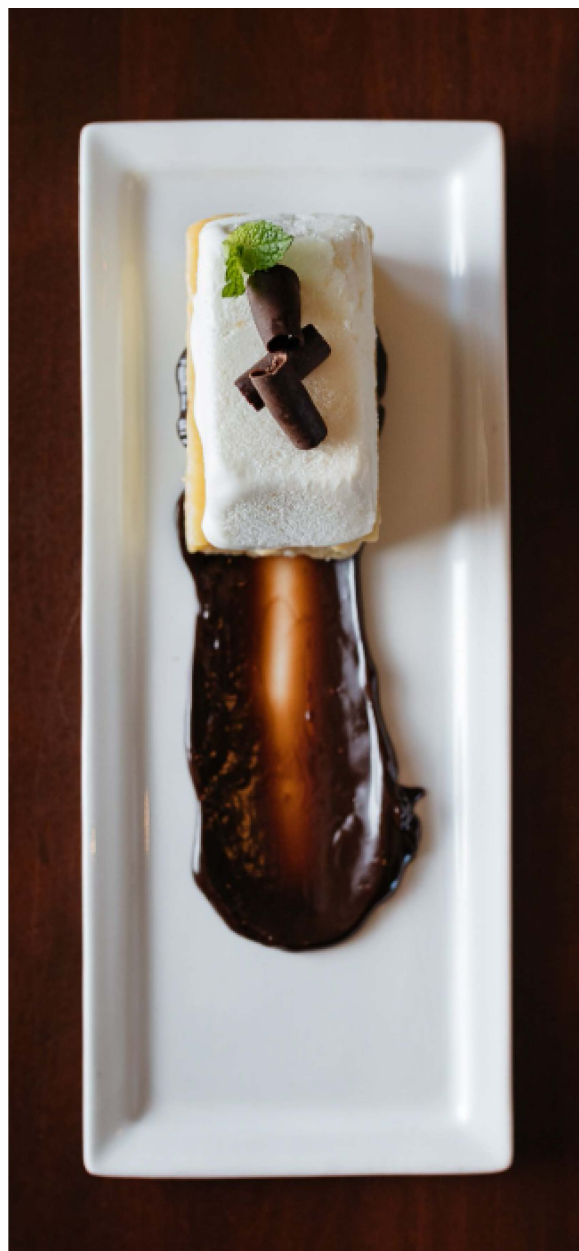


Private Event Menu





MEETING PACKAGES

**All packages are priced per person with a minimum of 15 guests*

The Producer | \$86

BREAKFAST:

- Sliced fresh seasonal fruits and berries
- Freshly baked muffins and Danish pastries
- Orange and apple juice
- Coffee and hot tea
- Refreshments are refilled during meeting

LUNCH:

- Conductor's Lunch Buffet (Pre-made deli sandwich buffet) see page 4

AV EQUIPMENT:

- LCD projector with screen
- One flipchart and markers
- Wireless handheld or lavalier microphone
- Includes 3 power strips

The Executive | \$106

BREAKFAST:

- Chilled fruit juices
- Pastries and muffins
- Scrambled eggs
- Choice of one: ham, bacon or sausage links
- Cheesy skillet potatoes
- Biscuits and gravy
- Granola bars
- Yogurt
- Fresh cut fruit
- Refreshments are refilled during meeting

LUNCH:

Choice of one of the following options:

- Conductor's Lunch
- Ole Ole Buffet
- That's Amore Buffet
- The Director's Buffet
- Light and Healthy Lunch

AV EQUIPMENT:

- LCD projector with screen
- (1) flip-chart and markers
- Wireless handheld or lavalier microphone
- Includes 5 power strips

CHOOSE A JOHNNY'S FEATURED BREAK

INCLUDED: (see page 4)

Choice of one Sweet, Salty or Healthy Choice

**Upgrade to Premium Theme Break for \$10 per person. Southwest or Smart Vegan*

BREAKFAST BUFFETS

**All packages are priced per person with a minimum of 15 guests*

Nice & Easy | \$32

- Chilled fruit juices
- Pastries and muffins
- Scrambled eggs
- Choice of one: ham, bacon or sausage links
- Cheesy skillet potatoes
- Biscuits and gravy

