



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU

CROWNE PLAZA PALO ALTO | 650-857-0787 | WWW.CROWNEPLAZAPALOALTO.COM

CATERING AT CROWNE PLAZA

INTRODUCTION

At Crowne Plaza Palo Alto, we believe every event deserves exceptional dining. Our catering menu is thoughtfully crafted to bring fresh flavors, seasonal ingredients, and personalized service to your gathering. Whether you're planning a corporate meeting, elegant celebration, or intimate reception, our culinary team is dedicated to creating a memorable experience for you and your guests.

V – Vegan

VGT – Vegetarian

DF – Dairy Free

GF – Gluten Free

CATERING AT CROWNE PLAZA

BREAKFAST





BREAKFAST

CONTINENTAL

THE CABANA | VGT | **\$35** per guest

- ▶ Assortment of Bagels, Breads and Pastries
- ▶ Seasonal Fruit and Berries
- ▶ Fresh Fruit Juices
- ▶ Brewed Regular and Decaf Coffee
- ▶ Selection of Signature Teas
- ▶ Still and Sparkling Water
 - ▶ \$20 per guest to add onto any Hot Breakfast Buffet option

THE HEALTH NUT | VGT | **\$30** per guest

- ▶ Green Juice
- ▶ Chia Pudding, Coconut Milk, Blackberries, Honey
- ▶ Assortment of Cliff Bars
- ▶ Whole Seasonal Fruit
- ▶ Still and Sparkling Water

All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%
Labor fee of \$250.00 will be applied for groups of less than 30 guests. Prices are per guest.
Options for guests with allergies/dietary restrictions are available upon request-please inquire with your Catering Manager.



BREAKFAST

BUFFET

All buffet selections include freshly baked rolls (gluten-free options available upon request), regular and decaffeinated coffee, a selection of juices and a selection of premium teas and water.

SILICON VALLEY | GF | \$42 per guest

- ▶ Scrambled Eggs
- ▶ Bacon
- ▶ Chicken Apple Sausage
- ▶ Roasted Red Bliss Potatoes

PACIFIC HEIGHTS | \$44 per guest

- ▶ Scrambled Eggs
- ▶ Hobbs' Bacon
- ▶ Chicken Apple Sausage
- ▶ Roasted Red Bliss Potatoes

SANTA BARBARA | \$48 per guest

- ▶ Scrambled Eggs
- ▶ Grilled Tri Tip
- ▶ Buttermilk Pancakes
- ▶ Crispy Yukon Gold Potatoes

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BREAKFAST

STATIONS

LOX BAGEL BAR | **\$ 17** per guest

- ▶ Lox, Capers, Pearl Onions, Whipped Cream Cheese

PARFAIT & OATMEAL BAR | VGT, GF | **\$11** per guest

- ▶ Assorted Dried Fruits and Nuts

OMELET BAR | **\$ 24** per guest

- ▶ Requires a Chef Attendant \$250 / each for 90 Minute

BREAKFAST

PLATED

SKYLINE | **\$ 42** per guest

- ▶ Scrambled Eggs, Country Gravy, Hobbs' Bacon, Biscuits

SAND HILL | GF | **\$51** per guest

- ▶ Prime New York, Eggs, Crispy Potatoes, Mojo Verde

THE STARTUP | **\$40** per guest

- ▶ Scrambled Eggs, Toast, Bacon, Crispy Potatoes

Stations cannot be served as standalone items. Must be served in addition to a breakfast plated or buffet selection.

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BREAKFAST

A LA CARTE ADDITIONS

ASSORTED MUFFINS	\$ 44 per dozen	ASSORTES BROWNIES	\$ 44 per dozen
ASSORTED CROISSANTS	\$ 47 per dozen	HARD BOILED EGGS	\$ 14 per dozen
DANISHES & PASTRIES	\$ 46 per dozen	ASSORTED PROTEIN BARS	\$ 58 per dozen
ASSORTED SCONES	\$ 44 per dozen	SEASONAL WHOLE FRUITS	\$ 6 each
SAVORY SCONES	\$ 44 per dozen	INDIVIDUAL YOGURTS	\$ 8 each
COFFEE CAKE	\$ 42 per dozen	ASSORTED CEREALS	\$ 7 each
ASSORTED DONUTS	\$ 44 per dozen	PARFAITS	\$ 15 each
ASSORTED COOKIES	\$ 42 per dozen	ASSORTED CHIPS	\$ 7 each
ASSORTED BAGEL SPREAD	\$ 43 per dozen	SLICED FRUIT PLATTER	\$ 120 each

