

*Entrust your wedding to the professional and personalized care of the Crowne Plaza Orlando-Universal Blvd. We'll be with you every step of the way to help you create the wedding of your dreams. Let us do whatever it takes to make your dream become a reality.*



**Colleen Nolan**

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# CROWNE PLAZA WEDDINGS

Crowne Plaza Orlando-Universal Blvd.  
7800 Universal Blvd. Orlando, FL 32819

# CEREMONY

*Breathtaking outdoor courtyard*

*Exquisitely appointed ballroom*

*Unique sunlit 15 Story Atrium location*

*Classic or Round Style ceremony setup*

*Beautiful chandeliers and modern decor*

*Accommodates 25 to 150 guests*



## Ceremony Inclusions

*White Padded Ceremony Chairs*

*White Satin Backdrop*

*Ceremony Rehearsal the night before your wedding*

*Day of Coordination: One In-Depth Client/Certified Wedding Planner Meeting, Unlimited Coordinator contact two weeks prior, four hours of Wedding Day coverage with a Certified Wedding Planner from Pearl White Events*

**Ceremony Package Pricing \$1,000**



# WEDDING PACKAGES

## Reception Inclusions

*Complimentary use of our Appointed Ballroom for your Reception*

*Complimentary use of Reception Space for Cocktail Hour*

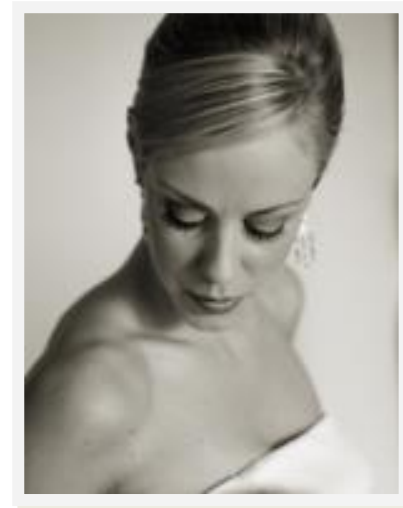
*Classic Floor Length Linens with coordinating Designer Fold Napkins*

*Candlelit Centerpieces on Mirrored Tiles with Votive Accents*

*Cake Table*

*Sweetheart Table*

*Dance Floor & Appropriate Staging*



*Butler Passed Hors D' Oeuvres - Two Hot Selections,  
Two Cold Selection and One Elegant Display*

*Two Course Dinner*

*Champagne or Sparkling Cider Toast*

*Complimentary Service of Your Wedding Cake*

*Private Menu Tasting for up to Four Guests*

*Wedding Night King Jacuzzi Whirlpool Room for the  
Bride and Groom with Champagne and Chocolate  
Covered Strawberries*

*Preferred Room Rates for your Wedding Guests*

*Complimentary Parking for your Wedding Guests*

# COCKTAIL HOUR

## Hot Hors D' Oeuvres

*Select two:*

- Edamame Dumplings with Ginger Soy
- Hawaiian Chicken Kabob with Sweet Chili Thai Glaze
- Beef Wellington
- Lobster Mac & Cheese Fritter

## Cold Hors D' Oeuvres

*Select two:*

- Buffalo Chicken Bites served in an Endive Cup with a Blue Cheese Cream
- Smoked Salmon on English Cucumber with Herb Cream Cheese Spread
- Mexican Shrimp Cocktail Shooters with Avocado and Roasted Peppers
- Bruschetta Bites with Basil Pesto, Cherry Tomatoes and Fresh Buffalo Mozzarella

## Elegant Display's

*Select One:*

- International and Domestic Cheeses with Sliced Baguette and Lavosh
- Fresh Vegetable Crudité with Creamy Fresh Dip
- Sliced Fresh Fruit Display
- Mediterranean Antipasto



# PLATED DINNERS

*Package price is based on Entrée price selected from below*

All Entrees include Warm Rolls & Butter, Rice or Potato, Chef's Selection of Seasonal Vegetables, Coffee and Tea Service

## *Salad Selection*

### *Select One*

Bistro Salad, Baby Lettuce, Roma Tomatoes, Cucumber, Garlic Croutons with a Red Wine Vinaigrette

Traditional Salad, Mixed Seasonal Greens, Candied Nuts, Feta Cheese with a Sweet Balsamic Vinaigrette

Classic Caesar Salad, Romaine Lettuce, Garlic Croutons, Shredded Parmesan with a Classic Caesar Dressing

Tuscany Salad, Mixed Greens with Plum Tomatoes, Cucumber, Shredded Carrot, Applewood Bacon and Northern Italian Vinaigrette

Spinach Salad, Leaf Spinach, Mixed Greens, Mandarin Oranges, Crunchy Noodles with a Balsamic Vinaigrette



# PLATED DINNERS *(continued)*

*Package price is based on Entrée price selected from below*

All Entrees include Warm Rolls & Butter, Rice or Potato, Chef's Selection of Seasonal Vegetables, Coffee and Tea Service

Parmesan Herb Crusted Chicken with a Tomato Basil Cream Sauce

\$65.00

Pan Seared Chicken Breast with a Pinot Grigio Beurre Blanc and Capers

\$65.00

Chicken Breast topped with Spinach and Parmesan Cheese atop Red Pepper Coulis

\$65.00

Grilled Tequila Lime Marinated Chicken Breast with a Pablano Cream Sauce

\$65.00

Pan Seared Salmon with a Tarragon Cream Sauce

\$75.00

Grilled Center Cut NY Strip topped with a Red Wine Demi and Tobacco Onions

\$76.00

Grilled Center Cut Filet Mignon with a Burgundy Demi

\$80.00

Slow Roasted Pork Loin with an Apple Brandy Cream

\$64.00

Add a Shrimp Skewer to your Entrée for \$9.00 each

*Select One* (3 shrimp per skewer)

Garlic Lime Gulf Shrimp

Guajillo Pepper Crusted Gulf Shrimp

Mediterranean Country Side Gulf Shrimp

# THE BAR

## *Call Brands per Person Package*

Absolut, Tanqueray, Bacardi, 1800 Repesado,  
Jack Daniel's, Dewar's, Courvoisier V.S.  
Imported Beer, Domestic Beer, California Wine,  
Soft Drinks, Bottled Waters and Juices  
\$15.95 Per Person First Hour  
\$8.95 Per Person each additional hour

## *Premium Brands per Person Package*

Ketel One, Bombay Sapphire, Mount Gay, Patron  
Silver,  
Maker's Mark, Johnnie Walker Black, Hennessy  
XO  
Imported Beer, Domestic Beer, California Wine,  
Soft Drinks, Bottled Waters and Juices  
\$17.25 Per Person First Hour  
\$9.95 Per Person each additional hour

A Bartender Fee of \$150.00 will apply to each, based on 4  
hours of service. Bartender Fee will be waived if \$400.00  
revenues are met, per bar.

## *Beer, Wine and Soft Drink per Person Package*

Imported Beer, Domestic Beer, Crowne Plaza  
Cabernet Sauvignon, Chardonnay,  
White Zinfandel, Assorted Soft Drinks and  
Bottled Water  
\$11.95 Per Person First Hour  
\$7.95 Per Person each additional hour

## *Consumption by the Drink Bar available*

