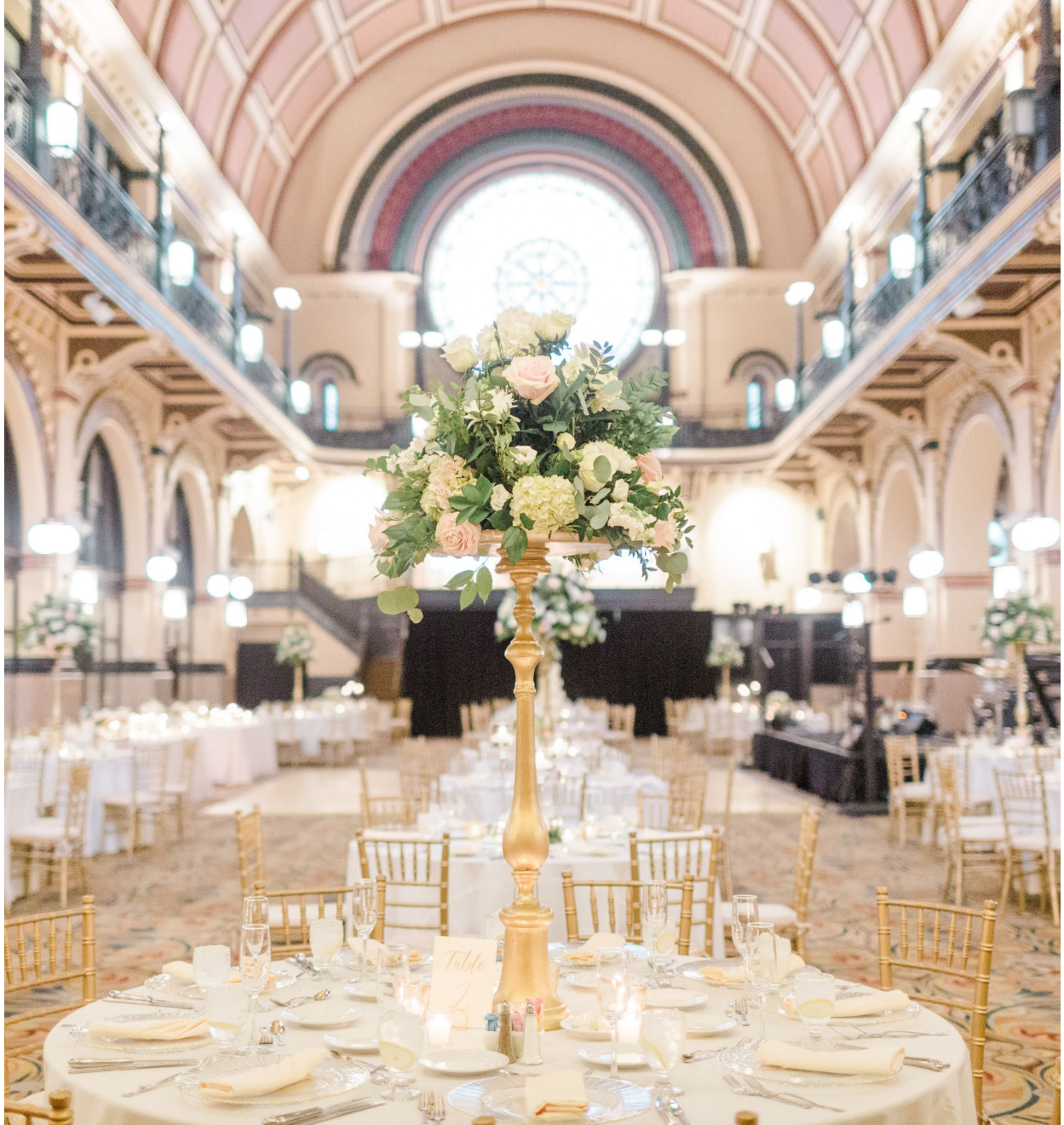


CROWNE PLAZA®

— BY IHG —

Indianapolis Dwtm Union Stn



WEDDINGS

CROWNE PLAZA®

— BY IHG —

Indianapolis Dwt'n Union Str'n

MESSAGE FROM THE TEAM

Congratulations on your engagement. Weddings signify the coming together of family and friends to celebrate the union of two people in love, starting a new life as one. You dream of a wedding day that makes an impression on the cherished loved ones who attend and stays forever in the hearts and minds of all who share in the celebration. We would be honored to be a part of your special day.

Yours sincerely,
Crowne Plaza Wedding Team



AMERICA'S FIRST UNION STATION

A BRIEF HISTORY

In 1853, four railroad companies that had before served passengers with individual terminals opened the first "union" station ever built. The Indianapolis Union Station had five tracks running through a brick and frame building that offered passengers the convenience of a central transportation facility. Union Station's majestic red brick and granite "head house," recognized as one of the finest Romanesque Revival-styled structures in America, replaced that original building in 1888. Built at a cost of one million dollars, its Grand Hall is one of the finest public spaces in the city.

At the turn of the century, when railroading was king, some 500,000 passengers traveled through Union Station monthly. There were so many trains – almost 200 streamed through daily – that downtown streets were always clogged with traffic. To overcome that problem, as well as the inconvenience to passengers who crossed any number of 12 tracks to board, the Union Railway Company planned a system of elevated tracks in a new two-story train shed.

Construction of the Art-Deco-styled shed and Crowne Plaza Union Station began in 1913. In 1918, the first train arrived at Union Station on the newly elevated tracks. Passengers waited for trains in the concourse area, appointed with colorful terra-cotta tile, and used six stairwells to reach the track level above. The shed's roof was added in 1932; its construction delayed by World War I.

The advent of the automobile marked the end of six decades that saw Union Station develop from a small wood and brick framed building with five tracks into one of the busiest passenger transfer points in America. Thomas Edison had worked there in 1861 as a telegraph operator; he was fired for continually devoting time to "useless" experiments. Abraham Lincoln traveled through Union Station in 1861 after being elected President.

