

# MAKE IT MEMORABLE...

WEDDINGS AT HISTORIC CROWNE PLAZA UNION STATION

# **AMERICA'S FIRST UNION STATION**

### A BRIEF HISTORY

In 1853, four railroad companies that had before served passengers with individual terminals opened the first "union" station ever built. The Indianapolis Union Station had five tracks running through a brick and frame building that offered passengers the convenience of a central transportation facility. Union Station's majestic red brick and granite "head house," recognized as one of the finest Romanesque Revival-styled structures in America, replaced that original building in 1888. Built at a cost of one million dollars, its Grand Hall is one of the finest public spaces in the city.

At the turn of the century, when railroading was king, some 500,000 passengers traveled through Union Station monthly. There were so many trains – almost 200 streamed through daily – that downtown streets were always clogged with traffic. To overcome that problem, as well as the inconvenience to passengers who crossed any number of 12 tracks to board, the Union Railway Company planned a system of elevated tracks in a new two-story train shed.

Construction of the Art-Deco-styled shed and Crowne Plaza Union Station began in 1913. In 1918, the first train arrived at Union Station on the newly elevated tracks. Passengers waited for trains in the concourse area, appointed with colorful terra-cotta tile, and used six stairwells to reach the track level above. The shed's roof was added in 1932; its construction delayed by World War I.

The advent of the automobile marked the end of six decades that saw Union Station develop from a small wood and brick framed building with five tracks into one of the busiest passenger transfer points in America. Thomas Edison had worked there in 1861 as a telegraph operator; he was fired for continually devoting time to "useless" experiments. Abraham Lincoln traveled through Union Station in 1861 after being elected President.

Railroad service at Union Station dwindled steadily until 1970, when the structure had become a darkened ghost of its prosperous past. It was threatened with demolition after Amtrak facilities were moved into the concourse area, but a local architect formed the "Committee to Save Union Station" and helped promote an adaptive-use project. In 1982, plans for a "festival marketplace" attraction were approved by the City and the restoration began. Union Station again is a focus of downtown activity, just as it was when railroading was king.

# **TRAIN CARS**

When the restoration of Union Station began in 1983, the old train shed became the home of the new Crowne Plaza at Union Station. In keeping with this theme, the hotel renovated thirteen 1920's Pullman cars and converted them into hotel suites. The cars contain two rooms, each with either a king-sized bed or two double beds. For a tour through one of these cars, see the Concierge.







# **ENVISION YOUR PERFECT DAY WITH OUR LUXURIOUS VENUES**

Congratulations on your engagement. Weddings signify the coming together of family and friends to celebrate the union of two people in love starting a new life as one. You dream of a wedding day that makes an impression on the cherished family and friends who attend and stays forever in the hearts and minds of all who share in the celebration.

With breathtaking venues and impeccable service, weddings at Crowne Plaza Indianapolis Downtown Union Station set a new standard in romantic elegance, making it a popular destination wedding choice. Each Crowne Plaza wedding is uniquely inspired and is as different as the couples that choose to share this most special day with us. From traditional affairs to intimate ceremonies, our seasoned team of professionals specializes in creating uniquely perfect experiences in our historic wedding venues – including our palatial Grand Hall with its stained glass barrel ceiling and soaring arches to our Illinois Street Ballroom with its wall of windows overlooking downtown.

Because we understand just how important this day is to you, a dedicated Crowne Plaza Wedding Specialist will see to every need that you and your guests have, delivering an exceptional, one-of-a-kind, dream come true wedding celebration. From creating tantalizing menus to stunning set ups and décor, our Crowne Plaza Wedding Specialist is at your service.

Again, congratulations and thank you for considering the Crowne Plaza Indianapolis Downtown Union Station for your special day. We look forward to helping you make your wedding celebration the most magical and memorable day of your life! Please call the sales and catering office at 317-631-2221 to arrange for a personal tour and consultation.

