

forever
—
begins today



CROWNE PLAZA®

MINNEAPOLIS WEST

3131 Campus Drive

Plymouth, MN 55441

763 559 6600

www.CPplymouth.com

All Wedding Packages at Crowne Plaza Minneapolis West include:

- » Tables & Chairs
- » China Place Settings
- » Dance Floor
- » Guest Self-Parking
- » Discounted Guest Room Rates
- » Complimentary Room Rental
- » Professional Event Planning
- » White Table Linens & Napkins
- » Complimentary Candle Centerpieces, Votive Candles & Mirror Tiles
- » Staging For Head Table
- » Complimentary Gift Opening Room (Upon Request)
- » Framed Table Numbers
- » Diplomat Suite for Bride & Groom, Including Breakfast For Two
- » Professional Staff
- » White Taffeta Skirting
- » Cake Cutting Service
- » Wireless Microphone For Toasts & Speeches
- » Wedding Tasting
- » Complimentary Social Hour & After Party Space
- » Dedicated Banquet Captain as On-Site Contact Throughout The Evening
- » IHG Business Rewards Points



Guarantee

To ensure excellent service and ample food preparation, we require a minimum guarantee number of guests to our catering office no later than noon (12:00p.m.), 7 business days prior to your event. Should a guarantee not be received, the hotel will note the minimum number indicated on the event order as your final guarantee.

Billing Arrangements

A deposit equal to 20% of your estimated charge is due at the time of contract signing. An estimated bill will be presented for pre-payment and is due seven (7) business days prior to the event. Your initial deposit is held as guarantee for any additional charges incurred during the function. If final pre-payment is not received prior to your function, the hotel reserves the right to cancel the entire event completely.

Menu Selection

Menu selections are requested three (3) weeks prior to function date. Special dietary substitutions are available and can be made in advance. Two entrée selections per meal are permitted, not including special dietary requests. If a third and fourth entrée selection are made, there will be an additional charge of \$2 per entrée. The catering & culinary team will be happy to design a specific menu to suit your special needs.

Pricing

All food and beverage prices are guaranteed 90 days prior to your event. Menu pricing is subject to change.

Service Charge & Taxes

A 23% service charge will be applied for all food and beverage functions as determined by hotel. The current sales and local taxes are 7.525% on food and 10.025% on liquor. These taxes are applied to all functions. Note: Service charge is taxed in the state of Minnesota.

Food & Beverage

All food and beverage items will be prepared by the Crowne Plaza Minneapolis West. No outside catering is allowed-except for wedding cakes which must come from a licensed bakery. No food or beverage will be permitted to leave the premises due to license restrictions. The hotel beverage license requires the hotel to request proper identification for anyone forty (40) years of age or younger and refuse service to anyone either under age OR unable to produce proper identification. The hotel also must refuse alcoholic beverage service to any person who, in the hotel's

judgment, appears intoxicated. With respect to evening events, last call will be given at 12:30a.m. Bars are removed at 12:45a.m. All liquor must be removed and the room vacated by 1:00am.

Event Planning

Your personal planning manager will complete all final details regarding your event. Concerns on the day of the event should be addressed to the planning manager or banquet management on duty; this includes any change in room sets, meal times, meal counts, special requests, etc.

Specific Responsibilities of the Customer

Admittance to your function room for set-up & tear-down and meeting attendee arrivals and departures must coincide with the event times listed on the contract. Should any revisions at the beginning or ending times of an event be requested the hotel would make every effort to accommodate the request. Function agreements do not entitle you a 24-hour hold on the meeting space, if you have a multiple day function, unless specifically noted. The hotel assumes no liability for Audio Visual equipment other than its own.

Decorations & Entertainment

Centerpieces add a special touch to any occasion. We will be happy to provide you with a complimentary centerpiece. The Crowne Plaza Minneapolis West will not permit the affixing of anything to our walls, floors, and ceilings of the room with nails, staples, and tape or any other material unless approval is given by the catering department. No plastic or metallic confetti, nails, tacks, etc., are to be used in decorations that you may be providing in event spaces.

