



CROWNE PLAZA®
HOTELS & RESORTS

2024 CATERING MENU

CROWNE PLAZA ASHEVILLE | 828-254-3211 | WWW.ASHEVILLECP.COM

CATERING AT CROWNE PLAZA

BREAKFAST



BREAKFAST

CONTINENTAL

CONTINENTAL BREAKFASTS ARE BASED ON 60 MINUTES OF CONTINUOUS SERVICE. ITEMS REFRESHED AFTER 60 MINUTES WILL BE CHARGED ON CONSUMPTION.

THE CONTINENTAL | \$ 14 per guest

- ▶ Assorted Muffins and Pastries
- ▶ Sweet Butter and Fruit Preserves
- ▶ Chilled Orange and Cranberry Juice
- ▶ Regular and Decaffeinated Coffee
- ▶ Selection of Herbal Teas

HEALTHY CONTINENTAL | \$ 22 per guest

- ▶ Build-Your-Own Yogurt Parfait
- ▶ Fresh Seasonal Sliced Fruit and Berries
- ▶ Raisins, Dried Cranberries and Sunflower Seeds
- ▶ Oatmeal with Brown Sugar and Raisins
- ▶ Spinach and Feta Quiche
- ▶ Chilled Orange and Cranberry Juice
- ▶ Regular and Decaffeinated Coffee
- ▶ Selection of Herbal Teas

DELUXE CONTINENTAL | \$ 15 per guest

- ▶ Assorted Muffins, Pastries and Bagels
- ▶ Sweet Butter, Cream Cheese and Fruit Preserves
- ▶ Assorted Yogurts
- ▶ Fresh Seasonal Sliced Fruit
- ▶ Chilled Orange and Cranberry Juice
- ▶ Regular and Decaffeinated Coffee
- ▶ Selection of Herbal Teas

SOUTHERN-STYLE | \$ 20 per guest

- ▶ Choice of Two Hot Items
 - ▶ Buttermilk Biscuits with Sausage Gravy
 - ▶ Ham and Cheese Croissant
 - ▶ English Muffin with Bacon, Egg and Cheese
- ▶ Fresh Seasonal Sliced Fruit
- ▶ Chilled Orange and Cranberry Juice
- ▶ Regular and Decaffeinated Coffee
- ▶ Selection of Herbal Teas

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A TAXABLE 22% SERVICE CHARGE AND APPLICABLE NC SALES TAX. ALL PRICES ARE SUBJECT TO CHANGE. FINAL GUARANTEES ARE DUE 72 BUSINESS HOURS PRIOR TO ARRIVAL. MEALS ADDED 72 BUSINESS HOURS WILL BE ASSESSED AN ADDITIONAL \$3 PER PERSON. *ITEMS SERVED RAW OR UNDERCOOKED OR CONTAIN (MAY CONTAIN) RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



BUFFET

BREAKFAST BUFFETS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE AND ARE DESIGNED FOR 25 OR MORE PEOPLE. IF GROUP IS LESS THAN 25 PEOPLE, A \$150.00 SURCHARGE WILL APPLY. BREAKFAST BUFFETS ARE NOT AVAILABLE FOR GROUP LESS THAN 10 PEOPLE.

CLASSIC BREAKFAST BUFFET | \$ 25 per guest

Choice of One Egg Option:

- ▶ Scrambled Eggs with Fresh Herbs
- ▶ Cheddar Scrambled Eggs
- ▶ Breakfast Casserole with Eggs, Potatoes, Chorizo and Pepper Jack Cheese
- ▶ Spinach and Feta Quiche
- ▶ Ham and Cheddar Quiche

Choice of One Meat Option:

- ▶ Applewood Smoked Bacon
- ▶ Pork Sausage Links
- ▶ Turkey Sausage
- ▶ Chicken Sausage
- ▶ Grilled Ham Steak
- ▶ Vegetarian Sausage

Choice of One Starch Option:

- ▶ Home Fries
- ▶ Mini Potato Pancakes
- ▶ Homestyle Grits
- ▶ Cheese Grits
- ▶ French Toast with Warm Maple Syrup
- ▶ Fluffy Pancakes with Warm Maple Syrup

Served with:

- ▶ Chilled Orange and Cranberry Juice
- ▶ Fresh Seasonal Sliced Fruit
- ▶ Freshly Baked Biscuits
- ▶ Regular and Decaffeinated Coffee
- ▶ Selection of Herbal Teas

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BREAKFAST

ENHANCEMENTS

ENHANCEMENTS ARE PRICED PER PERSON AND BASED ON 60 MINUTES OF CONTINUOUS SERVICE. INDIVIDUAL ENHANCEMENTS MUST BE PURCHASED IN CONJUNCTION WITH A BREAKFAST BUFFET OR CONTINENTAL BREAKFAST.

ADDITIONAL EGG, MEAT OR STARCH OPTION | \$ 6 per guest

SAUSAGE GRAVY | \$ 5 per guest


OATMEAL WITH BROWN SUGAR AND RAISINS | \$ 6 per guest

BAGELS WITH CREAM CHEESE | \$ 5 per guest

ASSORTED MUFFINS AND PASTRIES | \$ 5 per guest

ASSORTED DRY CEREAL WITH MILK | \$ 5 per guest

BUILD-YOUR-OWN YOGURT PARFAIT | \$ 9 per guest



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BREAKFAST

STATIONS

STATIONS CANNOT BE SERVED AS STANDALONE ITEMS. THEY MUST BE PURCHASED IN CONJUNCTION WITH A BREAKFAST BUFFET OR CONTINENTAL BREAKFAST.

