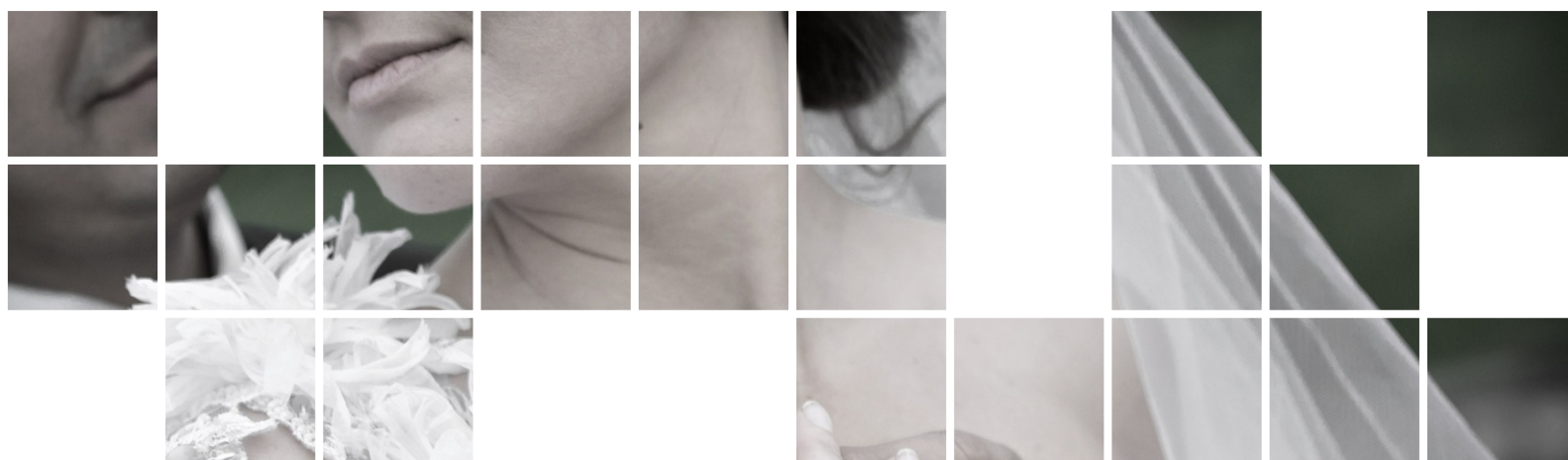


WEDDING MENU



CROWNE PLAZA[®]
KITCHENER-WATERLOO

THANK YOU FOR CONSIDERING CROWNE PLAZA KITCHENER-WATERLOO

At Crowne Plaza Kitchener - Waterloo, we take special care of our guests and their needs.

Our expertise in making your special day extends to choosing all the enhancements to create an everlasting Wedding experience.

Please feel free to contact our staff with any questions.
We look forward to serving you.

Yours in hospitality,
SALES & CATERING TEAM

CATERING SALES

519-744-4141 ext. 573

catering@cpkw-hotel.com

CROWNE MEETINGS DIRECTOR

519-744-4141 ext. 578

CMD@cpkw-hotel.com

BUFFET OPTIONS

All our buffet options include choice of salads and desserts

SALADS

(Select any 3)

ORZO PASTA

Sundried Tomato | Spinach | Feta | Herbs

HEARTY POTATO SALAD

Canadian Bacon | Scallion

HAND CUT GREENS

Baby Greens | Cucumber | Balsamic | Tomato

COUSCOUS SALAD

Parsley | Cherry Tomato | Shallots | Olive Oil

BOONDI RAITA

Yogurt | Chickpea Flour Pearls | Blended Spices

CHOPPED MEXICAN SALAD

Corn | Beans | Peppers | Cilantro Dressing

KACHUMBAR SALAD

Tomato | Red Onion | Cucumber

TRADITIONAL GREEK SALAD

Feta | Red Onion | Olives

FATTOUSH

Sumac- Dressing | Olives | Tomato

CHICKPEA SALAD

Cucumber | Cherry Tomato | Olive Oil

CAESAR SALAD

Romaine Hearts | Capers | Parmesan

ROTINI PASTA

*Grilled Peppers | Blend of Mushrooms
Tomato Vinaigrette*

MIXED GREENS

*Tomato | Basil | Red Onion | Bocconcini Pearls
Balsamic*

BIG ITALIAN SALAD

*Iceberg | Radicchio | Olives | Cherry Tomato
Parmesan*

KING SWEET CORNER

(Select any 2)

