



CROWNE PLAZA®

AN IHG® HOTEL

SPRINGFIELD - CONVENTION CENTER

Banquet Menu

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WELCOME TO CROWNE PLAZA SPRINGFIELD – CONVENTION CENTER



Our dedicated Crowne Meeting Directors and Catering Sales Team is ready to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist with menu planning. Please feel free to contact our staff with any questions or to customize a menu perfect for your next event. We look forward to serving you.

Yours in hospitality,

Crowne Plaza Springfield Sales & Catering Team



 3000 S. Dirksen Parkway | Springfield, IL 62703

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22% taxable service charge and sales tax will apply to all food and beverage purchases. Menu prices, tax and service charge subject to change.



CONTINENTAL BREAKFASTS

A LA CARTE & BEVERAGES

Continental breakfasts are based on 1.5 hours of service and include Seattle's Best Regular & Decaffeinated Coffee and selection of hot herbal teas.

TRADITIONAL CONTINENTAL 13

Sliced Seasonal Fresh Fruit
 Selection of Breakfast Pastries & Danish
 Chilled Fruit Juices

CROWNE CONTINENTAL 16

Sliced Seasonal Fresh Fruit
 Selection of Breakfast Breads
 Yogurt Parfait with Granola & Berries
 Chilled Fruit Juices



BREAKFAST A LA CARTE **ENHANCE YOUR CONTINENTAL BREAKFAST**

Freshly Baked Danish or Scones	38 per dozen
Assorted Bakery Muffins	24 per dozen
Warm Pecan Rolls	24 per dozen
Assorted Donuts	36 per dozen
Bagels with Cream Cheese	36 per dozen
Ham, Egg & Cheese Sandwiches Choice of Croissant or English Muffin	48 per dozen
Biscuits & Gravy	4 per person
Oatmeal Station	6 per person
Granola, Assorted Nuts, Brown Sugar, Raisins, Dried Cranberries, Berries	
Build Your Own Yogurt Parfait Assorted Nuts, Berries, Granola	6 per person

BEVERAGES A LA CARTE **MAY BE ORDERED BASED ON CONSUMPTION**

Seattle's Best Coffee Regular or Decaffeinated	36 per gallon
Selection of Hot Herbal Tea	36 per gallon
Freshly Brewed Iced Tea	36 per gallon
Lemonade	36 per gallon
Infused Water Strawberry/Mint, Blueberry/Orange, Cucumber/Lime	28 per gallon
Soft Drinks Coca-Cola Products	3 each
Bottled Water	3 each
Power Aid	3.50 each
Assorted Chilled Fruit Juices	2.50 each



HOT BREAKFASTS

Breakfast buffets are based on 1.5 hours of service and includes a selection of chilled fruit juices, Seattle's Best Regular & Decaffeinated Coffee and selection of hot herbal teas.

If guarantee is below 20 people, a 4 per person charge will be added.

RISE & SHINE 17

- Sliced Seasonal Fresh Fruit
- Selection of Breakfast Pastries
- Scrambled Eggs
- Choice of Bacon or Sausage Links
- Breakfast Potatoes

HEALTHY CHOICE BUFFET 18

- Sliced Seasonal Fresh Fruit
- Assorted Bran Muffins
- Oatmeal Station
- Granola, Assorted Nuts, Brown Sugar, Raisins, Dried Cranberries, Assorted Berries
- Yogurt Parfait with Granola & Berries
- Assorted Bagels with Cream Cheese
- Cottage Cheese

CHEF'S BREAKFAST BUFFET 19

- Sliced Seasonal Fresh Fruit
- Selection of Breakfast Pastries
- Choice of Cheesy Egg Strata, Tomato Parmesan or Sausage & Cheddar
- Choice of Bacon or Sausage Links
- Breakfast Potatoes

ENHANCE YOUR BREAKFAST BUFFET WITH ONE OF THE FOLLOWING STATIONS

OMELET STATION 8/PERSON

Includes Bacon, Ham, Sausage, Tomatoes, Spinach, Mushroom, Onion, Aged Cheddar

WAFFLE STATION 6.50/PERSON

Includes Sliced Strawberries, Warm Syrup, Fresh Whipped Cream

**Stations are chef-attended for 60 minutes.*



All breakfast buffets can be served as a plated breakfast upon request. Please ask your Crowne Meeting Director or Catering Manager for a custom plated breakfast menu.





