




CROWNE PLAZA
HOTELS & RESORTS
AN IHG® HOTEL

IT'S ALL IN THE
DETAILS...

WEDDING PACKAGES


THANK YOU FOR CONSIDERING THE CROWNE PLAZA BOSTON-WOBURN




Your wedding day – **it's a big deal**, which is why our dedicated Team is on call to ensure that your wedding is **#flawless**. Whether it's your reception, ceremony, rehearsal dinner, shower, after party, bon voyage breakfast, or all of them, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
The Crowne Plaza Boston-Woburn Team

 15 Middlesex Canal Park, Woburn, MA 01801

 781-897-4056

 info@cpbos.com

 crowneplaza.com/woburnma



the knot

FOLLOW US @CROWNEPLAZAWOBURNWEDDINGS

CLASSIC

PACKAGE INCLUDES

- PERSONAL WEDDING CONSULTANT
- PRIVATE AREA FOR BRIDAL PARTY WITH ASSORTED SOFT DRINKS AND APPETIZERS
- DOMESTIC CHEESE & CRACKER AND FRESH SEASONAL FRUIT DISPLAY FOR COCKTAIL RECEPTION
- SELECTION OF 4 BUTLER PASSED HORS D'OEUVRES WITH WHITE GLOVE SERVICE
- CHAMPAGNE TOAST WITH FRUIT GARNISH
- THREE COURSE DINNER
- WEDDING CAKE WITH VANILLA ICE CREAM AND CHOCOLATE DRIZZLE
- FLOOR LENGTH LINEN IN WHITE OR IVORY WITH CHOICE OF COLORED NAPKIN
- FOOD TASTING FOR BRIDE & GROOM PRIOR TO YOUR WEDDING DAY
- UPGRADE ROOM OR TWO-ROOM SUITE FOR ONE NIGHT ON THE DAY OF YOUR WEDDING
- FULL BREAKFAST BUFFET FOR THE NEWLYWEDS
- SPECIAL ROOM RATES FOR YOUR WEDDING GUESTS

SPECIAL MEALS

CHILDREN'S MEAL (12 & UNDER): \$20
Chicken Tenders, French Fries and a Fruit Cup

VENDOR MEAL \$40
Chef's Selection

CHICKEN

Chicken Marsala	\$68
Chicken Piccata	\$68
Roasted Corn Bread Stuffed Chicken Breast	\$69

BEEF

Prime Rib with au jus & Horseradish Sauce	\$86
Charbroiled 12oz New York Sirloin	\$87
Filet Mignon	\$90
Surf & Turf:	
6oz Filet Mignon with Two Baked Stuffed Shrimp	\$77

PORK

Rosemary Pork Tenderloin with Apple Chutney	\$69
French Style 12oz Pork Chop	\$78

FISH & VEGETARIAN

Grilled Salmon with Fresh Herb Butter	\$76
Baked Boston Scrod with Seasoned Bread Crumbs	\$68
Pasta Primavera	\$68
Vegetable Tower	\$68
Mushroom Ravioli	\$72



13% GRATUITY, 9% ADMINISTRATIVE TAX & 7% MASSACHUSETTS STATE TAX
WILL APPLY TO ALL FOOD AND BEVERAGE. TAX AND SERVICE CHARGE SUBJECT TO CHANGE.
ALL MENU LISTINGS ARE CHARGED PER PERSON.

ELEGANT

PACKAGE INCLUDES THE CLASSIC PACKAGE PLUS...

- PERSONAL WEDDING CONSULTANT
- PRIVATE AREA FOR BRIDAL PARTY WITH ASSORTED SOFT DRINKS AND APPETIZERS
- DOMESTIC CHEESE & CRACKER AND FRESH SEASONAL FRUIT DISPLAY FOR COCKTAIL RECEPTION
- SELECTION OF 4 BUTLER PASSED HORS D'OEUVRES WITH WHITE GLOVE SERVICE
- CHAMPAGNE TOAST WITH FRUIT GARNISH
- ONE HOUR OF OPEN PREMIUM BAR FOR COCKTAIL RECEPTION
- THREE COURSE DINNER
- WEDDING CAKE WITH VANILLA ICE CREAM AND CHOCOLATE DRIZZLE
- FLOOR LENGTH LINEN IN WHITE OR IVORY WITH CHOICE OF COLORED NAPKIN
- WHITE CHAIR COVERS WITH CHOICE OF COLORED SASH OR BAND
- FRESH FLOWER CENTERPIECES FOR GUEST TABLES
- FOOD TASTING FOR BRIDE & GROOM PRIOR TO YOUR WEDDING DAY
- TWO-ROOM SUITE FOR ONE NIGHT ON THE DAY OF OUR WEDDING
- FULL BREAKFAST BUFFET FOR THE NEWLYWEDS
- SPECIAL ROOM RATES FOR YOUR WEDDING GUESTS