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BREAKFAST

A LA CARTE BEVERAGES

REGULAR AND DECAF COFFEE	\$ 120 per gallon
SELECTION OF PREMIUM TEAS	\$ 110 per gallon
VALHRONA HOT CHOCOLATE	\$ 115 per gallon
FRESHLY BREWED ICED TEA	\$ 90 per gallon
MEYER LEMONADE	\$ 98 per gallon
FRESH JUICE	\$ 97 per gallon
FRUIT & FLORAL SPA WATER 3 GALLONS	\$ 55 each
ASSORTED ENERGY DRINKS	\$ 9 each
ASSORTED SOFT DRINKS	\$ 7 each
PREMIUM STILL & SPARKLING MINERAL WATER	\$ 7 each
INDIVIDUAL JUICES	\$ 8 each
CANNED COLD BREW COFFEE	\$ 7 each

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CATERING AT CROWNE PLAZA

BUFFET – Lunch & Dinner





LUNCH ONLY

DELI BUFFET

All buffet selections include freshly baked rolls (gluten-free options available upon request), regular and decaffeinated coffee, iced tea and a selection of premium teas and water.

MARKET DELI | **\$ 59** per guest (Choice of 2 Sandwiches) | **\$67** per guest (Choice of 3 Sandwiches)

Choice of Two Salads:

- ▶ **LITTLE GEM SALAD** | VGT | Sourdough Croutons, Champagne Vinaigrette, Chives, Parmesan
- ▶ **FIELD GREENS** | VGT | Pear, Candied Walnuts, Blue Cheese, Apple Cider Dressing
- ▶ **ANTIOXIDANT SALAD** | V | Spring Mix, Berries, Granola, Champagne Vinaigrette
- ▶ **GRAIN SALAD** | V | Cous Cous, Arugula, Citrus Vinaigrette, Charred Broccolini
- ▶ **BUTTER LETTUCE SALAD** | V | White Balsamic Vinaigrette, Pecorino, Croutons

Choice of Sandwiches:

- ▶ **CABANA CLUB** | Roasted Turkey, Bacon, Butter Lettuce, Tomato, Pickled Red Onion, Dill Aioli, Ciabatta
- ▶ **CAPRESE** | Buffalo Mozzarella, Tomato, Basil Aioli, Arugula, Lemon Vinaigrette, Focaccia
- ▶ **GRILLED CHICKEN WRAP** | Romaine Lettuce, Croutons, Caesar Dressing, Parmesan, Wheat Wrap
- ▶ **ROAST VEGETABLE WRAP** | V | Smoky Eggplant Spread, Sweet Peppers, Squash, Eggplant, Arugula, Spring Onion, Wheat Wrap
- ▶ **THE GODFATHER** | Hoagie Roll, Soppressata, Coppa, Finnociona, Peppers, Shredded Lettuce, Tomato, Onion, Olive Oil, Balsamic
- ▶ **FRIED CHICKEN** | Shredded Lettuce Tomato, Pickled Red Onions, Pickle Chips, Hot Honey Aioli, Brioche Bun

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LUNCH ONLY

DELI BOX GRAB AND GO

BOX IT UP | \$ 44 per guest (choice of up to 3 sandwiches)

Choice of sandwiches:

- ▶ **CABANA CLUB** | Roasted Turkey, Bacon, Butter Lettuce, Tomato, Pickled Red Onion, Dill Aioli, Ciabatta
- ▶ **CAPRESE** | Buffalo Mozzarella, Tomato, Basil Aioli, Arugula, Lemon Vinaigrette, Focaccia
- ▶ **GRILLED CHICKEN WRAP** | Romaine Lettuce, Croutons, Caesar Dressing, Parmesan, Wheat Wrap
- ▶ **ROAST VEGETABLE WRAP** |v| Smoky Eggplant Spread, Sweet Peppers, Squash, Eggplant, Arugula, Spring Onion, Wheat Wrap
- ▶ **THE GODFATHER** | Hoagie Roll, Soppressata, Coppa, Finnociona, Peppers, Shredded Lettuce, Tomato, Onion, Olive Oil, Balsamic
- ▶ **FRIED CHICKEN** | Shredded Lettuce Tomato, Pickled Red Onions, Pickle Chips, Hot Honey Aioli, Brioche Bun

Served with Fresh House Salad, Kettle Chips, Seasonal Whole Fruit, a Freshly-Baked Cookie and Bottled Water or Soda.