LIGHT MANGO GATEAUX

COCONUT GATEAUX

DUTCH CHOCOLATE BROWNIE

MINI CHEESECAKE BITES

TIRAMISU

CRÈME BRULE

CHOCOLATE MOUSSE CAKE

ASSORTED CAKES

PECAN PIE WITH FRESH CREAM

DULCE LE MOUSSE

CHURROS WITH CINNAMON SUGAR

RASMALAI

GULAB JAMUN

RICE PUDDING

MACAROONS

CHOCOLATE LAVA CAKE

FRESH FRUIT PLATTER



OH! CANADA | 44

ENTREES

(Select any 2)

CITRUS CASHEW CHICKEN

Peppers | Orange | Spring Onion

GRILLED CHICKEN BREAST

Wild Mushroom Pan Jus

TERIYAKI BEEF STIR FRY

Mushrooms | Green Peas | Broccoli | Sesame Seed

SLOW COOKED AAA BEEF ROAST

Baco Noir Jus

OVEN ROASTED PORK LOIN

Rosemary | Sage Sauce

SEARED ATLANTIC SALMON LOIN

Mango Salsa

BLACKENED TROUT

Lemon- Citrus Sauce

MEAT LASAGNA

Ground Beef Sauce | Parmesan Cheese

VEGETABLE LASAGNA

Mozzerella Cheese | Parmesan Cheese

TERIYAKI CHICKEN STIR FRY

Mushrooms | Green Peas | Broccoli

ROASTED CHICKEN BREAST

Creamy Mushroom Sauce

BEEF STOGANOFF

Beef Strips | Mushrooms | Sour Cream

MENU ENHANCEMENTS

Add Additional Main | \$7.99 (per person)

Add Additional Side | \$5.99 (per person)

Live Station-Chef Carved AAA NY Striploin | \$14 (per person)

STARCH & GREENS

(Select any 3)

STEAMED SEASONAL VEGETABLES

Olive Oil | Herbs

ROASTED POTATOES

CREAMY MASHED POTATOES

SAFFRON RICE

STEAMED BASMATI RICE

BUTTERED AND MAPLE GLAZED CARROTS

THREE CHEESE TORTELLINI

Rose Sauce

FARFALLE PRIMAVERA

Light Lemon Cream Sauce

OVEN ROASTED SEASONAL VEGETABLES

Olive Oil | Herbs

BUFFET ACCOMPANIMENTS

*Assorted Dinner Rolls | Whipped Butter
 Carrot and Celery Sticks | Ranch*



MAHARAJA | 44

ENTREES

(Select any 2)

CHICKEN VINDALOO

Toddy Vinegar | Blend of Chilli | Ginger | Spices

BUTTER CHICKEN

Cashew | Tomato | Heavy Cream | Slow Cooked Chicken

CHICKEN TIKKA MASALA

Tomato | Heavy Cream | Peppers

CHICKEN KHORMA

Cashew- Almond Paste | Yogurt | Turmeric

SAAG CHICKEN

Spinach-Mustard Leaf Sauce

GOAN FISH CURRY

Coconut | Spice Blend | Basa Fish

BEEF VINDALOO

Toddy Vinegar | Blend of Chilli | Ginger | Spices

GOAT XACUTI

Coconut Sauce | Blend of Spices

LAMB ROGAN JOSH

Kashmiri Chilli | Ratan Jogh | Spices

MENU ENHANCEMENTS

New Additional Main | \$7.99 (per person)