CHICKEN

Chicken Marsala	\$89
Chicken Piccata	\$89
Roasted Corn Bread Stuffed Chicken Breast	\$90

BEEF

Prime Rib with au jus & Horseradish Sauce	\$114
Charbroiled 12oz New York Sirloin	\$117
Filet Mignon	\$119
Surf & Turf:	
6oz Filet Mignon with Two Baked Stuffed Shrimp	\$112

PORK

Rosemary Pork Tenderloin with Apple Chutney	\$89
French Style 12oz Pork Chop	\$99

FISH & VEGETARIAN

Grilled Salmon with Fresh Herb Butter	\$97
Baked Boston Scrod with Seasoned Bread Crumbs	\$89
Pasta Primavera	\$89
Vegetable Tower	\$89
Mushroom Ravioli	\$93



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PREMIER

INCLUDES THE CLASSIC & ELEGANT PACKAGE PLUS...

- PERSONAL WEDDING CONSULTANT
- PRIVATE AREA FOR BRIDAL PARTY WITH ASSORTED SOFT DRINKS AND APPETIZERS
- DOMESTIC CHEESE & CRACKER AND FRESH SEASONAL FRUIT DISPLAY FOR COCKTAIL RECEPTION
- SELECTION OF 6 BUTLER PASSED HORS D'OEUVRES WITH WHITE GLOVE SERVICE
- CHAMPAGNE TOAST WITH FRUIT GARNISH
- ONE HOUR OF OPEN PREMIUM BAR FOR COCKTAIL RECEPTION
- THREE COURSE DINNER
- WINE SERVICE WITH DINNER
- WEDDING CAKE WITH VANILLA ICE CREAM AND CHOCOLATE DRIZZLE
- UPGRADED SPECIALTY FLOOR LENGTH LINEN OF YOUR COLOR CHOICE
- UPGRADED CHIVARI CHAIRS
- FRESH FLOWER CENTERPIECES FOR GUEST TABLES
- FOOD TASTING FOR BRIDE & GROOM PRIOR TO YOUR WEDDING DAY
- TWO-ROOM SUITE FOR ONE NIGHT ON THE DAY OUR WEDDING
- TWO ADDITIONAL COMPLIMENTARY GUEST ROOMS WITH BREAKFAST FOR TWO
- FULL BREAKFAST BUFFET FOR THE NEWLYWEDS
- SPECIAL ROOM RATES FOR YOUR WEDDING GUESTS

CHICKEN

Chicken Marsala	\$104
Chicken Piccata	\$104
Roasted Corn Bread Stuffed Chicken Breast	\$105

BEEF

Prime Rib with au jus & Horseradish Sauce	\$129
Charbroiled 12oz New York Sirloin	\$132
Filet Mignon	\$136
Surf & Turf:	
6oz Filet Mignon with Two Baked Stuffed Shrimp	\$134

PORK

Rosemary Pork Tenderloin with Apple Chutney	\$104
French Style 12oz Pork Chop	\$114

FISH & VEGETARIAN

Grilled Salmon with Fresh Herb Butter	\$112
Baked Boston Scrod with Seasoned Bread Crumbs	\$104
Pasta Primavera	\$104
Vegetable Tower	\$104
Mushroom Ravioli	\$108



