

Hors D'oeuvre & Cocktail Reception

Displays

Antipasti Platter (serves 25 guests)

Display of assorted Italian cured meats, and cheeses, with vegetable and fruit garnishes, olives, pickled vegetables and dried fruits with flat bread chips

The Oceans Bounty

Assortment of oysters on the half shell with champagne mignonette, shrimp and crab cocktail, tuna tartar, and scallop ceviche, toast points and lemon wedges

Fruit and Cheese Platter

Display with sliced fresh melons, pineapple, and berries, assorted domestic cheeses and crackers

Spinach and Artichoke Dip (serves 25 guests)

Served with an assortment of chips, crackers, and flatbreads

Vegetable Platter

Display of fresh vegetables with ranch dipping sauce

Cold Hors D'oeuvres (by the Dozen)

Tomato Burchett

Salmon Pinwheels

Tuna Tartar on Toast points

Steak Tartar on Brioche toast

Caprese Bruschetta

Oyster Shooters

Salmon Mousse

Scallop Ceviche

Poached Lobster Tail Medallions

Shrimp Cocktail

Assorted Tea Sandwiches

Cucumber, tuna with watercress, shrimp salad

Hot Hors D'oeuvres (by the Dozen)

Chicken and Pineapple Satay

Beef Satay with peanut sauce

Grilled Shrimp Satay with citrus glaze

Salmon Satay with sesame soy glaze

Vegetable Spring Rolls with plum sauce

Curried chicken with peanut sauce

Assorted Mini Quiches

Meatballs in sauce, Italian, or Barbeque

Pot stickers (pork or chicken) with hoisin sauce

Bacon Wrapped Shrimp

Wild Mushroom Beggars Purses

Hors D'oeuvre Reception by the Hour

(Minimum of 50 people)

Crowne Golden Wedding Package

Fruit and Cheese Platter

Display with sliced fresh melons, pineapple, and berries, assorted domestic cheeses and crackers

Vegetable Platter

Display of fresh vegetables with ranch dipping sauce

One choice from the Cold Hors D'oeuvre list

(not including market price items)

One choice from the Hot Hors D'oeuvre list

(4 pieces of each per person per hour)

Spinach and Artichoke Dip

Served with an assortment of chips, crackers, and flatbreads

Non Alcoholic Beverage Station

Regular and Decaffeinated Coffee, Water, and Iced Tea

Crowne Platinum Wedding Package

Fruit and Cheese Platter

Display with sliced fresh melons, pineapple, and berries, assorted domestic cheeses and crackers

Antipasti Platter

Display of assorted Italian cured meats, and cheeses, with vegetable and fruit garnishes, olives, pickled vegetables and dried fruits with flat bread chips

Two choices from the Cold Hors D'oeuvre list

(not including market price items)

Two choices from the Hot Hors D'oeuvre list

(4 pieces of each per person per hour)

Spinach and Artichoke Dip

Served with an assortment of chips, crackers, and flatbreads

Non Alcoholic Beverage Station

Regular and decaffeinated coffee, water, and ice tea

Crowne Diamond Wedding Package

The Oceans Bounty

Assortment of oysters on the half shell with champagne mignonette, shrimp and crab cocktail, tuna tartar, and scallop ceviche, toast points and lemon wedges

Fruit and Cheese Platter

Display with sliced fresh melons, pineapple, and berries, assorted domestic cheeses and crackers

Vegetable Platter

Display of fresh vegetables with ranch dipping sauce

Three choices from the Cold Hors D'oeuvre list

(may include any or all market price items)

Three choices from the Hot Hors D'oeuvre list

(4 pieces of each per person per hour)

Spinach and Artichoke Dip

Served with an assortment of chips, crackers, and flatbreads

Your choice of a Carving Station

(Roasted Turkey or Roast Beef) with warm rolls and condiments

Non Alcoholic Beverage Station

Regular and decaffeinated coffee, water, and ice tea

Banquet Bar and Beverage

Oklahoma State Liquor Law dictates that all alcoholic beverages consumed on Crowne Plaza Oklahoma City premises must be provided by and served by Crowne Plaza Staff.

Cash Bar

Gold Level

Platinum Level

House Wine

Domestic Beers

Imported Beers

Coca Cola Products

Bottled Water

Gold Level Brands

Smirnoff vodka, Bombay gin, Bacardi Light and Dry rum, Jose Cuervo Gold tequila, Jim Beam bourbon, Canadian Club, Cutter Sark Scotch, E & J Brandy.

Platinum Level Brands

Grey Goose, Bombay Sapphire, Bacardi Select, 1800, Makers Mark, Crown Royal, Johnny Walker Red, Courvoisier V.S.

Domestic Beers

Budweiser, Bud Light, Miller Lite, Coors Light

Imported Beers

Sam Adams Boston Lager, Heineken, Corona

House Wine

CK Mondovi- Merlot, Copper Ridge- Pinot Noir, CK Mondovi- Chardonnay, CK Mondovi- White Zen

Host Bar

Gold Level

Platinum Level

House Wine

Domestic Beer

Imported Beer

Coca Cola Products

Bottled Water

Hosted Bar by the Hour

(minimum of 2 hours)

Price is per person based on total guarantee or total attendees whichever is greater, Crowne Plaza does not differentiate between non-drinker or minors as it relates to billing.