The Entertainer | \$38

- Chilled fruit juices
- Pastries and muffins
- Fresh cut fruit
- Choice of one: Scrambled eggs or Italian eggs with herbs and cheese
- Choice of two: Ham, bacon or sausage links
- Cheesy skillet potatoes
- Biscuits and gravy

THE GRAND RIVIERA \$45

- Chilled fruit juices
- Pastries and muffins
- Fresh cut fruit
- Italian scrambled eggs with herbs and cheese
- Choice of two: Ham, bacon or sausage links
- Cold Smoked Salmon Display with capers, minced red onion, fresh dill sprigs, cracked pepper, whipped cream cheese, mini bagels, lemon wedges
- Italian scrambles eggs with herbs and cheese
- Cheesy skillet potatoes
- Freshly baked bread pudding

INCLUDES:

Johnny's Benedict Sampler station grilled to order.

- English muffins, poached egg, choice of Canadian bacon, shaved prosciutto or ham.
- Hollandaise, Tarragon Bearnaise, sundried tomato pesto hollandaise

ENHANCED TOPPINGS:

- Sautéed spinach, copped bacon, asparagus, artichokes, smoked salmon, grilled peppers and onions, sautéed mushrooms, and diced tomatoes.

**Requires one Chef attendant per 50 guests with \$50 fee for 3 hours.*

**All Breakfast items will be removed by 10:30am unless prior arrangements have been made.*

BREAKFAST

Pricing is per person

CONTINENTAL BREAKFAST I \$28

- Orange and apple juice
- Pick one: cranberry, grapefruit or tomato juice
- Sliced fresh seasonal fruits and berries
- Assortment of freshly baked pastries
- Breakfast bars
- Assorted individual yogurts
- Coffee and hot tea

BREAKFAST ENHANCEMENTS

The following enhancements can be added to the offerings to the left. Enhancements are priced per item & per person.

Add \$8

- Breakfast cereals with milk and whole bananas
- Assorted sliced fruit
- Warm Cinnamon rolls
- Cheesy skillet potatoes

Add \$9

- Yogurt, berry and granola parfait

Add \$10

- Bacon, sausage and scrambled eggs with herbs and cheese
- Egg and bacon croissant sandwich
- Sausage and biscuit sandwich
- Breakfast burrito

Chef Action Station

Take your breakfast or brunch over the top with one of our Maestro's Stations. Stations are only offered in conjunction with your main breakfast menu, not available as an individual menu. All guests in party will be surcharged for Chef Action Station regardless of participation/ usage amounts.

- Requires one Chef attendant per 50 guests with an additional \$50 charge for two hours.
- Omelet station - \$13
- Pancake and French toast station - \$13
- Johnny's Benedict Sampler station - \$15
Griddled to order English muffins, poached egg, choice of Canadian Bacon, shaved prosciutto, ham. Hollandaise, Tarragon Bearnaise, sundried tomato pesto hollandaise.

Enhanced Toppings: Sautéed spinach, chopped bacon, asparagus, artichokes, smoked salmon, grilled peppers & onions, sautéed mushrooms, and diced tomatoes.

**All Breakfast items will be removed by 10:30am unless prior arrangements have been made.*





AM/PM BREAKS

Food is portioned and prepared for 1.5 hour service per break

Pricing is per person

JOHNNY'S FEATURE BREAKS

Sweet | \$20

- Assorted cookies and dessert bars
- Sweet Trail Mix
- Assorted fresh cut fruit with chocolate dipping sauce

Salty | \$20

- Assorted Kettle Chips
- Party mix, assorted nuts and dried fruits
- Pretzels and Popcorn

Healthy Choice | \$22

- Assorted fresh cut fruit
- Assorted yogurt
- Assorted Granola bars
- Fresh cut vegetables with Hummus or Ranch dip

JOHNNY'S PREMIUM THEME BREAKS

Southwest | \$25

- Cheese Quesadilla
- Salsa Trio Sampler (Pico De Gallo, Guacamole, Salsa Verde) with Crisp Tortilla Chips
- Assorted Cookies and bars

