

## *Congratulations on your Engagement!*

Let the Crowne Plaza create an amazing and memorable experience for your wedding day!

We would enjoy hosting your special day and with our exceptional staff we can help you to make this day everything you have ever dreamed! For a very intimate wedding of 80 guests to a grand wedding of 900 we offer many exceptional choices for your wedding!

Please keep us in mind for your other special events as well from rehearsal dinner to ceremony's and gift openings! We pride ourselves in creating a unique and memorable experience for your guests and you with the option to choose from a variety of fine menu selections and décor options.

Please feel free to contact me with any questions or to set up a personal tour contact me at 414-563-4072 or [rhart@crowneplazamke.com](mailto:rhart@crowneplazamke.com) . At the Crowne Plaza you will receive personalized attention and coordination of your special day!

Warmest Regards,

*Rindy Hart*

Catering Sales Manager





## Amenities and Services for your Wedding at Crowne Plaza Milwaukee Airport will include:

**Elegant Linen to include napkins and table linens in your choice of white or black.**

**Choice of color napkin.**

**Mirrors with candle votive to accent your centerpieces.**

**All table setup to include guest book table, DJ table, guest sign in, and gift table.**

**Gift Bag delivery or handout at from desk for all out of town guests.**

**On site Coordination with all outside vendors.**

**Favor, centerpiece, and decoration placement.**

**Complimentary cake cutting and service.**

**Customized Wedding packages to meet your all your needs as well as discounted Bar packages included in all Wedding Packages.**

**Personalized Attention from initial consultation until the end of your special day!**

**Private Menu Tasting.**

**Special group rates for guests as well as free shuttling for all out of town guests to and from the airport.**

**Complimentary accommodations for wedding couple and VIP welcome amenity.**

**Ask us about upgrades from specialty linen colors, signature drinks, centerpieces, up lighting, and any Audio Visual needs.**



## Silver

### Bar:

Hosted Soft Drinks  
Hosted Domestic Beer  
Hosted House Wines

### Cocktail Hour:

Cheese and Cracker Display  
Vegetable Crudités

### Dinner

First Course (Choice of one)

Caesar Salad  
Garden Salad

Second Course

Entrées (Choice of two)

Sweet and Spicy Citrus Tilapia with Cilantro Lime Crème  
Marinated Pork Loin with Balsamic Glaze  
Grilled Chicken Breast with Lemon Herb Cream Sauce  
Grilled Strip Loin with Wild Mushroom Burgundy Demi

Includes Chef's Choice of Starch and Fresh Vegetable  
Dinner Rolls and Butter  
Coffee and Tea service

### Dessert Course:

Wedding Cake Cut and Served

### Chair Cover & Sash

### Complimentary Bartender Fees

**Complimentary room for the Wedding Couple for the night of the wedding**

43 per person



# Gold

## Bar:

Hosted Soft Drinks  
Hosted Domestic Beer  
Hosted House Wines

## Cocktail Hour:

Cheese and Cracker Display  
Vegetable Crudités  
Chef's Choice Two Passed Hors d' Oeuvres

## Dinner

First Course (choice of one)  
Caesar Salad  
Garden Salad

Second Course: Entrée (choice of two)  
Sweet Chili Glazed Salmon with Lime Butter Sauce

Chicken Breast with Sundried Tomatoes, Spinach and Swiss cheese and Artichoke Cream Sauce

Chicken Saltimbocca: French Cut Chicken Breast with Sage and Prosciutto and Parmesan Cream Sauce

Stuffed Pork Loin with Whisky Apple Sauce

Herb Roasted Prime Rib of Beef with Rosemary Jus Lie

Includes Chef's Choice of Starch and Fresh Vegetable  
Dinner Rolls and Butter  
Coffee, Decaf and Tea

