



CROWNE PLAZA[®]

AN **IHG**[®] HOTEL

VENTURA BEACH

WEDDINGS

VENUES + CATERING

 **CROWNE PLAZA**[®]
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VENTURA BEACH



VENUES

CEREMONY + RECEPTION

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VENTURA BEACH

CEREMONY LOCATION

If it's toes in the sand you want, then look no further than the Crowne Plaza Ventura Beach Hotel, the only hotel located on the beach offering ceremonies in the sand. We have everything you need for a picturesque moment, including white folding chairs, ceremonial arch, standing microphone and speaker.

SEATING FOR UP TO 300

VIEWS OF SURFER'S POINT, THE PIER
& THE CHANNEL ISLANDS

CEREMONY PACKAGE \$2,500

BAY VIEW ROOM

RECEPTION LOCATION

The unique Bayview room is located on the top floor of the hotel and offers beautiful views of Surfer's Point, Anacapa and Santa Cruz Islands.

SEATED DINING FOR 50 GUESTS WITH A
DANCE FLOOR

SEATED DINING FOR 60 GUESTS
WITHOUT A DANCE FLOOR





SAN MIGUEL BALLROOM

RECEPTION LOCATION

This ballroom is easily accessible on the first floor of the hotel, adjacent to our Aqua Beachfront Bar and can be used as one large ballroom or two smaller ballrooms.

SEATED DINING FOR 200 IN ENTIRE
BALLROOM + DANCE FLOOR

SEATED DINING FOR 80 GUESTS IN HALF
BALLROOM WITH A DANCE FLOOR

TOP OF THE HARBOR

RECEPTION LOCATION

A truly majestic space to Ventura County, our Top of the Harbor grand ballroom is located on the top floor of the hotel and offers stunning panoramic views of the Ocean, Pier, Channel Islands and City of Ventura.

SEATED DINING FOR 300 GUESTS WITH A DANCE FLOOR

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CATERING

FOOD + DRINK



CHANNEL ISLANDS PACKAGE

HORS D'OEUVRES

BAKED BRIE EN CROUTE

Brie wheel wrapped in puff pastry, baked to a golden brown, served with french bread

VEGETABLE CRUDITÉS

Assorted seasonal vegetables served with creamy dressing

SALAD

(please select one)

CAESAR SALAD

Fresh romaine, roasted tomatoes, parmesan, herb croutons & caesar dressing

GARDEN SALAD

Mixed baby greens, shredded carrots, cucumbers, tomatoes, croutons & balsamic vinaigrette

ENTRÉES

(please select one)

ENTRÉES SERVED WITH ROLLS/BUTTER, STARCH AND VEGETABLES

FOR DUO OR SPLIT ENTRÉE SELECTIONS, PLEASE ADD \$5 PER GUEST

CHICKEN BREAST SANTA FE

Stuffed with chorizo, roasted corn, monterey jack cheese & cilantro, finished with chipotle cream sauce

COCONUT CRUSTED MAHI MAHI

Served with a pineapple-ginger relish

TRI TIP STEAK

Served with classic red peppercorn sauce

PORTOBELLO MUSHROOM RAVIOLI

Ricotta cheese, topped with tomato-basil sauce & served with a grilled parmesan tomato

COFFEE AND TEAS / CHAMPAGNE TOAST

DINNER SERVICE WINE

COMPLIMENTARY CAKE CUTTING SERVICE, FLOOR LENGTH LINENS, WHITE IVORY OR BLACK WITH CHOICE OF COLOR NAPKIN AND SASH

HOTEL ACCOMMODATIONS

Complimentary one-night stay in a standard ocean view king room provided for the bride & groom

LUNCH \$70 per guest / **DINNER \$85** per guest / **BUFFET \$10** per guest

A 22% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICING



ANACAPA ISLAND PACKAGE

HORS D'OEUVRES

(please select two)

ASSORTED SEASONAL FRUIT DISPLAY

VEGETABLE CRUDITÉS, DOMESTIC
& IMPORTED CHEESE DISPLAY

BEEF WELLINGTON, TERIYAKI CHICKEN SKEWERS,
VEGETABLE SPRING ROLLS

SALAD

(please select one)

CAESAR SALAD

Fresh romaine, roasted tomatoes, parmesan, herb croutons
& caesar dressing

BABY SPINACH SALAD or MEDITERRANEAN SALAD

ENTRÉES

(please select one)

