

Weddings at the Crowne Plaza Northstar Hotel

Each of our packages includes:

- ❖ A suite for the bride and groom on their wedding night*
- ❖ Fresh floating flower with votive candles and mirror*
- ❖ White garden chairs for Skygarden ceremonies*
- ❖ Chair covers for receptions*
- ❖ Cake cutting*
- ❖ Skirted head table, cake table and guest book table*
- ❖ Discounted guestroom rates for family and friends*
- ❖ Menu tasting*

Hors d'oeuvres Reception

Buffet (2 hours)

Lemonade

Caesar Salad

The Traditional Caesar Salad with Homemade Croutons and Parmesan Cheese

*Carving Station***

Whole Roasted Turkey or Honey Roasted Ham

Served with Mayonnaise, Honey Mustard, and Assorted Silver Dollar Rolls

Pasta Bar

Fettuccini and Penne Pasta with
Marinara and Alfredo Sauces

Also includes the following:

Italian Sausage, Red Onions, Mushrooms,
Tomatoes, Green & Red Peppers,

Artichoke Hearts, Sun-dried Tomatoes,
Black Olives & Parmesan Cheese

or

Mashed Potato Bar

Variety of Mashed Potatoes including:
Peruvian Purple, Mustard Red Bliss
and Yukon Gold.

Option to add the following toppings:
Cheddar Cheese, Chive Butter, Peppered
Bacon,

Sour Cream, Roasted Garlic and Gravy

Hors d'oeuvres Buffet

Bruschetta

Artisan Cheese Display

Fresh Vegetables and Dip

Teriyaki Beef & Pepper Kabobs

Roasted Pear & Gorgonzola Canapé

Petite Crab Cake with Key Lime Aioli

\$44

**Carving station requires a Chef to serve.

\$100.00/chef.

Wine and Bar Packages available.

All prices are per person unless otherwise noted and subject to applicable taxes and service charges.

Children's Menu

Reception

Lemonade

Dinner

Starter

Fruit Cup

Entrées (select one)

Chicken Fingers with Honey or Barbecue Sauce

Cheeseburger

Grilled Cheese on Brioche Bread

Gourmet Macaroni & Cheese

\$16

Entrees include French fries

Dinner Buffet

Reception (1 hour)

Lemonade

Buffet

Starters

Traditional Caesar Salad with Homemade Croutons & Parmesan Cheese
An Elegant Display of Fresh Fruit & Berries
International & Domestic Cheese Display with Crackers & Lavosh

Entrees (select two)

Roasted Turkey *Sauce Jus Lie*

Roasted Sirloin *with au jus and Creamy Horseradish Sauce (add \$2.00/person)*

Grilled Breast of Chicken *with a Cilantro-Chipotle Cream Sauce*

Roasted Marinated Pork Loin *with Wild Mushrooms and Sherry Cream Sauce*

Seared Salmon *with Dill Cream Sauce*

Choice of Potato or Rice and Chef's selection of Seasonal Vegetables
Rolls & Butter

Coffee, Decaf, and Tea and Cream

\$50

Wine and Bar Packages available.

Buffet Enhancements

Fresh Crudités Display

Served with various sauces

\$4.00/person

Additional hors d'oeuvres selections listed under Hors d'oeuvres Buffet Enhancements.

Buffet Enhancements

Additional accompaniments to add or substitute for your buffet

Carved Round of Beef**

Served with Silver Dollar Rolls, Mayonnaise, Mustard and a Creamy Horseradish Sauce

\$350.00/Round

(serves approx. 50 guests)

Carved Tenderloin of Beef**

Served with Silver Dollar Rolls, Mayonnaise, Mustard and a Creamy Horseradish Sauce

\$300.00/Tenderloin

(serves approx. 20 guests)

**Carving stations require a Chef to serve.

\$100.00/chef.

