



**CROWNE PLAZA®**  
KITCHENER-WATERLOO



CATERING MENU

## THANK YOU FOR CONSIDERING CROWNE PLAZA KITCHENER-WATERLOO

Our dedicated Crowne Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist.

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](mailto:catering@cpkw-hotel.com)

### CROWNE MEETINGS DIRECTOR

519-744-4141 ext. 578

[CMD@cpkw-hotel.com](mailto:CMD@cpkw-hotel.com)

105 King St. East, Kitchener, ON N2G 2K8  
[crowneplaza.com/kitchenerdwn](http://crowneplaza.com/kitchenerdwn)

# BREAKFAST BUFFET

*To keep the food fresh the buffet is served for a maximum of 90 minutes.*

**HEALTHY START-UP** | \$13 per person

Freshly Baked Muffins  
Breakfast Sweet Loaves  
Whipped Butter, Preserves  
Seasonal Fresh Cut Fruits  
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas

**MIDTOWN MORNING** | \$17 per person

Breakfast Pastries Selection - *Croissants, Danishes, Muffins and Bagels*  
Whipped Butter, Cream Cheese and Preserves  
Granola Bars  
Seasonal Fresh Cut Fruits  
Fruit Yogurt  
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas  
Orange Juice

**POWER UP** | \$20 per person

Breakfast Pastries Selection - *Croissants, Danishes, Muffins and Bagels*  
Whipped Butter, Preserves and Cream Cheese  
Seasonal Fresh Cut Fruits  
Variety of Cereals  
Scrambled Eggs  
Home Fried Potatoes  
Bacon and Country Sausage Links  
Buttermilk Pancakes with Maple Syrup  
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas  
Orange and Apple Juice

**MEGA-BITE** | \$26 per person

Assorted Fresh Breakfast Pastries and Sliced Sweet Loaves  
Yogurt with Muesli Granola and Dried Fruits  
Seasonal Fruit Cuts  
Variety of Cereals  
Domestic Cheese and European Cold Cuts  
Duo of Baked Western Frittatas and Ham and Cheese Frittatas  
Belgian Waffles with Maple Syrup and Whipped Cream  
Home Fried Potatoes  
Crispy Bacon and Country Sausage Links  
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas  
Orange, Apple and Cranberry Juice



## BREAKFAST A LA CARTE

Turkey and Swiss Breakfast Sandwich | \$49 per dozen  
 Egg White Feta Wrap with Arugula and Sundried Tomato | \$49 per dozen  
 Freshly Baked Muffins | \$24 per dozen  
 Butter Croissants | \$24 per dozen  
 Danish Pastries | \$24 per dozen  
 Cinnamon Bun Tray | \$36 per dozen  
 Seasonal Whole Fruit | 24 per dozen  
 Assorted House Baked Gourmet Cookies | \$24 per dozen  
 Assorted Nature Valley Granola Bars | \$15 per dozen  
 Fruit Yogurt | \$3 each  
 Individual Cereal Boxes & Milk | \$48 per dozen  
 Breakfast Wraps | 8 each (two eggs with bacon & cheddar, rolled in a flour tortilla, served with fresh tomato salsa)

### BEVERAGES

Sparkling Bottled Water | \$4 each  
 Bottled Water | \$2 each  
 Freshly Brewed Coffee and Specialty Teas | \$3.75 per person  
 Soft Drinks (Can) | \$2.50 each  
 Fruit Juices (Individual) | \$3 each  
 Gatorade | \$5 each

## LIVE STATION OPTION

*Chef Attendant @ \$22 per hour.*



**WAFFLE STATION** | \$10 per person

Served with an Assortment of Fruit Toppings  
 Sweet Butter, Maple Syrup and Whipped Cream

**OMELET STATION** | \$12 per person

Chef to create your own Whole Egg or Egg White Omelet with  
 Fresh, Locally Sourced, Seasonally Inspired Ingredients.