# YOUR CROWNE PLAZA WEDDING EXPERIENCE INCLUDES

- Dedicated Wedding Specialist to ensure every detail is executed flawlessly
- Private bridal party cocktail reception
- Champagne toast for the bridal couple
- Complimentary wedding night stay in one of our guest rooms
- Complimentary wedding menu tasting
- Dance floor
- Complimentary votive candles
- Complimentary linens and napkins with choice of colors
- Tables, chairs, china, glass and flatware

# ITEMS AND SERVICES AVAILABLE AT AN ADDITIONAL CHARGE

- Complimentary room block for wedding guests
- Upgraded linens
- Wedding ceremony and rehearsal dinner function space
- Ice carvings







Food and beverage minimums apply to each event.

Menu prices are subject to change and are guaranteed 6 months prior to event.

### CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

# WEDDING INFORMATION / POLICIES

### **DEPOSITS**

A deposit equal to the amount of room rental fee is due at the time of booking. No event is considered definite until a deposit and signed contract are received. All deposits are non-refundable. Additionally, cancellation charges apply to all cancelled bookings. Your contract will indicate a payment and cancellation schedule.

### **GUARANTEES**

Please notify your sales manager within three (3) business days (72 hours) prior to your event by 12:00 p.m. with the exact number of guests attending your event. We will consider this number to be the final guarantee for which you will be charged even if fewer guests actually attend the event. If your final guarantee is not received 72 hours in advance of your event, not to include holidays or weekends, we will consider your contracted attendance figure as your guarantee.

### **FOOD AND BEVERAGE**

It is the policy of the Crowne Plaza at Historic Union Station that all food and beverage must be purchased from our facility in compliance with the State of Indiana liquor laws and the Indiana Board of Health requirements. We are unable to allow groups or individuals to bring food and beverage into any public space. Additionally, we are unable to allow any nonconsumed food and beverage item(s) to be taken from the facility. Menu prices are subject to change and are guaranteed 6 months prior to event. A service charge and sales tax will be added. Prices are subject to change with market conditions.

# **BANQUET BARS**

A \$50 bar set-up fee is charged when revenue is less than \$350. A \$100 bartender fee per bartender will also be charged to your bill. The hotel recommends one bartender per 75 guests.

### **DECORATIONS**

The Crowne Plaza Indianapolis Downtown Union Station requests that nothing be posted, nailed, pinned, taped or otherwise attached to the walls, floors, furniture, or other parts of the building (this applies to the hotel and conference center). Please note attaching items without proper authorization may result in damage charges. Please ask for assistance if you need items affixed, so that no damage to the building occurs. No confetti of any kind is permitted. If used, a \$500 cleaning fee will be assessed.

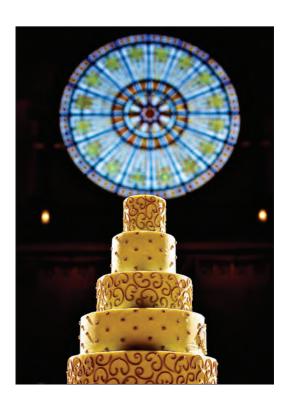
### **AUDIO VISUAL**

Markey's Audio Visual provides all in-house A/V needs, including the use of the hotel public address system. Markey's will coordinate all of your A/V needs. Please inform your sales manager of any requests. Appropriate charges will be added to your bill for items ordered.

### **PARKING**

The closest available parking for overnight guests is the Pan Am Plaza Garage located across Louisiana Street directly in front of the hotel. If you wish to pay for your guests' parking, arrangements can be made to bill your account. Valet parking is available - \$35 for event parking / \$42~ for overnight parking

All valet pricing is subject to change at any time, without notice.



# **ROOM RENTAL RATES**

# **GRAND HALL BALLROOM**

### **FRIDAY**

- \$2,500 room rental fee
- \$14,000 food & beverage minimum

### **SATURDAY**

### **DECEMBER-APRIL**

- \$3,000 room rental fee
- \$18,000 food & beverage minimum

# MAY-NOVEMBER

- \$3,000 room rental fee
- \$20,000 food & beverage minimum

# **SUNDAY**

- \$2,000 room rental fee
- \$7,000 food & beverage minimum

### **ILLINOIS STREET BALLROOM**

### **FRIDAY**

- \$500 room rental fee
- \$8,000 food & beverage minimum

### **SATURDAY**

- \$500 room rental fee
- \$10,000 food & beverage minimum

# **SUNDAY**

- \$500 room rental fee
- \$5,000 food & beverage minimum

# **OTHER CONSIDERATIONS AND FEES**

- Wedding ceremony fee \$500
- Custom pipe & drape \$1070-1300
- Gold chiavari chair \$5 per chair
- Cake cutting fee \$100
- Chef attendant fee \$100 each
- Bartender fee (I per 75 guests) \$100 each
- Coat check attendant \$100
- 7% tax on room rental
- 9% tax on food & beverage
- Service charge on room rental, food and beverage







