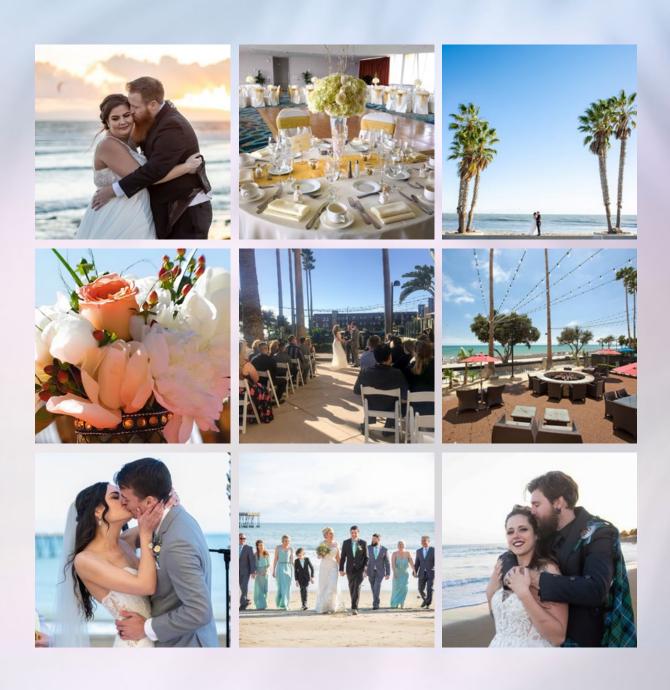


AN IHG® HOTEL
VENTURA BEACH

Feel the Magic OF A BEACH WEDDING

- Fully Customizable Packages
- Beach or Ocean Front Ceremony
- Exclusive Bridal Lounge
- Indoor & Outdoor Reception Options
- 280° Ocean View Ballroom that can Accommodate up to 400 guests
- Rehearsal Dinner Package
- Celebration Brunch Package







Congratulations on your Engagement!

We are pleased you are considering the Crowne Plaza Ventura Beach Hotel for your upcoming wedding. It would be our pleasure to welcome you and your guests to Ventura's only hotel on the beach.

The Crowne Plaza Ventura Beach Hotel is available for wedding ceremonies and private dining events, including wedding receptions, rehearsal dinners, anniversaries and post wedding brunches.

Located in the heart of Ventura, the Crowne Plaza Ventura Beach Hotel is situated directly on the beach next to world-class surfing and within walking distance of Historic Downtown Ventura.

Our amenities include 235 ocean view guest rooms, including 38 luxurious suites, a heated oceanfront pool, full-service restaurant, oceanfront bar and more than 18,000 square feet of well appointed meeting space, including our penthouse ballroom with panoramic views of the Pacific Ocean, Channel Islands, surrounding city and hillside.

Join us for year-round sunshine, extraordinary cuisine, miles of un-crowded beaches and a staff ready to pamper.

THE CROWNE PLAZA VENTURA BEACH, FEEL THE MAGIC OF A BEACH WEDDING.



Medding & Event Opaces

- Bridal Lounge
- Bay View Room
- Beach Front Ceremonies
- Ocean Facing Lanai Deck
- Top of the Harbor Ballroom



Hors D'Oeuvres

(CHOICE OF TWO)

Spanakopita | Beef Empanadas | Stuffed Mushroom Florentine Teriyaki Marinated Chicken Skewers | Assorted Cheese Display

Salad

(CHOICE OF ONE)

Caesar Salad | fresh romaine parmesan and herb croutons served with our house-made caesar dressing

California Salad | fresh baby spinach, local strawberries, candied pecans, shaved onions and goat cheese served with a strawberry vinaigrette

Mediterranean Salad | crisp romaine, diced cucumbers, olives, red onions, tomatoes, artichoke hearts and feta cheese served with a white balsamic vinaigrette

Entrée

(CHOICE OF TWO PROTEINS)

Free-Range Statler Chicken | with a lemon garlic sauce

Campbell River Salmon | finished with an umami miso glaze

Coconut Crusted Local Marketfish | served with a mango & avocado relish

New York Steak | finished with a brandy peppercorn sauce

Vegetable Napoleon | portobello mushroom topped with layers of grilled vegetables on a risotto cake finished with balsamic vinaigrette