# TAKE A BREAK

**CHEESE PLATTER** | \$14.50 *per person*  
Selection of Canadian and European Cheeses  
Sliced Breads, Crackers and Grapes

**CHARCUTERIE PLATTER** | \$12.50 *per person*  
Premium Deli Smoked and Cured Meats  
Roast Turkey Breast, Shaved Pastrami,  
Prosciutto, Kielbasa Sausage, Genoa  
Salami, Black Forest Ham and Spiced Capicola

**MINI SANDWICH BAR** | \$12.50 *per person*  
Chef's Selection Sandwiches made with Choice  
Cold Cuts on Artisan Breads

**PASTRY COUNTER** | \$15.50 *per person*  
French Style Macaroons, Cannoli, Miniature  
Éclairs, Individual Fruit Tarts

**NOURISH** | \$16.50 *per person*  
Fresh Sliced Seasonal Fruit  
Freshly Baked Seasonal Scones  
Raspberry Jam  
Yogurt with Fresh Fruit  
Natural Granola Bars

**BENTON STREET** | \$12.50 *per person*  
Sourdough Pretzel bites  
Jelly Beans  
Salted Chips  
Buttered Popcorn

**TAKE A DIP** | \$11.50 *per person*  
Baked Tri-Colour Tortilla Corn Chips  
Roasted Red Pepper Dip  
Guacamole  
Tomato Salsa

**ACCELERATE** | \$9.50 *per person*  
Carrot, Cucumber, Celery, Broccoli,  
Cauliflower, Tomato and Sweet Peppers  
Hummus and Roasted Red Pepper Dip

**BLISS** | \$16.50 *per person*  
Apple and Raspberry Turnovers  
Cheesecake Bites  
Individual Bags of Hickory Sticks  
Sparkling Flavoured Water







## LUNCH BUFFET

*To keep the food fresh the buffet is served for a maximum of 90 minutes.*

### **TUSCAN TRATTORIA** | \$31 per person

Traditional Caesar Salad with Asiago and Creamy Garlic Dressing  
Rotini Pasta Salad with Grilled Peppers and Mushrooms, Tomato Vinaigrette  
Tomato, Onion and Basil Salad with Aged Balsamic Dressing  
Marinated Olives  
Rosemary Focaccia

Chicken Cacciatore with Sweet Peppers and Tomatoes  
Three Cheese Tortellini in a Rose Sauce with Baby Spinach  
Roast Potatoes with Garlic and Oregano  
Italian Oven Roasted Vegetables with Olive Oil and Dill

Tiramisu  
Lemon Cookies  
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas

### **WRAP IT UP!** | \$27 per person

Build Your Own Green Salad  
Pasta Salad  
Crudités with Parmesan Ranch

Assorted Wraps with Selected Fillings including:  
Egg Salad, Turkey Club, Tuna Salad, Beef Salad

Dark Chocolate Brownies  
Freshly Baked Jumbo Cookies  
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas



## LUNCH BUFFET

*To keep the food fresh the buffet is served for a maximum of 90 minutes.*

### **MEXICALI FIESTA** | \$29 per person

Baby Greens and Corn Salad with a Citrus and Cilantro Dressing  
Three Bean Salad with Toasted Cumin and Oregano  
Build Your Own Green Salad

Chili Con Carne  
Roasted Chicken Marinated with Ancho and Citrus  
Buttered Sweet Corn and Green Peas  
Savory Rice with Green Onions, Red Peppers and Mushrooms

Served with:

Warm Flour Tortillas, Nacho Chips, Shredded Cheddar Cheese, Pickled Jalapeño,  
Roma Tomato, Diced Onions, Guacamole, Shredded Lettuce, Salsa and Sour Cream

Churros with Cinnamon Sugar  
Dulce de Leche Mousse  
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas

### **ORIENT EXPRESS** | \$33 per person

Build Your Own Green Salad  
Vermicelli Rice Noodle Salad with Spring Vegetables, Toasted Sesame Dressing  
Baby Arugula with Carrot and Rice Vinegar Dressing

Stir Fry Beef with Green Pepper  
Chow Mein Noodles  
Sweet and Sour Chicken  
Vegetable Fried Rice  
Sautéed Vegetables with Sesame

Assorted Tarts  
Coconut Squares  
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas



## LUNCH BUFFET

*To keep the food fresh the buffet is served for a maximum of 90 minutes*

### **BOMBAY FIRE** | \$31 per person

Mixed Field Greens with Ginger and Mango Dressing  
Chickpea Salad with Lemon and Yogurt  
Kachumber Salad (Tomato and Cucumber with Cilantro, Mint and Lemon)  
Cucumber Salad with Minted Yogurt

Butter Chicken Masala  
Beef Vindaloo  
Aloo Gobi - Potato and Cauliflower  
Dhal Tadka - Lentils tempered with spices  
Vegetable Pulao, Steam Rice  
Naan Bread

Gulab Jamun  
Fresh Fruit Salad with Mint  
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas

### **MEDITERRANEAN** | \$33 per person

Traditional Greek Salad  
Fattoush Salad  
Hummus and Crudités Displays with a Variety of Dips

Chicken Shawarma topped with Onion, Parsley and Peppers  
Beef Kofta with Spicy Tomato Sauce  
Eggplant Moussaka, Grilled Zucchini, Lentils, Potatoes, Crushed Tomatoes  
Pilaf Rice

Baklava Squares  
Harrisa Almond Dessert  
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas

### **ADD SOUP TO THE BUFFET** | \$5 per person

Wonton Soup  
Roasted Red Pepper Soup  
Cream of Mushroom Soup  
Cream of Broccoli soup  
Creamy Potato Soup



# GRAB & GO *\$21 per person*

Seasonal Whole Fruit

**Choice of One Pre-Selected Sandwich or Wrap:**

Chicken Caesar Wrap

Flour Wrap, Grilled Chicken, Parmesan, Creamy Caesar Dressing

Turkey Club Sandwich on Multi Grain Roll

Campari Tomato, Arugula, Hummus and Cucumbers on Focaccia

Salted Potato Chips

Individual Bottle Juice or Bottled Water



## PLATED LUNCH

*Minimum of 25 people. 3 course lunch includes one salad, one entrée, and one dessert.  
Includes artisan bread & butter, coffee & specialty teas.*

### SALAD

Baby Heritage Greens, Watercress, Pea Shoots, Pickled Radish, Tomatoes and Buttermilk Dressing

Caesar Salad, Romaine Hearts, Shaved Parmesan, Garlic Crostini and Caesar Dressing

Arugula and Kale Salad, Roasted Beets, Walnuts, Goat Cheese and Sherry Vinaigrette

Baby Spinach Leaves with Field Berries, Toasted Almond Slivers and Balsamic Vinaigrette

### ENTRÉE

Roasted Vegetable Tart with Red Pepper Coulis | \$33 per person

Butternut Squash Ravioli with Rose Sauce | \$34 per person

Grilled Chicken Breast, Woodland Mushrooms and Tomato, Onion Jus | \$36 per person

Parmesan Reggiano Crusted Chicken, Tomato and Basil Gemelli, Wilted Arugula and Grape Tomatoes | \$38 per person

Baked Pesto Salmon on Wilted Spinach with Rice | \$38 per person

Grilled Bistro Steak, Roasted Potatoes and Red Wine Jus | \$39 per person

### DESSERT

Triple Chocolate Mousse Cake with Raspberry Coulis

NY Style Pecan Caramel Cheesecake Topped with Berries

Dark and White Chocolate Pyramid with Whipped Cream

Mixed Field Berry Crème Brulee Tart with Dark Chocolate Syrup

Strawberry Shortcake, Red Fruit Coulis and Sweet Cream

Flourless Chocolate Lava Cake with Raspberry Coulis

Passion Fruit and Mascarpone Stripe Cake

### SOUP | Add \$7 per person

Wild Mushroom and Thyme Soup finished with Fortified Wine

Roasted Tomato and Basil Soup

Cream of Smoked Chicken Soup with Brie

Sweet Garden Pea Soup

Cream of Cauliflower Soup with Chive and Parmesan

Red Kidney Bean and Pepper Soup with Jalapeño



## HOT AND COLD APPETIZER

*Priced per dozen, minimum 3 dozen per selection.*

### COLD

- Goat Cheese, Crushed Nuts, Aged Balsamic Syrup | \$33
- California Sushi Rolls, Soy Sauce, Wasabi, Pickled Ginger | \$37
- Poached Tiger Prawns, Mango Salsa | \$37
- Whitefish Ceviche Shots | \$33
- Vodka Smoked Salmon, Pumpernickel | \$33
- Sirloin of Beef, Enoki Mushroom Teriyaki | \$35
- Three Olive Bruschetta | \$30
- Skewered Cherry Tomatoes, Mini Mozzarella, Basil | \$33
- Assorted Canapes on Baguette Round | \$33