New Additional Side | \$5.99 (per person)

Chef's Signature Lamb / Goat Biryani | \$9 (per person)

ENTREES - VEGETARIAN

(Select any 2)

ALOO GOBI

Tomato | Onion | Fresh Coriander

DAL TADKA

Selection of Lentils | Garlic | Curry Leaves

DUM ALOO

Slow Cooked baby Potatoes | Spices

CHANA MASALA

Chickpea | Tomato-Onion Sauce

SAAG PANEER

Spinach-Mustard Leaf Sauce

PESHAWARI PANEER

Cashew | Tomato | Heavy Cream | Cottage Cheese

MUTTER PANEER

Green Peas | Cottage Cheese

VEGETABLE XACUTI

Coconut Sauce | Blend of Spices

STARCH

(Choose any 1)

JEERA RICE

ZAFRANI BIRYANI RICE

VEGETABLE PULAO

STEAMED BASMATI RICE

GREEN PEAS PULAO

BUFFET ACCOMPANIMENTS

Pickles | Naan Bread | Papadum



OFFERINGS OF ROME | 44

ENTREES

(Select any 2)

GRILLED SALMON WITH ARTICHOKE CAPONATA

*Tomato Sauce | Artichoke | Celery | Capers
White Wine*

BRAISED CHICKEN ROMAN STYLE

Tomato | Garlic | White Wine | Roasted Peppers

CHICKEN SCALOPONI

Mushroom Jus | Parsley | Capers

SEARED TROUT FILLET

Maple Glaze | Lemon- Caper Butter

CRUSTED PORK LOIN

Thyme | Oregano | Rosemary | Marjoram

ROASTED BEEF TOP SIRLOIN

Red Wine Jus

MEAT LASAGNA

Ground Beef Sauce | Parmesan Cheese

VEGETARIAN LASAGNA

Mozzerella Cheese | Parmesan Cheese

SPAGHETTI BOLOGNESE

Meat Sauce | Parmesan Cheese

CAPRESE CHICKEN

Tomatoes | Balsamic Vinegar | Mozzarella Cheese

MENU ENHANCEMENTS

Add Additional Main | \$7.99 (per person)

Add Additional Side | \$5.99 (per person)

Porchetta | \$9 (per person)

STARCH & GREENS

(Select any 3)

THREE CHEESE TORTELLINI

Vodka Sauce

PASTA ALL' AMATRICIANA

*FARFALLE PRIMAVERA
Light lemon Cream Sauce*

STEAMED SEASONAL VEGETABLES

Olive Oil | Herbs

ROASTED POTATOES

Rosemary | Paprika

PENNE ALFREDO

Sundried Tomato | Mushrooms

CREAMY TUSCAN SAUSAGE PASTA

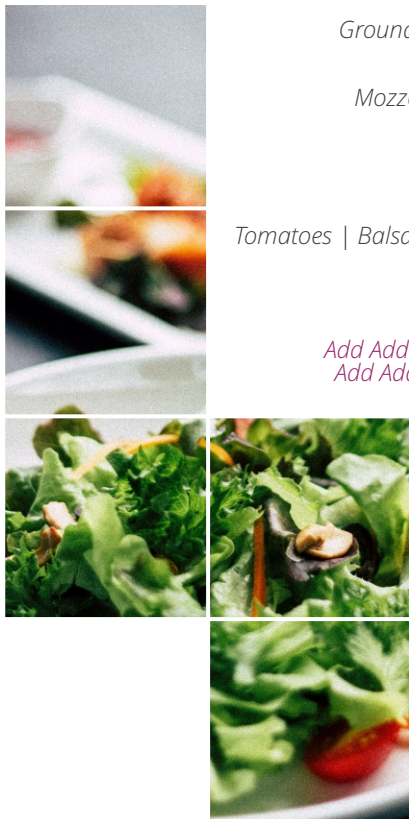
Italian Sausage | Heavy Cream | Spinach | Basil