SPECIALTY & A LA CARTE BREAKS

There is a minimum of 10 people for specialty break packages. All breaks are based on 30 minutes of service.

ENERGY BREAK 11

- Fresh Fruit Kabobs
- Fresh Vegetables with Assorted Dips
- Trail Mix Bags
- Assorted Power Aid
- Dasani Bottled Water

SEVENTH INNING STRETCH 10

- Popcorn with Variety of Flavoring Salts
- Dry Roasted Peanuts
- Baked Soft Pretzels
- Mustard & Cheese Sauces
- Assorted Soft Drinks
- Dasani Bottled Water

CANDY DISPLAY 14 (20 PERSON MINIMUM)

- M&Ms
- Rock Candy Sticks
- Granola Clusters
- Shimmer Sixlets
- Chocolate Covered Sunflower Seeds
- Gummy Bears & Worms



SWEET TOOTH 14

- Assorted Macaroons
- Housemade Mousse Cups
- Selection of Petit Fours
- Seattle's Best Regular & Decaf Coffees
- Selection of Hot Herbal Tea

CHIPS & DIPS 10

- Hummus with Pita Bread
- House Potato Chips
- Sriracha & Ranch Dressing
- Corn Chips with House Salsa
- Iced Tea or Choice of Infused Water



A LA CARTE BREAK SELECTIONS

Assorted Whole Fresh Fruit ~Apples, Bananas, Oranges~	18 per dozen
Warm Pecan Rolls	24 per dozen
Assorted Freshly Baked Cookies	31 per dozen
Gourmet Brownies	33 per dozen
Assorted Dessert Bars	27 per dozen
Assorted Bagged Lays Potato Chips	2 each
*Sliced Seasonal Fresh Fruit	4.50 per person
*Roasted Red Pepper Hummus with Fresh Vegetables & Pita Chips	5 per person
*Tri-Color Chips & Salsa	3.75 per person
*Mixed Nuts	5 per person
*Gardetto's Snack Mix	4 per person

**Minimum of 10 People*



HOT PLATED LUNCHES

All entrees are served with choice of salad, choice of vegetable and starch, rolls and butter, choice of dessert, and Seattle's Best Coffee and iced tea.

Lunch Salads

Traditional Mixed Greens

Mixed Greens topped with Cucumbers, Tomatoes, Shredded Carrots, Shredded Cheddar Cheese, Choice of Two Dressings

Classic Caesar

Romaine, Grated Parmesan Cheese, Croutons, Caesar Dressing

Crowne Salad

Mixed Greens with Romaine, Dates, Raisins, Dried Cranberries, Toasted Almonds, Bleu Cheese, Balsamic Vinaigrette

Strawberry Spring Leaf

Spring Greens topped with Sliced Strawberries, Almonds, Feta Cheese, Poppy Seed Dressing

BEEF

PAN ROASTED SIRLOIN STEAK 28

Jack Daniels Reduction

SMOKED GOUDA STUFFED MEATLOAF 23

Bourbon BBQ Sauce

CHICKEN

FRENCH ONION CHICKEN 22

Caramelized Onions | Sherry Sauce

ROSEMARY ARTICHOKE CHICKEN 23

Rosemary & Artichoke Sauce

BOURSIN CHICKEN 23

Pinot Grigio Sauce

PESTO CREAM CHICKEN PENNE 21

Penne Pasta, Broccoli, Roasted Red Pepper | Grilled Chicken Breast | Pesto Cream Sauce