### HOT

- French Brie, Strawberry, Black Pepper | \$33
- Coconut Crusted Chicken, Honey Soy Dipping Sauce | \$37
- Beef Chimichurri Skewers, Garlic, Cilantro | \$37
- Jerk Chicken Satay | \$33
- Spanakopita | \$33
- Grilled Shrimp, Sweet Chili Glaze | \$37
- Maryland Crab Cakes, Fire-Roasted Red Pepper Aioli | \$37
- Miniature Beef Wellington | \$35
- Baked Brie Tartlet, Raspberry | \$33
- Grilled Chicken Quesadillas, Green Chiles, Monterrey Jack | \$35
- Thai Chicken on a Skewer, Chiles Sauce | \$33
- Vegetable Spring Rolls, Dipping Sauce | \$33



# BUFFET DINNER

*To keep the food fresh the buffet is served for a maximum of 90 minutes.*

**SILVER DINNER** | \$39 per person

Artisan Bread Rolls and Whipped Butter  
 Crudités & Dips  
 Green Salad Leaves with Cherry Tomato Red Onion Cucumber and Lemon Vinaigrette  
 Creamy Coleslaw with Garden Vegetables  
 Potato salad with Green Onions  
 Slow Roasted Sirloin Roast with Au Jus, Creamy Horseradish, Grainy Mustards  
 Penne Arrabiata- Spicy Tomato Sauce  
 Market Vegetables Sautéed in Parsley Butter  
 Baby Roasted Potatoes with Herbs  
 Chef's Dessert Selection- Assorted Mini Tarts Cake  
 Squares and Sliced Fruit

**GOLD DINNER** | \$45 per person

Artisan Bread Rolls and Whipped Butter  
 Crudités and Dips  
 Water Born Greens with Grape Tomato, Cucumber Toasted Almonds  
 and Dressings  
 Creamy Coleslaw with Garden Vegetables  
 Potato Salad with Green Onions  
 Relish Tray of Sweet Gherkins, Garlic Chili Olives, Banana Peppers and  
 Marinated Artichokes  
 Braised Canadian Angus of Beef in a Rich Marsala Wine Sauce with Julienne of  
 Root Vegetables  
 Grilled Chicken Breast with Mushrooms in a White Wine and Cream Sauce  
 Fettucini Alfredo  
 Market Vegetables Sautéed in Parsley Butter  
 Steamed Baby Potatoes with Herbs  
 Chef's Dessert Selection - Assorted Cakes, Pies, Sliced Fruit and Mini Tarts



# BUFFET DINNER

*To keep the food fresh the buffet is served for a maximum of 90 minutes.*

**DIAMOND DINNER** | \$51 *per person*

Artisan Bread Rolls and Whipped Butter

Crudités and Dips

Watercress and Arugula with Roast Beets in Cranberry Dressing

Creamy Coleslaw with Garden Vegetables

Potato Salad with Green Onions

Couscous Salad with Fresh Herbs and Roast Vegetables

Premium Deli Smoked and Cured Meats

Roast Turkey Breast, Shaved Pastrami, Sirloin Beef, Genoa Salami,  
Black Forest Ham and Spiced Capicola

Domestic Sliced Cheeses - Aged Cheddar, Canadian Swiss, Havarti

Relish Tray of Sweet Gherkins, Garlic Chili Olives, Banana Peppers  
and Marinated Artichokes

Roast Sirloin of Angus Beef with a Field Mushroom Ragout and Sherry Demi

Sautéed Chicken Breast with Wilted Spinach in a Creamy Swiss Cheese  
and Mustard Sauce