Railroad service at Union Station dwindled steadily until 1970, when the structure had become a darkened ghost of its prosperous past. It was threatened with demolition after Amtrak facilities were moved into the concourse area, but a local architect formed the "Committee to Save Union Station" and helped promote an adaptive-use project. In 1982, plans for a "festival marketplace" attraction were approved by the City and the restoration began. Union Station again is a focus of downtown activity, just as it was when railroading was king.

TRAIN CARS

When the restoration of Union Station began in 1983, the old train shed became the home of the new Crowne Plaza at Union Station. In keeping with this theme, the hotel renovated thirteen 1920's Pullman cars and converted them into hotel suites. The cars contain two rooms, each with either a king-sized bed or two double beds. For a tour through one of these cars, see the Concierge.



ENVISION YOUR PERFECT DAY WITH OUR LUXURIOUS VENUES

With breathtaking venues and impeccable service, weddings at Crowne Plaza Indianapolis Downtown Union Station set a new standard in romantic elegance, making it a premier destination for weddings. Each Crowne Plaza wedding is uniquely inspired and is as different as the couples that choose to share this most special day with us. Whether you're planning a grand celebration or an intimate gathering, our seasoned team of professionals specializes in creating uniquely perfect experiences in our historic wedding venues – including our palatial Grand Hall with its stained-glass barrel ceiling and soaring arches to our Illinois Street Ballroom with its wall of windows overlooking downtown.





We know how meaningful this day is, which is why your dedicated Crowne Plaza Wedding Specialist will be with you every step of the way, delivering an exceptional, one-of-a-kind, dream come true wedding celebration. From creating tantalizing menus to stunning set ups and décor, our Crowne Plaza Wedding Specialist is at your service.

Thank you for considering the Crowne Plaza Indianapolis Downtown Union Station for your special day. We look forward to helping you make your wedding celebration the most magical and memorable day of your life! Please call the sales and catering office at 317-631-2221 to arrange for a personal tour and consultation.

CROWNE PLAZA WEDDING EXPERIENCE INCLUDES

- Dedicated Wedding Specialist to execute the details flawlessly
- Private bridal party cocktail reception
- Champagne toast for the bridal couple
- Complimentary wedding night stay in one of our guest rooms
- Complimentary wedding menu tasting for up to 4 guests
- Dance floor (20x 20)
- Complimentary votive candles
- Complimentary linens and napkins with choice of house colors: ivory, white or black
- Tables, chairs, China, glass and flatware

ITEMS AND SERVICES AVAILABLE AT AN ADDITIONAL CHARGE

- Complimentary room block for wedding guests
- Floor length and/or upgraded linens
- Wedding ceremony and rehearsal dinner function space
- Ice carvings
- Chiavari Chairs
- Chair Covers or Chair Sashes
- Chargers
- Upgraded flatware

Food and beverage minimums apply to each event. Menu prices are subject to change and are guaranteed 6 months prior to event.

WEDDING INFORMATION/POLICIES

DEPOSITS

A deposit equal to the amount of room rental fee is due at the time of booking. No event is considered definite until a deposit and signed contract are received. All deposits are non-refundable. Additionally, cancellation charges apply to all cancelled bookings. Your contract will indicate a payment and cancellation schedule. Final payment due seven (7) business days prior to event.

GUARANTEES

Please notify your sales manager within seven (7) business days prior to your event by 12:00 p.m. with the exact number of guests attending your event. We will consider this number to be the final guarantee for which you will be charged even if fewer guests actually attend the event. If your final guarantee is not received in advance of your event, not to include holidays or weekends, we will consider your contracted attendance figure as your guarantee.

FOOD AND BEVERAGE

It is the policy of the Crowne Plaza at Historic Union Station that all food and beverage must be purchased from our facility in compliance with the State of Indiana liquor laws and the Indiana Board of Health requirements. We are unable to allow groups or individuals to bring food and beverage into any public space. Additionally, we are unable to allow any non-consumed food and beverage item(s) to be taken from the facility.

BANQUET BARS

A \$250 bar set-up fee is charged when any additional satellite bars are added to the main bar. A \$100 bartender fee per bartender will also be charged to your bill. The hotel recommends one bartender per 75 guests.

DECORATIONS

The Crowne Plaza Indianapolis Downtown Union Station requests that nothing be posted, nailed, pinned, taped or otherwise attached to the walls, floors, furniture or other parts of the building (this applies to the hotel and conference center). Please note that attaching items without proper authorization may result in damage charges. Please ask for assistance if you need items affixed, so that no damage to the building occurs. No confetti of any kind is permitted. If used, a \$500 cleaning fee will be assessed.

AUDIO VISUAL

Markey's Audio Visual provides all in-house A/V needs, including the use of the hotel public address system. Markey's will coordinate all of your A/V needs. Please inform your sales manager of any requests. Appropriate charges will be added to your bill for items ordered.

PARKING

Crowne Plaza Indianapolis Downtown offers valet only, self-parking options are nearby.

The overnight parking valet rate is between \$45 - \$65 and the daily valet rate is ~~\$38~~. Guests leaving their car in valet after 3 pm will incur an additional \$40 charge.

All valet pricing is subject to change at any time, without notice.



