

# *Wedding Packages*



## *Noble*



- *6 Hours of Domestic Draft Beer\*, House Wine and Assorted Sodas*
- *Champagne Toast*
- *Domestic and Imported Cheese Board  
Fresh Crudités with assorted dips  
Artichoke and Spinach Fondue  
Assorted Crostini, crackers and baguettes*
- *Choice of Two Late Night Hors D'oeuvres*

## *Crowne*



- *One Hour Host Premium Bar*
- *6 Hours of Domestic Draft Beer\*, House Wine and Assorted Sodas for the remainder of the evening*
- *Choice of Two Butler Passed Hors D'oeuvres*
- *Champagne Toast*
- *Domestic and Imported Cheese Board  
Fresh Crudités with assorted dips  
Artichoke and Spinach Fondue  
Assorted Crostini, crackers and baguettes*
- *Choice of Two Late Night Hors D'oeuvres*

## *Majesty*



- *Four Hour Host Premium Bar*
- *Choice of Two Butler Passed Hors D'oeuvres*
- *Champagne Toast*
- *Domestic and Imported Cheese Board  
Fresh Crudités with assorted dips  
Artichoke and Spinach Fondue  
Assorted Crostini, crackers and baguettes*
- *Wine Service with Dinner*
- *Choice of Two Late Night Hors D'oeuvres*

*\* Upgrade the Noble or Crowne Package Beer offering from Domestic Draft to Bottled Beer for an additional \$5 per person,*

*Please note that pricing is subject to a 21% Service Charge and 6.1% Sales Tax.  
Pricing is subject to change and cannot be guaranteed more than 60 days prior to the event.*

## ***Package Inclusions***

*Floor Length Ivory Linen*  
*Napkin Color Choice*  
*Ivory Chair Covers*  
*Satin Chair Tie Color Choice*  
*Mirror Base Centerpiece with Two Votive Candles*  
*Complimentary Cake Cutting*  
*Coat Room*  
*Dance Floor*  
*Complimentary Bartenders*  
*Complimentary Suite for Bride & Groom*  
*Two Complimentary Suite upgrades for Parents for Bride & Groom*

## ***All Entrees include the following***

### ***Choice of Salad:***

*Mixed Field Greens with Tomato Wedges, Sliced Cucumbers and Choice of Dressing*  
*Classic Caesar Salad with Crunch Croutons and Parmesan Cheese*  
*Baby Spinach Salad with Spiced Walnuts, Fresh Berries and Raspberry Vinaigrette*

*\*Salad Upgrade \$2 per person*

*Caprese Salad with Slices of Fresh Ripe Tomato, Buffalo Mozzarella and Fresh Basil topped with a Balsamic Reduction*

### ***Choice of Vegetable:***

*Green Bean Amandine*  
*Fresh Vegetable Medley of Zucchini, Squash, Red Peppers, Red Onions, Carrots and Broccoli*  
*Grilled Asparagus*  
*Honey Glazed Carrots*

### ***Choice of Starch:***

*Oven Roasted Red Potatoes*  
*Garlic Mashed Potatoes*  
*Sour Cream and Chive Mashed Potatoes*  
*Potatoes AuGratin*  
*Herbed Wild Rice Blend*

*\*Starch Upgrade \$2 per person*

*Ultimate Twice Baked Potato*

***Bakery Fresh Warm Dinner Rolls with Piped Honey Butter, Regular/Decaffeinated Coffee and Hot Tea Service with Honey and Lemon***

*\*\*Please limit selections to a Maximum of Three Entrees to include One Vegetarian Option.*

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## ***Passed Hors d'oeuvres Included in Packages:***

*Roma Tomato Boats filled with Garlic Herb Cheese  
Cashew Chicken and Scallion Savory Tart Shells  
Fresh Mozzarella Bruschetta on Roasted Garlic Crostini  
Phyllo Asparagus and Asiago Cheese with Roasted Red Pepper Aioli  
Goat Cheese and Sun Dried Tomato wrapped with Phyllo  
Seared Beef Tenderloin Crostini with Horseradish Cream  
Petite Crab Cakes with Spicy Remoulade Sauce  
Mozzarella and Tomato Caprese Skewers*