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BUILD YOUR OWN BUFFET

BUILD YOUR OWN BUFFET

All buffet selections include freshly baked rolls (gluten-free options available upon request), regular and decaffeinated coffee, iced tea and a selection of premium teas and water. To have your buffet qualify as lunch it needs to end before 3:30pm. Buffets have a 90-minute limit on service.

EXECUTIVE BUFFET

LUNCH - \$85 per guest
DINNER - \$105 per guest

Includes:

- ▶ 1 Salad Selection
- ▶ 2 Main Selections
- ▶ 2 Side Selections
- ▶ Dessert Buffet

PRESIDENTIAL BUFFET

LUNCH - \$100 per guest
DINNER - \$115 per guest

Includes:

- ▶ 1 Salad Selection
- ▶ 3 Main Selections
- ▶ 2 Side Selections
- ▶ Dessert Buffet

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BUILD YOUR OWN BUFFET

SALADS

HAWAIIAN MAC SALAD | Elbow Macaroni, Mayonnaise, Shredded Carrot, Onion

LITTLE GEM | VGT | Champagne Vinaigrette, Sourdough Croutons, Chives, Parmesan

LACINATO KALE | V, DF | Butternut Squash, Champagne Vinaigrette, Pistachio Crumble

CHICORIES | Kalamata Olives, Pecorino, Anchovy Vinaigrette, Cherry Tomatoes

ROMAINE | VGT | Black Beans, Sweet Peppers, Cotija, Chipotle Ranch Dressing

BUTTER LETTUCE | V | Breakfast Radish, Frisee, Dried Cranberries, Marcona Almonds

ORZO | V | Roasted Seasonal Vegetables, Basil Vinaigrette, Toasted Pine Nuts

POTATO SALAD | VGT | Hard Boiled Egg, Celery, Buttermilk Dressing

GLASS NOODLE | V | Roasted Squash, Bok Choy, Wild Mushrooms, Sesame Dressing

ROASTED BEETS | VGT | Chevre, Mizuna, Poppy Seed, Hazelnuts, Champagne Vinaigrette

BROCCOLI | V | Baby Kale, Toasted Almonds, Golden Raisins, Caper Vinaigrette

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MAINS

ROASTED SALMON | Lemon Caper Sauce

HERB CRUSTED SALMON |DF| Caramelized Shallots, Chimichurri

HALIBUT | Piquillo Pepper Puree, Grilled Corn

GRILLED TRI TIP | Chef's Blend Mushrooms, Au Poivre

BEEF TENDERLOIN | Green Peppercorn Sauce

GRILLED CHICKEN BREAST |DF| Roasted Seasonal Vegetables, Basil Vinaigrette, Toasted Pine Nuts

