



All Wedding Packages at Crowne Plaza Minneapolis West include:

» Complimentary guest room for the couple the night of the wedding,

including breakfast for two the following morning & late checkout

- » Two complimentary standard guest rooms
- » Discounted guest room rates
- » IHG Business Rewards Points (Earn 3 points for every \$1.00 spent)
- » Complimentary Rehearsal Dinner Space (indoor or outdoor) & Gift Opening Space
- » Ballroom space until 1:00am
- » Complimentary wedding tasting for up to 4 people
- » Waived cake cutting fee
- » Tables and chairs
- » China, silver & glassware
- » 8-point White table linens
- » Black or White napkins
- » Three cylinder vases for centerpieces with votive candles
- » Dance floor
- » Staging for head table or band
- » Cylinder vases for bouquets on head table
- » Framed table numbers
- » Gift, guest book, cake, Dj, & head table with white taffeta skirting
- » Wireless Microphone for toasts & speeches
- » Complimentary self parking with more than 500 spaces
- » Waived bartender fee (\$500 minimum)
- » Dedicated banquet captain & staff throughout the evening
- » Discounted pricing for audio visual equipment
- » Complimentary guest room with dinner for two for your one year anniversary



REHEARSAL PLATED DINNER ENTREES

All Entrees include: Baked rolls and butter, freshly brewed coffee and tea

SALAD: Choice of one

- » House Salad
- Mixed greens, tomatoes, carrots, cucumbers & croutons
- » Caesar Salad Hearts of romaine lettuce, Parmesan cheese, garlic croutons, Caesar Dressing
- » Spinach Salad

Strawberries, Candied Almonds, Goat Cheese with Raspberry Vinaigrette

ENTREES: Choice of two

- » Chicken Piccata Lemon caper butter sauce
- » Chicken Marsala
 - Glaze with mushrooms
- » **Pork Loin** Pear craisin salsa
- » Braised Pot Roast
- Pan gravy
- » Sliced Sirloin
 - Mushroom demi glace
- » **Butternut Squash Ravioli** (GF/Vegetarian) Butter cream sauce, walnuts, bleu cheese, tomatoes

STARCH: Choice of one

- » Mashed Potatoes with Sour Cream & Chives
- » Sliced Red Skin Potatoes with Dill
- » Wild Rice Pilaf
- » Rosemary Roasted Potatoes

VEGETABLE: Choice of one

- » Honey Glazed Carrots with Golden Raisins
- » Green Beans with Red Peppers
- » Squash Medley
- » Steamed Broccoli

DESSERTS: Choice of two

- » Champagne Cake
- » New York Style Cheesecake
- » Flourless Chocolate Torte
- » Mocha Cake

28 / person



All prices subject to service charge (24%) and applicable sales tax (7.525%). rices subiect to chanae. Menus and pricina applicable for rehearsal & Grooms Dinner onlu. (Minimum of 30 guests – Maximum of 1.5 hours of service) All Buffets include: Freshly brewed coffee and tea

ITALIAN DINNER BUFFET

- » Caesar Salad
- » Italian Pasta Salad
- » Garlic Breadsticks
- » Italian Sausage & Peppers
- » Farfalle with Marinara Sauce
- » Penne with Alfredo Sauce
- » Roasted Vegetable Medley
- » Tiramisu
- 29 / person

SOUTH OF THE BORDER DINNER BUFFET

- » Southern Salad with Tequila-Agave Vinaigrette
- » Chipotle Grilled Chicken
- » Marinated Pork Loin with Cilantro Poblano Crème
- » Seared Tilapia, Pineapple Pico de Gallo
- » Spanish Rice
- » Black Beans
- » Tortilla Chips
- » Tres Leches Torte
- 29 / person

BBQ DINNER BUFFET

- » Coleslaw
- » Potato Salad
- » Fresh Fruit Medley
- » BBQ Pulled Pork
- » Beef Brisket
- » Boston Baked Beans
- » Jo Jo Potatoes
- » Cornbread
- » Warm Apple Crisp
- 30 / person

MIDWEST DINNER BUFFET

- » Chef's Chop Salad
- » Macaroni Salad
- » Potato Crusted Walleye
- » Pot Roast
- » Mashed Potatoes with Sour Cream and Chives
- » Corn on the Cob
- » Bundt Cake
- 30 / person

CROWNE PLAZA® AN IHG® HOTEL MINNEAPOLIS WEST

All prices subject to service charge (24%) and applicable sales tax (7.525%).

