

# CROWNE PLAZA ANCHORAGE BANQUET MENUS

All Charges is Subject to an 21% Service Fee. 

Minimums May Apply to Menu Selections or Peak Seasons. Prices are Subject to Change without notice.

#### **CROWNE PLAZA ANCHORAGE - MIDTOWN**

# CROWNE PLAZA ANCHORAGE MIDTOWN CATERING MENUS

Now you can be two places at once (or make it seem so), with the help of a Crowne Meetings Director. Enjoy your own personal partner and ally in the quest to conduct the perfect meeting. No question too small, no request too large. Your Crowne Meetings Director will be your single point of contact from the moment you begin planning until the last nametag is taken off...

#### **IHG REWARDS CLUB**

Now earn rewards for meetings as well as personal stays... Introducing IHG Business Rewards, this one-of-a-kind loyalty program rewards you for every qualified meeting you hold at the Crowne Plaza Anchorage Midtown.

You'll receive 3 Business Rewards points for every \$1 you spend on qualified meetings\*. And your points will never expire.

It's easy to attain Elite status. Hold just one qualified meeting and you'll reach Gold Elite status; host two in a calendar year, you'll reach Platinum.

Unique to IHG Business Rewards, you can redeem points for IHG Meeting Rewards Credits, ranging in value from \$250 to \$1,000.

Redeem points for Rewards Nights at over 4,500 properties worldwide, with no blackout dates.

You can also redeem points for airline miles, retail gift certificates, brand-name merchandise and more.

\*Applies to meetings with 10 or more guest rooms within your group block occupied for at least one night. Crowne Plaza also requires associated meeting-related food and beverage charges applied to the master bill.

This document has been arranged with you, the event planner, in mind. Even though this may answer many questions, feel free to contact our sales team anytime so that we can be the most valuable tool for planning your next event.

Please do not hesitate to contact us with your creative ideas and questions.





# **BREAKFAST**

# **PLATED BREAKFAST**

Includes an Assortment of Breakfast Breads with Butter and Fruit Preserves, Chilled Fruit Juices, Regular and Decaffeinated Coffee, plus an Assortment of Herbal Teas

CRABBER'S DELIGHT	\$28
Traditional Eggs Benedict Topped with Crab and Hollandaise Sauce	
BREAKFAST BURRITO	\$19
Tortilla Stuffed with Eggs, Cheese, and Sausage Served with Seasoned Roasted Potatoes	
AURORA BREAKFAST	\$18
Scrambled Eggs with your Choice of Bacon, Sausage, Reindeer Sausage, or Ham Served with Seasoned Roasted Potatoes	
FRENCH TOAST	\$18
Two Slices of French Bread Dipped in a Cinnamon Vanilla Egg Wash then Toasted on the Flattop. You Select your Choice of Bacon, Sausage, Reindeer Sausage, or Ham. Served with Fresh Seasonal Fruit	
SMOKED SALMON HASH EGGS	\$29
Salmon with Fried Diced Potatoes, Onions and Tomatoes. It's Topped with Two Poached Eggs. Served with a Hollandaise sauce	
BAGELS AND LOX	\$25
Alaskan Cold Smoked Salmon Lox served with Toasted Bagels, Cream Cheese, Sliced Tomatoes, Red Onion, Capers, and Fresh Seasonal Fruit	

\*\*Selection of Max 2 Options per meeting\*\*

## **BREAKFAST BUFFETS**

#### THE "C" STREET CONTINENTAL

#### \$18 PER PERSON

Assorted Breakfast Pastries, Bagels and Cream Cheese, Breakfast Breads with Butter and Fruit Preserves and Assorted Fruit Yogurts. Served with Regular and Decaffeinated Coffee and a Selection of Teas, Juices and Milk.

#### THE "CROWNE PLAZA" BUFFET

#### \$23 PER PERSON

Seasonal Selection of Melons and Fruits, Traditional Scrambled Eggs, Bacon and Sausage Links. Seasoned Breakfast Potatoes, Breakfast Breads with Butter and Fruit Preserves, Assorted Cereals And Oatmeal, Regular and Decaffeinated Coffee and a Selection of Teas, Juices and Milk.

