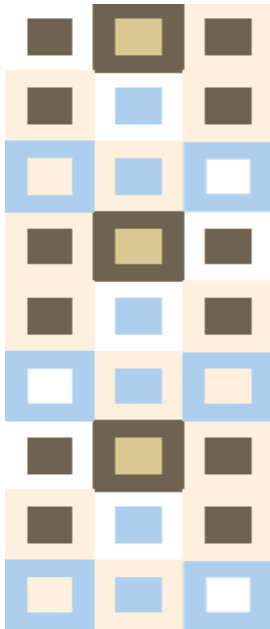


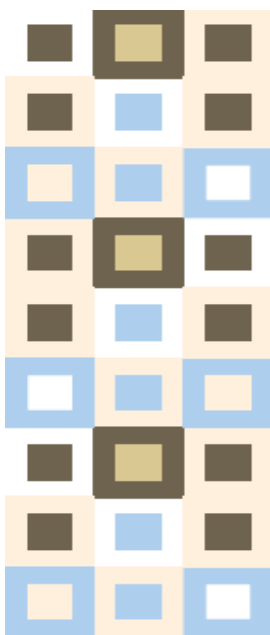


Crowne Plaza Seattle Wedding Menus



Located in the vibrant core of one of America's most dynamic cities, the Crowne Plaza Seattle lends energy and excitement to the most important day of your life. Our reappointed Evergreen Ballroom is the perfectly-staged setting for you and your fiancé to embark on your new journey together.

Serenity finds you from the moment you and your family enter our lobby. Our wedding professional has helped guide and assist you through every nuance. You are secure in the knowledge that our experienced staff has put every detail of your patient planning into action, leaving you at peace to relax and enjoy your special day.



We provide complimentary the following when you book your reception with us in our Evergreen Ballroom:

Five complimentary rooms including one "Gratis" Bridal Suite for the night of your wedding

*Four Course Plated Dinner Wedding Package
(Includes three Hors d'oeuvre starting at \$55.00 per person)*

Sparkling Wine and Cider for your Toast

6 Valet Parking Passes

Post Ceremony Room

Breakfast for Two for the Newlyweds





Crowne Plaza Seattle Wedding Menus

Special Dinner Package:

Chef's Selection three hors d' oeuvre

Four course Plated Chicken Dinner

(salad, intermezzo, entrée, wedding cupcake tree)

\$55



Ala Carte Dinner Price Ranges

Three Course Plated Dinner with Two Hors d' Oeuvre

Predetermined Selection of Chicken or Salmon Entrée, Wedding Cake

\$46 - \$67

Three Course Plated Dinner with Two Hors d' Oeuvre

Predetermined Selection of Beef or Fish Entrée, Wedding Cake

\$50 - \$77

Four Course Plated Dinner with Three Hors d' Oeuvre

Choice of Entrée Order taken Tableside

Choice of Entrée Selection of Poultry or Fish, Wedding Cake



\$55 - \$87

Four Course Plated Dinner with Three Hors d' Oeuvre

Choice of Entrée Order taken Tableside

Choice of Entrée Selection of Beef or Fish, Wedding Cake



\$64 - \$87

Dinner Buffets

\$48 - \$97

We offer a selection of entrée tableside for your guests with our "At your Service" dinner experience. Please inquire with your Wedding Specialist



Crowne Plaza Seattle Wedding Menus

*Seattle has a wonderful array of Seasonal Cuisine which we showcase on our "Fresh Sheet."
Please ask your catering representative for additional offerings*

*All Entrees served with Seasonal Accompaniments, Bakery Fresh Rolls,
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas*



HOT & COLD HORS D'OEUVRES BY THE PIECE

*Goat Cheese Mousse with fine Herbs served in Belgian Endive
Ginger-Scallion Dungeness Crab Salad with Red Tobbiko on Won Ton Cracker
Kalamata and Sicilian Olive Tapenade with Red Pepper Humus served with Garlic Naan bread
Smoked Salmon, Pumppernickel Crostini, Shaved Bermuda Onions and Caper Cream Cheese
Prosciutto di Parma, Melon and Baked Parmesan Crisp drizzled with Extra Virgin Olive Oil
(more selections available)*

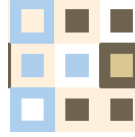
SECTION I

*Assorted Bruschetta Vegetable Spring Rolls Barbeque or Swedish Meatballs
Fried Won Tons with Seared Tuna Mini Quiche Aram Sandwich Wraps
Smoked Salmon Canapés*

SECTION II

*Coconut Shrimp Mini Crab Cakes Prawns on Ice Chicken Kebabs
Portobello Mushroom Turnovers Sirloin Kebabs Smoked Duck with Huckleberry Sauce
Smoked Beef Tenderloin on Toasted Baguette Spanikopita Scallops Wrapped in Bacon
Chicken Drummettes with Barbeque or Sweet Chili Sauce Potstickers with Dipping Sauce
Shrimp and Phyllo Beggar's Purse Seafood Turnovers*





Crowne Plaza Seattle Wedding Menus

We take great pleasure in customizing menus for all of our brides and grooms. The items below are merely a sampling of tasteful delights Executive Chef Greg Moss can create.

