



CROWNE PLAZA
MILWAUKEE AIRPORT
SIGNATURE WEDDINGS



2018 PICK
the knot
best of
weddings

LET'S START PLANNING YOUR WEDDING TODAY.
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CROWNE PLAZA MILWAUKEE AIRPORT | 6401 SOUTH 13TH ST. | MILWAUKEE, WI 53221

Congratulations on your Engagement!



Welcome,

To the Crowne Plaza Milwaukee Airport we are thrilled to have you consider our hotel for your special wedding.

“I Do” This is our mission while creating your signature event here at the Crowne Plaza Milwaukee Airport. I want the planning process to be as seamless as your big day, making your vision come to life!

As Milwaukee’s premier hotel for weddings and receptions, we can provide unforgettable weddings from 50 to 1,000 guests, comfortable guest rooms, signature wedding packages, full-service facilities and exceptional menus and cocktails. The Crowne Plaza Milwaukee Airport can serve all of your wedding needs, including engagement parties, showers, bachelor and bachelorette parties, rehearsal dinners, ceremonies and receptions.

While I’ve worked with many weddings, each wedding is unique to each couple, and I love what I do. Let me know your ideas. I would be happy to set up a personal tour to hear more about your wedding!

Cheers!

Rindy Hart





CROWNE PLAZA
MILWAUKEE AIRPORT

All Crowne Plaza Signature Weddings Include:

- Mirrors and three votive candles per table
- Elegant Table Linen in your choice of Black or White
- Choice of Napkin Color
- Complimentary Cake Cutting Service
- Table set up to include White Skirting for Head Table, Cake Table, Escort Table, Gift Table
- Silverware, China, Glassware
- Complimentary Parking
- No Bartender Fee
- Private Menu Tasting Three Entrees Complimentary
- 24 hour Airport Shuttle Service for Hotel Guests
- Complimentary Accommodations for the Wedding Couple
- Personalized attention from your Venue Coordinator

Additional services and referrals available

- Chair covers
- Specialty linens
- Event furniture
- Menu cards
- Up lighting
- Photo booths
- Centerpieces
- Transportation services
- DJ services
- Event décor



PREMIUM PACKAGES

NEW BEGININGS

- Cheese and Fruit Display
- Spinach Artichoke Dip or Hummus Tray with Crudite
- Soda Package
- Cash Bar
- Choice of 2 Entrees

\$40 per person

FOREVER

- Cheese and Fruit Display
- Spinach Artichoke Dip or Hummus Tray with Crudite
- 1 tray passed Hors d'Oeuvres during the cocktail hour
- Champagne toast for all guests, cider for those under 21
- Signature drink passed during cocktail hour (not available for BWS option)
- 4 hour hosted bar from the call package or 6 hours of Beer, Wine and Soda
- Choice of 2 Entrees
- Upgrade to premium bar add \$5 per person, top shelf \$10 per person

\$60 per person

JOY OF LIFE

- Cheese and Fruit Display
- Spinach Artichoke Dip or Hummus Tray with Crudite
- 2 tray passed Hors d'Oeuvres during the cocktail hour
- Champagne toast for all guests, cider for those under 21
- Signature drink passed during cocktail hour (not available for BWS option)
- 4 hour hosted bar from the premium package or 6 hours of Beer, Wine and Soda
- Choice of 2 Entrees
- Upgrade to top shelf bar add \$5 per person, top shelf \$10 per person
- Wine service with dinner
- Choice of 1 late night snack option

\$80 per person



HORS D'OEUVRES

Hot Hors D'Oeuvres:

Baked Parmesan and Artichoke Crostini

Crab Stuffed Mushroom Caps

Mushroom Caps Florentine

Bacon Wrapped Water Chestnuts

Bacon Wrapped Italian Meatballs

Mini Crab Cakes with Remoulade Cocktail Sauce

Cold Hors D'Oeuvres:

Garlic Herb Pinwheels

Caprese Skewers

Mini Hummus and Roasted Red Pepper Phyllo Bites

Cucumber Dill Bites

Ham and Dill Pickle Roulade

Charcuterie topped Artesian Crackers



PREMIUM PACKAGE ENTREES



Choice of Salad:

Mixed Greens, Grape Tomatoes, Sliced Cucumbers, Candied Pecans Gorgonzola and Choice of Dressing
Or

Fresh Chopped Romaine with Shaved Parmesan, House Croutons and Caesar Dressing

Choice of Two Entrees:

A selection of up to two different entrees can be served. Add \$3 per person for combination meal service.
*Add Grilled Jumbo Shrimp to any entrée for additional \$3 per person. Add \$5 per person for buffet service.

Tender Filet Mignon with Horseradish Demi

Grilled NY Strip Steak with Garlic Herb Butter

Pan Seared Flat Iron Steak with Rosemary Balsamic Reduction

Braised Boneless Beef Short Ribs with Forestier Sauce

Seared Adobo Airline Chicken Breast with Cilantro Crema

Chicken Saltimbocca with Prosciutto, Sage, Fresh Mozzarella and Pomodoro Sauce

Grilled Marinated Chicken Breast with Drunken Dunkel Sauce

Spinach, Artichoke and Goat Cheese Stuffed Chicken Breast with Sundried Tomato Cream Sauce

Atlantic Salmon with Champagne Dill Sauce

Seared Red Snapper with Lemon Herb Butter

Honey Soy Glazed Arctic Char with Whole Grain Mustard Cream Sauce

Maple Marinated Boneless Pork Chop with Cherry Maple Reduction

Choice of Starch:

Herb Roasted Red Potatoes

Cream Cheese and Chive Mashed Potatoes

Sweet Potato Mash

Cilantro Lime Rice

Rice Pilaf

Creamy Herb Polenta

Aged Cheddar and Garlic Grit Cakes

Includes seasonal vegetable selection, rolls and butter & coffee service

LATE NIGHT SNACKS

Late Night Snacks

Assorted Pizzas - \$8 per person

Nacho Bar - \$9 per person

Variety of Pinwheels:
Rolled Sandwiches perfect for snacking.
\$6 per person

Boneless Chicken Wing Bar:
Choice of three sauces- BBQ, Buffalo, Thai Chili,
Bourbon, Black Pepper Garlic
Includes Blue Cheese and Ranch for dipping.
\$8 per person

Drunken Dunkel Poutine:
Crispy French Fries topped with fresh
cheese curds and smothered with house
made dunkel onion sauce.
\$6 per person



WEDDING TIMELINE

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 1/2 hour to 1 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

6 Months

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

2 Months

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.

