



CROWNE PLAZA®

CHICAGO - NORTH SHORE

The Crowne Plaza Chicago • North Shore

Allow us to Create a Touch of Elegance...

Our Professional Wedding Specialists will turn your dream into reality and assure that every detail is perfect-- from the menu to the wine, from the flowers to the photographers. When it comes to weddings, we're the experts. With impeccable planning, a variety of settings, a star quality catering staff and flawless attention to detail, we make it easy and enjoyable for the bride and groom.

WEDDING PACKAGE

Four Hours of Open Bar featuring Crowne Plaza Premium Brands
Elegant Butler Passed Hors d'oeuvres
Appetizer or Soup
Salad
Entrée
Wedding Cake
Champagne Toast
Wine Service with Dinner
Ivory Floor Length Linens
Mirror Base with Votive Candles
Complimentary Suite for the Bride and Groom
On the Wedding Night
Discounted Sleeping Room Rates for Guests
Complimentary One-Year Anniversary One-Night Stay
With Three Course Dinner Included

Pricing subject to all Applicable State Sales Tax and 21% Gratuity, Pricing Subject to Change – 4/08
Crowne Plaza Hotel, Mundelein, Catering Department 847-949-5100



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WEDDING PACKAGE

Hors d'oeuvres

Choose Three – (3 pieces per person)

HOT

Vegetable Spring Roll with Sweet & Sour Sauce
Beef or Chicken Hibachi Skewer
with Peanut Sauce
Crab, Spinach or Boursin Stuffed
Mushroom Caps

COLD

Cured Salmon Canapé with Boursin and Chives
Bruschetta with Fresh Mozzarella & Basil
Bleu Cheese Stuffed Baby Potatoes

Appetizer or Soup

Choose One

Tri Colored Tortellini Tossed with Fresh Basil Alfredo
Smoked Salmon Pasta with Lemon Caper Cream Sauce
or
Cream of Broccoli, Chicken or Mushroom
Tuscan Tomato Basil or Roasted Corn Bisque

Salad

Choose One

Mixed Greens with Tomato, Cucumber and Shaved Carrot
Heart of Romaine with Shaved Asiago, Homemade Focaccia Croutons and Classic Caesar Dressing
Salad of Tomatoes and Red Onions with Basil & Balsamic Vinaigrette
Salad of Frisee with Strawberries, Almonds and Poppy Seed Dressing
\$1.00 Additional Per Person
Baby Spinach Salad with Slivered Red Onions, Candied Walnuts and Raspberry Vinaigrette
\$1.00 Additional Per Person

Intermezzo

Fresh Fruit Sorbet

\$1.00 Additional Per Person

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Entrée

Choose One

Sautéed Breast of Chicken
with White Balsamic Beurre Blanc

Saturday \$77.00

Sweet Potato Crusted Halibut Filet
With Saffron Cream

Saturday \$85.00

Pistachio Crusted Breast of Chicken
with Boursin Sauce

Saturday \$77.00

Miso Seared Chilean Sea Bass with a Delicate
Garlic and Chive Broth

Saturday \$86.00

Asiago Chicken with Lemon Caper Sauce

Saturday \$79.00

Grilled Strip Loin Steak
with Maytag Blue Cheese Butter

Saturday \$85.00

Herb Encrusted Filet of Salmon
with Dill Citrus Sauce

Saturday \$84.00

Grilled Center Cut Filet
with Herb Roasted Shallot Sauce

Saturday \$89.00

Black Pepper and Roasted Garlic Prime Rib
of Beef served with A Rosemary Scented Au Jus

Saturday \$88.00

Starches

Herb Roasted Red Potatoes

Baked Potato

Caramelized Red Onion Mashed Potatoes

Duchess Sweet Potatoes

Dessert

Custom Designed Wedding Cake



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Sweet Table

Pastry Display

4 Pieces Per Person

Mini Éclairs, Mini Napoleons, Mini Fruit Tartlets,
White and Dark Chocolate Mousse and Assorted Cakes

\$10.00 Additional Per Person

Shot of Milk – Chocolate or White

\$.50 Each

Deluxe Pastry Display

6 Pieces Per Person

Mini Éclairs, Mini Napoleons, Mini Fruit Tartlets,
White and Dark Chocolate Mousse, Chocolate Dipped Strawberries,
Assorted Cakes and Cream Puffs

\$15.00 Additional Per Person

Shot of Milk – Chocolate or White

\$.50 Each

Assorted Fresh Fruit Display

An array of seasonal fruit, melons and berries

\$5.50 Per Person

(\$3.50 Additional per person when Added to a Sweet Table)



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Banquet Bar Options

Premium Bar Selections

Smirnoff Vodka, Beefeater Gin, Cutty Sark Scotch, Jim Beam Bourbon,
Canadian Club Whiskey, Christian Brothers Brandy, Bacardi Rum, Jose Cuervo Tequila,
2 Domestic Beers, 2 Imported Beers, Wine, Soft Drinks and Mineral Waters

Additional Hour \$6.00

Top Shelf Bar Selections

Absolute Vodka, Tanqueray Gin, Dewars White Label Scotch, Jim Beam Bourbon,
Crown Royal Whiskey, Christian Brothers Brandy, Captain Morgan Rum, Jose Cuervo 1800 Tequila,
2 Domestic Beers, 2 Imported Beers, Wine, Soft Drinks and Mineral Waters

\$5.50 Additional Per Person

Additional Hour \$7.00

Cordial Cart Selections

Courvoisier V.S., Amaretto DiSaronno, Bailey's Irish Cream,
Southern Comfort, Sambuca, Kahlua, Grand Marnier, B & B

\$6.00 Additional per person



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Hors D' oeuvres Enhancements

\$38.00 Per Dozen

Blue Cheese Stuffed Baby Potato
Bruschetta with Fresh Mozzarella & Basil
Asparagus & Prosciutto Roll
Chicken or Beef Hibachi Skewer
with Peanut Sauce
Vegetable Spring Roll with Sweet and Sour
Sauce
Chicken Quesadillas with Salsa
Miniature Quiche Lorraine

\$41.00 Per Dozen

Cured Salmon Canapé with Boursin & Chives
Crab, Spinach or Boursin Stuffed
Mushroom Caps
Seared Ahi Tuna with Cucumber & Wasabi
Ceviche in Cucumber Cups
Shrimp Cocktail Shooter
Miniature Maryland Crab Cakes
with Chipotle Aioli
Puff Pastry with Brie and Pear Preserves
Wonton Wrapped Shrimp