





Wedding & Celebration Menus

Congratulations on <u>your</u> engagement!

We want to thank you for considering the Crowne Plaza Columbus North-Worthington Hotel as the site of your very special event. Rest assured, we strive to please our guests in every possible way.

Our hotel offers both elegant surroundings as well as an experienced, sincere and friendly professional staff who desire to make your event as delightful to plan as it will be to attend.

We follow certain guidelines and procedures to ensure you will be totally satisfied with your event. The following information will help you with special arrangements in planning your wedding with your catering manager.



The Crowne Plaza Columbus North-Worthington Hotel is your complete wedding destination. With our NEWLY renovated elegant Grand Ballroom along with our Grand Pavilion, you won't need to look any further. We can accommodate ceremonies, receptions and rehearsal dinners for up to 500 people. Our experienced, creative and dedicated staff is here to serve you and to create a day to remember for a lifetime. The hotel offers 300 well appointed guest rooms, a full service lobby bar, restaurant, room service, swimming pools and fitness center.



Our Executive Chef has created several options that range from sit down plated entrée's or buffet service. Each menu is created with the highest quality products available. We will even customize a menu for you if you have a favorite in mind. We also offer specialized entrée's for special dietary needs.



Each Wedding Package includes the following Complimentary items.

- Complimentary Suite for the Bride & Groom with Chocolates Truffles and Chilled Champagne
- Complimentary Room Service Breakfast for the Bride & Groom
- Complimentary Hardwood Dance Floor
- Complimentary Chilled Champagne Toast for all Guests
- Complimentary Cake Cutting
- Complimentary Parking for all Guests



<u>Deposits</u>

To show good faith, we require a deposit be made to secure your date and space. This deposit will be applied toward your final bill at full value. Specific cancellation clauses will be outlined in your contract.

<u>Guarantees</u>

In order to be properly prepared to host your function, your guaranteed attendance must be advised to us at least (3) three business days prior to your function. Reductions of the guaranteed attendance cannot be made after the number has been given. You will be charged for your guaranteed number OR the number actually served, whichever is greater. The hotel cannot be responsible for service more than 5% over the guarantee of the same menu item as contracted. In the event no guarantee is given, the expected number will be used as listed on the Banquet Event Order.

Food & Beverage

All food and beverage served in banquet rooms of the Crowne Plaza Columbus North must be purchased from, prepared and served by the staff of the hotel. No food or beverage (alcoholic or otherwise) will be permitted to be brought into or removed from the banquet facilities by any patron or patron's guest as in accordance with the Ohio Revised Code (ORC) for the State of Ohio.

Banquet Service Fees

As other groups may be scheduled to use the banquet room prior to or following your event, please follow the time schedule as agreed in your contract. Contact your catering manager should your needs change and every effort will be made to accommodate you. The hotel will not permit the affixing of anything to the walls, floor or ceiling with nails, staples, tape or any other substance without prior arrangement with your catering manager. 21% service charge will be applied to your total check as well as state tax as the law dictates.

Outdoor Functions & Events

Facilities are available for outdoor parties in our courtyard area. The hotel reserves the right to move any function indoors, should weather forecasts indicate inclement conditions. Decisions with regard to weather will be made by the hotel up to (6) six hours prior to the start of the planned outdoor event.

<u>Security</u>

The hotel will not be responsible for the damage or loss of any merchandise or articles left in the hotel prior to or following your banquet. Special arrangement for security can be made with proper advance notice. Please consult your catering manager.



A Night to Remember Package - \$69

A Served Dinner Package. Items include:

Complimentary Suite for the Bride & Groom with Chocolates Truffles and Chilled Champagne Complimentary Room Service Breakfast for the Bride & Groom Complimentary Hardwood Dance Floor Complimentary Chilled Champagne Toast for all Guests Complimentary Cake Cutting Complimentary Parking for all Guests Complimentary Centerpieces with Mirrors & Three Votive Candles Complimentary Room Rental when Minimum Spend is met One Hour White Glove Butler Passed Hors D' Oeuvres' Fruit & Cheese Display Three Hour Open Bar with Gold Standard Beverages

Hors D' Oeuvres'

