



CROWNE PLAZA HOUSTON WEST ENERGY CORRIDOR features elegant settings for the perfect Quinceañera celebrations. From the clean, contemporary design of our ballroom, dining room, and guest rooms, to the spirit of our people, it's our pleasure to help make your day special, and to make your family and friends comfortable.

CROWNE PLAZA HOUSTON WEST ENERGY CORRIDOR ofrece la mejor opción para la celebración de su quinceañera. Desde nuestros salones modernos y elegantes, restaurante y habitaciones, hasta el espíritu de nuestra gente, es un placer ayudarlo a que este día sea muy especial y que su familia y seres queridos disfruten de la comodidad y elegancia que le ofrecemos.

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CROWNE PLAZA HOUSTON WEST

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*The magic behind every outstanding event is
always found in the smallest of details...*



AWARD-WINNING EXECUTIVE CHEF FREDRICK BROWN

Executive Chef Fredrick Brown heads the Crowne Plaza culinary team. Within his 27 years of culinary experience (including three years as a Culinary Specialist for Officer's Clubs in the US Army), Fredrick has opened seven hotels and restaurants, participated in various charity event fund-raisers, and are best known for being a three-time winner of the Houston Food and Beverage Directors/My Table Magazine's Annual Caesar Salad Competition.

On March 27, 2007, Chef Fredrick Brown was inducted into Chaine des Rotisseurs.



Congratulations on your upcoming celebration!

We would like to thank you for allowing the Crowne Plaza Houston West Energy Corridor the opportunity to present you with our Quinceañera packages. A Quinceañera will be one of the most important days in a young lady's life. Our staff of catering professionals at the Crowne Plaza Houston West Energy Corridor will create the special day the Quinceañera has always dreamed of.

Crowne Plaza Houston West Energy Corridor is synonymous with innovative cuisine and unprecedented service. We can provide extraordinary decorations and any necessary rental equipment.

Crowne Plaza Quinceañera Packages Include:

- Three Course Meal and Dinner Buffet Selections
- Custom-made Quinceañera Cake
- Punch Station or Sparkling Cider Toast
- Starbucks House Blend Coffee Station (Regular & Decaffeinated)
- Snow Cone Station*
- Traditional White or Ivory Linen
- White or Ivory Satin Chair Covers with Choice of Sash Color
- Three Complimentary Dance Practices (at hotel's availability)
- One Security Guard per 100 guests
- Elevated Head Table with Columns
- Candle Lit Table Centerpieces
- Custom Ice Carving (150 person minimum)
- Complimentary Quinceañera Suite
- \$500.00 Hotel Sponsorship
- Discount on Hotel Guest Rooms

We are also happy to assist you with any additional items you may require such as additional Ice Sculptures, Table Centerpieces, Specialty Linens, Favors, DJ's, Photographers, Florists, and Decorations.

The Crowne Plaza Houston West Energy Corridor looks forward to working with you in making your event....Unforgettable!

*Requires a 75 Chef Attendant fee



SEATED DINING SELECTIONS

Each entrée selection includes your choice of salad, fresh vegetable, and a custom Quinceañera cake for dessert.

CHICKEN MARSALA

Salad Preference
Boneless Breast of Chicken & Mushrooms and a Marsala Wine Sauce
Duchesse Potato
Chef's preference of Vegetable
Rolls & Butter
Ice Water with Slice of Lime
Ice Tea with Lemon
Regular & Decaf Coffee

Custom Quinceañera Cake
Snow Cone Station*

38.50

CARNE ASADA

Salad Preference
Grilled Marinated Flank Steak with Ranchero Salsa
Frijoles Refritos Negros
Arroz Con Tomate
Flour Tortillas
Ice Water with Slice of Lime
Ice Tea with Lemon
Regular & Decaf Coffee

Custom Quinceañera Cake
Snow Cone Station*

38.50

*Requires a 75 Chef Attendant fee

All prices listed are per person. All prices are subject to a 22% Service Charge and Applicable Taxes.
All prices subject to change without notice.