ROASTED ZUCCHINI

Italian Seasoning | Parmesan

BUFFET ACCOMPANIMENTS

*Rosemary Focaccia | Variety of Olives | Bread Sticks
Spinach and Artichoke Dip*



MEXICAN FIESTA | 44

ENTREES

(Select any 2)

CHICKEN ENCHILADA CASSEROLE

Onions | Corn | Peppers | Enchilada Sauce

CHICKEN FAJITAS

Lime | Peppers | Spices

CILANTRO AND LIME CHICKEN

Cilantro-lime Marinade | Olive Oil | Crushed Chili

ROASTED ANCHO AND CITRUS MARINATED CHICKEN

Ancho | Lime Juice

SHREDDED BEEF ENCHILADAS

Slow Braised Beef | Cheese | Peppers

SLOW COOKED BEEF BRISKET

Chipotle | Oregano | Garlic

GRILLED CHILI SALMON

Lime Crema | Paprika | Garlic

CHEESY CHIPOTLE COD

Chipotle Spice | Salsa | Cheddar Cheese

BRAISED PORK ROAST

Cumin | Oregano | Garlic | Mexican Spice Mix

MENU ENHANCEMENTS

Add Additional Main | \$7.99 (per person)

Add Additional Side | \$5.99 (per person)

STARCH & GREENS

(Select any 3)

SAVORY MEXICAN RICE

*Green Onions | Red Peppers
Mushrooms*

BLACK BEAN AND CORN RICE

Corn | Black Beans | Spices

CLASSIC PINTO BEANS

Tomato | Garlic | Bacon | Spices

BUTTERED SWEET CORN AND PEAS

OVEN ROASTED SEASONAL VEGETABLES

Olive Oil | Herbs

STEAMED SEASONAL VEGETABLES

Olive Oil | Herbs

BUFFET ACCOMPANIMENTS

Nachos | Tortillas | Guacamole | Salsa





PLATED OPTIONS

Build your own three course menu from a wide variety of salads, entrees and desserts. All plated options are served with chef's selection of fresh baked breads

SALADS

(Select any 1)

HAND CUT GREENS

Baby Greens | Cucumber
Cilantro Dressing | Tomato | Watermelon Radish

WELLNESS BOWL

Trio Beets | Shaved Carrots | Quinoa
Grated Cauliflower | Cranberry Dressing | Feta Crumble

ARTISAN CAESAR SALAD

Romaine Heart | Bacon | Capers | Shaved Parmesan
| Caesar Dressing

CAPRESE SALAD

Heirloom Tomato | Fresh Mozzarella Cheese
Balsamic Reduction | Basil

ROASTED BEET ROOT SALAD

Arugula | Candied Spicy Pecans | Goat Cheese
Balsamic Dressing

DESSERTS

(Select 1)

TRIPLE CHOCOLATE MOUSSE CAKE

Raspberry Coulis

DUO CHOCOLATE PYRAMID

Berry Compote

FLOURLESS CHOCOLATE LAVA CAKE

Raspberry Coulis

CRÈME BRÛLE

Fresh Farm Berries | Whipped Cream

STRAWBERRY SHORTCAKE

Chocolate Shavings

NEW YORK CHEESE CAKE

Berry Compote

SOUP INDULGENCE - INTRODUCE A 4TH COURSE

Roasted Red Pepper	6 (per person)
Potato Leek With Bacon	7 (per person)
Creamy Chicken & Mushroom Soup	7 (per person)

ENTREES

From the Farm

ROASTED CHICKEN SUPREME | 38

Roasted Chicken | Maple Mashed Potatoes
Seasonal Vegetables | Rosemary Scented Jus

ASIAGO AND RED PEPPER STUFFED CHICKEN | 40

Roasted Chicken | Roasted Baby Potatoes
Seasonal Vegetables | Wild Mushroom Sauce