***OMELET STATION | \$ 12 per guest**

- ▶ Eggs, egg whites, bacon, ham, sausage, onion, mushroom, bell pepper, tomato, jalapeño, spinach, aged cheddar, hot sauce, and house made salsa

***FRESH SMOOTHIE STATION | \$ 12 per guest**

- ▶ Selection of Fresh Fruits and Berries
- ▶ Plain and Vanilla Greek Yogurt
- ▶ Honey
- ▶ Spinach
- ▶ Assorted Nut Butters

**Requires a chef attendant (\$150 per attendant). One chef per 100 guests is required.*

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BREAKFAST

PLATED

CLASSIC BREAKFAST | \$ 25 per guest

- ▶ Fresh Seasonal Sliced Fruit
- ▶ Fluffy Scrambled Eggs
- ▶ Breakfast Potatoes
- ▶ Choice of Applewood Smoked Bacon or Sausage Links/Patties
- ▶ Assorted Breakfast Pastries
- ▶ Sweet Butter and Fruit Preserves
- ▶ Chilled Orange Juice
- ▶ Regular and Decaffeinated Coffee
- ▶ Selection of Herbal Teas

BREAKFAST QUICHE | \$ 25 per guest

- ▶ Fresh Seasonal Sliced Fruit
- ▶ Spinach and Feta Quiche
- ▶ Choice of Applewood Smoked Bacon or Sausage Links/Patties
- ▶ Assorted Breakfast Pastries
- ▶ Sweet Butter and Fruit Preserves
- ▶ Chilled Orange Juice
- ▶ Regular and Decaffeinated Coffee
- ▶ Selection of Herbal Teas

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BREAKFAST

BREAKFAST TO GO

BOXED BREAKFAST | \$ 22 per guest

Choice of sandwiches (Maximum of 2)

- ▶ English Muffin with Bacon, Egg, and Cheese
- ▶ Sausage Biscuit
- ▶ Spinach and Feta Quiche
- ▶ Ham and Cheese Quiche
- ▶ Ham and Cheese Croissant

Served with Individual Yogurts, Whole Fruit, Assorted Muffins, Individual Juice, and Coffee to go.

If more than two selections are requested, please add an additional \$2.00++ per person per additional selection.

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CATERING AT CROWNE PLAZA

BREAKS



BREAKS

ANYTIME

ALL DAY BEVERAGES | \$ 32 per guest

- ▶ Assorted Soft Drinks
- ▶ Bottled Water
- ▶ Freshly Brewed Coffee and Decaf
- ▶ Selection of Herbal Teas

Includes all-day product "touch up"

HALF DAY BEVERAGES | \$ 20 per guest

- ▶ Assorted Soft Drinks
- ▶ Bottled Water
- ▶ Freshly Brewed Coffee and Decaf
- ▶ Selection of Herbal Teas

Includes 4-hour product "touch up"

***JUST COFFEE** | \$ 10 per guest

- ▶ Freshly Brewed Coffee and Decaf
- ▶ Selection of Herbal Teas

***BEVERAGE BREAK** | \$ 11 per guest

- ▶ Assorted Soft Drinks
- ▶ Bottled Water
- ▶ Freshly Brewed Coffee and Decaf
- ▶ Selection of Herbal Teas

***SOMETHING SWEET** | \$ 18 per guest

- ▶ Fresh Baked Scones and Cookies
- ▶ Assorted Petit Fours
- ▶ Freshly Brewed Coffee and Decaf
- ▶ Selection of Herbal Teas

**BREAKS ARE BASED ON 60 MINUTES OF CONTINUOUS SERVICE*

ITEMS REFRESHED AFTER 60 MINUTES WILL BE CHARGED ON CONSUMPTION

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BREAKS

ANYTIME

CHIP & DIP BREAK | \$ 14 per guest

- ▶ Potato Chips, Corn Chips, and Tortilla Chips
- ▶ Bacon & Sweet Onion Dip
- ▶ Pimento Cheese
- ▶ Charred Tomatillo Salsa
- ▶ Queso Blanco
- ▶ Assorted Soft Drinks
- ▶ Bottled Water

POPCORN BREAK | \$ 16 per guest

- ▶ Seasonal House Flavored Popcorn
- ▶ Freshly Popped Popcorn
- ▶ M & M's, Peanuts, Reese's Peanut Butter Cups
- ▶ Assorted Seasoning Salts
- ▶ Assorted Soft Drinks
- ▶ Bottled Water

BALLPARK BREAK | \$ 18 per guest

- ▶ Cracker Jacks
- ▶ Nathan's Hot Dog Sliders
- ▶ Pretzel Bites with Beer Cheese Sauce
- ▶ Assorted Soft Drinks
- ▶ Bottled Water

HEALTHY ENERGY BOOSTER | \$ 20 per guest

- ▶ Fresh Seasonal Sliced Fruit with Yogurt Dipping Sauce
- ▶ Kashi Bars
- ▶ Build Your Own Trail Mix
- ▶ Fruit Infused Water
- ▶ Freshly Brewed Coffee and Decaf
- ▶ Selection of Herbal Teas

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B R E A K S

A LA CARTÉ ITEMS

- ▶ Assorted Muffins and Pastries
\$42 per dozen
- ▶ Ham and Cheese Croissants
\$48 per dozen
- ▶ Assorted Bagels with Cream Cheese
\$42 per dozen
- ▶ Buttermilk Biscuit served with Country Ham, Sausage or Chicken
\$48 per dozen
- ▶ English Muffin with Bacon, Egg and Cheese
\$48 per dozen
- ▶ House Baked Cookies
\$40 per dozen
- ▶ Brownies and Blondies
\$42 per dozen
- ▶ Cannolis
\$37 per dozen
- ▶ Assorted Dessert Bars – Rocky Road, Dutch Apple Pie, Peanut Butter Crunch and Tropical Fruit Crumble
\$40 per dozen
- ▶ Party Mix
\$5 per person
- ▶ Assorted Mini Cheesecakes
\$42 per dozen
- ▶ Mixed Nuts
\$10 per person
- ▶ Crispy Pretzels
\$5 per person
- ▶ Fresh Seasonal Sliced Fruit
\$10 per person
- ▶ Build Your Own Trail Mix
\$9 per person
- ▶ Caprese Skewers with Tomato, Fresh Mozzarella, and Basil Pesto
\$10 per person
- ▶ Southwestern Black Bean Hummus with Tortilla Chips
\$6 per person
- ▶ Hummus, Crisp Vegetables, and Pita Chips
\$8 per person
- ▶ Tortilla Chips, Guacamole, Queso and Salsa
\$10 per person
- ▶ Bacon and Onion Dip with Potato Chips
\$6 per person
- ▶ Chipotle Pimento Cheese with Crackers
\$6 per person
- ▶ Pretzel Bites with Spicy Mustard and Cheese Sauce
\$6 per person