Prices subject to change. Menus and pricing applicable for rehearsal & Grooms Dinner only.

CEREMONY SPACE

Private ceremony space rental is available both indoor & outdoor.

CEREMONY FEE is \$850 (including tax & service charge)

Fee includes:

- » Private ceremony space
- » Setup and teardown of chairs
- » Microphone
- » Unity tables
- » Rehearsal space

Ask your Catering Sales Manager about pricing for the following:

- » Ceiling Draping
- » Chair Covers
- » Backdrops
- » Food and Beverage for the Bridal Party



WEDDING PLATED DINNER ENTREES

All Entrees include: Baked rolls and butter, freshly brewed coffee and tea

STARTERS: Choice of one

- » Tomato Bisque Soup
- » Chicken Wild Rice Soup
- » Tossed Garden Salad

Mixed greens, cucumber, tomato, carrots, ranch & French dressings

» Caesar Salad

Hearts of romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing

- » Spinach Salad Spinach, strawberries, candied almonds, goat cheese, raspberry vinaigrette
- » Harvest Salad

Mixed greens, candied walnuts, dried cranberries, bleu cheese crumbles, poppy seed vinaigrette

CHICKEN ENTREES:

» Sautéed Breast of Chicken / 32

Drizzled in a sundried tomato cream sauce or a champagne cream sauce

- » Lemon and Rosemary Seared Chicken / 35 Pan seared chicken with a lemon beurre blanc
- » Chicken Minnesota / 38

Stuffed with apples, sausage, & wild rice with mushroom tarragon veloute

» Saltimbocca / 38 Stuffed with prosciutto ham, sage & provolone with Parmesan pepper cream sauce

BEEF ENTREES:

- » Roast Sliced Sirloin (GF) / 36 Bordelaise sauce
- » Flat Iron Sirloin Steak (GF) / 38 Garlic chive butter
- » London Broil (GF) / 38 Caramelized sweet onions & cabernet glaze
- » Grilled Ribeye Steak (GF) / 40 Garlic chive butter
- » New York Strip / 45 Garlic chive butter
- » **Filet Mignon** (GF) / 50 Bordelaise sauce

Two entrée selections per meal are permitted, not including special dietary requests.

If three or more entrées are selected, there will be an additional charge of \$2 per entrée.



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WEDDING PLATED DINNER ENTREES (continued)

SEAFOOD ENTREES:

- » Seared Tilapia (GF) / 36 Pineapple salsa
- » Grilled Atlantic Salmon (GF) / 38 Blackberry glaze
- » Potato Crusted Walleye / 40 Chive beurre blanc
- » Shrimp Primavera / 42 Penne pasta, grilled shrimp, fresh vegetables, Parmesan cheese

VEGETARIAN & VEGAN ENTREES:

- » Pesto Ravioli / 28
 Basil cream sauce & toasted pine nuts
- » Butternut Squash Ravioli (GF) / 29 Buttery cream sauce, walnuts, blue cheese & roasted tomatoes
- » Chickpea Fritters (Vegan) / 30 Harisa spiced cauliflower, stewed tomatoes & garlic green beans
- » **Quinoa Peppers** (Vegan) / 30 Quinoa & bean stuffed peppers, succotash & mango chutney

CHILDREN'S MEAL

Ages 12 & Under. Entrée includes Fresh Fruit Cup & French Fries

- » Chicken Tenders / 15
- » Macaroni & Cheese / 15
- » Hamburger or Cheeseburger / 15