#### THE AURORA BUFFET

#### \$28 PER PERSON

Assorted Breakfast Pastries, Bagels and Cream Cheese, Breakfast Breads Served with Butter and Fruit Preserves, Assorted Fruit Yogurts. Fresh, Seasonal Melon & Fruit, Scrambled Eggs with Cheddar Cheese and Red Bell Peppers. Seasoned Roasted Potatoes with Your Choice of Two: Smoked Bacon, Sausage Links, Reindeer Sausage or Ham. Regular and Decaffeinated Coffee and a Selection of Teas, Juices and Milk.

#### **BREAKFAST ENHANCEMENTS**

\*\*WAFFLE STATION – Freshly Made Waffles with Syrup, Peanut Butter, Sliced Strawberries, Chocolate Chips, and Whipped Cream - \$5.00 ADDITIONAL PER PERSON, PLUS \$75 ATTENDANT FEE.

\*Buffets are based on 2 hours of service.

\*Hot buffets are not available for less than 15 guests.

\*\*Breakfast Enhancement may only be ordered in addition to one of the buffets



# **BREAKS**



# **MEETING PACKAGE**

#### THE CROWNE PLAZA ALL DAY BREAK PACKAGE \$4

\$40 PER PERSON

#### THE "CROWNE PLAZA" BUFFET

Seasonal Selection of Melons and Fruits, Traditional Scrambled Eggs, Bacon and Sausage Links. Seasoned Breakfast Potatoes, Breakfast Breads with Butter and Fruit Preserves, Assorted Cereals And Oatmeal, Regular and Decaffeinated Coffee and a Selection of Teas, Juices and Milk.

#### MID MORNING BREAK

Assorted Whole Fruit and Breakfast Bars Coffee Refresh

#### **AFTERNOON BREAK (Choose One)**

#### AFTERNOON RECESS

Assortment of Freshly Baked Cookies, Brownies, M&M's Candy, Whole Fresh Fruit, Assorted Soft Drinks, 2% Milk and Coffee Refresh.

#### **HEALTHY DELIGHT**

Assorted Yogurt Smoothies, Trail Mix, Fresh Cut Fruits, Vegetable Crudités Display Served with Ranch and Bleu Cheese Dressing, Bottled Water and Coffee Refresh.

#### **CHIPS AND DIP**

Tortilla Chips and Pita Bread Served with Hummus, Guacamole, Salsa, a Vegetable Crudités Display, Assorted Soft Drinks and Coffee Refresh.

#### HALF TIME BREAK

Freshly Popped Popcorn, Homemade Sweet & Salty Snack Mix, Warm Soft Pretzels with Cheese Sauce, Assorted Soft Drinks and Coffee Refresh.

All Breaks are Designed and Priced for a One-Hour Time Frame. Additional Fees May Apply if Breaks are Replenished. All Day Meeting Packages are Not Available For Less Than 15 Guests.

# **BREAK PACKAGES**

#### AFTERNOON RECESS

\$16 PER PERSON

Assortment of Freshly Baked Cookies, Brownies, M&M's Candy, Whole Fresh Fruit, Assorted Soft Drinks, and 2% Milk.

#### **HEALTHY DELIGHT**

\$18 PER PERSON

Assorted Yogurt Smoothies, Trail Mix, Fresh Cut Fruits, Vegetable Crudités Display Served with Ranch and Bleu Cheese Dressing, and Bottled Water.

CHIPS AND DIP

\$21 PER PERSON

Tortilla Chips and Pita Bread Served with Hummus, Guacamole, Salsa, a Vegetable Crudités Display, And Assorted Soft Drinks.

#### HALF TIME BREAK

\$16 PER PERSON

Freshly Popped Popcorn, Homemade Sweet & Salty Snack Mix, Warm Soft Pretzels with Cheese Sauce, And Assorted Soft Drinks.

All Breaks are Designed and Priced for a One-Hour Time Frame.

Additional Fee may apply if Breaks are replenished.

Not Available for Less than 15 Guests.

# **BREAKS | A LA CARTE**

All Breaks are Designed and Priced for a One-Hour Time Frame.