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BREAKS

A LA CARTÉ ITEMS

- ▶ Freshly Brewed Regular Coffee
\$62 per gallon
- ▶ Freshly Brewed Decaffeinated Coffee
\$62 per gallon
- ▶ Fresh Orange, Grapefruit, Apple, or Cranberry Juice
\$45 per gallon
- ▶ Lemonade, Fruit Punch, or Iced Tea
\$44 per gallon
- ▶ Hot Apple Cider
\$47 per gallon
- ▶ Fruit Infused Water
\$36 per gallon
- ▶ Selection of Herbal Teas
\$4 each
- ▶ Assorted Bottled Juices
\$5 each
- ▶ Assorted Soft Drinks
\$5 each
- ▶ Bottled Water
\$5 each
- ▶ Assorted Flavored Sparkling Water
\$5 each
- ▶ Red Bull
\$7 each
- ▶ Whole or 2% Milk
\$3 each
- ▶ Kashi Bars
\$5 each
- ▶ Whole Fresh Fruit
\$4 each
- ▶ Candy Bars
\$5 each
- ▶ Cracker Jacks
\$5 each
- ▶ Individual Bags of Nuts, Snack Mix, and Pretzels
\$4 each
- ▶ Individual Flavored Yogurts
\$4 each
- ▶ Individual Greek Yogurts
\$5 each

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CATERING AT CROWNE PLAZA

LUNCH



LUNCH TO GO

SUBSTITUTE ANY BREAD FOR WHOLE WHEAT WRAP OR GLUTEN FREE BREAD FOR AN ADDITION CHARGE OF \$1.00++ PER PERSON

BOXED LUNCH | \$ 29 per guest

Choice of sandwiches (Maximum of 3)

- ▶ Black Forest Ham and Aged Cheddar Cheese, Crisp Lettuce on Brioche
- ▶ Smoked Turkey Breast, Baby Swiss, Arugula, Cranberry Aioli on Wheat Berry Bread
- ▶ Roast Beef, Caramelized Onion Spread, Crisp Lettuce on a French Roll
- ▶ Albacore Tuna Salad, Mesclun Greens, Sliced Tomato on a Croissant
- ▶ Chicken Salad, Mesclun Greens, Sliced Tomato on a Croissant
- ▶ Cucumber, Lettuce, Sliced Tomato, Avocado, Sprouts on Wheat Berry Bread
- ▶ Broccoli & Kohlrabi Slaw, Feta Cheese, Hummus on a Whole Wheat Wrap

Served with assorted condiments, seasonal fresh whole fruit, potato chips, cookie, and choice of bottled water or soft drink.

If more than three selections are requested, please add an additional \$3.00++ per person per additional selection.

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LUNCH

BUFFET LUNCH

LUNCH BUFFETS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE BETWEEN THE HOURS OF 11 AM AND 2 PM AND ARE DESIGNED FOR 25 OR MORE PEOPLE. IF GROUP IS LESS THAN 25 PEOPLE, A \$150.00 SURCHARGE WILL APPLY. ALL BUFFETS ARE SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ICED TEA. LUNCH BUFFETS ARE NOT AVAILABLE FOR GROUP LESS THAN 15 PEOPLE.

LITTLE ITALY | \$ 29 per guest

- ▶ Antipasto Salad – Romaine, Artichokes, Roasted Red Peppers, Red Onions, and Baby Mozzarella
- ▶ Herbed Penne Pasta
- ▶ Cheese Tortellini
- ▶ Grilled Chicken in Cracked Pepper and Parmesan Cream Sauce
- ▶ Bolognese Sauce
- ▶ Market Fresh Vegetables
- ▶ Toasted Garlic Cheese Bread
- ▶ Cannolis and Tiramisu

FIESTA FEVER | \$ 30 per guest

- ▶ Seasoned Ground Beef
- ▶ Chili Lime Chicken
- ▶ Pork Carnitas
- ▶ Sautéed Peppers and Onions
- ▶ Spanish Rice and Refried Beans
- ▶ Flour and Corn Tortillas
- ▶ Tortilla Chips
- ▶ Shredded Lettuce, Diced Tomato, Sour Cream, Shredded Cheddar Cheese, Salsa, and Guacamole
- ▶ Churros

BLACK MOUNTAIN BBQ | \$ 33 per guest

- ▶ Red Bliss Potato Salad
- ▶ Dill Cole Slaw with White and Purple Cabbage
- ▶ Country Fried Chicken
- ▶ BBQ Pulled Pork
- ▶ Collard Greens, Baked Beans, Mac & Cheese
- ▶ Freshly Baked Rolls
- ▶ Chef's Selection of Assorted Desserts

**Add Chili Con Queso for \$2 per person*

Add Mixed Green or Caesar Salad to any Lunch Buffet for \$3 per person

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BLUE RIDGE | \$ 31 per guest

- ▶ Mixed Greens with Assorted Dressings
- ▶ Roasted Chicken Breast
- ▶ Roast Beef with Natural Gravy
- ▶ Garlic Mashed Potatoes
- ▶ Chef's Selection of Fresh Seasonal Vegetables
- ▶ Freshly Baked Rolls
- ▶ Chef's Selection of Assorted Desserts

MT PISGAH | \$ 37 per guest

- ▶ Baby Spinach, Dried Cranberries, Candied Pecans, Blue Cheese and Assorted Dressings
- ▶ Herb Roasted Chicken Breast
- ▶ *Petite Beef Medallions with Bordelaise Sauce
- ▶ Garlic Mashed Potatoes
- ▶ Wild Rice Blend
- ▶ Chef's Selection of Fresh Seasonal Vegetables
- ▶ Freshly Baked Rolls
- ▶ Chef's Selection of Assorted Desserts

***SOUP AND BAKED POTATO | \$ 33 per guest**

- ▶ Soup du Jour
- ▶ Mixed Green Salad with Assorted Dressings
- ▶ Baked Idaho Potatoes
- ▶ Southwestern Black Bean Chili
- ▶ Beef Pot Roast
- ▶ Steamed Broccoli and Cheddar Cheese Sauce
- ▶ Butter, Sour Cream, Green Onions, Shredded Cheddar Cheese, Bacon Bits, Jalapenos, Sautéed Mushrooms, Sliced Onions, and Croutons
- ▶ Freshly Baked Rolls
- ▶ Chef's Selection of Assorted Desserts

**Soup and Baked Potato Buffet Requires a minimum of 50 people*

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LUNCH

DELI BUFFET

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CLASSIC DELI | \$ 29 per guest