ROOM RENTAL RATES

GRAND HALL BALLROOM

FRIDAY

\$4,000 room rental fee
\$16,000 food & beverage minimum

SATURDAY

\$4,500 room rental fee
\$20,000 food & beverage minimum

SUNDAY

\$3,500 room rental fee
\$10,000 food & beverage minimum

ILLINOIS STREET BALLROOM

FRIDAY

\$1,000 room rental fee
\$10,000 food & beverage minimum

SATURDAY

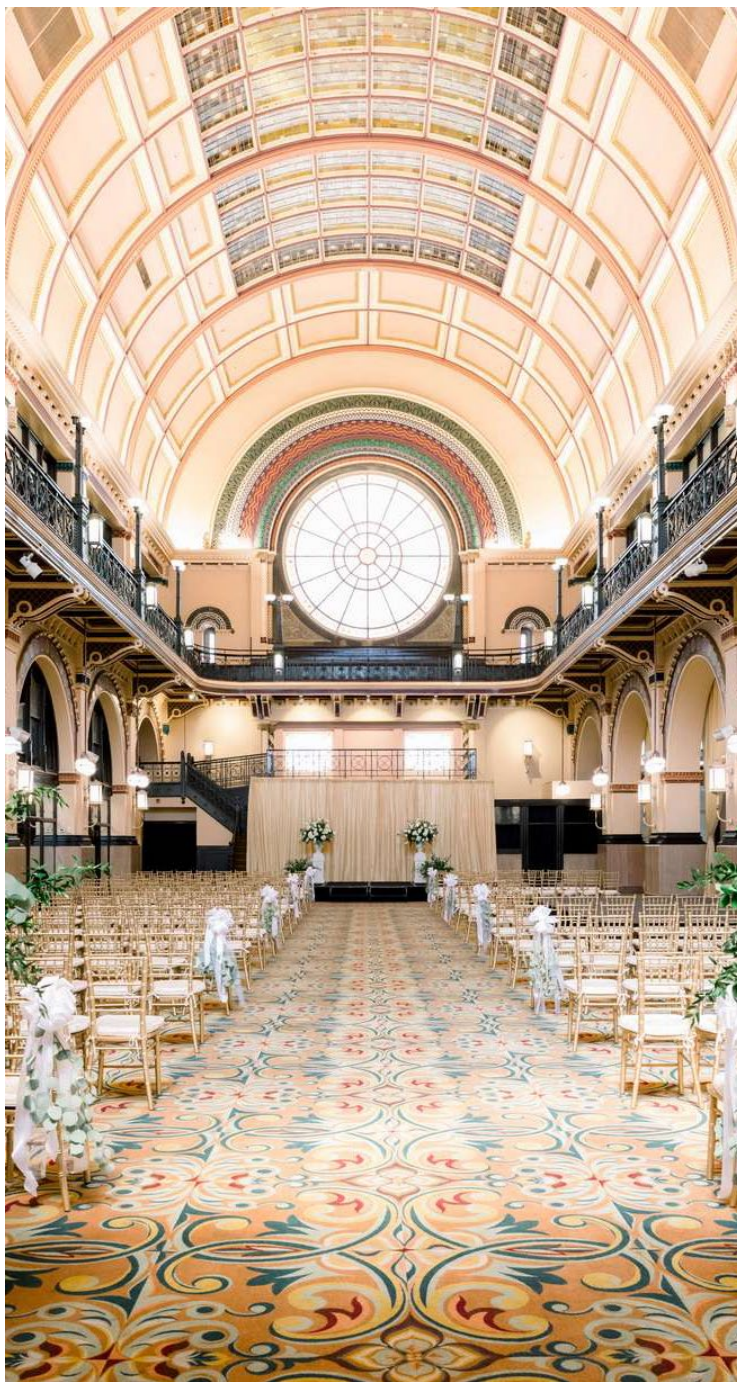
\$1,000 room rental fee
\$12,000 food & beverage minimum

SUNDAY

\$500 room rental fee
\$8,000 food & beverage minimum

OTHER CONSIDERATIONS AND FEES

- Wedding ceremony fee - \$500
- Gold Chiavari chair - \$5 per chair
- Cake cutting fee - \$100
- Chef attendant fee - \$100 each
- Bartender fee (1 per 75 guests) - \$100 each
- Coat check attendant - \$35 per hour
- 7% tax on room rental
- 9% tax on food & beverage
- Service charge on room rental, food and beverage
- Hotel staff to install chair covers - \$2 per chair; added sash is an additional \$2 per chair



An outside vendor may be used for chair covers that fit over our banquet chairs, or we can order them on your behalf. The charge is based on the vendor. Installation of chair covers by our staff is available for an additional fee, as listed above.

Food and beverage minimums apply to each event. Menu prices are subject to change and are guaranteed 6 months prior to event.

A service charge and sales tax will be added. Prices are subject to change with market conditions.

RECEPTION HORS D'OEUVRES

Prices are per 100 pieces.

CHILLED HORS D'OEUVRES

- Asparagus Wrapped in Prosciutto, Drizzled with a Balsamic Reduction | \$350 GF/DF
- Cherry Tomatoes Stuffed with Curried Hummus or Boursin Cheese | \$325 GF/DF/V
- Country Brie and Spiced Apple Chutney in Phyllo Cups | \$310
- Goat Cheese and Olive Tapenade Crostini with Sundried Tomato Garnish | \$380
- Grilled Chili Marinated Jumbo Shrimp | \$525 GF/DF
- Jumbo Shrimp on Ice with Cocktail Sauce and Lemon Wedges | \$580 GF/DF
- Jumbo Shrimp Shooters | \$500 GF/DF
- Melon Balls Wrapped in Prosciutto | \$300 GF/DF
- Melon Ball Kabobs | \$250 GF/DF
- Salami Coronets with Cream Cheese and Dill | \$325 GF
- Sliced Beef Tenderloin Crostini with Horseradish Herb Cheese & Roasted Red Pepper Garnish | \$450
- Strawberries Stuffed with Sweet Boursin Cheese | \$300 GF
- Traditional Cold Bruschetta | \$325

STATIONS

Priced Per 100 pieces / 200 Piece Minimum.