Additional Fee may apply if Breaks are replenished.

Full Day Beverage Service \$10/Person Half Day Beverage Service (4) Hours \$6/Person

Regular & Decaffeinated Coffee

Herbal Teas, Iced Tea (Afternoon Only)

Regular and Decaffeinated Coffee \$40 per Gallon Assorted Herbal Tea (serves 16) \$25 per Gallon of Water \$25 per Gallon Iced Tea \$30 per Gallon Lemonade Orange Juice \$32 per Gallon Cranberry or Apple Juice \$30 per Gallon Assorted Canned Soft Drinks \$3 each (on consumption) **Bottled Water** \$2 each (on consumption)

# **A LA CARTE**

Bagels (Assorted) and Cream Cheese	\$36 per dozen
Muffins or Danish	\$36 per dozen
Whole Fresh Fruit	\$2 each
Assorted Fruit Yogurts	\$3 each

Assorted Cookies	\$28 per dozen
Fudge Brownies	\$28 per dozen
Assorted Candy Bars	\$22 per dozen

Freshly Popped Popcorn	\$20 serves 10 people
Soft Pretzels with Mustard & Cheese	\$30 serves 10 people
Tortilla Chips with Salsa & Guacamole	\$40 serves 10 people
Vegetable Crudités with Hummus	\$35 serves 10 people

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# LUNCH



# **LUNCH ON THE GO**

Served with Regular Coffee, Decaffeinated Coffee, and Iced Tea

#### **CROWNE PLAZA SALAD**

\$15 per person

Traditional Romaine Salad with Carrots, Bell Peppers, Cucumbers, Cherry Tomatoes, Radishes. Served with Ranch Dressing

CHICKEN CAESAR SALAD

\$23 PER PERSON

Traditional Romaine Salad with Croutons, Parmesan Cheese and Creamy Caesar Dressing on the Side. Topped with Grilled Chicken Breast

CROWNE CLUB CROISSANT

\$22 PER PERSON

Classic Clubhouse on a Buttery Croissant with Ham, Turkey, Swiss Cheese, Bacon, Lettuce and Tomato Served with Petite Portion of Caesar Salad

#### PICNIC BOXED LUNCH ON THE GO \$20 PER PERSON

#### Sandwich on Square Ciabatta Bread

Choose one of the following:

Turkey & Cheddar Ham & Cheddar Roast Beef & Provolone

and Two (2) of the following sides: Piece of Whole Fruit Individual Bag of Chips Chocolate Chip Cookie

# PLATED LUNCHEONS

Includes Your Choice of Salad, Rolls and Butter, Regular Coffee, Decaffeinated Coffee, Iced Tea and Chef's Choice Dessert

## **SALAD (SELECT ONE)**

#### **GARDEN SALAD**

Mixed Greens, Tomato and Cucumber Slices, Shredded Carrots and Served with Your Choice of Two Dressings

#### CAESAR SALAD

Crisp Romaine Topped with Croutons and Parmesan Cheese, and Tossed with Creamy Caesar Dressing

#### **CROWNE PLAZA SALAD**

Traditional Romaine Salad with Carrots, Bell Peppers, Cucumbers, Cherry Tomatoes, Radishes and Served with Your Choice of Two Dressings

#### **ENTREES**

#### PARMESAN ENCRUSTED CHICKEN

#### \$28 PER PERSON

Parmesan Encrusted Chicken Breast Dressed with a Creamy Roasted Tomato Sauce. Served with Herb Tossed Pasta or Rice Pilaf and Chef's Selection of Seasonal Vegetables

#### SIRLOIN OF BEEF

#### \$32 PER PERSON

Butcher Block Sliced Sirloin of Beef with Sauteed Mushrooms and Demi Glaze. Served with Roasted Red Potatoes and Chef's Selection of Seasonal Vegetables

#### PORK LOIN MEDALLIONS

#### \$30 PER PERSON

Grilled Pork Medallions Dressed in an Orange Glaze. Served with Rice Pilaf or Roasted Red Potatoes and Chef's Selection of Seasonal Vegetables