Additional Hors d'oeuvres

ITEM	PER DOZEN
Cold Hors d'oeuvres	
Shrimp Cocktail	\$52.00
Smoked Salmon Canapé	\$38.00
Shrimp Canapé with Lemon Herbed Boursin Cheese	\$36.00
Peppered Beef Tenderloin Canapé	\$36.00
California Sushi Rolls	\$40.00
Black Olive Tapenade on Artichoke Bottoms and topped with a Goat Cheese Rosette	\$38.00
Fresh Thai Spring Rolls with Sweet & Sour Sauce	\$42.00
Gazpacho Shooter	\$28.00
Scallop with sweet pea cream	\$28.00
Hot Hors d'oeuvres	
Marinated Beef Skewers with a Teriyaki Glaze	\$48.00
Chicken Satay served with Peanut Sauce	\$42.00
Italian Sausage Stuffed Mushrooms	\$36.00
Crab Stuffed Mushrooms.	\$50.00
Four Cheese & Walnut Stuffed Mushrooms (Bleu, Mozzarella, Parmesan, and Cream Cheese)	\$35.00
Barbeque or Swedish Meatballs	\$26.00
Black Bean and Monterey Jack Quesadillas with Sour Cream and Salsa	\$36.00
Jalapeño Peppers Stuffed with Cream Cheese	\$28.00
Pork Pot Stickers with Sweet Soy Sauce	\$38.00
Fried Chicken Tenderloins with a Smoky Chipotle BBQ Sauce	\$38.00
Bacon Wrapped Shrimp	\$48.00
Asparagus Cigars with Red Pepper Aioli	\$38.00
Almond, Raspberry and Brie Phyllo Pouch	\$36.00
Kobe Meatloaf Sliders with Caramelized Onion Aioli and Herb Aioli	\$42.00
Chicken Wings with choice of sauce: Buffalo, Teriyaki, or Jerk spice	\$28.00

Silver Dinner Package

Reception (1 hour)

Lemonade
Fresh Garden Vegetable Display

Dinner

Salad

Fresh Mixed Greens with Choice of Dressing

Entrees (select up to two)

Spiced Pork Loin with Cranberry-Citrus Chutney

Grilled Chicken Dijonnaise with a Dijon Cream Sauce

Pan-Seared Breast of Chicken with Cippolini Onions, Preserved Tomatoes, Fresh Thyme & Chicken Jus

Roast Striploin with a Wild Mushroom Demi-Glace (add \$3.00/person)

Seared Salmon with a Dill Cream Sauce

Vegetable Wellington with Grilled Vegetables wrapped in Puff Pastry over Madeira Mushroom Wine Sauce

Mediterranean Cavatappi with Sun-dried Tomatoes, Kalamata & Green Olives, Feta Cheese & White Wine Sauce

Choice of Potato or Rice and Chef's selection of Seasonal Vegetables

Rolls & Butter

Coffee, Decaf, and Tea and Cream

\$35

Wine and Bar Packages available.

Dinner Enhancements

Traditional Caesar Salad

Served with Homemade Croutons and Parmesan Cheese

\$2.00/person

Strawberry Walnut Salad

Mixed Greens with Candied Walnuts, Bleu Cheese, Strawberries and a Strawberry Vinaigrette

\$3.00/person

Artisan Cheese Display

Garnished with Fresh Fruit and served with Crackers & Lavosh

\$5.50/person

Gold Dinner Package

Reception (1 hour)

Lemonade

Butler Passed Canapés

Roasted Pear & Gorgonzola Canape
Bruschetta

Dinner

Salads (select one)

Strawberry Walnut Salad, *Mixed Greens with Candied Walnuts, Bleu Cheese, Strawberries and a Strawberry Vinaigrette*

Roasted Pear Salad, *Field Greens with Endive, Pine Nuts, Walnuts, Prosciutto, Blue Cheese and a Cider Walnut Vinaigrette*

Caprese Salad, *Fresh Tomato and Mozzarella with Pine Nuts, Arugula and Balsamic Vinaigrette*

