



Our Wedding Package Includes the Following

One Hour Open Bar with including Beer, Wine & Premium Brand Mixed Drinks

One hour elegant reception featuring an International Cheese and Fruit Display or Vegetable Crudité and a selection of assorted Passed Warm and Chilled Hors D' Oeuvres (five pieces per person)

Champagne, Rose Champagne, White Wine or Non-Alcoholic Formal Toast Served with Strawberry for all Guests

Two Bottles per table of our House Wine Passed during Dinner

Four Course Dinner to Include Soup, Salad, Entrée and Wedding Cake

Wedding Cake or Cupcakes per Guest, prepared on site by our Executive Pastry Chef

Mirror based and Votive Candles complimentary to enhance your Centerpieces

Floor Length White or Ivory Linens for all tables and a White, Ivory or Burgundy Napkin

Chiavari Chairs For Your Reception ~ Gold or Silver Available

Private Cocktail Reception for the Bride, Groom & Bridal Party to Refresh & Relax

Bridal Consultant to assist with the coordination of your special day

Professional Maitre D' to oversee your entire event

Banquet Servers, One Bartender & Hosted Coat Check (Seasonally) are included
Second Bartender additional \$150.00 per event

Indoor and Outdoor locations for formal pictures

Complimentary Overnight Room for the Couple on the Night of the Wedding

Discounted Hotel Rates for your Out of Town Guests Based upon Availability

Complimentary Parking

Complimentary Group Food Tasting for Two People
Additional people at \$30.00 per person

Wedding receptions are scheduled for five and one half hours
Ceremonies on Site would include 6 hours, Ceremony Fee \$1000.00

All prices are subject to change and to a taxable 21% Service Charge and Sales Tax.

Cocktail Hour

ELEGANTLY DISPLAYED STATIONS

(Please select one of the following)

International Cheese and Fruit Display

Vegetable Crudit , Bleu Cheese Dip

BUTLER PASSED HORS D'OEUVRES

(Please select five of the following)

CHILLED HORS D'OEUVRES

Smoked Salmon Triangles on Rye

Littleneck Clams, Cocktail Sauce

Melon Wrapped with Prosciutto

Oysters on a Half Shell, Cocktail Sauce

Cherry Tomatoes Stuffed with Boursin Cheese

Asparagus Wrapped with Prosciutto

Chilled Gulf Shrimp, Cocktail Sauce additional \$1.00 Per Piece

WARM HORS D'OEUVRES

Sesame Chicken

Arepas with Chorizo and Manchego

Wonton Shrimp

Scallops Wrapped in Bacon

Wild Mushroom Filo Triangles

Chicken Quesadillas

Crab Stuffed Mushrooms

Goat Cheese Flatbread Pizza

Spanakopita

Buffalo Chicken Spring Rolls

Mini Chicken Cordon Bleu

Classic Quiche Lorraine

Shrimp Tempura

Crab Rangoon's

Beef Empanadas

Portobello in Puff Pastry

Mini Beef Wellington

Southwestern or Pastrami Spring Roll

Beef Teriyaki or Chicken Satay

Reception

First Course

(Select One)

Scooped Melon Cocktail with Citrus Mint Syrup

Chicken Escarole Soup with Orzo, Mini Meatballs and Fresh Parmesan

Tuscan Minestrone Soup

Portuguese Kale Soup

Second Course

(Select One)

Mixed Field of Greens with Choice of Dressing

Caesar-Style Salad with Herb Croutons and Shaved Parmesan Cheese

Sliced Plum Tomatoes and Fresh Mozzarella with Basil Vinaigrette

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Reception Continued

Add Pasta as an Additional Course

Penne Pasta with Marinara or Pink Vodka Sauce
Tortellini with Sun Dried Tomato and Pesto
Add an additional \$5.00 Per Person

Add Sorbet as an Additional Course

Lemon, Lime, Mango, Raspberry
Served Before Entrée
Add an additional \$2.00 Per Person

Please Select Two Entrée Choices from Selections Below, Vegetarian & All Allergies are Accommodated at No Additional Charge *For Three Entrée Selections Please add \$2.00 additional per person

ENTREE

Entrée Selection Includes Choice of Starch and Vegetable Along with Warm Rolls and Butter

Fillet of Sole
with Crabmeat Stuffing
Lobster Sauce
\$81.00

Boneless Breast of Chicken
with Sage and Apple Stuffing
Merlot Sauce
\$79.00

Baked Stuffed Shrimp
Buerre Blanc
\$89.00

Chicken Breast Saltimbocca
with Prosciutto and Swiss Cheese
Marsala Mushroom Sauce
\$79.00

Grilled Atlantic Salmon Steak
Lemon Pepper Buerre Blanc
\$82.00

Chicken Francaise
with Lemon Butter
\$79.00

Roasted Prime Rib of Beef Au Jus
Horseradish Cream Sauce
\$86.00

Roasted Boneless Breast of Chicken
Basted in Rosemary and Herb Butter
Garnished with a Port Wine Poached Pear
\$79.00

Grilled Filet Mignon
Your choice of sauce: Three Peppercorn,
Wild Mushroom Demi Glace or Bearnaise
\$91.00

Stuffed Boneless Chicken filled with
Sautéed Spinach, Sundried Tomato and Feta Cheese
Garlic and Herb Glaze
\$81.00

The Duet

(Please select two of the following)

Petit Filet Mignon, Chicken Marsala, Chicken Francaise, Garlic Shrimp or Baked Stuffed Shrimp
with a Choice of Sauce: Peppercorn, Bearnaise or Wild Mushroom
\$92.00

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DESSERT AND BEVERAGE

ADDITIONAL DESSERTS AND STATIONS

Scoop of Ice Cream

Choice of Chocolate, Coffee, French Vanilla
\$3.00 Per Person

“Love is Sweet”

A delectable display of Petit Fours
and Miniature Pastries at each table
\$5.00 Per Person

SUNDAE BAR

Vanilla, Strawberry and Chocolate Ice Cream
Assorted Toppings, Served in a Waffle Bowl
\$10.00 Per Person

Chocolate Dipped Strawberries

\$3.00 Per Person

Dark Chocolate Cup Filled with Mousse

Choice of White or Dark Chocolate, Strawberry,
Grand Marnier or Frangelico
\$4.00 Per Person

MAKE YOUR OWN S'MORES

Honey Graham Crackers
Milk Chocolate and Dark Chocolate Bars
Jumbo Sized Marshmallows
\$6.00 Per Person

CHOCOLATE FOUNTAIN

Fine Belgium Chocolate
To Include Attendant and Five Dipping Items
\$9.00 Per Person
(100 person minimum)

LATE NIGHT SNACK

Mozzarella Sticks, Potato Skins, Pizza Squares, Buffalo Chicken Tenders, Bavarian Pretzels, Cocktail Franks & Hamburger Sliders
Served with the appropriate condiments and sauces
\$14.00 Per Person
(50 person minimum)

BAR ARRANGEMENTS

ONE HOUR HOST BAR

Premium Brand Liquor, Imported and Domestic Beer,
Red, White and Blush Wines,
Assorted Soft Drinks and Mineral Water
\$12.00 Per Person Per Additional Hour

CASH BAR

| | | | |
|---------------|--------|-------------------|--------|
| Premium | \$6.50 | Wine | \$6.50 |
| Domestic Beer | \$5.00 | Selected Cordials | \$9.50 |
| Imported Beer | \$6.00 | Select Brands | 10.50 |
| Mineral Water | \$3.50 | Soft Drinks | \$3.50 |

ACCESSORIES

Colored Napkins Available at Rental for \$1.00++ plus Delivery

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