## ***Late Night Hors d'oeuvres Included in Packages:***

*Chicken Tenders with Assorted Dipping Sauces  
Boneless Buffalo Wings  
Chicken Quesadillas  
Meatballs (Swedish, Barbeque or Italian)  
Assorted Pizzas*

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***Plated Dinner Options******Noble      Crowne      Majesty***  
***13- 21Years Old / Over 21***

<i>Surf and Turf</i> <i>4 ounce Filet topped with Bernaise Sauce</i> <i>accompanied by a Butter Poached Lobster Tail</i>	<i>Market</i>	<i>Market</i>	<i>Market</i>
<i>Filet and Chicken Duet</i> <i>4 ounce Filet topped with Herb Butter and paired with a</i> <i>4 ounce Chicken Breast topped with Artichoke,</i> <i>Parmesan Cheese and Prosciutto</i>	<i>\$54/\$63</i>	<i>\$58/\$81</i>	<i>\$58/\$92</i>
<i>Filet and Shrimp Duet</i> <i>5 ounce Filet topped with a Cabernet Reduction</i> <i>Accompanied Scampi Style Jumbo Shrimp</i>	<i>\$58/\$65</i>	<i>\$62/\$83</i>	<i>\$62/\$94</i>
<i>Ratatouille</i> <i>Slow Cooked Vegetables served with a pan seared</i> <i>Asiago Polenta and sautéed Spinach</i>	<i>\$35/\$50</i>	<i>\$39/\$67</i>	<i>\$39/\$78</i>
<i>Mediterranean Chicken</i> <i>A pan seared Chicken Breast topped with an Artichoke</i> <i>Hearts, Kalamata Olives, Fresh Tomato, Capers and</i> <i>Lemon Cream Sauce</i>	<i>\$38/\$53</i>	<i>\$42/\$71</i>	<i>\$42/\$82</i>
<i>Brushetta Chicken</i> <i>Grilled Chicken Breast topped with Fresh</i> <i>Tomato-Basil Salsa, Parmesan Cheese and Drizzled</i> <i>with a Balsamic Reduction</i>	<i>\$38/\$53</i>	<i>\$42/\$71</i>	<i>\$42/\$82</i>
<i>Chicken Piccata</i> <i>Pan fried Egg battered Chicken Breast served with</i> <i>A White Wine Caper Sauce</i>	<i>\$38/\$53</i>	<i>\$42/\$71</i>	<i>\$42/\$82</i>
<i>Grilled Atlantic Salmon</i> <i>Fillet of Salmon Served with a Mango Salsa</i>	<i>\$41/\$60</i>	<i>\$45/\$78</i>	<i>\$45/\$89</i>
<i>Pan Seared Salmon</i> <i>Pan seared Atlantic Salmon with Champagne Tarragon</i> <i>Cream Sauce</i>	<i>\$41/\$60</i>	<i>\$45/\$78</i>	<i>\$45/\$89</i>
<i>Pork Tenderloin</i> <i>Medallions Served with a Rosemary Port Wine Reduction</i>	<i>\$42/\$57</i>	<i>\$46/\$75</i>	<i>\$46/\$86</i>
<i>Angus Sirloin</i> <i>Sirloin Filet Drizzled with Peppercorn Cream Sauce</i>	<i>\$46/\$59</i>	<i>\$50/\$77</i>	<i>\$50/\$88</i>
<i>Filet Mignon</i> <i>6 ounce Filet Mignon with a Cabernet Reduction</i>	<i>\$52/\$61</i>	<i>\$56/\$79</i>	<i>\$56/\$90</i>

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# Royal Buffet

Buffet service to include Bakery Fresh Warm Dinner Rolls with Piped Honey Butter, Regular/Decaffeinated Coffee and Hot Tea Service with Honey and Lemon Wedges