## Dessert Course:

Wedding Cake Cut and Served

## Chair Cover & Sash

## Complimentary Bartender Fees

**Complimentary room for the Wedding Couple for the night of the wedding**

50 per person



# Platinum

## Bar

Hosted Soft Drinks  
Hosted Domestic Beer  
Hosted House Wines

## Cocktail Hour

Cheese and Cracker Display  
Vegetable Crudités  
Chef's Choice three Passed Hors d' Oeuvres

## Dinner:

First Course (choice of one)  
Caesar Salad  
Garden Salad

Second Course Entrée: (choice of two)  
Roasted Halibut with Olive Tomato Vinaigrette

Grilled Filet Mignon with Sherried Crimini Mushrooms

Duet of Filet Mignon and Shrimp Scampi

Duet of Filet Mignon and Breast of Chicken with Marsala Mushrooms

Fillet of Salmon with Citrus Butter Sauce and Herb Breast of Chicken  
Includes Chef's Choice of Starch and Fresh Vegetable  
Dinner Rolls and Butter  
Coffee, Decaf and Tea

## Dessert Course

Wedding Cake Cut and Served

## Late Night Snacks

Taco Dip  
Assorted Pizzas

## Chair Cover & Sash

## Complimentary Bartender Fees

**Complimentary room for the Wedding Couple for the night of the wedding**

61 per person



## **Buffet Package**

### **Bar**

Hosted Soft Drinks  
Hosted Domestic Beer  
Hosted House Wine

### **Cocktail Hour**

Fresh Fruit Tray  
Cheese and Cracker Display  
Vegetable Crudités

### **Dinner**

Garden Salad with Dressings  
Roasted Vegetable and Pasta Salad  
Relish Tray

#### Choice of Entrees:

Marsala Breast of Chicken  
Beef Bourguignon  
Baked Salmon with Dill Cream  
Whole Grain Mustard Rubbed Pork Loin with Dijonaise Sauce  
Chicken Parmesan with Mozzarella and Marinara  
Sliced Strip Loin with Green Peppercorn Sauce  
Baked Tilapia with Lemon Pepper sauce  
Cheese Tortellini in Pesto Cream  
Fettuccini Primavera

Chef's Starch and Fresh Vegetable  
Dinner Rolls and Butter  
Coffee, Decaf, Tea

### **Dessert Course**

Wedding Cake Cut and Served

### **Chair Covers & Sash**

### **Complimentary Bartender Fees**

**Complimentary room for the Wedding Couple for the night of the wedding**

53 per person two selections  
55 per person three selections



# Plated Dinners

All Selections Include: House Garden Salad with Two (2) House Dressings, Freshly Baked Rolls and Butter, Iced Tea, and Freshly Brewed Regular and Decaffeinated Coffee

## Chicken Entrees

### STUFFED CHICKEN BREAST

Sage Dressing, Whiskey Apple Sauce  
Buttermilk Mashed Potatoes and Seasonal Vegetables.  
24

### CHICKEN MARSALA

Sautéed Breast of Chicken with a Marsala Demi  
Red Roasted Potatoes  
And Seasonal Vegetables  
23

### CHICKEN SALTIMBOCCA

Seared French Breast with Sage  
And Prosciutto  
Parmesan Cream Sauce  
Rice Pilaf and Seasonal Vegetables  
26

### GRILLED LEMON CHICKEN

Grilled Chicken Breast with Lemon Herb Cream Sauce  
Wild Rice Blend and Seasonal Vegetables  
23

## Beef Entrees

### PRIME RIB OF BEEF

Herb Roasted, Ju Lie, Horseradish Sauce  
Garlic Mashed Potatoes and Seasonal Vegetables  
30

### FILET MIGNON

Tender Char-Grilled Beef Tenderloin  
Cognac Demi  
Roasted Red Potatoes and Seasonal Vegetables  
36



## Beef Entrees Cont.

TOP SIRLOIN STEAK OF BEEF  
Char-Grilled and Topped with Roasted Garlic Butter  
Roasted Red Potatoes and Seasonal  
Vegetables  
28

