



CROWNE PLAZA
ST. LOUIS AIRPORT

11228 Lone Eagle Drive Bridgeton, Missouri 63044 314-291-6700

BANQUET



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKFAST | CONTINENTAL BREAKFAST

BREAKFAST

HEALTHY START CONTINENTAL

Assorted Low Fat Yogurts with Granola

An Assortment of Freshly Baked Muffins including:

Low Fat Bran and Blueberry Muffins with Preserves and Honey Butter

Fresh Seasonal Sliced Fruit

An Assortment of Juices

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

\$25 per person

EXECUTIVE CONTINENTAL

Sliced Freshly Baked Breakfast Breads

Specialty Danish, Muffins and Flaky Croissants

Assortment of Fresh Bagels with Flavored Whipped & Plain Cream Cheese

Fresh Seasonal Sliced Fruit

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

\$23 per person

THE AIRPORT CONTINENTAL

Fresh Seasonal Sliced Fruit including Sliced Melon, Pineapple, and Assorted Fresh Berries with Honey Yogurt Dip, Granola Topping

Fresh Scones, Cinnamon Buns, Muffins with Butter and Preserves,

Assorted Freshly Baked Danish, Sliced Freshly Baked Fruit Breads

Assorted Cold Cereals with Milk, Individual Assorted Fruit Yogurts

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

\$24 per person

BREAKFAST ENHANCEMENTS

Yogurts with Berries - \$4.50

Bottled Water - \$4.25

Assorted Soft Drinks - \$4.50

Oatmeal - \$4.50

House Baked Biscuits & Gravy - \$5.50

Sausage Biscuits - \$5.50

Breakfast Burrito - \$5.50

Sausage and Egg Biscuits - \$7.00

Ham and Cheese Croissants - \$6.50

Egg and Bacon Croissant Sandwich - \$6.50

Eggs to Order - Plus Attendant Fee - \$6.50

Smoked Salmon and Bagel - \$8.50

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKFAST | BRUNCH

BREAKFAST

Selection of Fresh Chilled Juices
Display of Fresh Sliced Seasonal Melons
Fresh Fruits and Berries with Yogurt Dipping Sauce
Assorted Individual Fruit Yogurts
Assorted Breakfast Cereal with Dried Fruits and Granola
Whole and Skim Milk
Assorted Freshly Baked Danish, Muffins and Croissants
with Sweet Butter and Assorted Preserves
Assorted Bagels with Flavored Whipped and Regular Cream Cheese
European Style Meat and Cheese Display with Artisan Breads, Relishes and Mustards
Smoked Salmon Display with Appropriate Condiments
Pan Seared Breast of Chicken with Pancetta, Wilted Leeks and White Wine Sauce
with Steamed White Rice
Farm Fresh Scrambled Eggs with Chives
Applewood Smoked Bacon
Country Sausage Links or Turkey Sausage
Roasted Breakfast Potatoes with Fine Herbs
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee
Tazo® Tea Selection

\$40 per person

There will be an additional \$100 charge for parties less than 50 guests



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKFAST | BREAKFAST BUFFET

BREAKFAST

THE AMERICAN BREAKFAST BUFFET

Selection of Fresh Chilled Juices
Display of Sliced Fresh Seasonal Melons, Fruits and Berries
Individual Fruit Flavored and Plain Yogurt
Farm Fresh Scrambled Eggs with Chives
House Baked Biscuits and Gravy
Buttermilk Pancakes with Vermont Maple Syrup
Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage
Breakfast Potatoes with Fresh Herbs
Breakfast Pastries including: Freshly Baked Danish Muffins and Croissants with Sweet Butter, Margarine and Assorted Preserves
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

\$33 per person

SUNRISE BUFFET

Selection of Fresh Chilled Juices
Display of Sliced Fresh Seasonal Melons, Fruits and Berries
Whole Bananas, Assortment of Breakfast Cereals and Granola
Farm Fresh Scrambled Eggs with Chives
Breakfast Potatoes with Fresh Herbs
Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage
Breakfast Pastries including: Freshly Baked Danish, Muffins and Croissants with Sweet Butter, Margarine and Assorted Preserves
Whole and Skim Milk
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

\$29 per person

BREAKFAST ENHANCEMENTS

Yogurts with Berries - \$4.50
Bottled Water - \$4.25
Assorted Soft Drinks - \$4.50
Oatmeal - \$4.50
House Baked Biscuits & Gravy - \$5.50
Sausage Biscuits - \$5.50
Breakfast Burrito - \$5.50
Sausage and Egg Biscuits - \$7.00
Ham and Cheese Croissants - \$6.50
Egg and Bacon Croissant Sandwich - \$6.50
Eggs to Order - Plus Attendant Fee - \$6.50
Smoked Salmon & Bagel - \$8.50

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.
If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKFAST | BREAKFAST BUFFET

BREAKFAST

OMELET STATION

Omelets are made to order with choice of: Onions, Bell Peppers, Spinach, Sautéed Mushrooms, Ham, Bacon, Tomatoes and Cheddar Cheese
- Egg Whites and Egg Beaters are available upon request