SEARED SCALLOPS

Seared Jumbo Scallops to Order with Garlic Aioli, Peanut Sauce and Soy Ginger Sauce | \$680 GF/DF

GRILLED SHRIMP

Jumbo Marinated Shrimp Grilled with an Asian BBQ Glaze | \$590 GF/DF

GRILLED PORK TENDERLOIN

Marinated Pork Tenderloin on Garlic Crostini with Chipotle Barbecue Sauce | \$525 GF/DF

GF = Gluten Free | DF = Dairy Free | V = Vegan

HOT HORS D'OEUVRES

- Barbecue Shrimp Wrapped in Applewood Smoked Bacon | \$480 GF/DF
- Artichoke Beignet | \$480 GF/DF
- Candied Apple Pork Belly in Chinese Spoons | \$425 GF/DF
- Bruschetta – Lobster | \$590
- Chicken Marrakesh | \$450 GF/DF
- Coconut Fried Shrimp with Melba Dipping Sauce | \$500
- Meatballs – Barbecue or Swedish | \$375
- Mini Beef Wellington | \$550
- Mini Crab Cakes with Cajun Rémoûlade | \$650
- Mini Deep-Dish Pizzas | \$440
- Miniature Butternut Squash Bisque with Crème Fraiche & Toasted Pumpkin Seed Garnish | \$350 GF
- Pork Pot Stickers with Soy Ginger Sauce | \$390
- Risotto and Gorgonzola Croquette | \$390
- Roasted Fingerling Potatoes Stuffed with Gorgonzola Cheese | \$300 GF
- Sea Scallops Wrapped in Applewood Smoked Bacon and Finished with Vermont Maple Butter | \$650 GF/DF
- Sesame Grilled Chicken Satays with Peanut Sauce | \$540 DF
- Short Rib and Manchego Empanada | \$490
- Smoked Chicken Quesadilla Cornucopia | \$460
- Spinach and Feta Cheese Spanakopita | \$400
- Stuffed Mushrooms - Sausage, Seafood or Spinach | \$400
- Teriyaki Beef Tenderloin Kabobs with Red and Yellow Pepper Strips and Grilled Pineapple | \$650 GF/DF
- Tomato Soup Shooter with Mini Grilled Cheese Sandwich | \$350
- Vegetarian Spring Rolls with Plum Sauce | \$325
- Wild Mushroom and Caramelized Onion Tarts with Parmesan Reggiano | \$340



A service charge and sales tax will be added. Prices are subject to change with market conditions.

RECEPTION DISPLAYS

Prices are per person unless otherwise noted.

Anti Pasto Display Presented with a Selection of Italian Meats, Cheeses and Marinated Vegetables | \$16 GF
Domestic Cheese Display Arranged with Crackers | \$9
Domestic and Imported Cheese Display with Cracker Assortment and Lavosh | \$12
Fresh Sliced Seasonal Fruit Display with Yogurt Dip | \$8 GF
Crisp Vegetable Crudités with Roasted Vegetable Dip | \$7 GF
Imported Cheese Display and Market Table with Flat Breads and Lavosh (Cheese and Vegetable Combo Tray) | \$15
Shrimp Cocktail Buffet with Cocktail Sauce | \$15 GF/DF
Apricot Glazed Baked Brie En Croûte presented with Sliced Baguette and Crostini (Serves 50 people) | \$300

STARTER OPTION

Jumbo Shrimp Cocktail with Citron Infused Spice Cocktail Sauce, Meyers Lemons and Fresh Chives | \$15 GF/DF

DINNER SOUPS

Prices are per person unless otherwise noted.

LOBSTER BISQUE

Velvety Smooth Soup with Rich Flavors of Lobster with a Creamy, Tomato Based Broth | \$9 GF

ROASTED CORN AND POTATO CHOWDER

Roasted Corn Kernels, Diced Potatoes, Crisp Bacon Bits and Heavy Cream, Slow Simmered into a Rich Chowder | \$7

BUTTERNUT SQUASH BISQUE

Topped with Crème Fraîche & Toasted Pumpkin Seeds | \$7 GF

CHICKEN VELVET

Chunks of Chicken Breast, Diced Potatoes, Fresh Vegetables and Cream, Slow Simmered into a Velvety Soup | \$7.50 GF

GF = Gluten Free | DF = Dairy Free | V = Vegan

A service charge and sales tax will be added. Prices are subject to change with market conditions.

DINNER SALADS

Entrées Accompanied with Crowne Plaza House Salad.
Additional Gourmet Salad Selections Listed Below. Prices are per person.

CROWNE PLAZA HOUSE SALAD

Chopped Romaine and Iceberg Lettuce Stuffed in a Radicchio Cup, Topped with Julienned Radish, Carrot Curls, Tomato Wedges and English Cucumbers and Served with Our Signature Champagne Vinaigrette GF/DF

SALAD UPGRADES:

CLASSIC CAESAR SALAD

Chopped Romaine Hearts Tossed with our House-Made Caesar Dressing, Croutons and Grated Parmesan Cheese | \$5

BABY SPINACH SALAD

Baby Spinach Flowing from a Radicchio Cup Garnished with Mandarin Oranges, Fresh Sliced Strawberries and Candied Pecans, Finished with a Refreshing Raspberry Vinaigrette | \$5 GF/DF

ICEBERG LETTUCE WEDGE

Iceberg Lettuce with Tomatoes and Bacon, Finished with a Creamy Bleu Cheese Dressing | \$6 GF

RADICCHIO, FRISÉE AND ARUGULA

Served with Dried Cranberries, Pine Nuts, Poached Granny Smith Apples and Sage Derby Cheese, Finished with a Cranberry Vinaigrette Dressing | \$7 GF

MINIATURE ICEBERG CHOPPED SALAD

A Miniature Head of Iceberg Lettuce Stuffed with Chopped Crisp Lettuce, Hardboiled Eggs, Red Onions, Tomatoes, Cucumbers, Bacon and Gorgonzola Cheese, Garnished with Fresh Chives Topped with Our Signature Champagne Vinaigrette | \$9 GF

CHILDREN'S MEALS

Children 12 and Under

CHICKEN FINGERS

With French Fries and Fruit Cup | \$18

MINI-CHEESEBURGERS

Two Mini-Cheeseburgers, French Fries and Fruit Cup | \$18

DINNER ENTREES

All Entrées are Accompanied by Crowne Plaza House Salad with Champagne Vinaigrette, Freshly Baked Assorted Dinner Breads with Seasonal Flavored Butters, Chef's Selection of Starch and Vegetable, Freshly Brewed Coffee, Decaffeinated Coffee and Tea. Prices are per person unless noted otherwise.