BACON WRAPPED PORK TENDERLOIN | 42

Roasted Pork Tenderloin | Garlic Infused Mashed Potatoes
Seasonal Vegetables | Thyme Scented Jus

AAA NY STRIPLOIN 10OZ | 46

Grilled NY Strip | Yorkshire Pudding | Yukon Gold Mashed
Potatoes | Seasonal Vegetables | Red wine Jus

AAA HERB CRUSTED BEEF TENDERLOIN 8OZ | 52

Grilled Beef | Yorkshire Pudding | Yukon Gold Mashed
Potatoes | Seasonal Vegetables | Red wine Jus

ROASTED RACK OF LAMB | 55

Roasted Lamb | Maple Mashed Potatoes
Seasonal Vegetables | Rosemary Scented Jus

From the Sea

CAJUN CRUSTED ATLANTIC SALMON | 45

Rice Pilaf | Citrus Reduction | Seasonal Vegetables
Seared Salmon

SEARED ARCTIC CHAR | 47

Braised Lentils | Carrot Puree | Glazed Beets

From Land and Sea

GRILLED FUSION | 55

4oz Grilled Atlantic Salmon | Grilled Chicken Breast
Scented Baby Potatoes | Seasonal Vegetables
Rosemary Jus

BEEF TENDERLOIN WITH A SKEWER OF SHRIMPS | 52

Grilled Beef | Garlic Infused Mashed Potatoes
Seasonal Vegetables | Red Wine Jus

From the Garden

BUTTERNUT SQUASH RAVIOLI | 34

Tomato Sauce | Shaved Parmesan | White Truffle Oil

VEGETABLE STIR-FRY WITH TOFU | 36

Shanghai Ginger Sauce | Steamed Basmati Rice
Spring Roll

PANKO CRUSTED COTTAGE CHEESE | 38

Lentil Rice | Turmeric Roasted Cauliflower
Yogurt Sauce | Oven Roasted Cottage Cheese

LATE NIGHT | SELECTIONS

WINGS CORNER (serves 30) | 140

75 pieces of wings

*Barbeque sauce | Hot Sauce | Honey Garlic
Sweet Chilli
Cucumber | Celery | Carrot Sticks | Ranch*

FRIED CORNER (serves 30) | 125

*50 pcs of Onion Rings
20 pcs of Mozzarella Sticks
20 pcs of Chicken Wings
Potato Fries*

NACHO BAR (serves 30) | 199

*Nacho Chips
Tomato Salsa | Sour Cream | Green Onion
Lettuce | Warm Cheddar Cheese | Jalapenos
Pico De Gallo*

CHARCUTERIE AND CHEESE (serves 30) | 399

*Domestic Cheese Board
Artisan Deli Meat Platter*

POUTINE BAR (serves 30) | 199

*Crispy Fries | Cheese Curds | Beef Gravy | Scallions
Diced Tomatoes | Hot Sauce*

PIZZA FRESH FROM THE OVEN (serves 6)

*Three Cheese Pizza | 35
Pepperoni Pizza | 38
Meat Lovers | 42
Vegetarian Deluxe | 38*



HOST BAR

Our bar selection has carefully been crafted into two preferred options to maximize the availability of desired spirits. The host bars are open for unlimited consumption under the following packages:

SILVER TIER

2hr	18
3hr	25
4hr	32
5hr	40

GOLDEN TIER

2hr	25
3hr	32
4hr	39
5hr	46

BEERS

Budweiser, Bud Light, Coors Light, Molson Canadian

SPIRITS

Gordon's Gin, Smirnoff Vodka, Captain Morgan Rum, J&B Whisky, Canadian Club Whisky, Crowne Royal Whisky

LIQUORS

Baileys Irish Cream, Kahlua, Malibu Rum, Jägermeister, Tequila, Romana Sambuca

WINES

Red - House
White - House

BEERS

Budweiser, Bud Light, Coors Light, Molson Canadian, Heineken, Corona, Guinness

SPIRITS

Tanqueray Gin, Absolute Vodka, Bacardi White Rum, Glenfiddich Single Malt Scotch, Johnnie Walker Black, Crowne Royal Whisky