\$7.50 per person

WAFFLE STATION

Served with Fruit Toppings, Hot Vermont Syrup, Fresh Whipped Cream, Chocolate Chips and Whipped Butter

\$7.50 per person

ADDITIONAL STATION

Additional \$100
Uniformed Chef charge per station

There will be an additional \$100 buffet fee for parties less than 20 guests



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKFAST | PLATED BREAKFAST

BREAKFAST

CROISSANT

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon or Smokehouse Breakfast Ham served on a Large French Croissant Topped with Sliced White Cheddar Cheese

Served with Breakfast Potatoes and Fresh Seasonal Fruit

\$22 per person

BREAKFAST BURRITO

Flour Tortilla filled with Farm Fresh Scrambled Eggs Country Sausage, Peppers and Cheese Topped with Mild Salsa

Served with Hash Browns and Fresh Seasonal Fruit

\$25 per person

THE ALL AMERICAN

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Smokehouse Breakfast Ham or Country Sausage

Breakfast Potatoes, Fresh Seasonal Fruit

\$28 per person

EGGS BENEDICT

English Muffin with Canadian Bacon, Poached Eggs Topped with Hollandaise Sauce

Served with Breakfast Potatoes and Fresh Seasonal Fruit

\$29 per person

BREAKFAST ENHANCEMENTS

Yogurts with Berries - \$4.50

Bottled Water - \$4.25

Assorted Soft Drinks - \$4.50

Oatmeal - \$4.50

House Baked Biscuits & Gravy - \$5.50

Sausage Biscuits - \$5.50

Breakfast Burrito - \$5.50

Sausage and Egg Biscuits - \$7.00

Ham and Cheese Croissants - \$6.50

Egg and Bacon Croissant Sandwich - \$6.50

Eggs to Order - plus attendant fee - \$6.50

Smoked Salmon & Bagel - \$8.50

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKS | BREAKS

BREAKS

BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee
Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water
One Hour

\$16 per person

AM/PM BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee
Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water
One hour each break

\$25 per person

CONTINUOUS BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water
In room all day

\$30 per person

CHILL OUT

Assorted Ice Cream Novelties
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks and Bottled Water

\$20 per person

COOKIES AND MILK

Assorted Freshly Baked Jumbo Cookies, Brownies and Blondies
Chilled Milk 2%, Whole and Chocolate Milk
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee
Selection of Fine Teas, Assorted Soft Drinks and Bottled Water

\$19 per person

TAILGATE BREAK

Hot Dogs with Assorted Condiments
Popcorn, Jumbo Hot Pretzels with Pommery Mustard,
Classic Cheese Nachos, Assorted Soft Drinks and Bottled Water

\$24 per person



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKS | BREAKS

BREAKS

CHOCOLATE LOVERS

Chocolate Chunk Cookies, Double Fudge Brownies
Chocolate Dipped Strawberries
Chocolate Fondue with Diced Fresh Fruit for Dipping
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee
Assorted Soft Drinks

\$24 per person

SPIRIT OF ST. LOUIS

A true taste of St. Louis classics to include:
Individual Ted Drewes Frozen Custard
Toasted Ravioli with Marinara Sauce
House Baked Assorted Cookies
Assorted Fitz's Soda and Bottled Water

\$24 per person

HEALTHY POWER BREAK

Whole Fresh Fruits
Assorted Fruit Yogurts
Trail Mix and Yogurt Covered Pretzels
Power Bars and Granola Bars
Assorted Bottled Juices
Spring Water, Energy Drinks and Soda

\$24 per person

ENHANCEMENTS

Whole Fresh Fruits - \$4.00 each
Assorted Smoothies and Energy Drinks - \$6.00 each
House Baked Brownies and Assorted Cookies - \$38 per dozen
Warm Sourdough Pretzels - \$39 per dozen
Chocolate Dipped Strawberries - \$42 per dozen

Breaks have a maximum duration time of 45 minutes.
There will be an additional \$100 charge for parties less than 10 guests.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKS | ALL DAY BREAK

BREAKS

ALL DAY BREAK

Early Morning - One Hour of Service

Assorted Mini Danish, Muffins, Croissants
with Preserves and Sweet Butter

Sliced Seasonal Fruit, Individual Fruit Yogurts

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee

Selection of Fine Teas, Chilled Assorted Fruit Juices

Mid-Morning Refresh - 45 Minutes of Service

Freshly Brewed Regular and Decaffeinated Starbucks Coffee

Selection of Fine Teas, Assorted Soft Drinks and Bottled Water

Whole Fresh Fruit

Afternoon - 45 Minutes of Service

Select two snacks from the list below:

Gourmet Brownies, Lemon Bars, Fresh Baked Cookies

Fruit and Cereal Bars and Granola Bars

Warm Jumbo Pretzels and Cracker Jacks and Gourmet Chips

Celery and Carrot Sticks with Herbal Dip

Imported Cheese Tray

St. Louis' Famous Gooey Butter Cake

Freshly Brewed Regular and Decaffeinated Starbucks Coffee

Selection of Tazo Fine Teas

Assorted Soft Drinks and Bottled Water

\$45 per person

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BREAKS | BREAK ENHANCEMENTS

BREAKS

COFFEE BREAKS, REFRESHMENTS AND SNACKS

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee

\$70 per gallon

Freshly Brewed Tazo Hot and Iced Teas, Hot Chocolate

\$60 per gallon

Assorted Soft Drinks

\$4.75 each

Bottled Water

\$4.25 each

Assorted Smoothies and Energy Drinks

\$6.00 each

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice

\$4.75 per bottle

Whole Fresh Fruits

\$4.00 each

Assorted Breakfast Pastries to include:

Croissants, Breakfast Breads, Cinnamon Buns, Danish and Muffins

\$39 per dozen

House Baked Brownies and Assorted Cookies

\$38 per dozen

Warm Sourdough Pretzels

\$39 per dozen

Chocolate Dipped Strawberries

\$45 per dozen

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

LUNCH | LIGHT LUNCH

LUNCH

GRILLED CHICKEN SANDWICH

Boneless Breast of Chicken, Pepper Jack Cheese and Bacon
Served on an Onion Roll with Three Pepper Mayonnaise,
Herb New Potatoes and Condiments

\$29 per person

CHICKEN CAESAR SALAD

\$28 per person

AIRPORT CLUB

Deli-Sliced Turkey Breast, Bacon, Lettuce and Tomato with Cranberry Mayonnaise, Served on
Multi-Grain Wheat Bread, Chilled Composed Salads

\$29 per person

CHICKEN SALAD WRAP

White Chicken Meat with Craisins and Walnuts, Garnished with Housemade Chips Lettuce,
Tomato, and Sprouts on a Herb Flour Tortilla

\$29 per person

DESSERT SELECTION

Choose one to accompany your entree selection

Cookie Duo, Lemon Bar,

Two House Baked Jumbo Cookies

Brownie with Whipped Cream Garnish

LUNCH ENHANCEMENTS

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.75 per bottle

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$4.00 each

Assorted Smoothies and Energy Drinks - \$6.00 each

Soup of the Day - \$4.50

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

LUNCH | BOXED LUNCH

LUNCH

HERB ROASTED CHICKEN SLICED ON SLIPPER BREAD

Basil Mayonnaise, Potato Chips, Seasonal Fresh Fruit

House Baked Jumbo Cookies

\$29 per person

CHOICE OF HAM, TURKEY OR ROAST BEEF

Served on a Kaiser Roll Lettuce, Tomato, & Onion

Potato Chips, Seasonal Fruit, Cookie Bar

\$29 per person

GRILLED EGGPLANT, TOMATO, PARMESAN SANDWICH

Sourdough Bread with Verte Sauce, Terra Chips, Seasonal Fresh Fruit, Power Bar

\$29 per person

LUNCH ENHANCEMENTS

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.75 per bottle

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Assorted Smoothies and Energy Drinks - \$6.00 each

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

LUNCH | PLATED LUNCH

LUNCH

BEEF

Roast Sirloin of Beef - \$38

Sliced and Served with Bordelaise Sauce

Grilled Sirloin Steak - \$39

Topped with Herb Butter

Char-Grilled Flat Iron Steak - \$38

with Merlot Sauce and Blue Cheese Grits

Roasted Peppered Filet of Beef - \$39

with Cabernet Demi-Glace

POULTRY

Chicken Imperial - \$32

Pan Seared Breast of Chicken served with a Lobster Basil Cognac Sauce over Asparagus and Wild Mushroom Risotto

Marinated Grilled Chicken Breast - \$32

with Creole Mustard Sauce

Roasted Chicken - \$32

Shallot Demi-Glace with Woodland Mushroom Medley and Fresh Rosemary

Chicken Florentine - \$35

Stuffed with Spinach and Asiago Cheese

Picante Red Pepper Coulis

PORK

Grilled Boneless Pork Loin Chops - \$35

Topped with a Parmesan Herb Topping

Dry Rubbed Loin of Pork - \$36

with Classic Apple Sauce and Armagnac Demi-Glace



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

LUNCH | PLATED LUNCH

LUNCH

SEAFOOD

Pan Seared Salmon - \$38

Balsamic Reduction

Tilapia - \$36

with Roasted Tomatoes, Mushrooms and Smoked Gouda

PASTA

Penne Pasta with Basil and Olive Oil - \$29

Tossed with Asparagus, Mushrooms and Julienne Bell Peppers

Add Grilled Chicken - \$4.25 Add Grilled Shrimp - \$6.25

SALADS

Classic Caesar with Parmesan Croutons

Spinach with Mushrooms, Onions, Eggs, and Tomato with Herb Vinaigrette

Vine Ripened Tomatoes with Fresh Mozzarella, and Basil Olive Oil

Crowne Salad

Mixed Greens Roasted Red Peppers, Honey Peppered Walnuts

Fresh Shaved Parmesan Cheese, Herb Vinaigrette

DESSERTS

Lemon Berry Mascarpone Cake

New York Cheesecake

Layered Lemon Curd Cake

Chocolate Lovin Spoon Cake

Carrot Cake with Cream Cheese Icing

LUNCH ENHANCEMENTS

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.75 per bottle

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$4.00 each

Assorted Smoothies and Energy Drinks - \$6.00 each

Soup of the Day - \$4.50

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

LUNCH | BUFFET LUNCH

LUNCH

FROM THE HILL

Crowne Salad, Caesar Salad
Tomato and Buffalo Mozzarella Salad
Antipasto Display
Pan Seared Chicken with Herb Tomato and Roasted Garlic
Grilled Pesto Salmon with Creamy Polenta
Cheese Tortellini with Roasted Vegetables, Olive Oil and Garlic Saffron Broth
Artisan Breads and Garlic Bread
Tiramisu & Cannolis