BUTTERMILK POACHED CHICKEN BREAST | Fine Herbs Cream Sauce

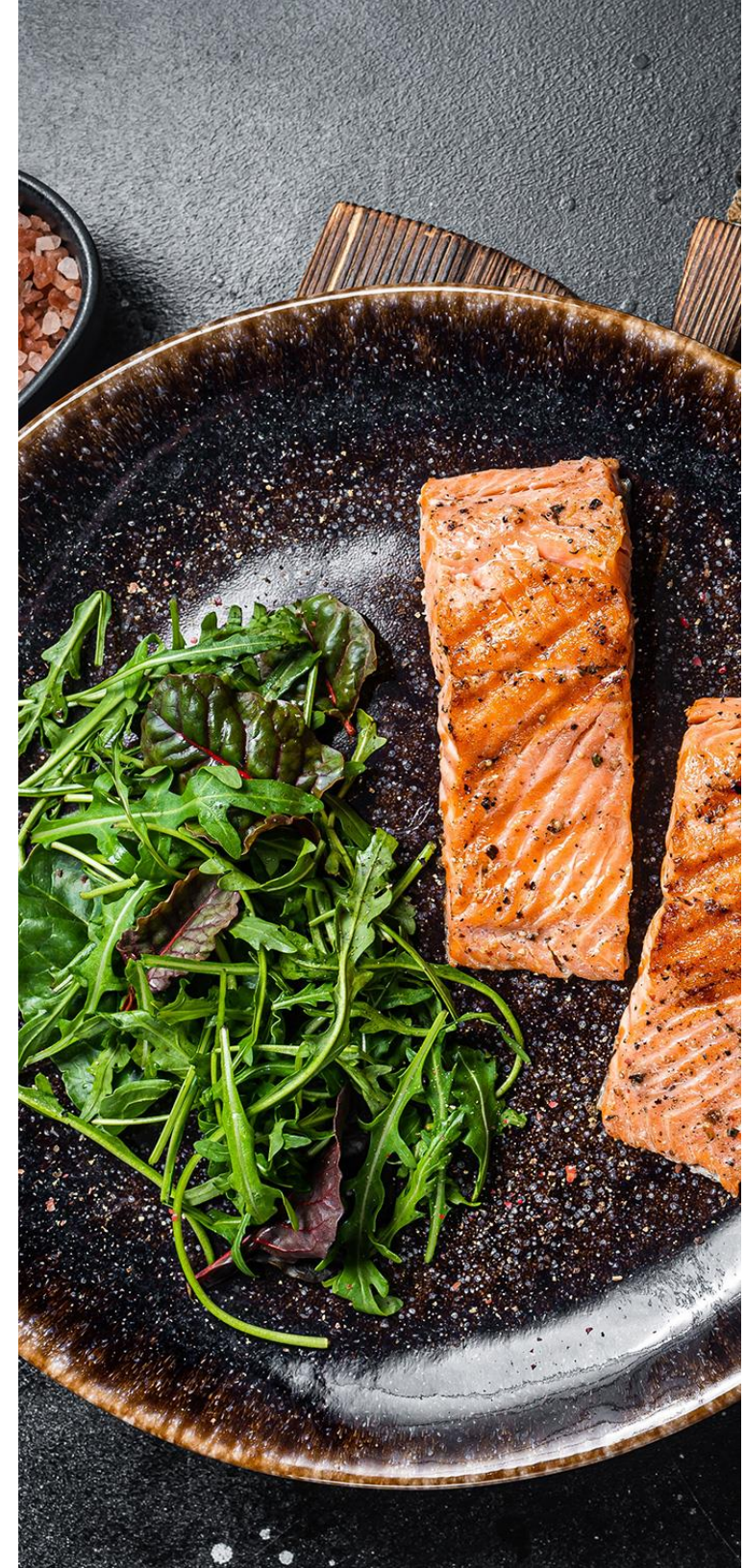
ROAST PORK LOIN | Romesco

CAVATAPPI | Arrabiatta Marinara (Spicy), Chef's Choice of Mushrooms, Parmesan

CAVATAPPI |VGT| Mac n cheese sauce, Chef's Choice of Mushrooms, Parmesan

CASARECCE |V| Broccolini, Sun Dried Tomato, Kalamata Olives

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SIDES & DESSERTS

POMMES PUREE |VGT| Garlic Confit, Chives

SAUTEED GREEN BEANS |V, DF| Crispy Shallots

ROASTED MARBLE POTATOES |V, DF| Tarragon

CHARRED BROCCOLINI |V| Golden Raisins, Capers

SEASONAL SQUASH |VGT| Chevre, Pomegranate Molasses

STEAMED JASMINE RICE |V, DF|

MAC & CHEESE |VGT| Toasted Panko, Chives

RAINBOW CARROTS | Zaahtar, Olive Oil

DESSERT BUFFET | Assorted Layered Cake Bites, Macarons, Mini Cheesecakes

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CATERING AT CROWNE PLAZA

PLATED LUNCH & DINNER



PLATED

LUNCH & DINNER PRICING

All plated lunch selections include freshly baked rolls (gluten-free options available upon request), regular and decaffeinated coffee, iced tea and a selection of premium teas and water.

BUSINESS LUNCH - \$80 Per Guest

Choice of:

- ▶ *One Warm Starter (Preset)*
- ▶ *2 Entrée Selections*
- ▶ *1 Composed Dessert (Preset)*

3 COURSE LUNCH - \$85 Per Guest

Choice of:

- ▶ *One Warm or Cold Starter*
- ▶ *2 Entrée Selections*
- ▶ *1 Composed Dessert*

3 COURSE DINNER - \$110 Per Guest

Choice of:

- ▶ *One Warm or Cold Starter*
- ▶ *3 Entrée Selections*
- ▶ *1 Composed Dessert*

4 COURSE DINNER - \$130 Per Guest

Choice of:

- ▶ *One Cold Starter*
- ▶ *One Warm Starter*
- ▶ *3 Entrée Selections*
- ▶ *1 Composed Dessert*

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PLATED

STARTERS

COLD STARTERS

- **LITTLE GEM** |VGT| Champagne Vinaigrette, Sourdough Croutons, Chives, Parmesan
- **FIELD GREENS** |VGT| Pear, Candied Walnuts, Blue Cheese, Apple Cider Vinegar
- **ANTIOXIDANT SALAD** |V| Spring Mix, Berries, Granola, White Balsamic Vinaigrette
- **GRAIN SALAD** |V| Cous Cous, Arugula, Citrus Vinaigrette, Charred Broccolini
- **BUTTER LETTUCE** |VGT| Italian Dressing, Pecorino, Croutons

