

MAKE IT MEMORABLE... WEDDINGS AT HISTORIC CROWNE PLAZA UNION STATION

CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION A. 123 West Louisiana Street, Indianapolis, IN 46225 T. 317.631.2221 W. www.downtownindianapolisweddings.com

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.

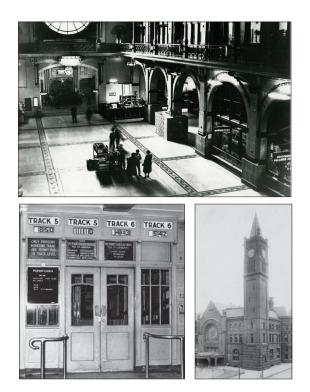
Construction of the Art-Deco-styled shed and Crowne Plaza Union Station began in 1913. In 1918, the first train arrived at Union Station on the newly elevated tracks. Passengers waited for trains in the concourse area, appointed with colorful terra-cotta tile, and used six stairwells to reach the track 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

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 family and friends who attend and stays forever in the hearts and minds of all who share in the celebration.

With breathtaking venues and impeccable service, weddings at Crowne Plaza Indianapolis Downtown Union Station set a new standard in romantic elegance, making it a popular destination wedding choice. Each Crowne Plaza wedding is uniquely inspired and is as different as the couples that choose to share this most special day with us. From traditional affairs to intimate ceremonies, 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.

Because we understand just how important this day is to you, a dedicated Crowne Plaza Wedding Specialist will help guide you through the planning experience. We deliver an exceptional, one-of-a-kind, dream come true wedding celebration. From creating tantalizing menus to stunning setups, our Crowne Plaza Wedding Specialist is here to help.

Again, congratulations and 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.

YOUR CROWNE PLAZA WEDDING EXPERIENCE INCLUDES

- Dedicated Wedding Specialist to ensure every detail is executed 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
- Dance floor
- · Complimentary votive candles
- · Complimentary linens and napkins with choice of colors
- Tables, chairs, china, glass and flatware

ITEMS AND SERVICES AVAILABLE AT AN ADDITIONAL CHARGE

- · Complimentary room block for wedding guests
- Upgraded linens
- Wedding ceremony and rehearsal dinner function space
- Ice carvings
- Chiavari Chairs
- Chair Covers or Chair Sashes



Food and beverage minimums apply to each event.

Menu prices are subject to change and are guaranteed 6 months prior to event.

CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

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.

GUARANTEES

Please notify your sales manager within three (3) business days (72 hours) 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 72 hours 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

Self-parking is available at several parking garages within a 3block radius of the hotel. These facilities are independently owned and operated, and pricing varies by garage. We are pleased to provide you with a QR code or map to offer to your guests. If you wish to pay for your guests' parking, arrangements can be made to bill your account. Valet parking is available - \$35 for event parking / \$47 for overnight parking

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



ROOM RENTAL RATES

GRAND HALL BALLROOM

FRIDAY

- \$4,000 room rental fee
- \$14,000 food & beverage minimum

SATURDAY

DECEMBER-APRIL

- \$4,500 room rental fee
- \$18,000 food & beverage minimum

MAY-NOVEMBER

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

SUNDAY

- \$3,500 room rental fee
- \$7,000 food & beverage minimum

ILLINOIS STREET BALLROOM FRIDAY

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

SATURDAY

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

SUNDAY

- \$500 room rental fee
- \$5,000 food & beverage minimum

OTHER CONSIDERATIONS AND FEES

- Wedding ceremony fee -\$500
- Gold Chiavari chair \$5 per chair
- Cake cutting fee \$100
- Power source fee \$45 each
- 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, an additional \$2 per chair
- Hotel staff to install sash on Elegant Gold Chiavari chair \$5 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. Our Staff will be pleased to install the Chair Covers at a fee listed above.