#### GRILLED ALASKA SALMON

#### \$40 PER PERSON

Grilled to Perfection and Drizzled with Lemon Caper Dill Sauce. Served with Rice Pilaf and Chef's Selection of Seasonal Vegetables

#### VEGETARIAN LASAGNA

#### \$26 PER PERSON

Lasagna Noodles Layered with Spinach, Roasted Red Bell Peppers, Zucchini, Yellow Squash, Mushrooms, Italian Cheeses and Marina Sauce

# **BUFFET LUNCHEONS**

Includes Rolls and Butter, Regular Coffee, Decaffeinated Coffee, Iced Tea and Chef's Choice Dessert

#### **DELI BUFFET**

#### \$26 PER PERSON

Large Garden Salad Bowl Served with Your Choice of Two Dressings. Chef's Selection Soup of the Day. Served with a Butcher Block Roast Beef, Sliced Ham and Turkey Breast. Swiss and Cheddar Cheeses, Sliced Tomatoes, Red Onion, Leaf Lettuce and Dill Pickels. Yellow & Stone-Ground Mustard and Mayonnaise and Assorted Sliced Breads

#### THE "C" STREET COOKOUT

#### \$36 PER PERSON

Large Garden Salad Bowl Served with Your Choice of Two Dressings. Butcher Block Brisket of Beef, Seasoned Fried Chicken and Pulled Pork with Smokey BBQ Sauce. Maple & Molasses Baked Beans, Au Gratin Potatoes, Creamy Cole Slaw, and Sweet Corn Fritters with Honey Butter, Dinner Rolls and Butter.

#### SOUTH OF THE BORDER FIESTA

#### \$30 PER PERSON

Seasoned Ground Beef, Grilled Chicken with Bell Peppers and Onions. Flour Tortillas and Crispy Corn Taco Shells. Refried Beans and Spanish Rice. Diced Tomatoes, Lettuce Shreds, Chopped Red Onions, Shredded Cheddar, Jalapeno Peppers, Pico De Gallo, Guacamole, Sour Cream and Salsa. Served with a Pot of Spicy Tortilla Soup.

#### WHISKEY AND HERB GLAZED FLANK STEAK

#### \$35 PER PERSON

Tender, Marinated and Grilled Flank Steak in a Mushroom Demi-Glace. Served with Your Choice of Roasted Garlic Mashed Potatoes or Rice Pilaf and Sauteed French Green Beans, Chef's Choice Soup of the Day and Large Garden Salad Bowl Served with Your Choice of Two Dressings.

#### A TASTE OF TUSCANY

#### \$28 PER PERSON

Italian Wedding Soup, Crowne Plaza Salad Bowl, and Antipasto Display. Your Choice of Penne or Tortellini Pasta in a Marinara Sauce with Italian Meatballs and Parmesan Encrusted Chicken Breast. Served with Garlic Cheese Bread.

#### **D-I-Y SALAD BAR**

#### \$26 PER PERSON

Everything Needed for a Build-Your-Own Salad. Romaine Lettuce, Mixed Greens, Grilled Chicken, Diced Ham, Bacon Crumbles, Green Peas, Diced Hard Boiled Egg, Dried Cranberries, Tomatoes, Shredded Carrots, Red Onion, Feta Cheese, Shredded Cheddar Cheese and Sliced Almonds, and Chef's Choice of 3 Salad Dressings (One Being Gluten and Dairy Free). Served with Chef's Selection Soup of the Day and Warm Bread Sticks.

#### DESSERT ENHANCEMENTS

Add A Specialty Dessert To Your Lunch Buffet For An Additional \$6 Per Person

New York Style Cheesecake Tiramisu Smores Hot Chocolate Cake Molten Lava Cake







# **HORS D'OEUVRES**

(PRICED PER 50 PIECES)