ACCOMPANIMENTS

STARCH: Select one

- » Mashed potatoes with sour cream & chives
- » Sliced red skin potatoes with a hint of dill
- » Tri-colored fingerling potatoes
- » Garlic mashed potatoes
- » Sweet potato puree
- » Wild rice pilaf

VEGETABLE: Select one

- » Honey glazed carrots with golden raisins
- » Mixed roasted vegetables
- » Asparagus with lemon
- » Squash medley
- » Green beans
- » Broccoli

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WEDDING DINNER BUFFETS

8

(Minimum of 30 guests – Maximum of 1.5 hours of service) All Buffets include: Freshly brewed coffee and tea

ONCE IN A LIFETIME

- » Mixed greens, cucumber, tomato, carrots, ranch & French dressings
- » Italian pasta salad with fresh vegetables & Asiago cheese
- » Sautéed breast of chicken with champagne sauce
- » Braised pot roast
- » Wild rice pilaf
- » Mashed potatoes with sour cream & chives
- » Mixed roasted vegetables
- 34 / person

TO HAVE AND TO HOLD

- » Spinach salad with strawberries, candied almonds & goat cheese with mango vinaigrette
- » Pasta primavera salad
- » Sautéed chicken with artichoke butter sauce
- » Roasted pork loin with a pear craisin salsa
- » Seared mahi-mahi topped with pineapple & sun-dried cranberries
- » Mashed Potatoes with sour cream & chives
- » Wild rice pilaf
- » Cauliflower, broccoli & carrot medley

37 / person

FOREVER AND ALWAYS

- » Classic Caesar salad
- » Tomato, fresh mozzarella salad with Italian dressing
- » Sautéed champagne chicken with toasted almonds & slivered grapes
- » Roast sliced sirloin with bordelaise sauce
- » Grilled Atlantic salmon with blackberry glaze
- » Garlic roasted potatoes
- » Wild rice pilaf
- » Baby carrots & asparagus
- 42 / person

THE ADVENTURE BEGINS

- » Mesclun greens, candied pecans, gorgonzola cheese, craisins with red wine vinaigrette
- » Roasted vegetable salad with pesto vinaigrette
- » Sliced fresh fruits & berries
- » Sautéed Chicken with sun-dried tomato cream sauce
- » London Broil with caramelized sweet onions & cabernet glaze
- » Lobster crusted cod with sherry cream sauce
- » Garlic roasted potatoes
- » Wild rice pilaf
- » Roasted vegetable medley
- 46 / person



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WEDDING PACKAGES

Packages include baked bread and butter, freshly brewed coffee and hot tea.

Cherish

55 Plated | 62 Buffet

- » One hour hosted Premium bar
- Champagne or wine pour with dinner
 Two stationary or butler passed hors d'oeuvres
- » Two Entrées
- » Unlimited sodas
- » Coffee & Water Station after dinner
- » Choose two entrees from Tier 1 and Tier 2.

TIER 1 ENTRÉES:

- » Sautéed champagne chicken
- » Lemon and rosemary seared chicken (GF)
- » Apple jack pork loin
- » Flat-iron steak not available for buffet
- » Seared mahi-mahi, pineapple, sun-dried cranberries (GF)
- » Pesto ravioli (Vegetarian)
- » Chickpea fritters (Vegan)

HORS D'OEUVRES SELECTIONS Stationary

- » Vegetable crudités (GF)
- » Raspberry baked brie en croute
- » Display of cheese (GF)
- » Guacamole display

SALAD SELECTIONS

» Tossed Garden Salad

Mixed greens, cucumber, tomato, carrots, ranch & French dressings

- » Caesar Salad Hearts of romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing
 » Spinach Salad
- Spinach, strawberries, candied almonds, goat cheese, raspberry vinaigrette
- » Harvest Salad Mixed greens, candied walnuts, dried cranberries, bleu cheese crumbles, poppy seed vinaigrette

Two entrée selections per meal are permitted, not including special dietary requests.