SEATED DINING SELECTIONS CONTINUED

CHICKEN FLORENTINE

Salad Preference
Boneless Breast of Chicken Filled with Spinach,
Julienne Vegetables & Cheese
And topped with a Creamy Sun-dried Tomato Sauce
Saffron Rice
Chef's Selection of Vegetables
Rolls & Butter
Ice Water with Slice of Lime
Ice Tea with Lemon
Regular & Decaf Coffee

Custom Quinceañera Cake
Snow Cone Station*

38.50

GILLED SALMON

Salad Preference
Broiled Salmon with a Delicate Dill Cream Sauce
Wild Rice Pilaf
Chef's Selection of Vegetables
Rolls & Butter
Ice Water with Slice of Lime
Ice Tea with Lemon
Regular & Decaf Coffee

Custom Quinceañera Cake

40

*Requires a 75 Chef Attendant fee

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PRINCESS PACKAGE

Buffet includes:

- Crisp Garden Salad with Choice of three (3) Dressings
- Cucumber-Tomato-Onion Salad
- Wild Rice
- Oven Roasted Baby Red Potatoes
- Sugar Snap Peas
- Honey Glazed Carrots
- Rolls & butter
- Ice Water with Slice of Lime
- Ice Tea with Lemon
- Regular & Decaf Coffee

- Custom Quinceañera Cake
- Snow Cone Station*

Entrée Selections:

- Baked Tilapia
- London Broil with Burgundy Mushroom Sauce
- Chicken Santa Fe
- Roasted Turkey Breast*
- Roasted Pork Tenderloin with Peppercorn Demi-Glace
- Virginia Ham*
- Pasta Primavera

*Upgrade to a Carving Station, add \$2 per person

- 2 Entrées: 36
- 3 Entrées: 40

*Requires a 75 Chef Attendant fee

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THEMED BUFFET SELECTIONS

Texas Bar-B-Que

Choice of 3 meats: Chicken | Beef Brisket | Andouille Sausage | Smoked Pork Loin
Potato Salad | Coleslaw | Ranch Style Beans | Relish Tray
Texas Cornbread | Custom Quinceañera Cake | Snow Cone Station*
Starbucks Regular & Decaffeinated Coffee | Iced tea

Mexican

Tortilla Soup | Beef & Chicken Fajitas | Cheese Enchiladas | Ranchero Salsa
Spanish Rice | Borracho Beans | Flour Tortillas | Pico de Gallo
Grated Cheese | Sour Cream | Guacamole | Chips
Custom Quinceañera Cake | Snow Cone Station*
Starbucks Regular & Decaffeinated Coffee | Iced Tea

Cajun

Louisiana Gumbo | Shrimp Salad | Seafood Creole
Cajun Roast Pork Loin | Red Snapper with Cajun Sauce
Red Beans | Steamed Rice | Andouille Sausage | Stewed Okra
Rolls | Jalapeno Cornbread | Butter
Custom Quinceañera Cake | Snow Cone Station*
Starbucks Regular & Decaffeinated Coffee | Iced Tea

The Italiano

Antipasto Display | Caesar Salad | Tomato, Basil & Mozzarella Salad
Two Entrees: Chicken Parmesan | Stuffed Pasta Shells | Beef Lasagna
Ratatouille | Seasonal Vegetables | Rosemary Garlic Bread Sticks
Custom Quinceañera Cake | Snow Cone Station*
Starbucks Regular & Decaffeinated Coffee | Iced Tea

39.50 per selection

*Requires a 75 Chef Attendant fee

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BEVERAGE SERVICE

Cash Bar

Crowne Plaza Brands	6.25	House Wine	6.50
Premium	7.25	Non-Alcoholic Wine	6.50
Cordials	8	Champagne	9
Domestic Beer	5.50	Bottled Water	4
Premium Beer	6	Soft Drinks	3.50
Non-Alcoholic Beer	5.50		

Bartender fee is \$75 per bartender for the first two hours, \$40 per hour thereafter. The hotel recommends one bar per 100 attendees. Top shelf prices upon request. Cashier fee is \$75 each for the first 2 hours, \$40 per hour thereafter.

Host Bar

Charges based on actual consumption.

Crowne Plaza Brands	5.50	House Wine	6
Premium	6.50	Non-Alcoholic Wine	6
Cordials	7.50	Champagne	8.50
Domestic Beer	4.75	Bottled Waters	4
Premium Beer	5.50	Soft Drinks	3.50
Non-Alcoholic Beer	4.75		

Package Bar

Simply choose the package you prefer to provide your guests with unlimited cocktails for a pre-determined per-person price based on guaranteed number of guests or the actual attendance if higher.

	Beer & Wine	Call Brands	Premium
First Hour, per person	11	13	15
Each Additional Hour, per person	8	10	12

CROWNE PLAZA HOUSTON WEST is the only authority licensed to sell and serve alcoholic beverages on hotel premises; therefore, liquor may not be brought into the hotel.

Bartender fee is \$75 per bartender for the first two hours, \$40 per hour thereafter. The hotel recommends one bar per 100 attendees. Top shelf prices upon request.

For Premium wine selections, our Catering Manager will be happy to assist you. All prices are subject to change without notice.