13- 21Years Old / Over 21

## Two Entrees

**Noble Package \$48/\$59**  
**Crowne Package \$52/\$77**  
**Majesty Package \$52/\$88**

## Three Entrees

**Noble Package \$52/\$63**  
**Crowne Package \$56/\$81**  
**Majesty Package \$56/\$92**

## **Salads (Choice of Two)**

Caprese Salad with Balsamic Glaze  
Tuscan Pasta Salad  
Mixed Field Greens with Tomatoes, Cucumbers and Assorted Dressings  
Classic Caesar Salad  
Baby Spinach Salad with Spiced Walnuts, Fresh Berries and Raspberry Vinaigrette

## **Side Dishes (Choice of Three)**

Pesto Pasta  
Garlic Mashed Potatoes  
Sour Cream and Chive Mashed Potatoes  
Oven Roasted Potatoes  
Herbed Wild Rice Blend  
Potatoes AuGratin  
Green Beans Amandine  
Honey Glazed Carrots  
Grilled Asparagus  
Fresh Vegetable Medley of Zucchini, Squash, Red Peppers, Red Onions, Carrots and Broccoli

## **Entrée Choices**

Chicken Piccata  
Chicken Marsala  
Grilled Salmon with Mango Salsa  
Roast Loin of Pork with a Rosemary Port Wine Reduction  
Carved Prime Rib Au Jus (\$75 Chef Fee Applies)  
Sliced Beef Tenderloin with a Cabernet Reduction  
Marinated Portobello Mushrooms stuffed with Spinach and roasted Red Pepper Boursin Cheese

## **Children's Entrees (Ages 3-12)**

*Includes Hors d'oeuvres and Unlimited Non-Alcoholic Beverage Consumption*

### **Chicken Tenders**

Served with Dipping Sauces, French Fries and a Fruit Cup

23

### **Sliders**

Two Sliders served with French Fries and a Fruit Cup

23

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# *From the Bar...*

## *A la Carte*

*All Bars are stocked with the following items:*

*Vodka, Gin, Rum Tequila, Whiskey and Scotch, Import and Domestic Bottled Beers  
Red, White and Blush House Wine  
Assorted Sodas and Bottled Water*

<i>Assorted Sodas and Bottled Water</i>	<i>\$3 each</i>
<i>Draft Beer (Domestic)</i>	<i>\$275 Per Keg</i>
<i>Domestic Bottled Beer</i>	<i>\$4.50 per bottle</i>
<i>Premium &amp; Import Brand Bottled Beer</i>	<i>\$5.50 per bottle</i>
<i>Premium Brand Liquor</i>	<i>\$6 per drink</i>
<i>Supreme Brands, Cordials and Brandy</i>	<i>\$8 per drink</i>
<i>House Wine</i>	<i>\$ 6 per glass</i>
	<i>\$24 per bottle</i>
<i>House Champagne</i>	<i>\$26 per bottle</i>

*In addition to our House Wine Selection we offer an extensive Wine List.  
Please contact the Catering Department for a complete listing.*

## *Open Bar Packages*

*All Pricing is per person. Guarantees for Open Bar will be duplicated from Final Guest Count.*

	<i>Beer/Wine/Soda*</i>	<i>Premium*</i>	<i>Supreme*</i>	<i>Package Addition</i>	
	<i>Draft (or) Bottled Beer</i>			<i>Premium/Supreme</i>	
<i>First Hour</i>	<i>\$10</i>	<i>\$12</i>	<i>\$14</i>	<i>\$17</i>	<i>\$4 / \$7</i>
<i>Two Consecutive Hours</i>	<i>\$14</i>	<i>\$17</i>	<i>\$20</i>	<i>\$24</i>	<i>\$6 / \$10</i>
<i>Three Consecutive Hours</i>	<i>\$18</i>	<i>\$22</i>	<i>\$26</i>	<i>\$31</i>	<i>\$8 / \$13</i>
<i>Four Consecutive Hours</i>	<i>\$22</i>	<i>\$27</i>	<i>\$32</i>	<i>\$37</i>	<i>\$10 / \$15</i>

