

Every Bride Deserves a Crowne

Weddings



*Extraordinary Venue, Exceptional Service.
An Unforgettable Experience*

Crowne Plaza Strives For Perfection. With A Variety Of Packages To Choose From, A Newly Renovated Space, & The Ability To Cater To Large Or Small Groups Our Team Is Equipped To Turn Your Special Day Into A Fairytale.



Ceremony Package

- Private Ceremony Room Or Outside Terrace
- Ceremony Rehearsal Space (Day Before Wedding, Time & Space Based On Availability)
- Bridal Dressing Room
- Wireless Handheld Microphone With House Sound Access
- Fruit Infused Water Station Available To Guests Before Ceremony
- Ceremony Package Pricing \$1,500.00 (Ceremonies Over 140 Guests May Be Charged An Additional Fee)

Ceremony Enhancements Ask About Décor Packages Such As:

- [Floor To Ceiling Draping](#) • [Up-Lighting](#) • [Floral Altar Pedestals](#) • [Aisle Décor](#) & [So Much More](#)

Rehearsal Dinners

Salads, Selection Of One

Caesar Salad, [Mixed Field Greens With Accompaniments & Assorted Dressings](#)

Entrees, Selection Of Two

Chicken Breast Served With Choice Of Piccata, Or Mushroom Marsala Sauce, [Tri-Tip With Mushrooms Served With Wild Mushroom Demi Glaze](#), Grilled Salmon Served With A Lemon-Butter Sauce, ([Vegetarian Options Available Upon Request](#))

Accompaniments, Selection Of Two

Fresh Seasonal Vegetables, [Roasted Yukon Gold Potatoes](#), Garlic Whipped Potatoes, [Herb Infused Rice](#)

Dessert, Chef's Selection Of Dessert

[Includes Warm Rolls & Butter](#), [Freshly Brewed Coffee](#), [Selection Of Herbal Teas](#), [Water Or Iced Tea](#)

BUFFET: \$68 Per Person (Minimum Of 25 Guests)

PLATED: \$58 Per Person

Wedding Packages

The Crowne Plaza Los Angeles Commerce Casino Is Pleased To Offer The Following With All Wedding Packages:

- Customable Menus
 - Premiere Menu Tasting For Bride & Groom With Up To Two Additional Guests
 - Five Hours Of Reception Space To Include One Hour Cocktail Hour
 - Standard Table Linens, (Colors Come In White, Black, Ivory) & Napkins (In A Choice Of Colors) Upgraded Linens, Chair Covers & Sashes Available – To Be Priced Out By Vendor
 - Choice Of 2 Hors D'oeuvre Displays For Cocktail Hour
 - Choice Of 3 Butler Passed Hors D'oeuvres For Cocktail Hour
 - Hardwood Dance Floor
 - Champagne Or Sparkling Cider Toast
 - Complimentary Suite For Bride & Groom (Valid On Wedding Night – Available Only With Wedding Packages)
 - Special Guest Room Rates
- (60 Guest Minimum For All Packages. Groups Smaller Than 60 Guests May Require Additional Fees.)



Plated Wedding Packages

Classic Package Selection Of One Salad, Choice Of One Entrees, Selection Of Two Accompaniments \$98 Per Person

Divine Package Includes Everything In The Classic Package Plus: Three Hour Premium Hosted Bar \$113 Per Person

Decadent Package Includes Everything In The Divine Package Plus: Additional Hour Of Premium Hosted Bar (Four Hours Total) Upgrade To Premium Table Linens & Napkins \$138 Per Person

Buffet Wedding Packages

Sapphire Package Selection Of One Salad, Choice Of Two Entrées, Selection Of Two Accompaniments \$108 Per Person

Diamond Package Includes Everything In The Sapphire Package Plus: Three Hour Premium Hosted Bar \$128 Per Person

Crowne Jewel Package Includes Everything In The Diamond Package Plus: Additional Hour Of Premium Hosted Bar (4 Hours Total) Upgrade To Premium Table Linens & Napkins \$148 Per Person

All Packages Include Warm Rolls & Butter, Freshly Brewed Coffee, Selection Of Herbal Teas, Water Or Iced Tea