WARM STARTERS

- **CHEF'S SOUP DU JOUR** | rotating selection of thoughtfully crafted soups inspired by classic techniques and seasonal ingredients
- **CRAB CAKE** | Remoulade, Calabrian Chili, Arugula (+\$4 Per Guest)

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PLATED

ENTREES

- ▶ **ORECCHIETTE** | Arribiata, Guanciale, Pecorino
- ▶ **ROASTED CAULIFLOWER** |V, DF, | Sumac Raita, Pistachio Dukkah, Pomegranate Molasses
- ▶ **AIRLINE CHICKEN** |DF| Barley, Preserved Lemon, Pickled Spring Onion
- ▶ **HALIBUT (7oz)** | Corn & Poblano Succotash, Strawberry Puree, Celery
- ▶ **PAN SEARED SALMON (7oz)** |DF| Baby Fennel, Rainbow Carrot, Cous Cous
- ▶ **PRIME NY STRIP (12oz)** | French Fries, Asparagus, Green Peppercorn Sauce
- ▶ **ROAST PORK LOIN** | Farro, Golden Raisins, Pan Sauce
- ▶ **LAMB CHOPS** | Confit Potatoes, Broccolini, Mint Gremolata

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PLATED

DESSERTS

- ▶ **LEMON CAKE** |VGT| Whipped Cream, Macerated Berries
- ▶ **CHOCOLATE OPERA CAKE** |VGT| Cremieux, Ganache, Diplomat Cream
- ▶ **SEASONAL FRUIT TART** |VGT| Mascarpone, Shaved Dark Chocolate
- ▶ **NEW YORK CHEESECAKE** |VGT| Apple Jam, Meyer Lemon
- ▶ **ASSORTED PATISSERIES** |VGT| Layered Cake Bites, Macarons, Mini Cheesecakes
- ▶ **SEASONAL FRUIT PLATE** |V, DF, GF| Local Honey

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CATERING AT CROWNE PLAZA

BREAKS





RECEPTION

DISPLAYS

FARM STAND CRUDITE | VGT, GF |

\$ 35 per guest

- ▶ Fresh Seasonal Produce from Local Farms
- ▶ Ranch Dressing

MEDITERRANEAN | VGT |

\$ 38 per guest

- ▶ Grilled Pita Bread
- ▶ Radishes
- ▶ Persian Cucumbers
- ▶ Baby Carrots
- ▶ Hummus and Eggplant Dip
- ▶ Raita
- ▶ Marinated Olives

ROAST VEGETABLE DISPLAY | VGT, DF, GF |

\$ 40 per guest

- ▶ Rainbow Carrots
- ▶ Pearl Onions
- ▶ Sweet Peppers
- ▶ Broccolini
- ▶ Spring Onions
- ▶ Crispy Maitake Mushrooms
- ▶ Togarashi Honey
- ▶ Furikaka Aioli
- ▶ Mojo Verde

CHEESE & CHARCUTERIE | VGT |

\$ 42 per guest

- ▶ Chef's Selection of Three Local Cheeses
- ▶ Cured Meats or Pate
- ▶ Assortment of Breads
- ▶ Dijonnaise
- ▶ Pickled Mustard Seeds,
- ▶ Whipped Butter
- ▶ Giardiniera Pickles
- ▶ Fresh and Dried Fruits and Nuts

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RECEPTION

PASSED APPS

- ▶ SPANAKOPITA | VGT |
\$9 / piece
- ▶ CRISPY FALAFEL | VGT |
\$9 / piece
- ▶ GAZPACHO SHOOTER | V |
\$9 / piece
- ▶ WILD MUSHROOM CROSTINI | VGT |
\$8 / piece
- ▶ CHICKEN EMPANADA
\$9 / piece
- ▶ BRUSCHETTA | VGT |
\$9 / piece
- ▶ ARANCINI | VGT |
\$9 / piece
- ▶ BRAISED PORK BELLY
\$10 / piece
- ▶ CAPRESE SKEWER | VGT, GF |
\$9 / piece
- ▶ COCONUT SHRIMP
\$11 / piece
- ▶ TERIYAKI CHICKEN SKEWER
\$11 / piece
- ▶ CRAB CAKES
\$9 / piece
- ▶ SHAKING BEEF SKEWER
\$11 / piece
- ▶ TUNA POKE
\$12 / piece
- ▶ TUNA TARTARE
\$12 / piece
- ▶ CHICKEN AND WAFFLES
\$11 / piece

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RECEPTIONS

STATIONS

CARVING STATIONS

► PRIME RIB

Served with Sauteed Wild Mushrooms, Broccolini, Fingerling Potatoes, Horseradish Aioli, Au Poivre and Bearnaise Sauces.