Deliveries

Please have all deliveries clearly labeled with your event name. Your Catering Manager can assist you in securing these deliveries.

Security

The Crowne Plaza Minneapolis West does not assume responsibility for damage or loss of any merchandise or articles brought on the premises or left behind.

Meeting Agreement & Contracts

Meeting Agreement and Contracts must be issued and returned signed with proper payment guarantee in order for the event to be determined definite. Without the signed contract and form of payment, the Hotel reserves the right to cancel and rebook the space to a third party.



Private ceremony space rental is available (both indoor and outdoor options) and includes:

- » Ceremony Set-Up & Tear-Down of Chairs
- » Wireless Handheld Microphone
- » Unity Table
- » Complimentary Rehearsal Space

Ceremony Fee is \$850

(including tax & service charge)

Inclement Weather - We have a plan to utilize your reception space for your ceremony.



adore

40/person

All packages include: Baked rolls & butter, freshly brewed coffee, tea & milk with dinner.

Stationary Hors d'oeuvres

Choice of up to two:

- » Grecian Bread and Vegetables
- » Fresh Vegetable Display
- » Raspberry Baked Brie en Croute
- » Fresh Fruit Platter
- » Display of Cheeses
- » Antipasto Platter

Salad

Choice of one:

- » House
- » Caesar Salad

Entree

Choice of up to two:

- » Champagne Chicken
Sautéed chicken breast with a creamy champagne sauce, topped with toasted almonds and slivered grapes. Accompanied by wild rice pilaf with almonds and green beans with red peppers.
- » Apple Jack Pork Loin
Slow roasted boneless loin of pork served with toasted pecan and applejack butter. Accompanied by roasted red skin potatoes and honey glazed carrots.
- » Charbroiled Sirloin Steak (GF)
Served with garlic chive butter. Accompanied by skin-on mashed potatoes with sour cream & chives and green beans with red peppers.
- » Grilled Atlantic Salmon (GF)
Served with a tomato basil relish or blackberry glaze. Accompanied by Saffron rice pilaf and buttered broccoli with cherry tomatoes.
- » Shrimp Scampi
Served with linguini pasta. Accompanied by steamed broccoli with red pepper.
- » Pesto Ravioli (V)
Served with a basil cream sauce & toasted pine nuts

Choice of one beverage package

- » Unlimited sodas all night
- » Late night coffee station

12/2018



CROWNE PLAZA
MINNEAPOLIS WEST

GF – Gluten Free / V – Vegetarian

All prices are per person and subject to a 23% service charge and applicable sale tax currently at 7.525%. A 23% service charge and applicable liquor tax currently at 10.025% applies to all hosted wine, beer, or liquor sales. Prices are subject to change.

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cherish

62/person

All packages include: Baked rolls & butter, freshly brewed coffee, tea & milk with dinner.

One-Hour Hosted Bar with Call & Premium Brands

(Sodas & Bartender Fee Included)

Butler Passed Hors d'oeuvres

Choice of two:

- » Grilled Chicken Crostini (Cold)
- » Tomato & Basil Bruschetta (Cold)
- » Caprese Skewers (Cold)
- » Bourbon Street Meatballs (Hot)
- » Hot Wings (Hot)
- » Beef or Chicken Satay (Hot)
- » Vegetable Spring Rolls (Hot)

One Wine Pour with Dinner

Featuring Canyon Road Wines

Salad

Choice of one:

- » House
- » Caesar Salad

Entree

Choice of up to two:

