



CROWNE PLAZA TIMES SQUARE WEDDINGS - 2010

Dedicated team of wedding professionals inclusive of a personal wedding planner

Distinctive venue in the heart of Times Square New York

Suite for the newlyweds on your wedding night

Preferred overnight room rates for your guests

Complimentary private menu tasting for up to four people

Private room for the bridal party with complimentary champagne, hors d'oeuvres and cocktail service

Five hours of open bar service featuring our Premium brand liquors

Prosecco for the bridal toast

Dinner wine included with the served dinner package

Custom-designed wedding cake*

Votive candles to compliment your wedding reception tables

Floor-length linens & dinner napkins

Oversized parquet wedding reception dance floor



2010 Wedding Menu

Cocktail Reception

Bar Service

One Hour of Open Bar Featuring Our Premium Brand Liquors

Passed Hors D'Oeuvres

Selection of Eight Passed Hors D'Oeuvres

Hot Hors D' Oeuvres

Cocktail Franks in Puff Pastry

Chorizo Stuffed Jumbo Olives

Margarita Shrimp Skewers

Mini Duck Sausage Rolls with Orange Glaze

Hoisin Marinated Pork Filet & Mango Skewers

Quesadilla with Smoked Chicken, Beans & Cheese

Beef Filet & Mushroom Skewers with Salsa Verde

Assorted Mini Quiche



2010 Wedding Menu *(continued)*

Cold Canapés

Smoked Mozzarella Profiterole
Cucumber Rounds With Boursin Cheese and Crab Salad
Baby Red Potatoes Stuffed With Tamarind Marinated Vegetables
Prosciutto De Parma Wrapped Melon on Wooden Forks
Sushi Rice with Various Raw Vegetable Garnishes
Grilled Marinated Tuna with Mango Salsa on a Pineapple Wedge
Tomato, Pesto & Brie
Rare Beef Tenderloin on Toasted Brioche Crostini

A Display of International Cheeses

Decoratively displayed with a variety of Breads and Crackers,
Dried and Fresh Fruit Garnish



Three Course Dinner Menu

20 person minimum

Prosecco Toast

Two Pours of Red & White Wine Served with Appetizer & Entrée
Four Hours of Open Bar Featuring Our Premium Brand Liquors

Appetizer

Select One

*Fresh Buffalo Mozzarella and Roma Tomatoes
with Baby Greens & Hand Torn Basil, Tiered on Grilled Flat Bread
Drizzled with Oak Aged Balsamic Vinaigrette*

*Grilled Sea Diver Scallops
Green Pea-Mint Puree, Frisée, Red Endive, Lardons,
Warm Sorrel Vinaigrette*

*Arugula, Radicchio and Watercress
Sundried Cranberries, Crumbled Goat Cheese, Toasted Almond Slivers
Raspberry Vinaigrette*

*Traditional Caesar Salad, Crisp Romaine Leaves
Lemon Garlic Herb Croutons, Freshly Grated Parmesan Cheese
Creamy Garlic Dressing*



Dinner Menu

(continued)

Entrée

Select Two

Lemon Basil Grilled Breast of Chicken

Thyme Infused Creamy Polenta

With Balsamic Asiago Jus

Parmesan Herb Crusted Chicken Breast

with Roasted Garlic Mash & Cilantro Scented Tomato Jam

Truffle Crusted Chilean Sea Bass

Citrus Infused Braised Purple and White Asparagus

Potatoes Brule

Blue Cheese Crusted Filet Mignon

Pancetta Wilted Baby Spinach & Pommes Soufflé

Mezzo Rigatoni

Seasonal Summer Vegetables

Parmesan Broth, Parmesan Crisp

Dessert

Customized Wedding Cake

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



May We Suggest These Reception Enhancements

Pasta Station

Select Two

Goat Cheese Ravioli with Grilled Artichokes & Peppers in a Puttanesca Sauce

Tri Color Tortellini with Roasted Red Peppers, Aged Parmesan & Cremini Mushroom Sauce