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3131 Campus Drive • Plymouth, MN 55441 • 763 559 6600 • www.CPplymouth.com

Adore

40 Plated | 50 Buffet

- » Sparkling cider or champagne pour with dinner
- » Two stationary hors d'oeuvres
- » Two Entrées
- » Unlimited sodas
- » Coffee & Water Station after dinner
- » Choose two entrees from Tier 1

TIER 2 ENTRÉES

- » Chicken Minnesota
- » New York strip (GF) not available for buffet
- » London broil
- » Grilled Atlantic salmon with blackberry glaze (GF)
- » Potato crusted walleye

Passed

- » Tomato bruschetta
- » Shrimp cocktail shooters
- » Caprese skewers (GF)
- » Homemade meatballs
- » Vegetable spring rolls

HORS D'OEUVRES & CARVING STATIONS

50 pieces per serving.

An additional butler fee of \$50 per butler will be applied, one butler per 75 guests.

CHICKEN

Buffalo chicken hot wings bleu cheese dressing & ranch	
Grilled chicken slider	
Asiago chicken skewers, pesto aioli sauce	
Chicken Satay, Thai peanut sauce	

BEEF

Homemade meatballs New Orleans bbq, Swedish or sweet Thai	175
Beef brochette, flank steak, homemade steak sauce	
Reuben wontons, corned beef, Swiss cheese, sauerkraut,	
Thousand Island dressing	
Beef slider	200
Canapés of beef tenderloin, horseradish crostini	
Miniature beef wellingtons, mushrooms duxelle sauce	

PORK

Smoked pulled pork slider, BBQ sauce	
Mini Cuban sandwiches, pulled pork, ham, Swiss cheese	
Prosciutto Florentine mushroom, feta cheese & spinach	

SEAFOOD

Smoked salmon rosette, sour cream dill, cucumber slice	
Mini lobster roll	
California rolls, sushi rice, avocado & cucumber in a Nori wrap	
Bacon wrapped scallops grilled pineapple wedges	225
Shrimp cocktail shooters, cocktail sauce	
Coconut shrimp, spicy mango lime sauce	
Walleye fingers, garlic remoulade	

VEGETARIAN

Raspberry baked brie en croute, French pastry	
Fresh fruit platter	
Display of cheeses	
Parmesan crusted spinach & artichoke dip	
Beer cheese fondue, pretzel sticks	
Tomato Bruschetta	150
Caprese Skewers	150



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HORS D'OEUVRES & CARVING STATIONS (continued)

50 pieces per serving.

An additional butler fee of \$50 per butler will be applied, one butler per 75 guests.

VEGAN

CARVING STATIONS

All stations are served with baked rolls and accompanying condiments. \$100 chef attendant fee per 90 minutes will be applied.

Chipotle Rubbed Pork Loin (Serves 50)	
Roasted Turkey Breast (Serves 40)	225
Virginia Pit Ham with Coca-Cola, Dijon & brown sugar rub (Serves 50)	
Prime Rib (Serves 40)	
Garlic & Herb Crusted Beef Tenderloin (Serves 25)	Market Price



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BANQUET BEVERAGE SERVICES

Bartenders are required at all functions where liquor is served.

	HOST	CASH
Call Brands	6.25	6.50
Premium Brands	7.25	7.50
Top Shelf Brands	8.25	8.50
Cordials	7.25	7.50
House Wine	6.25	6.50
Domestic Bottled Beer	5.25	5.50
Import Bottled Beer	6.25	6.50
Coke Products & Juices	4.00	4.25

UNLIMITED HOSTED HOURLY RECEPTION

Each tier includes house wines, domestic & import bottled beers, soft drinks & juices