#### HOT HORS D'OEUVRES

Chicken Skewers with Choice of Sauce: Teriyaki or BBQ	\$150
Egg Roll (Pork) Platter	\$130
Grilled Alaska Reindeer Sausage Bites with Mustard	\$160
Pot Stickers with Ginger Soy Sauce	\$125
Chicken Wings with Tangy Sauce and Blue Cheese or Ranch Dressing	\$190
Meatballs with Choice of Swedish, BBQ or Marinara Sauce	\$135
Mushroom Caps with Crab Stuffing and Topped with Hollandaise	\$140
JUNO's OWN – Mini Crab Cakes	\$200
Smoked Bacon Wrapped Jumbo Shrimp	\$180
Thai Coconut Shrimp with Thai Chili Sauce	\$175

#### **COLD HORS D'OEUVRES**

COLD HORO D CLOVILLO	
Spring Rolls with Hot Thai Sauce	\$135
Iced Shrimp with Cocktail Sauce	\$180
Alaskan Salmon Lox on Crostini with Lemon Caper Dill	\$190
Layered Alaska – Reindeer Sausage Slices, Assorted Cheeses & Mustard	\$160
Sliced Butcher Block Steak with Blackberry Balsamic	\$165
Tomato Mozzarella Platter with Balsamic Glaze	\$135
Fresh Seasonal Fruit with Berry Yogurt Dip (Serves 50 people)	\$150

<sup>\*\*</sup>ASK YOUR MEETING DIRECTOR ABOUT SMALLER QUANTITIES AND PRICING\*\*\*



# **DINNER**

# **PLATED DINNERS**

Includes Entrée Selection, Choice of Salad, Rolls and Butter. Served with Regular Coffee, Decaffeinated Coffee, Iced Tea and Chef's Choice Dessert.

## SALADS (CHOOSE ONE)

#### **GARDEN SALAD**

Mixed Greens, Tomato and Cucumber Slices, Shredded Carrots and Served with Your Choice of Two Dressings

#### CAESAR SALAD

Crisp Romaine Topped with Croutons and Parmesan Cheese, and Tossed with Creamy Caesar Dressing

#### **AURORA SALAD**

Crisp Romaine Lettuce with Dried Cranberries, Diced Red Onion, Bleu Cheese Crumbles and Roasted Pecans. Served with Choice of Dressing.

#### **ENTREES**

#### CHICKEN PICCATA

\$40

Lightly Breaded Breast of Chicken, Topped with Lemon Caper Sauce. Served with Roasted Garlic Mashed Potatoes or Rice Pilaf and Buttered Broccoli.

#### PARMESAN ENCRUSTED CHICKEN

\$38

Tender Parmesan Encrusted Chicken Breast Topped with a Roasted Tomato Cream Sauce. Served with Your Choice of Herb Tossed Pasta or Rice Pilaf and Sauteed Frech Green Beans.

#### PORK MEDALLIONS

\$40

Orange Glazed Roasted Butcher Block Pork Loin Medallions. Served with Your Choice of Roasted Garlic Mashed Potatoes or Rice Pilaf and Buttered Broccoli.

#### SLICED NEW YORK STRIP

\$50

Butcher Block New York Strip Broiled to Medium and Sliced, Topped with Brandy Cream Sauce. Served with your Choice of Roasted Garlic Mashed Potatoes or Rice Pilaf and Grilled Asparagus.

#### FILET MIGNON

\$60

Butcher Block Tenderloin Filet Prepared Medium with Brandy Cream Sauce. Served with Your Choice of Roasted Garlic Mashed Potatoes or Rice Pilaf and Grilled Asparagus.

#### **SALMON BRAID**

\$65

Brown Sugar and Mustard Salmon Strips Braided Together and Baked to Perfection on Lemon Caper Dill Sauce. Served with Rice Pilaf and Seasonal Ratatouille Vegetables.

All Charges is Subject to an 21% Service Fee. • Minimums May Apply to Menu Selections or Peak Seasons.

Prices are Subject to Change without notice.

#### **CROWNE PLAZA ANCHORAGE - MIDTOWN**

# **DINNER BUFFETS**

Includes Rolls and Butter, Regular Coffee, Decaffeinated Coffee, Iced Tea and Chef's Choice Dessert

#### THE SLEEPING LADY

\$65

Butcher Block Sliced Tenderloin Filet with Brandy Cream Sauce. Garlic Mashed Potatoes or Rice Pilaf and Seasonal Ratatouille Vegetables. Caesar Salad and Aurora Salad Bowls.