NEW YORK STRIP STEAK  
Char-Grilled with a Whisky Peppercorn Sauce  
Horseradish Mashed Potatoes and Seasonal  
Vegetables  
30

BRAISED ANGUS BEEF SHORT RIBS  
Smashed Chive Yukon Gold Potatoes  
Seasonal Vegetables  
33

## Fish Entrée's

CRABMEAT STUFFED WHITEFISH  
Great Lakes Whitefish, Maine Crabmeat and Rice,  
Creamy Dill Sauce  
Oven Roasted Red Potatoes and Seasonal Vegetables  
29

BLACKENED MAHI MAHI  
Mango Relish, Cilantro Lime Rice and Seasonal Vegetables  
30

BAKED SALMON  
Fresh Atlantic Salmon  
Lemon Dill Sauce, Wild Rice Blend and  
Seasonal Vegetables  
28

## Duo Entrée's

CHICKEN AND SHRIMP SCAMPI  
Char-Grilled Boneless, Breast of Chicken Paired  
with Four (4) Jumbo Shrimp Infused with  
Creamy Garlic Sauce, Rice Pilaf and Seasonal  
Vegetables  
32

FILET AND FOWL  
A Char-Grilled Filet of Beef paired with a Seared  
Marinated Breast of Chicken, Buttermilk  
Mashed Potatoes and  
Seasonal Vegetables  
34



## Dinner Buffet Options

Served with Warm Rolls and Whipped Butter, Iced Tea and Coffee

### Choice of 3 Salads:

Garden Fresh Salad  
Caesar Salad  
Greek Salad  
Fresh Fruit Salad  
Red Bliss Potato Salad  
Italian Pasta Salad  
Creamy Cole Slaw  
Broccoli Salad

### ENTRÉE SELECTIONS:

Chicken Saltimbocca  
Chicken Marsala  
Adobo Grilled Chicken Breast  
Sliced Oven Roasted New York Strip Loin  
Parmesan Tilapia

Beef Bourguignon  
Sliced Top Sirloin of Beef  
Cherry Maple Pork Loin  
Adobo Pork Loin  
Salmon with Dill Sauce

### Select up to Three (3) of the Following Accompaniments:

Parsley Red Potatoes  
Whipped Sweet Potatoes  
Garlic Mashed Potatoes  
Over Roasted Potatoes  
Cilantro Lime Rice

Rice Pilaf  
Penne Marinara  
Tortellini Alfredo  
Fresh Vegetable Medley  
Green Beans Almandine

Freshly Brewed Regular and Decaffeinated Coffee

### Choice of Two Entrees

32

### Choice of Three Entrees

34



## HORS D'OEUVRES

### COLD HORS D'OEUVRES – per Piece

Note: Most Cold Hors d' Oeuvres can be Butler passed in limited quantities.  
Attendant fee of \$25.00 per Butler is required.  
(Minimum fifty (50) pieces per order requested)

Tomato Basil Bruschetta 3.5

Parmesan Cup with Roasted Vegetables 3.5

Endive Boats 3.5

Veggie Crudités Served in a Tall Shot Glass 3

Watermelon Bites (Feta and Bacon) with a Basil and Balsamic Drizzle 3.5

Deviled Eggs 2.5

Prosciutto Wrapped Asparagus 3.5

Assorted Silver Dollar Sandwiches 2.5

Caprese Skewers 3

Shrimp Cocktail Shooters 4.5

Shrimp Salad in Phyllo Cup 3

Tenderloin and Boursin on Garlic Crostini 4

Herbed Boursin Stuffed Cherry Tomatoes 2.5



## HOT HORS D'OEUVRES – per Piece

(Minimum fifty (50) pieces per order requested)