CHICKEN ENTREES

CHICKEN MILAN

Semi-Boneless Chicken Breast Stuffed with Goat Cheese and Fresh Basil with an Orange Sesame Glaze | \$56

CHICKEN SALTIMBOCCA

Boneless Chicken Breast Stuffed with Artichokes, Watercress, Parmesan Cheese and Wrapped in Prosciutto, Topped with Salsa Pomodori Verdi | \$56 GF

CHICKEN TUSCANY

Sautéed Chicken Breast Layered with Roma Tomatoes, Sautéed Spinach, Garlic, Shallots and Melted Provolone Cheese, Finished with a Fresh Tomato Basil and Cream Sauce | \$58 GF

FRENCH ONION CHICKEN

Sautéed Chicken Breast Topped with Caramelized Onions, Thyme and Melted Swiss Cheese, Garnished with a Grilled Crostini | \$58

MACADAMIA ENCRUSTED CHICKEN BREAST

Boneless Chicken Breast Encrusted with Chopped Macadamia Nuts, Roasted Until Golden Brown and Topped with a Spiced Apple Chutney | \$60

MEDITERRANEAN CHICKEN

Sautéed Boneless Chicken Breast Topped with Diced Tomatoes, Fresh Basil, Artichoke Hearts and Olives, Topped with Hollandaise Sauce | \$58

PORK ENTRÉES

BRAISED PORK CHOP

Topped with a Fennel and Caper Sauce | \$52 GF/DF

HONEY CUMIN GLAZED PORK LOIN

Boneless Pork Loin Roasted, Served with a Pommery Mustard Demi-Glace | \$50 DF

BEEF ENTREES

BEEF TENDERLOIN MEDALLIONS

Served with Roasted Shallots and a Chiffonade of Prosciutto, Topped with a Cabernet-Sauvignon Demi-Glace | \$74 DF

CENTER CUT FILET MIGNON

8 Oz. Center Cut Adorned with Bordelaise Sauce | \$90 DF

HERB ENCRUSTED TOP SIRLOIN STEAK

Fresh Herb Encrusted 8 oz. Sirloin Steak Charbroiled and Served with Demi-Glace | \$64 DF

RIB EYE FILET

8 Oz. Center Eye of a Ribeye Steak Topped with a Fig Marsala Sauce | \$88 DF

BRAISED BONELESS BEEF SHORT RIB

Slow Roasted Boneless Beef Short Rib with Red Wine Braising Sauce | \$62 GF/DF

FISH ENTRÉES

GRILLED ATLANTIC SALMON

8 Oz. Salmon Filet Grilled and Topped with a Roasted Corn and Mushroom Cream Sauce | \$58 GF

GRILLED MAHI-MAHI

8 Oz. Boneless Mahi-Mahi Filet Seasoned and Grilled, Adorned with Mango-Papaya Chutney | \$58 GF

ROASTED ORANGE ROUGHY

Served with a Grape Tomato Canellini Ragout | \$56 GF/DF

TILAPIA FLORENTINE

Boneless Tilapia Filets Stuffed with Spinach, Garlic, Shallots and Feta Cheese, Finished with a Parmesan White Wine Cream Sauce | \$49 GF

GF = Gluten Free | DF = Dairy Free | V = Vegan

A service charge and sales tax will be added. Prices are subject to change with market conditions.

VEGETARIAN OPTIONS

Prices are per person. Served with House Breads with Seasonal Flavored Butters, Chef's Selection of Vegetables, Iced Tea, Coffee and Decaffeinated Coffee.

EGGPLANT STACK

Breaded Eggplant Slices Layered with Fresh Mozzarella and Sliced Beefsteak Tomatoes, Served with Sundried Tomato Polenta and Fresh Vegetable du Jour | \$42

WILD MUSHROOM & GOAT CHEESE SOUFFLÉ

Served with Roasted Tomato Slices and Spaghetti Squash with Fresh Vegetable du Jour | \$42

PASTA PRIMAVERA

Pasta Primavera with Linguini Noodles, Alfredo Sauce and Julienned Carrots, Zucchini, Yellow Squash, Red Peppers & Yellow Peppers | \$40

STUFFED ROASTED ACORN SQUASH

Half Roasted Acorn Squash Stuffed with Wild Rice and Dried Cherries, Served with Starch and Fresh Vegetable Du Jour | \$42 GF/DF/V

STUFFED ZUCCHINI

Wild Mushroom Risotto Stuffed into Half of a Roasted Zucchini Served with Starch and Fresh Vegetable Du Jour | \$40 GF/DF/V

DINNER ENTRÉE DUETS

All Entrées are Accompanied by Crowne Plaza House Salad with Champagne Vinaigrette, Freshly Baked Assorted Dinner Breads with Seasonal Flavored Butters, Chef's Selection of Starch and Vegetable, Freshly Brewed Coffee, Decaffeinated Coffee and Tea. Prices are per person unless noted otherwise.