PORK & SEAFOOD

ROASTED PORK LOIN 23

Dijon Mustard Sauce

LEMON SALMON 27

Beurre Blanc

VEGETARIAN / VEGAN / GLUTEN FREE*

LENTIL STEW 19

Tomatoes | Peppers | Zucchini | Squash

VEGETARIAN BURRITO 19

Black Beans | Rice | Salsa | Grilled Tortilla

*Vegetarian / Gluten Free

QUINOA 19

Quinoa | Spinach | Sundried Tomato | Zucchini & Squash Noodles | Red Pepper Coulis

LUNCH SIDES & DESSERTS

~Vegetable Selections~

Green Beans

Sugar Snapped Peas with Julienne Carrots

Seasonal Corn with Red Pepper

Vegetable Medley

~Starch Selections~

Garlic Mashed Potatoes

Gruyere Mashed Potatoes

Herb Roasted Red Potatoes

Rice Pilaf

~Dessert Selections~

Chocolate Tuxedo Cake

Strawberry Shortcake

Turtle Mousse Bistro Cake

Red Velvet Bistro Cake

Chocolate Mousse Served in a Chocolate Cup





LUNCH BUFFETS

All lunch buffets are based on 1.5 hours of service and include Seattle's Best Coffee and iced tea.

If guarantee is below 20 people, a 4 per person charge will be added.

THE BARBECUE 27

- Loaded Potato Salad with Cheddar Cheese, Bacon & Scallions
- Creamy Coleslaw
- Smoked BBQ Brisket
- BBQ Chicken Breast
- Kaiser Buns
- Gouda Macaroni & Cheese
- Sautéed Sweet Corn
- Chef's Selection of Seasonal Cobbler

COUNTRY STYLE 27

- Creamy Coleslaw
- Fried Chicken
- Meatloaf with Gravy
- Mashed Potatoes
- Country-Style Green Beans
- Assorted Rolls & Butter
- All American Apple Pie

NEW YORK DELI 22

- Loaded Potato Salad with Cheddar Cheese, Bacon & Scallions
- Creamy Coleslaw
- Sliced Deli Meats & Cheeses to include:
 - ~Roast Beef, Ham, Salami, Turkey~
 - ~Swiss & Cheddar Cheeses~
- Red Onion, Tomatoes, Pickles
- Stone Ground Mustard & Mayonnaise
- Selection of Hoagie Rolls, Marble Rye & Wheat Breads, Sundried Tomato Tortilla Wraps
- Gourmet Brownies
- Assorted Fresh Baked Cookies

SOUTH OF THE BORDER 22

- Mixed Garden Salad
- Tri-Color Tortilla Chips with Salsa
- Chicken & Carnitas for Tacos
- Flour and Hard Shell Corn Tortillas
- Onions, Tomatoes, Jalapenos, Peppers, Sour Cream & Cheese
- Chimichangas ~Choice of Beef or Chicken~
- Mexican Rice
- Refried Beans
- Apple Crispitos

TUSCANY 24 / 2 Entrées* | 28 / 3 Entrées*

- Crowne Caesar Salad
- *Lasagna ~Choice of Meat or Vegetable~
- *Chicken Piccata
- *Tortellini with Marinara & Garlic Cream Sauces
- Italian Herb Buttered Broccoli
- Garlic Breadsticks
- Tiramisu

HEART HEALTHY 22

- Chef's Selection of Two Soups
- Sliced Seasonal Fresh Fruit
- Mixed Greens Salad Bar
 - ~Cucumbers, Tomatoes, Onions, Eggs, Mushrooms, Carrots, Shredded Cheese, Croutons, 2 Dressings~
- Grilled Chicken Breast
- Red Roasted Pepper Hummus
- Multigrain & Pita Breads
- Strawberry Shortcake





LUNCHES ~ CONTINUED

Lunch buffets are based on 1.5 hours of service and include rolls and butter, Seattle's Best Coffee and iced tea.

If guarantee is below 20 people, a 4 per person charge will be added.