\$40 per person

AMERICAN BUFFET

Tangle of Mixed Greens with Two Dressings
Roasted Yukon Potato Salad with Green Onions, Eggs
and Chipotle Ranch Dressing, Fresh Fruit Salad
Hamburgers - Turkey and Vegetable Burgers available on request
Grilled Boneless Chicken Breast
Baked Beans, Corn on the Cob, Steak Fries and Kaiser Rolls
Sliced Tomatoes, Market Basket of Local Lettuce
Selection of Sliced Cheeses, Bermuda Onions and Kosher Style Pickles
Apple Pie, Pecan Pie

\$40 per person

SOUTHWEST BUFFET

Roasted Corn, Black Bean
Southwest Mixed Salad with Avocado, Cucumber, Peppers and Tortilla Strips
Fajita Chicken and Beef with Grilled Peppers and Onions
Baja Tilapia with Lime and Tequila Glaze
Soft Flour Tortillas, Southwest Style Rice
Pico de Gallo, Shredded Lettuce, Jalapeno, Sour Cream, Guacamole
and Grated Monterey and Cheddar Cheeses
Key Lime Cheesecake, Churros Dusted with Cinnamon and Powdered Sugar

\$42 per person

Lunch Buffets are priced to include one hour of service.
There will be an additional \$100 charge for parties less than 30 guests.
Minimum of 25 people required for buffets.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

LUNCH | BUFFET LUNCH

LUNCH

DELI BUFFET

Featured Soup of the Day
Tossed Mixed Greens and Seasonal Accompaniments and House Dressing
Penne Pasta Salad, Vegetable Slaw with Creme Fraiche and Mustard Dressing
Roasted Yukon Potato Salad with Green Onions,
Eggs with Chipotle Ranch Dressing
Sliced Virginia Ham, Roasted Smoked Turkey Breast
Roast Peppered Sirloin of Beef, Volpi Aged Salami, Sliced Emmental
Wisconsin Cheddar and Smoked Provolone Cheeses
Market Basket of Local Lettuce, Sliced Tomatoes, Bermuda Onions
and Kosher Style Pickles, Pommery and Grain Mustards and Mayonnaise
Rustic French and Italian Bread Presentation
Jumbo Baked Cookies and Brownies

\$40 per person

LUNCH ENHANCEMENTS

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.75 per bottle
Bottled Water - \$4.25 each
Assorted Soft Drinks - \$4.25 each
Whole Fresh Fruits - \$4.00 each
Assorted Smoothies and Energy Drinks - \$6.00 each
Soup of the Day - \$5.00

Lunch Buffets are priced to include one hour of service.
There will be an additional \$100 charge for parties less than 30 guests.
Minimum of 25 people required for buffets.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU



DINNER | SOUP and APPETIZERS

DINNER

SOUPS

Lobster Bisque with Aged Sherry

Roasted Tomato Bisque with Sundried Tomato Crostini

Creamy Asparagus with Pistachios

Add \$5.00 to Entree Price

APPETIZERS

Lemon Steamed Artichokes

with Pesto Cream Sauce and Herbed Angel Hair Pasta

\$5.00 additional

Crab Cake on Ginger Scallion Aioli

Sesame Cucumber Salad with a Sesame Crisp

\$7.00 additional

Pan Seared Shrimp over Wilted Greens

with Citrus Vinaigrette and Toasted Pecans

\$7.00 additional

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

DINNER | PLATED DINNER

DINNER

POULTRY

Chicken Capri

Broiled Chicken Breast with a Smoked Gouda and Wild Mushroom Sauce, Dauphinoise Potatoes

\$45 per person

Pecan Crusted Chicken

Marsala Cream Sauce, Sweet Mashed Potatoes and Chives

\$45 per person

Breast of Chicken

Pan Seared, Herb Marinated with Roasted Shallot Demi-Glace
Woodland Mushroom Medley and Fresh Rosemary Roasted Red Potatoes

\$45 per person

Chicken Modiga

Breast of Chicken, Char-Broiled and Topped with Onion, Mushrooms,
Bacon and Cheese, Herb Orzo

\$45 per person

Chicken Florentine

Stuffed with Spinach and served with Picante Red Pepper Coulis and Basmati Rice

\$45 per person

Chicken Wellington

Boneless Breast of Chicken in Flaky Puff Pastry with Mushroom Duxelle, Light Merlot Sauce

\$47 per person

VEGETARIAN

Polenta Napoleon

Layers of Grilled Veggies, Spinach, Fontina Cheese and Mushroom Ragout

\$39 per person

Stuffed Portobello

Filled with Curried Couscous, Grilled Vegetables, Herbs and Red Pepper Coulis

\$40 per person

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.
If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

