

CROWNE PLAZA®

— BY IHG —

Phoenix Chandler Golf Resort



Crowne Plaza Phoenix Chandler Golf Resort Wedding Menu

One North San Marcos Place, Chandler, AZ, 85225



The Tuscan Package – Buffet \$72.00 per person

Passed Hors d'oeuvres – Choose Two

Pepperoni Cheese Calzone
Spanakopita Phyllo Triangle (VE)
Bacon Wrapped Scallops (GF)
Antipasto on Brioche
Caprese Skewers (VE, GF)
Red & Yellow Tomato Bruschetta (VE)

Stationed Appetizers – Choose One

Imported & Domestic Cheese Display Served with Crackers (VE)
Charcuterie Board Served with Crostini
Tomato Basil Bruschetta on Crostini (VE)
Hummus Display with Fresh Vegetables and Pita Bread (VE)

Entrees – Choose Two

Italian Meatballs
Chicken Parmesan
Eggplant Parmesan (VE)
Chicken Marsala with Mushrooms

Enhancement

Additional Entrée \$5

Items Included in Buffet:

Traditional Caesar Salad with Romaine, Parmesan, Croutons, and Caesar Dressing
Caprese Salad with Fresh Mozzarella, Sliced Tomatoes, Fresh Basil, and Balsamic Glaze (GF, VE)
Penne Pasta with Marinara and Alfredo Sauces (VE)
Roasted Seasonal Vegetables (V, GF)
Garlic Bread (VE)

Package Includes:

Choice of Iced Tea Station or Coffee Station with Regular & Decaffeinated Coffee,
and an Assortment of Hot Teas
Champagne & Sparkling Cider Toast
Cutting & Serving of Wedding Cake

All prices are subject to a 23% taxable service charge and 8.1% sales tax.

The Sonoran Package – Buffet \$78.00 per person

Passed Hors d'oeuvres – Choose Two

Bacon Wrapped Achiote Shrimp, Chimichurri (GF)
 Chipotle Chicken Wonton Cone
 Sonora Chicken Spring Rolls, Roasted Red Salsa
 Shrimp Ceviche on a Tostada
 Beef Empanada, Roasted Red Salsa
 Black Bean & Corn Tostada (VE, GF)

Stationed Appetizers – Choose One

Imported & Domestic Cheese Display Served with Crackers (VE)
 Charcuterie Board Served with Crostini
 Hummus Display with Fresh Vegetables and Pita Bread (VE)

Entree – Choose Two

Carne Asada (GF)
 Pork Carnitas (GF)
 Braised Chicken (GF)
 Mahi-Mahi with Mango Salsa (GF)

Enhancement

Additional Entrée \$5

Items Included in Buffet:

Rolled Cheese Enchiladas with Roasted Tomatillo Sauce
 Sonora Salad with Chopped Romaine, Roasted Corn, Black Beans, Shredded Cheese, Tomatoes,
 Tortilla Strips, and Chipotle Ranch (GF, VE)
 Spring Mix with Jicama, Tomatoes, Toasted Pepitas, and Aged Balsamic Vinaigrette (VE, GF)
 Borracho Beans (V)
 Cilantro Rice (VE)
 Warm Flour Tortillas (Corn available on request)
 Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Chopped Onions, and Sour Cream
 Tortilla Chips, Salsa, and Guacamole

Package Includes:

Choice of Iced Tea Station or Coffee Station with Regular & Decaffeinated Coffee,
 and an Assortment of Hot Teas
 Champagne & Sparkling Cider Toast
 Cutting & Serving of Wedding Cake

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The Emerald Cut Package – Plated \$82.00 per person

Passed Hors d'oeuvres – Choose Two

Chilled

Chipotle Chicken Wonton Cone
Smoked Chicken Bruschetta Prosciutto
Wrapped Asparagus (GF)
Antipasto on Brioche
Caprese Skewers (VE, GF)
Red & Yellow Tomato Bruschetta (VE)

Hot

Bacon Wrapped Achiote Shrimp, Chimichurri (GF)
Maryland Style Crab Cakes, Chipotle Aioli
Beef Satay, Demi Drizzle
Fried Vegetable Spring Rolls, Sweet Chili Sauce
Beef Empanada, Roasted Red Salsa
Portobello Mushroom Empanada (VE)

Stationed Appetizers – Choose One

Imported & Domestic Cheese Display Served with Crackers (VE)
Charcuterie Board Served with Crostini
Tomato Basil Bruschetta Board with Crostini (VE)
Hummus Display with Fresh Vegetables & Pita Bread (VE)