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# CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

# **RECEPTION HORS D'OEUVRES**

Priced Per 100 Pieces

# CHILLED HORS D'OEUVRES

Asparagus Wrapped in Prosciutto, Drizzled with
Balsamic Reduction
Country Brie and Spiced Apple Chutney in
Phyllo Cups
Goat Cheese and Olive Tapenade Crostini with
Sundried Tomato Garnish
Jumbo Shrimp Shooters
Kordoula Feta Cheese Stuffed Red Pepper
Melon Ball Kabobs
Salami Coronets with Cream Cheese and Dill
Sliced Beef Tenderloin Crostini with Horseradish
Herb Cheese & Roasted Red Pepper Garnish
Strawberries Stuffed with Sweet Boursin Cheese
Traditional Cold Bruschetta

# **HOT HORS D'OEUVRES**

225	Almond Stuffed Dates with Bacon	325
	Artichoke Beignet	325
250	Asian Pork Belly in Chinese Spoons	350
	Bruschetta – Tuscan	200
295	Chicken Marrakesh	395
	Coconut Fried Shrimp with Melba Dipping Sauce	345
385	Meatballs – Barbecue or Swedish	210
295	Mini Beef Wellington	400
200	Mini Deep Dish Pizzas	330
210	Pork Pot Stickers with Soy Ginger Sauce	225
345	Roasted Fingerling Potatoes Stuffed with	250
	Gorgonzola Cheese	
225	Sesame Grilled Chicken Satays with Peanut Sauce	295
250	Short Rib and Manchego Empanada	350
	Smoked Chicken Quesadilla Cornucopia	325
	Stuffed Mushrooms - Sausage	300
	Teriyaki Beef Tenderloin Kabobs with Red and	355
	Yellow Peppers Strips with Grilled Pineapple	
	Tomato Soup Shooter with Mini Grilled Cheese	250
	Sandwich	
	Vegetarian Spring Rolls with Plum Sauce	210





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# CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

# **DINNER SOUPS**

# ROASTED CORN AND POTATO CHOWDER

Roasted Corn Kernels, Diced Potatoes, Crisp Bacon Bits and Heavy Cream, Slow Simmered into a Rich Chowder

# **CHICKEN VELVET**

Chunks of Chicken Breast, Diced Potatoes, Fresh Vegetables and Cream, Slow Simmered into a Velvety Soup

# **DINNER SALADS**

Entrées Accompanied with Crowne Plaza House Salad. Additional Gourmet Salad Selections Listed Below.

### **CROWNE PLAZA HOUSE SALAD**

Chopped Romaine and Iceberg Lettuce Stuffed in a Radicchio Cup, Topped with Julienned Radish, Carrot Curls, Tomato Wedges and English Cucumbers and Served with Our Signature Champagne Vinaignette

# **CLASSIC CAESAR SALAD**

Chopped Romaine Hearts Tossed with our House-Made Caesar Dressing, Croutons and Grated Parmesan Cheese 2

2.50

58

62

52

50

44

42

42

# **BABY SPINACH SALAD**

Baby Spinach Flowing from a Radicchio Cup Garnished with Mandarin Oranges, Fresh Sliced Strawberries and Candied Pecans, Finished with a Refreshing Raspberry Vinaigrette

# **DINNER ENTRÉES**

All Entrées are Accompanied by Crowne Plaza House Salad with Champagne Vinaigrette, Freshly Baked Assorted Dinner Breads with Seasonal Flavored Butters, Chef's Selection of Starch and Vegetable, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

