



Weddings by Crowne Plaza White Plains
Silver Package

Amenities included in your Wedding Package:

A Bridal Suite

Honeymoon on us, up to \$1,250 (Book before December 31, 2011)

Personal Maitre D' Service throughout your Special Day

On-site Ceremony if desired

Separate Cocktail Hour on our Pool Patio

Champagne Toast

Five Hour Wine, Beer and Soda Bar

Customized Wedding Cake

Choice of Linen and Napkin Colors to Compliment the Decor

Printed Menus


Directional Maps

Complimentary Self Parking

Crowne Plaza Hotels & Resorts

The Place to Meet





Hors D'Oeuvres
(select six)

Parmesan Artichoke Hearts
Bacon Wrapped Casino Shrimp
Mini Beef Wellington
Mini Chicken Wellington
Brie en Croute with Spicy Walnuts
Coconut Chicken
Sesame Chicken
Peking Duck Springroll
Vegetable Springroll
Artichoke Filo Triangle
Spinach and Goat Cheese Flatbread
Mini Shepherds Pie
Chicken Marsala Pot Pie

Tandoori Chicken Satay
Coconut Shrimp
Malasian Beef Satay
*Grape Tomato, House Made Mozzarella,
and Basil Skewers*
*Rare Roast Tenderloin of Beef with Horseradish Cream
on a Focaccia Crouton*
Curried Chicken Tartlet
Wasabi Tuna on a Wonton Crisp
Antipasto Skewers -
*Artichoke Hearts, Sundried Tomatoes,
Fresh Mozzarella and Black Olives on a Skewer*
Bleu Cheese and Fig Lollipops
Potato Pancakes with Smoked Salmon and Sour Cream

Cold Displays
(select one)

Raw Vegetable Crudite

*Celery, Carrots, Broccoli, Fennel, Cucumber, Bell Peppers,
Cherry Tomatoes, Blue Cheese, Ranch or Cascabel Chili Dip*

Assorted Cheese and Fruit

*A selection of International Cheeses and Cheeses from the Hudson
Valley with a Variety of Seasonal Fresh and Dried Fruit*

Meze Display

Hummus, Baba Gannouj, Tabbouli, Assorted Olives, Feta Cheese, Tzatziki, Pita Chips and Grilled Naan Bread





Hot Selections
(select one)

Asian Noodle Station

*Traditional Pad Thai with Chicken, Rice Noodles,
Shredded Carrot, Bean Sprouts, Scallion,
Tofu and Crushed Peanuts
Vegetable Lo Mein with Bell Peppers, Snow Peas,
Bean Sprouts, Shiitake Mushrooms and Scallions*

South American Station

*Cochinita Pibil – Marinated Loin of Pork with Sour Orange,
Garlic, Annatto and Oregano Wrapped in a Banana Leave
and Slow Roasted Pollo Mole – Sauteed Breast of Chicken
Simmered in a Sauce of Chilies, Onions, Spices,
Tomatoes and Bitter Chocolate
Spanish Rice – with Tomatoes, Onions and Bell Peppers*

Mashed Potato Bar

*and Idaho Potatoes with Cheddar Cheese, Broccoli,
Scallions, Bacon Bits and Sour Cream*

Salads
(select one)

Traditional Caesar Salad –

*Romaine Lettuce Tossed in a Creamy Caesar Dressing
with Garlic Croutons and Parmesan Cheese*

Gourmet Mixed Field Green Salad


with Julienne Grilled Vegetables and Cherry Tomatoes


Hudson Valley Salad –

*Baby Arugula, Shaved Fennel, Caramelized Walnuts and
Apple Slices with Parmesan Peppercorn Dressing*

Crowne Mixed Field Greens

*Garnished with Gorgonzola, Dried Cranberries
and Candied Pecans, Blended White Wine Vinaigrette*





Entrees
(select two for your guests selection)

All entrees are served with choice of potato or rice and seasonal vegetables

Sautéed Boneless Breast of Chicken
with Tomatoes, Fennel, Leeks and Fresh Herbs

Crispy Skin Chicken
with Madiera, Chanterelle Mushrooms and Garlic Chives

Pan Seared Salmon
with Roasted Pineapple and Green Pasilla Chilies


Porcini Dusted Sirloin Steak
with Wild Mushrooms and House Made Steak Sauce

Sautéed Fillet of Sole
with Shrimp, Broccoli and Shallots in a Lemon-Herb Butter

Pan Seared Chicken
with Artichoke Bottoms, Canadian Bacon and Eggplant in a White Wine Chicken Veloute

Wedding Cake





Silver Package - Wine, Beer and Soda Bar

Domestic & Imported Beer

Wine & Red Stone Cellars Wines

Assorted Soft Drinks

Saratoga Sparkling Water