Entrees (select up to three)

Spiced Pork Loin with *Cranberry-Citrus Chutney*

Chicken Wellington with *Madeira Wine Sauce*

New York Steak with a *Three-Peppercorn Sauce (add \$3.00/person)*

Seared Salmon with a *Dill Cream Sauce*

Vegetable Wellington with *Grilled Vegetables wrapped in Puff Pastry over Madeira Mushroom Wine Sauce*

Gnocchi Pomodoro with *Vodka Cream Sauce and fresh Basil, Topped with Parmesan Cheese*

Choice of Potato or Rice and Chef's selection of Seasonal Vegetables

Rolls & Butter

Coffee, Decaf, and Tea and Cream

\$42

Wine and Bar Packages available.

Dinner Enhancements

Artisan Cheese Display

Garnished with Fresh Fruit and served with Crackers & Lavosh

\$5.50/person

Platinum Dinner Package

Reception (1 hour)

Lemonade

Butler Passed Canapés (select four)

Asparagus Cigars with Red Pepper Aioli
Bacon Wrapped Shrimp
Peppered Beef Tenderloin Canapé
Smoked Salmon Canapé
Teriyaki Beef & Pepper Kabobs
Bruschetta
Black Olive Tapenade on Artichoke Bottoms

Dinner

Salads (select one)

Caprese Salad, with Fresh Tomato & Mozzarella, Pine Nuts, Arugula
and Balsamic Vinaigrette
Strawberry Walnut Salad, Mixed Greens with Candied Walnuts, Bleu Cheese, Strawberries
and a Strawberry Vinaigrette
Spinach Salad, with Red Onions, Mozzarella, Caramelized Pecans
and topped with a Spicy Pecan Vinaigrette

Intermezzo

Raspberry or Lemon Sorbet

Entrees (select up to three)

Beef Tournedos, seared Tenderloin Medallions served with Béarnaise Sauce
New York Steak with a Three-Peppercorn Sauce
Medallions of Pork Tenderloin with Morel Mushrooms and Sherry Cream Sauce
Provencal Salmon, sautéed King Salmon Filet with a Tomato-Basil Garlic Relish
Lamb Chops, Grilled and served with a Rosemary Cabernet Sauce
Gnocchi Pomadero with Vodka Cream Sauce and Fresh Basil, Topped with Parmesan Cheese

Choice of Wild Rice, Baby Red Potatoes or Duchess Potatoes
Chef's selection of Seasonal Vegetables
Fresh Dinner Rolls & Butter

\$54

Wine and Bar Packages available .

Late Night Snacks

Tomato Pizza Tomato Sauce, Mozzarella Cheese, Fresh Herb, Roasted Roma Tomato	\$11 each
Shrimp Pizza Tomato Sauce, Marinated Shrimp in Arugula Pesto, Mozzarella Cheese, Roasted Roma Tomato, Artichoke, Fresh Herbs	\$15 each
Garlic and Sausage Pizza Tomato Sauce, Mozzarella Cheese, Sausage, Roasted Garlic, Cipollini Onion, Fresh Herb	\$13 each
Pepperoni Pizza Tomato Sauce, Mozzarella Cheese, Pepperoni	\$13 each
Roasted Vegetable Pizza Tomato Sauce, Roasted Red Pepper, Roasted Eggplant, Olives, Fresh Herb, Toasted Garlic, Cipollini Onion, Goat Cheese, Arugula Pesto	\$12 each
Supreme Pizza Tomato Sauce, Mozzarella Cheese, Pepperoni, Sausage, Ham, Shiitake Mushroom, Cipollini Onion, Roasted Red Pepper, Black and Green Olives	\$14 each
Chicken Pizza Tomato Sauce, Mozzarella and Smoked Gouda Cheese, Herb Chicken, Cipollini Onion, Roasted Garlic, Shiitake Mushroom	\$13 each
Chipotle BBQ Chicken Pizza BBQ Chipotle Sauce, Mozzarella Cheese, Cipollini Onion, Shiitake Mushroom, Charred Corn, Black Bean, Cilantro	\$13 each
Jerk Chicken Sliders with Honey Mustard	\$3.50 each
Miniature Cheeseburger Sliders	\$3.50 each
Sandwich Tray: Assorted Meats and Cheeses with Silver Dollar Rolls and Condiments	\$3.00 each
Popcorn (Spicy or Caramel) or Pretzels (serves 8)	\$16.00 per pound
Kettle Chips with Housemade Caramelized Onion Dip (serves 8)	\$16.00 per pound
Wild Corn Tortilla Chips with Salsa (serves 8)	\$16.00 per pound
Barbeque or Swedish Meatballs	\$26 per dozen
Black Bean and Monterey Jack Quesadillas with Sour Cream and Salsa	\$36 per dozen
Jalapeño Peppers Stuffed with Cream Cheese	\$28 per dozen
Steamed Pork Pot Stickers with Sweet Soy Sauce	\$38 per dozen
Crispy Chicken Tenderloins with a Smoky Chipotle BBQ Sauce	\$38 per dozen
Chicken Wings with choice of sauce: Buffalo, Teriyaki, or Jerk spices	\$28 per dozen