4.50

5.50

CHICKEN ENTRÉES CHICKEN MILAN Semi-Boneless Chicken Breast Stuffed with Goat Cheese and Fresh Basil with an Orange Sesame Glaze	42	BEEF ENTRÉES BEEF TENDERLOIN MEDALLIONS Served with Roasted Shallots and a Chiffonade of Prosciutto, Topped with a Cabernet-Sauvignon Demi-Glace
CHICKEN SALTIMBOCCA Boneless Chicken Breast Stuffed with Artichokes, Watercress, Parmesan Cheese and Wrapped in	40	CENTER CUT FILET MIGNON 8 Oz. Center Cut Adorned with Bordelaise Sauce
Prosciutto, Topped with Salsa Pomodori Verdi		HERB ENCRUSTED TOP SIRLOIN STEAK  Fresh Herb Encrusted 8 oz. Sirloin Steak Charbroiled and
CHICKEN TUSCANY Sautéed Chicken Breast Layered with Roma Tomatoes,	42	Served with Demi-Glace
Sautéed Spinach, Garlic, Shallots and Melted Provolone Cheese, Finished with a Fresh Tomato Basil and Cream Sauce		BRAISED BONELESS BEEF SHORT RIB Slow Roasted Boneless Beef Short Rib with Red Wine
FRENCH ONION CHICKEN	42	Braising Sauce

# FISH ENTRÉES

GRILLED ATLANTIC SALMON
8 Oz. Salmon Filet Grilled and Topped with a Roasted
Corn and Mushroom Cream Sauce

# ROASTED ORANGE ROUGHY Served with a Grape Tomato Canellini Ragout

# TILAPIA FLORENTINE

Boneless Tilapia Filets Stuffed with Spinach, Garlic, Shallots and Feta Cheese, Finished with a Parmesan White Wine Cream Sauce

Prices are per person unless noted otherwise.

Sautéed Chicken Breast Topped with Caramelized

with a Grilled Crostini

Onions, Thyme and Melted Swiss Cheese, Garnished

A service charge and sales tax will be added. Prices are subject to change with market conditions.

# **DINNER ENTRÉE DUETS**

All Entrées are Accompanied by Crowne Plaza House Salad with Champagne Vinaigrette, Freshly Baked Assorted Dinner Breads with Seasonal Flavored Butters, Chef's Selection of Starch and Vegetable, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

CHICKEN TUSCANY & SALMON FILET Sautéed Chicken Breast Layered with Roma Tomatoes, Sautéed Spinach, Garlic, Shallots and Melted Provolone Cheese, Finished with a Fresh Tomato Basil and Cream Sauce; Soy Glazed Filet of Atlantic Salmon and Lemon Ginger	50	PETITE FILET & CHICKEN TUSCANY  Petite Filet Mignon Served with Bordelaise Sauce; Sautéed Chicken Breast Layered with Roma Tomatoes, Sautéed Spinach, Garlic, Shallots and Melted Provolone Cheese, Finished with a Fresh Basil Tomato and Cream Sauce	54
GRILLED FILET MIGNON & TRI-COLORED PEPPERCORN SEARED SALMON Grilled Filet Mignon Served with Bordelaise Sauce; Tri-Colored Peppercorn Seared Salmon, Topped	55	PETITE FILET & GRILLED SHRIMP  Petite Filet Mignon Served with Bordelaise Sauce; Marinated Grilled Spiced Shrimp with Lemon Beurre Blanc	56
with a Roasted Corn and Mushroom Cream Sauce  TOP SIRLOIN & CHICKEN PICCATA  Top Sirloin Served with Demi Glace; Grilled Chicken Breast, Served with Lemon Butter and Capers	52	PETITE FILET & TILAPIA FLORENTINE Charbroiled Petite Filet Mignon Topped with a Rich Demi- Glace; Tilapia Filet Stuffed with a Spinach Mixture Adorned with a Parmesan Cream Sauce	52
TOP SIRLOIN & SALMON FILET	54		

# **VEGETARIAN OPTIONS**

cream sauce

Top Sirloin Served with Demi Glace; Grilled Salmon Filet Topped with a Roasted Corn and Mushroom

Served with House Breads with Seasonal Flavored Butters, Chef's Selection of Vegetables, Iced Tea, Coffee and Decaffeinated

