



CROWNE PLAZA®  
HOTELS & RESORTS

WEDDING  
PACKAGES

January 2026

CROWNE PLAZA LANSING 517-323-7100 | [WWW.CROWNEPLAZA.COM/LANSING](http://WWW.CROWNEPLAZA.COM/LANSING)

# ALL WEDDING PACKAGES INCLUDE

## SERVICES:

- ▶ Dedicated wedding specialist
- ▶ Professional service staff
- ▶ Cake cutting and service
- ▶ Placement of favors and place cards
- ▶ Complete setup and cleanup

## DÉCOR:

- ▶ White, ivory, or black floor length linen
- ▶ Linen napkins [choice of color]
- ▶ Pipe & drape behind head table [white or black]
- ▶ Custom lighting [choice of color]
- ▶ Dance floor
- ▶ Floating candle centerpiece with mirror tile

## EXTRAS:

- ▶ Complimentary overnight accommodations for couple
- ▶ Complimentary private dining room for post wedding brunch and farewells
- ▶ Complimentary gift bag delivery at check-in
- ▶ Discounted overnight hotel room rate for guests
- ▶ Complimentary parking

## 4 - HOUR BAR SERVICE

### KEG BEER [choice of one]

- ▶ Bud Light
- ▶ Miller Lite
- ▶ Coors Lite

### WINE – [Silver Gate Winery]

- ▶ Pinot Grigio
- ▶ Chardonnay
- ▶ Pinot Noir
- ▶ Cabernet Sauvignon
- ▶ Moscato

### SPIRITS

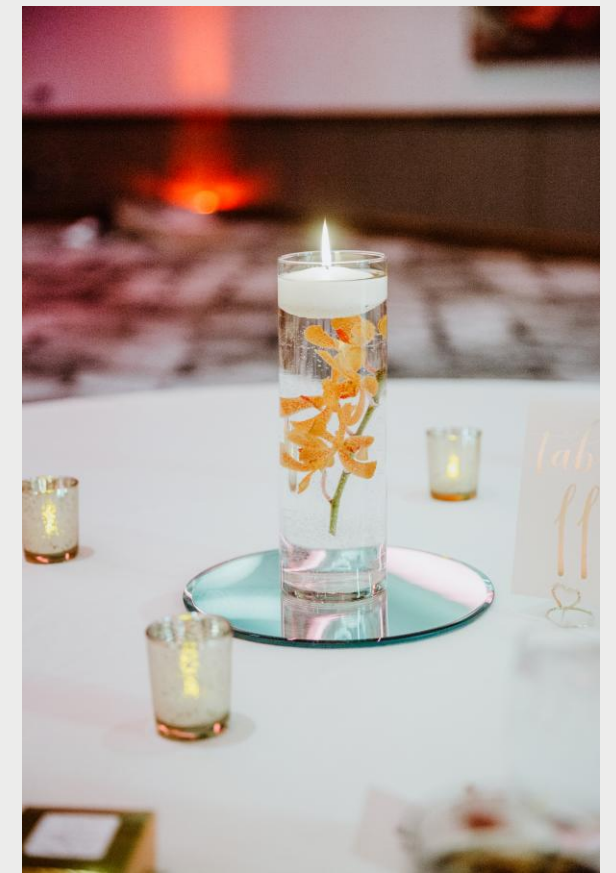
- ▶ New Amsterdam Vodka
- ▶ Bombay Dry Gin
- ▶ Captain Morgan Spiced Rum
- ▶ 4 Roses Bourbon
- ▶ Corazon Blanco Tequila
- ▶ Cruzan Light Rum
- ▶ Bushmills Irish Whiskey
- ▶ Dewars White Label Scotch

### CANNED COCKTAILS

- ▶ Long Drink Blue
- ▶ Cazadores Margarita
- ▶ Jack Daniels Whiskey & Coke
- ▶ Good Sunday Lemon Vodka Soda

Additional 1-Hour of Bar Service | 15 per person

Sparkling Wine Toast | 8 per person



# BRONZE PACKAGE | 75

INCLUDES EUROPEAN GOURMET COFFEE, ASSORTED HOT TEAS, ROLLS AND BUTTER

## HORS D'OEUVRES [Choose 1 Cold & 1 Hot – 1 hour]

### COLD

- ▶ Domestic Cheese & Crackers
- ▶ Seasonal Fresh Fruit
- ▶ Assorted Vegetables & Dips