Happily Ever After

Traditional Continental

Chilled Fruit Juice
Fresh Sliced Fruit Tray
Assorted Pastries, Muffins and Croissants
Coffee, Decaf and Tea and Cream
\$18

Deluxe Continental

Chilled Fruit Juice
Fresh Sliced Fruit Tray
Freshly Baked Fruit Breads and Bagels with Cream Cheese
Assorted Dry Cereals and Granola
Individual Yogurts
Coffee, Decaf and Tea and Cream
\$20

Northstar Buffet

Chilled Fruit Juice
Sliced Seasonal Fruit and Berries Tray
Assorted Pastries, Muffins and Croissants
Scrambled Eggs with Fresh Chives
Bacon and Sausage
Baked Hash Browns
Assorted Dry Cereals with Milk
Coffee, Decaf and Tea and Cream
\$24

Additional Items...

...May be added to your breakfast buffet, priced per person

Assorted Dry Cereals	\$4.00
Cinnamon Swirl French Toast	\$5.00
Oatmeal with Brown Sugar	\$3.00
Breakfast Stuffed Potato Skins	\$4.00
Garden Quiche	\$5.50
Scrambled Eggs with Chives	\$4.00
Eggs Benedict	\$5.50
Buttermilk Pancakes	\$4.00
*Miniature Belgian Waffle Station with Two toppings: Strawberry and Blueberry	\$6.00
*Omelettes made to order (minimum 20 people)	\$7.00
Yogurt, Granola, Strawberry Parfait	\$6.00
Bacon	\$3.00
Sausage	\$3.00

A La Carte Selection

Beverages

Freshly Brewed Coffee, Decaf or Tea	\$49.00 per gallon
Soft Drinks and Bottled Waters	\$3.00 each
Bottled Fruit Juices	\$4.00 each
Spiced Apple Cider	\$38.00 per gallon
Fruit Punch or Lemonade	\$38.00 per gallon
Chilled Fruit Juices: Apple, Orange, Grapefruit, Tomato, Cranberry	\$18.00 per carafe
Red Bull®	\$4.75 each
Gatorade®, 20 oz	\$4.00 each
Lavender Lemonade	\$38.00 per Gallon

Bakery

Assorted Muffins	\$32.00 per dozen
Breakfast Fruit Breads	\$28.00 per dozen
Cinnamon and Caramel Rolls	\$32.00 per dozen
Bagels with Cream Cheese	\$32.00 per dozen

Coffee Station

Freshly Brewed Regular and Decaffeinated Coffees
Served with Cream, Sugar, Chocolate Spoons, Rock Candy Stirrers, Peppermint Sticks, Biscotti
\$55.00/Gallon