Smart Vegan | \$23

- Hummus Trio Sampler (Olive, Fresh Spinach, Roasted Red Pepper) with Pita Chips
- Salsa Trio Sampler (Pico De Gallo, Guacamole, Salsa Verde) with Crisp Tortilla Chips
- Fruit and Berry platter

HAPPY HOUR

All American Break | \$44

*Minimum 15 people

- House-made sausage bread
- Chicken tenders with honey mustard sauce
- Johnny's chicken quesadilla with jalapeno peppers, shredded Cheddar cheese, sour cream, salsa and guacamole
- Fresh cut vegetables with ranch dip
- Spinach artichoke dip with house chips
- Chips and salsa

ALA CARTE SELECTIONS

- Coffee and Hot tea | \$60 per gallon
- Seasonal Fresh fruit | \$6 each
- Individual yogurts | \$8 each
- Assorted muffins & pastries \$36 per dozen
- Assorted freshly baked cookies or brownies | \$40 per dozen
- Cereal and breakfast bars | \$7 each
- Bottled water | \$5 each
- Assorted soft drinks | \$7 each
- Assorted Fresh Juice | \$25 per craft
- Deviled eggs | \$36 per dozen
- Hard boiled eggs | \$30 per dozen
- Assortment of Kettle Chips \$7 per person
- Fresh cut fruit bowl | \$11 per person
- Fresh cut vegetables with Ranch dip | \$12 per person
- Bagels with assorted flavored cream cheese | \$40 per dozen
- Popcorn | \$8 per person
- Mixed nuts | \$15 per person

All Day Beverage Station \$22 per person

- Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water

BUFFET LUNCH

Pricing is per person

For groups of 15 or more. Ice Tea and Infused Water Included in all Buffets

Conductor's Lunch | \$48

Sandwiches:

- **Turkey Swiss** - sliced roasted turkey with Swiss cheese, honey mustard and sliced granny-smith apple on multi-grain bread
- **Tomato focaccia** - balsamic grilled zucchini, oven roasted squash, red and green peppers, and pesto on oven roasted tomato focaccia
- **Roast beef Cheddar** - sliced roasted top round of beef, sharp Cheddar cheese, arugula and horseradish aioli on a Croissant
- **Italian hoagie** - prosciutto, ham, pepperoni, Provolone cheese with crisp iceberg lettuce, tomato, oil and vinegar with fresh herbs on a soft hoagie roll
- **Caesar salad**, cucumber tomato and feta cheese salad, house salad and sliced fresh seasonal fruits and berries
- Chef 's daily soup selection
- Kettle Chips
- Freshly baked cookies

Ole Ole Buffet \$50

- Southwest Caesar Salad - Roasted Corn, Beans, Crispy Tortilla Strips and Chipotle-Caesar Dressing
- Chips station with assorted salsa's and queso
- Chicken Fajitas and Beef Fajitas
- Pico de Gallo, Salsa Verde, Sour Cream and Guacamole
- Spanish Rice
- Choice of: Charro Beans, black beans or Refried Beans
- Flour and Corn Tortillas
- Tres Leches Cake

That's Amore Buffet | \$50

Choice of two:

- Lasagna
- Penne with chicken and garlic cream sauce
- Cavatappi with red sauce and sausage

INCLUDES:

- Chef daily soup selection
- Caprese salad: plum tomatoes with fresh Mozzarella and sweet basil
- Caesar salad with herbed croutons, Parmesan cheese and Caesar dressing
- Sliced fresh seasonal fruits and berries
- Grilled vegetables with olive oil drizzle
- Freshly baked bread
- Tiramisu and Limoncello cake

The Director's Buffet | \$60

INCLUDES:

- Caesar and house salad, pasta salad, sliced fresh seasonal fruits and berries
- Chef daily soup selection
- Fresh baked bread
- Chocolate Lava cake and Turtle Cheesecake

Choice of two:

- Chicken DeBurgo
- Teriyaki Salmon
- Pork Ribs
- Beef filet tip skewer

Choice of two:

- Garlic Mashed Potatoes
- Skillet Potatoes
- Truffled Brussel Sprouts
- Fresh Green Beans with almonds