- ▶ Assorted Breads and Wraps
- ▶ Smoked Sliced Turkey, Roast Beef and Smoked Ham
- ▶ Chicken Salad
- ▶ Aged Cheddar, Baby Swiss and American Cheese
- ▶ Crisp Lettuce, Shaved Red Onion, Vine Ripe Tomatoes and Kosher Dill Pickles
- ▶ Baked Red Potato Salad
- ▶ Broccoli and Kohlrabi Slaw
- ▶ Individual Bags of Kettle Chips
- ▶ Assorted Fresh Baked Cookies

WORKING LUNCH | \$ 28 per guest

- ▶ Choice of 3 Assembled Sandwiches from the Boxed Lunch Menu on Page 14
- ▶ Bowl of Seasonal Whole Fruit
- ▶ Individual Bags of Kettle Chips
- ▶ Assorted House Baked Cookies
- ▶ Assorted Soft Drinks
- ▶ Bottled Water

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PLATED LUNCH

PLATED LUNCH INCLUDES ENTRÉE, SALAD, CHEF'S SELECTION OF FRESH MARKET VEGETABLES AND STARCH (**NO ADDITIONAL STARCH WITH LASAGNA), FRESH BAKED ROLLS, DESSERT, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND ICED TEA.

STARTERS

Choose One:

- ▶ Mixed Greens with Cherry Tomatoes and Shredded Carrots served with Assorted Dressings
- ▶ Spinach Salad with Blue Cheese, Candied Pecans, Dried Cranberries, and Bacon served with Assorted Dressings

DESSERTS

Choose One:

- ▶ Chocolate Peanut Butter Pie
- ▶ Southern Pecan Pie
- ▶ New York Cheesecake with Strawberry Topping
- ▶ Chocolate Layer Cake

Add Homemade Soup du Jour for \$4 per guest.

For multiple entrée selections, the highest price becomes the per person price for all selections. If more than two selections are requested, please add an additional \$5.00++ per person per additional selection to the highest priced menu. Final counts for each entrée selection are due 72 business hours prior to the event. Client is responsible for providing place cards with entrée selections along with a master menu list.

ENTRÉES *(Maximum of 2)*

- ▶ Roasted Mushroom Pasta
\$28 per guest
- ▶ Grilled Vegetable Napoleon
\$28 per guest
- ▶ House-made Lasagna with Italian Sausage and Ricotta**
\$28 per guest
- ▶ Southern Fried Chicken
\$32 per guest
- ▶ Salmon with Lemon Caper Butter Sauce
\$34 per guest
- ▶ Herb Marinated Chicken Breast with Natural Jus
\$29 per guest
- ▶ Roasted Pork Chop with Apple Cider Glaze
\$30 per guest
- ▶ Two Petite Filets
\$42 per guest

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CATERING AT CROWNE PLAZA

RECEPTION



RECEPTIONS

RECEPTION PACKAGES

SOUTH OF THE BORDER | \$35 per guest

- ▶ Seven Layer Salad
- ▶ Smoked Turkey Pinwheels
- ▶ Black Bean Pinwheels
- ▶ Beef & Cilantro Empanadas
- ▶ Salsa, Sour Cream, and Guacamole
- ▶ Chili Con Queso
- ▶ Tortilla Chips
- ▶ Churros
- ▶ Salted Caramel Cookies

ITALIAN | \$35 per guest

- ▶ Fresh Seasonal Sliced Fruit Display
- ▶ Ciabatta Bread and Assorted Crackers
- ▶ Breaded Ravioli with Marinara Sauce
- ▶ Seafood Stuffed Mushrooms
- ▶ Basil Marinated Tomatoes
- ▶ Crab Dip
- ▶ Italian Meatballs with Parmesan Cheese
- ▶ Flatbread Pizza
- ▶ Cannoli
- ▶ Assorted Cupcakes

SOUTHERN BBQ | \$37 per guest

- ▶ Vegetable Crudites Display with Herbed Cream Cheese Dip
- ▶ Pulled Pork Sliders
- ▶ Beef Brisket Sliders
- ▶ Buffalo Chicken Wings
- ▶ BBQ Meatballs
- ▶ Nathan's Mini Hotdogs
- ▶ Fried Green Beans
- ▶ Battered Mac and Cheese Nuggets
- ▶ Strawberry Short Cake
- ▶ Assorted Cheesecakes

Reception Packages are based on 90 minutes of continuous service and are designed for 25 or more people.

Beverages are not included.

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RECEPTIONS

CHILLED BITES

HORS D'OEUVRES ARE PRICED PER 50 PIECES. AN ATTENDANT FEE OF \$40 PER ATTENDANT PER HOUR WILL BE ADDED FOR PASSING

HORS D'OEUVRES. ONE ATTENDANT PER 50 GUESTS IS REQUIRED.

- ▶ Caprese Skewers
\$210 per 50 pieces
- ▶ Smoked Trout and Boursin Crostini
\$210 per 50 pieces
- ▶ Smoked Turkey Pinwheels
\$180 per 50 pieces
- ▶ Sliced French Baguettes topped with Goat Cheese, Basil and Sun-dried Tomato
\$180 per 50 pieces
- ▶ Boursin Cheese Chicken Bruschetta with Caramelized Onion
\$180 per 50 pieces
- ▶ Antipasto Skewers
\$240 per 50 pieces
- ▶ Red Bliss Potatoes with Sour Cream and Chives
\$200 per 50 pieces
- ▶ Seared Beef Tenderloin and Horseradish Cream Served on Toast Points
\$260 per 50 pieces
- ▶ Shrimp Salad in Radicchio
\$240 per 50 pieces
- ▶ Shrimp Cocktail
\$320 per 50 pieces
- ▶ Prosciutto Wrapped Melon
\$220 per 50 pieces

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RECEPTIONS

HOT BITES

HORS D'OEUVRES ARE PRICED PER 50 PIECES. AN ATTENDANT FEE OF \$40 PER ATTENDANT PER HOUR WILL BE ADDED FOR PASSING

HORS D'OEUVRES. ONE ATTENDANT PER 50 GUESTS IS REQUIRED.