Select up to four Items Beef Wellington en Croute Mini Crab Cakes with Remoulade Sauce Tomato Bruschetta Chicken Quesadilla Spanakopita Scallops Wrapped in Bacon Beef Satay Stuffed Artichoke Heart Parmesan

<u>Salad</u>

Select one of the following:

Caesar Salad with Shaved Parmesan and Garlic Croutons Baby Spinach and Romaine with Tomato, Croutons and Carrots Served with Choice of Dressing

Baby Greens, Endive, Radicchio, Goat Cheese and Grapes Served with Choice of Dressing

Entrées (served)

Select one of the following:

Rosemary and Thyme Chicken with Apple Cider & Infused Demi

Chicken Stuffed with Asparagus and Fontina Cheese Wrapped with Prosciutto Served with a Sage Demi

Grilled Chicken Breast Served with Roasted Garlic Cream Sauce Topped with Julienne Vegetables Scallopini of Salmon with Caper Lemon Sauce

Dry Rubbed Slow Roasted Prime Rib Served with Au Jus and Creamy Horseradish Sauce

Chicken Stuffed with Vegetable Cornbread Served with Herb & Garlic Cream Sauce

Pan Seared New York Strip Served with a Peppercorn Demi

Boursin Encrusted Filet Mignon Served with Tarragon and Garlic Sautéed Shrimp

Entrees include Chef's Selection of Potato or Rice, Fresh Vegetable Selection, Fresh Rolls with Butter and Freshly Brewed Regular and Decaffeinated Coffee with Hot & Iced Tea.

Prices are Subject to 21% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



Platinum Wedding Package - \$43

A Buffet Dinner Package. Items include:

Complimentary Suite for the Bride & Groom with Chocolates Truffles and Chilled Champagne Complimentary Room Service Breakfast for the Bride & Groom Complimentary Hardwood Dance Floor Complimentary Chilled Champagne Toast for all Guests Complimentary Cake Cutting Gourmet Coffee Station & Assorted Teas

Complimentary Parking for all Guests

Complimentary Centerpieces with Mirrors & Three Votive Candles

Complimentary Room Rental when Minimum Spend is met

Salad Station

Fresh Field Green Salad with Assorted Dressings Traditional Caesar Salad Cheese Tortellini with Broccolini, Pinenuts and Feta Marinated Vegetable & New Potato Salad

<u>Vegetable</u>

Select one of the following: Medley of String Beans Broccoli, Carrots and Cauliflower Medley Ratatouille Medley of Carrots & Green Beans

<u>Starch</u>

Select two of the following: Garlic Mashed Potatoes Long Grain & Wild Rice Pilaf Roasted New Potatoes Penne Pasta with Roasted Vegetables in a Cream Sauce Au Gratin Potatoes

<u>Entrée</u>

Select two of the following:

Chicken Stuffed with Vegetable Cornbread Served with Herb & Garlic Cream Sauce

Slow Roasted Sliced Sirloin of Beef with Wild Mushroom Demi

Crab & Scallop Stuffed Sole Topped with Spinach Cream Sauce

Chicken Stuffed with Asparagus and Fontina Cheese Wrapped with Prosciutto Served with a Sage Demi

Grilled Chicken Topped with Capers, Tomatoes and Fresh Herbs

<u>Dessert</u>

Each piece of your Wedding Cake is Cut and Served with a Complimentary Chocolate Covered Strawberry Served by Our Staff

Buffet includes: Fresh Rolls with Butter and Freshly Brewed Regular and Decaffeinated Coffee with Hot & Iced Tea.

Prices are Subject to 21% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



Gold Wedding Package - \$39

A Served Four Course Dinner Package. Items include:

Complimentary Suite for the Bride & Groom with Chocolates Truffles and Chilled Champagne Complimentary Room Service Breakfast for the Bride & Groom Complimentary Hardwood Dance Floor Complimentary Chilled Champagne Toast for all Guests Complimentary Cake Cutting Gourmet Coffee Station & Assorted Teas Complimentary Parking for all Guests Complimentary Centerpieces with Mirrors & Three Votive Candles Complimentary Room Rental when Minimum Spend is met

<u>Course One ~ Soup</u> Italian Wedding Soup

Course Two ~ Salad (select one)

Caesar Salad with Shaved Parmesan & Garlic

Croutons

Baby Spinach & Romaine with Tomato, Croutons and Carrots Served with Choice of Dressing