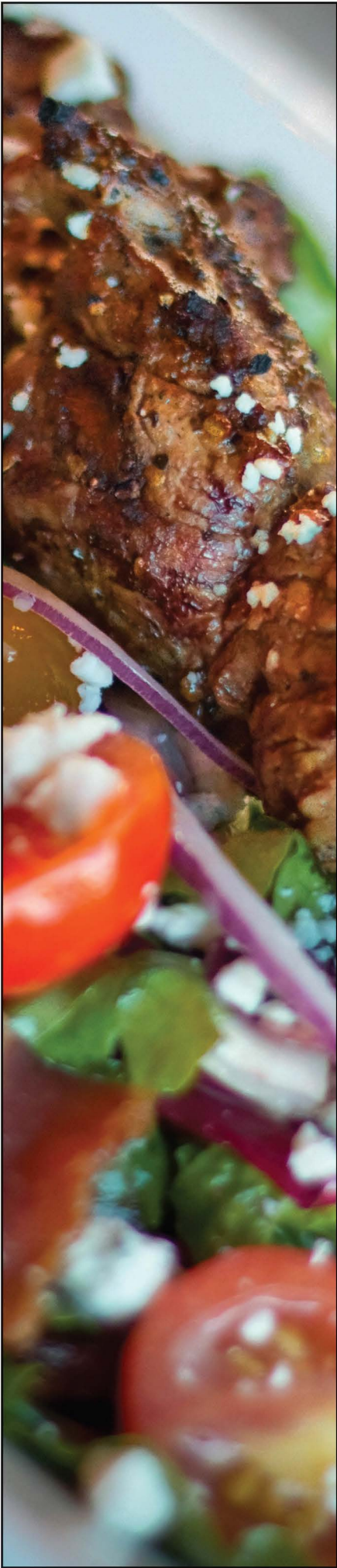
Light and Healthy Lunch | \$45

Gluten Sensitive

- Johnny's house salad without croutons
- Sliced Fresh Seasonal Fruits and Berries
- Caprese salad: plum tomatoes with fresh Mozzarella and sweet basil
- Seasonal fresh vegetables
- Johnny's Wild Rice Pilaf

Choice of two:

- Grilled Chicken Breast, Tomato Basil Sauce
- Johnny's Cedar Planked Salmon with Apricot Butter
- Beef filet tip skewer DeBurgo Sauce



PLATED LUNCHES

Entrees include infused water and iced tea. Pricing is per person.

THE PICKET FENCE \$38

All sandwiches are served with homemade kettle chips

Turkey, Bacon, Avocado

Grilled Sourdough, herb mayo, Swiss cheese

Supper Club Spinach Salad Wrap

Hot bacon dressing, sun-dried tomatoes, pecans, prosciutto, hard cooked egg

Chicken Caesar Salad Wrap

Romaine, homemade Caesar dressing, croutons, and Parmesan cheese

Grilled Chicken Panini

Olive oil & garlic marinated grilled chicken breast, melted Mozzarella cheese, tomato, red onion, herb mayo

Clubhouse BLT

Thick-cut smoked bacon, garden fresh tomatoes, leaf lettuce, more bacon, mayo, grilled sourdough

Roast Beef Cheddar

Sliced roasted top round of beef, sharp Cheddar cheese, arugula, and horseradish aioli on soft Kaiser Bun

Chicken Parmigiano

Parmesan breaded chicken breast, marinara, Mozzarella cheese, served with pasta marinara

BOXED LUNCH \$28

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- Caprese Wrap

CROWNE LUNCH \$40

House Salad included in entree

Johnny's Lasagna Meat Sauce

Layered pasta, seasoned Ricotta cheese, plum tomato and meat sauce, Mozzarella cheese

Johnny's Ultimate Italian Beef Sandwich

Shaved prime rib, grilled peppers and onions, spicy Giardineire, Provolone cheese, served with homemade kettle chips

Teriyaki Salmon

Petit filet of Atlantic salmon, char-broiled teriyaki style, served with broccolini