\$55 per guest *(Requires an Attendant)*

► TRI TIP

Brown Sugar Rubbed and BBQ'd. Served with Charred Carrots, Corn on the Cob, Corn Bread, House-made BBQ Sauce and Hot Honey.

\$44 per guest *(Requires an Attendant)*

► TURKEY BREAST

Herb and Garlic Brined. Served with Pommes Puree, Sauteed Haricots Vert, Cranberry Sauce and Gravy.

\$38 per guest *(Requires an Attendant)*

DESSERT STATIONS

► SUNDAE BAR |VGT|

Dark Chocolate, Vanilla Bean, Strawberry Gelato, M&MS, Rainbow Sprinkles, Gummy Candies, Oreo Pieces.

\$40 per guest *(Requires an Attendant)*


► PATISSERIE OVERLOAD |VGT|

Assorted Mini Cake Bites, Petit Fours, Macarons, Chocolate Covered Fruit, Bon Bons, Mousse Cups, Freshly Baked Cookies.

\$55 per guest

All Carving Stations and the Sundae Bar Require an Attendant at \$250 per 90 minutes, and \$50 for each additional Hour.
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CATERING AT CROWNE PLAZA

COMPLETE MEETING PACKAGE

Breakfast | AM Break | Lunch | PM Break
\$132 Per Person

BREAKFAST

CABANA CONTINENTAL BREAKFAST

- ▶ Assortment of Bagels, Pastries and Breads
- ▶ Assortment of Jams
- ▶ Whipped Butter and Cream Cheese
- ▶ Seasonal Fruit and Berries
- ▶ Fresh Squeezed Juice
- ▶ Brewed Regular and Decaf Coffee
- ▶ Signature Teas
- ▶ Still & Sparking Water

AM BREAK

- ▶ Brewed Regular and Decaf Coffee
- ▶ Signature Teas
- ▶ Whole Fresh Fruit
- ▶ Yogurt Parfait w/ Berries

UPGRADE TO HOT BREAKFAST

- ▶ Silicon Valley |GF| **+\$10 per guest**
 - ▶ Scrambled Eggs, Bacon, Breakfast Sausage, Confit Fingerling Potatoes
- ▶ Pacific Heights | **+\$10 per guest**
 - ▶ Chilaquiles, Chorizo Scrambled Eggs, Bacon, Roasted Marble Potatoes
- ▶ Santa Barbara | **+\$10 per guest**
 - ▶ Scrambled Eggs, Grilled Tri Tip, Buttermilk Pancakes, Crispy Yukon Gold Potatoes

ENHANCEMENTS

- ▶ Steal Cut Oatmeal & Parfait Bar |VGT, GF| **+\$11 per guest**
 - ▶ Assorted Dried Fruit & Nuts
- ▶ Lox Bagel Bar | **+\$17 per guest**
 - ▶ Capers, Pearl Onions, Whipped Cream Cheese
- ▶ Omelet Bar | **+\$24 per guest**
 - ▶ Requires a Chef Attendant \$250 / each for 2 hours

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LUNCH – DELI BUFFET

1 selection per day: Deli Buffet or Build Your Own Buffet

Deli Boxed To Go Option is available

- ▶ **LITTLE GEM SALAD** |VGT| Parmesan Vinaigrette, Sourdough Croutons, Chives
- ▶ **KETTLE CHIPS** |V, GF, DF|
- ▶ Select two:
 - ▶ **THE GODFATHER**
 - ▶ Soppressata, Coppa, Finnociona, Peppers, Shredded Lettuce, Tomato, Onion, Olive Oil, Balsamic, Hoagie Roll
 - ▶ **CABANA CLUB** |VGT|
 - ▶ Turkey, Bacon, Butter Lettuce, Tomato, Pickled Red Onion, Dill Aioli, Ciabatta
 - ▶ **ROAST VEGETABLE WRAP** |V, DF, GF|
 - ▶ Spinach Wrap, Smoky Eggplant Spread, Sweet Peppers, Squash, Eggplant, Arugula, Spring Onion

All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

Labor fee of \$300.00 will be applied for groups of less than 30 guests. Prices are per guest.