ENTRÉES SERVED WITH ROLLS/BUTTER, STARCH AND VEGETABLES

FOR DUO OR SPLIT ENTRÉE SELECTIONS, PLEASE ADD \$5 PER GUEST

CHICKEN BREAST

Stuffed w/ wild mushrooms finished in a tarragon cream sauce

NEW YORK STRIP

In a demi-glace

HERB CRUSTED SALMON

Baked and finished with fire roasted tomato, artichoke
and basil sauce

VENTURA FARMS VEGETABLE WELLINGTON

GRILLED VEGETARIAN NAPOLEON

COFFEE AND TEAS / CHAMPAGNE TOAST

DINNER SERVICE WINE / 1 HOUR BEER, WINE & COCKTAILS

COMPLIMENTARY CAKE CUTTING SERVICE, FLOOR LENGTH LINENS, WHITE IVORY OR BLACK WITH CHOICE OF COLOR NAPKIN AND SASH

HOTEL ACCOMMODATIONS

Complimentary one-night stay in a executive king jr suite provided for the bride & groom

LUNCH \$90 per guest / **DINNER \$105** per guest / **BUFFET \$10** per guest

A 22% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICING



VENTURA PACKAGE

HORS D'OEUVRES

(please select two)

VEGETABLE CRUDITÉS DISPLAY, DOMESTIC
AND IMPORTED CHEESE DISPLAY

ASSORTED SEASONAL FRUIT DISPLAY

SKEWERED FILET MIGNON TIPS OR CAPRESE SKEWERS

SALAD

(please select one)

CAESAR SALAD

Fresh romaine, roasted tomatoes, parmesan, herb croutons & caesar dressing

BABY SPINACH SALAD or MEDITERRANEAN SALAD

ENTRÉES

(Select 2 no addtl Cost)

ENTRÉES SERVED WITH ROLLS/BUTTER, STARCH AND VEGETABLES

CHICKEN BREAST

Stuffed w/spinach, sun dried tomatoes, ricotta cheese finished with roasted red pepper cream sauce

FREE RANGE CHICKEN BREAST

With orange-ginger sauce

FILET MIGNON

Finished in a maytag bleu cheese & demi-glace

GRILLED SALMON

In a umami miso glaze

VENTURA FARMS VEGETABLE WELLINGTON

GRILLED VEGETARIAN NAPOLEON

COFFEE AND TEAS / CHAMPAGNE TOAST

DINNER SERVICE WINE / 5 HOUR PREMIUM BAR

WEDDING CAKE + CENTERPIECES

COMPLIMENTARY CAKE CUTTING SERVICE, FLOOR LENGTH LINENS, WHITE IVORY OR BLACK WITH CHOICE OF COLOR NAPKIN AND SASH

HOTEL ACCOMMODATIONS

Complimentary two-night stay in an executive king jr suite provided for the bride & groom

LUNCH \$120 per guest / **DINNER \$135** per guest / **BUFFET \$10** per guest

A 22% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICING

INTIMATE PACKAGE

BEACH CEREMONY

White lattice arch

Bridal bouquet, Boutonnière
& Flowers for the arch

Officiant for your ceremony

Theater style seating for your guests

Sound system with speaker
& microphone on a stand

One-night accommodation in one of our executive king jr
suite

RECEPTION

Lunch or Dinner Reception for up to 30 people
in Our Scenic Bay View Room or Our Lanai
& Enjoy the Outdoors

Your choice of color for Napkins, Organza Sashes & Floor
Length Linens

Your choice of Ivory, White, Black or Chocolare Chair Covers

Two Butler Passed Appetizers

SERVED TWO COURSE MEAL:

SALAD & ENTRÉE WITH ACCOMPANIMENTS

CHILDREN MEALS AVAILABLE

CUSTOM MADE WEDDING CAKE

CAKE CUTTING & SERVICE

CUSTOM FLORAL CENTERPIECES

CHAMPAGNE TOAST

DINNER SERVICE WINE

WEDDING CEREMONY AND RECEPTION

For up to 30 guests: \$6,000

INTIMATE PACKAGE

HORS D'OEUVRES

(please select two)

