# Wedding Events are our Specialty.





### Wedding events include:

- Complimentary Table Linens & Napkins (based on availability).
- Complimentary Cylinder Vases as your center-pieces
- Complimentary cake cutting service (we will cut and serve your cake to your guests and re-box the top tier for your wedding cake your 1st anniversary).
- Complimentary available self-parking for your guests
- Complimentary King Room with a special delivery of Chocolate dipped Strawberries and split of Champagne (or sparkling cider) with flutes for the Bride and Groom with a minimum net food purchase of \$3000 or more.
- Discounted group guest room rate for your guests
- Professional and experienced servers in formal wear.
- Flexibility whether you need a custom designed menu by our Chef, use of our space for your ceremony, rehearsal dinner or after wedding breakfast or brunch, our certified Event Planner will help you every step of the way!







### Receptions

Receptions are purchased by the hour and all foods will be continuously refilled.



#### **TRADITIONAL**

Imported and Domestic Cheese Display with Assorted Gourmet Crackers

Vegetable Crudités with Peppercorn Parmesan Dip

Fresh Diced Fruit Display with Berries

Swedish Style Meatballs, Chicken Tenders with Honey Mustard Sauce

Snack Mix, Chips and Dip,

Punch Station, Coffee Service

(Minimum 25 Guests)

One Hour Service \$24.00 per person

Two Hour Service \$29.00 per person

#### THE SUMMIT HILL

Imported and Domestic Cheese Display with Assorted Gourmet Crackers

Vegetable Crudités with Peppercorn Parmesan Dip

Fresh Diced Fruit Display with Berries

Coconut Fried Shrimp with Sweet Chili Sauce

Pork and Vegetable Egg Rolls with Chinese Mustard

Swedish Style Meatballs, Chicken Tenders with Honey Mustard Sauce

Chips and Dip, Roasted Peanuts,

Punch Station, Coffee Service

(Minimum 50 Guests)

One Hour Service \$31.00 per person

Two Hour Service \$36.00 per person

#### THE PRESIDENTIAL

Imported and Domestic Cheese Display with Assorted Gourmet Crackers

Vegetable Crudités with Peppercorn Parmesan Dip

Fresh Diced Fruit Display with Berries

Fresh Chilled Jumbo Shrimp with Lemon and Cocktail Sauce
(Shrimp: 3 per guest one hour, 5 per guest two hours)

Spanakopita

Southwest Chicken Spring Roll with Salsa

Cajun Battered Fried Shrimp

Deluxe Mixed Nuts

Tri-Colored Tortilla Chips with Warm Artichoke and Spinach Dip

Punch Station, Coffee Service
(Minimum 75 guests)

One Hour Service \$38.00 per person

Two Hour Service \$43.00 per person



### Wedding Dinner Buffets

#### Dinner Buffet includes

Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea with Lemon. (Minimum 50 guests)

#### THE EPICUREAN BUFFET

Mixed Field Greens with Assorted Toppings and Dressings Classic Caesar Salad

Honey and Lemon Drizzled Fruit Salad, Italian Pasta Salad Roast Strip Loin of Beef with Madeira Demi-Glace Sautéed Mushrooms and Caramelized Onions Grilled Chicken Breast Putanesca

Tennessee Grilled Salmon with Honey Glaze
Fresh Seasonal Medley of Vegetables, Glazed Baby Carrots, Oven Roasted
New Potatoes, Wild Rice Pilaf
Premier Selection of Cakes and Pies
\$46.00 per person

#### **OLD CITY BUFFET**

Mixed Field Greens with Assorted Toppings and Dressings
Southern Broccoli Salad and Macaroni Salad
Roast Round of Beef, Woodland Mushroom Sauce
Herb Grilled Chicken Breast, Grain Mustard Sauce,
Green Bean Amandine, Roasted Garlic Mashed Potatoes
and Assorted Cakes and Pies
\$40.00 per person





### Dinner Entrée Selections

#### Dinner Entrées include:

Choice of Garden Salad or Classic Caesar Salad, Chef's Choice Fresh Vegetable and Starch (unless specified), Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon and Your Choice of Dessert

TENNESSEE GRILLED SALMON
Brushed with a Marinade of Jack Daniels, Brown Sugar and
Honey
\$39.00 per person

ROASTED PORK LOIN
Sliced and served on a Cornbread Dressing with Cranberry
Cider Gravy
\$34.00 per person

CHICKEN ORLEANS
Sautéed Breast of Chicken topped with a Creole Ragout of
Shrimp, Andouille Sausage and Tomatoes
\$36.00 per person

TUSCAN CHICKEN

Grilled Breast of Chicken in a Sauce of Fresh Herbs, Sun
Dried Tomatoes and Olives on a