Spanakopita 3

Parmesan Artichoke Crostini 2.75

Chicken Skewers with Dipping Sauce 3

Pork Pot Stickers with Dipping Sauce 2.5

5 Spice Beef Skewers with Teriyaki Glaze 3

Coconut Shrimp Shooters with Mango Chutney 4.5

Bacon Wrapped Scallops 3.5

Veggie Eggrolls with Sweet Chili Sauce 2.5

Mini Crab Cakes with Chipotle Aioli 3

Mushroom Caps Florentine 2.5

Crab Stuffed Mushroom Caps 3

Sweet and Sour Meatball 2

Swedish Meatball 2

BBQ Chicken Wings 2

Sweet and Sour Chicken Wings 2

Buffalo Wings with Bleu Cheese 2

Fried Mozzarella with Marinara 2

Bacon Wrapped Water Chestnuts 3

Breaded Chicken Tenders 3

Grilled Cheese Shooters 3

Pretzel Roll filled with Beer Cheese Soup 4.5

Chipotle Pulled Pork in a Black Bean Cup 3

Mushroom, Scallop, Bacon Skewers with Orange Zest 3.5

Macaroni and Cheese Balls 2.75

# SPECIALTY STATIONS AND DISPLAYS

## CARVING STATIONS

Chef attended add \$50.00 per station per fifty (50) guests

NOTE: Carving stations are designed to enhance a Custom Hors d' Oeuvres Menu. Independent Carving Station(s) are not sufficient to adequately serve your reception guests.

Rosemary Roasted Pork Loin – \$225 - Serves 30

Honey Glazed Ham – \$225 - Serves 50

Frenched Breast of Turkey – \$250 - Serves 30

Roast Strip Loin of Beef – \$325 - Serves 45

Slow Roasted Prime Rib of Beef – \$375 - Serves 45

Slow Roasted Top Round of Beef – \$350 - Serves 75

## Displays

### Mini Desserts

Cheese Cakes, Layer Cakes, Macaroons, Éclairs, Cream Puffs, Cannoli, and Petit Fours

10 per person

### Bruschetta

Hummus, Olive Tapenade and Tomato Basil Bruschetta, Assorted Crackers, Flatbread and Crostini

3 per person

### Vegetable Crudités

Broccoli, Cauliflower, Carrot, Celery, Grape Tomatoes, Cucumbers, Bell Peppers, Olives, Ranch and Spinach Dip

Up to 50 people - \$250  
Up to 100 people – \$275  
Up to 150 people - \$375

### International Cheese

An Array of Imported and Domestic Cheeses Served with Assorted Breads and Crackers

Up to 50 people - \$250  
Up to 100 people - \$400  
Up to 150 people - \$550

### Wisconsin Cheese and Sausage

A Variety of Wisconsin Cheeses, Genoa Salami, Pepperoni and Beef Summer Sausage with Assorted Crackers

Up to 50 people - \$200.00  
Up to 100 people - \$300.00  
Up to 150 people - \$400.00

### Sliced Fresh Fruit

Melons, Pineapple, Strawberries, Grapes and Fresh Berries, Honey Yogurt Dip

Up to 50 people- \$200.00  
Up to 100 people - \$300.00  
Up to 150 people - \$400.00

### Late Night Pizza Buffet

Assorted Homemade 14" Pizza's

14.95 per pizza



## ACTION STATIONS

**Chef attended add \$50.00 per station per fifty (50) guests**  
**Stations Are Designed to Enhance a Custom Hors d' Oeuvres Menu.**

### **Potato Bar**

Baked and Mashed Potatoes, Broccoli, Bacon, Butter,  
Wisconsin Cheddar, Sour Cream, Chives and Chili  
9 per person

### **Fiesta Station**

Chicken and Beef Fajitas with Onions and Peppers,  
Shredded Lettuce, Diced Tomatoes, Shredded Cheeses,  
Pico De Gallo, Sour Cream, Guacamole, Salsa, Flour Tortillas  
And Tortilla Chips,  
14 per person

### **Pasta Station**

Penne and Tri Color Tortellini, Alfredo, Marinara, and Pesto Cream Sauce,  
Sun Dried Tomatoes, Peas, Sautéed Mushrooms and Artichoke Hearts  
14 per person