Top Sirloin

Certified Angus Beef 6 oz. top sirloin steak, grilled, topped with Parmesan crust, served with garlic mashed potatoes

Linguine Pasta Basilico

Fresh basil, garlic, tomatoes

PORTIFINO LUNCH \$44

House salad included with entree

Steak Tribute Salad

Skewer of filet tips, bistro greens, Gorgonzola cheese, Roma tomatoes, bacon, Johnny's Tribute dressing

Portabella Steak Sandwich

Charbroiled top sirloin, grilled ciabatta, sauteed portabellas, crispy fried onions, Gorgonzola cheese, herb mayonnaise

Lunch Filet Mignon 6 oz

Charbroiled tenderloin, with Demi-Glace

Drunken Steak 6 oz

Top sirloin marinated in Samuel Adams, special herbs, on garlic cream sauce

Linguine, Shrimp & Arugula

Lemon butter, cherry tomatoes, fresh arugula



HORS D'OEUVRES

*Each selection is priced per piece and served displayed.
For parties of 25 or more all selections can be served butler style upon request.*

COLD HORS D'OEUVRES

- Sundried tomato and goat cheese on bruschetta \$6
- Crab and sliced avocado on toast \$7
- Caprese salad skewers \$4
- Ceviche shooters \$7
- Shrimp cocktail shooters \$7
- Cucumber Rounds, Chilled Crab Salad and Roasted Red Peppers \$7
- Fresh Strawberry, Mint, Cracked Pepper, Boursin \$4
- Assorted Vegetable shooter with ranch \$5
- Antipasto Kabobs \$7
- Fresh Fruit Kabobs \$7

HOT HORS D'OEUVRES

- Sage Chicken wrapped with prosciutto \$6
- Petite crab cake with roasted pepper remoulade \$7
- Coconut shrimp \$7
- Bangin' shrimp \$7
- Thai chicken skewers with peanut sauce \$7
- Bacon wrapped shrimp \$8
- Steak deBurgo skewers \$8
- Arancini crisp risotto ball with Marinara \$5
- Chicken or Beef Empanada \$8
- Beef or Vegetable Wellington \$6
- Tofu Teriyaki \$6

RECEPTION DISPLAYS

Prices listed per person minimum 25 guests

Crudites | \$15

Fresh garden vegetables with pita quarters and our homemade vegetable dip.

Artisanal Cheeses | \$18

Boursin, Sharp Cheddar, Dill Havarti, aged Monterey Jack, Gorgonzola, Brie, grilled pears, strawberries, dried peaches, with red and green table grapes and assorted crackers and artisan breads.

Fresh Fruit | \$15

Cantaloupe, honeydew, watermelon, pineapple, kiwi, papaya, strawberries, mango, star fruit served with honey yogurt.

Antipasto | \$22

Salami, prosciutto, cappocollo, pastrami, Provolone, smoked Gouda, Fontina, Gorgonzola, balsamic grilled vegetables, pepperoncini and specialty olives with rustic Italian bread.

LATE NIGHT SNACKS

Prices listed per person minimum 25 guests

Assorted Pizzas | \$11 per person

Meat: Pepperoni, Sausage, Chicken, Beef

Veggies: Mushrooms, Green Peppers, Onion, Olives, Sun Dried Tomatoes

Johnny's Sausage Bread | \$11 per person

Beef Sliders | \$9.00 per person

Beef or Chicken Quesadillas with sour cream and salsa | \$10 per person



PLATED DINNERS

*All plated dinner selections are served with fresh baked bread,
Johnny's family style salad, coffee and hot tea.*

Pricing is per person

DINNER STARTERS

Soup or family style house salad bowl mixed greens, tomatoes, black olives, pepperoncini peppers, red onion and croutons with balsamic vinaigrette.

Other salad options:

House Salad | \$7

Caesar | \$8

Hearts of romaine, Parmigiana Reggiano, garlic croutons and classic Caesar dressing.

Waldorf Salad | \$8

Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans and Waldorf dressing.

Warm Goat Cheese Salad | \$9

Crisp greens, pecan crusted goat cheese, apple, carrots, Gorgonzola cheese and balsamic vinaigrette.