CHICKEN TUSCANY & SALMON FILET

Sautéed Chicken Breast Layered with Roma Tomatoes, Sautéed Spinach, Garlic, Shallots and Melted Provolone Cheese, Finished with a Fresh Tomato Basil and Cream Sauce; Soy Glazed Filet of Atlantic Salmon and Lemon Ginger | \$68 GF

GRILLED FILET MIGNON & TRI-COLORED PEPPERCORN SEARED SALMON

Grilled Filet Mignon Served with Bordelaise Sauce; Tri-Colored Peppercorn Seared Salmon, Topped with a Roasted Corn and Mushroom Cream Sauce | \$76

TOP SIRLOIN & CHICKEN PICCATA

Top Sirloin Served with Demi Glace; Grilled Chicken Breast, Served with Lemon Butter and Capers | \$74

TOP SIRLOIN & SALMON FILET

Top Sirloin Served with Demi Glace; Grilled Salmon Filet Topped with a Roasted Corn and Mushroom Cream Sauce | \$75

PRIME RIB AU JUS & FRENCH ONION CHICKEN

Slow Roasted Prime Rib Au Jus Served with Horseradish Cream; Sautéed Chicken Breast Topped with Caramelized Onions, Thyme and Melted Swiss Cheese, Garnished with a Grilled Crostini | \$78

PETITE FILET & BROILED LOBSTER TAIL

Petite Filet Mignon Served with Bordelaise Sauce; Broiled Lobster Tail with Drawn Butter | \$ Market GF

PETITE FILET & CHICKEN TUSCANY

Petite Filet Mignon Served with Bordelaise Sauce; Sautéed Chicken Breast Layered with Roma Tomatoes, Sautéed Spinach, Garlic, Shallots and Melted Provolone Cheese, Finished with a Fresh Basil Tomato and Cream Sauce | \$75

PETITE FILET & GRILLED SHRIMP

Petite Filet Mignon Served with Bordelaise Sauce; Marinated Grilled Spiced Shrimp with Lemon Beurre Blanc | \$76

PETITE FILET & MAHI-MAHI

Petite Filet Mignon with Garlic Herb Butter; Hazelnut Crusted Mahi-Mahi | \$76

PETITE FILET & TILAPIA FLORENTINE

Charbroiled Petite Filet Mignon Topped with a Rich Demi-Glace; Tilapia Filet Stuffed with a Spinach Mixture Adorned with a Parmesan Cream Sauce | \$75

GF = Gluten Free | DF = Dairy Free | V = Vegan

A service charge and sales tax will be added. Prices are subject to change with market conditions.

ENTREES STATIONS

Prices are per person. Chef Attendants Are Required for Each Station at \$75 Per Attendant. The Number of Attendants is Dictated by Final Guarantee.

DIAMOND STATIONS | \$84

SALAD STATIONS - Choice of Three

Spinach Salad Quinoa Salad
Caesar Salad Cous Cous Salad
Cubed Fruit Salad

CARVING STATION

Maple Glazed Pork Loin
Black Oak Smoked Ham
Herb Encrusted Roasted Beef Tenderloin
Served with a Variety of Sauces and Silver Dollar Rolls

MASHED POTATO MARTINI BAR

Chipotle Yukon Gold Mashed Potatoes
Roasted Garlic Red Skinned Mashed Potatoes
White Cheddar Mashed Potatoes

Toppings Include:

Chopped Scallions, Pancetta Bacon Bits, Shredded Cheese,
Gorgonzola Cheese, Crispy Ham Bits, Jalapeno Peppers, Sour Cream,
Horseradish, Cheese Broccoli Florets, Whipped Butter, Diced Grilled
Chicken and Fried Onions

STIR FRY STATION

Chicken, Beef and Shrimp Stir-Fried to Order
Selection of Oriental Vegetables and Lo Mein Noodles or Rice
Served with Teriyaki Sauces, Sweet and Sour Hoisin or General Tso's

PASTA STATION

Assorted Penne, Bowtie and Spiral Pastas
Selection of Garden Vegetables
Alfredo, Marinara or Pesto Sauce
Served with Garlic Breadsticks

PEARL STATIONS | \$78

SALAD STATION

Crisp Garden Salad
Fresh Fruit Salad
Caesar Salad

CARVING STATION

Juicy Prime Rib au Jus
Carved Oven-Roasted Turkey Breast
White Cheddar Yukon Gold Mashed Potatoes
Mixed Vegetables

CHICKEN SAUTÉ STATION

Sautéed Chicken Breast
Blended Wild Rice
Served with Piccata, Marsala or Sundried Tomato Basil & Cream
Sauce

PASTA STATION

Penne, Bowtie and Spiral Pastas
Juliened Vegetables, Shrimp and Grilled Chicken Breast
Marinara and Alfredo Sauce

STATION ENHANCEMENTS

FILET MIGNON STATION

Grilled to Order Filet Mignon with Bordelaise, Bearnaise and Diane
Sauces | \$32

SEARED SCALLOP STATION

Pan Seared Scallops Served with Wasabi Aioli, Ginger Soy and
Peanut Sauce | \$32

RISOTTO STATION

Cooked to Order Arborio Rice Served with a Brunoise of
Vegetables | \$20

GF = Gluten Free | DF = Dairy Free | V = Vegan

A service charge and sales tax will be added. Prices are subject to change with market conditions.

DESSERTS

Prices are per person unless otherwise noted.

MINIATURE DESSERT STATION

Tastefully Presented Mini Cheesecakes, Dessert Bars, Profiteroles, Truffles, Petit Fours and Chocolate Dipped Strawberries | \$18

GOURMET COFFEE STATION

Brewed Gourmet Coffee, Whipped Cream, Shaved Chocolate, Orange Peel, Cinnamon Sticks, Crystal Sugar, Swizzle Sticks, Natural and Refined Sugar Cubes, Assorted Coffee Flavorings | \$15

COFFEE BARISTA

125 Person Minimum | \$22

CRÉME BRULÉE STATION | \$16*

BANANAS FOSTER & CHERRY JUBILEE STATION | \$16*

BUILD YOUR OWN SUNDAE BAR

Chocolate and Vanilla Ice Cream, M&M's, Oreo Pieces, Crushed Nuts, Bananas, Hot Fudge and Strawberry Sauces | \$15*

** These Items Require a Chef Attendant*

CAKE PLATE ENHANCEMENTS

Prices are per plate.