Fusilli with Spinach, Toasted Pine Nuts and Feta in a Pesto Cream

Penne Pasta, Calamata Olives, Fennel Sausage, oven Roasted Tomatoes & Basil

Rigatoni, Oven Dried Yellow Tomatoes, Clams & Baby Shrimp with Arugula, Garlic, Fresh Lemon & Olive Oil

Seafood Bar

Cherry Stone & Little Neck Clams, Oysters, Jumbo Shrimp & Cracked Crab Claws, Traditional Cocktail & Mignonette Sauce, Lemon Wedges, Green Tabasco & Horseradish
(5) Pieces per guest

Mashed Potato Martini Bar

Roasted Sweet Garlic Yukon and Mashed Peruvian Blue Potatoes
Served in a Martini Glass and offered with the following:
Gravy, Sautéed Mushrooms, Caramelized Onions, Sour Cream, Chives, Cheddar Cheese & Crumbled Bacon

Grill Station

Grilled Selection of Chicken & Vegetables
Grilled Vegetables to include: Portobello Mushrooms, Eggplant, Zucchini, Peppers and Squash
Served with Peanut and Coconut Chili Sauces
Add Beef
Add Shrimp

Far Eastern Station

Select Three
Vegetable Pad Thai
Stir Fry Chicken with Asian Vegetables
Assorted Dim Sum, Beef Rending
Cardamom & Coconut Sautéed Beef with Scallion and Steamed Sticky Rice
Vegetable Tempura

A Uniformed Chef is required for all stations
Stations are additional, please ask your Catering Sales Manager for Pricing



Reception Stations

(Continued)

Sushi & Dim Sum Station

Elaborate Display of Sushi
& Sashimi with Pickled Ginger & Wasabi
Shrimp Hargow, Vegetable and Pork Potstickers and Appropriate Dipping Sauces
*Action Sushi Stations Available upon Request and Priced Accordingly

Carving

Herb Crusted Tenderloin of Beef
25 Guest Minimum

Roast Breast of Turkey
40 Guest Minimum

Herb Crusted Atlantic Salmon
25 Guest Minimum

Jerked or Herb Crusted Roast Loin of Pork
40 Guest Minimum

Peppered Sirloin Strip with Gorgonzola
25 Guest Minimum

Maple Cured Ham
50 Guest Minimum

Herb Roasted Rack of Baby Lamb
25 Guest Minimum

Whole Steamed Red Snapper or Striped Sea Bass
25 Guest Minimum

The Above Selections are Offered with Choice of Two Brushed Sauces Below

Roasted Shallot Aioli
Horseradish & Gorgonzola Mayonnaise
Cranberry Apricot Relish
Bourbon Sweet Mustard Glaze
Roasted Pineapple Coulis
Caribbean Fruit Salsa
Dill & Key Lime Dijonnaise

Yogurt & Mint Sauce
Roasted Red Pepper Coulis
Three Peppercorn Sauce
Oregon Mushroom Merlot Sauce
Béarnaise Sauce
Sage Jus Lie
Truffle Fine Herbed Sauce



Reception Displays Enhancements

20 person minimum

Antipasto Display

Sliced Capicola, Genoa Salami, Prosciutto, Provolone, Mortadella, Pepperoni and Fresh Mozzarella Cheese, Tomato in Basil Vinaigrette, Marinated Fennel & Artichoke Hearts, Calamata Olives and Roasted Peppers, Cannelloni Beans with Crisp Pancetta, Arugula & Red Onions
Offered with Crusty Breads

Display of Fresh Seasonal Fruit and Berries

Accompanied by Sweetened Dipping Sauces

Cheese and Chocolate Fondue

Accompanied by Fresh Seasonal Fruit and Berries,
Crusty Breads and Bread Sticks

Decorated Whole Poached Salmon with Dill Sauce

Lemon Wedges and Rye Rounds

Mediterranean Display

Stuffed Vegetarian Grape Leaves, Hummus, Tabouleh Salad,
Feta & Olive Tapenade served with Grilled Flatbreads and Assorted Crisps