Ceremony on the Beach or Lanai Deck All day use of our exclusive Bridal Lounge

Champagne Toast | Wedding Cake Flowers for the Arch Centerpieces and Bouquet & Boutonniere Basic Table Linens Chair Covers Napkins and Sashes

Cost

\$7,930 for up to 30 guests
Each additional adult \$213.50 and children ages 2-10 \$118.80
\$1,000 site fee for use of the Bay View Room

The Weekday Wedding Available Monday-Thursday (not including holidays)
\$7,076 for up to 30 guests
Each additional adult \$201.30 and children ages 2-10 \$108.58
\$500 site fee for use of the Bay View Room



Hors D'Oeuvres

(CHOICE OF TWO)

Spanakopita | Beef Empanadas | Stuffed Mushroom Florentine | Chicken Pot Stickers Beef Wellington Bites | Teriyaki Marinated Chicken Skewers | Pork Pot Stickers Assorted Cheese Display | Vegetable Crudité Display

Salad

(CHOICE OF ONE)

Caesar Salad | fresh romaine parmesan and herb croutons served with our house-made caesar dressing

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New York Steak | finished with a brandy peppercorn sauce

Vegetable Napoleon | portobello mushroom topped with layers of grilled vegetables on a risotto cake finished with balsamic vinaigrette

One Hour Hosted Premium Bar for Cocktail Hour & 2 Signature Cocktails to offer the duration of the event

Champagne Toast | Cake Cutting | Basic Table Linens Chair Covers Napkins and Sashes Honeymoon Suite – Hotel Accommodations

> One night complimentary Parlor Suite included. Some dates may require a 2-night minimum stay at guest cost.

Cost

\$215.94 per adult and children ages 2-10 \$120.78 \$2,000 site fee for use of the Top of the Harbor Ballroom \$3,000 site fee for Beach Ceremony which includes use of the Bridal Lounge \$18,300 Food & Beverage Minimum is required for weekend events



LANAI DECK WEDDING REHEARSAL

BUFFET OPTIONS

(PICK ONE BUFFET)

The Southern Barbeque Buffet

Served with a california salad macaroni salad, BBQ leg quarters, BBQ pulled porkcajun, spiced potato wedges, corn on the cob, cornbread and sweet cream butter, warm peach betty

The Little Italy Buffet

Served with caesar salad, antipasto display, caprese salad, grilled italian sausage peppers and onions, asagna with bolognese sauce, farfalle pasta served with pesto, roasted peppers and pistachios, roasted italian vegetables, garlic cheese bread, tiramisu cake & cannoli

The Frontera Buffet

Served with mixed greens with chipotle ranch, fresh sliced fruits with tajin, beef and chicken fajitas, pinto beans, spanish rice, warm corn and flour tortillas, roasted tomato salsa and avocado-tomatillo salsa, chef's assorted dessert selection

The Ocean Breeze Buffet

Served with caesar salad, soup de jour, garlic mashed potatoes, seasonal vegetables,

(CHOICE OF TWO ENTRÉES)

Grilled chicken with choice of jamaican jerk garlic lemon or thai coconut sauce

Tri-tip in a mushroom ragout demi glaze

Campbell river salmon with miso glaze

Portobello mushroom ravioli with tomato-basil sauce

+\$14.64 per person

Cost

\$74.42 per adult and children ages 2-10 \$30.50 \$350 site fee for use of the Lanai Deck or Bay View Room (max 50ppl)



IN OUR MOOFISH CAFE FROM 12PM-3PM THE FOLLOWING MORNING

Assorted Bagels

with cream cheese, smoked salmon, sliced tomatoes, sliced onion & capers

Freshly Baked Pastries

served with butter & fruit preserves

Fresh Fruit & Berries Display

Artisan Cheese Display

an array of international & domestic cheese

Spinach Salad

baby spinach tossed with feta cheese & candied pecans , served with strawberry vinaigrette