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RECEPTION HORS D'OEUVRES

Priced Per 100 Pieces

CHILLED HORS D'OEUVRES

Asparagus Wrapped in Prosciutto, Drizzled with a	250
Balsamic Reduction	
Cherry Tomatoes Stuffed with Curried Hummus	225
or Boursin Cheese	
Country Brie and Spiced Apple Chutney	295
in Phyllo Cups	
Goat Cheese and Olive Tapenade Crostini with	325
Sundried Tomato Garnish	
Grilled Chili Marinated Jumbo Shrimp	395
Jumbo Shrimp on Ice with Cocktail Sauce and	420
Lemon Wedges	
Jumbo Shrimp Shooters	410
Melon Balls Wrapped in Prosciutto	225
Melon Ball Kabobs	250
Salami Coronets with Cream Cheese and Dill	225
Sliced Beef Tenderloin Crostini with Horseradish	395
Herb Cheese & Roasted Red Pepper Garnish	
Strawberries Stuffed with Sweet Boursin Cheese	250
Traditional Cold Bruschetta	250

STATIONS

Priced Per 100 pieces / 200 Piece Minimum

SEARED SCALLOPS

Seared Jumbo Scallops to Order with
Garlic Aioli, Peanut Sauce and Soy Ginger Sauce

GRILLED SHRIMP

Jumbo Marinated Shrimp Grilled with an Asian BBQ Glaze

GRILLED PORK TENDERLOIN

Marinated Pork Tenderloin on Garlic Crostini with Chipotle Barbecue Sauce

HOT HORS D'OEUVRES

250	Barbecue Shrimp Wrapped in Applewood Smoked Bacon Artichoke Beignet	420 350
225	Candied Apple Pork Belly in Chinese Spoons	350
	Bruschetta Lobster	410
295	Chicken Marrakesh	400
	Coconut Fried Shrimp with Melba Dipping Sauce	410
325	Meatballs – Barbecue or Swedish	275
	Mini Beef Wellington	475
395	Mini Crab Cakes with Cajun Remoulade	410
420	Mini Deep-Dish Pizzas	395
	Miniature Butternut Squash Bisque with Crème Fraiche	295
410	& Toasted Pumpkin Seed Garnish	
225	Pork Pot Stickers with Soy Ginger Sauce	295
250	Risotto and Gorgonzola Cheese Croquette	295
225	Roasted Fingerling Potatoes Stuffed with	275
395	Gorgonzola Cheese	
	Sea Scallops Wrapped in Applewood Smoked Bacon	425
250	and finished with Vermont Maple Butter	
250	Sesame Grilled Chicken Satays with Peanut Sauce	325
	Short Rib and Manchego Empanada	400
	Smoked Chicken Quesadilla Cornucopia	395
	Spinach and Feta Cheese Spanakopita	310
	Stuffed Mushrooms – Sausage, Seafood or Spinach	350
	Teriyaki Beef Tenderloin Kabobs with Red and Yellow	440
	Pepper Strips and Grilled Pineapple	
475	Tomato Soup Shooter with Mini Grilled	295
	Cheese Sandwich	
	Vegetarian Spring Rolls with Plum Sauce	275
	Wild Mushroom and Caramelized Onion Tarts	285
420	with Parmesan Reggiano	

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RECEPTION DISPLAYS

Antipasto Display Presented with a Selection of Italian Meats, Cheeses and Marinated Vegetables
Domestic Cheese Display Arranged with Crackers
Domestic and Imported Cheese Display with Cracker
Assortment and Lavosh
Fresh Sliced Seasonal Fruit Display with Yogurt Dip
Crisp Vegetable Crudités with Roasted Vegetable Dip
Imported Cheese Display and Market Table with
Flat Breads and Lavosh (Cheese and Vegetable Combo
Tray)
Shrimp Cocktail Buffet with Cocktail Sauce
Apricot Glazed Baked Brie En Croute Presented with Sliced Baguette and Crostini (Serves 50 people)

STARTER OPTIONS

Jumbo Shrimp Cocktail with Citron Infused Spicy Cocktail Sauce, Meyer Lemons and Fresh Chives

DINNER SOUPS

LOBSTER BISQUE

ROASTED CORN AND POTATO CHOWDER

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

BUTTERNUT SQUASH BISQUE

Topped with Crème Fraiche & Toasted Pumpkin Seeds

CHICKEN VELVET

Chunks of Chicken Breast, Diced Potatoes, Fresh Vegetables and Cream, Slow Simmered into a Velvety Soup

DINNER SALADS

12

7.95 9.95

6.95 5.95

12

9.95

275

12

7.95

6

5.95

6.50

Entrées Accompanied with Crowne Plaza House Salad. Additional Gourmet Salad Selections Listed Below.