ASSORTED FRESH SLICED SEASONAL FRUIT DISPLAY

ASSORTED FRESH SEASONAL VEGETABLE CRUDITÉS

DOMESTIC & IMPORTED CHEESE DISPLAY

TERIYAKI MARINATED CHICKEN SKEWERS

BEEF WELLINGTON

VEGETABLE SPRING ROLL

SALAD

(please select one)

CAESAR SALAD

Fresh romaine, parmesan, roasted tomatoes, herb croutons & caesar dressing

FRESH BABY SPINACH SALAD

Local strawberries, candied pecans, shaved onions, goat cheese & strawberry vinaigrette

MEDITERRANEAN SALAD

Crisp romaine, diced cucumbers, olives, red onions, tomatoes, artichoke hearts, feta cheese & Ventura Limoncello vinaigrette

ENTRÉES

(please select one)

CHICKEN BREAST

Stuffed with a blend of wild mushrooms finished with a tarragon cream sauce

FREE-RANGE CHICKEN BREAST

Finished with orange-ginger sauce

HERB CRUSTED SALMON

Baked & finished with fire-roasted tomato, artichoke & basil sauce

BLACK PEPPER SEARED FILET MIGNON

Finished with a port reduction

VENTURA FARMS ROASTED VEGETABLE WELLINGTON

With tomato-basil cream sauce

GRILLED VEGETARIAN NAPOLEON

With portobello mushrooms & layers of grilled vegetables on a risotto cake finished with balsamic syrup

COFFEE AND TEAS

ALL ENTRÉES INCLUDE CHEF'S CHOICE OF ACCOMPANIMENT, FRESH ROLLS & BUTTER

A 22% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICING

SUNSET PLATED DINNER

SALAD (please select one)

CAESAR SALAD

Fresh romaine, roasted tomatoes, parmesan, herb croutons & caesar dressing

GARDEN SALAD

Mixed baby greens, shredded carrots, cucumbers, tomatoes, croutons & balsamic vinaigrette

ENTRÉES (please select one)

FOR DUO OR SPLIT ENTRÉE SELECTIONS, PLEASE ADD \$5 PER GUEST

NY STRIP

LEMON PEPPER TILAPIA

FREE-RANGE CHICKEN BREAST

With mushroom demi-glace

PORTOBELLO RAVIOLI

ALL ENTRÉES INCLUDE ONE GLASS OF HOUSE WINE PER GUEST

REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA

CHEF'S CHOICE DESSERT

House select sparkling wine & sparkling apple cider for celebration toast

COST: \$45 per guest

SURFSIDE BUFFET

HAWAIIAN STYLE TERIYAKI CHICKEN

KAHLUA SHREDDED PORK

BEEF KABOBS

TROPICAL FRUIT SALAD

SEASONAL VEGETABLES

JASMINE RICE

HAWAIIAN ROLLS

COCONUT CAKE & PINEAPPLE UPSIDE DOWN CAKE

ALL ENTRÉES INCLUDE ONE MAI TAI COCKTAIL PER GUEST

REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA

COST: \$55 per guest

BEACH FIESTA BUFFET

CHIPS & SALSA,

HEARTS OF ROMAINE WITH CHIPOTLE RANCH DRESSING

BEEF & CHICKEN FAJITAS WITH PEPPERS & ONIONS

FRESH CILANTRO, ROASTED TOMATO SALSA & GUACAMOLE

WARM FLOUR TORTILLAS

SPANISH RICE & REFRIED BEANS

TRES LECHES CAKE & CHURROS WITH CHOCOLATE SAUCE

ALL ENTRÉES INCLUDE ONE MARGARITA PER GUEST

REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA

COST: \$55 per guest

WEDDING BRUNCH

50 GUEST MINIMUM OR \$150 LABOR FEE
(90 MINUTES OF SERVICE)

CHILLED FRESH FRUIT JUICES

SMOKED SALMON

Assorted bagels, cream cheese, sliced tomatoes & capers

FRESH FRUIT DISPLAY

Partisan cut melons artistically displayed

ARTISAN CHEESE DISPLAY

Palette of international & domestic cheese

FRESHLY BAKED MUFFINS, CROISSANTS & MINIATURE PASTRIES

Served with butter & fruit preserve

SPINACH SALAD

Baby spinach tossed with gorgonzola cheese & candied walnuts, served with strawberry vinaigrette