- ▶ Mini Pigs in a Blanket
\$170 per 50 pieces
- ▶ Chicken Wings with Mild or Hot Sauce
\$195 per 50 pieces
- ▶ Vegetable Spring Rolls
\$170 per 50 pieces
- ▶ Breaded Ravioli with Marinara Sauce
\$170 per 50 pieces
- ▶ Assorted Mini Quiches
\$170 per 50 pieces
- ▶ Spanakopita
\$170 per 50 pieces
- ▶ Cola BBQ Meatballs
\$170 per 50 pieces
- ▶ Chicken Satay
\$190 per 50 piece
- ▶ Pulled Pork Sliders
\$225 per 50 pieces
- ▶ Beef and Cilantro Empanadas
\$195 per 50 pieces
- ▶ Stuffed Mushrooms with Seafood
\$225 per 50 pieces
- ▶ Mini Crab Cakes with Remoulade Sauce
\$255 per 50 pieces
- ▶ Coconut Shrimp served with Sweet Chili Sauce
\$225 per 50 pieces
- ▶ Cheeseburger Sliders
\$235 per 50 pieces
- ▶ Bacon-Wrapped Scallops
\$250 per 50 pieces
- ▶ Ahi Tuna Nachos
\$280 per 50 pieces

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RECEPTIONS

SPECIALTY STATIONS

Specialty Stations are priced per person and based on 60 minutes of continuous service. Individual Reception Stations must be purchased in conjunction with other reception station/items. Stations require a Chef Attendant and are designed for more than 50 people. A Chef Fee of \$150 per station will be added. One Chef per 100 guests is required.

PASTA STATION | \$ 23 per guest

- ▶ Cavatappi, Cheese Tortellini, and Penne Pastas
- ▶ Herb Marinara, Alfredo Sauce, and Pesto
- ▶ Grilled Chicken
- ▶ Italian Sausage
- ▶ Roasted Peppers, Onions and Mushrooms

FAJITA STATION | \$ 26 per guest

- ▶ Grilled, Sizzling Chicken and Beef
- ▶ Flour Tortillas
- ▶ Cheddar Cheese and Sour Cream
- ▶ Guacamole and Pico de Gallo

MAC & CHEESE STATION | \$ 29 per guest

- ▶ Three Cheese Penne
- ▶ Pimento Cheese Rotini
- ▶ Traditional Mac & Cheese
- ▶ Crumbled Bacon, Pulled Pork, Fried Chicken Tenders
- ▶ English Peas, Mushrooms, Caramelized Onions
- ▶ Green Onions, Broccoli, Fried Onions and Breadcrumbs

ICE CREAM SUNDAE STATION | \$ 20 per guest

- ▶ Vanilla, Chocolate, and Strawberry Ice Cream
- ▶ Hot Fudge, Caramel Sauce, Strawberry Topping
- ▶ Bananas, Chopped Nuts, M&M's, Sprinkles, Whipped Cream, and Maraschino Cherries

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RECEPTION

RECEPTION DISPLAYS

DISPLAYS SERVE 50 GUESTS

- ▶ Warm Buffalo Chicken Dip served with Toasted Pita Chips
\$250 each
- ▶ Warm Spinach and Artichoke Dip Served with Toasted French Baguettes and Crackers
\$275 each
- ▶ Crab Dip served with Toasted French Baguettes
\$325 each
- ▶ Hummus Trio: Black Bean, Traditional, and Roasted Red Pepper served with Tortilla Chips
\$250 each
- ▶ Cold Smoked Salmon Display served with Traditional Condiments
\$360 each
- ▶ Shrimp Cocktail Display: Peeled, Deveined, and served with Cocktail Sauce
\$425 each
- ▶ Seasonal Sliced Fruit Display served with Honey Walnut Dip
\$375 each
- ▶ Vegetable Crudites Display served with Herbed Cream Cheese Dip
\$300 each
- ▶ Imported and Domestic Cheese Display served with Fresh Fruit and Assorted Crackers
\$425 each
- ▶ Antipasto Display with Genoa Salami, Capicola, Pepperoni, Mozzarella, Provolone, Roasted Peppers, Marinated Olives, Marinated Mushrooms, and Pepperoncini served with Crostini and Crackers
\$450 each
- ▶ Cupcake Display: Double Chocolate, Red Velvet, Lemon Meringue, Vanilla Bean and Raspberry Filled
\$425 each
- ▶ Mini Dessert Display with Assorted Individual Bite Sized Dessert Selection
\$475 each

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RECEPTIONS

CARVING STATIONS

CARVING STATIONS ARE BASED ON 60 MINUTES OF CONTINUOUS SERVICE. A CARVER FEE OF \$150 PER STATION WILL BE ADDED. ONE CARVER PER 100 GUESTS IS REQUIRED.

*MAPLE GLAZED PORK LOIN

Served with Yeast Rolls, Coriander, and Dijon Aioli
(Serves 50 people)

\$360 each

*APPLE CIDER BRINED TURKEY BREAST

Served with Yeast Rolls and Cranberry Aioli
(Serves 50 people)

\$330 each

*SLOW ROASTED PRIME RIB

Served with Yeast Rolls, Natural Jus, and Horseradish Crème

(Serves 50 people)

\$465 each

*ORANGE BOURBON GLAZED HAM

Served with Yeast Rolls and Whole Grain Honey Mustard

(Serves 50 people)

\$385 each

*ROASTED BEEF TENDERLOIN

Served with Demi Rolls, Pesto Aioli, and Caramelized Onion Smear

(Serves 25 people)

\$450 each

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CATERING AT CROWNE PLAZA

BEVERAGE



PACKAGE BAR

ALL BARS REQUIRE ONE BARTENDER FOR EVERY 75 GUESTS. BARTENDER FEE IS \$150 PER BARTENDER (3 HOUR MINIMUM, \$40 FOR EACH ADDITIONAL HOUR)

1-HOUR HOSTED *(Premium Brands)*

- ▶ New Amsterdam Vodka
- ▶ Jack Daniels
- ▶ Seagram's 7
- ▶ Beefeater Gin
- ▶ Dewars Scotch
- ▶ Bacardi Rum
- ▶ Corazon Tequila Blanco
- ▶ Domestic and Imported Beer
- ▶ House Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Water

\$19 per person per hour

\$9 per person each additional hour

1-HOUR HOSTED *(Crowne Premium Brands)*

- ▶ Crowne Royal
- ▶ Knob Creek Bourbon
- ▶ Bombay Sapphire Gin
- ▶ Glenlivet Scotch
- ▶ Grey Goose Vodka
- ▶ Appleton Rum
- ▶ Milagro Tequila
- ▶ Domestic and Imported Beer
- ▶ Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Water