Enhancements

Specialty, Floor-Length Ivory Linens \$5.00/each

Centerpieces

Eiffel Tower Vases \$5.00/each
Three-Tiered Cylinder Vases with Floating Candles \$10.00/each

Audio Visual

Standing Microphone with Portable Speakers \$225.00
Skygarden Wedding Ceremony Sound Package \$450.00

Includes: 2 Wireless Lavalier Microphones (for Officiant and Groom),
1 Wired Musician's Microphone with boom stand, 2 Powered Speakers,
1 Four Channel Mixer, and Technical Support

6' Tripod Screen with Power \$40.00
DVD Cart Package \$200.00

Includes: DVD Player and Monitor

LCD Projector Package \$500.00

Includes: XGA LCD Projector, Wireless Mouse, Power Point Clicker,
Screen, Stand and Technical Support

*Please contact your Graybow Audio Visual Representative with any questions.

Piano

Baby Grand (permanent location in lobby) \$100.00

*Charge is to cover the cost of tuning

All prices are subject to applicable taxes and service charges.

Beverage Service

<i>Bar Service</i>	<i>Host Bar</i>	<i>Cash Bar</i>
Call Brands	\$6.25	\$6.75
Premium Brands	\$7.25	\$7.75
Super Premium Brands	\$9.00	\$10.00
Domestic Beer	\$5.25	\$5.75
Imported/Specialty Beer	\$6.00	\$6.50
House Wine	\$6.50	\$7.00
Non-alcoholic Beer	\$5.00	\$5.50
Cordials	\$8.00	\$8.50
Soda	\$3.00	\$3.25
Bottled Water, Fiji 500 ML	\$4.00	\$4.50

Beer kegs available upon request.

Bar Packages

	<i>Call Brands</i>	<i>Premium Brands</i>	<i>Super Premium Brands</i>
First Hour	\$14.00 per person	\$16.00 per person	\$17.00 per person
Each Additional Hour	\$8.00 per person	\$9.00 per person	\$12.00 per person

(Bar Packaging does not include specialty drinks or cordials.)
In the event that \$500.00 per bartender is not met
a fee of \$100.00 per bartender will apply.

Wine

House Wine- Chardonnay, White Merlot and Merlot (per bottle)	\$28.00
House Champagne (per bottle)	\$29.00
Non-Alcoholic Wine or Champagne (per bottle)	\$24.00

Additional wine selections available upon request.

All prices are per person unless otherwise noted and subject to applicable taxes and service charges.

Beverage Selections

Call Brands

Smirnoff Vodka
Jim Beam
Cutty Sark Scotch
Gilbey's Square Gin
Captain Morgan Rum
Sauza Giro
Windsor
Christian Brothers
Trinity Oaks Wine
Dry Vermouth Noilly Pratt
Sweet Vermouth Noilly Pratt

Premium Brands

Absolut Vodka
Jack Daniels
Johnny Walker Red
Tanqueray Gin
Captain Morgan Rum
Cuervo Gold Tequila
Seagram V.O.
Korbel Brandy
Trinity Oaks Wine
Dry Vermouth Noilly Pratt
Sweet Vermouth Noilly Pratt

Super Premium Brands

Grey Goose Vodka
Maker's Mark
Johnny Walker Black
Bombay Sapphire
Bacardi 8
Cuervo 1800
Crown Royal
Courvoisier VS
Sterling VC
Dry Vermouth Noilly Pratt
Sweet Vermouth Noilly Pratt

Beers

Domestics

Budweiser
Bud Light
Miller Lite
O'Douls

Imported and Specialty

Amstel Light
Heineken
Summit EPA

Alcohol-Free

Tropical Fruit Punch	\$45.00/gallon
Sparkling Catawba Juice	\$20.00/bottle
Sparkling Apple Cider	\$20.00/bottle
Hot Apple Cider	\$40.00/gallon

General Information

FOOD & BEVERAGE MINIMUMS: Food & Beverage Minimums are required for all functions. If food and beverage purchases equal or exceed the set minimum, no room rental will be charged. If less is purchased, the difference between the minimum and the actual purchase will be a room rental fee. Your food & beverage minimum does not include service charge and tax.