BRIOCHE CINNAMON FRENCH TOAST

Brioche french toast, served with sambuca berry sauce

SMOKED BACON & SPICY CHICKEN SAUSAGE

TRADITIONAL EGGS BENEDICT

English muffin topped with canadian bacon & poached eggs, finished with hollandaise sauce

GRILLED CITRUS LIME CHICKEN

Aromatic fresh thyme & lime infused grilled chicken breast

OVEN ROASTED RED POTATOES

With fresh rosemary & garlic

VEGETARIAN TUREEN

Fresh vegetables layered with mozzarella cheese & tomato basil sauce

CHOCOLATE DIPPED STRAWBERRIES & MINIATURE DESSERTS

A tempting display of chocolate covered strawberries & an assortment of mini pastries

SPECIALTY COFFEE STATION

Regular coffee, decaffeinated coffee, hot tea & iced tea with fresh whipped cream, cinnamon sticks, chocolate shavings & candied citrus peel

MIMOSAS & BLOODY MARYS

COST: \$55 per guest

A 22% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICING





PREMIUM BRANDS

PINNACLE VODKA
BEEFEATER GIN
CRUZAN RUM
CANADIAN CLUB WHISKEY
CHRISTIAN BROTHERS BRANDY
JOHNNY WALKER RED
EL CHARO 100% BLUE AGAVE TEQUILA
JIM BEAM

TOP SHELF BRANDS

ABSOLUT VODKA
TANQUERAY GIN
BACARDI SILVER RUM
CORRALEJO SILVER TEQUILA
HENNESSY VS
DEWARS WHITE LABEL
JACK DANIELS
CAPTAIN MORGAN

LUXURY BRANDS

GREY GOOSE
BACARDI SUPERIOR RUM
BOMBAY SAPPHIRE
KNOB CREEK
PATRON SILVER
HENNESSY VSOP
JOHNNY WALKER BLACK
CROWN ROYAL



BAR PRICING

	HOST	CASH
PREMIUM LIQUOR	\$9	\$10
TOP SHELF LIQUOR	\$10	\$11
LUXURY LIQUOR	\$11	\$12
CORDIALS & LIQUORS	\$10	\$11
DOMESTIC BEER	\$6	\$7
IMPORTED BEER	\$7	\$8
HOUSE WINE	\$8	\$9
SOFT DRINKS, BOTTLED WATER, JUICES	\$3	\$4

HOSTED PACKAGE BAR

Prices are per guest. All bar packages include domestic & imported beer, house wine & assorted soft drinks. Package bar hours must be consecutive. Guests 20 and under will be charged half price.

DURATION	BEER & WINE	PREMIUM	TOP SHELF	LUXURY
TWO HOURS	\$20	\$28	\$32	\$44
THREE HOURS	\$29	\$37	\$43	\$61
FOUR HOURS	\$38	\$46	\$54	\$78
FIVE HOURS	\$47	\$55	\$65	\$95

*EACH ADDITIONAL HOUR IS AN ADDITIONAL \$8 PER GUEST

CRAFT, DOMESTIC & IMPORTED BEER PREMIUM WINE LIST AVAILABLE UPON REQUEST

PREFERRED VENDORS

BAKERY

A GIFT OF TASTE (805) 535-4414

SIBLINGS (805) 654-0999

FLORAL DESIGN

THREE SISTERS EVENTS (831) 214-8504

PASSION FLOWERS (805) 641-1076

MUSIC & ENTERTAINMENT

BOUQUET SOUND (805) 617-3076

BRUCE BARRIOS PRODUCTIONS (805) 658-7565

COASTAL EVENTS (805) 218-9075

COVER 2 COVER (LIVE MUSIC) (805) 492-8150

DJ SOTA ENTERTAINMENT (831) 818-5408

IN THE MIX (805) 659-4235

OFFICIANT

REVEREND KEN CRAFT (805) 279-3055

DR. KIMBER LEE WILKES (818) 889-8706

CELEBRANT KRISTIN NEESE (805) 660-7664

MAKE IT OFFICIAL (661) 313-1224

PHOTOGRAPHER

JOEY CARMAN PHOTOGRAPHY (818) 268-8758

JOHN B. MUELLER PHOTOGRAPHY (818) 625-9584

ELIZABETH VICTORIA (805) 410-0721

CASSIA KARIN PHOTOGRAPHY (661) 860-7778

HAIR AND MAKEUP

FAIRYTALE HAIR AND MAKEUP (877) 324-7977

ARCHITEXTURE SALON (805) 641-3900

ALEJANDRO SALON (805) 652-2299

FREDDIE B. SALON (805) 628-3535

PREFERRED VENDORS

TRANSPORTATION

JUMP ON THE SCHOOL BUS	(805) 331-2301
PERFORMANCE LIMO	(805) 499-5666
ROADRUNNER SHUTTLE & LIMOUSINE SERVICE	(805) 389-8196

