



weddings

Celebrate your special day with an unforgettable wedding hosted at the Crowne Plaza Bloomington. Our Ballroom is an intimate, private space, perfect for wedding receptions and/or ceremonies for up to 200 of your closest family members and friends. Our catering professionals will help you design and decorate a truly intimate, romantic atmosphere and ensure your wedding celebration is everything you imagined.

Salon U is the perfect location for an intimate ceremony for up to 60 guests. Consider hosting your engagement party, bridal shower, rehearsal dinner or after wedding brunch in this room featuring high ceilings and natural light.

The Crowne Plaza Bloomington offers an exclusive ladies only floor. This secured floor features fresh flowers and unlimited complimentary vending including ice cream, chocolate, sodas, and other snacks. This exclusive floor has recently been upgraded with modern bathrooms with beautiful glass showers.

It is the perfect place to bring your girlfriends for a girls' night out (or in)!

The Crowne Plaza Bloomington is located on the Southwest corner of Highway 494 and Highway 100 and nestled in the middle of the Norman Pointe Business Park. Complimentary transportation to and from the Minneapolis St. Paul International Airport and Mall of America makes us the perfect choice for your out of town guests.





wedding package

Professional On-Site Crowne Meetings Director/Wedding Coordinator
Private Menu Tasting for the Couple (including two guests)
Ready room for the wedding party
Gift Opening or Rehearsal Dinner room
White or Black Table Linens & Napkins
Champagne Toast for the Head Table
Complimentary Cake Cutting
Beautiful 16 x16 Dance Floor
Elegant Centerpieces to decorate your guest tables
Skirted Head Table, Cake, Gift, & Name Card Tables
Cocktail Reception Area just outside the ballroom
Complimentary Water & Coffee Station
Professional Banquet & Bartender Staff
Complimentary Suite for the Couple on your Wedding Night
Complimentary Breakfast for the Newlyweds
Round-Trip Transportation to the MSP Airport & Mall of America
Unlimited Free Parking for Guests
Dinner for 2 on your first anniversary

wedding enhancements

THE FOLLOWING ENHANCEMENTS CAN BE ADDED AT AN ADDITIONAL COST:

*Festivities is Crowne Plaza's *Preferred Vendor* for Colored Linens, Event Decor, and Floral Arrangements for your Special Day.

Wedding Ceremony
Ceiling Draping & Lighting Package
Chair Covers
Colored Napkins & Linens
Butler Passed Hors D' oeuvres
Overnight Accommodations for your Guests
Extended hours for Reception

Be sure to ask your Crowne Meetings Director about our Friday and Sunday Reception Specials!



cocktail reception

HOT HORS D'OEUVRES

Serves 50 People

Plain or BBQ Cocktail Franks | **\$100**

Vegetable or Pork Pot Stickers with Sweet Chili Sauce | Swedish or BBQ Meatballs | **\$125**

Chicken Quesadilla with Chipotle Sour Cream and Salsa | Spanakopita
Local Craft Beer Chicken Bites wrapped in Bacon with Maple Bourbon Glaze
Buffalo, BBQ, or Sweet Plum Chicken Wings | **\$150**

Italian Stuffed Mushrooms | Coconut Shrimp with Orange Marmalade | **\$175**

Mini Crab Cake with Chipotle Sauce | **\$250**

Beef Wellington | **\$275**

COLD HORS D'OEUVRES

Serves 50 People

Deviled Eggs with Smoked Paprika | **\$100**

Assorted Pinwheels | Caprese Salad Skewers with Balsamic Dressing | Jumbo Shrimp Cocktail
Cucumber and Crab Rondels | Salami Coronets | Tuna Stuffed Cherry Tomatoes | **\$125**

Bruschetta Crostini | Spinach and Mushroom Crostini with Goat Cheese | **\$150**

Roasted Asparagus wrapped in Smoked Ham | **\$175**

Specialty Trays – Serves 25 People:

Taco Dip with Tortilla Chips | Baked Wheel of Brie | **\$65**

Spinach Artichoke Dip served with Naan Bread and Tortilla Chips | **\$70**

Specialty Trays – Serves 50 People:

Fresh Vegetable Tray served with Creamy Ranch | Seasonal Fruit Display
Domestic Cheese Tray garnished with Fruit and served with Crackers | **\$125**

Smoked Salmon Display | **\$275**

MENU PRICES ARE SUBJECT TO CHANGE. ALL MENU SELECTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND SALES TAX. 3/2015



served dinners

Each Entrée is served with Dinner Rolls & Butter and your choice of One Salad, One Potato or Rice Selection, and One Vegetable. When selecting Multiple Entrées, the higher priced Entrée will be charged.

