



Wedding Packages

CROWNE PLAZA • AN IHG HOTEL
COLLEGE PARK • WASHINGTON DC

Dream

WITH US



Our experienced wedding specialist is here to focus on your vision and collaborate with you every step of the way, ensuring that every detail is meticulously planned and executed to perfection, making your dream wedding a reality.

Indulge in our exquisite catering options curated to tantalize your guests' taste buds and elevate your celebration to new heights. With our stunning venue spaces and customizable packages, your special day at Crowne Plaza College Park-Washington DC will be an unforgettable experience cherished for a lifetime.

All pricing is subject to 27% taxable service charge, 6% Maryland state tax & 9% alcohol tax.





INCLUDED IN YOUR

Celebration

Cocktail Hour

- Imported & Domestic Cheese Display
 - Assorted Fresh Fruit Display
 - Choice of 2 Hors d'oeuvres
- Sparkling Cider or Champagne Toast

Reception

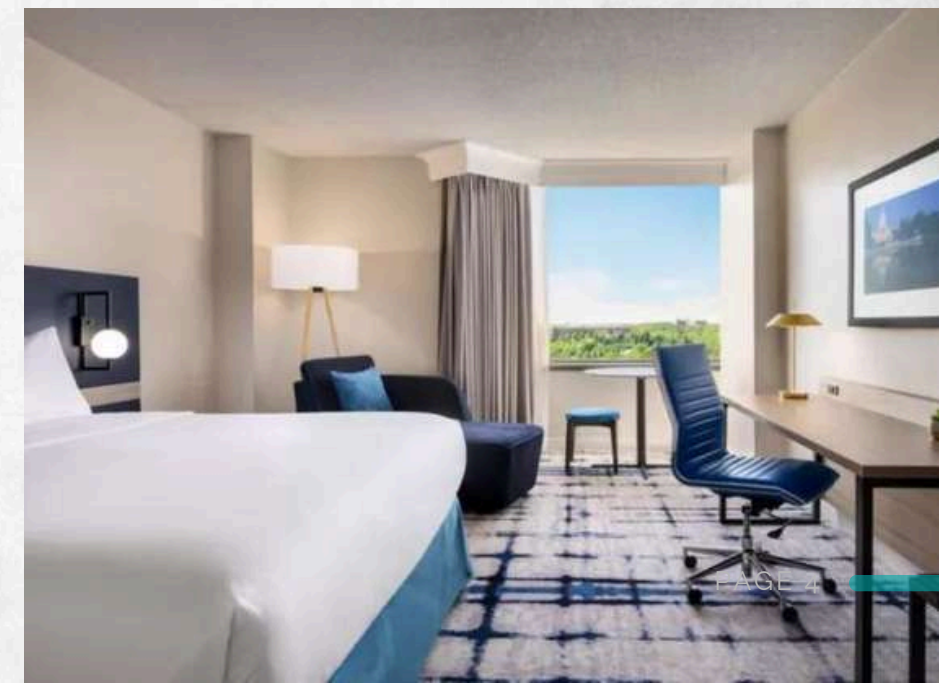
- 3-Course Plated or Buffet Dinner Options
- 3-Hour Open Bar (*Reception Only*)
- Complimentary Cake Cutting (*Provided by Client*)
- Menu Tasting for up to 4 Guests (*Entrees Only*)
 - Coffee & Tea Service

Event Space

- Banquet Tables & Chairs
- Black or White Napkins & Linens
- China, Glassware & Flatware
- Dance Floor

Get Ready & Stay

- Holding Room
- Complimentary (*1 Night*) Room for the Happy Couple on the Evening of the Wedding
- Courtesy Room Block with Discounted Rates