\$8 Additional Per Person For 3rd Entrée Selection

Upgrade To Super Premium Bar For Additional \$7 Per Person

Cake Cutting & Service \$150

Wedding Package Hors D'oeuvres

Select (2) Displays

Antipasto Grilled Vegetables, Artichoke Hearts, Marinated Mushrooms, Roasted Red Peppers Kalamata Olives, Genoa Salami, Fresh Mozzarella, Provolone & Tomatoes

Imported & Domestic Cheeses Garnished With Fresh Seasonal Fruit & Berries Served With Baguettes & Assorted Crackers

Vegetable Crudité Shooters Assorted Julienne Cut Vegetables Served With Creamy House Made Ranch Sauce

Tropical Fruit Display Pineapples, Cantaloupe, Honeydew, Seasonal Berries, Mango, Kiwi & Papaya Served With Fresh Yogurt Dip

Upgraded Display Options

Baked Brie En Croute (Add \$5 Per Person) Served With Raspberry Compote, Sliced Rustic Breads

Crab Parmesan Dip (Add \$6 Per Person) Served With Toasted Pita Points

Assorted Sushi Rolls (Add \$8 Per Person) Variety Of Chef's Choice Rolls With Soy Sauce, Pickled Ginger, Wasabi & Chopsticks

Select (3) Butler Passed Hors D'oeuvres

Hot:

Scallops Wrapped In Bacon Sweet Chili Bacon Wrapped Tomatoes House-Made Mini Crab Cakes With Remoulade Sauce Spring Rolls Swedish Meatballs Stuffed Mushrooms Beef Or Chicken Sate Skewers With Peanut Sauce Pulled-Pork Sliders Coconut Shrimp

Cold:

Mini Chicken Salad Cups Smoked Salmon With Dill Sauce & Cucumber Wells Summer Rolls Crab Salad Stuffed Tomatoes Iced Shrimp With Cocktail & Remoulade Sauce Brie Cheese, Apple, & Walnut On Crispy Crostini Gazpacho Shooter Cucumber Soup Shooters Assorted Deli Sliders With Ham & Turkey Prosciutto-Wrapped Asparagus Spears

Action Station

Pasta Station Spinach Fettuccini, Penne & Tortellini Pastas Served With Fresh Vegetables, Sliced Mushrooms, Diced Peppers, Italian Sausage & Grilled Chicken With Your Choice Of Marinara, A La Vodka Or Alfredo Sauce

Fajita Station Marinated Chicken & Beef With Sautéed Onions & Peppers In Herbs & Spices, Shredded Lettuce, Monterey Jack & Cheddar Cheeses, Guacamole, Diced Tomatoes, Diced Jalapeños & Salsa

Oriental Stir Fry Station Chicken, Beef, & Shrimp Stir Fry To Order, A Selection Of Oriental Vegetables & Lo Mein Noodles Or Rice To Be Served With Teriyaki Sauces, Or Sweet & Sour Sauce.

Garden Bar Mixed Greens, Crisp Romaine Lettuce, Assorted Toppings: Carrots, Tomatoes, Cucumbers, Shredded Cheese, Parmesan Cheese & Croutons, Assorted Dressings, Warm Rolls & Butter

Prime Rib Carving Station Slowly Roasted Prime Rib Served With Creamy Horseradish, Au Jus Sauce, Assorted Dinner Rolls.

Includes The Following: Freshly Brewed Coffee, Selection Of Herbal Teas, Water & Iced Tea

\$95 Per Person (Priced Based On One Action Station & 1 ½ Hours Of Service) A \$150 Attendant Fee Applies For All Stations

One Attendant Per Station, Per 100 Guests Required

Carving Stations (Per Person Charges)

BBQ Brisket - \$25 Served With Horseradish Or Citrus BBQ Sauce, Assorted Dinner Rolls.

Whole Suckling Pig (Market Value) Served With Assorted Mustards, Petite Rolls.

Whole Roasted Turkey \$21 Classic Garniture, Miniature Dinner Rolls.

Slowly Roasted Prime Rib \$26 Served With Creamy Horseradish, Au Jus Sauce, Assorted Dinner Rolls.