Salad - Choose One

Caesar Salad - Chopped Romaine, Shaved Parmesan, Croutons, Caesar Dressing
Seasonal Field Greens - Tomatoes, Shredded Carrots, English Cucumber, Apple Cider Vinaigrette (VE, GF)
Spring Mix – Jicama, Tomatoes, Toasted Pepitas, Aged Balsamic Vinaigrette (VE, GF)

Entrée - Choose Two

Grilled Chicken Breast, Thyme Jus (GF)
Asiago & Fresh Herb Crusted Chicken Breast, Herb Garlic Pesto Cream
Marinated Seared Salmon, White Wine Citrus Cream (GF)
Baseball Cut Sirloin, Port Reduction Demi Glaze (GF)

Starch & Vegetable

Chef's Selection of Seasonal Vegetable (V, GF)
Roasted Marble Potatoes (V, GF)
Garlic Mashed Potatoes (VE, GF)
Rice Pilaf (VE, GF)

Package Includes

Local Artisan Bread and Butter
Choice of Iced Tea Station or Coffee Station with Regular & Decaffeinated Coffee and an Assortment of Hot Teas
Champagne & Sparkling Cider Toast
Cutting & Serving of Wedding Cake

All prices are subject to a 23% taxable service charge and 8.1% sales tax.

The Princess Cut Package – Plated *\$99.00 per person*

Passed Hors d'oeuvres – Choose Three

Chilled

Chipotle Chicken Wonton Cone
Smoked Chicken Bruschetta Prosciutto
Wrapped Asparagus (GF)
Antipasto on Brioche
Caprese Skewers (VE, GF)
Red & Yellow Tomato Bruschetta (VE)

Hot

Bacon Wrapped Achiote Shrimp, Chimichurri (GF)
Maryland Style Crab Cakes, Chipotle Aioli
Beef Satay, Demi Drizzle
Fried Vegetable Spring Rolls, Sweet Chili Sauce
Beef Empanada, Roasted Red Salsa
Portobello Mushroom Empanada (VE)

Stationed Appetizers – Choose One

Imported & Domestic Cheese Display Served with Crackers (VE)
Charcuterie Board Served with Crostini
Tomato Basil Bruschetta Board with Crostini (VE)
Hummus Display with Fresh Vegetables & Pita Bread (VE)

Salad - Choose One

Caesar Salad - Chopped Romaine, Shaved Parmesan, Croutons, Caesar Dressing
Seasonal Field Greens - Tomatoes, Shredded Carrots, English Cucumber, Apple Cider Vinaigrette (VE, GF)
Spring Mix - Mango, Cherry Tomatoes, Toasted Pepitas, Aged Balsamic Vinaigrette (VE, GF)
Cucumber Wrapped Field Greens - Cabernet Poached Pear, Brie Cheese, Aged Balsamic Vinaigrette (V, GF)

Entrée - Choose Two

Asiago & Fresh Herb Crusted Chicken Breast, Herb Garlic Cream
Pesto Marinated Seared Salmon, White Wine Citrus Cream (GF)
Braised Short Rib, Red Wine Demi Herb Gremolata
8 oz Filet Mignon, Port Reduction Demi Glaze

Enhancement Add \$5

Duo Entrée for All Guests:

Duet of 5 oz Petit Filet Mignon, Port Demi Glaze & Herb Marinated Shrimp Knot OR

Duet of Grilled Chicken Breast with Thyme Jus (GF) & Seared Salmon with Artichoke Relish & Capers (GF)

Starch & Vegetable

Chef's Selection of Seasonal Vegetable (V, GF)
Roasted Marble Potatoes (V, GF)
Garlic Mashed Potatoes (VE, GF)
Truffle Risotto (VE, GF)
Rice Pilaf (VE, GF)

Package Includes

Local Artisan Bread and Butter
Choice of Iced Tea Station or Coffee Station with Regular & Decaffeinated Coffee and an Assortment of Hot Teas
Champagne & Sparkling Cider Toast
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Bar Packages & A La Carte

Call Brands

Smirnoff Vodka
 Beefeater Gin
 Jack Daniels Whiskey
 Jim Beam Bourbon
 Dewar's Scotch
 Bacardi Silver Rum
 Cuervo Gold Tequila

2 Hours - \$35.00++ Per Person
 3 Hours - \$43.00++ Per Person
 4 Hours - \$49.00++ Per Person
 5 Hours - \$54.00++ Per Person