Call Brands

12.00 / person, first hour 7.00 / person, each additional hour

Premium Brands

14.00 / person, first hour 8.00 / person, each additional hour

Top Shelf Brands

16.00 / person, first hour9.00 / person, each additional hour

CALL Pinnacle | vodka

Pirifidule	VUUKa
Beefeater	gin
Bacardi Silver	rum
Captain Morgan	rum
Christian Brothers	brandy
Windsor	whiskey
Jim Beam	bourbon whiskey
Dewars	scotch whiskey
PREM	NUM
Absolut	vodka
Tito's	vodka
Tanqueray	gin
Korbel	brandy
Jose Cuervo	tequila
Malibu Coconut	rum
Bacardi Silver	rum
Bacardi Limon	rum
Jack Daniels	
Canadian Club	whiskey
	whiskey
Jameson	whiskey
Johnnie Walker Red	scotch whiskey
Crown Royal	whiskey
тс)P
Grey Goose	vodka

Grey Goose vodka Ketel One vodka Bombay Sapphire gin Makers Mark bourbo Johnnie Walker Black scotch Glenlivet 12 yr. scotch Patron Silver tequila

vodka gin bourbon whiskey scotch scotch whiskey tequila

CORDIALS

Kahluarum & coffee liqueurBaileysoriginal Irish creamDisaronnoamarettoGrand Marnierorange liqueur

BEER

DOMESTIC / 395

Michelob Golden Light Bud Light Miller Lite Coors Light Grain Belt

SPECIALTY / 575

KEGS

Blue Moon Summit EPA Stella Artois Surly Furious Castle Danger Finnegan's Amber Ale

DOMESTIC

Michelob Golden Light Budweiser Bud Light Miller Lite Coors Light Grain Belt Premium

BOTTLES

SPECIALTY

Leinenkugel's Honeyweiss Heineken Corona Blue Moon Summit EPA Stella

CROWNE PLAZA® AN IHG® HOTEL MINNEAPOLIS WEST

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WINE SELECTION

SPARKLING & ROSÉ

WyCliff Brut Champagne, California	28
La Marca Prosecco, Veneto, Italy	38
Erath Rose, Oregon	
Prosecco, Villa Sandi Il Fresco, Italy	38
Chandon Brut Sparkling, California	

WHITES

Chardonnay

Canyon Road's Chardonnay, California	
Charles Smith Eve's Chardonnay, Washington	
Cambria Katherine's Vineyard Chardonnay, Santa Maria, California	
Sauvignon Blanc	
Dreaming Tree's Sauvignon Blanc, California	
Kim Crawford's Sauvignon Blanc, New Zealand	
Pinot Grigio	
Ecco Domani's Pinot Grigio, Italy	
White Blend & White Zinfandel	
Joey Tensley "Essential" White Blend, Central Coast	
Canyon Road's White Zinfandel, California	
Riesling	
Corvidae Riesling, Columbia Valley, Washington	

REDS

Canyon Road's Merlot, California	
Drumheller Merlot, Washington	
Murphy-Goode Merlot, California	
Cabernet Sauvignon	
Canyon Road's Cabernet, California	
Columbia Crest Grand Estates, Columbia Valley, Washington	
Bonanza by Wagner Cabernet Sauvignon, California	
Red Blend	
Conundrum Red Blend, California	
Pinot Noir	
Imagery Pinot Noir, California	
Malbec	
Anko Malbec, Argentina	

Guests may be asked to present identification. Minnesota state law prohibits the sale of alcohol to anyone under the age of 21.



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LATE NIGHT SNACKS

Pizza Cheese, Sausage, Pepperoni or Vegetarian	14 (8 slices)
S'more Station Hershey's Milk Chocolate Bars, Graham Crackers, Marshmallow	v6 / person
Nacho Bar Tortilla Chips, Guacamole, Salsa, Sour Cream, Warm Nacho Che onions, green peppers, olives, tomatoes & jalapenos	
Wings & Cheese Curds Boneless chicken wings with buffalo, teriyaki, or BBQ sauce & deep fried white cheddar cheese curds	7 / person
Dollar Sandwiches & Chips Ham & Turkey sandwiches on silver dollar rolls with Kettle Chips	s32 / dozen
Soft Pretzel Station Soft pretzels, warm beer cheese sauce	150 (Serving of 50)
Assorted Cookies & Bars	
Deluxe Mixed Nuts	
Tortilla Chips & Salsa	20 / pound
Popcorn	20 / pound
Pretzels	20 / pound
Puppy Chow Peanut butter, chocolate, Chex cereal, powdered sugar	8 / person



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MORNING OF WEDDING

Let our team do the work and we'll deliver the items you choose directly to your suite at a time convenient for you.