Brioche Cinnamon French Toast

served with berry compote

Traditional Eggs Benedict

english muffin topped with ham & poached eggs, finished with hollandaise sauce

Grilled Herbed Mustard Crusted Chicken

aromatic fresh thyme & lime infused grilled chicken breast

Limoncello Ravioli

served with ratatouille

Oven Roasted Red Potatoes

with fresh rosemary & garlic

Smoked Bacon

Chicken Sausage

Dessert Display

display of chocolate covered strawberries & an assortment of mini pastries

Coffee & Hot Tea Station

Mimosa Bar

Cost

\$73.20+ per guest and children ages 2-10 \$35.38+ \$24.40+ per guest for Bloody Mary Bar Upgrade \$350 site fee for use of the Moofish Cafe



Can be combined with signature cocktails, use of bar types must be consecutive

Cash Bar

BOTH CASH & CARD ACCEPTED, ALL GUESTS RESPONSIBLE FOR PURCHASING OWN BEVERAGES

Premium Brands \$17.08 per drink	Imported/Craft Beer \$13.42 per drink
Top Shelf Brands \$18.52 per drink	House Wine \$14.64 per glass
Luxury Brands \$24.40 per drink	Non-Alcoholic Beverages \$6.10 each
Domestic Beer\$10.98 per	Corkage\$30.50 per bottle

Package Bar

Premium Brands

(2-HOUR HOSTED BAR MINIMUM)

New Amsterdam Vodka, Bombay Original Gin, Cruzan Aged Light Rum, The Famous Grouse Scotch, Seagram's VO, Corazón Tequila Blanco, Four Roses Bourbon, Terro d' Oro Wines

> \$36.60 per person \$17.08 per person each additional hour

Top Shelf Brands

(2-HOUR HOSTED BAR MINIMUM)

Absolut Vodka, Tanqueray Gin, Bacardi Si ver Rum, Hornitos, Hennessy VS, Dewar's White Label, Jack Daniels, Captain Morgan, Decoy by Duckhorn Wines

> \$42.70 per person \$21.96 per person each additional hour

Luxury Brands

(2-HOUR HOSTED BAR MINIMUM)

Grey Goose, Bacardi Superior Rum, Bombay Sapphire, Knob Creek, Hennessy VSOP, Patron Silver, Johnny Walker Black, Crown Royal, Decoy by Duckhorn Wines

> \$60.22 per person \$26.84 per person each additional hour

The Juggested Vendors List

WEDDING & EVENT PLANNERS		BAKERY	
One Sweet Day Events	805-419-5372	* Sugar Lab Bake Shop	805-765-4292
Elegant Events by Andi	805-217-8414	* Camarillo Cupcake	
Bella Dia Weddings		Siblings Bakery	
Events By Tiffany J	805-479-4915	A Little Piece of Heaven	
AK Brides			
Kendalyn Grayson Events	805-512-1920	PHOTOGRAPHY	
Grey Lace Events		Elizabeth Victoria Photography	805-410-0721
Jamison and Tiana Events	805-990-4472	Angel Sheree Photography	818-324-2667
		Trevor Morrison Photography	847-909-7993
DJ, ENTERTAINMENT & LIGHTIN	G	Open Iris Photography	805-850-8617
DJ Sota Entertainment	831-818-5408	Ivy Rose Photography	702-927-3861
In The Mix Events	805-659-4235	Wilbur Studios	858-255-1606
Good Times Entertainment	818-843-4343	Waller Weddings	805-765-2860
Time of Your Life!	818-421-5532		
Bruce Barrios Productions	805-658-7565	PARTY RENTALS	
4eleven Events	805-822-7182	Amigo Party Rentals	805-653-6518
Cheers Entertainment	805-358-1099	Ventura Rentals	805-644-4496
Justin Sound	818-331-0618	Party Pleasers	805-482-0339
Bouquet Sound	310-894-8354	Allura Event Furniture	661-810-9874
Y-It Entertainment	805-402-0080	A Rental Connection	805-876-0020
Business Time Entertainment	818-906-4897	BBJ/ La Tavola	847-933-4600
GTZ Entertainment	805-231-0850	VC Balloons	805-607-7687
Aces & B's Casino Nights	805-647-0650		
Royal Flush Casino Events	877-707-7878	AUDIO VISUAL	
		Luners Production Services	805-654-1744
FLORAL DESIGN			
*Passion Flowers	805-641-1076		
Floral Design by Roni	805-339-0226	Fairytale Hair & Makeup	877-324-7977
Shell's Petals	805-659-4449	Glam by Karlaa	
A Secret Garden		Pinned & Painted	
Tangled Lotus	805-218-2092	Anthology Studios	805-746-1611
Velvet Blooms	562-370-4370		
		OFFICIANT	
TRANSPORTATION		Reverend Cliff Housego	
Distinctive Carriage		Seaside Ceremonies	
Jump On The School Bus		Ceremonies by Nanette	
Pegasus Transit		Ceremonies Celebrating Love!	805-654-3788
That Black Caddy	805-443-8277		