*All food and beverages served in the Crowne Plaza Northstar hotel must be purchased from, prepared, and served by the staff of the Hotel. No food or beverage will be permitted to be brought into or removed from the Hotel by any patron or patron's guest. (Exception made for Wedding or Groom's Cakes)

ADVANCE DEPOSIT: Advance non-refundable deposits are due along with your signed agreement.

CANCELLATION POLICY: Based on individual agreements, if the event is cancelled after the set cancellation date, client will be responsible for payment of the negotiated food and beverage minimums and room rental.

GUARANTEES Final guest attendance must be received no later than 3 business days prior to the function day. You will be charged for the number of meals guaranteed or actual number of guests served (whichever is higher). If the catering office is not notified within that time frame, the number of guests originally indicated on the catering contract will become your guarantee number.

PRICES/INCREASED COSTS Menu pricing is subject to change with the market. The Crowne Plaza will not guarantee menu prices prior to 6 months from the day of the function.

PAYMENT: Guests are required to pay in full 14 days prior to the event with the option of a credit card, cashier's check or cash. A credit card is also required to charge any last minute expenses the night of the event.

GRATUITY & TAXES

- ❖ Food & Beverages are subject to a 20% service charge.
- ❖ Food and non-alcoholic beverages are subject to a 10.78% state and local tax.
- ❖ Alcohol is subject to a 13.28% state and local tax.
- ❖ Audio Visual equipment is subject to a 7.78% tax and 20% service charge.

*** Please note: In accordance with state law, all service charges are subject to a 7.78% tax. Taxes and service charges are subject to change.

General Information Continued

LIABILITY AND DAMAGE TO PROPERTY: The Hotel reserves the right to inspect and control all private functions. The client shall indemnify, defend and hold the Hotel harmless from and against all claims, damages, liability and expense to persons or property that may occur as a result of the clients use of the Hotel's facilities, provided that such claims, actions, damages, liability and expense arise out of or result from the actions, in-actions, omissions of negligence of the client or its agents, representatives or guests. The client will be held responsible for any damages or loss to the building, equipment, decorations or fixtures belonging to the Hotel lost or damaged during the affair due to the activities of its guests. Any damages or loss incurred will be billed to the clients at replacement costs.

HOLD HARMLESS CLAUSE/PERFORMANCE If for any reason beyond its control, including but not limited to strikes, labor disputes, accidents, government requisitions, commodities or supplies, acts of war or acts of God, Crowne Plaza Northstar Hotel may terminate the Agreement without further liability of any nature. In no event shall the Crowne Plaza Northstar Hotel be liable for consequential damages or theft of any nature for any reason.

MENUS Select one of our wedding packages or our creative culinary staff will be happy to assist you in planning a special menu for your event. We are eager to satisfy an array of tastes in order to make each and every wedding unforgettable for you and your guests.

PRICES/INCREASED COSTS Menu pricing is subject to change with the market. The Crowne Plaza will not guarantee menu prices prior to 6 months from the day of the function.

BARTENDERS We recommend one bartender per 75 guests. Bar sales must be \$500.00 per bartender or a bartender fee of \$100.00 per bar will apply.

DECORATIONS You are allowed to decorate the room for your event. Additional charges may be incurred based on time, room and availability. Tacks and nails are not allowed when applying any decorations to the walls, ceilings or outdoor pergolas. Open flames are not permitted. All candles or other open flames must be enclosed in glass.

DANCE FLOOR Upon request, a dance floor can be provided for a fee of \$100.00.

CONTRACTED VENDORS Any vendors that are contracted for your event must provide the Hotel with proof of insurance and are subject to the approval of the Hotel.