EGGPLANT STACK Breaded Eggplant Slices Layered with Fresh Mozzarella and Sliced Beefsteak Tomatoes, Served with Sundried Tomato Polenta and Fresh Vegetable du Jour	32	STUFFED ROASTED ACORN SQUASH Half Roasted Acorn Squash Stuffed with Wild Rice and Dried Cherries, Served with Starch and Fresh Vegetable Du Jour	32
PASTA PRIMAVERA Pasta Primavera with Linguini Noodles, Alfredo Sauce and Julienned Carrots, Zucchini, Yellow Squash, Red Peppers & Yellow Peppers	32	STUFFED ZUCCHINI Wild Mushroom Risotto Stuffed into Half of a Roasted Zucchini Served with Starch and Fresh Vegetable Du Jour	32
CHILDREN'S MEALS			

Children 12 and Under

14 **CHICKEN FINGERS** 

With French Fries and Fruit Cup, Served with Milk

MINI-CHEESEBURGERS 14

Two Mini-Cheeseburgers, French Fries and Fruit Cup, Served with Milk

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# CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

# **DESSERTS**

# **CAKE PLATE ENHANCEMENTS**

Priced Per Plate

DRIZZLE WITH SAUCE OF YOUR CHOICE

Chocolate, Vanilla or Raspberry Sauce, Served with a Side of Fresh Whipped Cream

CRÉME BRULÉE SPOON

**CHOCOLATE COVERED STRAWBERRY** 

Drizzle with Sauce of Your Choice of Chocolate, Vanilla or Raspberry, Served with a Side of Fresh Whipped Cream

Choice of Sauces: Raspberry, Chocolate, White Chocolate, Caramel, Mango, Kiwi Lime



# **LATE NIGHT SNACKS**

CONEY ISLAND DOGS AND FRIES

Jumbo All-Beef Hot Dogs, Served with Coney Beef Sauce, Mustard, Relish and Diced Onions, Shoestring French Fries and Ketchup 12

12

13

П

MINI ANGUS HAMBURGERS WITH FRIES

Miniature Certified Angus Burgers Served on a Petit Hamburger Bun with a Sliced Pickle, (1/2 with cheese) with Shoestring French Fries

PIZZA PARTY

2

2.95

5.95

Assorted 16 inch Pizzas Cut into 8 Slices, Served with Parmesan Cheese and Crushed Red Pepper on the Side

**NACHO BAR** 

Tri-Colored Tortilla Chips, Chili Sauce, Shredded Cheese, Hot Melted Cheese, Sour Cream, Onion, Diced Grilled Chicken and Jalapenos

Chef Attendant fees apply to All Late Night Snacks: \$100 per Attendant

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# CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

# **BAR PACKAGES**

Priced Per Person

### HOUSE BEER AND WINE

Domestic Beer, House Brand Red and White Wines, Assorted Sodas

Four Hours 19 Five Hours 24

### PREMIUM BEER AND WINE

Imported & Domestic Beer, Premium Brand Red and White Wines. Assorted Sodas

Four Hours 24 Five Hours 29

### **HOUSE BRANDS**

Cruzan Rum, Canadian Club, Seagram's 7, Jim Beam, Smirnoff, Beefeaters, H.W. Amaretto and Sauza, Grant's Scotch

Choice of 2 Domestic Kegs

House Sauvignon Blanc, Chardonnay, Merlot and Cabernet Sauvignon

Four Hours 29 Five Hours 34

### PREMIUM BRANDS

Bacardi Rum, Crown Royal, Dewar's, Jack Daniels, Tito's Vodka, Tanqueray Gin, Amaretto di Saronno and Jose Cuervo

Choice of 2 Domestic Bottles, 1 Domestic Keg and 1 Premium Keg

Edna Valley Sauvignon Blanc, Storypoint Chardonnay, Storypoint Cabernet Sauvignon and William Hill Pinot Noir

Four Hours 33 Five Hours 38

### **PLATINUM BRANDS**

Bacardi Rum, Captain Morgan, Crown Royal, Chivas Regal, Makers Mark, Grey Goose, Bombay Sapphire and Patron

Choice of 2 Domestic Bottles, 1 Premium Keg and 1 Craft Beer Keg

Don Miguel Gascon (Malbec), Frei Brothers (Chardonnay, Merlot), Louis M. Martini (Cabernet Sauvignon), MacMurray Ranch (Pinot Noir), Maso Canali (Pinot Grigio), Whitehaven (Sauvignon Blanc)

Four Hours 38 Five Hours 43

Prices are per person unless noted otherwise.

