Morgan Rum/ Bacardi Light Rum
 Woodford Reserve Bourbon/ Jack Daniel's Whiskey
 Dewars White Label Scotch/ Don Julio Tequila

Premium Brands

Smirnoff Vodka/Bombay Gin
 Captain Morgan Rum/ Bacardi Light Rum Buffalo
 Trace Bourbon/ Seagram's 7 Whiskey Cutty Sark
 Scotch/ Corazon Tequila

Open Bar, Super-Premium Brands

\$30.00/person for the First Hour
 \$16.00/person for each Additional Hour

Open Bar, Premium Brands

\$29.00/person for the First Hour
 \$15.00/person for each Additional Hour

	Hosted Bar	Cash Bar
Super-Premium Brands	\$12.00	\$13.00
Premium Brands	\$11.00	\$12.00
Imported Beers	\$11.00	\$11.00
Domestic Beers	\$10.00	\$10.00
House Wine	\$14.00	\$14.00
Soft Drinks	\$8.00	\$8.00
Mineral Water	\$9.00	\$9.00
Bottled Juices	\$9.00	\$9.00
Cordials	\$11.00	\$12.00

Cashier Fee at \$250 per Cashier for Cash Bars for a Maximum of (3) Hours, \$75.00 per Hour each Additional Hour

Cash Bar Pricing includes applicable Tax & Service Charges

All Bars are Subject to a Bartender Fee of \$250 for a Maximum of (3) Hours, \$75.00 per Hour each Additional Hour

Additional Labor Charge Applies for Groups of 30 people or Less



INFORMATION

Guarantee of Attendance

Banquet guaranteed attendance is required to make your banquet a success. Please notify your event manager with the number of guests attending at least three business days prior to the function. Once given, this guarantee is not subject to reduction. We will proceed seating for an additional five percent beyond the guaranteed number. If a guarantee has not been received at the appropriate time, we will consider the expected count to be your guarantee, and charges will be made accordingly.

Service Times

To provide the highest quality products to your attendees and best service, the following service times are observed:

Breakfast and lunch buffets - 1 hour

Coffee Breaks (including continental breakfast) – 2 hours

Dinner Buffets – 2 hours

Labor Fees

To enhance your guest's experience the hotel is delighted to provide skilled attendants for your event. The following guidelines will be observed:

Station attendants: 1 per 50 guest \$250 per attendant per 2-hour shift. Each additional hour is \$75

Bartenders: 1 per 75 guests \$250 per attendant per 3-hour shift. Each additional hour is \$75

Cashiers: 1 per 100 guests \$250 per attendant per 3-hour shift. Each additional hour is \$75

Coat check: 1 per 150 guests \$250 per attendant per 5-hour shift. \$3.00 per coat. Each additional hour is \$75

All prices are per person unless otherwise noted. Prices are subject to current Illinois state sales tax and 25% service charge. Prices, Service Charge, and Tax are subject to change without notice.