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

3

3.50

3.95

5

6.50

CLASSIC CAESAR SALAD

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

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

ICEBERG LETTUCE WEDGE

Iceberg Lettuce with Tomatoes and Bacon, Finished with a Creamy Bleu Cheese Dressing

RADICCHIO, FRISÉE AND ARUGULA

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

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

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CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

DINNER ENTRÉES

All Entrées are Accompanied by Crowne Plaza House Salad with Champagne Vinaigrette, Freshly Baked Assorted Dinner Breads with Seasonal Flavored Butters, Che's Selection of Starch and Vegetable, Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

CHICKEN ENTRÉES

CHICKEN MILAN

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

CHICKEN SALTIMBOCCA

Boneless Chicken Breast Stuffed with Artichokes, Arugula, Parmesan Cheese and Wrapped in Prosciutto, Topped with Salsa Pomodori Verdi

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

FRENCH ONION CHICKEN

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

MACADAMIA ENCRUSTED CHICKEN BREAST

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

MEDITERRANEAN CHICKEN

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

PORK ENTRÉES

BRAISED PORK CHOP

Topped with a Fennel and Caper Sauce

HONEY CUMIN GLAZED PORK LOIN

Boneless Roasted Pork Loin, Served with a Pommery Mustard Demi-Glace

BEEF ENTRÉES

45	BEEF TENDERLOIN MEDALLIONS Served with Roasted Shallots and a Chiffonade of Prosciutto, Topped with a Cabernet-Sauvignon Demi-Glace	60
46	CENTER CUT FILET MIGNON 8 Oz. Center Cut Adorned with Bordelaise Sauce	66
46	HERB ENCRUSTED TOP SIRLOIN STEAK Fresh Herb Encrusted 8 oz. Sirloin Steak Charbroiled and Served with Demi-Glace	52
46	RIB EYE FILET 8 Oz. Center Eye of a Ribeye Steak Topped with a Fig Marsala Sauce	60
48	BRAISED BONELESS BEEF SHORT RIB Slow Roasted Boneless Beef Short Rib with Red Wine Braising Sauce	52
46	FISH ENTRÉES GRILLED ATLANTIC SALMON 8 Oz. Salmon Filet Grilled and Topped with a Roasted Corn and Mushroom CreamSauce	44
	GRILLED MAHI-MAHI 8 Oz. Boneless Mahi-Mahi Filet Seasoned and Grilled, Adorned with Mango-Papaya Chutney	46
45	ROASTED ORANGE ROUGHY Served with a Grape Tomato Cannellini Ragout	44
42	TILAPIA FLORENTINE Boneless Tilapia Filets Stuffed with Spinach, Garlic, Shallots and Feta Cheese, Finished with a Parmesan White Wine Cream Sauce	42

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CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

DINNER ENTRÉE DUETS

CHICKEN

with a Grilled Crostini

Children 12 and Under

CHICKEN FINGERS

Served with Milk

MINI-CHEESEBURGERS

Cream

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

CHICKEN TUSCANY & SALMON FILET Sautéed Chicken Breast Layered with Roma Tomatoes, Sautéed Spinach, Garlic, Shallots and Melted Provolone Cheese, finished with a Fresh Tomato Basiland Cream Sauce;	52	PETITE FILET & BROILED LOBSTER TAIL Petite Filet Mignon Served with Bordelaise sauce Broiled Lobster Tail with Drawn Butter	Market
Soy Glazed Filet of Atlantic Salmon and Lemon Ginger		PETITE FILET & CHICKEN TUSCANY Petite Filet Mignon Served with Bordelaise sauce,	56
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	58	Sautéed Chicken Breast Layered 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	
Sauce		PETITE FILET & GRILLED SHRIMP Petite Filet Mignon Served with Bordelaise Sauce	60
TOP SIRLOIN & CHICKEN PICCATA Top Sirloin Served with Demi-Glace	52	Marinated Grilled Spiced Shrimp with Lemon Beurre Blanc	
Grilled Chicken Breast, Served with Lemon Butter and Capers		PETITE FILET & MAHI-MAHI Petite Filet Mignon with Garlic Herb Butter Hazelnut Crusted Mahi-Mahi	58
TOP SIRLOIN & SALMON FILET Top Sirloin Served with Demi-Glace	54		
Grilled Salmon Filet Topped with a Roasted Corn and Mushroom Cream Sauce		PETITE FILET & TILAPIA FLORENTINE Charbroiled Petite Filet Mignon Topped with a Rich Demi-Glace	56
PRIME RIB AUJUS & FRENCH ONION		Tilapia Filet Stuffed with a Spinach Mixture	