CHOICE OF DRIZZLE SAUCE

Chocolate, Vanilla or Raspberry Sauce, Served with a Side of Fresh Whipped Cream | \$3

CRÉME BRULÉE SPOON | \$3.50

CHOCOLATE COVERED STRAWBERRY | \$6

GF = Gluten Free | DF = Dairy Free | V = Vegan

A service charge and sales tax will be added. Prices are subject to change with market conditions.

LATE NIGHT SNACKS

Prices are per person unless otherwise noted. A minimum of 50% of final guest count must be ordered.

CONEY ISLAND DOGS AND FRIES

Jumbo All-Beef Hot Dogs, Served with Coney Beef Sauce, Mustard, Relish and Diced Onions, Shoestring French Fries and Ketchup | \$14

FRUIT AND DONUTS

Fresh Sliced Fruit Display with Dip, Assorted Cake and Yeast Donuts, Served with Hot Chocolate and Coffee | \$14

GRAND CHOCOLATE FOUNTAIN

Our Grand Chocolate Fountain Overflowing with Belgium Chocolate, Served with Assorted Cubed Fruit, Strawberries, Cubed Angel Food Cake, Cubed Pound Cake, Pretzel Bites, Marshmallows and Whipped Cream | \$18

MINI ANGUS HAMBURGERS WITH FRIES

Miniature Certified Angus Burgers Served on a Petit Hamburger Bun with a Sliced Pickle, (1/2 with cheese) with Shoestring French Fries | \$14

PIZZA PARTY

Assorted 16-inch Pizzas Cut into 8 Slices, Served with Parmesan Cheese and Crushed Red Pepper on the Side | \$15

NACHO BAR

Tri-Colored Tortilla Chips, Chili Sauce, Shredded Cheese, Hot Melted Cheese, Sour Cream, Onion, Diced Grilled Chicken and Jalapenos | \$15

PRETZELS & BEER CHEESE

Mini Bavarian Pretzel Bites Served with Beer Cheese & Mustard | \$14

COTTON CANDY

Made to Order Cotton Candy (Chef Attended Station) | \$15

TRIO OF BACON SKEWERS (100 PIECES)

Pepper Bacon, Candied Applewood Smoked Bacon and Cherry Smoked Bacon | \$550



BAR PACKAGES

Prices are per person.

HOUSE BEER AND WINE

Domestic Beer, House Brand Red and White Wines,
Assorted Sodas

Four Hours	\$45
Five Hours	\$52

PREMIUM BEER AND WINE

Imported & Domestic Beer, Premium Brand Red and White Wines,
Assorted Sodas

Four Hours	\$50
Five Hours	\$57

HOUSE BRANDS

Cruzan Rum, Seagram's 7 Whiskey, Evan Williams Bourbon, Grants
Scotch, New Amsterdam Vodka, New Amsterdam Gin, H.W.
Amaretto, Sauza Tequila

Choice of 2 Domestic Kegs

House Sauvignon Blanc, Chardonnay, Merlot and Cabernet
Sauvignon

Four Hours	\$50
Five Hours	\$58

PREMIUM BRANDS

Bacardi Rum, Jim Beam Bourbon, Dewar's, Jack Daniels Whiskey, Tito's
Vodka, Tanqueray Gin, H.W. Amaretto, Jose Cuervo Tequila and High
Noon Seltzer

Choice of 2 Domestic Bottles, 1 Domestic Keg and 1 Premium Keg

Edna Valley Sauvignon Blanc, William Hill Chardonnay, William Hill
Cabernet Sauvignon and William Hill Pinot Noir

Four Hours	\$52
Five Hours	\$61

PLATINUM BRANDS

Bacardi Rum, Captain Morgan Spiced Rum, Crown Royal Whiskey,
Chivas Regal Scotch, Makers Mark Bourbon, Grey Goose Vodka,
Bombay Sapphire Gin, Patron Tequila and High Noon Seltzer

Choice of 2 Domestic Bottles, 1 Premium Keg and 1 Craft Beer Keg

Don Miguel Gascon (Malbec), Frei Brothers (Chardonnay, Merlot),
Louis M. Martini (Cabernet Sauvignon), MacMurray Ranch (Pinot
Noir), Maso Canali (Pinot Grigio), Whitehaven (Sauvignon Blanc)

Four Hours	\$54
Five Hours	\$62

BEER SELECTIONS

DOMESTIC

Coors Light, Michelob Ultra, Miller Lite, Yuengling Flight

PREMIUM

Blue Moon, Heineken, Modelo

CRAFT

Sun King Sunlight Cream Ale, Sun King Wee Mac, Upland Wheat,
Upland Dragonfly IPA



A service charge and sales tax will be added. Prices are subject to change with market conditions.

INDIANA CRAFT BEER

Prices are per person.

KEG BEER

WHEAT ALE, UPLAND – BLOOMINGTON, IN

Belgian-style white ale with organic coriander and orange zest give a light and refreshing tart flavor

SUNLIGHT CREAM ALE, SUN KING – INDIANAPOLIS, IN

Balancing smooth malt complexity with a crisp clean finish

WEE MAC, SUN KING – INDIANAPOLIS, IN

Scottish-style ale is an enticing and malty brown ale with caramel, cocoa and hazelnut character balanced with toffee undertones

DRAGONFLY IPA, UPLAND – BLOOMINGTON, IN

Indian Pale Ale true to tradition, featuring 7 hops to create a solid malty beer with the crisp taste of hops and a floral nose

One Hour	\$19
Two Hours	\$24
Three Hours	\$29
Four Hours	\$34
Five Hours	\$39

LOCAL SPECIALITY CRAFT COCKTAILS

Prices are per drink.

