



*I love thee with  
the breath, smiles,  
tears of all my life!*

~ ELIZABETH BARRETT BROWNING

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

While we can easily host more traditional events, we recognize that often the best weddings are more personal. Innovative ideas and personal touches make any event memorable - and we at Crowne Plaza Houston West are dedicated to making your dream wedding a reality.

All wedding's come with a complimentary consultation from Envogue Events, event planners of Houston's Elite.

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CROWNE PLAZA HOUSTON WEST

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**CROWNE PLAZA**  
HOUSTON WEST ENERGY CORRIDOR

*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.





## RECEPTION PACKAGES

### PACKAGE OF ELEGANCE

Custom Wedding Cake  
Satin Chair Covers with Sash  
Champagne Toast | Domestic & Premium Beer  
Assorted House Wines  
Open Bar with Call & Premium Brands  
Choice of Four Hors d'oeuvre Selections  
Action Station Choice served by Chef\*  
Carving Station Selection served by Chef\*  
Custom Ice Carving (150 person minimum)  
Bridal Punch (non alcoholic)  
Starbucks House Blend Regular & Decaf Coffee  
Ice Tea with Lemon  
Complimentary Cake Service  
Complimentary Consultation with Envogue Events

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### PACKAGE OF PRESTIGE

Custom Wedding Cake  
Satin Chair Covers with Choice Sash  
Champagne Toast | *Domestic Beer & Assorted House Wines*  
Choice of Four Hors d'oeuvre Selections  
Domestic & Imported Cheese Display with Assorted Crackers  
Caesar Salad Martini Station served by Chef\*  
Fresh Vegetable Display with Ranch Dip  
Bridal Punch (non alcoholic)  
Starbucks House Blend Regular & Decaf Coffee  
Complimentary Cake Service  
Complimentary Consultation with Envogue Events

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### PACKAGE OF PROMINENCE

Custom Wedding Cake  
Satin Chair Covers Sash  
Champagne Toast | Assorted Wines  
Choice of Three Hors d'oeuvre Selections  
Domestic & Imported Cheese Display with Assorted Crackers  
Fresh Vegetable Display with Ranch Dip  
Bridal Punch (non alcoholic)  
Starbucks House Blend Regular & Decaf Coffee  
Complimentary Cake Service  
Complimentary Consultation with Envogue Events

40

#### HORS D'OEUVRES SELECTIONS:

Petite Beef or Chicken Wellington  
Beef or Chicken Sate w/Peanut Sauce  
Cashew Chicken Spring roll  
Coconut Chicken  
Shrimp or Scallops Wrapped in Bacon  
Mini Crab Cakes  
Toasted Five-Cheese Ravioli  
Seafood-Stuffed Mushroom  
Assorted Petite Quiche  
Smoked Chicken Stuffed Jalapeno

#### ACTION STATIONS:

Sautéed Wild Mushroom Station  
Caesar Salad Station  
Pasta Station  
Mashed Potato Bar

#### CARVING STATIONS:

Smoked Turkey Breast (with apple-pear salsa)  
Baked Honey-Glazed Ham  
Whole Roasted Peppered Sirloin  
Savory Pork Loin (with sun-dried cherry reduction)

Minimum guarantee of 50 people required.

\*Requires a \$75 Chef's Fee and served with Appropriate Condiments and Accompaniments.

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





## FORMAL DINING SELECTIONS

Upon arrival, your guests will enjoy 45 minutes of Butler passed wine selections, accompanied by a domestic and imported cheese display with assorted crackers, and two hot hors d'oeuvres

Each entrée selection includes your choice of salad, fresh vegetable, appropriate starch, A custom wedding cake for dessert, and Starbucks House Blend Coffee Service

### **BEEF & SHRIMP**

Petite Filet of Beef with Jumbo Shrimp  
55

### **PETIT FILET WITH CHICKEN MEDALLION**

Petite Filet with Wild Mushroom-Brandy Demi-Glace and a Petite Medallion of Chicken Breast topped with Pineapple-Mango Salsa  
52

### **CHICKEN FLORENTINE**

Boneless Breast of Chicken Filled with Spinach, Julienne Vegetables & Cheese and Topped with a Creamy Sun-dried Tomato Sauce  
44

### **CHILEAN SEA BASS**

Pan Seared Herb-Crusted Chilean Sea Bass Served With a Saffron Cream Sauce  
49

### **PETITE RACK OF LAMB**

Roasted Petite Rack of Lamb Served With a Mini Demi-Glace  
55

### **MEDALLION OF VEAL**

Sautéed Tender Veal Medallion Topped With a Shitake Mushroom-Madeira Sauce.  
52

### **FRENCH CUT RIB EYE**

Roasted and Enhanced with Garlic Herb Butter  
53





#### **SALAD OFFERINGS**

Tomato | Fresh Mozzarella | Basil  
Citrus Salad | Raspberry Vinaigrette  
Plaza Salad | Two Dressings  
Radicchio | Spinach | Mushroom |  
Apple Smoked Bacon | Balsamic Vinaigrette

#### **VEGETABLE OFFERINGS**

Steamed Asparagus  
French Green Beans Almondine  
Sugar Snap Peas  
Baby Carrots

#### **ADD-ON'S**

Floral Centerpieces 65 each  
Candelabra Centerpieces 60 each  
Valet Parking 10 per vehicle  
Coat Check 5 per coat  
Place Cards in Frame: 5 per guest  
Ice Sculptures 350 & up  
Chocolate Fountain (includes dipping items)  
9 per person (minimum 100 people)  
Action Stations 9 per person & up  
Sorbet Intermezzo in Ice Carving 17 per person  
Scattered Rose Petals on Table 14 per table  
Charger Plates 4 per guest  
Party Favors 5 and up per guest  
Chiavari Chairs 12 per chair  
Specialty Overlay 15 & up per table

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.