SALADS

Farmer's Market Salad – Fresh Mixed Field Greens with Red Onion, Tomato, and Cucumber. Served with Ranch and French Dressing

Caesar Salad – Crisp Romaine Lettuce topped with Shaved Parmesan Cheese and Herb Croutons. Served with Caesar Dressing

Strawberry Salad – Fresh Mixed Field Greens with Fresh Sliced Strawberries, Red Onions, Almonds and Feta Cheese.

Served with Raspberry Vinaigrette Dressing

Mandarin Poppy Seed Salad – Fresh Spring Mix with Mandarin Oranges, Red Grapes, and Sugared Almonds.

Served with Poppy seed Dressing

VEGETABLE SELECTIONS

Seasonal Vegetable Medley | Brown Buttered Green Beans | Roasted Garlic Asparagus
Green Tip Carrots | Broccolini | Roasted Red Onion, Zucchini and Yellow Squash

POTATO OR RICE SELECTIONS

Three Cheese Mashed Potatoes | Garlic Mashed Potatoes | Couscous
Oven Roasted Red Potatoes | Parsley Buttered Potatoes | Rice Medley

CHICKEN ENTRÉES

Seared Chicken Breast – Pan Seared Chicken Breast with a Mushroom Marsala Sauce | **\$20 PP**

Champagne Chicken – Lightly Breaded Chicken Breast with a Creamy Champagne Sauce | **\$22 PP**

Minnesota Chicken – Wild Rice Stuffed Chicken Breast with a Pancetta Sauce | **\$22 PP**

Roasted Half Cornish Game Hen – Served on a bed of Cranberry Wild Rice and topped with an Orange Glaze | **\$24 PP**

PORK ENTRÉE

Tenderloin of Pork – Tenderloin of Pork marinated in Apple Cider Cinnamon and served with Granny Smith Apple Chutney | **\$22 PP**

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seved dinners

BEEF ENTRÉES

Seared Flank Steak – Marinade Seared Flank Steak with Chimichurri Sauce | **\$25 PP**

Sirloin Steak – 8 oz. Sirloin Steak seared to medium topped with a Bourbon Peppercorn Demi Sauce | **\$28 PP**

FISH ENTRÉES

Atlantic Salmon – Seared Salmon topped with Pineapple Chutney | **\$26 PP**

Broiled Walleye – Canadian Walleye Pike seasoned and broiled in White Wine and Butter, served with a Lemon Caper Sauce | **\$28 pp**

COMBO ENTRÉE

Surf & Turf – Sirloin Steak with Bourbon Peppercorn Demi Sauce and our Homemade Crab Cake served with a Chipotle Cream Sauce
\$32 PP

VEGETARIAN ENTRÉE

Portobello Napoleon – Grilled Portobello Mushroom topped with layers of Spinach, Tomatoes, Zucchini, Squash, Asparagus, and Provolone Cheese accompanied by a Red Pepper Coulis | **\$20 PP**

Butternut Squash Ravioli – Butternut Squash stuffed Ravioli with Brown Butter Cranberry Pecan Sauce | **\$20 PP**

GLUTEN FREE ENTRÉE

The following Entrées are available as a Gluten Free option:

Seared Chicken Breast, Seared Flank Steak, Tenderloin of Pork, Atlantic Salmon, and Portobello Napoleon

CHILDREN'S MEALS

Both meals include a glass of milk or fruit juice

Chicken Fingers – Served with French Fries and a Fruit Cup | **\$12 PP**

Macaroni & Cheese – Served with a Breadstick and a Fruit Cup | **\$11 PP**



buffet dinners

Each buffet includes dinner rolls and butter. All dinner buffets are based on 90 minutes of service.

SILVER BUFFET | \$25 PP

Select **ONE** Salad, **ONE** Starch, **ONE** Vegetable, and **ONE** Entrée from the selections below.