SOUP | \$13

Minestrone, French Onion Soup, Roasted Tomato Bisque

APPETIZERS

Shrimp Bruschetta | \$16

Grilled focaccia topped with fresh Roma tomatoes, onions, olive oil, basil and Chevre goat cheese.

Crab Cake | \$22

Sauteed & served with Remoulade sauce.

Classic shrimp cocktail | \$21

Bacon wrapped shrimp | \$21

VEGETARIAN OPTION

Cheese Ravioli | \$44

Ravioli, basil pesto, parmesan cheese and Johnny's marinara sauce
Contains egg and cheese.

Tofu Teriyaki | \$38

Tofu Teriyaki style served with white rice and broccolini

Vegetable Wellington | \$40

Baked Pastry filled with Duxelle of Mushrooms, Garlic Spinach, Roasted

Red Peppers, cheese and Potatoes. Served with Chimichurri Sauce and Roasted Vegetable. *Contains egg and cheese.*

POULTRY

Chicken Saltimbocca | \$44

Breast of chicken stuffed with Provolone cheese and fresh sage and wrapped in prosciutto. Served with Fingerling potatoes.

Tuscan Chicken | \$45

Breast of chicken stuffed with prosciutto and Provolone cheese baked in a light bread-crumbs coating and served with a vodka tomato cream sauce. Served with a side of smoked bacon wrapped asparagus and Boursin cheese whipped potatoes.

Chicken Piccata | \$46

8oz Chicken breast dredged in flour and sautéed in lemon, butter, white wine, capers and red onion. Served with garlic whipped potatoes and fresh vegetables

Blackened Grilled Chicken Breast | \$46

Chicken Breast Supreme brined and charred on the grill, pan roasted Yukon Gold Potatoes, Broccolini, Dijon Cream.



PLATED DINNERS

*All plated dinner selections are served with fresh baked bread,
Johnny's family style salad, coffee and hot tea.
Pricing is per person*

SEAFOOD

Cedar Planked Salmon | \$45

Served with toasted almond wild rice and apricot butter.

Honey Madeira Glazed Salmon | \$47

Shiitake Mushrooms, Black Sesame Seed, Zucchini Pearls, Haricots Vert with toasted almonds.

Garlic-Herb Grilled Mahi Mahi | \$60

Marinated in lemon, olive oil, garlic and spices, Lemon-Butter Sauce, Rich parsnip puree, chives, Parmesan fingerling potatoes.

Seared Scallops, Risotto Cake and Pancetta | \$58

Pan Seared Scallops, seasonal mix of seasonal vegetables, spring onions, asparagus. Crisp Pancetta and Sundried Tomato Risotto Cake.

Garlic Seared Prawns, Tarragon

Tomato Butter | \$60

Marinated in lemon, olive oil, garlic and spices, thyme parsnip puree, chives, roasted baby carrots and fingerling potatoes

MEAT

Double Stuffed Pork Chops | \$52

Twin pork chops stuffed with goat cheese, spinach and pine nuts with Madeira sauce.

Parmesan Crusted New York

Steak | \$58

Char-broiled with a Parmesan butter crust and mini Cheese skillet potato and roasted root vegetables; parsnip, carrot, onion, turnip, purple potato.

Filet of Beef Wellington | \$60

6 oz. filet, sun dried tomato and mushroom duxelle wrapped in prosciutto and baked in puff pastry resting atop Bordelaise sauce. Served with creamed spinach potatoes.

10 oz Filet Mignon | \$65

Center cut tenderloin with cabernet demi glaze. Roasted Fingerling Potatoes and Haricots Vert.

Steak Newburg | \$62

9 oz top sirloin stuffed with lobster, crab and shrimp. Topped with lobster Newburg sauce and served with skillet potatoes.



PLATED DINNERS

*All plated dinner selections are served with fresh baked bread,
Johnny's family style salad, coffee and tea.
Pricing is per person.*

JOHNNY'S FAVORITE DUOS

Duos may be customized upon request.

Mediterranean Duo | \$60

Top sirloin paired with a chicken breast stuffed with prosciutto and Provolone cheese baked in a light breadcrumb breading and served with a vodka tomato cream sauce. Served with a side of smoked bacon wrapped asparagus.