### HOT

- ▶ Spanakopita – spinach & feta in filo
- ▶ BBQ Meatballs
- ▶ Chicken Wings – BBQ, hot, garlic parmesan sauces

## SALAD [Choose 1]

- ▶ Garden – romaine, grape tomatoes, shredded carrot, cucumber, red onion, ranch & housemade balsamic vinaigrette
- ▶ Caesar – romaine, red onion, shaved parmesan cheese, croutons, housemade Caesar dressing

## ENTRÉES [Choose 1]

- ▶ Marry Me Chicken – sundried tomato-spinach cream sauce [GF]
- ▶ Pesto Grilled Chicken – pesto cream sauce [GF]
- ▶ Bavette Steak – grilled to medium, red wine veal reduction
- ▶ Sirloin Steak – grilled to medium, mushroom demi-glace
- ▶ Pineapple Baked Salmon – pineapple, sweet chili, sesame, ginger, cilantro [GF]
- ▶ Garlic-Lemon Baked Tilapia – caramelized garlic, lemon sauce [GF]
- ▶ Crispy Cauliflower – saffron brined, fried crisp, almond red pepper sauce [V]
- ▶ Rigatoni Pomodoro – rigatoni pasta, tomato sauce with garlic, onion, basil, parmesan [V]

## STARCHES [Choose 1]

- ▶ Roasted Garlic Whipped Potatoes
- ▶ Herb Roasted Redskin Potatoes
- ▶ Sweet Potato Puree
- ▶ Herbed Risotto

## VEGETABLES [Choose 1]

- ▶ Balsamic Green Beans
- ▶ California Blend
- ▶ Lemon Butter Asparagus
- ▶ Garlic Broccoli

## LATE NIGHT SNACKS [Choose 1]

- ▶ One Topping Pizzas
- ▶ Street Taco Bar – corn tortilla, carne asada, chicken adobo, cheddar cheese, lettuce, tomatoes, onions, jalapeno, sour cream, salsa, guacamole

GF – Gluten Free

V – Vegetarian

MENUS AND PRICES ARE SUBJECT TO CHANGE. ALL FUNCTIONS WILL BE CHARGED A 23% SERVICE CHARGE AND APPLICABLE SALES TAX. CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# SILVER PACKAGE | 85

INCLUDES EUROPEAN GOURMET COFFEE, ASSORTED HOT TEAS, ROLLS AND BUTTER

## HORS D'OEUVRES [Choose 2 Cold & 1 Hot – 1 hour]

### COLD

- ▶ Domestic Cheese & Crackers
- ▶ Seasonal Fresh Fruit
- ▶ Assorted Vegetables & Dip
- ▶ Roasted Red Pepper Hummus

### HOT

- ▶ Spanakopita – spinach & feta in filo
- ▶ BBQ Meatballs
- ▶ Chicken Cordon Bleu Bites – dijon aioli
- ▶ Stuffed Mushrooms – artichoke, spinach, herbs

## SALAD [Choose 1]

- ▶ Garden – romaine, grape tomatoes, shredded carrot, cucumber, red onion, ranch & housemade balsamic vinaigrette
- ▶ Caesar – romaine, red onion, shaved parmesan cheese, croutons, housemade Caesar dressing

## ENTRÉES [Choose 2]

- ▶ Marry Me Chicken – sundried tomato-spinach cream sauce [GF]
- ▶ Pesto Grilled Chicken – pesto cream sauce [GF]
- ▶ Bavette Steak – grilled to medium, red wine veal reduction
- ▶ Sirloin Steak – grilled to medium, mushroom demi-glace
- ▶ Pineapple Baked Salmon – pineapple, sweet chili, sesame, ginger, cilantro [GF]
- ▶ Garlic-Lemon Baked Tilapia – caramelized garlic, lemon sauce [GF]
- ▶ Crispy Cauliflower – saffron brined, fried crisp, almond red pepper sauce [V]
- ▶ Rigatoni Pomodoro – rigatoni pasta, tomato sauce with garlic, onion, basil, parmesan [V]

## STARCHES [Choose 1]

- ▶ Roasted Garlic Whipped Potatoes
- ▶ Herb Roasted Redskin Potatoes
- ▶ Sweet Potato Puree
- ▶ Herbed Risotto