60 Guest Minimum; \$150 Chef Charge

Wedding Package Entrees

Chicken

Grilled Chicken Breast Served With Choice Of Piccata, Pesto Or Mushroom Marsala Sauce
Airline "Bone-In" Chicken Breast Grilled Herb-Crusted Breast Of Chicken

Beef

Slow-Roasted Prime Rib Prime Rib Rubbed With Our Seasonings, Served With Horseradish,

Pork

Herb Roasted Pork Loin With Apple Onion Chutney

Fish

Grilled Salmon Served With A Lemon- Butter Sauce

Coconut Macadamia Crusted Mahi Mahi Topped With Fresh Pineapple Salsa

Vegetarian

Mediterranean Pasta Penne Pasta Sautéed With Onions, Artichokes Hearts, Black Olives, Capers, Roma Tomatoes, Roasted Red Peppers & Feta Cheese Served With Garlic Bread

Vegetarian Lasagna Served With House-Made Marinara Sauce, Parmesan Cheese, & A Slice Of Garlic Buttered Bread.

Wild Mushroom Ravioli Mushroom Ravioli, Artichoke, Kalamata Olives, Feta Cheese, & Sun-Dried Tomatoes.

Duo-Plated Dinner Entrées

Petite Filet (4-Oz.) & Garlic Jumbo Shrimp

Petite Filet (4-Oz.) & Chicken

Chicken & Grilled Salmon

Upgraded Options: (Add \$13 Per Person/Per Selection)

Halal Chicken

Herb Crusted Prime Rib Au Jus



Wedding Package Salads & Sides

Salads

Caesar Salad With Crisp Romaine, Garlic Croutons, Parmesan & Caesar Dressing, Mixed Field Greens With Cucumber, Tomato, Carrots & Assorted Dressings, Spinach Salad, Caprese Salad Stack* With Buffalo Mozzarella, Fresh Sliced Heirloom Tomato, Fresh Basil & Balsamic Reduction

Starches

Wild Mushroom Risotto, Rosemary Roasted Red Potatoes, Garlic Whipped Mashed Potatoes, Wild Rice Pilaf

Vegetables

Fresh Seasonal Vegetables, Fresh Steamed Asparagus Spears*, Oven Roasted Baby Vegetables, Glazed Baby Carrots, Mashed Cauliflower

*\$4 Upgrade Per Item/Per Person

Kids & Vendor Meals

Kid's Meal

(One Entrée Choice For All Children Ages 10 & Under)

Macaroni & Cheese, Fried Tenders, Two Cheeseburger Sliders, Two Fired Chicken Sliders

Includes The Following: Cocktail Hour, Hors D'oeuvres, Linens, Lemonade, French Fries, Fruit Cup, Warm Rolls & Butter \$33 Per Person

Vendor Meal

Choice Of Meal From Your Selected Wedding Package

Includes The Following: Freshly Brewed Coffee, Selection Of Herbal Teas, Water Or Iced Tea \$40 Per Person

After Wedding Brunch Buffet

Salads, Selection Of One

Sliced Fresh Fruit & Berries, Mixed Green Field Greens With Accompaniments & Assorted Dressings

Entrees,

Eggs Benedict, Grilled Salmon With Lemon Dill Sauce, Chicken Florentine

Accompaniments,

Bacon & Sausage, Breakfast Potatoes, Fresh Vegetable Medley

Dessert, Assorted Dessert Display

Includes Chilled Juices, Breakfast Breads & Pastries With Butter & Preserves, Freshly Brewed Coffee, Selection Of Herbal Teas, Water Or Iced Tea, One (1) Mimosa Per Adult

\$38 Per Person (25 Guest Minimum)

Brunch Buffet Enhancements Enhancement, Pricing Is Only Available When Accompanied By A Buffet Meal Selection

Warm Baked Croissants With Ham & Cheese \$7 Per Person

Waffle Station With Syrup, Fresh Berries & Whipped Cream \$10 Per Person

Cook To Order Omelet Station* \$10 Per Person

Roasted Breast Of Turkey* (25 Person Minimum) Assorted Mini Rolls, Mayonnaise & Cranberry Relish \$11 Per Person

Honey Glaze Baked Ham* (50 Person Minimum) Mini Kaisers, Mayonnaise & Condiments \$11 Per Person

*\$150 Attendant Fee Required For All Stations

One Attendant Per 75 Guests Required

Bar Selections

Premium Brands

Smirnoff
Bacardi
Cuervo Gold
Beefeater
Stolichnaya
Tanqueray
Jack Daniels
Seagram's VO
Johnny Walker Red Label
Christian Brothers

Super Premium Brands

Belvedere
Cuervo Gold 1800
Crown Royal
Chivas Regal
Kettle One
Makers Mark
Midori
Courvoisier VS
Hennessy

Domestic & Imported Beers & House Wine

Bar Packages

Assorted Sodas, Bottled Still & Bottles Sparkling Water Included In All Bar Packages

Prices Listed Are Per Person

(Doubles & Shooters NOT Included In Hosted Bar Packages)

One (1) Bartender Per 100 Guests Required \$150 Fee Per Bartender Required With Cash Bars, Unless Minimum Of \$400 Per Bar Is Reached.