Seattle has a wonderful array of Seasonal Cuisine which we showcase on our "Fresh Sheet."

Please ask your catering representative for additional offerings

PREMIUM STARTERS

Cumin Crusted Tuna with Baby Greens and Blood Orange Vinaigrette and Wasabi Oil

Garlic Jumbo Prawn with Capellini, Wild Mushroom Ragout

Roasted Butternut Squash Potage with Toasted Pumpkin Seeds and Maple Mascarpone Cream

Seared Scallops with Squid Ink Pasta with Gran Marnier-tarragon Sauce and Truffle Oil

Portobello Mushroom Ravioli with Crispy Leeks, Toasted Pine nuts and Basil Pesto

Seared Tender Beef Medallions, Baby Arugula and Mountain Gorgonzola Salad with Smoked Mushroom Vinaigrette

Gorgonzola and Crab stuffed Shitake Mushrooms

Gazpacho Shrimp Shooters

Zucchini stuffed with Smoked Salmon Mousse

Melon with Herbed Baba Ganoush

Shrimp with Pineapple Apricot Chutney



CLAM CHOWDER or FRENCH ONION SOUP

LOBSTER BISQUE with SHERRY CREAM



BABY GREENS SALAD

Raspberry Vinaigrette

BABY SPINACH SALAD CLASSIC

with Baked Goat Cheese, Pancetta

Smoked Mushroom Vinaigrette

CAESAR SALAD



DINNER ENTREES

CHICKEN a la BAYONNAISE

Sautéed Chicken Breast with Garlic, Shallots, Tomatoes,

Prosciutto and Demi-Glace

CRISPY SEARED SALMON

Marinated in Sake and Miso, Soy-Lime Sauce

AMERICAN KOBE TOP SIRLOIN

Southwest Spiced Demi-Glace

STEAK & CRAB CAKE

Flat Iron Steak with Roasted Shallot Demiglace, Dungeness

Crab Cake with Soy-Ginger Aioli

STEAK & SALMON

Flat Iron Steak with Red Wine Demiglace and Salmon with

Garlic Cream Sauce

BEVERAGE SELECTIONS

HOSTED or CASH BARS

*All liquors served on a Bar include set-up, mixers, etc.,
and are charged on a consumption basis.*

CALL BRANDS

	<u>Host</u>	<u>Cash</u>
Cocktails	7.00	7.50
Cordials	9.25	9.75

PREMIUM BRANDS

	<u>Host</u>	<u>Cash</u>
Cocktails	7.50	8.00
Cordials	10.25	10.75

	<u>Host</u>	<u>Cash</u>
Martinis & Specialties	8.50	9.00
House Wine	7.00	7.50
Premium Wine	8.25	8.50
Domestic Beer	5.50	6.00
Imported Beer	6.00	6.50
Micro-Brew	6.00	6.50
Soda	4.50	5.00
Mineral Water	4.50	5.00

LABOR CHARGES

These charges will apply for all beverage functions if revenue per bar does not average \$250.00 per hour.

Bartender:	50.00 per hour
Cashier:	50.00 per hour



CORDIAL SET-UP

A complete line of Premium Liquors and Cordials will be offered to guests upon request.

WINE LIST

The Crowne Plaza Seattle has carefully selected a collection of both Domestic and Imported varieties to complement all of our menu selections.

Special orders are available upon request. Please note that a minimum of three weeks notification is needed in the procurement of any special order prior to the date of your function.

Once a year, we have a unique tasting to pick our House Wine. These highly acclaimed varieties are modestly priced. Our Premium Wine pour is periodically changed due to availability and quality.

SPECIAL OFFERINGS

Non-Alcoholic Fruit Punch (Per Gallon)	55.00	Imported Beer (1/2 Keg)	350.00
Champagne Punch (Per Gallon)	60.00	Imported Beer (Full Keg)	500.00
Domestic Beer (1/2 Keg)	250.00	Micro-Brew (1/2 Keg)	350.00
Domestic Beer (Full Keg)	450.00	Micro-Brew (Full Keg)	500.00

All Prices Subject to 20% Taxable Service Charge and Applicable Sales Tax. Menu Prices Subject to Change.

SEATTLE CROWNE PLAZA • 1113 SIXTH AVENUE • SEATTLE, WA 98101 • (206) 464-1980