Vendors are not affiliated with the Crowne Plaza Ventura Beach. Must contact on your own.





WEDDING PROFESSIONALS

The Crowne Plaza is pleased to offer a professional catering manager to assist with all your hotel and food and beverage needs. We require you pro-vide a professional, pre-approved wedding coordinator to assist with all rehearsals, wedding ceremonies, as well the set-up & tear down of personal items at your reception. For more information on services provided by the hotel, please speak directly with your catering representative.

FOOD & BEVERAGE SERVICE

The Crowne Plaza Ventura Beach Hotel is the only licensee authorized to sell, serve or distribute any food & beverage on property. No food or beverage of any kind will be permitted to be brought into the hotel by any guest. Any remaining food from an event may not be re-served or refunded. No to-go boxes permitted In the event a group is permitted to bring its own wine in advance, a corkage fee of \$30.50 per 750ml bottle will be assessed. The hotel reserves the right to discontinue service of alcoholic beverages at any time. The hotel will provide one bartender per 100 guests for cash bars. A \$244 bar set-up fee will be applied for each bartender. The Crowne Plaza Ventura Beach Hotel offers children's menus for guests aged 10 and under, as well as meal options for your preferred vendors.

CONTRACT AGREEMENT

Social bookings more than 90 days out require approval from the Director of Sales and could take up to one week for authorization. Once a preferred date has been selected & approved, the Crowne Plaza Ventura Beach Hotel will issue a catering contract. An initial non-refundable deposit of 25% of your food and beverage minimum is due along with your signed catering agreement in order to secure event space, with full payment due ten days prior to the event. If full payment is not received by the final deadline, the hotel reserves the right to cancel the banquet function. The Crowne Plaza Ventura Beach requires a credit card on file for all events.

GUARANTEES

The expected number of guests must be communicated to the Crowne Plaza Ventura Beach Hotel seven days prior to the banquet function. This number will considered a guarantee and is not subject to reduction. If we do not receive a guarantee outside of this time frame, the number of guests expected on the catering contract will be considered a guarantee and charges will be assessed accordingly. The hotel will not be responsible for identical service or a room set to more than 3% over your guarantee. If offering a plated meal option, the client is responsible for providing place cards for each guest in attendance, indicating the meal selection.

SERVICE CHARGE & SALES TAX

A 22% service charge is included in the prices.. This service charge is not negotiable and is taxable based on California State Law.

DECORATION & DAMAGES

It is our pleasure to consult with you on your decorative preferences. Decorations, signage or displays brought into the hotel by the guest must be approved prior to arrival by your catering representative. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tacks, tape or any other substance that may leave permanent damage. The hotel does not permit confetti. The host of the function is held responsible for personal property or equipment brought into the function area. Any damage to the hotel will be charged to the master account. The Crowne Plaza Ventura Beach Hotel shall not assume responsibility for damage or loss of any merchandise or articles brought into the property or for any item(s) left unattended.

HOTEL ACCOMMODATIONS

Discounted room rates are available through our Sales Department. You must hold at least ten sleeping rooms to qualify for special group rates. For more information, please contact the Sales Department at (805) 652-5108.

EVENT TIMES

Daytime event hours are 11am - 4pm. Evening event hours are 6pm - 11pm. Ceremonies may begin one hour prior to reception start time. Music must stop at 11pm.



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