## VEGETABLES [Choose 1]

- ▶ Balsamic Green Beans
- ▶ California Blend
- ▶ Lemon Butter Asparagus
- ▶ Garlic Broccoli

## LATE NIGHT SNACKS [Choose 1]

- ▶ One Topping Pizzas
- ▶ Street Taco Bar – corn tortilla, carne asada, chicken adobo, cheddar cheese, lettuce, tomatoes, onions, jalapeno, sour cream, salsa, guacamole
- ▶ French Fry Bar – chili, cheese sauce, toppings, condiments
- ▶ Baked Hawaiian Sliders – ham, Swiss, dijon; turkey, cheddar, herb mayo; roast beef, provolone, caramelized peppers and onions

GF – Gluten Free

V – Vegetarian

MENUS AND PRICES ARE SUBJECT TO CHANGE. ALL FUNCTIONS WILL BE CHARGED A 23% SERVICE CHARGE AND APPLICABLE SALES TAX. CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# GOLD PACKAGE | 115

INCLUDES EUROPEAN GOURMET COFFEE, ASSORTED HOT TEAS, ROLLS AND BUTTER

## HORS D'OEUVRES [Choose 1 graze display]

- ▶ Italian Display – calamari, bruschetta, braciola, caprese skewers, focaccia with herbed olive oil
- ▶ Mexican Display – tortilla chips, paprika chips, salsa roja, salsa verde, pico de gallo, BYO chicken, steak, and tofu tacos, empanadas, vegetarian queso
- ▶ Asian Display – BYO chicken lettuce wraps, spring rolls, chili-spiced salted edamame, crab rangoons, cucumber salad
- ▶ American Display – shrimp cocktail, crab cakes, BBQ meatballs, stuffed mushrooms, vegetables & dips

## SALAD [Choose 1]

- ▶ Garden – romaine, grape tomatoes, shredded carrot, cucumber, red onion, ranch & housemade balsamic vinaigrette
- ▶ Caesar – romaine, red onion, shaved parmesan cheese, croutons, housemade Caesar dressing

GF – Gluten Free

V – Vegetarian

## ENTRÉES [Choose 2]

- ▶ Marry Me Chicken – sundried tomato-spinach cream sauce [GF]
- ▶ Pesto Grilled Chicken – pesto cream sauce [GF]
- ▶ New York Strip Steak – grilled to medium, chimichurri sauce
- ▶ Filet Mignon – grilled to medium, green peppercorn sauce
- ▶ Pineapple Baked Salmon – pineapple, sweet chili, sesame, ginger, cilantro [GF]
- ▶ Garlic-Lemon Baked Tilapia – caramelized garlic, lemon sauce [GF]
- ▶ Portobello Wellington – portobello mushroom, spinach, Swiss cheese, wrapped in golden puff pastry [V]
- ▶ Rigatoni Pomodoro – rigatoni pasta, tomato sauce with garlic, onion, basil, parmesan [V]

## STARCHES [Choose 1]

- ▶ Roasted Garlic Whipped Potatoes
- ▶ Herb Roasted Redskin Potatoes
- ▶ Sweet Potato Puree
- ▶ Herbed Risotto

## VEGETABLES [Choose 1]

- ▶ Balsamic Green Beans
- ▶ California Blend
- ▶ Lemon Butter Asparagus
- ▶ Garlic Broccoli

## LATE NIGHT SNACKS [Choose 1]

- ▶ One Topping Pizzas
- ▶ Street Taco Bar – corn tortilla, carne asada, chicken adobo, cheddar cheese, lettuce, tomatoes, onions, jalapeno, sour cream, salsa, guacamole
- ▶ French Fry Bar – chili, cheese sauce, various toppings, condiments
- ▶ Pu Pu Platter – mozzarella sticks, onion rings, zucchini fries, chicken wings, mac n' cheese bites, ranch, ketchup, bleu cheese, roasted garlic aioli

# AROUND THE WORLD | 109

INCLUDES EUROPEAN GOURMET COFFEE, ASSORTED HOT TEAS

## GRAZE DISPLAY [Includes all 4]

- ▶ Italian Display – calamari, bruschetta, braciola, caprese skewers, focaccia with herbed olive oil
- ▶ Mexican Display – tortilla chips, paprika chips, salsa roja, salsa verde, pico de gallo, BYO chicken, steak, and tofu tacos, empanadas, vegetarian queso
- ▶ Asian Display – BYO chicken lettuce wraps, spring rolls, chili-spiced salted edamame, crab rangoons, cucumber salad
- ▶ American Display – shrimp cocktail, crab cakes, BBQ meatballs, stuffed mushrooms, vegetables & dips