CAPITAL CITY LUNCH BUFFET 23 / 1 Entrée | 28 / 2 Entrées

Choice of (2) Salads:

- Tossed Greens Salad with (2) Dressings
- Crowne Caesar Salad
- Creamy Coleslaw
- Loaded Potato Salad with Cheddar Cheese, Bacon & Scallions
- Creamy Italian Pasta Salad
- Broccoli Salad

Choice of (2) Sides:

- Herb Roasted Red Potatoes
- Garlic Mashed Potatoes
- Smoked Gouda Macaroni & Cheese
- Herb Rice Pilaf
- Green Beans with Grape Tomatoes & Onions
- Vegetable Medley

Choice of Entrée(s):

- Southern BBQ Pulled Pork
- Oven Baked Boursin Chicken
- Herb Baked Chicken Breast
- Roasted Pork Loin with Dijon Mustard Sauce
- Baked Cod with Tomato & Herb Butter
- Homestyle Meatloaf with Gravy
- Baked Vegetable Lasagna
- Grilled Chicken Penne Pasta with Steamed Vegetables, Tossed in an Alfredo Sauce

Choice of (2) Desserts:

- Chocolate Cake
- Apple Pie
- Key Lime Pie
- Chocolate Mousse
- NY Cheesecake

BOXED LUNCH

21

Grilled Chicken Caesar Wrap

Fresh Lettuce, Tomato, Whole Wheat Tortilla

Ham and Swiss Sandwich

Whole Grain Honey Mustard, Ciabatta Bread

Caprese Wrap

Tomato, Mozzarella Cheese, Avocado, Basil, Balsamic Drizzle, Spinach Tortilla

Herb Roast Beef Sandwich

Boursin Cheese and Horseradish Cream, French Hoagie Roll

Served with Individual Bag of Chips, Whole Fruit, Grandma's Chocolate Chip Cookies, Bottled Water or Assorted Canned Soft Drinks

Additional boxed lunch selections are available ~ please ask your Crowne Meeting Director or Catering Manager for details.





ALL-DAY MEETING PACKAGE

All breaks and lunch buffet are each based on 90 minutes of service. Package includes continuous coffee service with Seattle's Best Coffee and selection of hot tea throughout the day.

45 per person | Minimum of 20 people required for package pricing

MORNING BREAK

Sliced Seasonal Fresh Fruit
Breakfast Danish & Pastries
Chilled Fruit Juices

MID-MORNING BREAK

Whole Fruit ~Apples, Bananas & Oranges~
Granola Bars
Bottled Water

DELI COUNTER LUNCH BUFFET

Loaded Potato Salad with Cheddar Cheese,
Bacon & Scallions
Creamy Coleslaw
Sliced Deli Meats & Cheeses to include:
Roast Beef, Ham, Salami, Turkey
Swiss & Cheddar Cheeses, Red Onion, Tomatoes,
Pickles, Stone Ground Mustard & Mayonnaise
Hoagie Rolls
Marble Rye & Whole Wheat Breads
Sun-Dried Tomato Tortilla Wraps
Gourmet Brownies
Assorted Fresh Baked Cookies

AFTERNOON BREAK

Assorted Fresh Baked Cookies
Bottled Water
Assorted Soft Drinks



Half day meeting packages are also available.

Please contact your Catering Manager to customize a package perfect for your next meeting.

Substitutions and enhancements may be included at an additional charge. Please ask for details.





PLATED DINNERS

All entrees are served with choice of salad, choice of vegetable and starch, rolls and butter, choice of dessert, and Seattle's Best Coffee and hot tea.

Add iced tea to your dinner ~ 2 per person

Dinner Salads

Traditional Mixed Greens

Mixed Greens topped with Cucumbers, Tomatoes, Shredded Carrots, Shredded Cheddar Cheese, Choice of Two Dressings

Classic Caesar

Romaine, Grated Parmesan Cheese, Croutons, Caesar Dressing

Crowne Salad

Mixed Greens with Romaine, Dates, Raisins, Dried Cranberries, Toasted Almonds, Bleu Cheese, Balsamic Vinaigrette

Strawberry Spring Leaf

Spring Greens topped with Sliced Strawberries, Almonds, Feta Cheese, Poppy Seed Dressing