\$23 per person per hour

\$11 per person each additional hour

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BEVERAGE

CONSUMPTION BAR

CHOICE OF ONE LIQUOR TIER. BEVERAGES ARE CHARGED PER DRINK ON A CONSUMPTION BASIS AND ARE SUBJECT TO A 22% SERVICE CHARGE AND CURRENT SALES TAX. ALL BARS REQUIRE ONE BARTENDER FOR EVERY 75 GUESTS. BARTENDERS FEE IS \$150 PER BARTENDER (3 HOUR MINIMUM, \$40 FOR EACH ADDITIONAL HOUR)

PREMIUM BRANDS | \$9 per drink

- ▶ New Amsterdam Vodka
- ▶ Jack Daniels
- ▶ Seagram's 7
- ▶ Beefeater Gin
- ▶ Dewars Scotch
- ▶ Bacardi Rum
- ▶ Corazon Tequila Blanco

CROWNE PREMIUM BRANDS | \$11 per drink

- ▶ Crowne Royal
- ▶ Knob Creek Bourbon
- ▶ Bombay Sapphire Gin
- ▶ Glenlivet Scotch
- ▶ Grey Goose Vodka
- ▶ Appleton Rum
- ▶ Milagro Tequila

PREMIUM WINE | \$11 per glass

HOUSE WINE | \$9 per glass

IMPORTED/CRAFT BEER | \$7 per drink

- ▶ Blue Moon, Corona, Highland Gaelic Ale, Asheville Shiva IPA, and Stella Artois
- ▶ Non-alcoholic beer available upon request

DOMESTIC BEER | \$6 per drink

- ▶ Bud Light, Coors Light, Michelob Ultra, and Miller Lite

NON-ALCOHOLIC BEVERAGES | \$5 per drink

- ▶ Bottled and Sparkling Water
- ▶ Assorted Soft Drinks

MIMOSA BAR | \$11 each

- ▶ House Sparkling Wine, Orange Juice, and Chef's Selection of Seasonal Juices

BLOODY MARY BAR | \$11 each

- ▶ Bloody Mary Mix, Tomato Juice, Tabasco Sauce, Worcestershire Sauce, Sriracha Sauce, A-1 Steak Sauce, Lemons, Limes, Celery, Olives, Horseradish, and Black Pepper

KEG BEER | \$740 each

- ▶ Domestic, Import, and Craft

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BEVERAGE

CASH BAR

CHOICE OF ONE LIQUOR TIER. BEVERAGE ARE PAID BY THE GUESTS. PRICES INCLUDE SERVICE CHARGE AND CURRENT TAX. CASH BARS REQUIRE ONE BARTENDER FOR EVERY 50 GUESTS. BARTENDERS FEE IS \$150 PER BARTENDER (3 HOUR MINIMUM, \$40 FOR EACH ADDITIONAL HOUR)

PREMIUM BRANDS | \$11 per drink

- ▶ New Amsterdam Vodka
- ▶ Jack Daniels
- ▶ Seagram's 7
- ▶ Beefeater Gin
- ▶ Dewars Scotch
- ▶ Bacardi Rum
- ▶ Corazon Tequila Blanco

CROWNE PREMIUM BRANDS | \$14 per drink

- ▶ Crowne Royal
- ▶ Knob Creek Bourbon
- ▶ Bombay Sapphire Gin
- ▶ Glenlivet Scotch
- ▶ Grey Goose Vodka
- ▶ Appleton Rum
- ▶ Milagro Tequila

PREMIUM WINE | \$14 per glass

HOUSE WINE | \$11 per glass

IMPORTED/CRAFT BEER | \$8 per drink

- ▶ Blue Moon, Corona, Highland Gaelic Ale, Asheville Shiva IPA, and Stella Artois
- ▶ Non-alcoholic beer available on request

DOMESTIC BEER | \$7 per drink

- ▶ Bud Light, Coors Light, Michelob Ultra and Miller Lite

NON-ALCOHOLIC BEVERAGES | \$6 per drink

- ▶ Bottled and Sparkling Water
- ▶ Assorted Soft Drinks

MIMOSA BAR | \$12 each

- ▶ House Sparkling Wine, Orange Juice and Chef's Selection of Seasonal Juices

BLOODY MARY BAR | \$12 each

- ▶ Bloody Mary Mix, Tomato Juice, Tabasco Sauce, Worcestershire Sauce, Sriracha Sauce, A-1 Steak Sauce, Lemons, Limes, Celery, Olives, Horseradish and Black Pepper

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CATERING AT CROWNE PLAZA

DINNER



CAROLINA BBQ BUFFET

DINNER BUFFETS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE AND ARE DESIGNED FOR 50 OR MORE PEOPLE. BUFFETS ARE SERVED WITH FRESHLY BREWED COFFEE, DECAF AND ICED TEA. IF GROUP IS LESS THAN 50 PEOPLE, A \$150 SURCHARGE WILL BE ADDED. DINNER BUFFETS ARE NOT AVAILABLE FOR GROUPS LESS THAN 20 PEOPLE

SALAD SELECTIONS

- ▶ Mixed Green Salad
- ▶ Pasta Salad
- ▶ Cucumber and Tomato Salad
- ▶ Cole Slaw
- ▶ Broccoli and Kohlrabi Slaw

ENTRÉE SELECTIONS

- ▶ Blackened Cod Filet
- ▶ Fried Catfish Filet
- ▶ Western NC Pulled Pork BBQ
- ▶ Herb-marinated Chicken
- ▶ Southern Fried Chicken
- ▶ Coffee-brined, House-smoked Beef Brisket
- ▶ House-smoked Ribs
- ▶ Smoked BBQ Chicken

SIDE SELECTIONS

- ▶ Southern Baked Beans
- ▶ Southern Style Green Beans
- ▶ Macaroni & Cheese
- ▶ Corn on the Cob
- ▶ Cheddar Grits
- ▶ Roasted Sweet Potatoes
- ▶ Collard Greens

BREAD SELECTIONS

- ▶ Southern Biscuits
- ▶ Freshly Baked Rolls
- ▶ Corn Muffins

Buffet includes Hot and Mild BBQ Sauces, Chefs Deep Dish Fruit Cobbler, and Southern Pecan Pie

PRICING OPTIONS:

- | | |
|--|----------------|
| ▶ One Bread, One Salad, One Side and, Two Entrées | \$42 per guest |
| ▶ One Bread, Two Salad, Two Sides and, Two Entrées | \$48 per guest |
| ▶ One Bread, Two Salad, Three Sides and, Three Entrees | \$57 per guest |

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DINNER

DINNER BUFFET

DINNER BUFFETS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE AND ARE DESIGNED FOR 50 OR MORE PEOPLE. BUFFETS ARE SERVED WITH FRESHLY BREWED COFFEE, DECAF AND ICED TEA. IF GROUP IS LESS THAN 50 PEOPLE, A \$150 SURCHARGE WILL BE ADDED. DINNER BUFFETS ARE NOT AVAILABLE FOR GROUPS LESS THAN 20 PEOPLE

SMOKY MOUNTAIN BUFFET | \$ 54 per guest

- ▶ House Salad with Assorted Dressings
- ▶ Broccoli and Kohlrabi Slaw
- ▶ Slow Roasted Bone-in BBQ Chicken
- ▶ *Petite Tenderloin with Sautéed Sweet Onions
- ▶ Baked Potato Bar with Sour Cream, Chives, Bacon, and Cheddar Cheese
- ▶ BBQ Baked Beans
- ▶ Corn on the Cob
- ▶ Freshly Baked Rolls
- ▶ Bourbon Pecan Pie and Bread Pudding

TUSCAN BUFFET | \$ 56 per guest

- ▶ Tomato and Mozzarella Salad with Balsamic Reduction
- ▶ Marinated Mushroom Salad
- ▶ Caesar Salad with Shaved Parmesan and Croutons
- ▶ Chicken Piccata
- ▶ Pork Chop with Garlic Mushroom Demi-glace
- ▶ Garlic Roasted Shrimp in Truffle Butter
- ▶ Pesto Cheese Tortellini
- ▶ Green Beans with Pancetta
- ▶ Thyme Scented Mashed Potatoes
- ▶ Garlic Cheese Bread
- ▶ Tiramisu and Cannolis

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DINNER

DINNER BUFFET

DINNER BUFFETS ARE BASED ON 90 MINUTES OF CONTINUOUS SERVICE AND ARE DESIGNED FOR 50 OR MORE PEOPLE. BUFFETS ARE SERVED WITH FRESHLY BREWED COFFEE, DECAF AND ICED TEA. IF GROUP IS LESS THAN 50 PEOPLE, A \$150 SURCHARGE WILL BE ADDED. DINNER BUFFETS ARE NOT AVAILABLE FOR GROUPS LESS THAN 20 PEOPLE

CROWNE BUFFET | \$ 58 per guest

- ▶ Mixed Greens with Assorted Dressings
- ▶ Bow Tie Pasta Salad with Artichokes, Roasted Red Peppers, Tomato, Red Onion, and Pesto
- ▶ *Filet Mignon served with Wild Mushroom Demi Glace
- ▶ Herb Roasted Bone-in Chicken Breast with Sage Jus
- ▶ BBQ Shrimp with Mustard BBQ Sauce
- ▶ Roasted Baby Potatoes
- ▶ Steamed Broccoli
- ▶ Fresh Vegetable Medley
- ▶ Freshly Baked Rolls
- ▶ Turtle Cheesecake and Chocolate Peanut Butter Pie

***LOW COUNTRY BOIL | \$ 87 per guest**

- ▶ Mixed Green Salad with Assorted Dressings
- ▶ Tomato and Mozzarella Salad
- ▶ Cole Slaw
- ▶ Pasta Salad
- ▶ Shrimp, Sausage, Corn, Potatoes, and Mushrooms
- ▶ Barbeque Chicken Skewers
- ▶ Asparagus
- ▶ Red Rice
- ▶ Strawberry Shortcake

**Enjoy this one-of-a-kind experience as our Louisiana born Chef prepares a traditional Low Country Boil over a propane burner as your guests look on. Low Country Boil requires a minimum of 50 guests.*

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PLATED DINNER

PLATED DINNER INCLUDES ENTRÉE, SALAD, CHEF'S SELECTION OF FRESH MARKET VEGETABLES AND STARCH, FRESH BAKED ROLLS, DESSERT, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND ICED TEA.

SALAD SELECTIONS *(Choose One)*

- ▶ Mixed Greens with Cherry Tomatoes and Shredded Carrots served with Assorted Dressings
- ▶ Caesar Salad with Shaved Parmesan
- ▶ Tomato and Mozzarella with a Balsamic Reduction
- ▶ Spinach Salad with Blue Cheese, Candied Pecans, Dried Cranberries, and Bacon served with Assorted Dressings
- ▶ Field Greens with Goat Cheese, Cherry Tomatoes, and Sweet Onion Vinaigrette

DESSERTS *(Choose One)*

- ▶ Triple Chocolate Mousse with Assorted Berries
- ▶ Chocolate Torte with Fresh Seasonal Berries
- ▶ Turtle Cheesecake with Caramel Sauce
- ▶ Key Lime Pie
- ▶ Bourbon Pecan Pie
- ▶ Caramel Apple Pie

ENTRÉE SELECTIONS *(Maximum of 2)*

- ▶ Chicken Marsala with Wild Mushroom Demi
\$38 per guest
- ▶ Herb Marinated Chicken Breast with Natural Jus
\$39 per guest
- ▶ Caribbean Pork Loin with Sweet Mango Glaze
\$41 per guest
- ▶ Bone-in Pork Chop with Curried Apple Chutney
\$45 per guest
- ▶ Local Mountain Trout with Crab Stuffing and Lemon Hollandaise
\$46 per guest
- ▶ Shrimp and Grits with Tasso Gravy
\$46 per guest
- ▶ 12 Ounce Ribeye with Caramelized Onions
\$57 per guest
- ▶ 8 Ounce Filet Mignon
\$64 per guest
- ▶ Roasted Mushroom Pasta
\$39 per guest
- ▶ Vegetable Napoleon
\$39 per guest

ENTRÉES CONTINUE *(Next Page)*

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PLATED DINNER

PLATED DINNER INCLUDES ENTRÉE, SALAD, CHEF'S SELECTION OF FRESH MARKET VEGETABLES AND STARCH, FRESH BAKED ROLLS, DESSERT, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ICED TEA.

