



*Weddings by Crowne Plaza White Plains
Gold Package*

Amenities included in your Wedding Package:

A Bridal Suite

One Additional Overnight Accommodation

Honeymoon on us, up to \$1,250 (Book before December 31, 2012)

Special Discounted Room Rate Reserved for Out-of-town Guests

Personal Maitre D' Service throughout your Special Day

On-site Ceremony if desired

Separate Cocktail Hour on our Pool Patio

Champagne Toast

Five Hour Premium Open 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

66 Hale Avenue • White Plains, NY 10601

Hors D'Ouvres
(select six)

Bacon Wrapped Casino Shrimp

Coconut Shrimp

Parmesian Artichoke Hearts

Malasian Beef Satay

Mini Chicken Wellington

*Grape Tomato, House Made Mozzarella,
and Basil Skewers*

Sesame Chicken

Mini Beef Wellington

*Rare Roast Tenderloin of Beef with Horseradish Cream
on a Focaccia Crouton*

Mini Crab Cakes with Red Pepper Mayonaise

Curried Chicken Tartlet

Brie en Croute with Spicy Walnuts

Wasabi Tuna on a Wonton Crisp

Coconut Chicken

Antipasto Skewers -

Mini Shepherds Pie

Artichoke Hearts, Sundried Tomatoes,

Chicken Marsala Pot Pie

Fresh Mozzarella and Black Olives on a Skewer

Tandoori Chicken Satay

Bleu Cheese and Fig Lolipops

Peking Duck Springroll

Potato Pancakes with Smoked Salmon

Artichoke Filo Triangle

and Sour Cream

Spinach and Goat Cheese Flatbread

Crabmeat Salad in a Belgian Endive Cup

Chicken Dijon in Puff Pastry

Hummus on a Pita Crisp



*Cold Displays
(select two)*

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*

Antipasto Display

*An Array of Cured Meats, House Made Mozzarella Cheese,
Provolone, Roasted Peppers, Olives, Grilled Tuna,
Artichoke Hearts, Pepperoncini, Grilled Vegetables, Grissini,
Garlic Parmesan Crostini and Soft Breadsticks*

*Hot Selections
(select two)*

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
Leaf and Slow Roasted*

*Pollo Mole – Sautéed 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

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

American Carving Station

*Smoked Loin of Pork with an Apple-Ginger Glaze
Roast Turkey with a Natural Herb Gravy
and Fresh Orange-Cranberry Relish
Roast Sirloin of Beef with a Wild Mushroom
and Grain Mustard Demi Glace*

*Whole Slow Roast Baby Pig with a Sweet-Soy Glaze
Served with an Assortment of Freshly Baked Rolls*





Appetizers
(select one)

Seared Rare Tuna
with Frisee, Pickled Red Onions
and Lemon-Garlic Vinaigrette

Chilled Poached Salmon
with Sesame Cucumber Salad Tri-color Vegetable Terrine
with a Chive and Avocado Emulsion

Roasted Beets
with Goat Cheese over baby Arugula

Shrimp Scampi Ravioli
with Broccoli Rabe and Lemon Cream

*Fresh Mozzarella, Tomato
and Eggplant Tower*
Drizzled with Basil Oil and Confetti of Peppers

Wild Mushroom Bisque
with White Truffle Croutons

Fresh Herbed Risotto
with Cured Lemon and Seared Shrimp

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)

Crispy Skin Chicken

*with Madiera, Chanterelle Mushrooms and Garlic Chives –
Yukon Gold Mashed Potatoes, Green Beans and Julienne Carrots*

Oven Roast Halibut

*with Sticky and Spicy Plum Glaze – Jasmine Rice,
Asparagus and Red Peppers*

Pan Seared Salmon

*with Roasted Pineapple and Green Pasilla Chilies –
Rice Pilaf and Sautéed Mixed Vegetables*

Pan Seared Chicken

*with Artichoke Bottoms, Canadian Bacon and Eggplant
in a White Wine Chicken Veloute – Saffron Cous Cous*

Pan Seared Tenderloin of Beef

*with a Pommery Mustard and Fresh Herb Crust,
Deglazed with Jameson's Irish Whiskey –
Roasted Yukon Gold Potatoes, Sugar Snap Peas and Baby Carrots*

Grilled Sirloin Steak

*with Purple Potatoes, Asparagus, Leeks and Tomato
with Cabernet Sauvignon Butter*

Pan Seared Sea Bass

*with Fennel and Chanterelle Mushrooms in a Lobster Sauce
Steamed Red Bliss Potatoes with Herbs, Asparagus, Julienne Yellow Squash and Carrots*