ST. ELMO'S COSMOPOLITAN

Subtly sweet blend of Vodka and Orange Liqueur | \$10

ST. ELMO'S OLD FASHIONED

Blend of Bourbon Whiskey, Crisp Orange and Aromatic Bitters | \$10

ST. ELMO'S ESPRESSO MARTINI

Rich Blend of Vodka, Coffee Bean and Vanilla Liqueur | \$10



A service charge and sales tax will be added. Prices are subject to change with market conditions.

WINE SELECTIONS

Prices are per bottle.

MALBEC

Don Miguel Gascon – Argentina | \$40

MERLOT

Frei Brothers – Russian Silver Valley, CA | \$40

CABERNET SAUVIGNON

Louis M Martini – Sonoma, CA | \$40

House Selection | \$32

PINOT NOIR

MacMurray Ranch – Napa, CA | \$40

CHARDONNAY

Frei Brothers – Russian River Valley, CA | \$40

House Selection | \$32

SAUVIGNON BLANC

Whitehaven – New Zealand | \$40

PINOT GRIGIO

Maso Canali – Italy | \$40

MOSCATO

Mia Dolcea d'Asti – Italy | \$40

SPARKLING

La Marca Prosecco – Italy | \$38

ADDITIONAL BAR SERVICE

Price are per drink unless otherwise noted

	Cash Bar	Host Bar
Domestic Beer	\$8	\$7
Call Brands	\$11	\$10
House Wine	\$11	\$10
Imported Beer	\$9	\$8
Premium Brands	\$13	\$12
Premium Wine	\$13	\$12
High Noon Seltzer	\$8	\$7
Soft Drinks	\$5	\$5
Bottled Water	\$5	\$5

Soda Package \$18/per person

Champagne Toast \$32/bottle

Dinner wine selection is also available and requires two bottles of wine per table. Wine pricing listed above in “Wine Selections”.



A service charge and sales tax will be added. Prices are subject to change with market conditions.

WEDDING BRUNCHES

All Brunches Served with Freshly Brewed Coffee, Decaf, Assorted Teas, Milk, and Choice of Chilled Orange, Cranberry or Apple Juice

Minimum 45 People

BEST WISHES | \$32

- Selection of Chilled Juices
- Hand Selected Cut Fruits and Vine Ripened Berries
- Assorted Bagels with Cream Cheese
- Sliced Breads – Whole Wheat, Sourdough, White & Multigrain with Butter and Preserves
- Scrambled Eggs
- Roasted Breakfast Potatoes
- Buttermilk Biscuits with Sausage Gravy
- Applewood Smoked Bacon

HAPPILY EVER AFTER | \$36

- Selection of Chilled Juices
- Hand Selected Cut Fruits and Vine Ripened Berries
- Array of Flavored Individual Yogurts
- Sliced Breads – Whole Wheat, Sourdough, White & Multigrain with Butter and Preserves
- House Baked Sweet Pastries
- Egg & Vegetable Frittata with Feta Cheese
- Roasted Breakfast Potatoes
- Applewood Smoked Bacon
- Grilled Sausage Links
- French Toast with Warm Maple Syrup

NEW BEGINNINGS | \$52

- Selection of Chilled Juices
- Hand Selected Cut Fruits and Vine Ripened Berries
- Array of Flavored Individual Yogurts
- Croissants & Sliced Breads – Whole Wheat, Sourdough, White & Multigrain with Butter and Preserves
- House Baked Sweet Pastries & Muffins
- Assorted Deli Meats – French Ham, Sicilian Salami, Prosciutto di Parma & Roasted Turkey
- Assorted Cheese Display – Sliced Swiss, Smoked Gouda & Cheddar
- Roasted Fingerling Potato Hash Brown
- Applewood Smoked Bacon
- Sliced Tomatoes & Arugula Salad with Balsamic Vinaigrette
- Omelets or Eggs Any Style Prepared to Order with Accompaniments including Diced Ham, Cheese, Tomatoes, Onions, Peppers, Mushrooms & Asparagus

A service charge and sales tax will be added. Prices are subject to change with market conditions.

DRESSING ROOM ENHANCEMENTS

BREAKFAST ITEMS

Bagels with Cream Cheese | \$52 per dozen
Scones | \$54 per dozen
Coffee Cake | \$54 per dozen slices
Jumbo Assorted Muffins | \$52 per dozen
Assorted Chewy Granola Bars | \$52 per dozen
Assorted Yogurts | \$6.50 each

LUNCHES

Minimum of 12 People. Prices are per person.

DELI TRAY | \$18

Ham, Turkey, Roast Beef
Provolone Cheese, Swiss Cheese
Crisp Lettuce, Tomatoes, Onions, Pickles
Condiments, Assorted Condiments

ASSORTED WRAPS | \$20

Chicken Salad Wraps, Turkey Wraps, and Ham Wraps
Fruit Salad and Assorted Condiments

ASSORTED FINGER SANDWICHES | \$20

Chicken Salad, Tuna Salad and Ham Salad
Crispy Vegetable Crudité Display

VEGETABLE AND FRUIT DISPLAY | \$7 per person

BEVERAGES

Assorted Coke Products | \$5 each
Bottled Juices | \$5 each
Freshly Chilled Orange, Apple or Cranberry Juice | \$48 gallon
Bottled Water | \$5 each
Hot Chocolate | \$50 gallon
Fresh Brewed Coffee | \$95 gallon
Iced / Hot Teas | \$48 gallon
Lemonade / Fruit Punch | \$48 gallon
Skim Milk, 2%, or Soy | \$21 carafe



GF = Gluten Free | DF = Dairy Free | V = Vegan

A service charge and sales tax will be added. Prices are subject to change with market conditions.



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