CHICKEN

CHICKEN BRUSCHETTA 32

Tomato Basil Sauce | Mozzarella Cheese

FRENCH ONION CHICKEN 32

Caramelized Onions | Sherry Sauce

ROASTED CHICKEN BREAST 32

Rosemary & Artichoke Sauce

BOURSIN CHICKEN 34

Boursin Cheese Stuffed | Pinot Grigio Sauce

SEARED FRENCHED CHICKEN 38

Pan Seared | Natural Sauce

BEEF

*Steaks are prepared to a MEDIUM temperature

GRILLED SIRLOIN 38

Béarnaise Sauce

BRAISED SHORT RIBS 42

Boneless, Braised in Cabernet

ROASTED FILET MIGNON 47

Pinot Noir Reduction | Caramelized Onions



PORK & SEAFOOD

PORK MEDALLION 32

Bacon Wrapped | Date Chutney

PORTERHOUSE PORK CHOP 35

Mustard Tarragon Sauce

ALASKAN SALMON 35

Roasted Red Pepper Relish

SEA BASS MP



PLATED DINNERS

-CONTINUED-

DUET PLATES

*Steaks are prepared to a MEDIUM temperature

FILET & SHRIMP 49

Beef Tenderloin Filet with Red Wine Demi | Shrimp Skewer

FILET & SALMON 52

Filet Medallions with Rosemary Butter | Salmon with Dijon Cream

VEGETARIAN / VEGAN / GLUTEN FREE

SUNDRIED TOMATO QUINOA 26

Zucchini & Squash Noodles | Red Pepper Coulis

CHOLE MASALA 26

Indian Stewed Chickpeas & Green Beans

STUFFED MARINATED PORTBELLA 26

Polenta Filled | Balsamic Roasted Tomatoes

Wine Service With Dinner

*Select Two Varietals to be Served with Dinner
~Two Bottles Per Table~*

House Wine | 6 per person

Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet, Merlot



Premium Wines | Available Upon Request

Please ask your Catering Manager for Selections

DINNER SIDES & DESSERTS

~Vegetable Selections~

Green Beans with Grape Tomatoes & Onions

Sautéed Seasonal Squash

Corn O'Brien with Peppers & Onions

Sugar Snapped Peas with Julienne Carrots

Vegetable Medley

*Asparagus Bundle + 1 per person

~Starch Selections~

Garlic Mashed Potatoes

Smoked Paprika Roasted Potatoes

Gouda Mashed Potatoes

Herb Roasted Red Potatoes

Wild Rice Medley

Almond Rice Pilaf

*Risotto Cake + 1 per person

~Dessert Selections~

Ultimate Chocolate Cake

Fresh Strawberry Shortcake with Homemade Whipped Cream

Turtle Mousse Bistro Cake

Red Velvet Bistro Cake

Key Lime Bistro Cake

New York Cheesecake with Blueberry Compote

White Chocolate and Dark Chocolate Mousse Cup





DINNER BUFFETS

All dinner buffets are based on 1.5 hours of service and includes Chef's selection of starch & vegetable, dinner rolls, choice of (2) desserts, Seattle's Best Coffee and selection of hot tea.

Add iced tea to your dinner ~ 2 per person

If guarantee is below 20 people, a 4 per person charge will be added.



SALADS ~ CHOICE OF TWO

- Tossed Greens Salad with (2) Assorted Dressings
- Crowne Caesar Salad
- Strawberry Spring Leaf Salad
- Sliced Seasonal Fresh Fruit Salad
- Kale Quinoa Salad

- Greek Salad with Cucumbers, Red Onions, Tomatoes, Feta Cheese tossed in Balsamic Vinegar
- Loaded Potato Salad with Cheddar Cheese & Bacon
- Creamy Italian Pasta Salad
- Broccoli Salad

ENTREES ~ CHOICE OF TWO (35 Per Person) / CHOICE OF THREE (39 Per Person)

BEEF

- New York Strip Loin | Cabernet Reduction
- Braised Beef | Red Wine Sauce
- *Carved Prime Rib of Beef | Horseradish Cream Sauce
- *Additional \$8 per person*

CHICKEN

- Chicken Breast | Pesto Cream Sauce
- Chicken Breast | Rosemary & Artichoke Sauce
- Baked Chicken Breast | Red Pepper Chimichurri