Honey Garlic and Soy Glazed Salmon with Green Onions

Farfalle Pasta - with Asparagus and Walnuts

Basmati Rice Pilaf with Sweet Garden Peas

Market Vegetables Tossed In Parsley Butter

Sautéed Potatoes Lyonnaise

Chef's Dessert Selection - Assorted Cakes, Pies, Individual Mousses

Sliced Fruit, Tarts and Specialty Pastries



# BUFFET DINNER

*To keep the food fresh the buffet is served for a maximum of 90 minutes.*

**PLATINUM DINNER** | \$59 per person

Artisan Bread Rolls and Whipped Butter

Crudités and Dips

Baby Spinach with Toasted Pine Nuts and Caramelized Pearl Onions  
in a Shallot and Port Wine Vinaigrette

Creamy Coleslaw with Garden Vegetables

Potato Salad with Green Onions

Couscous Salad with Fresh Herbs and Roast Vegetables

Baby Shrimp Rice and Pineapple Salad

Premium Deli Smoked and Cured Meats

Roast Turkey Breast, Shaved Pastrami, Sirloin Beef, Genoa Salami,  
Black Forest Ham and Spiced Capicola

Domestic Sliced Cheeses - Aged Cheddar, Canadian Swiss, Havarti

Relish Tray of Sweet Gherkins, Garlic Chili Olives, Banana Peppers  
and Marinated Artichokes

English Cut Prime Rib Au Jus, with Yorkshire Pudding,  
Creamy Horseradish, Grainy Mustards

Dry Rub Roast Pork Loin with Apple and Sultana Stuffing

Pan Roast Chicken Breast with Tomato Mushroom and White Wine Demi

Seafood Mornay (Salmon, Mussels, Shrimp and Halibut in a  
Creamy Cheese Sauce)

Spinach and Ricotta Manicotti with Pomodoro Sauce

Mushroom Risotto with Padano

Market Vegetables Sautéed in Parsley Butter

Roasted Garlic Mashed Potatoes with Herbs

Chef's Dessert Selection - Assorted Cakes, Pies,  
Individual Mousses

Sliced Fruit, Tarts and Specialty Pastries



# PLATED DINNER

*Minimum of 25 persons. 3 course dinner includes one salad, one entrée and one dessert.  
Includes artisan bread & butter, coffee and specialty teas.*

## SALADS

Baby Spinach Leaves with Field Berries, Toasted Almond Slivers with Balsamic Vinaigrette  
Water Born Greens with Pomegranate, Cucumber and Tomato with a Garden Herb Sherry Wine Dressing  
Mesclun Leaves with Roast Peppers and Onion, Pea Shoots and Cranberry Port Wine Dressing  
Caesar Salad with Romaine Hearts, Shaved Parmesan, Garlic Crostini and Caesar Dressing

## ENTRÉE

*Served with seasonal vegetables and choice of roast potatoes, mashed potatoes or rice pilaf*

Pan Roasted Chicken Breast with Rosemary and Honey Jus | \$41 per person  
Pan Seared Ricotta and Spinach Stuffed Chicken Breast with Creamy Tomato and Basil Sauce | \$42 per person  
Roast Prime Rib of Beef with Yorkshire Pudding, Au Jus | \$48 per person  
Pan Fried Medallion of Beef Tenderloin in a Wild Mushroom and Marsala Sauce with Caramelized Shallots | \$55 per person  
Roast Rack of Lamb with Black Olive, Rosemary and Garlic Sauce | \$50 per person  
Honey Glazed Pork Tenderloin with a Grainy Mustard and Apple Jus | \$48 per person  
Veal Escalopes stuffed with Dried Apricot, Dates and Prosciutto Pan Fried and served with Tarragon Lime Butter Sauce | \$43 per person  
Seared Atlantic Salmon with Mango and Avocado Salsa | \$47 per person  
Duo of Beef Tenderloin and Atlantic Salmon with Lobster Butter Sauce | \$59 per person  
Butternut Squash Ravioli with Rose Sauce | \$38 per person  
Roasted Vegetable Tart with Red Pepper Coulis | \$39 per person  
Braised Lentil and Quinoa Casserole with Roast Eggplant and Tomato Sauce (vegan) | \$39 per person

