

# BRIDAL PACKAGES

## ROYAL BUFFET

All options served with an array of salads, garden salad and assorted toppings and dressings, rolls and butter, coffee and iced tea. Buffets for under 50 people are subject to a \$75.00 labor fee. Buffets replenished for a maximum of 90 minutes.  
**CHOOSE 3 ENTREES UNDER EACH OPTION.**

### **BARON & BARONESS** Lunch 34 ▪ Dinner 47

- Roasted Turkey with cranberry relish
- Chicken Breast with a Madeira sauce
- Yankee Pot Roast with jardiniere vegetables
- Ale Battered Cod with tartar sauce
- Tender Beef Tips with sautéed mushrooms and pasta ribbons

**ALSO SERVED WITH:** Hand Mashed Potatoes, Green Beans with ham and onions and Squash Medley with red peppers.

### **DUKE & DUCHESS** Lunch 36 ▪ Dinner 49

- Pork Loin with a bourbon apple sauce
- Chicken Piccata
- Fillet of Grouper
- Sliced Roasted Sirloin
- Mahi Mahi with a white wine cream sauce

**ALSO SERVED WITH:** Jasmine Rice, Green Beans with cranberries and almonds and Honey Glazed Carrots

### **KING & QUEEN** Lunch 39 ▪ Dinner 52

- Pork Loin with a portabella mushroom stuffing
- Grilled Salmon
- Chicken Marsala
- Sliced Roast Beef with an au jus
- Shrimp with a scampi sauce and linguini

**ALSO SERVED WITH:** Rosemary Red Skin Potatoes, Cauliflower Gratin and Asparagus

# BRIDAL PACKAGES

## ROYALLY SERVED

All options served with choice of salad, rolls and butter, coffee and iced tea.

### SALAD SELECTIONS

#### Crowne Greens

House cut greens topped with baby Roma tomatoes, julienne yellow pears, Kalamata olives and an oven baked crostini.

#### Caesar Salad

Chopped Romaine topped with Kalamata olives, shaved Parmesan cheese, cherry tomatoes, and a Parmesan garlic grilled crostini.

#### Queen Salad

House cut greens topped with sweet peas, green beans, carrot curls, cucumbers and diced tomatoes. Served with an oven baked crostini.

### ENTRÉE OPTIONS

#### Pinot Chicken **Lunch 28 ▪ Dinner 39**

Chicken breast topped with a sun-dried fruit chutney and Pinot reduction served with jasmine rice and roasted asparagus.

#### Roasted Sirloin **Lunch 33 ▪ Dinner 49**

Slow roasted sliced beef garnished with horseradish scented sauce and served with buttery mashed potatoes and whole green beans.

#### Grilled Salmon **Lunch 31 ▪ Dinner 46**

Hoisin roasted salmon fillet hot off the grill and topped with bourbon chive compound butter served with rice and sugar snap peas.

# BRIDAL PACKAGES

## ROYAL RECEPTIONS

Buffets for under 50 people are subject to a \$75.00 labor fee. All options replenished for a maximum of 90 minutes.

### EMPRESS 31

- Chilled Crisp Vegetables and Olives served with an Avocado Ranch Dip
- Seasonal Fruits served with Yogurt Dipping Sauce
- Vegetable Pot Stickers with Sweet and Sour Sauce
- Ham and Turkey Silver Dollar Sandwiches with Country Mustard
- Fried Chicken Tenders with Honey Mustard Sauce
- BBQ Chicken Pizzas
- Cocktail Peanuts
- Potato Chips with French Onion Dip
- Iced Tea and Coffee

### EMPEROR 33

- Cheddar, Gruyere, Brie, Monterey Jack, Gouda and Swiss Cheeses served with Assorted Crackers
- Seasonal Fruits served with Yogurt Dipping Sauce
- Chilled Crisp Vegetables and Gourmet Olives served with an Avocado Ranch Dip
- Steamship Round of Beef carved by the Chef served with Silver Dollar Buns and Horseradish Cream, Henry Bain's Sauce and Au Jus
- Spinach Spanakopita
- Crab Stuffed Mushrooms
- Chicken Satay
- Zesty Bar Mix
- Iced Tea and Coffee

### PRINCE & PRINCESS 41

- Grilled Brie garnished with Honey Bourbon Walnuts and an Orange Marmalade served with Flatbreads and Baguettes
- Chilled Crisp Vegetables and Olives served with an Avocado Ranch Dip
- Seasonal Fruits served with Yogurt Dipping Sauce
- Mixed Nuts
- Iced Tea and Coffee
- **MAC & CHEESE STATION:** Creamy American Mac & Cheese and Smoked Gouda Mac & Cheese served with assorted toppings of: Crumbled Bacon, Buttered Bread Crumbs, Sautéed Onions, Baby Shrimp and Sun-Dried Tomatoes.
- **SALAD STATION:** Chopped Romaine served with assorted toppings of: Grilled Chicken, Shredded Cheddar and Parmesan Cheeses, Croutons, Julienne Red and Yellow Peppers, Crumbled Bacon, Toasted Almonds, Black Olives, Red Peppers, Cherry Tomatoes and Assorted Dressings
- **CARVING STATION:** Pit Ham and Turkey Breast carved by the chef and served with Onion Mayo, Country Mayo and Silver Dollar Buns

#### MAY SUBSTITUTE SINGLE ITEMS WITH THE FOLLOWING:

Crab Stuffed Mushrooms, BBQ Meatballs, Shrimp Wontons, Smoked Chicken Quesadillas, Boursin Stuffed Mushrooms, Mini Crab Cakes



**CROWNE PLAZA®**  
LOUISVILLE AIRPORT

## BRIDAL PACKAGES

Host Paid bar prices subject to service charge and tax.

### SPIRITS

#### Premium Brands

Evan Williams  
Canadian Club  
Beefeater  
Skyy  
Dewar's  
Cruzan

**CASH PAID BAR**  
7.25 each

**HOST PAID BAR**  
6.50 each

#### Deluxe Brands

Jim Beam  
Crown Royal  
Bombay  
Absolut  
Johnnie Walker Red  
Bacardi

**CASH PAID BAR**  
8.50 each

**HOST PAID BAR**  
7.50 each

#### Bar Packages

Includes Premium Spirits,  
Domestic Beer, Wine, Soda  
**HOST PAID**  
1st hour: 16/person  
ADDITIONAL HOURS:  
9/each/person

Includes Domestic Beer,  
Wine, Soda  
**HOST PAID**  
1st hour: 13/person  
ADDITIONAL HOURS:  
8/each/person

### WINE

Cabernet, Chardonnay, White Zinfandel

**CASH PAID BAR**  
8 per glass  
38 per bottle

**HOST PAID BAR**  
8 per glass  
38 per bottle  
39 per bottle of Champagne

### BEER

Domestic  
**CASH PAID BAR**  
5.25 per bottle

**HOST PAID BAR**  
5.00 per bottle

Imported  
**CASH PAID BAR**  
6.00 per bottle

**HOST PAID BAR**  
6.00 per bottle

#### BARTENDER FEE

Charge of \$100 per hour, per bar if bar sales do not exceed \$500 in sales, per bar, per hour.  
If bar sales exceed \$500 in sales per bar, per hour, no charge for the bartender.