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BUFFET

CHOICE OF 1 SERVED SALAD WITH ROLLS & SWEET BUTTER

FRESH GARDEN SALAD WITH TOMATOES, CUCUMBERS, ONIONS AND 2 DRESSINGS

CAESAR SALAD TOSSED WITH SHAVED PARMESAN CHEESE & FRESHLY BAKED CROUTONS

MIXED BABY GREENS WITH FRESH RASPBERRIES, ROASTED WALNUTS, AND RASPBERRY VINAIGRETTE DRESSING

CHOICE OF ONE STARCH

RICE PILAF

PARMESAN RISOTTO

OVEN ROASTED POTATOES

GARLIC MASHED POTATOES

BAKED SWEET POTATOES

CHOICE OF ONE VEGETABLES

SEASONAL MIXED VEGETABLE MEDLEY

GLAZED BABY CARROTS

GREEN BEANS ALMONDINE

GRILLED ASPARAGUS

BUTTERNUT SQUASH

CHOICE OF ONE PASTA

EGGPLANT PARMESAN

CHEESE RAVIOLI

VEGETABLE LASAGNA

BAKED RIGATONI WITH FRESH MOZZARELLA

CHOICE OF TWO ENTREES

CHICKEN PICCATA

CHICKEN VODKA PENNE

SHRIMP SCAMPI

TENDERLOIN STEAK TIPS

BAKED SCROD

SEAFOOD NEWBURG

SAUSAGE CACCIATORE

TENDER SLICED LONDON BROIL

CLASSIC

\$81

ELEGANT

\$102

PREMIER

\$117



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HORS D'OEUVRES

WEDDING PACKAGE BUTLER PASSED HORS D'OEUVRES SELECTION

CHILLED

Caprese Skewers with Balsamic Vinaigrette
Tomato Bruschetta
Buffalo Style Deviled Eggs with Frank's Hot Sauce,
Bleu Cheese, and Diced Celery Garnish
Smoked Salmon with Cream Cheese on a Toasted Baguette

HOT

Italian Meatballs
Chinese Spring Rolls
Mozzarella Wedges
Spinach & Cheese Stuffed Mushrooms
Mini Quiche
Franks Wrapped in a Puff Pastry with Honey Dijon Mustard
Spanakopita
Sesame Garlic Chicken
Seafood Stuffed Mushrooms
Mushrooms Vol au Vent
Scallops Wrapped in Bacon
Chicken Teriyaki Skewers

ACTION & CARVING STATIONS

Pasta Station* \$13.95

Penne Pasta & Angel Hair, Mariana & Alfredo Sauce
Choice of 4 Toppings: Chicken, Sausage, Shrimp, Mushrooms,
Onion, Broccoli, Sundried Tomatoes, Bell Peppers, or Roasted
Peppers

Fajita Station \$11.95

Sautéed Chicken or Beef, Shredded Cheddar Cheese, Shredded
Lettuce, Diced Tomatoes, Peppers & Onions, Fresh Guacamole,
Salsa & Sour Cream, Served with Warm Tortillas

Carving Stations*

Roast Steamship Round of Beef (serves 100)	Market Price
Roast Prime Rib of Beef (serves 40)	\$650
Roasted Pork Loin (serves 40)	\$200
Roasted Whole Turkey (serves 40)	\$200

ALA CARTE

ALL PRICING BASED ON 100 PIECES UNLESS SPECIFIED OTHERWISE

HOT

Beef Teriyaki Skewers	\$400
Beef Wellington	\$400
Chicken Teriyaki Skewers	\$325
Chinese Spring Rolls	\$200
Coconut Shrimp	\$400
Wrapped in a Puff Pastry with Honey Dijon Mustard	\$250
Italian Meatballs	\$200
Mini Quiche	\$250
Mozzarella Wedges	\$250
Mushrooms Vol au Vent	\$300
Peking Raviolis	\$200
Scallops Wrapped in Bacon	\$325
Seafood Stuffed Mushrooms	\$300
Sesame Garlic Chicken Skewers	\$300
Spanakopita	\$250
Spinach & Cheese Stuffed Mushrooms	\$250

CHILLED

Buffalo Style Deviled Eggs with Frank's Hot Sauce, Bleu Cheese, and Diced Celery Garnish	\$250
Caprese Skewers with Balsamic Vinaigrette	\$200
Shrimp Cocktail	\$450
Tomato Bruschetta	\$200
Smoked Salmon with Cream Cheese on a Toasted Baguette	\$325

DISPLAYS

Domestic Cheese Display	\$5
International Cheese & Fruit Display	\$7
Vegetable Crudités	\$4
Seasonal Fresh Fruit Display	\$5