1 Month

Return the signed Banquet Event Order to your Catering Manager.

2 Weeks

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

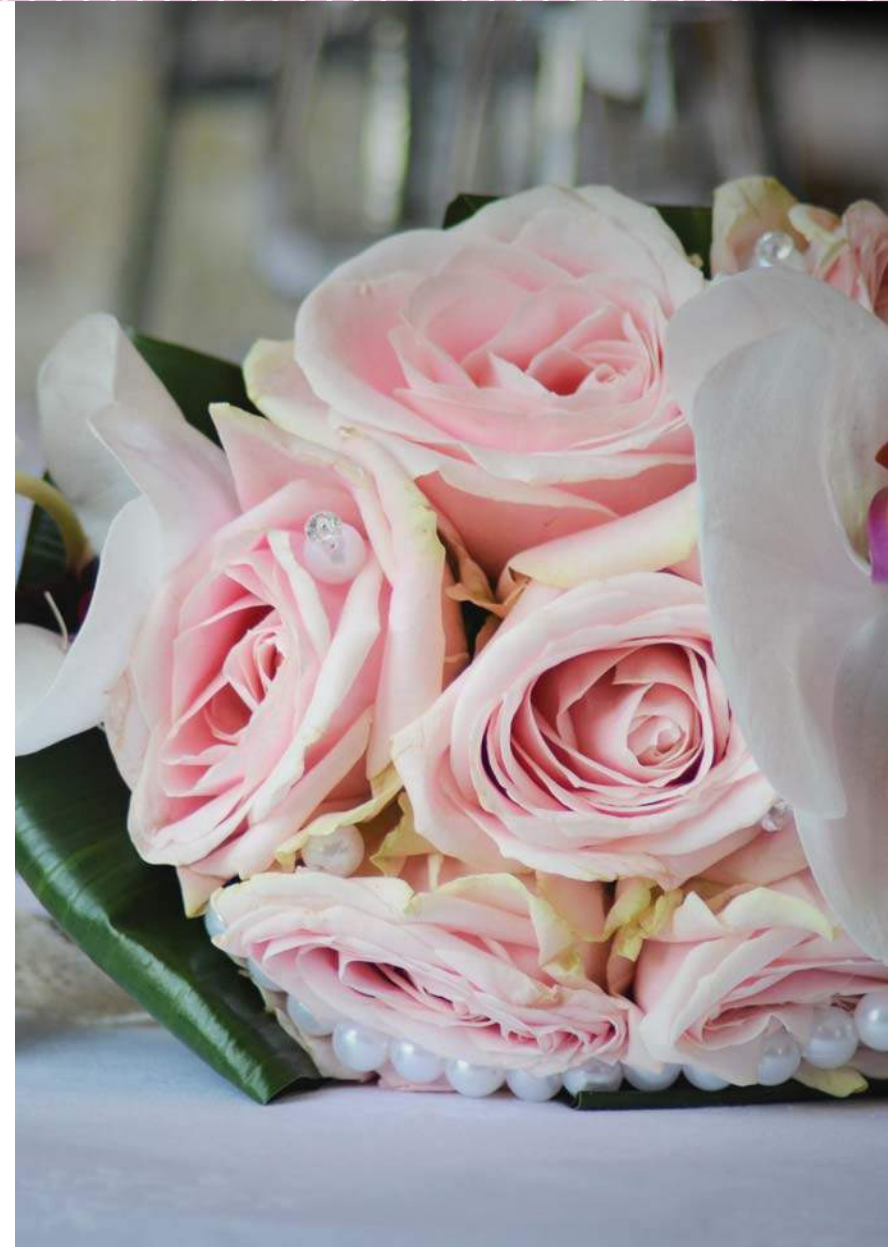
7 days prior to the wedding

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!



BAR PACKAGES



Bar Packages

(all have cordials and coke mixers)

Call

Smirnoff
Jim Beam
Sauza Blue
Captain Morgan
Bacardi
Beefeaters
J&B Scotch
Korbel
Seagram's 7

\$14 per person, 1st hour
\$6 per person,
each additional hour

Premium

Titos
Jack Daniels
Jose Cuervo Gold
Captain Morgan
Bacardi
Tanqueray
Dewar's White Label
Korbel
Seagram's 7

\$15 per person, 1st hour
\$7 per person,
each additional hour

Top Shelf

Grey Goose
Makers Mark
Patron
Captain Morgan
Bacardi
Bombay Sapphire
Johnny Black
Korbel
Crown Royal

\$16 per person, 1st hour
\$8 per person,
each additional hour

Wines

Cabernet/Merlot/Chardonnay/Pinot Grigio/Moscato

Beers

Miller Lite, Bud Light, Corona, Heineken, Spotted Cow, O'Douls
For any special request contact wedding coordinator



Beer, Wine & Soda Bar
\$20 per person for 6 hours
\$2.00 per person, each additional hour