DUO ENTRÉES *(Maximum of 2)*

- ▶ Chicken Breast and Petite Filet Mignon, Bourbon and Foraged Mushroom Reduction
\$57 per guest
- ▶ Apple Cider Glazed Chicken Breast and Atlantic Salmon with Dill Hollandaise
\$57 per guest
- ▶ Crab Cake Crusted Petite Filet Mignon, Béarnaise
\$64 per guest
- ▶ Jumbo Gulf Shrimp and Beef Tenderloin, Sauce Au Poivre
\$67 per guest

All steaks served medium rare to medium temperature.

Add Homemade soup du Jour for \$4 per guest

For multiple entrée selections, the highest price becomes the per person price for all selections. If more than two selections are requested, please add an additional \$7.00++ per person per additional selection to the highest priced menu. Final counts for each entrée selection are due 72 business hours prior to the event. Client is responsible for providing place cards with entrée selections along with a master menu list.

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CATERING AT CROWNE PLAZA

MEETINGS PACKAGES



MEETING PACKAGES

FULL DAY MEETING PACKAGE

BREAKFAST BUFFET

- ▶ Seasonal Sliced Fruit
- ▶ Scrambled Eggs with Fresh Herbs
- ▶ Choice of Applewood Smoked Bacon, Pork Sausage Links or Vegetarian Sausage
- ▶ Choice of Home Fries, Homestyle Grits or French Toast with Maple Syrup
- ▶ Freshly Baked Biscuits
- ▶ Chilled Orange and Cranberry Juice
- ▶ Regular and Decaffeinated Coffee
- ▶ Herbal Teas

AFTERNOON BREAK

- ▶ Choose from one of our composed breaks on pages 10-11 of this menu.

\$118 per guest

LUNCH BUFFET

- ▶ Choose from one of our many lunch buffet options on pages 16-18 of this menu.

ALL-DAY BEVERAGE SERVICE

- ▶ Freshly Brewed Coffee and Decaf
- ▶ Selection of Herbal Teas
- ▶ Assorted sodas and bottled water

MEETING ROOM

- ▶ Meeting Room Rental for one general session room
- ▶ Audio Package including appropriate number of screens based on the meeting room size, projectors and house sound patch for one general session room
- ▶ One Flip Chart with Markers

Package requires a minimum of 25 people

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MEETING PACKAGES

HALF DAY MEETING PACKAGE

BREAKFAST BUFFET

- ▶ Seasonal Sliced Fruit
- ▶ Scrambled Eggs with Fresh Herbs
- ▶ Choice of Applewood Smoked Bacon, Pork Sausage Links or Vegetarian Sausage
- ▶ Choice of Home Fries, Homestyle Grits or French Toast with Maple Syrup
- ▶ Freshly Baked Biscuits
- ▶ Chilled Orange and Cranberry Juice
- ▶ Regular and Decaffeinated Coffee
- ▶ Herbal Teas

\$87 per guest

BOXED LUNCH

- ▶ Choose from one of our many lunch boxed options on page 15 of this menu.

HALF-DAY BEVERAGE SERVICE

- ▶ Freshly Brewed Coffee and Decaf
- ▶ Selection of Herbal Teas
- ▶ Assorted sodas and bottled water

MEETING ROOM

- ▶ Meeting Room Rental for one general session room
- ▶ Audio Package including appropriate number of screens based on the meeting room size, projectors and house sound patch for one general session room
- ▶ One Flip Chart with Markers

Package requires a minimum of 25 people

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CATERING POLICIES

CATERING POLICIES

MENU SELECTION

These menus have been created by our culinary and catering teams exclusively for the Crowne Plaza Resort Asheville. In order to ensure the availability of all chosen items, your menu selections must be submitted to your Crowne Meetings Director/Catering Manager six weeks prior to your function date. Food and beverage menu selections cannot be changed within 72 hours of the event. Should you choose to select more than one entrée to be served (no more than two), the per person price charged will be that of the highest priced entrée. No food or beverage may be brought into the resort from outside sources. Groups that do not adhere to this policy will be charged for all items brought into the resort at the Crowne Plaza catering rates. In accordance with legal and food safety guidelines, no food can be released to guests after the event.

MENU PRICING

A taxable service charge and applicable North Carolina state sales tax will be added to all food and beverage prices. Menu items and pricing subject to change based on market fluctuations and product availability.

BEVERAGES

All beverages are arranged through your Crowne Meetings Director/Catering Manager. As a licensee, the Crowne Plaza is responsible for abiding by the North Carolina Alcohol Beverage Commission regulations. It is our policy that no alcoholic beverages are brought onto the resort property from outside sources. We are pleased to offer bar setups for Hospitality Suites; however, a bartender must always be present when liquor is being served (additional fee applies).

FUNCTION GUARANTEES

The final number of guests attending your event(s) is required no less than 72 hours prior to event date. This number is not subject to reduction. An increase of up to 5% is permitted 24 hours prior to your event. Banquet charges will be based on your guarantee, or the actual number of guests served, whichever is greater. If a final number is not received, your Crowne Meetings Director/Catering Manager will use the expected number of guests on the Banquet Event Order as your guarantee.

OUTDOOR FUNCTIONS

All outdoor functions require an additional setup fee and are weather permitting. In the event of a 30% or more inclement weather forecast, the resort reserves the right to decide four hours in advance of any function as to whether it should be moved indoors. All entertainment that is outside of the resort must conclude no later than 8:00 p.m. This is in accordance with local ordinances and out of respect for our neighbors and resort guests. All tented outdoor events require permits through the City of Asheville at additional charges. If attendance is under 50 guests, a \$150 surcharge will be added.

FUNCTION LOCATION

Banquet and meeting rooms are assigned according to the anticipated number of guests. If the number of attendees fluctuates, the resort reserves the right to re-assign the banquet or meeting room accordingly. The resort also reserves the right to charge an additional labor fee for room setups with extraordinary requirements and/or last-minute changes.

DECORATIONS AND SPECIAL ARRANGEMENTS

Your Crowne Meetings Director/Catering Manager is available to assist you with your decoration's requirements. They can arrange for your flowers, ice carvings, photographers, audio/visual equipment, music and entertainment at the group's expense. If your group would like to display banners, signs, etc., please consult your Crowne Meetings Director/Catering Manager prior to arrival as the resort does not allow anything to be affixed to walls, ceilings or floors with tape, nails or staples. If your group has contracted an outside company to decorate your banquet or meeting room, please inform them of the Crowne Plaza's rules and regulations.