Premium Brands

Tito's Vodka
 Tanqueray Gin
 Crown Royal Whiskey
 Makers Mark Bourbon
 Chivas Regal Scotch
 Captain Morgan Rum
 1800 Tequila

2 Hours - \$42.00++ Per Person
 3 Hours - \$50.00++ Per Person
 4 Hours - \$56.00++ Per Person
 5 Hours - \$65.00++ Per Person

Beer & Wine

House Wine Selection
 Domestic, Imported, & Craft Beers

2 Hours - \$30.00++ Per Person
 3 Hours - \$35.00++ Per Person
 4 Hours - \$40.00++ Per Person
 5 Hours - \$45.00++ Per Person

All Packages Include:

Domestic, Imported, and Craft Beers
 House Wine Selections
 Assorted Soft Drinks
 Still & Sparkling Bottled Waters

A la Carte:

Call Brands
 Premium Brands
 Domestic Beers
 Imported Beers
 Craft Beers
 House Wines
 Soft Drinks
 Bottled Water

Hosted Bar

\$8.00++
 \$9.00++
 \$5.00++
 \$6.00++
 \$7.00++
 \$8.00++
 \$3.00++
 \$3.00++

No Host Bar

\$9.00
 \$10.00
 \$6.00
 \$7.00
 \$8.00
 \$9.00
 \$4.00
 \$4.00

**Inquire about specialty mocktails, cocktails, pre- ceremony drinks,
 wine service with dinner, or additional options to customize your event!**

Packages are priced per person and must be guaranteed for ALL guests.

Bar hours must be consecutive hours of service. A Bartender fee of \$150.00++ per 75 guests will apply.

All forms of digital payment are accepted. Crowne Plaza reserves the right to limit the consumption of alcoholic beverages in compliance with Arizona Liquor Laws. No shots, shooters or doubles will be served.

All prices are subject to a 23% taxable service charge and 8.1% sales tax.

Tradition at Its Finest

Food and Beverage from outside the hotel are not permitted in hotel function space. Any excess food and beverage from a catering function is not to leave the Hotel premises due to health liability.

MENU TASTING

Complimentary menu tasting for (2) guests is offered with a \$5,000.00 food and beverage minimum. Additional guests or non-contracted menu tastings are \$35.00++ per person. Group menu tastings are held once per year. An invitation will be sent for the date that best coincides with your wedding date and our in-house scheduling.

Private tastings can be accommodated upon request and availability but are not guaranteed. Private menu tastings include 2 salads, 2 entrees (depending on package) and chef's pairing of starch and vegetables. Appetizers are not available for private tastings. Rescheduling a private tasting is not available. If you're not able to attend the group tasting you are invited to, there is no guarantee that a private tasting will be available. Buffet tastings are not available.

OUTSIDE VENDORS

Clients may contract, on own, third-party vendors for event. Vendors must abide by Resort policies. All vendors' contact information and arrival times must be given to your Resort event specialist at least 1 week prior to event. Vendors are responsible for their own setup, tear-down, and items. For wedding receptions, a full-time licensed MC/DJ entertainment is required unless otherwise coordinated or agreed upon. A timeline provided by your MC/DJ is required. Client is aware the MC/DJ entertainment company is responsible for managing and conducting the schedule of events throughout the reception.

Outside cakes and/or desserts are welcome through a licensed kitchen and must be coordinated with your event specialist. We do not refrigerate or handle your cake/desserts.

SETUP & TEARDOWN

Crowne Plaza Resort can allow a 2-hour setup time guaranteed. If you are hosting several events at different starting times and/or in different locations, the 2-hour setup time is prior to each event and or agreed upon venue. All items must be removed immediately after the event ends. Additional setup time can be coordinated based on availability, 30 days prior to event date. Outside decor brought into the venue is your responsibility to setup, manage, and tear down.

Crowne Plaza Resort is not responsible for any items brought or left at the venue. Crowne Plaza staff do not assist with moving or handling decor, gifts or any personal items, unless agreed upon.

Tradition at Its Finest

CLEANING FEE

Appropriate labor charges will apply if more than a reasonable amount of cleanup is required at the conclusion of the event. Beyond reasonable cleanup may include confetti, rice, streamers, glitter, trash, decor, and excessive flower petals for wedding ceremonies. Cleaning fees are determined at the discretion of the Event Specialist and Food and Beverage Manager or Director.