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LUNCH – BUILD YOUR OWN BUFFET

1 selection per day: Deli Buffet or Build Your Own Buffet

SALAD – select two:

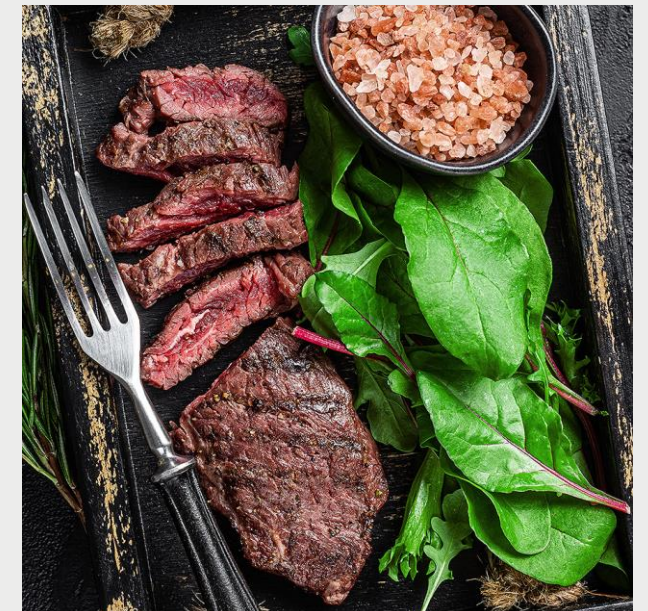
- ▶ **LACINATO KALE** |V|
 - ▶ Butternut Squash, Champagne Vinaigrette, Pistachio Crumble
- ▶ **CHICORIES**
 - ▶ Kalamata Olives, Pecorino, Anchovy Vinaigrette, Cherry Tomatoes
- ▶ **BUTTER LETTUCE** |V|
 - ▶ Breakfast Radish, Frisee, Dried Cranberries, Marcona Almonds
- ▶ **ORZO** |V|
 - ▶ Roasted Seasonal Vegetables, Basil Vinaigrette, Toasted Pine Nuts
- ▶ **ROASTED BEETS** |VGT|
 - ▶ Chevre, Mizuna, Poppy Seeds, Hazelnuts, Champagne Vinaigrette

MAIN – select two:

- ▶ **ROASTED SALMON** | Lemon Caper Sauce
- ▶ **GRILLED CHICKEN BREAST** | Squash Caponata
- ▶ **ROAST PORK LOIN** | Romesco
- ▶ **GRILLED TRI TIP** | Chef's Blend Mushrooms, Au Poivre
- ▶ **CAVATAPPI** |VGT| Arribiatta Marinara, Chef's Blend Mushrooms, Parmesan
- ▶ **RATATOUILLE** |V, GF| Roasted Seasonal Vegetables

SIDES – select two:

- ▶ **SAUTEED GREEN BEANS** |V, GF| Crispy Shallots
- ▶ **ROASTED RED BLISS POTATOES** |V, GF| Maldon
- ▶ **STEAMED JASMINE RICE** |V, GF|
- ▶ **RAINBOW CARROTS** |V, GF| Zaahtar, Olive Oil



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COMPLETE MEETING PACKAGE

PM BREAK

Select One:

- ▶ **MEDITERRANEAN DISPLAY** |VGT| Seasonal Produce, Grilled Pita Bread, Tortilla Chips, Ranch Dressing, Smoky Eggplant Dip, Hummus and Sumac Raita
- ▶ **CANDY BAR** |VGT| Chocolate, Gummy Bears, Peppermints, Assorted Candy Bars, Red Vines, Assorted Jellybeans
- ▶ **TRAIL MIX BAR** |V, DF, GF| House-made Granola, Toasted Coconut, Almonds, Dried Apricots, Dried Blueberries, Dried Strawberries, Wasabi Peas

BEVERAGE ENHANCEMENTS ANY MEAL PERIOD:

- ▶ Lemonade: +\$5 per guest
- ▶ Iced Tea: +\$5 per guest
- ▶ Assorted Soft Drinks: +\$7 per guest
- ▶ Bottle Still and Sparkling Water: +\$7 per guest

All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%. Labor fee of \$250.00 will be applied for groups of less than 30 guests. Prices are per guest. Options for guests with allergies/dietary restrictions are available upon request-please inquire with your Catering Manager.