Sushi & Sashimi Boats	Market Price
Oyster Bars	Market Price

* Requires 1 Chef Attendant per 50 guests
\$75 per Chef Attendant will apply

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BEVERAGE

PREMIUM \$16 FIRST HOUR \$7 EACH ADDITIONAL HOUR

ABSOLUT, CAPTAIN MORGAN, BACARDI,
CANADIAN CLUB, CUERVO GOLD, DEWAR'S
SCOTCH, JACK DANIELS, JOHNNIE WALKER RED,
MALIBUS RUM, SEAGRAMS 7, SOUTHERN
COMFORT, TANQUERAY, KAHLUA, BAILEY IRISH
CREAM

DELUXE \$18 FIRST HOUR \$8 EACH ADDITIONAL HOUR

TITO'S, STOLI, STOLICHNAYA, MAKERS MARK,
KETTLE ONE, JAMESON, GREY GOOSE,
GLENILVIT, CROWN ROYAL, CHIVAS REGAL,
BOMBAY SAPPHIRE, SAMBUCA ROMANO,
AMARETTO DISARONNO, CHAMBORD, GRAND
MARNIER

BEER/WINE/SODA

ONE HOUR	\$13
TWO HOUR	\$19
THREE HOUR	\$21
FOUR HOUR	\$25

ALL BARS CARRY

BOTTLED BEER

BUDWEISER, BUD LIGHT, COORS LITE, MILLER
LITE, CORONA, HEINEKEN, SAMUEL ADAMS
BOSTON LAGER

CANYON ROAD HOUSE WINES

CHARDONNAY, CABERNET SAUVIGNON, MERLOT,
PINOT GIRGIO & WHITE ZINFANDEL

HOST BAR (PER DRINK) CASH BAR – ADD \$0.50

COCKTAILS	\$6.50
DELUXE COCKTAILS	\$7.50
WINE	\$7.00
DOMESTIC BEER	\$4.75
IMPORTED/CRAFT BEER	\$5.75
MARTINI	\$12.00
DELUXE MARTINI	\$13.00
SOFT DRINK / JUICE	\$3.50
BOTTLED WATER	\$3.50

BARTENDER SET UP FEE OF \$75 PER BARTENDER
OPEN BAR CANNOT EXCEED FOUR (4) HOURS
CASH BAR CANNOT EXCEED FIVE (5) HOURS
CASH BAR PRICES INCLUDE SALES TAX



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LATE NIGHT MUNCHIES

BRING OUT SOME TASTY SNACKS LATER ON IN YOUR RECEPTION, OR MOVE YOUR PARTY OVER TO OUR **MONSTER KITCHEN** IN THE SCOREBOARD RESTAURANT!

WINGS

\$150 / 100 PIECES

Plain, Traditional, Dry Rub, Carolina Gold or Scoreboard's Original "Ozzy Sauce"

POTATO SKINS

\$130 / 50 PIECES

Plump potato skins whipped with sour cream, bacon bits, cheddar cheese, and green onion

CHICKEN FINGERS

\$85 / 50 PIECES

Crispy Chicken Fingers served with honey mustard

MOZZARELLA WEDGES

\$75 / 50 PIECES

Marinara on the Side

ANTIPASTO PLATTER

\$400 / SERVES 50

Cured meats, pepperoncini, olives, various cheese and breads

CHICKEN BROCCOLI & ZITI

\$250 / SERVES 50

Juicy Chicken and Fresh Broccoli in a White Sauce

CHEESE PIZZA BUFFET

\$120 – SERVES 20

Additional toppings - \$1.00 each

50 PERSON MINIMUM

FENWAY PARK

\$12.95 PER PERSON

Popcorn, Peanuts & Cracker Jacks, Warm Soft Pretzels with Spicy Mustard & Cold Lemonade

SWEET TOOTH

\$9.95 PER PERSON

Chocolate Fudge Brownies & Chocolate Chip Cookies with Freshly Brewed Coffee, Decaf, and Tea

ICE CREAM SUNDAE BAR

\$6.95 PER PERSON

Vanilla Ice Cream, Hot Fudge Syrup & Strawberry Syrup, Whipped Cream, Maraschino Cherries, and 3 Toppings: Crushed Oreos, M&Ms, Peanuts, Pretzels, Rainbow Sprinkles