Nest of Angel Hair Pasta

\$32.50 per person

HERB ROASTED COD

On a Bed of Sautéed Spinach and Mushrooms with a Light

Anisette Cream

\$36.00 per person

FILET MIGNON
Ruby Port Reduction scented
with Roasted Garlic and
Porcini Demi-Glaze
6 Ounce \$42.00 per person 8 Ounce \$56.00 per person

PORTOBELLA MUSHROOM STREUDEL
Braised Portabella Mushrooms, Roasted Zucchini, Feta
Cheese and Cous Cous wrapped in Flaky Pastry and
Tomato Coulis
\$26.00 per person

ROAST PRIME RIB OF BEEF AU JUS 10 Ounce Cut served with Au Jus and Horseradish Cream \$40.00 per person

> ROAST SIRLOIN OF BEEF Madeira Demi-Glace \$35.00 per person

#### **DUAL DINNER ENTREES**

PETITE FILET MIGNON AND GARLIC ROASTED SHRIMP Green
Peppercorn Demi-Glace
\$48.00 per person

SLICED TENDERLOIN OF BEEF AND SEARED SALMON FILET
Cabernet-Mushroom Sauce
\$46.00 per person

LEMON GRILLED CHICKEN AND ROASTED HERB COD Sweet Chili-Mango Salsa \$40.00 per person

ROAST BEEF SIRLOIN AND DIJON CHICKEN BREAST Forest Mushrooms and Roasted Shallot Ragout and Grain Mustard Cream \$41.00 per person

PETITE SIRLOIN AND CRAB CAKE REMOULADE

Port Wine Reduction and Roasted Red Pepper Remoulade
\$43.00 per person

GRLILED MEDALLION OF PORK AND BOURBON GLAZED
CHICKEN
Brown Sugar Glaze and Simmered Peach Ragout
\$38.00 per person



## Hors d'oeuvres and Displays

Hot Hors d'oeuvres		Dry Snacks			
Prices based per 50 pieces		Mixed Nuts/lb		\$36.00	
		Dry Roasted Peanuts/	lb.	\$20.00	
Crab Filled Jumbo Mushrooms	\$195.00	A Company of the Comp		\$16.00	
Coconut Breaded Shrimp, with Sweet Chili Sauce	\$135.00	· · · · · · · · · · · · · · · · · · ·		\$16.00	
BBQ Spiced Shrimp	\$195.00	Roasted Tomato Salsa /quart \$20.00 Warm Artichoke Spinach Dip/half gallon \$60.00			
Petite Crab Cake Rémoulade	\$225.00	Warm Green Chili Queso Dip/half gallon \$60.00			
Breaded Chicken Tenderloin, Honey Mustard	\$130.00	French Onion or Ranch Dip/quart \$21.00			
Spicy Chicken Drummettes, Bleu Cheese Sauce	\$150.00				
Chicken Pot Sticker, Thai Chili Sauce	\$125.00	Displays			
Barbecue Baby Back Ribs	\$150.00	IMPORTED AND DOMESTIC CHEESE DISPLAY With Fresh Fruit Garnish and Assorted Gourmet Crackers			
Pork Egg Roll, with Sweet & Sour Sauce	\$150.00				
Breaded Mozzarella Batonnets	\$120.00	25 servings \$125.00	50 servings \$240.00	100 servings \$475.00	
Vegetable Spring Roll with Sweet & Sour Sauce	\$120.00	Ş12J.00	<i>\$240.00</i>	Ş47 <i>3.</i> 00	
Swedish or Barbecue Meatballs	\$100.00				
Beef and Mushroom Brochette	\$175.00	POACHED AND SMOKED SALMON DISPLAY Served with Traditional Accompaniments of Red Onion, Hard Boiled Egg, Capers, Crème Fraîche and an Assortment of Gourmet Crackers Approximately 50 servings \$295.00			
Mesquite Chicken Quesadilla Roll	\$160.00				
Asparagus and Asiago Cheese in Phyllo	\$165.00				
Breaded Cheese Ravioli	\$100.00				
Artichoke and Spinach Stuffed Mushrooms	\$120.00				
Greek Spanakopita	\$130.00	FRESH VEGETABLE CRUDITÉS			
		Si 25 servings	erved with Ranch D 50 servings	)ıp 100 servings	
Cold Hors d'oeuvres		\$50.00	\$100.00	\$200.00	
Prices based per 50 pieces		,	•	•	
Mozzarella, Tomato, and Olive Kebabs	\$125.00	FRESH SEASONAL FRUITS AND BERRIES With Maple Yogurt Dip			
Assorted Petite Sandwiches with Roast Beef,					
Smoked Turkey and Cured Ham	\$195.00	25 servings	50 servings	100 servings	
Southern Deviled Eggs	\$125.00	\$95.00	\$175.00	\$325.00	
Chicken Salad Phyllo Cups	\$120.00	ANTIPASTO DISPLAY			
Handmade California Nori Rolls	\$195.00	Imported Olives, Marinated Vegetables, Cured Deli Meats and Cheeses served with Crusty Bread, Assorted Gourmet Crackers and Grain Mustard			
Deviled Shrimp in a Phyllo Cup	\$130.00				
Strawberry Half with Brie	\$120.00				
	•	25 servings \$195.00	50 servings \$275.00	100 servings \$525.00	
Iced Jumbo Shrimp with Cocktail Sauce	\$175.00	\$195.00 \$275.00 BAKED BRIE EN CROÛTE			
		Glazed with Raspberry Preserves and Caramelized Apples, wrapped in Puff Pastry and served with sliced Baguettes and Fresh Grapes Approximately 50 servings \$200.00			