Bride's Package 145 serves 6 people

Includes:

- » a bottle of sparkling wine
- » a carafe of orange juice

Add \$12 per person for each additional guest.

Choose 3 of the following:

- » Granola Bars
- » Breakfast Bars
- » Fresh Cut Fruit
- » Assorted Muffins
- » Deluxe Mixed Nuts
- » Assorted Croissants
- » Pita Chips & Hummus
- » Individual Greek Yogurt
- » Bagels & Cream Cheese
- » Fresh Vegetables & Hummus
- » Domestic Cheese & Sliced Baguette

Groom's Package

145 serves 6 people Includes:

» 6 domestic beers of your choice

Add \$12 per person for each additional guest.

Choose 3 of the following:

- » Granola Bars
- » Breakfast Bars
- » Assorted Muffins
- » Assorted Cookies
- » Deluxe Mixed Nuts
- » Assorted Croissants
- » Tortilla Chips & Salsa
- » Pita Chips & Hummus
- » Bagels & Cream Cheese
- » Soft Pretzels with Beer Cheese
- » Domestic Cheese & Sliced Baguette

Mimosa Bar

Orange Juice & WyCliff Brut, Strawberries for Garnish8 / person

Bloody Mary Station

Pinnacle Vodka & Bloody Mary Mix, Display of Beef Sticks, Cheese Cubes, Celery Stick, Pickles & Olives......10 / person

À LA CARTE ITEMS

Beverages

(charged on consumption)	
Freshly Brewed Coffee	
Hot Tea	
Assorted Coke Products	4 each
Red Bull	5 each

Food

Cheese Blintzes	
Yogurt Parfaits	
Whole Fresh Fruit	
Hard Boiled Eggs	
Bacon or Sausage Links	4.50 / person



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GIFT OPENING

All breakfast are accompanied with freshly brewed coffee, hot tea & orange juice.

CONTINENTAL BREAKFAST

- » Scrambled eggs
- » Breakfast pastries & preserves
- » Whole & prepared fresh fruit
- 10 / person

WAKE UP BREAKFAST

- » Scrambled eggs
- » Bacon or sausage links
- » Hash browns or pancakes
- » Breakfast pastries & preserves
- 14 / person

ALL AMERICAN BREAKFAST

- » Sliced fresh fruit
- » Scrambled eggs with cheddar cheese
- » Pancakes with syrup
- » Bacon and sausage links
- » Hash browns
- » Breakfast pastries & preserves
- 22 / person

BOUNDARY WATERS BRUNCH

- » Breakfast pastries
- » Sliced fresh fruits
- » Scrambled eggs with cheddar cheese
- » Bacon & sausage links
- » Country style potatoes
- » Warm caramel rolls
- » Strawberry spinach salad with mango vinaigrette
- » Fresh Atlantic salmon with a champagne sauce
- » Chicken Piccata, lemon caper sauce
- » Roasted vegetable medley
- » Oven roasted potatoes
- 30 / person (minimum of 30 guests)



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PREFERRED VENDOR LIST

ENTERTAINMENT

Dan Selby 651-983-5259 djmatrimony.com

Harpist Serena O'Meara 715-830-5070 omearamusic.com

Instant Request 952-934-6110 instantrequest.com

Midwest Sound 651-644-4111 midwestsound.com

Pianist Sharon Planer 612-845-1970 pianistforparties.com

Rock It Man Entertainment 651-214-2198 rockitmanentertainment.com

BAKERIES

Buttercream Bakery Minnetonka 952-249-0390 buttercream.info

Muddy Paws Cheesecakes 763-545-7161 muddypawscheesecake.com

Nothing Bundt Cakes Minnetonka 952-546-1406 nothingbundtcakes.com

OFFICIANTS Affordable I Do's 612-272-9436 affordableidos.com MN Wedding Officiants 612-825-4432 minnesotaofficiants.com