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OVERNIGHT ACCOMMODATIONS

With **197 ROOMS** including **4 SUITES** (one of which is included in your wedding package!), you can make it a memorable night or even a memorable weekend! Our **COMPLIMENTARY SHUTTLE** will take your guests anywhere within a 5 miles radius of the hotel and to the **ANDERSON REGIONAL TRANSPORTATION CENTER** which offers easy access into downtown Boston and a pick up/drop off point for the **LOGAN EXPRESS** to the **LOGAN INTERNATIONAL AIRPORT (BOS)**. All of your guests can experience our **CONVENIENT LOCATION** and find plenty of **COMPLIMENTARY PARKING** in our spacious lot around the hotel!



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PREFERRED VENDORS

BACKDROPS, CEILING DRAPERY, DÉCOR & MORE

XO THE GIRLS – FELECIA'S PERFECT SETTING
(508) 679-9650
info@xothegirls.com
847 Pleasant St Fall River, MA 02723
www.xothegirls.com

SIMPLISTIC CHARM
(781) 341-3600
247 Washington St Suite 21 Stoughton, MA 02072
www.simplisticcharmlinenrental.com

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CAKES & SWEETS*

KONDITOR MEISTER
(781) 849-1970
32 Wood Rd Braintree, MA 02184
www.konditormeister.com

THE ICING ON THE CAKE
(617) 969-1830
230 Adams St Newton, MA 02458
www.theicingonthecake.com

VIDEOGRAPHY

BOATENG FILMS
(978) 996-419
Boatengfilms@outlook.com
www.boatengfilms.com

MC ELROY WEDDINGS
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McElroyWeddings.com
lauren@mcElroyWeddings.com

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www.awholebunch.com

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129 Littleton Rd Westford, MA 01886
<http://floralarts.net>

HILLSIDE FLORIST
(781) 933-2670
888 Main St Woburn, MA 01801
www.hillsideflorist.biz

TRANSPORTATION

CAMARGO CHAUFFEUR SERVICE
(781) 799-5488
marcos@camargochauffeur.com
www.camargochauffeur.com

A&G METRO TRANSPORTATION
(774) 955-7393
KMcWilliam@AAMetro.com
www.aametro.com

THE FINER DETAILS

GUARANTEES

A minimum guest count must be submitted to your wedding coordinator no less than 5 business days prior to your event. Should a guarantee not be received, the hotel will prepare the minimum number indicated on the contract. Once guarantees are received, it may increase but cannot decrease. The Hotel will be prepared to serve 5% above the given guaranteed number.

SERVICE CHARGE & TAXES

All pricing is subject to 13% gratuity, 9% administrative fee, and Massachusetts's State Tax (currently 7%).

PAYMENT

Upon signing the contract, a non-refundable deposit of 10% of the contracted amount or \$1,000 (whichever is greater) is due. Payments can be made by credit card, bank check, or cash. Personal checks are not accepted. A valid credit card must be kept on file for final payments and incidentals. \$1,000 or 10% of contracted revenue (whichever is greater) at time of signing; \$3,500 due 6 months prior to event date; 50% of estimated remaining balance due 90 days prior to event date; Final balance due 5 days prior to event date.

CEREMONY

If you are interested in having your ceremony at the Crowne Plaza, please ask your wedding coordinator. Additional fees may apply.

PRICES

Prices quoted are subject to change without notice. All food & beverage prices are guaranteed 90 days prior to the function. Should you choose to select two entrees, a \$3.00 surcharge per person will apply.

FOOD & BEVERAGE

A tasting will be conducted at least 90 days prior to your function date. Final menu selections must be finalized four (4) weeks prior to function date. Special dietary substitutions are available and can be made in advance. No food or beverage will be permitted to be brought in to or taken out of the Hotel by the patron, patron's guests or invitees. If alcoholic beverages are to be served on the Hotel premises, (or elsewhere under the Hotel alcoholic beverage license), the Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcohol beverage license require the Hotel to (1) request proper identification of any person that appears to be of questionable age and to refuse alcohol beverage service if the person is either under age or proper Identification cannot be produced and (2) refuse alcohol service to any person who, in the Hotel's sole judgment is under the influence of alcohol. Cash Bars cannot exceed 5 hours of service. Open/Hosted Bars cannot exceed 4 hours of service.