Parmesan Crusted Top Sirloin and Chicken Saltimbocca | \$65

Breast of chicken stuffed with Provolone cheese and fresh sage, wrapped in prosciutto accompanied by a Parmesan crusted top sirloin. Served with haricot verts.

Parmesan Crusted Top Sirloin and Cedar Planked Salmon | \$75

Atlantic salmon fillet roasted on a cedar plank and basted with an apricot butter accompanied by a Parmesan crusted top sirloin. Served with asparagus.

Steak and Shrimp Diane | \$68

6 oz filet topped with Dijon mustard and brandy sauce accompanied by 3 grilled shrimp with Boursin whipped potatoes.

DINNER BUFFETS

"Some Like It Hot" Buffet | \$75

Includes:

- House salad
- Garlic mashed potatoes
- Seasonal fresh vegetables

Choice of two:

- Cedar planked salmon
- Chicken Saltimbocca
- Smothered beef steak tips

Talk of the Town | \$75

Includes:

- Roasted tomato bisque
- House salad and fresh baked bread

Choice of two:

- Black Angus carved rib roast
- Garlic-Herb Grilled Mahi Mahi marinated in lemon, olive oil, garlic and spices, Lemon-Sage Sauce
- Carved Beer Brined Pork loin with Apricot Chutney

Choice of two:

- Garlic mashed potatoes
- Fingerling potatoes
- Seasonal fresh vegetables

Choice of two:

- Steamed broccolini
- Sautéed asparagus
- Roasted Brussel Sprouts

CARVING STATIONS

Ham | \$550

(Serves approximately 50)

Lavender honey glazed ham with Maker's Mark bourbon sauce.

Turkey | \$575

(Serves approximately 30)

Rosemary roasted turkey breast with cranberry pear relish and whole grain mustard.

Pork Loin | \$550

(Serves approximately 30)

Beer brined pork loin with apricot chutney.

Tenderloin | \$675

(Serves approximately 30)

Roast tenderloin of beef with caramelized onion relish and Sterling cabernet reduction.

Standing Rib Roast | \$575

(Serves approximately 18)

Slow roasted rib roast, served with au jus and horseradish cream sauce.



PLATED DESSERTS

Pricing is per person. There will be a plating fee of 2.00 per person for any dessert brought in.

Turtle Cheesecake | \$11

White chocolate cheesecake topped with chocolate ganache, creamy caramel and chopped pecans.

Johnny's Tiramisu Cake | \$12

Ladyfingers dipped in espresso and rum, mascarpone cheese blended with amaretto and whipped cream served in a chocolate ganache piecrust.

Creme Brulee | \$10

Sweet cream, egg yolks, vanilla and sugar baked into a smooth custard, with caramelized sugar.

Limoncello Cake | \$10

Citrus cake layered with raspberry preserves, fresh lemon custard and fresh berries.

Roasted Banana

Cheesecake | \$11

Topped with brulee of fresh banana and a salted rum butterscotch sauce.

COCKTAIL PARTY DESSERTS SMALL PORTIONS

Ask about smaller portions of our homemade desserts with special pricing available.



BEVERAGE OPTIONS

Bartender fee of \$150 per bartender for the first five hours.

Each additional hour is \$50 per hour per bartender.

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines.

If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive.

Special note regarding bar arrangements:

Crowne Plaza & Johnny's Italian Steakhouse is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the Local State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.

SILVER LEVEL BAR

Smirnoff vodka, J & B scotch, Jim Beam, Canadian Club whiskey, Beefeater gin, Jose Cuervo Gold tequila, Bacardi Superior rum, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

| | Host Bar | Cash |
|---------------------|----------|------|
| Silver | \$9 | \$10 |
| Martini | \$12 | \$13 |
| Double | \$11 | \$12 |
| Domestic Beer | \$6 | \$7 |
| Imported Beer | \$7 | \$8 |
| Wine by the glass | \$8 | \$9 |
| Soft drinks & Juice | \$5 | \$6 |
| Bottled Water | \$5 | \$6 |