FUNCTIONAL SPACE

Established times on Banquet Event Orders must be followed. The client is responsible for abiding by these posted times as the resort may have commitments of function space either prior to or following the arranged program. An additional fee of \$350.00++ will apply if event exceeds its contracted times. Overage time will occur fifteen minutes post event time and is charged per hour, increments only.

AUDIO VISUAL

Outside audio visual services permitted. Any third-party vendor requiring use of Resort power or plug ins beyond a standard outlet must be coordinated and approved by your Event Specialist. Client/Vendor is responsible for setting up, tearing down and overseeing outside audio visual items. Client/Vendor is responsible for providing any necessary cables, extensions cords and power cords as well as taping down cords to avoid safety hazards.

OUTSIDE EVENTS & WEATHER

A backup indoor event space is not guaranteed unless otherwise contracted and approved by your Event Specialist. Crowne Plaza Resort reserves the right to make the decision to move any outdoor event inside due to inclement weather or based upon impending inclement weather. Weather calls will be made 6 hours prior to event start time once discussing with client. If the decision is delayed or changed after a verbal agreement has been made and it results in additional labor an appropriate fee (estimated at \$250.00++) will be applied according to party size and complexity of setup. No refunds are given if the original outside venue is not used due to weather or impending weather.

Your Event Specialist Assists with:

- Answering any questions from client and third-party vendors
- Assisting with suggestions on venue, setup, and weather calls
- Acting as the primary Resort contact throughout the planning process
- Answering any questions regarding food and beverage options as well as offer suggestions
- Overseeing the setup of the contracted venues as outlined in your Banquet Event Orders
- Ensuring a seamless load in and out experience for your third-party vendors
- Ensuring a seamless transition on the day of your event to the Banquet Captain
- Working side by side with your Day of Coordinator to ensure a successful event

Tradition at Its Finest

Day-of Coordinator

To ensure a flawless event we recommend hiring a day of coordinator to assist you. Your Event Specialist is happy to provide a referral list. Crowne Plaza Resort Event Specialist will be on property conducting site tours prior to event starting and will remain on property until dinner starts unless otherwise agreed upon.

BANQUET EVENT ORDERS AND FINAL GAURANTEE

Banquet Event Orders must be signed and returned to your Event Specialist with your preliminary attendance guarantees no fewer than 10 days prior to your event date. A final guarantee of attendance at Group's event is required by 9:00am, five days in advance of Group's event. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. If Resort does not receive Group's guarantee and if the Banquet Event order is unsigned, Resort will use the estimated number of persons initially anticipated as Groups' guarantee, and the billing will be for the greater of the following: (1) The number of persons for which the event was originally booked or (2) The number of persons in attendance. It is Resorts policy to prepare 3% above the guarantee. Should the Group's attendance increase more than 3% above the final guarantee, the Resort reserves the right to charge or change, as applicable, rental fees and/or to reassign function space, provided the revised function space can adequately accommodate the event (or particular function at the event) requirements (as determined by Resort).

SERVICE CHARGE AND SALES TAX

All food and beverage, miscellaneous, function space rental and audio-visual charges are subject to a taxable 23% service charge and 8.1% sales tax.

ALCOHOLIC BEVERAGES

Crowne Plaza Resort reserves the right to refuse service to guests who appear to be intoxicated. All guests who appear to be under 30 years of age will be required to present identification to consume alcoholic beverages. Arizona State Law prohibits outside alcohol at your reception, and all alcoholic beverages must be purchased through the Resort.

ENTREE CHOICE

If you have selected more than 1 entree choice for your guests, you are required to provide place cards with their appropriate entree selection. With advance notice, Crowne Plaza Resort will gladly honor dietary restrictions such as vegetarian, vegan, gluten free and food allergy requirements. The Resort requires guest name, specific allergy and preference of meal substitution delivered to your Event Specialist no less than 10 days in advance. Unless specially requested, all buffet meals are labeled and are created to accommodate most restrictions.

CHILDRENS' MEALS

A plated children's meal is available at a discounted price of \$19.95++ per child, or 50% off the adult buffet price. The menu consists of a fruit cup, chicken fingers and fries for children 12 and under.

VENDOR MEALS

Vendor Meals are available at a discounted price of \$35.00++ per person. Vendor count must be provided to Event Specialist 10 days prior to event.

FLOOR LENGTH LINEN

Floor length linens are included for guests dining tables, sweetheart table or head table and cake table or dessert table for events with a \$5,000.00++ food and beverage minimum. For events less than \$5,000.00++ floor length linen can be provided for an additional cost.