Adorned with a Parmesan Cream Sauce 60



Prices are per person unless noted otherwise.

With French Fries and Fruit Cup, Served with Milk

Two Mini-Cheeseburgers, French Fries and Fruit Cup,

Slow Roasted Prime Rib Au Jus Served with Horseradish

Sautéed Chicken Breast Topped with Caramelized Onions, Thyme and Melted Swiss Cheese, Garnished

CHILDREN'S MEALS

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ENTRÉE STATIONS

Priced Per Person. Chef Attendants Are Required for Each Station at \$100 Per Attendant. The Number of Attendants is Dictated by Final Guarantee.

DIAMOND STATIONS

68 per person

SALAD STATIONS - Choice of Three

Spinach Salad Caesar Salad Cubed Fruit Salad Quinoa Salad Cous Cous 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

Exotic Toppings Include:

Chopped Scallions, Pancetta Bacon Bits, Shredded Cheese, Gorgonzola Cheese, Crispy Ham Bits, Jalapeno Peppers, Sour Cream, Horseradish, Cheese Broccoli Florets, WhippedButter, 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

59 Per Person

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 Julienned Vegetables, Shrimp and Grilled Chicken Breast Marinara and Alfredo Sauce

STATION ENHANCEMENTS ADD ON'S

FILET MIGNON STATION Grilled to Order Filet Mignon with Bordelaise, Bearnaise and Diane Sauces	20
SEARED SCALLOP STATION Pan Seared Scallops Served with Wasabi Aioli, Ginger Soy and Peanut Sauce	20

15

RISOTTO STATION

Cooked to Order Arborio Rice, Served with a Brunoise of Vegetables

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CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

DINNER BUFFETS

Served with House Breads with Seasonal Flavored Butters, Chef's Selection of Vegetables, Iced Tea, Coffee and Decaffeinated Coffee

ENTRÉES

Choice of Two - 56 Choice of Three - 62

CHICKEN MILAN

Fresh Basil with an Orange Sesame Glaze

GRILLED CHICKEN BREAST

Served with an Herbed Cream Sauce

BRAISED BBO SHORT RIBS

LEMON AND DILL ROASTED

FILET OF ATLANTIC SALMON

MAPLE ROASTED PORK LOIN

SLICED ROAST SIRLOIN AU JUS

Served with Horseradish Sauce

Served with a Delightful Cranberry Port Demi-Glace

Semi-Boneless Chicken Breast Stuffed with Goat Cheese and

Slow Roasted Boneless Beef Short Rib with a House-made BBQ Glaze

Served with Tarragon Dijon Cream Sauce and Red Pepper Coulis

SALADS

Choice of Two

PASTA SALAD Tri-Color Fusilli and Vegetables, Served with Tomato **Basil Dressing**

ICEBERG AND ROMAINE SALAD

Crisp Salad Greens Tossed with Garden Vegetables, Served with Two Dressings

FRUIT SALAD

Cantaloupe, Honeydew, Gold Pineapple, Watermelon and Berries, Served with Georgia Pecan Glaze

OUINOA SALAD

With Diced Vegetables in a Balsamic Dressing

SPINACH SALAD

Tossed with Mandarin Oranges, Strawberries and Toasted Almonds, Served with Vanilla Mango Vinaigrette

STARCHES

Choice of One:

Rosemary Roasted Red Potatoes, Roasted Garlic Yukon Gold Potatoes, Au Gratin Potatoes, Mashed Potatoes with Gravy, Rice Pilaf or Blended Wild Rice