PARTY RENTALS

AFFORDABLE LINEN	(805) 658-7689
VENTURA PARTY RENTALS	(805) 644-4496
AMIGO PARTY RENTAL	(805) 653-6518

DAY OF COORDINATION

ALL OCCASIONS EVENT PLANNING	(805) 407-6011
ELEGANT EVENTS BY ANDI	(805) 217-8414
ONE SWEET DAY EVENTS	(805) 419-5372
THREE SISTERS EVENTS	(831) 214-8504



GUARANTEES

The expected number of guests must be communicated to the Crowne Plaza Ventura Beach Hotel seven days prior to the banquet function. This number will be considered a guarantee and is not subject to reduction. If we do not receive a guarantee outside of this time frame, the number of guests expected on the catering contract will be considered a guarantee and charges will be assessed accordingly. The hotel will not be responsible for identical service or a room set to more than 3% over your guarantee. If offering a plated meal option, the client is responsible for providing place cards for each guest in attendance, indicating the meal selection.

SERVICE CHARGE & SALES TAX

A 22% service charge and applicable sales tax will be added to all pricing. This service charge is not negotiable and is taxable based on California State Law. Subject to change.

DECORATION & DAMAGES

It is our pleasure to consult with you on your decorative preferences. Decorations, signage or displays brought into the hotel by the guest must be approved prior to arrival by your catering representative. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tacks, tape or any other substance that may leave permanent damage. The hotel does not permit confetti. The host of the function is held responsible for personal property or equipment brought into the function area. Any damage to the hotel will be charged to the master account. The Crowne Plaza Ventura Beach Hotel shall not assume responsibility for damage or loss of any merchandise or articles brought into the property or for any item(s) left unattended.

HOTEL ACCOMMODATIONS

Discounted room rates are available through our Sales Department. You must hold at least ten sleeping rooms to qualify for special rates. For more information, please contact the Sales Department at (805) 652-5108.

EVENT TIMES

Daytime events: 11am - 4pm. Evening events: 6pm - 11pm. Ceremonies may begin one hour prior to reception start time.

WEDDING PROFESSIONALS

The Crowne Plaza is pleased to offer a professional catering manager to assist with all your hotel and food and beverage needs. We require you provide a professional, pre-approved wedding coordinator to assist with all rehearsals, wedding ceremonies, as well the set-up & tear down of personal items at your reception. For more information on services provided by the hotel, please speak directly with your catering representative.

FOOD & BEVERAGE SERVICE

The Crowne Plaza Ventura Beach Hotel is the only licensee authorized to sell, serve or distribute any food & beverage on property. No food or beverage of any kind will be permitted to be brought into the hotel by any guest. Any remaining food from an event may not be re-served. In the event a group is permitted to bring its own wine in advance, a corkage fee of \$20 per 750ml bottle will be assessed. The hotel reserves the right to discontinue service of alcoholic beverages at any time. The hotel will provide one bartender per 150 guests for cash bars. A \$150 bar set-up fee will be applied for all events. The hotel has the right to waive this fee based on bar revenue. The hotel will provide one bartender per 75 guests for hosted bars with a minimum four hour purchase. Our food and beverage team is happy to accommodate special dietary needs, as well as invent creative menu selections to meet the needs and suit the preferences of your guests. The Crowne Plaza Ventura Beach Hotel offers children's menus for guests aged 10 and under, as well as meal options for your preferred vendors.

CONTRACT AGREEMENT

Social bookings more than 90 days out require approval from the Director of Sales and could take up to one week for authorization. Once a preferred date has been selected & approved, the Crowne Plaza Ventura Beach Hotel will issue a catering contract. An initial non-refundable deposit is due along with your signed catering agreement in order to secure event space, with full payment due seven days prior to the event. If full payment is not received by the final deadline, the hotel reserves the right to cancel the banquet function. The Crowne Plaza Ventura Beach requires a credit card on file for all events.



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