Duel Plates

Petite Filet Mignon and Boneless Chicken Breast


*with Porcini Cream Sauce, Potato Torta,
Asparagus and Roma Tomato Provencal*

Boneless Chicken Breast and Fillet of Salmon

*with Mango Chutney, Basmati Rice,
Butternut Squash and Green Beans with Basil*

Petite Filet Mignon and Salmon

*with a Lemon, Garlic and Herb Pesto
Sautéed Fingerling Potatoes, Braised Fennel and Carrots*





Dessert Selection

Individual Tiramisu -

European Tiramisu with Mascarpone Cheese, Coffee Liqueur and Rum

Mango Mousse Cake -

The exotic flavor of mangoes from India and the beautiful color of our mango mousse

Forest Berry Tart -

A medley of European wild berries floating on a cream filling in an all-butter shortbread crust

Marquis au Chocolate -

Bittersweet chocolate mousse with a Chocolate Ganache Topping


Chocolate Flower Cup with Haagen Dazs Ice Cream

(chocolate, Vanilla, Strawberry, Butter Pecan or Dulce de Leche)

Wedding Cake

Regular and Decaf Coffee, Iced Tea and Assorted Hot Teas





Gold Package - Premium Bar

Absolut/Smirnoff

Dewar's/JW Red

Beefeaters/Bombay

Seagrams 7

Bacardi Silver

Cuervo Gold

Jack Daniels

Domestic & Imported Beer

White & Red Stone Cellars Wines

Assorted Soft Drinks

Saratoga Sparkling Water





Cocktail Hour Optional Enhancements

Customized Ice Sculpture

Starting at \$550.00 each

American Carving Station

Herbed Crusted New Zealand Rack of Lamb,

Served with Brush Sauces

Smoked Pork Loin with and Apple-Ginger Glaze

Roasted Turkey with Natural Herb Gravy

and Fresh Orange-Cranberry Relish

Roast Sirloin of Beef with a Wild mushroom

and grain Mustard Demi Glace

Whole Slow Roast baby Pig with a Sweet-Soy Glaze

\$9.00 per person per Item

Mediterranean Station

Paella, Saffron Rice, chorizo, Chicken, Shrimp,

Clams, Mussels and Sweet Peas

Gazpacho Shooters

Red and Yellow Tomato with Cucumber

\$9.00 per person

Martini Potato Bar

Yukon Gold Mashed Potatoes, Sautéed mushrooms,
Caramelized Onion, Bacon, Blue Cheese, Cheddar Cheese,

Scallions and Sour Cream

\$6.00 per person

Wok Station

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

\$8.00 per person

Antipasto Display

Mozzarella, Provolone, Genoa Salami, Prosciutto,

Soppresatta, Portobello Mushroom, Olives, Artichoke Hearts, Roasted

Peppers Parmesan Crostini and Bread Sticks

\$9.00 per person

Pasta Station (select two)

Penne Pasta with Grilled Chicken in a Pest Sauce

Orecchiette Pasta with Savory Tomato Basil Sauce

Farfalle with Broccoli Rabe and Sweet Sausage

Penne Pasta in Pink Vodka Cream Sauce

Pastas are served with Lavash, Breadsticks and Italian Rolls

\$7.00 per person

Sizzling Southwestern Station

Chicken or Beef Fajitas with Warm Flour Tortillas

Accompanied by guacamole, Salsa, Sour Cream, Diced Tomatoes,

Chopped Onions, Shredded Cheddar Cheese and Tortilla Chips

\$8.00 per person

A Taste of the Orient (select one)

Chicken and Cashew Stir Fry with Chinese Vegetables

Beef and Broccoli

Your Selection will be served with Jasmine Rice,

Chicken or Pork Dumplings, Sesame ginger Soy,

vegetable Spring rolls and Fortune Cookies

\$7.00 per person

Cold Smoked Fish Display

Smoked White Fish, Sturgeon, Salmon, Gravlox

Egg, Red Onion, Cream Cheese, Capers and Tomatoes

Imported Crackers, Flatbreads and Pumpernickel Bread

\$20.00 per person

Raw Seafood Bar

Marinated Chilled Mussels, Shrimp,

Littleneck Clams and Blue Point Oysters on Ice

Sliced Lemons, Horseradish and Tabasco Sauce

\$11.00 per person

Sushi Station

Tuna, Salmon, Shrimp and California Rolls

Cucumber Rolls and roasted Vegetable rolls

Served with Wasabi, Pickled Ginger and Soy Sauce

\$18.00 per person