VEGETARIAN OPTIONS

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 Starch and Fresh Vegetable du Jour

WILD MUSHROOM & GOAT CHEESE SOUFFLÉ

Served with Roasted Tomato Slices and Spaghetti Squash with Fresh Vegetable du Jour

PASTA PRIMAVERA

36 STUFFED ROASTED ACORN SQUASH Half Roasted Acorn Squash Stuffed with Wild Rice and Dried Cherries, Served with Starch and Fresh Vegetable Du Jour 36

STUFFED ZUCCHINI

35

35

Wild Mushroom Risotto Stuffed into Half of a Roasted Zucchini Served with Starch and Fresh Vegetable du jour

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

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EXECUTIVE DINNER BUFFET

Served with House Breads with Seasonal Flavored Butters, Chef's Selection of Vegetables, Iced Tea, Coffee and Decaffeinated Coffee

SALADS

Choice of Two

CROWNE HOUSE SALAD

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

CAESAR SALAD

Hearts of Romaine, Parmigiano, Garlic Croutons and Classic Caesar Dressing

SPINACH SALAD

Fresh Spinach Tossed with Mandarin Oranges, Strawberries and Toasted Almonds, Served with Vanilla Mango Vinaigrette

CAPRESÉ SALAD

Sliced Beef Steak Tomatoes with Fresh Mozzarella Cheese, Fresh Basil and Olive Oil

SEAFOOD PASTA SALAD

Shrimp and Crab Tossed with Julienned Vegetables, Spiral Noodles and Parmesan Peppercorn Dressing

VEGETABLE CRUDITES

Array of Fresh Cut Vegetables Served with Vegetable Dip

DOMESTIC AND IMPORTED CHEESE DISPLAY

Imported and Domestic Cheeses Cut and Displayed as a Centerpiece, Served with Assorted Crackers and Lavosh

STARCHES

Choice of One:

White Cheddar and Yukon Gold Mashed Potatoes, Rosemary and Garlic Roasted Potatoes, Blended Wild Rice or Rice Pilaf

THEME BUFFET

Served with House Breads with Seasonal Flavored Butters, Chef's Selection of Vegetables, Iced Tea, Coffee and Decaffeinated Coffee

44

HOOSIER BUFFET

Garden Salad with 2 Dressings, Pasta Salad, Fried Chicken and Sliced Roast Beef, Mashed Potatoes with Gravy, Green Beans, Corn and Fried Biscuits

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ENTRÉES

Choice of Two - 58 Choice of Three - 64

BONELESS BEEF SHORTRIB

With Braising Sauce

CHICKEN TUSCANY

Sautéed Chicken Breast layered with Roma Tomatoes, Sautéed Spinach, Garlic, Shallots and Melted Provolone Cheese, Finished with Fresh Tomato Basil and Cream Sauce

SLICED PRIME RIB OF BEEF AU JUS

Served with Horseradish Sauce

ROASTED PORK LOIN

Stuffed with Sautéed Apples and Sun-Dried Cherries, Served with a Cabernet Demi-Glace

SHRIMP AND LINGUINI SAUTÉ

Served with an Herbed White Wine Butter Sauce

SPINACH AND FETA STUFFED TILAPIA

Served with White Wine Sauce

DESSERTS

MINIATURE DESSERT STATION

Tastefully Presented Mini Cheesecakes, Dessert Bars, Profiteroles, Truffles, Petit Fours and Chocolate Dipped Strawberries

GOURMET COFFEE STATION

Seattle's Best® Brewed Gourmet Coffee, Whipped Cream, Shaved Chocolate, Orange Peel, Cinnamon Sticks, Crystal Sugar, Swizzle Sticks, Natural and Refined Sugar Cubes, Assorted Coffee Flavorings

COFFEE BARISTA

125 Person Minimum

CRÉME BRULÉE	CHEF ATTENDED STATION

BANANAS FOSTER & CHERRY JUBILEE STATION

BUILD YOUR OWN SUNDAE BAR

Chocolate and Vanilla Ice Cream, M&M's, Oreo Pieces, Crushed Nuts, Bananas, Hot Fudge and Strawberry Sauces