DINNER | PLATED DINNER

DINNER

BEEF

Roasted Sirloin of Beef

with Five Peppercorn Blend

\$59 per person

Grilled New York Strip Steak

\$54 per person

Oven Roasted Beef Tenderloin

with Merlot Demi-Glace

\$60 per person

Grilled Filet Mignon

Mushroom Bordelaise Sauce

\$61 per person

Beef Wellington

with Mushroom Duxelle and Perigordine
Sauce

\$61 per person

PORK AND VEAL

Roasted Pork Loin

with Granny Smith Apple and Raisin Chutney, Dauphinoise Potatoes

\$49 per person

Herb Pork Tenderloin

Herb Demi-Glace, Creamy Polenta

\$45 per person

Roast Loin of Veal

with a Lemon Roasted, Garlic Apple Sauce and Savory Risotto

\$59 per person

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

DINNER | PLATED DINNER

DINNER

LAMB

Rack of Lamb

Topped with Herb and Grain Mustard Crust, Rosemary Lamb Jus
Smashed Potatoes

\$60 per person

FRESH SEAFOOD

Grilled Salmon

with Citrus and Dried Cherry Glaze and Creamy Polenta

\$51 per person

Cajun Tilapia

with Dirty Rice

\$49 per person

Seared Grouper

Minted Red & Yellow Tomato Relish over Roasted Vegetable Couscous

\$49 per person

ENHANCEMENTS

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$4.00 each

Assorted Smoothies and Energy Drinks - \$6.00 each

Served with Assorted Rolls and Butter

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

Dinner selection includes:

Salad and Dessert Selection and Chef's Selection of Vegetable

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

DINNER | COMBINATION PLATED DINNER

DINNER

COMBINATION

Mixed Grill

Medallions of Chicken, Tarragon Herbs, Beef Tenderloin, Portobello Demi-Glace

\$64 per person

Roasted Tenderloin of Beef with Missouri Wild Mushroom Demi-Glace

Paired with Pan Seared Pacific Salmon

\$66 per person

Grilled Trio

Herb Grilled Shrimp, Roast Tenderloin of Beef and Chicken Roulade with Spinach, Pine Nuts and Asiago Cheese

\$68 per person

Pepper Rubbed Tenderloin and Seared Sea Bass

With Lobster Cognac Sauce

\$72 per person

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

DINNER | PLATED DINNER SALAD AND DESSERT

DINNER

SALAD

Crowne Salad

Mixed Greens Roasted Red Peppers, Honey Peppered Walnuts
Fresh Shaved Parmesan Cheese, Herb Vinaigrette

Fresh Baby Spinach Salad

With Chopped Bacon, Diced Egg and Avocado, Citrus Vinaigrette

Classic Caesar Salad

Croutons, Parmesan Cheese, Caesar Dressing

Midwest Iceberg and Romaine Lettuces

Julienne of Carrot and Zucchini, Plum Tomatoes
Red Onion Creamy Parmesan Dressing

Field Greens Tossed

With Toasted Pecans, Oranges, Sun Dried Cranberries
Chives and Champagne Vinaigrette

DESSERT SELECTION

Lemon Berry Mascarpone Cake
New York Cheesecake
Layered Lemon Curd Cake
Chocolate Lovin Spoon Cake
Carrot Cake with Cream Cheese Icing



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

DINNER | BUFFET DINNER

DINNER

WESTERN BUFFET

Tangle of Baby Lettuce and Garden Greens
with Tomatoes and Cucumber with Two Dressings
Roasted Yukon Potato Salad with Green Onions
Eggs, and Chipotle Ranch Dressing
Signature Vegetable Slaw with Creme Fraiche and Mustard Dressing
Cornbread, Jalapeno Muffins and Biscuits
BBQ Brisket of Beef with Grilled Onions and Mushrooms
Herb Basted Roast Chicken with Chipotle Butter, Baby Back Ribs
Lyonnaise Potatoes, Baked Beans, Corn on the Cob
Bread Pudding, Strawberry Shortcake
Assorted Sliced Melon and Whole Strawberries

\$55 per person

AIRPORT BUFFET

Mixed Greens with Roasted Red Peppers, Shaved Parmesan Cheese
Artichoke Hearts with Sundried Tomato Dressing
Marinated Tomato, Red Onion and Cucumber Salad
Seafood Pasta Salad
Caesar Salad with Garlic Croutons
Roasted Sirloin of Beef with Five Peppercorn Blend
Grilled Pacific Salmon with Chardonnay Cream
Chicken Caprice with Lemon Butter, Mushrooms and Artichoke Hearts
Dauphinoise Potatoes, Wild Rice
Fresh Steamed Green Beans with Roasted Red Peppers
Chef's Dessert Table