HANDMADE SUSHI DISPLAY

California Nori Rolls displayed with Fresh Vegetable Garnishes and Appropriate Condiments

 25 servings
 50 servings
 100 servings

 \$125.00
 \$195.00
 \$380.00

We also have theme and carvery stations-

Consult with your Wedding Planner.



401 W. Summit Hill Drive Knoxville, TN 37902 P 865-522-2600 F865-523-7200 crowneknox.com

All pricing subject to 20% service charge and applicable sales tax.

### Beverages

#### **HOST AND CASH BARS**

#### Call Brands

Host Bar 8.25/drink Cash Bar 8.75/drink
Smirnoff, Beefeater, Bacardi Light, Jose Cuervo Gold, Jim Beam, Seagrams 7, Dewars, Captain Morgan

#### Premium Brands

Host Bar 9.25/drink Cash Bar 9.75/drink
Absolute, Tanqueray, Bacardi Select, Cuervo 1800, Jack Daniels, Crown Royal, J&B

#### **Domestic Beer**

Host Bar 4.50/drink Cash Bar 4.75/drink

#### Imported/Premium Beer

Host Bar 5.00/drink Cash Bar 5.75/drink

#### Wine

Host Bar 7.25/glass Cash Bar 7.75/glass

#### Soft Drinks, Juice, and Bottled Water

Host Bar 2.50/drink Cash Bar 2.75/drink

Bartenders are provided at a charge of \$60.00 each for a period of up to four hours.

The bartender fee will be waived for each bar that exceeds \$400.00 in sales.

We recommend one bartender for every 75 guests for host bars and one bartender for every 100 guests for cash bars.

#### Champagne Toast

Champagne Toast or Sparkling Cider Toast \$5.00 per person

#### Additional Beverages

Fruit or Champagne Punch \$55.00/gallon Coffee \$48.00/gallon

#### Keg beer

Domestic \$350.00

Import/Premium: Please ask for a quote



Please consult your Wedding Planner for a complete wine menu.

The Crowne Plaza, as a liquor licensee is the only authority licensed to sell and/or serve liquor for consumption on the premises.



### General Information

#### Terms and Conditions

Final selection of menus must be made no less than 21 day prior to commencement of the function.

A minimum of 12 people is required for a planned banquet meal.

With served dinners, you may select up to two entrée selections for your guests however you will be charged for the higher priced menu for all dinners. A guarantee number of each entrée selection is required three business days prior and place cards designating the individual's entrée choice are required at the table settings to insure all guests are serviced properly. Quoted prices shall not be binding upon the hotel after 90 days from the date of agreement unless stated otherwise in writing.

The patrons and guests agree not to bring any food or beverage of any kind into the hotel (with the exception of your wedding cake).

#### **GUARANTEES**

We need your assistance in making your banquet a success. To assure proper service and meal preparation, please specify the exact number to be in attendance, 3 business days in advance.

For Saturday, Sunday and Monday functions, guarantees are due the Wednesday prior to the function. The number given to the hotel will be considered a guarantee, not subject to reduction. If a guarantee is not received by 4:00 p.m., the previously estimated attendance figure will be considered the guarantee. The hotel will set for 2% over the guaranteed number.

NOTE: Appropriate sales tax and 20% gratuity will be added to all food and beverage functions.

#### **CANCELLATION POLICY**

Cancellation of a function agreement requires written notification to the hotel by the date specified on the function agreement, or the cancellation fee will apply.

#### **CREDIT INFORMATION**

A credit card held on file is required to confirm arrangements for functions at the time of signing the contract. The balance should be paid incrementally in accordance with the advance deposit schedule. Payment in full must be made thirty days prior to the day of function.



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