Baby Greens, Endive, Radicchio, Goat Cheese & Grapes Served with Choice of Dressing

Course Three ~ Entrée

Select two of the following:

Grilled Chicken Breast Served with Roasted Garlic Cream Sauce Topped with Julienne Vegetables

Dry Rubbed Slow Roasted Prime Rib Served with Au Jus and Creamy Horseradish Sauce

Chicken Stuffed with Vegetable Cornbread Served with Herb & Garlic Cream Sauce

Pan Seared New York Strip Served with a Peppercorn Demi Chicken Asiago Topped with Piccatta Sauce Seared Salmon Topped with Creole Shrimp Sauce

Course Four ~ Dessert

Each piece of your Wedding Cake is Cut and Served with a Complimentary Chocolate Covered Strawberry Served by Our Staff

Entrees include Chef's Selection of Potato or Rice, Fresh Vegetable Selection, Fresh Rolls with Butter and Freshly Brewed Regular and Decaffeinated Coffee with Hot & Iced Tea.

Prices are Subject to 21% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



Silver Wedding Package - \$33

A Served Dinner Package. Items include:

Complimentary Suite for the Bride & Groom with Chocolates Truffles and Chilled Champagne Complimentary Room Service Breakfast for the Bride & Groom Complimentary Hardwood Dance Floor Complimentary Chilled Champagne Toast for all Guests Complimentary Cake Cutting Complimentary Parking for all Guests Complimentary Centerpieces with Mirrors & Three Votive Candles Complimentary Room Rental when Minimum Spend is met

<u>Entrées</u>

Select two of the following: Baked Chicken Stuffed with Black Forest Ham & Fontina Cheese Topped with Garlic Cream Sauce

Peppercorn Encrusted Top Sirloin of Beef Topped with Cognac Demi

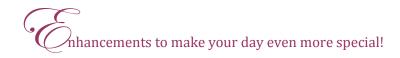
Seared Atlantic Salmon Topped with a Caper Lemon Butter Sauce

Grilled Chicken Breast Topped with a Roasted Garlic Cream Sauce & Julienne Vegetables

Each piece of your Wedding Cake is Cut and Served with a Complimentary Chocolate Covered Strawberry Served by Our Staff

Entrees include Traditional Field Greens Salad with Choice of Dressing, Chef's Selection of Potato or Rice, Fresh Vegetable Selection, Fresh Rolls with Butter and Freshly Brewed Regular and Decaffeinated Coffee with Hot & Iced Tea.

Prices are Subject to 21% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



Chair Covers & Bows ~ \$5

Add a Touch of Elegance to your Wedding. We offer White or Black Chair Covers and White or Black Bows

Custom Color Napkins, Tablecloths & Overlays

We offer a wide variety of unique Fabrics, Colors and the latest in Wedding Designs. Consult your Catering Manager for pricing.

<u>Soup</u> ~ \$2

Add a Fresh Crafted Soup to your Wedding Italian Wedding Soup Maine Lobster Bisque Cream of Asparagus

White Gloved Butler Passed Hors D' Oeuvres' ~ \$8

One Hour of Service. Select up to Three from the Hors D' Oeuvres' Menu

Upgraded Salads ~ \$2

Iceberg Salad with Bacon, Bleu Cheese & Grape Tomato Greek Salad with Feta, Olives, Cucumber & Toasted Pinenuts Traditional Caesar Salad with Shaved Parmesan Cheese

Prices are Subject to 21% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



Cold Selections ~ Priced per 50 Pieces

Jumbo Shrimp Cocktail Served with Spicy Cocktail Sauce ~ Market Price California Roll with Crab, Avocado & Crunchy Vegetables Wrapped in Rice & Nori ~ \$125 Fruit Kabobs with Fresh Melons & Strawberries Served with Yogurt Sauce ~ \$95 Finger Sandwiches with Assorted Mini Rolls with Deli Meats & Cheeses ~ \$90 Assorted Canapés Beautifully Handmade & Chilled ~ \$110 Deviled Eggs with Wasabi Flavored American Caviar & Herb Whipped Cream Cheese ~ \$90 Crab & Boursin Cheese Filled Phylo Cups in a Tart Shell ~ \$125 Marinated Ahi Tuna Tartar Topped with Sweet Mango & Chives ~ \$125 Lightly Smoked Salmon Roses in a Crisp Phylo Shell with Herb Cream Cheese ~ \$100 Seasonal Fresh Fruit Display with Imported & Domestic Cheeses with Gourmet Crackers ~ \$4 (25 person minimum) Hand Sliced Fresh Crudité Display with Hummus Dips and Ranch Dressing ~ \$3 (25 person minimum)