HAIR & MAKEUP Creative Beauté Agency 612-567-3434 creativebeauteagency.com

Primped 612-470-7767 primpedmn.com

RefEYEance II 513-666-9933 bestweddinghairandmakeup.com

WarPaint International 917-740-2896 warpaintinternational.com

FLOWERS

BLOMMÖNSTER 612-432-1764 blommonster.com

Richfield Flowers 612-866-8416 richfieldflowers.com

The Wild Orchid Florist 763-416-0551 thewildorchidmn.com

DECOR Festivities MN 763-682-4846 festivitiesmn.com

Linen Effects 612-355-2500 lineneffects.com

Ultimate Events 763-559-8368 ue-mn.com

PHOTOGRAPHERS

Bellagala 651-227-1202 bellagala.com

Emily Theisen Photography 763-442-5340 emilytheisenphotography.com

George Street Photography 866-831-4103 georgestreetphoto.com

Jeannine Marie Photography 651-434-1578 jeanninemarie.com

Kerri Kurz Photography 952-221-1098 Photosbykd.com

Mind of Mo Photography 651-367-4795 mindofmophotography.com

VIDEOGRAPHERS

Alma Films 612-787-2562 almafilms.co

Anthony Begley 507-351-8410 anthonybegley.com

George Street Video 866-831-4103 georgestreetphoto.com

Sky Blue Weddings 651-200-8126 skyblueweddings.com



ACCOLADES & EXPERIENCES FROM OUR COUPLES

The Crowne Plaza Minneapolis West is proud to be recognized for its wedding services by two of the nation's most popular wedding planning platforms, The Knot and WeddingWire.

Crowne Plaza has been selected as a 2019 winner for The Knot Best of Weddings, an accolade representing the highest and most-rated wedding professionals as reviewed by real couples, wedding guests and their families on The Knot, a leading wedding planning brand.

In addition, the Crowne Plaza is a winner of the 2020 WeddingWire Couples' Choice Awards®, an award that recognizes the commitment to quality, service, responsiveness, and professionalism. This is the third consecutive year that the Crowne Plaza Minneapolis West has been named a winner of WeddingWire Couples' Choice Awards®.

The Crowne Plaza was so incredibly easy to work with! From day one they were open and communicative, and helped me in any way they could accommodate. The food was great, the catering staff was amazingly helpful, and we had so many compliments on the venue. This hotel knows what they're doing for large events, and it shows! I couldn't be happier with our location choice. – Kelly

The Crowne Plaza was so beautiful & perfect for our wedding! The Regency ballroom felt so glamorous and the staff was amazing through the whole weekend! We had family stay 3 nights and loved everything about the space! Ali was so great to work with; she really took care of everything for us. She was responsive & was a great contact with our vendors, as well! – Jen

The staff at the Crowne Plaza in Plymouth are beyond wonderful and helpful with anything and everything. We had the most amazing day and we couldn't have imaged it being any different. - Sydney





GUARANTEE

To ensure excellent service and ample food preparation, we require a final guarantee number of guests to our catering office no later than Noon (12:00pm), 7 business days prior to your event. Should a guarantee not be received, the hotel will note the minimum number indicated on the event orders as your final guarantee.

PAYMENT OPTIONS

Cash, cashier's check, check or credit cards are acceptable forms of payment. Social events require a credit card authorization for incidentals and cancellations. If paying by cashier's check for final payment, cashier's check must be provided to the hotel two (2) weeks prior to your event in order for cashier's check to clear.

DEPOSITS

A deposit equal to 20% of your Food and Beverage Minimum is due at the time of contract signing. An estimated bill will be presented for a pre-payment and is due seven (7) business days prior to the event. Your initial deposit is held as a guarantee for any additional charges incurred during the function. If final pre-payment is not received prior to your event, the hotel reserves the right to cancel the entire event completely.