Gold Level Host Bar

includes only Gold Level Liquor Brands

Platinum Level Host Bar

includes Gold and Platinum Level Liquor Brands

Al Carte Beverage Options

Champagne punch

Sparkling Peach Bellini Punch

Keg Domestic Beer

House Wine by the bottle

Veuve Clicquot Champagne

Fruit Punch

Peach Bellini Punch Nonalcoholic

Keg Imported Beer

Korbel Brut Champagne

Carving Stations

Steam Ship Round (serves approx. 100 guests)
Seasoned and slow roasted to perfection

Herb Crusted Prime Rib (serves approximately 45 guests)
Seared and slow roasted to Medium Rare

Roasted Turkey Breast (serves approximately 45 guests)
Slow roasted served hot and delicious

All stations are served with silver dollar rolls and appropriate accompaniments

Each carving station requires a Chef attendant @ 100 per Chef

Plated Dinner Options

All Plated Dinners include a Choice of salad: Caesar salad, Spinach salad with Red peppers and Feta cheese or Mixed Greens Salad with tomatoes and cucumbers, served with your Choice of our house made dressings, Ranch, Italian, Balsamic, Roasted Red Pepper, or Bleu Cheese
Warm Dinner Rolls and Butter
Regular and Decaffeinated Coffee, Water, and Iced Tea

Entrees

Herb Roasted Chicken
Half roasted chicken served with garlic mashed potatoes and crisp green beans

Mediterranean Chicken
Marinated and grilled chicken served over sundried tomato and feta risotto with roasted zucchini and squash, topped with lemon butter sauce

Filet Mignon
8oz Center cut Beef tenderloin grilled and served with thyme and garlic gratin and grilled asparagus topped with balsamic glaze

Rib eye
Center cut Rib eye seasoned and grilled served with garlic mashed potatoes and sautéed greens topped with herb butter

Roasted Pork chops
Marinated and slow roasted pork chops served with apple mashed potatoes and roasted carrots topped rosemary demi

Rack of Lamb
Marinated and oven roasted rack of lamb served with Herb roasted Yukon potatoes and sautéed spinach, topped with stone ground demi

Baked Salmon

Marinated salmon oven baked and served on Rice pilaf, with grilled asparagus topped with lemon chive butter

Seared Halibut

Seasoned and Seared Halibut filet served over Roasted Yukon potatoes and roasted vegetable medley topped with citrus glaze

*The Hotel Staff will cut and serve your Wedding Cake.

Dinner Buffets

All Dinner Buffets include a Choice of salad: Caesar salad, Spinach salad with Red peppers and Feta cheese or Mixed Greens Salad with tomatoes and cucumbers, served with your Choice of our house made dressings, Ranch, Italian, Balsamic, Roasted Red Pepper, or Bleu Cheese
Warm Dinner Rolls and Butter
Regular and Decaffeinated Coffee, Water, and Iced Tea

Crowne Golden Wedding Buffet

Choice of one of our entree options with one choice of vegetable

Crowne Platinum Wedding Buffet

Choice of two of our entree options and your choice of two vegetable sides

Crowne Diamond Wedding Buffet

Choice of three of our entree options and your choice of three vegetable sides

Entrée Selections

Baked Salmon

Marinated salmon oven baked, and topped lemon herb butter sauce served with seasoned rice pilaf

Herb Roasted Pork Loin

Herb crusted pork loin roasted to perfection topped with Apple Cider Demi Glaze served with garlic mashed potatoes

Grilled Mahi Mahi

Seasoned and Grilled Mahi topped with pineapple salsas served with seasoned rice pilaf

Pasta con Broccoli

Penne pasta tossed with broccoli in a creamy tomato sauce topped with jack cheese accompanied by garlic bread

Chicken Parmesan

Chicken breast lightly breaded in our parmesan crust, pan seared and topped with fresh mozzarella cheese, and our house made red sauce served with Herb linguini.

Accompaniments

Green Beans

Garden fresh green beans pan roasted and seasoned to perfection.

Roasted Carrots

Sliced carrots seasoned and roasted to perfection

Grilled Asparagus

Fresh asparagus seasoned with olive oil and garlic and grilled to perfection

Roasted Vegetable Medley

A medley of roasted vegetables that include carrots, green beans, cauliflower, and zucchini

*The Hotel Staff will cut and serve your Wedding Cake.

Chef Action Stations

(minimum of 25 guests)

Fajita Station

Marinated beef and chicken, sautéed with peppers, onion, and tomatoes,
Served with both flour and corn tortillas, accompanied with a selection of freshly made sauces

Asian Station

Marinated, beef and chicken stir fried with vegetables, served over rice.
Accompanied by pan fried pork or chicken pot stickers, with a selection of dipping sauces

Italian Station

Penne and Farfalle pasta cooked to perfection served with grilled chicken, or shrimp
Tossed in house made marinara or Alfredo sauce, served with garlic bread

Chefs Action Station Reception

(minimum of 50 guests)

Includes all three hot entrée stations, and a salad bar
With assorted toppings and dressings,
Regular and Decaffeinated Coffee, Water, and Iced Tea