BUTLER-PASSED

Hors D'oeuvres



Select 2

- Mini Beef Wellington
- Braised Short Rib, Crostini & Crème
- Mini Crab Cake with Old Bay Remoulade
- Skewered Scallop Wrapped in Bacon
- Goat Cheese & Honey Walnut Canape
- Tomato, Feta Bruschetta Drizzled with Olive Oil & Balsamic Vinaigrette
- Spinach, Feta & Onion Spanakopita
- Vegetable Spring Rolls with Duck Sauce
- Chorizo Empanada with Black Beans, Onions, Peppers & Cheese
- Pear & Brie in Phyllo Roll
- Peking Roasted Duck Spring Roll

Served Based on Final Attendee Count

PLATED

Dinner



Starter

Please Select 1 first course for all guests

- Seasonal Garden Salad
- Caesar Salad

Entrée Selection

You may choose up to 2 entrées for your attendees.

All entrées are accompanied by the Chef's choice of starch & seasonal vegetables.

Entrée counts are due no less than 14 days prior to the event date.

- Airline Chicken Breast
- Double-Cut Chicken Breast
- NY Strip
- 8 oz Grilled Filet
- Grilled Atlantic Salmon
- Oven-Roasted Rockfish (*Market Price*)
- Grilled Vegetable Stack

\$140/per person with Bar

\$100/per person without Bar

Vegetarian & Vegan Meals Available Upon Request



BUFFET

Dinner

Soup or Salad Options

Please Select 1 first course (Included)

Please Select 2 first courses (+\$5 Upcharge)

- Chesapeake Bay Crab Chowder Served with Artisanal Crackers
- Seasonal Garden Greens, Julienne Vegetables, Sourdough Croutons & Champagne Vinaigrette
- Arugula Salad, Local Goat Cheese, Candied Pecans, Shaved Red Onions with Smoked Bacon
- Hearts of Romaine Salad, Shaved Parmesan, Herbed Croutons & Caesar Dressing



Entrée Selection

You may choose up to 2 entrees for your attendees.

All entrees are accompanied by the Chef 's choice of starch & seasonal vegetables.

Entrée counts are due no less than 14 days prior to the event date.

- Airline Chicken with Sherry Cream Reduction
- Double-Cut Chicken Breast stuffed with Swiss Chard & McClure Cheese
- Oven Roasted Atlantic Salmon with Fresh Herb & Lemon Reduction
- Pan-Seared Cod with Lemon Caper Sauce
- Grilled Skirt Steak with Demi-Glace Sauce
- Seared Flat Iron Steak with Sauce Bourguignon
- Grilled Vegetable Baton with Mushroom Sauce
- Vegetable Ravioli with Fire-Roasted Tomato Sauce

\$160/per person with Bar

\$120/per person without Bar

Vegetarian & Vegan Meals Available Upon Request



Bar

SELECTIONS



- New Amsterdam Vodka
- New Amsterdam Gin
- Cruzan Light Rum
- Makers Mark Bourbon
- Johnnie Walker Red Scotch
- Espolon Blanco Tequila
- Remy Martin VSOP Cognac

- Chardonnay, Pinot Grigio
- Merlot & Cabernet
- Budweiser, Bud Light, Miller Lite
- Michelob Ultra
- Blue Moon, Stella Artois
- Corona, Heineken, Guinness



*** Signature Cocktail - +\$10 per drink** (Only Served During Cocktail Hour, Served based on Exact Attendee Count)*

IT'S ALL IN THE
Details

Tastings are complimentary up to 4 Adults with a signed contract
Date & Time is based on hotel availability & during off-peak hours & Weekdays ONLY

All food & beverage MUST be supplied & provided by the Hotel & consumed in the event space
No food or beverage can be removed from the property (except the wedding cake)

In accordance with MD State Beverage Licensing, the hotel is responsible for supplying all products & bar labor for any alcohol-related services.

All packages & items are subject 27% service charge.

Sales tax is currently 6% for food, service charge & 9% alcohol. Both service charge & taxes are subject to change.

Package pricing is subject to change. Pricing will be confirmed with a signed contract.

Please see your Wedding Specialist for any additional information.

CONTACT OUR DREAM

Experts

301-441-3700

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