MENU SELECTION

Menu selections are requested three (3) weeks prior to your event date. Special dietary substitutions are available and can be made in advance. Two entrée selections per meal are permitted, not including special dietary requests. If a third or fourth entrée selection is made, there will be an additional charge of \$2 per entrée. The catering and culinary team will be happy to design a specific menu to suit your needs.

PRICING

The hotel will guarantee all food and beverage pricing 90 days prior to your event as commodity prices and labor costs to the hotel may change. A taxable service charge in effect at the time of the event (currently 24%) will be applied to hotel food and beverage. The service charge is not a gratuity and is distributed at the discretion of management. The current sales and local taxes are 7.525% on food and 10.025% on liquor. Please note that service charge is taxed in the state of Minnesota.

FOOD AND BEVERAGE MINIMUM

A food and beverage minimum is required for all events, and will be outlined on the contract. The actual revenue generated must meet the contracted food and beverage minimum (exclusive of tax and service charge) or an additional charge will be applied for the difference.

BEVERAGE POLICY

The hotel may request proper identification for beverage service to satisfy the hotel's liquor license. The hotel beverage license required the hotel to request proper identification for anyone forty (40) years of age or younger and to refuse service to anyone either under age OR unable to produce proper identification. The hotel also must refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated. Bar service concludes at 12:30 AM. The banquet space must be vacated by 1:00 AM.

FOOD AND BEVERAGE

All food and beverage is required to be prepared by the Crowne Plaza Minneapolis West with the exception of wedding desserts provided by a licensed bakery. No food or beverage will be permitted to leave the premises due to license restrictions.

IHG WEDDING REWARDS

Excluding special promotions or incentives, members will earn 3 IHG Rewards Club Points for every \$1 USD spent on qualifying actualized event charges, up to a maximum of 60,000 points. Qualifying event charges include – guest rooms, food, beverages, meeting room rental, and audio visual. Non- qualifying event charges include –all taxes, gratuities, service fees, outside vendor/ supplier charges, any attendee incidentals. Points will be credited to the IHG Business Rewards member's account within 45 days from the date of the event, provided that it has been paid for in accordance with the relevant sales and/or catering contract with the hotel.

EVENT ROOMS

Event rooms are assigned based upon the guarantee attendance. The hotel will confirm specific event rooms on the banquet event order. The hotel will set for 5% over the final guarantee that is given seven (7) business days prior to the event. If a room set changes on the day of the event and differs from the banquet event order a \$250 reset charge will be applied. The hotel standard is to open doors to the event 30 minutes prior to the scheduled meal time on the banquet event order. If earlier guest access is required to the event space more than 30 minutes prior to the meal period, a labor charge of \$125 for every 30 minutes will be applied to the Master Account. If the time of the event exceeds the contractual agreement outlined on the banquet event order, a labor charge of \$125 for every 30 minutes will apply. Confetti, glitter, rice, and bird seed are NOT permitted and will result in a \$300 labor charge for clean up. Open flamed candles must be contained and no fog/smoke, gas or propane devices are permitted. The hotel will not permit the affixing of anything to our walls, floors and ceilings of the room with nails, staples, and tape or any other material unless approval is given by the catering department.

VENDORS

Deliveries of specialty items should be scheduled in advance with the catering sales manager and removed at the conclusion of the event, unless otherwise approved for late removal. It is the responsibility of the wedding couples to communicate with their vendors as to the appropriate setup and teardown times. The hotel is not responsible for any lost or stolen items.

SECURITY/LIABILITY

The hotel does not assume responsibility or liability for damage or loss of any merchandise or articles brought on the premise or left behind. The hotel does have onsite security personnel for weekend events.

NOISE

Any audio decibel levels measured at 95dB or higher are NOT permitted. Any audio providers not adhering to hotel policy may result in discontinuation for remainder of event.