### **Seafood Martini Station**

Crawfish, Lobster, Scallops, Spicy Gazpacho, Mango Salsa, Avocado, Asparagus, Tomatoes  
Market Price

## Themed Stations

### **Dim Sum Station**

Crab Rangoon, Pork Pot Stickers and Veggie Egg Rolls,  
Veggie Fried Rice, Fortune Cookies and Appropriate Condiments  
9 per person

### **Slider Station**

Beef, Pulled Pork, and Salmon Sliders, Lettuce, Tomatoes,  
Pickles, Coleslaw, Rolls and Appropriate Condiments  
12 per person

### **Chocolate Dream Station**

Melted Dark and White Chocolates, Pound Cake, Pretzels, Strawberries,  
Pineapple, Oreos, Marshmallows, Bananas and Rice Krispy Treats  
12 per person



## DESSERTS

### **Cheesecake 3.50**

Classic New York style Cheesecake using only Real Butter and Philadelphia Cream Cheese. Served with your choice of Chocolate or Raspberry Drizzle

### **Ultimate Chocolate Cake 6.50**

Velvety Chocolate Mousse In Between Layers of Chocolate Decadence and Chocolate Butter Cake on A Chocolate Cookie Crust. Finished With Chocolate Ganache And Chocolate Chips.

### **Gourmet Carrot Cake 7.50**

Three Delicious Layers Of Moist Cake Loaded With Shredded Carrots, Pecan Pieces, And Crushed Pineapple, Filled And Iced With A Real Cream Cheese Frosting And Garnished with Chopped Pecans.

### **Granny Apple Pie 6.50**

Amber Pools of Buttery Caramel and Creamy Puddles of Toffee Studded Custard Embracing Tart, Fresh Granny Smith Apples. All Piled High on A Melt- in the Mouth Shortbread Crust.

### **Key Lime Pie 6.00**

Light And Tart, This Refreshing Dessert Is Made With All Natural Key Lime Juice, All On A Graham Cracker Crust.

### **Chocolate Fondue 7.50/pp**

Min 25 people

Warm Melted Chocolate to dip:

Cantaloupe Cubes, Pineapple, Strawberries, Marshmallows, Pretzel Rods and Cubed Pound Cake

### **Sweet Table 8.00/pp**

Min 25 people

Chefs Delectable Assortment of Cakes, Pies and Pastries

### **Mini Dessert Display 8.00/pp**

Min 25 people

An Assortment of bite sized desserts to tempt your pallet.



# Bar Packages

## BEER, WINE, & SODA BAR

A Variety of Domestic Beers, Wines, and Sodas

18.95 Per Person for 6 Hours

2 per Person for each Additional Hour

## CROWNE PREMIUM BRANDS

Smirnoff Vodka

Beefeater Gin

Jim Beam Bourbon

Grant's Family Reserve Scotch

Bacardi Silver Rum

E & J Brandy

Seagram's Seven Whiskey

Jose Cuervo Especial Tequila

Also includes:

Domestic and Imported Beer

Sycamore Lane Wine

14 per Person for First Hour

6 per Person for each Additional Hour

## CROWNE TOP SHELF BRANDS

Absolute Vodka

Tangeray Gin

Jack Daniels Bourbon

J & B Scotch

Bacardi Rum

Korbel Brandy

Canadian Club Whiskey

Jose Cuervo Especial Tequila

Also Includes:

Domestic and Imported Beer

Mirassou Wine

15 per Person for First Hour

7 per Person for each Additional Hour



# Additional Beverage Options

## KEG OF BEER

Domestic - 295.00 per Keg  
Specialty/Imported – 395.00 per Keg

## Wine List

CROWNE HOUSE WINES  
(CANYON ROAD)