CATERING AT CROWNE PLAZA

BEVERAGE





BEVERAGE

Hourly Bar Service Packages

Hosted Bar With Beer and Wine

House Wines	1 Hour.....\$30 Per Person
House Champagne	2 Hours.....\$36 Per Person
Your Selection of Four Brands of Premium and Craft Beers	3 Hours.....\$44 Per Person
Assorted Soft Drinks	4 Hours.....\$54 Per Person
Sparkling and Still Water	

Hosted Bar With Wine, Beer and Liquor

House Wines	1 Hour.....\$40 Per Person
House Champagne	2 Hours.....\$46 Per Person
Your Selection of Four Brands of Premium and Craft Beers	3 Hours.....\$50 Per Person
Our selection of Luxury Liquors	4 Hours.....\$58 Per Person
Assorted Soft Drinks	
Sparkling and Still Water	

Hosted Bar With Wine, Beer and Premium Upgraded Liquor

House Wines	1 Hour.....\$46 Per Person
House Champagne	2 Hours.....\$52 Per Person
Your Selection of Four Brands of Premium and Craft Beers	3 Hours.....\$58 Per Person
Our Selection of Premium Liquors	4 Hours.....\$68 Per Person
Assorted Soft Drinks	
Sparkling and Still Water	

All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%
\$350 bartender fee for the first 2 hours and then \$75 for every additional hour.

BEVERAGE

Consumption Bar Service Packages

Beer

Tier 1 | \$11 Hosted Bar | \$12 Cash Bar

Bud Light	Angry Orchard Cider
Budweiser	Corona
Heineken	Cutwater (\$13/\$14)
Heineken 00	High Noon (\$13/\$14)

Tier 2 | \$13 Hosted Bar | \$14 Cash Bar

All tier 1 Beers	Michelob Ultra
Stella Artois	Peroni
Blue Moon	Sierra Nevada

Wine

Tier 1 | \$14 Hosted Bar | \$15 Cash Bar

Silver Gate Moscato	Silver Gate Sparkling Brut
Silver Gate Pinot Grigio	Silver Gate Cabernet
Silver Gate Chardonnay	Silver Gate Merlot
Silver Gate Sauvignon Blanc	Silver Gate Pinot Noir

Tier 2 | \$17 Hosted Bar | \$18 Cash Bar

Bonterra Chardonnay	Angeline Pinot Noir
Matua Sauvignon Blanc	Smoking Loon Cabernet
Placeido Toscana Pinot Grigio	Smoking Loon Merlot
Ruffino Prosecco	Camilla Malbec

Liquor

Tier 1 | \$14 Hosted Bar | \$15 Cash Bar

Sobieski Vodka	Dewar's Scotch
Taaka Gin	Four Roses Bourbon
Puerto Vallarta Silver	Redemption Bourbon
Captain Morgan's Spiced Rum	Bacardi White Rum

Tier 2 | \$16 Hosted Bar | \$17 Cash Bar

All tier 1 Liquors	La Luna Black Label Mezcal
Kettle One Vodka	Bulleit Bourbon
Wray & Nephew Rum	Glenlivet 12 yr Scotch
Don Julio Blanco	Hennessy Cognac

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\$350 bartender fee for the first 2 hours and then \$75 for every additional hour.
If a specific beverage is requested but is not on this list, please contact your Catering Manager to discuss.



SIGNATURE COCKTAILS & MOCKTAILS

COCKTAILS –

MIXED BERRY MOJITO

- ▶ Rum, Lime Juice, Mint Syrup, Seasonal Berries, Club Soda

APEROL SPRITZ

- ▶ Aperol, Lemon Juice, Prosecco, Club Soda, Orange Garnish

EXTRAORDINARY MARG

- ▶ Tequila, Aperol, Triple Sec, Lemon Juice, Agave Syrup

ESPRESSO MARTINI

- ▶ Vodka, Kahlua, Espresso, Simple Syrup

LEMON DROP

- ▶ Vodka, Triple Sec, Lemon Juice, Simple Syrup

MOCKTAILS –

MIXED BERRY MOJITO

- ▶ Lime Juice, Mint Syrup, Seasonal Berries topped with Club Soda

APEROL SPRITZ

- ▶ Italian Orange Syrup, Lemon Juice, topped with Club Soda, Dried Orange to Garnish

EXTRAORDINARY MARG

- ▶ Agave Blanco, Italian Orange Syrup, Lime Juice, Agave Syrup

ESPRESSO MARTINI

- ▶ Coffee Originale, Agave Blanco

LEMON DROP

- ▶ Agave Blanco, Lemon Juice, Simple Syrup

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\$350 bartender fee for the first 2 hours and then \$75 for every additional hour.
If a specific beverage is requested but is not on this list, please contact your Catering Manager to discuss.