LIQUORS

Baileys Irish Cream, Kahlua, Malibu Rum, Jägermeister, Tequila, Romana Sambuca, Grand Marnier

WINES

RED (select any one)

Jackson Triggs (Merlot)

East Dell (Cabernet)

McWilliams (Shiraz)

WHITE (select any one)

Jackson Triggs (Chardonnay)

East Dell (Pinot Grigio)

Creekside (Sauvignon Blanc)



Host bar prices subject to HST and gratuity, cash bar prices include HST. Prices subject to change without notice. Availability of products may vary, liqueurs only provided upon request. Shots and double drinks are not permitted. Wine is sold by the bottle. A bartender fee of \$300 is applicable when bar revenue generating less than \$500 (taxes and gratuity not included). Please contact your event manager for more details about corkage fees and special orders.

CASH BAR

RED WINES

JACKSON TRIGGS/MERLOT (House)

38 per bottle | 7 per glass

The fruit flavors resonate on the palate, which is dry and soft with a pleasant after taste

EAST DELL/CABERNET

42 per bottle

Medium bodies, soft and rounded, flavors of red berries with herbal notes with earthy tones

MCWILLIAMS/SHIRAZ

35 per bottle

Generous aromas and flavors of black currant, cherry and plum, finished with spicy vanilla

WHITE WINES

HOUSE WINE

JACKSON TRIGGS/CHARDONNAY (House)

38 per bottle | 7 per glass

Pale straw color, light vanilla/oak & fruit aroma; ripe apple in flavor, dry wine with a touch of spice

EAST DELL/PINOT GRIGIO

34 per bottle

Aromas of pear and melon, soft and fruity with flavors of honey and waxy notes

CREEKSIDE/SAUVIGNON BLANC

42 per bottle

Intense aromas of tropical passion fruit and gooseberry flavors with a zesty grapefruit finish

BEER

DOMESTIC BEER | 7

Budweiser, Bud Light, Coors Light, Molson Canadian

IMPORTED BEER | 8

Heineken, Corona, Guinness

SPIRITS | 7

Gordon's Gin, Smirnoff Vodka, Captain Morgan Rum, J&B Whisky, Canadian Club Whisky, Crowne Royal Whisky

SPIRITS | The Plaza Selection | 9

Tanqueray Gin, Absolute Vodka, Bacardi White Rum, Glenfiddich Single Malt Scotch, Johnnie Walker Red, Crowne Royal Whisky