THE DENALI \$60

Roasted Prime Rib (Cooked to Medium) served with Au Jus and Horseradish Cream. Garlic Mashed Potatoes or Potato Gratin. Caesar Salad and Aurora Salad Bowls.

#### A TASTE OF TUSCANY

\$50

Antipasto Display. Penne or Tortellini Pasta in Marinara Sauce. Italian Meatballs and Parmesan Encrusted Chicken Breast. Italian Wedding Soup and Crowne Salad Bowl Served with Warm Bread Sticks.

#### FIREWEED BUFFET

\$50

Grilled Rosemary Chicken with Lavendar Rice or Purple Potatoes, Served with Sautéed French Green Beans with Shallot and Thyme. Caesar Salad and Aurora Salad Bowls.

#### SEAFOOD BUFFET

#### MARKET PRICE

Herb Crusted Alaska Salmon Filets, Halibut Olympia with a Peel & Eat Shrimp Display Accompanied by Lemon Butter. Rice Pilaf or Herb Buttered Mashed Potatoes and Seasonal Ratatouille Vegetables. Crowne Salad and Caesar Salad Bowls.

#### **DESSERT ENHANCEMENTS**

Add A Specialty Dessert to Your Dinner Buffet for An Additional \$6 Per Person

New York Style Cheesecake with Berries Molten Lava Cake Tiramisu German Chocolate Cake Lemon Meringue Tart

\*Buffets are based on 2 hours of service.
\*Hot buffets are not available for less than 15 guests.



# **BEVERAGE**

# **BAR SERVICE**

## STANDARD LIQUOR \$7

Broker's Gin Seagram 7 Jim Beam Bacardi Silver Clan MacGregor Scotch Skyy Vodka Sauza Gold Tequila

#### PREMIUM LIQUOR \$9

Tanqueray
Jack Daniel's
Captain Morgan
Chivas Regal
Absolut Vodka
Makers Mark
Jose Cuevro Gold

#### SUPER PREMIUM LIQUOR \$11

Bombay Sapphire Gin Crown Royal Knob Creek Pyrat XO Rum Glenlivet 12 Grey Goose Patron Silver

## IMPORTED/PREMIUM BEER \$7

Alaskan Brewery: Amber IPA White Corona Heineken

## DOMESTIC BEER \$6

Budweiser Bud Light Coors Light

## HOUSE WINES \$7

Copperidge Chardonnay Copperidge Merlot Copperidge Cabernet Sauvignon Beringer White Wine White Zinfandel

BOTTLED WATER \$3 SOFT DRINKS \$3

\*Additional selections available, please ask your Catering Professional for more information.

\*Bartender Fee: \$100.00 per bar – Bartender fee will be waived if \$500.00 per bar sales is reached.

# **AUDIO VISUAL**

# AUDIO VISUAL PACKAGE (SAVE \$20) \$180

Includes Ceiling Mounted LCD Projector, 90X90 Screen, Audio, Standing Podium with Wireless Handheld Microphone

#### PROJECTOR EQUIPMENT

Projector Package   LCD Projector, Screen and Audio	\$100
Screen Only	\$40
DVD/VHS Player	\$45

#### SOUND EQUIPMENT

Audio Patch Cable	\$20
Audio Mixer – 4 Channel	\$45
Wireless Lavaliere or Handheld Microphone	\$75
Wired Microphone	\$35
Microphone Stands (Table or Floor)	\$10

## MEETING ACCESSORIES

Dance Floor (15X15)	\$100
Flipchart Package (Easel, Pad, Markers)	\$45
Dry Erase Board with Markers	\$30
Easel Stand	\$10
Laser Pointer	\$25
Standing Podium	\$35
Standing Podium with Wireless Microphone	\$100
Table Top Podium	\$25
Table Top Podium with Wireless Microphone	\$90

**Stage** \$40 per 4X8 pc. (Max of 5 pcs.)

Extension Cord \$0
Power Strip \$0

## **TELEPHONE SERVICE**

Teleconference Phone \$85 Phone Line \$25