



*Weddings by Crowne Plaza White Plains
Platinum 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

Separate Cocktail Hour on our Pool Patio

Champagne Toast

Five Hour Top Shelf 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 eight)

- | | |
|--------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|
| <i>Mini Beef Wellington</i> | <i>Grape Tomato, House Made Mozzarella,
and Basil Skewers</i> |
| <i>Mini Crab Cakes with Red Pepper Mayonaise</i> | <i>Rare Roast Tenderloin of Beef
with Horseradish Cream on a Focaccia Crouton</i> |
| <i>Brie en Croute with Spicy Walnuts</i> | <i>Curried Chicken Tartlet</i> |
| <i>Coconut Chicken</i> | <i>Wasabi Tuna on a Wonton Crisp</i> |
| <i>Peking Duck Springroll</i> | <i>Antipasto Skewers -
Artichoke Hearts, Sundried Tomatoes,
Fresh Mozzarella and Black Olives on a Skewer</i> |
| <i>Bacon Wrapped Casino Shrimp</i> | <i>Bleu Cheese and Fig Lollipop</i> |
| <i>Artichoke Filo Triangle</i> | <i>Potato Pancakes with Smoked Salmon
and Sour Cream</i> |
| <i>Spinach and Goat Cheese Flatbread</i> | <i>Crabmeat Salad in a Belgian Endive Cup</i> |
| <i>Chicken Dijon in Puff Pastry</i> | <i>Hummus on a Pita Crisp</i> |
| <i>Coconut Shrimp</i> | |
| <i>Malasian Beef Satay</i> | |
| <i>Baby Lamb Chops with Mint Pesto</i> | |
| <i>Lobster and Mango Crisp</i> | |
| <i>Bengal Shrimp on a Sugar Cane Skewer</i> | |



Cold Displays (select two)

Raw Vegetable Crudite

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

Meze Display

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

Assorted Cheese and Fruit


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


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
Crostoni and Soft Breadsticks*

Salmon Platter

*Smoked Salmon, Grav Lax, Cured Bourbon Pepper Salmon and Chilled poached Salmon
with Black Bread, Chopped Eggs, Capers, Red Onions and Raifort Sauce*





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 Leave
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

Italian Risotto Station

Creamy Seafood Risotto – Shrimp, Scallops, Sun Dried Tomatoes and Green Peas in a Creamy Risotto finished with Parmesan Reggiano

*Wild Mushroom Ravioli – an Assortment of Wild Mushrooms
including Chanterelles and Porcini Mushrooms finished with White Truffle Oil*

Served with an Assortment of Freshly Baked Rolls





Appetizers
(select one)

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

Roasted Beets
with Goat Cheese over baby Arugula

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

Chilled Poached Salmon
with Sesame Cucumber Salad

Tri-color Vegetable Terrine
with a Chive and Avocado Emulsion

Shrimp Scampi Ravioli
with Broccoli Rabe and Lemon Cream

Fresh Herbed Risotto
with Cured Lemon and Seared Shrimp

Avocado Gazpacho
with Lump Crab Meat
in a Blood Orange Dressing

Wild Mushroom Bisque
with White Truffle Croutons

Carpaccio of Beef Tenderloin
with Purple Potatoes, Wild Mushrooms, Sugar Snap Peas,
Tomato and Shaved Parmesan Cheese finished
with Aged Balsamic Vinegar

Salads
(select one)

Traditional Caesar Salad -
Romaine Lettuce Tossed in a Creamy Caesar Dressing
with Garlic Croutons and Parmesan Cheese

Hudson Valley Salad -
Baby Arugula, Shaved Fennel, Caramelized Walnuts and
Apple Slices with Parmesan Peppercorn Dressing

Gourmet Mixed Field Green Salad
with Julienne Grilled Vegetables and Cherry Tomatoes

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

Baked Salmon

in a Flaky Pastry Crust with Diver Scallops
and Fresh Basil served with Choron Sauce, Haricot Verts
and Baby Yellow Patty Pan Squash

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

Oven Roast Halibut

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

Pan Seared Chicken

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

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

Roast Rack of American Lamb

served with Truffle and Chive Mashed Potatoes, Baby Carrots,
Asparagus and a Roasted Garlic Demi Glace

Duel Plates

Surf and Turf of Petite Filet Mignon and Australian Lobster Tail

with a Lemon Grass and Shallot and Thyme Buerre Blanc


Medallions of Veal and Grilled Shrimp

with Fennel, Tomato and Pernod Butter Grilled Polenta
and Vegetable Napoleon

Chilean Sea Bass with an Herb Crust and Petite Filet Mignon

with Truffled Madiera Sauce, Anna Potatoes,
Sweet Pea Flan and Sautéed Mixed Peppers





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

Warm Berry Blossom -

Golden Pastry Crust folded around Blackberries, Raspberries and Blueberries and Apples

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)

Chocolate Crunch Bar -

Chocolate mousse layered over wafer cookies with pralines


Exotic Fruit Mousse -

an exotic mousse puree lined with coconut ladyfingers. Topped with an exotic glaze

Platter of Petit Fours, Pastries and Hand Dipped Chocolate Strawberries for each table

Wedding Cake





Platinum Package - Top Shelf Bar

Grey Goose/Stoli

Johnny Walker Black/Chivas

Bombay Zafire/Tanqueray

Crown Royal

Bacardi Gold/Myers

Patron Tequila

Makers Mark/Wild Turkey

Domestic & Imported Beer

White & Red Stone Cellars Wines

Assorted Soft Drinks

Saratoga Sparkling Water





Cocktail Hour Optional Enhancements

Customized Ice Sculpture

Starting at \$350.00 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