\$55 per person

DINNER AT THE HILL BUFFET

Baby Spinach and Arugula Salad with Grilled Vegetables
and Italian Balsamic Dressing
Buffalo Mozzarella, Sliced Roma Tomatoes, Chiffonade of Basil and Basil Dressing
Assorted Antipasto to include:
Assorted Tapenade, Crostini, Marinated Olives, Italian Cured Meats
and Assorted Breads and Rolls
Grilled Pesto Marinated Chicken with Pan Juices and Mushrooms
Penne Pasta with Italian Sweet Sausage and Marinara Sauce
Eggplant Parmesan
Pistachio-Crusted Pan Seared Salmon Filet with Wilted Greens
Chef's Selection of Italian-style Vegetable
Artisan Bread Display
Italian Cannolis, Tiramisu, New York Cheesecake

\$56 per person

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.
If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

DINNER | BUFFET DINNER

DINNER

THE BIG EASY

Seafood Gumbo

Bayou Garden Greens with Honey Habanero Dressing

Bayou Chicken with Pecan Glaze

Cornmeal Crusted Catfish with Bacon Corn Relish

Red Beans and Rice

Seafood Etouffe, Louisiana Vegetable Medley

Pecan Pie, Bread Pudding with Vanilla Sauce

\$60 per person

DINNER ENHANCEMENTS

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$4.00 each

Assorted Smoothies and Energy Drinks - \$6.00 each

Soup of the Day - \$5.00

There will be an additional \$100 charge for parties less than 50 guests.

Minimum of 30 people required for buffets.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

RECEPTIONS | CARVING STATION

RECEPTIONS

MAPLE AND ROSEMARY GLAZED ROASTED LOIN OF PORK

With Apple Chutney and Assorted Rolls

\$240 per 35 guests

SMOKED VIRGINIA BAKED HAM

With Honey Mustard Glaze

Sweet Mustard Sauce

Assorted Rolls and Buttermilk Biscuits

\$290 per 35 guests

WHOLE OVEN ROASTED TURKEY BREAST

With Turkey Gravy, Cranberry Chutney and Assorted Rolls

\$270 per 30 guests

PEPPER ROASTED BEEF TENDERLOIN

With Merlot Sauce

Whole Grain Mustard, Horseradish Cream and Assorted Rolls

\$350 per 35 guests

BARON OF BEEF

Au Jus, Horseradish Cream and Assorted Rolls

\$775 per 100-175 guests

Each Carving Station requires a uniformed Chef at \$75
(based on one hour of service)

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

RECEPTIONS | STATIONS

RECEPTIONS

CRUDITIES

A Seasonal Assortment of Crisp Fresh Vegetables with Ranch and Spinach Dip

\$7 per person

FRESH FRUIT DISPLAY

Seasonal Fresh Sliced Fruits, Berries and Melons with Fruit Yogurt Dipping Sauce

\$7 per person

CHEESE DISPLAY

Assorted Cheeses with Dried Fruit and Nuts, Crackers and French Breads

\$9 per person

ANTIPASTO

Imported Italian Meats and Cheeses, Olives, Marinated Artichoke Hearts

Grilled Marinated Vegetables, Crisp Pizza Squares, Olive Dipping Oil

Artisan Bread Display and Focaccia

\$19 per person

BAKED AND MASHED POTATO BAR

Buttermilk Mashed Potatoes and Whole Baked Potatoes with an assortment of toppings:

Bacon Pieces, Green Onions, Sour Cream, Cheddar Cheese, Diced Tomatoes

Grilled Portobello Mushrooms, Onion Marmalade and Savory Butter

\$18 per person

AIRPORT MONTAGE

International and Domestic Cheese, Seasonal Fruits, Grilled Marinated Vegetables,

Dried Fruits, Cured Meats, French Bread and a Variety of Fruit and Vegetable Dips

Served with appropriate condiments, Lavosh and Water Crackers

\$18 per person

BIG PIZZA PIE

ACTION STATIONS ARE ONLY PERMITTED WITH THE ADDITIONAL PURCHASE OF HOT AND/OR COLD HORS D'OEUVRES

Assorted Pizzas with Toppings to include:

Sweet Italian Sausage, Pepperoni

Mushrooms, Red and Green Peppers

Fresh Mozzarella Cheese, Fresh Basil

Olive Oil Sprinkled with Oregano

Grated Parmesan Cheese and Red Pepper Flakes

\$21 per person

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

RECEPTIONS | STATIONS

RECEPTIONS

ITALIAN TRATTORIA

ACTION STATIONS ARE ONLY PERMITTED WITH THE ADDITIONAL PURCHASE OF HOT AND/OR COLD HORS D'OEUVRES

Penne, Tortellini and Orecchiette Pasta

Prepared to Order by our Chef with your Choice of Sauces

Choice of two:

Marinara, Pesto Cream, Alfredo and Fresh Herb Olive Oil

Prepared with Assorted Vegetables

Italian Sausage, Shrimp and Chicken Breast

Toppings: Grated Parmesan Cheese

Red Pepper Flakes, Basil Chiffonard

Served with Garlic Bread and Focaccia

\$22 per person

ASIAN STIR FRY STATION

ACTION STATIONS ARE ONLY PERMITTED WITH THE ADDITIONAL PURCHASE OF HOT AND/OR COLD HORS D'OEUVRES

Wok Stirred Beef, Chicken or Shrimp

with Bok Choy, Bamboo Shoots, Carrots

Peppers, Baby Corn, Broccoli, Bean Sprouts and Water Chestnuts

Prepared with Sesame Oil by our Chef

Pork and Chicken Pot Stickers with Soy Dipping Sauce

Steamed Rice and Fortune Cookies

\$25 per person

Price based on 25 person minimum.