Cabernet Sauvignon

Merlot

Chardonnay

White Zinfandel

26.00 Per Bottle

CROWNE PREMIUM WINES  
Menu Available Upon Request

CHAMPAGNE TOAST  
30.00 Per Bottle

## BY THE DRINK BEVERAGE PRICING

Crowne Premium Brands 6.50	Premium/Deluxe Wine 7.00
Crowne Top Shelf Brands 7.50	Spring Water 3.00
Imported Beer by the Bottle 5.00	Fruit Juice 2.75
Domestic Beer by the Bottle 4.50	Assorted Fountain Soft Drinks 2.50
House Wine 7.00	Fruit Punch 28.00 Per Gallon
	Champagne Punch 38.00 Per Gallon

*Ask Us About Specialty Drinks!*

## Gift Openings and Breakfast

Private room and choice of elegant white or ivory linen

Additional service fee of \$50 for groups of less than 25 attendees

### TRADITIONAL CONTINENTAL

Freshly Baked Muffins and Danishes  
A Selection of Chilled Juices  
Coffee, Decaf, Tea  
12

### DELUX CONTINENTAL

Sliced Seasonal Fresh Fruit  
Freshly Baked Muffins and Danishes  
Assorted Bagels with Cream Cheese  
Variety of Yogurts with Granola and Raisins  
Selection of Chilled Juices  
Coffee, Decaf, Tea  
15

### HEALTHY START

Fresh Breakfast Breads and Bran Muffins  
Fresh Fruit Kabobs  
Assorted Yogurt Parfaits  
Selection of Chilled Juices  
Coffee, Decaf, Tea  
15

### RISE AND SHINE

Bakery Fresh Muffins, Croissants, and Danish  
Freshly Sliced Fruits and Berries  
Assorted Yogurts with Granola and Raisins  
Scrambled Eggs with Chives and Cheddar  
Smoked Bacon and Sausage Links  
O'Brien Potatoes  
Orange Juice  
Coffee, Decaf, Tea  
18



*Ask us about our Bloody Mary and Mimosa Bars*

## Wedding Guest Room Package

For all of your guests we can also offer luxurious accommodations in our guest rooms and it is our pleasure to offer them reduced rates. As well as shuttling to and from the airport for all of you're out of town guests. You can be assured that they will be taken care off with exceptional service and made to feel at home.

### Includes:

Discounted room rates for guests

Complimentary shuttle service to and from reception sites

24 hour shuttle to and from the airport

Featured King Suite complimentary for the Wedding Couple on the night of your wedding

Welcome Amenity for the Wedding Couple on the night of the wedding.





# Wedding Timeline

To assist you in the planning of your reception please reference the following timeline to ensure an enjoyable planning experience prior to your special day.

## 12-14 Months

Call Venue to set up an appointment, this meeting will typically last about one hour and will include:  
A tour of our possible Ceremony and Reception sites to meet your needs. Also any guest room needs.

Discussion of your wedding ideas and how we can help assist you in your vision

Confirmation of space and date you select

A deposit and contract signed will be needed to secure your location

## 16 Weeks

Arrange an appointment with your Catering Manager to discuss planning of event and menu tasting.  
Allow approximately one hour for this appointment.

## 12-14 Weeks

Meet with Catering Manager to for detailing and menu tasting. The following will be discussed.

- Ceremony details when held on site
- Ceremony and Reception room layout and timeline
- Décor-either ordered through the facility or provided by an outside vendor.
- Outside Vendor information and set up times
- Menu Selection
- Bar and Beverage Selection
- Placement of special items to be delivered to your Catering Manager such as toasting glasses, cake server, guest book and favors.

## 4 weeks

Return the signed Banquet Event Order to your Catering Manager.

## 14 days

Contact your catering manager with final guest, this will become your guaranteed attendance.

## 7 days prior to the wedding

Make the final payment with a Cashier's Check, Credit Card or Cash

Deliver any items for staff to place (items should be placed in a box labeled with your name, the wedding date and a complete and detailed instruction sheet.

## Wedding Day

Your Catering Manager will be there to ensure and coordinate set up so you can enjoy your special day!