GOLD BAR LEVEL

Tito's vodka, Dewar's White Label scotch, Jack Daniel's bourbon, Crown Royal, Beefeater gin, Jose Cuervo tequila, Captain Morgan, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

| | Host Bar | Cash |
|-------------------|----------|------|
| Gold | \$10 | \$11 |
| Martini | \$13 | \$14 |
| Double | \$12 | \$13 |
| Domestic Beer | \$6 | \$7 |
| Imported Beer | \$7 | \$8 |
| Wine by the glass | \$8 | \$9 |

PLATINUM BRANDS

Ketel One vodka, Johnnie Walker Red scotch, Knob Creek bourbon, Crown Royal, Tanqueray gin, Jose Cuervo 1800 Gold tequila, Captain Morgan rum, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

| | Host Bar | Cash |
|-------------------|----------|------|
| Platinum | | \$12 |
| Martini | | \$15 |
| Double | \$13 | \$16 |
| Domestic Beer | \$6 | \$7 |
| Imported Beer | \$7 | \$8 |
| Wine by the glass | \$8 | \$9 |

BEER, WINE & CHAMPAGNE

- Keg beer | \$425 per keg (domestic beer)
- Keg Glass Service | \$6.00/glass (domestic beer)
- Champagne | \$42 per bottle
- Corking Fee | \$20

DRINK TICKETS

- Silver \$10
- Gold \$12
- Platinum \$14

ADDITIONAL INFORMATION

Thank you for selecting the Crowne Plaza & Johnny's Italian Steakhouse for your upcoming private event. Our printed menus are guidelines designed to assist you. Our talented culinary maestro and private event executives will be happy to prepare customized proposals to accommodate your special needs or specific requests.

Menu prices are subject to change without notice.

Pricing is confirmed once a signed private event order is received.

All food and beverage prices are subject to 25% taxable service charge and current state sales tax.

The final details of your event are to be submitted at least 14 days prior to the event so that our entire staff may prepare to ensure you an excellent experience.

Final attendance is required by 11:00 a.m., three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction.

A \$150 bartender fee per bartender for up to five hours will apply to all bars. Additional hours are available at a fee \$50 per hour per bartender.

A \$20 per bottle corkage fee will apply for all bottles of wine not purchased through the hotel. Outside liquor and beer is not permitted.

All buffet and break pricing based on 1.5 hours maximum service.

All food and beverage must be supplied by the hotel, to ensure the safety of all our guests and to comply with health regulations and state liquor licensing laws. Neither patrons nor their guests shall be allowed to bring food or beverage into the function rooms or public areas of the hotel. Any exceptions must be approved in advance and are subject to labor and/or corkage fees.

Due to insurance regulations, no remaining food or beverage shall be removed from the premises upon conclusion of the function, such food and beverage becomes the property of the hotel.

If on the day of the function a significant set up change is requested, different than that on the signed private event order, a fee of \$250 will be assessed.

We reserve the right to re-assign function space.

Revisions in your program that effect meal functions, set up, dates, times or attendance may necessitate a change to a more suitable room, additional fees may apply.

Arrangements for floral centerpieces and event decor may be made with your private event executive at an additional cost. All decorations must meet with the approval of the hotel and local fire department regulations.

The hotel will not permit the affixing of anything to the walls or ceilings of rooms unless written approval is given by your private event executive.

The Crowne Plaza & Johnny's Italian Steakhouse is a non-smoking facility. This includes all private event rooms, exhibit areas, bars, restaurants, guest rooms & suites, and public spaces of the hotel.

We maintain all house sound systems, and ballroom lighting grid access.

In the event that you choose to utilize an outside source for these services please consult with your private event executive for guidelines.

All audiovisual prices are subject to 25% taxable service charge and current state sales tax.

The hotel must approve the placement and hanging of all banners and signs in advance. The banners and signs must be professionally printed or computer-generated and placed on easels or hung from designated hang points.

We require a member of our staff to hang all banners or signage that are above eye level, consult your private event executive for applicable fees.

Please note that only hotel staff may use ladders, step stools, and scaffolding etc.

Signs are restricted from the main lobby level, guestroom floors, in elevators, or on the exterior of the building.