*\*Additions or Substitutions may result in an increase in pricing per person*

### *Domestic and Import Beer*

*Miller Lite, Miller Genuine Draft, Heineken, Corona, Leinie's Red, Buckler (N/A)*

### *House Wine*

*Red, White and Blush*

### *Premium Package Liquors*

*Smirnoff Vodka, Tanqueray Gin, Curzan Rum, Sauza Silver Tequila, Canadian Club Whiskey, Korbel Brandy, Captain Morgan Rum, Malibu Rum, Jim Beam Bourbon and J&B Scotch*

### *Supreme Package Liquors*

*Absolut Vodka, Bombay Sapphire Gin, Bacardi Rum, Jose Cuervo Gold, Jack Daniels Whiskey, Korbel Brandy, Captain Morgan Rum, Malibu Rum, Crown Royal, Johnny Walker Red Scotch, Bailey's Irish Cream and Kahlua*

*Please note that pricing is subject to a 21% Service Charge and 6.1% Sales Tax.  
Pricing is subject to change and cannot be guaranteed more than 60 days prior to the event.*

## CATERING POLICIES

- 1. Thirty (30) days prior to your event, the Catering Department requests final menu selections, bar arrangements and set-up requirements are confirmed.*
- 2. The Final Guaranteed Guest Count and Payment are required Fourteen (14) days prior to the event if paying by Personal Check or Four Business Days prior to your event if paying by Credit Card or Cashier's Check. If the hotel does not receive a guarantee by this time, the booking party will be charged for the full person count listed on the contract, unless the actual number of persons in attendance of the event is greater. The final guarantee is the minimum count you will be charged for and cannot be decreased. Please notify the Catering Department immediately if the guests count increases. The Crowne Plaza Milwaukee West will not be responsible for service in excess of 5% over the guaranteed guest count.*
- 3. Menu Pricing is subject to change without notice. If requested, pricing may be confirmed Sixty (60) days in advance of your event.*
- 4. Buffet Dinners are prepared based on Final Guarantee of attendees. Buffet items will be replenished until all guests in attendance have proceeded through the buffet line. Once attendees have been served, one buffet line will remain open for an additional **20 minutes** to accommodate any late arrivals or second helpings. Buffet Items will NOT be replenished during this time.*
- 5. Wisconsin Health Code states the no food or beverage items, which remain uneaten after an event, may be removed by the customer or its attendees. Food and Beverage items will not be allowed to be taken off property or used elsewhere in the hotel. Serving any food or beverage on hotel premises that is not purchased from the hotel is prohibited by state law. Wedding cakes are allowed when purchased through a licensed vendor.*
- 6. The Grande Ballroom will be contracted no later than 12:00AM. Please contact the Catering Department to make arrangements if later service is required. Overtime Charges will be incurred for service past 12:00AM.*
- 7. Functions will be staffed to properly service your event. If additional staffing is requested additional charges will apply.*
- 8. The Booking Party agrees to the responsibility of any damage to hotel property or equipment by guests or outside vendors contracted by the client during the period of time your function is being held at the hotel. The Crowne Plaza Milwaukee West reserves the right to immediately terminate service or occupancy in case of violation of any laws, regulations or hotel policies.*
- 9. Crowne Plaza Milwaukee West will not be responsible for the damage or loss of any article brought on premises such as decorations, wedding cakes, cake and table accessories, card boxes, Audio-Visual or electronic equipment, etc. Security arrangements should be made for all items left unattended for any time. It is the responsibility of the client to make arrangements to remove all personal items immediately following the completion of your event. Items remaining three (3) days following an event will be disposed of by the hotel.*
- 10. All Vendors must contact the Catering Department to arrange set-up needs and available set-up times for the day of your event. The Hotel does not maintain insurance covering vendor's property; it is the sole responsibility of the vendor to obtain business interruption, theft, and property damage or loss insurance covering such losses by the vendor.*

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