<u>*Hot Selections*</u> ~ Priced per 50 Pieces

Buffalo Chicken Spring Rolls Served with Bleu Cheese & Hot Sauces in a Crisp Wrapper ~ \$100 Chicken Brochettes with Sweet Pineapple & Sweet-Sour Sauce ~ \$115 Sea Scallops Wrapped in Applewood Smoked Bacon ~ \$115 Crab Rangoon with Spinach served in a Wonton Skin ~ \$100 Vegetable Spring Roll Crispy Fried in a Delicate Wrap ~ \$90 Chicken Satay served with Spicy Peanut Sauce ~ \$95 Buffalo Chicken Wings with Spicy Garlic Buffalo Sauce ~ \$100 Spanakopita with Spinach & Feta Cheese ~ \$85 Crispy White Meat Chicken Tenders with Honey Mustard Sauce ~ \$100 Handmade Meatballs with your choice of Barbeque, Swedish or Marinara Sauce ~ \$75 Overstuffed Mushrooms Stuffed with Sage Sausage ~ \$95 Chicken Quesadillas rolled with Cheese & Peppers, Served with Sour Cream & Guacamole ~ \$85 Mini Crab Cakes Tossed in Seasoning and Lightly Browned ~ \$115 Water Chestnuts Wrapped in Crisp Bacon ~ \$80

Prices are Subject to 21% Taxable Service Charge & Applicable Sales Taxes. Prices are Guaranteed 90 Days in Advance.



Hosted Bar

Includes Domestic & Imported Beers, Wine & Mixed Drinks. Cordials and Cognacs may be added for \$2 per person, per hour on Hosted Bar Service. Hosted Bars must have a 50 person minimum. All Bar Services Require a Staff Bartender

Gold Standard Brands

First Hour \sim \$12 per person
Second Hour ~ \$8 per person
Third Hour ~ \$6 per person

Vodka - Smirnoff Gin - Beefeater Rum - Cruzan Whiskey –Canadian Club Bourbon –Jim Beam <u>Domestic Bottled Beer</u> Yuengling, Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra <u>Imported Bottled Beer</u> Heineken, Heineken Light, Guinness, Labatt, Corona, Amstel Light

<u>Premium Brands</u>

First Hour ~ \$14 per person	I
Second Hour \sim \$11 per person	(
Third Hour \sim \$9 per person	I

Vodka - Absolut Gin –Tanqueray Rum –Bacardi Whiskey –Crowne Royal Bourbon –Johnnie Walker Red

Per Drink Selection

Beverage	Hosted Bar	Cash Bar
Gold Standard Cocktail	\$5.00	\$5.50
Premium Brand Cocktail	\$5.50	\$6.00
Premium House Wine	\$5.00	\$5.50
Domestic Bottled Beer	\$4.00	\$4.25
Imported Bottled Beer	\$4.50	\$4.75
Sparkling Water	\$3.00	\$3.25
Bottled Water	\$2.50	\$2.75
Sodas	\$2.50	\$2.75
Cordials	\$6.00	\$6.25
Cognacs	\$6.25	\$6.50

Additional Beverage Service Selections

Wine Service ~ \$22 to \$48 per Bottle Champagne Service ~ \$21 to \$135 per Bottle Champagne Punch ~ \$50 per Gallon Champagne Toast ~ \$2.50 per person Domestic Keg Beer ~ \$250 per Keg (served 150 802 glasses) Each bar producing less than \$400 will be assessed a bartender fee of \$110 per bartender. For groups of 50 or less, the bartender fee will we automatic. Our standard service is one bar per 100 guests for hosted and one per 150 guests for cash bars. Prices are subject to 21% taxable service charge & applicable sales tax. Prices are guaranteed 90 days in advance.