Each Action Station requires a uniformed Chef at \$75

(based on one hour of service)



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

RECEPTIONS | HOT HORS D'OEUVRES

RECEPTIONS

\$150 per 50 pieces

Toasted Ravioli with Marinara
Chinese Egg Rolls with Hot Mustard Sauce
Feta and Spinach Spanikopita
Buffalo Chicken Wings with Blue Cheese Sauce
Assorted Mini Deep Dish Pizzas
Mushroom Beggar Purses

\$190 per 50 pieces

Vegetable Spring Rolls
Vegetable Quesadilla
Grilled Shrimp Skewers
Hibachi Chicken Skewers
Canneloni Bites
Chicken Drummettes with Spicy BBQ Sauce
Crabmeat Rangoon with Sweet and Sour Sauce
Spinach and Feta in Phyllo with Spicy Ranch Sauce
Petite Quiche Lorraine
Kalamata Olives and Artichoke Tarts
Cozy Shrimp
Crabcakes with Remoulade Sauce
Thai Chicken and Cashew Springrolls
Scallops in Bacon
Mini Beef Wellington
Pork Pot Stickers with Soy Dipping Sauce
Smoked Chicken Quesadilla

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

RECEPTIONS | COLD HORS D'OEUVRES

RECEPTIONS

\$150 per 50 pieces

Olive Tapenade Bruschetta with Goat Cheese

Mozzarella and Tomato on a Garlic Pesto Crostini

\$220 per 50 pieces

California Nori Rolls with Soy Dipping Sauce

Seared Beef Tenderloin Carpaccio with Spicy Aioli

Mini BLT's

Petite Continental Sandwiches

Jumbo Shrimp Cocktail

Asparagus Wrapped in Smoked Salmon

Belgium Endive with Lump Crab Meat

Grilled Tenderloin with Red Pepper Aioli on Toast Point

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BEVERAGES

BEVERAGES | WINES

SPARKLING

- Freixenet Negro Brut Sparkling - \$28
- Segura Viudas Brut Sparkling - \$26
- Domain Chandon Blanc De Noir Sparkling - \$31
- Moet y Chandon White Star Champagne - \$76
- Dom Perignon - \$131

CABERNETS

- BV Vintners Collection Cabernet Sauvignon - \$29
- Castle Rock Cabernet Sauvignon - \$31
- Hess Select Cabernet Sauvignon - \$36
- Dynamite Cabernet Sauvignon - \$39
- Cosentino Cabernet Sauvignon - \$73

OTHER REDS

- Schmitt Sohne Riesling - \$25
- Louis Jadot Beaujolais Villages - \$27
- BV Vintners Collection Merlot - \$27
- Alamos Merlot - \$27
- Firesteed Pinot Noir - \$29
- Black Opal Shiraz - \$30
- Castle Rock Merlot - \$31
- Sterling Vintners Collection Merlot - \$32
- Castle Rock Pinot Noir - \$32
- Ravenswood Lodi Zinfandel - \$35
- Ferrari-Carano Merlot - \$48

WHITE WINES

- Belmondo Pinot Grigio - \$25
- Rosemount Chardonnay - \$27
- Smoking Loon Viognier - \$27
- BV Vintners Collection Chardonnay - \$29
- Veramonte Sauvignon Blanc - \$29
- Hess Select Chardonnay - \$30
- Honig Sauvignon Blanc - \$31
- Castle Rock Sauvignon Blanc - \$31
- Castle Rock Chardonnay - \$31
- St Supery White Meritage - \$57
- Cakebread Chardonnay - \$69

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.
If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

BEVERAGES | CASH AND HOSTED BARS

BEVERAGES

PREMIUM HOST SPONSORED BAR - PER PERSON

One Hour - \$18

Each Additional Hour - \$8.00

HOST SPONSORED PREMIUM BAR - BY THE DRINK

Soft Drinks - \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Premium and Imported Beer - \$6.00

Wine - \$8.25

Cocktails - \$8.50

Jim Beam, Smirnoff, Beefeaters, Bacardi, J&B Scotch, Canadian Club, Jose Cuervo Tequila
Budweiser, Bud Light, Budweiser Select, Michelob Ultra, Heineken, O'Doul's
Beringer White Zinfandel, BV Coastal Chardonnay, Merlot and Cabernet

CASH BAR

Soft Drinks - \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Call Brands - \$8.00

Select Wine - \$8.25

Premium Cocktails - \$8.50

Top Shelf - \$9.00

TOP SHELF HOST SPONSORED

One Hour - \$19

Each Additional Hour - \$9

TOP SHELF BY THE DRINK

Soft Drinks - \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Premium and Imported Beer - \$6.00

Wine - \$8.25

Cocktails - \$9.00

Jack Daniel's, Grey Goose, Bombay Sapphire, Captain Morgan, Chivas Regal,
Crown Royal, Jose Cuervo 1800
Budweiser, Bud Light, Budweiser Select, Michelob Ultra, Heineken, O'Doul's, Carona
Sam Adams Boston Ale
Clos du Bois Chardonnay, Merlot, Sterling Vintners Collection Cabernet, Beringer White Zinfandel

\$100 Bartender Fee per bartender for a maximum of 4 hours. One bartender per 100 guests.