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## CELEBRATION BUFFET

Upon arrival, your guests will enjoy Sliced Fresh Fruit, Domestic & Imported Cheese Display with Assorted Crackers Mixed Nuts, two Hot Hors d'oeuvres, and Assorted Wines for forty-five minutes

### **Buffet includes:**

Crisp Garden Salad with Choice of 3 Dressings  
Marinated Mushroom Salad  
Cucumber-Tomato-Onion Salad  
Cranberry Wild Rice  
Oven Roasted Baby Red Potatoes  
Sugar Snap Peas  
Steamed Asparagus with Diced Tomato  
Rolls & Butter  
Ice Water with Slice of Lime  
Ice Tea with Lemon  
Regular & Decaf Coffee  
Champagne Toast  
Custom Wedding Cake

### **Entrée Selections**

Roast Prime Rib of Beef au Jus\*

Veal Picatta

Chicken Florentine | Toasted Pine Nut Pernod Sauce

Chicken Primavera

Roasted Pork Tenderloin | Peppercorn Demi-glace

Snapper Ponchartrain  
Shrimp | Black Olives | Scallions,  
Artichoke Hearts | Lemon Butter Sauce

Grilled Salmon | Citrus Salsa

Duo Entrée 63

\*With Carver, add 3.25



## 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.



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## CEREMONY PACKAGES

Allow us to complete your wedding experience

### **PLATINUM PACKAGE**

Atrium or Private Room for Ceremony  
Theater Style Seating  
Colonnade with Ivy and Tulle  
White Aisle Runner  
2 Bridal Floral Arrangements on Columns  
Chair Covers with Sash  
2 Candelabra  
Unity Candle Stand

1100++ for up to 50 guests  
1250++ for 51-100 guests

### **GOLD PACKAGE**

Atrium or Private Room for Ceremony  
Theater Style Seating  
Colonnade with Ivy  
White Aisle Runner  
Two Bridal Floral Arrangements on Columns  
2 Candelabra

775++ for up to 50 guests  
850++ 51-100 guests

Prices include set-up time (maximum of 2 hours)  
and ceremony time (maximum of 1.5 hours)  
All prices are subject to change. Service charge of 22%  
and Sales tax of 8.25% will be added to all charges on final bill.

### **WEDDING AMENITIES**

Package and Buffet Food & Beverage consumption is unlimited for a two-hour period with use of the facilities for four hours. If you wish for the usage of the room to continue, our Catering Manager will be happy to make the necessary arrangements for you at an additional cost. All food & beverage items include floor-length white or ivory table cloths, satin chair covers and sash of your color, customized wedding cake, champagne toast, and personalized wedding website.

### **MENU SELECTION**

A complete menu must be presented to the Catering Department 30 days prior to your scheduled function. Prices shown are in addition to the customary service charge and applicable taxes. All prices are subject to change without notice.

### **GUARANTEE**

A final guarantee number of guests in attendance must be provided to the Catering Department seventy-two hours in advance of the event. This will be considered your minimum guarantee for which you will be charged, even if fewer guests attend. The Hotel however, will prepare 5% above your guarantee. If no guarantee is received, the Hotel will assume the guarantee to be the maximum number listed on the original contract. All Wedding Packages require a minimum guarantee of 50 guests

### **BILLING**

The Hotel requires a deposit of \$1000.00, which is due upon booking the facilities on a definite basis. The balance of charges will be due fourteen days prior to the start of the function. The deposit is non-refundable and will be applied toward your final bill. A valid major credit card is required to be on file.

### **DETAILS**

As other groups may be utilizing the same room prior to, or following your function, please adhere to the times agreed upon. The Hotel reserves the right to charge accordingly for overstaying. Should your times change, contact the Catering Department and every effort will be made to accommodate your needs.

### **PERKS FOR THE BRIDE & GROOM**

We are pleased to provide a complimentary guestroom situated in our Crowne Plaza Level for the bridal couple on their wedding night. Special reduced rates are available for wedding attendees upon request.

In addition, we provide in-room dinner pour deux accompanied with champagne for the bride and the groom on their wedding night, complimentary breakfast for two and a complimentary suite on their first anniversary.

### **ADDITIONAL SERVICES**

Should the hotel have the honor of serving as the venue for the Rehearsal Dinner, the groom's parents will receive a complimentary guest room for that night. Should the Hotel cater the Bridal Luncheon, the bride's parents will receive a complimentary guest room for that night.