PORK

- Ancho Rubbed Pork Loin | Tomatillo Sauce

SEAFOOD

- Alaskan Salmon | Lemon Dill Beurre Blanc

PASTA

- Baked Ziti | Italian Sausage, House Vodka Sauce, Mozzarella

VEGETARIAN

- Sundried Tomato & Asparagus in a Vegetable Sauce over Bowtie Pasta



DESSERTS ~ CHOICE OF TWO

- Chocolate Cake
- Key Lime Pie
- NY Cheesecake
- Apple Pie
- Chocolate Mousse



ACTION STATIONS & RECEPTIONS



ACTION STATIONS 12 EACH PER PERSON

All Action Stations will be prepared based on the final guaranteed number of guests.

Stations are chef-attended and based on 75 minutes of service.

MAC N CHEESE STATION

Cavatappi Pasta Noodles with Gouda & Cheddar Cheese Sauces, Bacon, Pulled Pork, Scallions, Tomatoes & Broccoli

TACO STATION

~Choice of Carne Asada or Pork Carnitas~
Lettuce, Tomato, Mexican Cheeses, Jalapenos, Onions, Salsa, Sour Cream & Guacamole

PHILLY STATION

Philly Cheesesteak, Onions Peppers, Mushrooms, Provolone Cheese, Cheese Wiz & Hot Peppers

MIX & MINGLE RECEPTION 38 PER PERSON

*Minimum of 50 People, based on 75 minutes of service

ACTION STATION ~ CHOOSE 1

Mac N Cheese Station
Taco Station
Philly Station

CARVING STATION ~ CHOOSE 1

Honey Glazed Virginia Ham
Carolina Smoked Turkey Breast

COLD DISPLAYS ~ CHOOSE 2

Fresh Seasonal Fruit Display
Fresh Vegetable Display with Assorted Dips
Domestic & Imported Cheese Board with Crackers

HORS D'OEUVRES ~ CHOOSE 3

Refer to Page 13 for Hot and Cold Selections (Priced at 150) ~ Based on 2 pieces of each item, per person





HORS D'OEUVRES

Minimum of 50 pieces per item ordered,
Service time based on 60 minutes.

Serving Suggestion:

Cocktail Reception followed by Dinner

~6-8 Pieces Per Person~

Reception without Dinner

~12-15 Pieces Per Person~

HOT HORS D'OEUVRES

150 ~ 50 PIECES

- Mini Chicken Empanada
- BBQ Meatballs
- Vegetable Springrolls
- Bacon Wrapped Apricots
- Chicken Sate with Teriyaki Sauce

175 ~ 50 PIECES

- Mini Brie Encroute with Raspberry
- Lobster Rangoon
- Bacon Jam Tarts
- Fig & Mascarpone Phyllo Purse
- Cajun Skewers with Shrimp & Andouille Sausage

200 ~ 50 PIECES

- Mini Crab Cakes
- Bacon Wrapped Scallops
- Jumbo Barbecue Shrimp
- Pork Belly BLT with Avocado Aioli



COLD HORS D'OEUVRES

150 ~ 50 PIECES

- Assorted Tea Sandwiches
- Fresh Fruit Skewers
- Tuna Canapes
- Crab Stuffed Deviled Eggs
- Prosciutto Wrapped Asparagus with Boursin Cheese
- Tuna in a Phyllo Cup with Mango Salsa
- Mozzarella, Tomato & Basil Pesto Crostini
- Tomato and Artichoke Bruschetta

175 ~ 50 PIECES

- Jumbo Shrimp Cocktail
- Strawberry Bruschetta
- Pepper Smoked Salmon Crostini
- Antipasto Skewers

SWEET HORS D'OEUVRES

150 ~ 50 PIECES

- Assorted Cream Puffs
- Assorted Mini Cheesecakes
- Chocolate Covered Strawberries
- Assorted Fruit Tarts



DISPLAYS & CARVING STATIONS

HORS D'OEUVRES DISPLAYS

Each display is prepared to serve approximately 50 guests unless otherwise noted. Prices below are per display. Service time is based on 60 minutes.