GOLD BUFFET | \$30 PP

Select **TWO** Salads, **ONE** Starch, **ONE** Vegetable, and **TWO** Entrées from the selections below.

PLATINUM BUFFET | \$40 PP

Select **TWO** Salads, **TWO** Starches, **TWO** Vegetables, and **THREE** Entrée from the selections below.

SALAD SELECTIONS

Farmer's Market Salad – Fresh Mixed Field Greens with Red Onion, Tomato, and Cucumber. Served with Ranch and French Dressing

Caesar Salad – Crisp Romaine Lettuce topped with Shaved Parmesan Cheese and Herb Croutons. Served with Caesar Dressing

Strawberry Salad – Fresh Mixed Field Greens with Fresh Sliced Strawberries, Red Onions, Almonds and Feta Cheese.

Served with Raspberry Vinaigrette Dressing

Mandarin Poppy Seed Salad – Fresh Spring Mix with Mandarin Oranges, Red Grapes, and Sugared Almonds.

Served with Poppy seed Dressing

VEGETABLE SELECTIONS

Seasonal Vegetable Medley | Brown Buttered Green Beans

Roasted Garlic Asparagus | Green Tip Carrots | Broccolini

Roasted Red Onion, Zucchini and Yellow Squash

POTATO OR RICE SELECTIONS

Three Cheese Mashed Potatoes | Garlic Mashed Potatoes

Couscous | Oven Roasted Red Potatoes | Rice Medley

Parsley Buttered Potatoes

ENTRÉE SELECTIONS

Entrées indicated with a () are Gluten Free options.*

Minnesota Chicken, Seared Chicken Breast*, Champagne Chicken, Seared Flank Steak*

Atlantic Salmon*, Roasted Turkey*, Chicken Penne Alfredo, Penne Pasta Primavera, Cheese Ravioli with Pesto Cream Sauce,

Lasagna, Pineapple Glazed Ham*, Roasted Pork Loin*, and Portobello Napoleon*

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beverages

CROWNE PLAZA BLOOMINGTON, AS LICENSEE, IS RESPONSIBLE FOR THE ADMINISTRATION, SALE AND SERVICE OF ALCOHOLIC BEVERAGES, IN ACCORDANCE WITH THE PREVAILING LIQUOR STATUTES. IT IS A POLICY THAT ALL LIQUOR, BEER AND WINE BE SUPPLIED BY THE CROWNE PLAZA BLOOMINGTON. IT IS FURTHER OUR POLICY TO REQUIRE IDENTIFICATION OF ALL GUESTS ATTENDING A FUNCTION SERVING ALCOHOLIC BEVERAGES.

ALL PRICES ARE SUBJECT TO THE APPLICABLE TAXES AND A 22% SERVICE CHARGE. FOR EVERY THREE-HOUR PERIOD ON A PER BAR BASIS, A BARTENDER FEE OF \$75.00 PER HOUR PER BARTENDER WILL BE CHARGED UNLESS A \$300.00 BAR MINIMUM IS MET. ALL HOSTED BARS ARE SUBJECT TO APPLICABLE SALES TAX (7.275%), LIQUOR TAX (12.775%) AND A 22% SERVICE CHARGE.

Assorted Sodas and Bottled Water	\$3/each
Energy Drinks	\$5/each
Fruit Punch Lemonade Chilled Juices Iced Tea Hot Apple Cider	\$14/carafe or \$33/gallon
Freshly Brewed Gourmet Coffee Assorted Herbal Teas	\$39/gallon
Mimosas	\$75/gallon
Champagne Punch	\$65/gallon
House Wine House Champagne	\$25/bottle
Domestic Beer Keg	\$350
Premium Beer Keg	\$400

hosted bar service

A hosted bar is sponsored and paid for by the couple on a per-drink basis. Charges are determined by the quantity of liquor consumed and include all mixes and appropriate garnishes.

House Brands	\$5
Call Brands	\$6
Premium Brands	\$7
Domestic Beer	\$5
Imported Beer	\$5.50
House Wine	\$6
Premium Wine	\$7

cash bar service

Guests are charged for each drink on a cash basis. Cash bars include tax.

House Brands	\$5.50
Call Brands	\$6.50
Premium Brands	\$7.50
Domestic Beer	\$5.50
Imported Beer	\$6
House Wine	\$6.50
Premium Wine	\$7.50

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