## DESSERT

Triple Chocolate Mousse Cake with Raspberry Coulis  
NY Style Pecan Caramel Cheesecake Topped with Berries  
Dark and White Chocolate Pyramid with Whipped Cream  
Mixed Field Berry Crème Brulee Tart with Dark Chocolate Syrup  
Strawberry Shortcake, Red Fruit Coulis and Sweet Cream  
Flourless Chocolate Lava Cake with Raspberry Coulis  
Passion Fruit and Mascarpone Stripe Cake

## SOUP | Add \$7 per person

Wild Mushroom and Thyme Soup finished with Fortified Wine  
Roasted Tomato and Basil Soup  
Cream Of Smoked Chicken Soup with Brie  
Sweet Garden Pea Soup  
Cream Of Cauliflower Soup with Chive and Parmesan



## LATE NIGHT SELECTION

*Minimum 30 guests. All late night selections include freshly brewed coffee and tea. To keep the food fresh the buffet is served for a maximum of 90 minutes.*

**WINGS CORNER** | \$ 125 per platter

75 pieces of wings  
Deep fried Chicken Wings in Barbeque Sauce  
or Hot sauce  
Cucumber, Celery and Carrot Sticks  
Sour Cream

**QUESADILLAS NIGHT** | \$12 per person

Chicken Quesadillas  
Add Churros for \$2.00

**ANTIPASTO PLATTER** | \$175

*Serves approximately 50 person*  
Italian Style Meat  
Marinated Artichoke Hearts  
Sun Dried Tomatoes  
Garlic Stuffed Olives  
Sweet Pickles, Pickled Onions

**CHARCUTERIE PLATTER** | \$14.00 per person

Premium Deli Smoked and Cured Meats  
Roast Turkey Breast, Shaved Pastrami,  
Prosciutto, Kielbasa Sausage, Genoa Salami,  
Black Forest Ham and Spiced Capicola.  
Served With Select Mustards and Gherkins

**NACHO BAR** | \$13 per person

Nacho Chips  
Salsa, Sour Cream  
Green Onions, Lettuce, Black Olives,  
Pico De Gallo, Jalapenos  
Refried Beans

Add Chicken or Beef to Nachos for \$2

**TAKE A DIP** | \$11.50 per person

Baked Tri-colour Tortilla Corn Chips  
Roasted Red Pepper Dip  
Guacamole  
Tomato Salsa  
Sour Cream  
Hummus

**FRIED CORNER** | \$ 105 per platter

*Platter serves approximately 50 persons*  
Onion Rings - 50 pcs  
Mozzeralla Sticks - 20 Sticks  
Chicken Wings - 20 Wings  
Sweet Potatoes

**BUILD YOUR OWN**

**POUTINE BAR** | \$13.00 per person  
Crispy Fries, Cheese Curds, Beef Gravy  
Green Onion, Diced Tomatoes,  
Ketchup and Hot Sauce



## HOST AND CASH BAR

**REGULAR BEER** | \$7 per bottle

Budweiser, Bud Light, Coors, Coors Light, Molson Canadian

**PREMIUM BEERS** | \$8 per bottle

Heineken, Corona, Guinness

**STANDARD LIQUOR** (1 oz) | \$7 each

Gordon Gin, Smirnoff Vodka, Captain Morgan Rum, J & B Whisky, Canadian Club Whisky, Crown Royal Whisky

**PREMIUM LIQUOR** (1 oz) | \$9 each

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

**LIQUEURS** (1 oz) | \$8 each

Bailey's Irish Cream, Kahlau, Malibu Rum, Jägermeister Tequila, Sambuca

**NON ALCOHOLIC BEVERAGES** | \$2.50 each

Soft Drinks, Soda, Sparkling Water

**HOUSE WINE BY THE BOTTLE** (750 ml) | \$38 each

### PUNCH

*Each Bowl serves approximately 25 persons.*

**HOUSE PUNCH NON ALCHOLIC** | \$90 per bowl

Seasonal Fresh Fruit, Fruit Juices, 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

**CEASAR** | \$175 per bowl

Vodka, Clamato Juice, Worcestershire Sauce, Tabasco Sauce



## 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.