Ask your Crowne Meeting Director or Catering Manager about custom hors d'oeuvres options to enhance your event.

SEASONAL VEGETABLE CRUDITES 250

Served with Ranch, French Onion & Roasted Red Pepper Hummus

IMPORTED & DOMESTIC CHEESES 250

Served with Jams, French bread Crostini & an Assortment of Crackers

ITALIAN ANTIPASTO 350

Sliced Italian Meats & Cheeses with Pickled Crudités
Serves approximately 35 guests

SEASONAL FRESH FRUIT 250

Served with Honey Yogurt Dipping Sauce

SPINACH & ARTICHOKE DIP 250

Served with Pita Chips & Crackers

SMOKED SALMON 250

Served with Pesto Cream Cheese, Chopped Egg, Tomatoes & Capers
Serves approximately 35 guests

BAKED BRIE ENCROUTE 150

Served with Fruit Jams, Almonds & French Bread
Serves approximately 25 guests

CARVING STATIONS

All stations below include carving attendant and petite rolls. Service time is based on 60 minutes.

TOP ROUND OF BEEF 475

Served with Horseradish Cream Sauce & Dijon Mustard
Serves approximately 100 guests

HONEY GLAZED VIRGINIA HAM 325

Served with Stone Ground Mustard
Serves approximately 60 guests

HERB & GARLIC TENDERLOIN OF BEEF 350

Served with Béarnaise Sauce
Serves approximately 40 guests

CAROLINA SMOKED TURKEY BREAST 375

Served with Garlic Mayonnaise & Honey Mustard
Serves approximately 50 guests





BANQUET BARS

It is the sole discretion of the Crowne Plaza Staff to refuse service to anyone who may be abusing alcohol service. This is to assist in the safety of the individual, group and hotel.

The Crowne Plaza is the only licensed authority to sell liquor for consumption & therefore any outside alcohol is not permitted in any banquet functions.

CASH BAR PRICING

~Charged on a Per Drink Basis~

- Call Mixed Drinks | 6
- Premium Mixed Drinks | 8
- Cordials | 7
- House Wine | 7
- Premium Wine | 8
- Domestic Bottled Beer | 5.50
- Import / Craft Beer | 6.50
- Soft Drinks | 3

HOST BAR PRICING

~Charged on a Per Drink Basis~

- Call Mixed Drinks | 5.75
- Premium Mixed Drinks | 7.75
- Cordials | 6.75
- House Wine | 7
- Premium Wine | 8
- Domestic Bottled Beer | 5
- Import / Craft Beer | 6
- Soft Drinks | 3

BAR PACKAGE

~Charged on a Per Hour Basis~

First Hour

- Call ~ 14 per person
- Premium ~ 16 per person

Each Additional Hour

- Call ~ 5 per person
- Premium ~ 7 per person

Cash & Host Bars will be charged 50 per hour, per bartender if sales do not exceed 150 per hour per bartender

CALL BRANDS

- Hanger 1 Vodka
- Bombay Gin
- Bacardi Rum
- J&B Scotch
- Jim Beam Bourbon
- Seagrams 7 Blended Whiskey
- Peach Schnapps
- Amaretto
- Christian Brothers Brandy
- Jose Cuervo Tequila

PREMIUM BRANDS

- Tito's Vodka
- Tanqueray Gin
- Captain Morgan Spiced Rum
- Dewars Scotch
- Jack Daniels Whiskey
- Crown Royal Blended Whiskey
- Casa Noble Tequila

BOTTLED BEER

- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- Michelob Ultra
- O'Douls Non-Alcoholic
- *Blue Moon
- *Heineken

HOUSE WINES

~Vista Point~

- Chardonnay | Cabernet
- Pinot Grigio | White Zinfandel
- Merlot | Moscato

PREMIUM WINES

~Hogue~

- Chardonnay | Cabernet | Merlot

~Cavit~ Moscato

~Beringer~ White Zinfandel

*Additional Selections Available
Upon Request*