- » Chicken Piccata
Sautéed chicken breast drizzled with a lemon-butter sauce & capers. Accompanied by wild rice pilaf with almonds and summer squash medley.
- » Chicken Minnesota
Chicken breast stuffed with apples, sausage and wild rice with a mushroom-tarragon veloute. Accompanied by sliced red potatoes with dill and green beans with baby carrots
- » Charbroiled Sirloin Steak (GF)
Served with garlic chive butter. Accompanied by skin-on mashed potatoes with sour cream & chives and green beans with red peppers.
- » Medallions of Beef Tenderloin (GF)
Topped with a mushroom and tomato demi-glaze. Accompanied by roasted garlic Yukon mashed potatoes and a broccoli/cauliflower medley.
- » Grilled Atlantic Salmon (GF)
Served with a tomato basil relish or blackberry glaze. Accompanied by Saffron rice pilaf and buttered broccoli with cherry tomatoes.
- » Vegetarian Lasagna (V)
Served with mozzarella, provolone, Parmesan and ricotta cheese and marinara sauce

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unforgettable

82/person

All packages include: Baked rolls & butter, freshly brewed coffee, tea & milk with dinner.

One-Hour Hosted Bar with Call & Premium Brands

(Sodas & Bartender Fee Included)

Butler Passed Hors d'oeuvres

Choice of three:

- » Tomato & Basil Bruschetta (Cold)
- » Chilled Shrimp Cocktail (Cold)
- » Caprese Skewers (Cold)
- » Beef or Chicken Sliders (Hot)
- » Teriyaki Chicken Kabobs (Hot)
- » Miniature Beef Wellingtons (Hot)
- » Coconut Shrimp (Hot)

One Wine Pour with Dinner

Featuring Canyon Road Wines

One Champagne Toast with Dinner

Featuring Sparkling Freixenet Brut Cava

Salad

Choice of one:

- » House
- » Caesar Salad
- » Strawberry Fields Salad

Entree

Choice of up to two:

- » Champagne Chicken
Sautéed chicken breast with a creamy champagne sauce, topped with toasted almonds and slivered grapes. Accompanied by wild rice pilaf with almonds and green beans with red peppers.
- » Chicken Minnesota
Chicken breast stuffed with apples, sausage and wild rice with a mushroom-tarragon veloute. Accompanied by sliced red potatoes with dill and green beans with baby carrots
- » Medallions of Beef Tenderloin (GF)
Topped with a mushroom and tomato demi-glaze. Accompanied by roasted garlic Yukon mashed potatoes and a broccoli/cauliflower medley.
- » Filet Mignon (GF)
Served with Bordelaise sauce. Accompanied by rosemary roast chunked Yukons and asparagus with lemon & roasted red peppers.

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unforgettable

82/person

All packages include: Baked rolls & butter,
freshly brewed coffee, tea & milk with dinner.

- » Almond Crusted Walleye
Served with white wine and roasted shallot butter. Accompanied by basmati rice with vegetables and buttered broccoli with cherry tomatoes
- » Grilled Atlantic Salmon (GF)
Served with a tomato basil relish or blackberry glaze. Accompanied by Saffron rice pilaf and buttered broccoli with cherry tomatoes.
- » Crab Cakes a la Crowne Plaza
Served with lemon parsley butter. Accompanied by saffron rice pilaf and summer squash medley.
- » Grilled Portobello Steak (V)
Served with grape tomatoes, caramelized onions, roasted peppers and balsamic reduction.
Served with chef's choice complementing starch.

Choice of One Late Night Snack Station

- » Wing Dings & White Cheddar Cheese Curds
- » Nacho Station
- » Pizza Station



Adore Package: 50/person

Cherish Package: 70/person

Unforgettable Package: 90/person

All dinner buffets are served with freshly baked rolls, coffee, tea, and milk and available for a maximum of 90 minutes

Please select two from each category:

Salads

- » House Salad
- » Caesar Salad
- » Caesar Pasta Salad
- » Italian Pasta Salad with Fresh Vegetables & Asiago Cheese
- » Cabbage Waldorf Salad
- » Strawberry, almond, spinach salad with mango vinaigrette
- » Tomato and fresh mozzarella salad with Italian Dressing
- » Roasted Vegetable Salad with Pesto Vinaigrette
- » Assorted Greens with candied pecans, grape tomatoes, red onion, cucumber and bell peppers