Outside Wine Is Allowed With A \$25 Per Bottle Corkage Fee

	Premium Hosted Bar	Super Premium Hosted Bar	Beer & Wine Hosted Bar	Mocktail Bar	Soft Drink Bar
One Hour	\$16	\$20	\$15	\$12	\$5
Two Hours	\$23	\$27	\$20	\$19	\$7
Three Hours	\$30	\$34	\$25	\$25	\$9
Four Hours	\$37	\$41	\$30	\$32	\$11
Five Hours	\$42	\$46	\$33	\$38	\$13

Bar Enhancements

Sparkling Cider Red & White \$15 Per Bottle

After Dinner Cordials Amaretto Di Saronno, Baily's Irish Cream, Frangelico, Grand Marnier, Kahlua

As An Enhancement To Existing Bar Package: \$7 Per Person/ Per Hour

Martini Bar

(Select Three)

Apple Of My Eye Sour Apple Pucker, Smirnoff Vodka, Lemonade, Sprite

The Honey Mooner Smirnoff Vodka, Chocolate Liqueur, Bailey's Irish Cream

Mother In Law Smirnoff Vodka Or Tangueray Gin, Olives

Berry Married Bride Cosmo Smirnoff Berry Vodka, Triple Sec, Cranberry Juice

White Wedding Smirnoff Vodka, Chocolate Liqueur, Half N Half

As An Enhancement To Existing Package: \$8 Per Person/ Per Hour

Signature Drink

(Select One)

Something Blue Corazon Silver Tequila, Blue Curacao, Fresh Lime Juice

Liquid Wedding Cake Smirnoff Iced Cake Vodka, Ginger Ale

Happily Ever After Mango Passion Fruit Rum, Pineapple Juice, Cranberry Juice

As An Enhancement To Existing Package: \$8 Per Person/ Per Hour

Have Your Own Signature Drink In Mind? Just Ask!

Policies & General Information

Minimums: If Food & Beverage Purchase Equal Or Exceed The Set Minimum, No Room Rental Fee Will Be Charged. If Less Is Purchased, The Difference Between The Set Minimum & The Actual Purchase Will Be Assessed As A Room Rental Fee. Food & Beverage Minimums Do Not Include Service Charge Or Sales Tax.

Service Charge & Sales Tax: A 24% Service Charge & 10% Sales Tax Applies To All Charges, Charges Are Subject To Change Without Notice.

Guarantees: Final Guarantee Attendee Count Is Required 14 Business Days Before Event, This Guarantee Is Not Subject To Reduction. If No Guarantee Is Given 14 Days In Advance, We Will Use Your Contracted Number Of Guests As Your Guaranteed Number.

IHG Rewards: 3 IHG Reward Club Points Can Be Earned For Every Pre-Tax Dollar Spent On Events & Guest Rooms. Sign Up For Your Free Membership Today At www.ihg.com/rewardsclub.

Deposits: We Require A Non-Refundable Deposit Of 25% Of The Estimated Food & Beverage Revenue Or All Social Events, This Deposit Will Be Applied To Your Final Balance At Full Value.

Payment Terms: 90 Days Prior To Event, 50% Of Estimated Food & Beverage Revenue Is Due, & Final Payment Is Due 14 Days Prior To Event.

Decorations: You Are Allowed To Decorate The Room For Your Event! No Tacks Or Nails Are Allowed When Applying Decorations To The Walls, Doors Or Ceilings. Open Flames Are Not Permitted, & We Ask That No Loose Confetti Or Glitter Be Used.

Event Time: Daytime Event Hours Are 11:00am-4:00pm, Evening Event Hours Are 6:00pm-12:00am, & Ceremonies May Begin Up To One Hour Prior To Event Time.