## DESSERT DISPLAY [Choose 2]

- ▶ Assorted Mini Petit Fours – napoleons, eclairs, cream puffs, cheesecake bites
- ▶ Housemade Gourmet Brownies – M&M, Oreo, cheesecake swirl, turtle
- ▶ Assorted Cupcakes – vanilla, chocolate, red velvet, peanut butter cup, lemon meringue
- ▶ Assorted Mini Cheesecake Bites – strawberry, New York style, Oreo, turtle, lemon – raspberry

## LATE NIGHT SNACKS [Choose 2]

- ▶ One Topping Pizzas
- ▶ Street Taco Bar – corn tortilla, carne asada, chicken adobo, cheddar cheese, lettuce, tomatoes, onions, jalapeno, sour cream, salsa, guacamole
- ▶ French Fry Bar – chili, cheese sauce, various toppings, condiments
- ▶ Pu Pu Platter – mozzarella sticks, onion rings, zucchini fries, chicken wings, mac n’ cheese bites, ranch, ketchup, bleu cheese, roasted garlic aioli

# DESSERT DISPLAYS



- ▶ Mini Assorted Cookies and Milk Shooters | 42 per two dozen
  - ▶ Chocolate chip, peanut butter, candy cookie; 2% milk, chocolate milk, dairy-free milk
- ▶ Donut Holes and Michigan Cider Shooters | 42 per two dozen
  - ▶ Old fashioned, powdered sugar, cinnamon sugar
- ▶ Assorted Cupcakes | 38 per dozen
  - ▶ Vanilla, chocolate, red velvet, peanut butter cup, lemon meringue
- ▶ Assorted Mini Petit Fours | 36 per dozen
  - ▶ Napoleons, eclairs, cream puffs, cheesecake bites
- ▶ Housemade Gourmet Brownies | 42 per dozen
  - ▶ M&M, Oreo, cheesecake swirl, turtle
- ▶ Assorted Mini Cheesecake Bites | 48 per dozen
  - ▶ Strawberry, New York style, Oreo, turtle, lemon-raspberry

# Terms & Conditions

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## BEVERAGE

- ▶ The Crowne Plaza Lansing as the licensee is responsible for the administration of the sale and service of alcoholic beverages. The hotel reserves the right to refuse service of alcoholic beverages at any time to anyone. Alcoholic beverages cannot be served to anyone under the age of 21 and the hotel will require proper identification of any guest at any time. If underage alcohol consumption is identified, the hotel reserves the right to discontinue alcoholic beverage service. All liquor, beer, wine, and beverages must be supplied and served by the hotel.
- ▶ Alcoholic beverage service will not exceed five [5] hours per event and will not be served after 1:00 am.

## FOOD

- ▶ All food items must be supplied and prepared by the hotel. Wedding cake from a licensed bakery is the only exception approved. Food & beverage pricing can only be guaranteed 30 days prior to the scheduled event. Food & beverage prices are subject to 6% State of Michigan sales tax and 23% service charge. Taxes and service charge are subject to change without notice. The hotel will not permit the packaging and release of any food or beverage that is not consumed during a scheduled event or program.
- ▶ A guaranteed number of attendees must be communicated by 12:00 pm [noon], five [5] business days prior to your function. In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed.
- ▶ Hotel will be prepared to accommodate up to 3% over the guarantee. Should attendance exceed the appropriate percentage, the cost of the additional meals will increase by 50%.
- ▶ In the event your guaranteed number of attendance decreases or increases significantly, the hotel reserves the right to contact you to discuss the possibility of relocating your group to an appropriate size function space.

## MENU TASTING

- ▶ The Crowne Plaza Lansing would be happy to provide a complimentary tasting [for up to four people] for your upcoming wedding reception. Requests for additional attendees will be subject to an additional fee. Please contact your Event Coordinator to discuss the details of this tasting.

## SETUP

- ▶ The amount of setup time is determined upon event booking and is limited to a maximum of two hours based on function space availability. If additional setup time is required, room rental charges will apply. A reset fee will be assessed with any changes to room setup on the day of the event.