Entrees

- » Chicken Piccata with Lemon & Capers
- » Braised Round of Iowa Beef
- » Sautéed Chicken Breast with Artichoke Butter
- » Roast Pork Loin with Pear Craisin Salsa
- » Seared Tilapia with Pineapple Salsa
- » Champagne Chicken with Toasted Almonds and Slivered Grapes served with a champagne cream sauce
- » Roast Sliced Sirloin of Beef
- » Grilled Atlantic Salmon with Chefs Blackberry Glaze
- » Roast Breast of Chicken with Sun Dried Tomato Cream
- » Coconut Fried Grouper with Sticky Sauce

Sides

- » Rosemary Roast Chunked Yukons
- » Wild Rice Pilaf with Almonds
- » Skin on Mashed Potatoes with Sour Cream & Chives
- » Green Beans with Red Peppers
- » Buttered Broccoli with Cherry Tomatoes
- » Squash Medley with Red Onions



Children's Plated Meal

13/person (Ages 12 and under)

Entrée includes fruit cup and Smiley fries

- » Mac & Cheese
- » Chicken Strips
- » Grilled Cheese
- » Pasta with Marinara

Late Night Snacks

- » S'MORES STATION 6/person
The classic combination of graham crackers, marshmallows and Hershey's milk chocolate bars. Roasting sticks included. An additional fire pit fee of \$150 will be applied.
- » PIZZA STATION 13/pizza
A variety of house-made pizzas served with parmesan cheese and dried chili flakes.
- » NACHO BAR 8/person
A self-serve nacho bar is setup for guests to enjoy at a late hour. Tortilla chips, guacamole, salsa, sour cream, warm nacho cheese, chopped onions, green peppers, olives, tomatoes and jalapenos.
- » WING DINGS AND CHEESE CURDS 7/person
Boneless chicken wings with buffalo, teriyaki or BBQ sauce, served with a MN State Fair classic of deep fried white cheddar cheese curds
- » SNACK & DIP STATION 7/person
Potato chips with dip, tortilla chips with salsa, assorted crackers with spinach dip, snack mix and peanuts
- » DOLLAR SANDWICH STATION 6/person
Pre-made ham and turkey sandwiches on dollar rolls with mayo, mustard and cheese. Served with kettle chips

Champagne Toast 5/person

One wine pour with dinner 5/person

At The Bar

House Wine By the Bottle, featuring Canyon Road Cabernet, Merlot,
Chardonnay and White Zinfandel..... 24 per bottle

Premium Wine By the Bottle See your Catering Manager for current list

House Champagne By the Bottle, featuring Freixenet Brut Cava 24 per bottle

Domestic Beer Keg, 16-gallon 395

Premium Beer Keg, 16-gallon..... See your Catering Manager for current pricing

Unlimited Soda Package..... 400

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Late Night Coffee Station 45 per gallon

Freshly brewed regular or decaf coffee with sweeteners and flavored creamers

Candy Jar Display Package 150

Up to 6 jars, includes scoops and bags with ties. You supply the candy!

Video Presentation Package 300

Includes LCD projector, screen, audio patch and power for your laptop

Slideshow Package 150

Includes 42" flat screen TV, DVD player, cart, cables and power for your laptop

Uplighting Package 200

Up to 8 lights, your choice of color

Firepit fee 150

Includes fire extinguisher and fire wood for up to 3 hours



BAKERIES

Angel Food Bakery
612-238-1435
angelfoodmn.com

Nothing Bundt Cakes
952-512-2500
www.nothingbundtcakes.com

Buttercream
651-642-9400
weddings@buttercream.info

DJ/BAND

Instant Request
952-934-6110
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VIDEOGRAPHY

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