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# CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

A. 123 West Louisiana Street, Indianapolis, IN 46225 T. 317.631.2221 W. www.downtownindianapolishotel.com

# **BEER SELECTIONS**

### **DOMESTIC**

Coors, Bud Light, Coors Light, Miller Lite

# **PREMIUM**

Stella, Blue Moon, Sam Adams (Boston Lager)

### **CRAFT**

Four Day Ray Laplander Blonde, Track Tumper IPA Sinking Sunlight Cream Ale, Sun King -Wee Mac





# **INDIANA CRAFT BEER & SPIRITS PACKAGES**

Priced Per Person

# **KEG BEER**

Choice of Two

# LAPLANDER BLONDE, FOUR DAY RAY - FISHERS, IN

Dryer than most blonde with crisp finish and very approachable

# TRACK JUMPER IPA, FOUR DAY RAY - FISHERS, IN

West Coast style big citrus and pine, with a smarties candy tartness in the finish

# SEASONAL BREW, FOUR DAY RAY - FISHERS, IN

# SUNLIGHT CREAM ALE SUN KING - INDIANAPOLIS, IN

Balancing smooth malt complexity with a crisp clean finish

# WEE MAC, SUN KING-INDIANAPOLIS, IN

Scottish-style ale is an enticing and malty brown ale with caramel, cocoa and hazelnut character balanced with toffee undertones

# **INDIANA SPIRITS**

### **HUBER STARLIGHT**

Vodka, Rum, Gin and Bourbon served with mixers and cordials

# SONOMA, CA

Storypoint Chardonnay, Storypoint Cabernet Sauvignon, Pinot Noir, William Hill Sauvignon Blanc

One Hour	19
Two Hour	24
Three Hour	29
Four Hour	34
Five Hour	39



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# CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

# **WINE SELECTIONS**

Priced Per Bottle

	CHARDONNAY	
38	William Hill – North Coast, CA	34
	Frei Brothers – Russian River Valley, CA	36
	A to Z Wineworks – Unoaked, OR	40
38		
	SAUVIGNON BLANC	
	Whitehaven – New Zealand	38
38	William Hill – North Coast, CA	34
50		
38	PINOT GRIGIO	
	Maso Canali – Italy	36
	Edna Valley – Sonoma, CA	38
38	•	
42	RIESLING	
	Fess Parker – Santa Barbara, CA	38
38	MOSCATO	
36		38
	,	
	SPARKLING	
38		34
	38 50 38 38 42 38 36	38 William Hill – North Coast, CA Frei Brothers – Russian River Valley, CA A to Z Wineworks – Unoaked, OR  38  SAUVIGNON BLANC Whitehaven – New Zealand William Hill – North Coast, CA  50  38  PINOT GRIGIO Maso Canali – Italy Edna Valley – Sonoma, CA  38  42  RIESLING Fess Parker – Santa Barbara, CA  MOSCATO Mia Dolcea d'Asti – Italy  SPARKLING

# **ADDITIONAL BAR SERVICES**

	Cash Bar	Host Bar
Domestic Beer	6	5
House Brands	7	6
House Wine	7	6
Imported Beer	7	6
Premium Brands	8	7
Premium Wine	8	7
Liqueurs	9	8
Soft Drinks	4	3
Bottled Water	4	3
Soda Package (Anyone Un Champagne Toast	12/person 26/bottle	

Dinner wine service is also available and requires two bottles of wine per table. Wine pricing is listed under "Wine Selections."



Prices are per person unless noted otherwise.

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# CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

# **DRESSING ROOM ENHANCEMENTS**

# **BREAKFAST ITEMS**

Bagels with Cream Cheese 38/dozen
Jumbo Muffins 36/dozen
Assorted Chewy Granola Bars 28/dozen
Assorted Yogurts 3/each
All Items are individually wrapped

# **LUNCHES**

Minimum of 12 People

ASSORTED SANDWICHES	18
Turkey, Ham and Vegan Sandwiches,	
Individual Fruit Cups, Vegetables and	
Assorted Condiments	

ASSORTED WRAPS	18
Chicken Caesar Wraps, Turkey Wraps and Ham Wraps. Fruit Salad and Assorted Condiments	