LIQUEURS | 8

Baileys Irish Cream, Kahlua, Malibu Rum, Jägermeister, Tequila, Romana Sambuca

PUNCH

Each bowl serves approximately 25 guests

HOUSE PUNCH NON ALCOHOLIC | 90 per bowl

Seasonal Fresh fruit, fruit juice, Soda

RED SANGRIA | 175 per bowl

Red Wine, Brandy, Soda, Fruit Juice, Seasonal Fresh Fruit

MOJITO | 175 per bowl

White Rum, Sugar, Lime Juice, Soda Water, Mint

CAESAR | 175 per bowl

Vodka, Clamato Juice, Worcestershire Sauce, Tabasco Sauce

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HORS D'OEUVRE | SELECTIONS

*Cocktail Selections Priced per dozen,
minimum 3 dozen per selection*

COLD

GOAT CHEESE WITH CRUSHED NUTS AND
BALSAMIC | 33

TOMATO AND OLIVE BRUSCHETTA | 30

CAPRESE ON A STICK | 35

WILD MUSHROOMS ON A GARLIC AIOLI
BAGUETTE | 33

CALIFORNIA SUSHI ROLLS | 37

WHITEFISH CEVICHE SHOTS | 37

SMOKED SALMON
ON A PUMPERNICKEL | 38

HOT

FRENCH BRIE, STRAWBERRY AND
BLACK PEPPER | 33

COCONUT CRUSTED CHICKEN, HONEY
GARLIC SAUCE | 35

COCONUT CRUSTED JUMBO SHRIMP WITH
THAI CHILLI SAUCE | 37

JERK CHICKEN SATAY | 35

SPINACH AND FETA TRIANGLES | 33

MINIATURE BEEF WELLINGTON | 35

GRILLED CHICKEN QUESADILLA WITH
SOUR CREAM | 35

ASSORTED MINI QUICHE | 34

VEGETABLE SPRING ROLLS | 33

SAMOSAS WITH TAMARIND SAUCE | 33

ALOO TIKKI WITH MINT AND
CORIANDER CHUTNEY | 33

MURGH AACHARI WITH MINT AND
CORIANDER CHUTNEY | 37

MURGH HARIYALI WITH RADDISH FLEX
SEED YOGURT | 37



AMENITIES

INCLUDED IN YOUR WEDDING

WEDDING SUITE

Complimentary for the Bride and Groom on the celebration day

WEDDING LINEN & NAPKINS

Choice of white or black color table linen and napkins

TRADITIONAL LIGHTING

Trio of votive per table

WI-FI

Complimentary Wi-Fi for the guest

ENHANCE FOR A RICHER EXPERIENCE

CHAIR COVERS

Select from three different color options:

Black or White | \$3 each

Champagne | \$4 each

WEDDING CEREMONY

Add a formal ceremony with theater style seating. Please speak to Catering Manager for price and details.

COCKTAIL RECEPTION

Featuring some of the most scrumptious delicacies from the culinary geniuses at the Crowne Plaza. Please consult with the catering manager for price and details.

MENU ENHANCEMENTS

Rich and diverse menu options covering a variety of ethnic cuisines. Options starting from \$42. Please refer to the menu selection for further details.

SPARKLING TOAST

Add bubbly into the mix. Options starting at \$35 per bottle. Please consult catering manager for further details.

DANCE FLOOR

Inbuilt large hardwood dance floor (Ballroom only)

DANCE LIGHTING

One of a kind in the KW region, our Grand Ballroom is equipped with a state of the art spot light system geared towards making your presence the center of attraction - \$1500.

ELEMENTAL CENTERPIECES

Add candle light to your dinner reception with our elemental centerpieces featuring floating candles - \$5 per table.

ROOMS RATES & UPGRADES

Ask our sales manager for preferred room rates



TERMS AND CONDITIONS

MENU SELECTION

Menu selections must be submitted to your Crowne Meeting Director at least two weeks prior to your event in order to guarantee your selections.

FOOD & BEVERAGE

All food and beverage must be provided by Crowne Plaza Kitchener Waterloo. Any outside food requests must be authorized by your events manager in advance and a food waiver must be signed prior to the event date. A service charge may be levied if determined appropriate by the hotel.

SPECIAL MEALS & DIETARY REQUESTS

There is a wide range of items on the buffet which has most offerings for dietary restrictions to choose from. We are able to offer special plated meals for special dietary meals during plated dinners. For guests with allergies, we will do our best to ensure their allergy restrictions are met. However, some items we use come from outside suppliers over which we have no control in terms of cross-contamination issues. This is particularly important for our guests with nut allergies. For those guests who have inhalation or contact allergies, we must remind them that we cannot guarantee that their event will ever be 100% nut free.

GUARANTEED ATTENDANCE

Please inform Crowne Meeting Director of the number of guests by 1:00pm, three business days (72 hours) prior to your function. This number will constitute a guarantee, not subject to reduction. For functions held on Mondays and Tuesdays, the sales and catering department requires notification by 1:00pm on the Thursday prior to your event.

LABOUR CHARGES

There will be a \$150.00 (plus HST) labour charge to move any of the hotel's existing furniture, for example: sofas, side tables and lounge chairs into your event space. Labour fees apply to room set-up changes within 48 hours prior to event. Furniture is subject to availability.