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

TECHNOLOGY | AUDIO VISUAL EQUIPMENT

TECHNOLOGY

TRIPOD SCREEN PACKAGE - \$170

Tripod Screen to accommodate room size

Tripod Skirt

Projection Stand with skirt

Cables, power and connectors

10'x10' SCREEN PACKAGE - \$285

10'x10' Screen

Projection Stand with skirt

Cable, power and connectors

6'x10'8" FASTFOLD SCREEN PACKAGE 1 - \$345

6'x10'8" Fastfold Screen (front or rear)

Projection Stand with skirt

Cables, power and connectors

8'x14' FASTFOLD SCREEN PACKAGE - \$470

8'x14' Fastfold Screen (front or rear)

Projection Stand with skirt

Cables, power and connectors

Computer - Laptop - \$225

Wireless Presenter - \$50

D'son Perfect Cue - \$125

Additional Screen Sizes - Call

Production Packages - Call

Lighting Packages - Call

Custom Stage Sets - Call

Production Camera Packages - Call

Video Wall - Call

10'x30' Screen - Call

Additional Projector Packages - Call

PROFESSIONAL AUDIO VISUAL TECHNICIAN

Half Day Rate - \$510

Full Day Rate - \$850



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

TECHNOLOGY | AUDIO VISUAL EQUIPMENT

TECHNOLOGY

PROJECTOR PACKAGE 3000 LUMEN PROJECTOR - \$470

Tripod Screen to Accommodate Room Size
3000 Lumen Projector
Projection Stand with Skirt
Cables, Power and Connectors

PROJECTOR PACKAGE 5000 LUMEN PROJECTOR - \$670

Tripod Screen to Accommodate Room Size
5000 Lumen Projector
Projection Stand with Skirt
Cables, Power and Connectors

10'x10' CRADLE SCREEN 5000 LUMEN PROJECTOR - \$785

10'x10' Cradle Screen
5000 Lumen Projector
Projection Stand with Skirt
Cables, Power and Connectors

6'x11' PROJECTOR PACKAGE 5000 LUMEN PROJECTOR - \$895

6'x11' Fastfold Screen (front or rear)
Projection Stand with Skirt
Cables, Power and connectors

8'x14' PROJECTOR PACKAGE 10,000 LUMEN PROJECTOR - \$1,485

8'x14' Fastfold Screen
10,000 Lumen Projector
Projection Stand with Skirt
Cables, Power and Connectors

POWER-UP PACKAGE - Per Person, Per Day - \$3

REGISTRATION POWER - Per Strip - \$25

WIRED INTERNET - Per Room - \$125

Additional Wired Internet Line - \$25

WIRELESS INTERNET

1 - 25 Users - Per Person, Per Day - \$12
26 - 50 Users - Per Person, Per Day - \$8
51 - 50 Users - Per Person, Per Day - \$6
101 - 200 Users - Per Person, Per Day - \$5
201 - 400 Users - Per Person, Per Day - \$4.25

NOT TO EXCEED \$5,000 PER EVENT.

DEDICATED BANDWIDTH AND CUSTOM SSID AVAILABLE - CALL



CROWNE PLAZA

ST. LOUIS AIRPORT

BANQUET MENU

TECHNOLOGY | AUDIO VISUAL EQUIPMENT

TECHNOLOGY

WIRED MICROPHONE PACKAGE - \$175

5M58 Microphone
Audio Mixer
Audio Patch into House Sound System
42" Cart with Skirt
Cables, Power and Connectors

WIRELESS MICROPHONE PACKAGE - \$275

Wireless Microphone - Lapel or Handheld
Audio Mixer
Audio Patch into House Sound System
42" Cart with Skirt
Cable, Power and Connectors

AL 'CART PODIUM MICROPHONE - \$65

AL 'CART WIRELESS MICROPHONE - \$165

AL 'CART PATCH INTO HOUSE SOUND SYSTEM - \$62

TENT MEETING SPACE SOUND PACKAGES

All Tent Sound Packages include:

QSC Speakers, Stand, Audio Mixer, LTI computer Interface 1/8" and 42" Cart with Drape

2 Speaker Sound Package - \$345

Suggested for Up to 50 People

4 Speaker Sound Package - \$545

Suggested for Up to 200 People

6 Speaker Sound Package - \$745

Suggested for 200+ People

POLYCOM SPEAKERPHONE - \$165

TELOS-CONFERENCE PHONE DEVICE - CALL

FLIP CHART PACKAGE - \$85

Flip Chart Stand
Flip Chart Paper
Flip Chart Markers

FLIP CHART PACKAGE - POST-IT PAD - \$95

Flip Chart Stand
Flip Chart Paper
Flip Chart Markers