# VEGETABLE AND FRUIT DISPLAY 6

# **BEVERAGES**Assorted Soft Drinks

Chilled Bottled Juice	4/each
Fresh Juice	14/carafe
(Orange, Grapefruit, or Cranberry)	
Bottled Water	4/each
Hot Chocolate	32/gallon
Seattle's Best Premium Coffee	50/gallon
House Coffee	48/gallon
Iced/Hot Teas	34/gallon
Lemonade/Fruit Punch	32/gallon
Milk	10/carafe
Milk	2.5/half pint

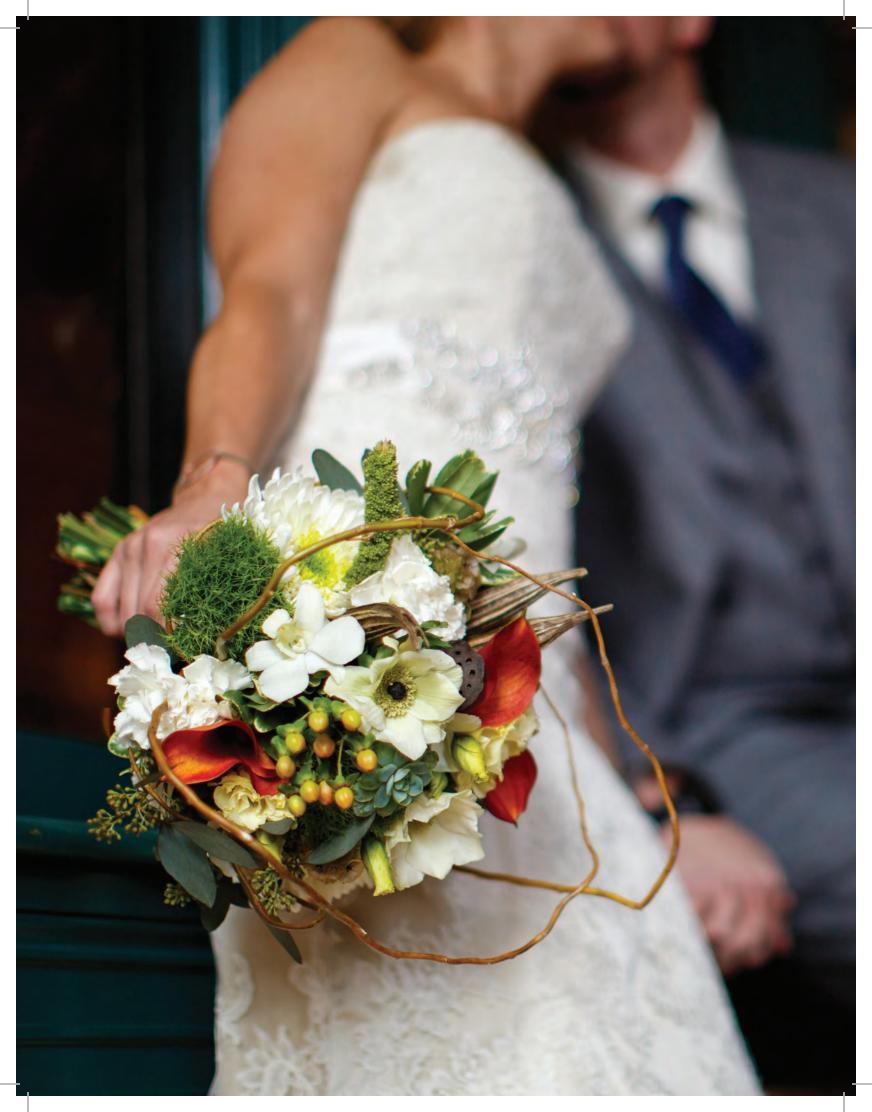


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4/each

# CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION



NOTES		
		CROWNE PLAZA° AN IHG° HOTEL
	INDI	ANAPOLIS - DWTN - UNION STN

# CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION



INDIANAPOLIS - DWTN - UNION STN



# CROWNE PLAZA INDIANAPOLIS DOWNTOWN UNION STATION

For more information please contact:

**T**. 317.631.2221 **F.** 317.236.7461

W. www.crowneplaza.com/ind-downtown A. 123 West Louisiana Street, Indianapolis, IN 46225