MEETING & FUNCTION ROOM REQUIREMENTS & CHARGES

Function space for the event booked is only available for the times indicated on the function detail document, the banquet event order (BEO). Set-up and dismantle times, if required, are not indicated and should be specified at time of booking. Otherwise, access to your function space will be provided 15 minutes prior to the stated arrival time on your function agreement. The hotel reserves the right to relocate function space (within the hotel) and notification will be provided in writing in advance should such a change be required. The hotel requires at least 2 business days' notice of any changes to the set-up of your function room. If changes are requested less than 2 business days prior to your function, an additional minimum labour charge of \$100.00 will apply.

METHOD OF PAYMENT

Payment can be made by certified cheque or credit card. If credit billing is required, a credit application must be filled out, and this has to be approved by our accounting department. Credit applications must be received a minimum of one month prior to the event.

CREDIT INFORMATION

Deposits and full prepayment may be required for corporate accounts not set up on credit terms. All private and social functions will require full prepayment by cash, credit card or certified cheque, minimum 1 week prior to the event. Direct billing is available for corporate clients, upon approval, and all new accounts must be established with our accounting department prior to your event date.

CANCELLATION POLICY

The arrangements as outlined in the signed booking agreement are to be protected on a definite basis upon receipt of the signed confirmation. In the event that the client cancels the entire program between the confirmation of the letter of agreement and your function dates, a loss of revenue charge will be billed to the client as per the schedule in your signed agreement.

DAMAGES

Crowne Plaza Kitchener Waterloo reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel will hold the convenor of any function responsible for any damages to the premises by their guests or independent contractors on their behalf. The hotel will not be responsible for damage, theft, or loss of any personal property and equipment left in the hotel prior to, during or following any functions. A cleaning charge may be levied if the function space is left in a condition deemed unsatisfactory by the hotel (glitter, excessive garbage, etc...).

TERMS AND CONDITIONS

SOCAN (Society of Composers, Authors and Music Publishers of Canada).

A fee must be paid when musical works are played at receptions, conventions, assemblies and fashion shows.

RE:SOUND

We are required by law to also charge an additional fee for Re:Sound. Re:Sound is a bona fide organization which is sanctioned by the Federal Copyright Board of Canada. It is separate and distinct from SOCAN organization, which collects fees on behalf of composers and music publishers. Re:Sound collects royalties on behalf of recording companies and performers.

SOCAN

CAPACITY	FEE PER EVENT	FEE PER EVENT
Seating and Standing	Without Dancing	With Dancing
1-100 Persons	\$22.06	\$44.13
101-300 Persons	\$31.72	\$63.39
301-500 Persons	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

RE:SOUND

CAPACITY	FEE PER EVENT	FEE PER EVENT
Seating and Standing	Without Dancing	With Dancing
1-100 Persons	\$ 9.95	\$18.51
101-300 Persons	\$13.30	\$26.63
301-500 Persons	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

LINEN, DECOR & FLOWERS

The hotel will provide white/black linen and white/black napkins only. The hotel would be pleased to assist in the rental of linen, room decor or flowers through our preferred vendors. The hotel prohibits open flames produced by candles, glitter/confetti items and prohibits the use of nails, tacks or tape to affix decor on walls, ceiling, etc. unless approved in advance. All room décor must be approved in advance and must meet minimum fire code regulations.

SHIPPING MATERIALS

All materials shipped to the hotel should be addressed as follows:

c/o Crowne Plaza Kitchener Waterloo
105 King Street East, Kitchener, ON | N2G 2K8
Attention: (Name of Organization and Contact Name)
Function Room | Event Date

If packaging requires excessive unloading or moving within the building, a handling fee may be applicable. The fee is based on the number of boxes, weight and labour involved. The hotel will not accept any shipment sent C.O.D. (cash on delivery).

SECURITY

The hotel does not provide security in the meeting and function space and all personal property left in the meeting or function space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and function space, and/or the hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by the hotel, including insurance and indemnification requirements, and at all times remains subject to the hotel's advance approval.