CAKE PLATE ENHANCEMENTS

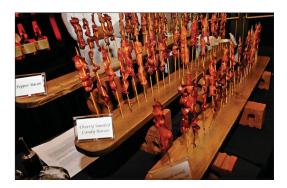
Priced Per Plate

CHOICE OF DRIZZLED SAUCE

Chocolate, Vanilla or Raspberry Sauce, Served with a Side of Fresh Whipped Cream

CRÉME BRULÉE SPOON

CHOCOLATE COVERED STRAWBERRY



LATE NIGHT SNACKS

14	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	П
12	FRUIT AND DONUTS Fresh Sliced Fruit Display with Dip, Assorted Cake and Yeast Donuts, Served with Hot Chocolate and Coffee	12
16	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	15
12 12 14	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	13
	PIZZA PARTY Assorted 16-inch Pizzas Cut into 8 Slices, Served with Parmesan Cheese and Crushed Red Pepper on the Side	13
2.95	NACHO BAR Tri-Colored Tortilla Chips, Chili Sauce, Shredded Cheese, Hot Melted Cheese, Sour Cream, Onion, Diced Grilled Chicken and Jalapenos	13
3.25	PRETZELS & BEER CHEESE Mini Bavarian Pretzel Bites Served with Beer Cheese and Mustard	12
6.25	COTTON CANDY Made to Order Cotton Candy (Chef Attended Station)	14
	TRIO OF BACON SKEWERS (100 PIECES) Pepper Bacon, Candied Applewood Smoked Bacon and Cherry Smoked Bacon	425

Seasonal Late-Night Snacks available upon request

Prices are per person unless noted otherwise. A service charge and sales tax will be added. Prices are subject to change with market conditions.

CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

BAR PACKAGES

Priced Per Person

HOUSE BEER AND WINE

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

21

26

Four Hours Five Hours

PREMIUM BEER AND WINE

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

Four Hours26Five Hours31

HOUSE BRANDS

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

Choice of 2 Domestic Kegs

House Sauvignon Blanc, Chardonnay, Merlot and Cabernet Sauvignon

Four Hours	31
Five Hours	36

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, I Domestic Keg and I Premium Keg

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

Four Hours	35
Five Hours	40

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, I Premium Keg and I 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	40
Five Hours	45

BEER SELECTIONS

DOMESTIC

Coors, Coors Light, Miller Lite, Yuengling Flight

PREMIUM / IMPORT

Blue Moon, Heineken, Modelo

CRAFT

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



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CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

INDIANA CRAFT BEER PACKAGE

Priced Per Person

KEG BEER

Choice of Two

WHEAT ALE, UPLAND - BLOOMINGTON, IN

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

SUNLIGHT CREAMALE, 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

India 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 Hour	24
Three Hour	29
Four Hour	34
Five Hour	39

LOCAL SPECIALTY CRAFT COCKTAILS

Priced per Drink

ST. ELMO'S COSMOPOLITAN 10

Subtly sweet blend of Vodka and Orange Liqueur ST. ELMO'S OLD FASHIONED Blend of Bourbon Whiskey, Crisp Orange and Aromatic Bitters

ST. ELMO'S ESPRESSO MARTINI

Rich Blend of Vodka, Coffee bean and Vanilla Liqueur

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CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

A. 123 West Louisiana Street, Indianapolis, IN 46225 T. 317.631.2221 W. www.downtownindianapolisweddings.com

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WINE SELECTIONS

Priced Per Bottle

MALBEC Don Miguel Gascon – Argentina	40
MERLOT Frei Brothers – Russian Silver Valley, CA	40
CABERNET SAUVIGNON Louis M. Martini – Sonoma, CA Edna Valley – Sonoma, CA	40 42
PINOT NOIR MacMurray Ranch – Napa, CA J Winery – Sonoma, CA	40 42

CHARDONNAY

William Hill – North Coast, CA Frei Brothers – Russian River Valley, CA	36 38
SAUVIGNON BLANC Whitehaven – New Zealand William Hill – North Coast, CA	40 38
PINOT GRIGIO Maso Canali – Italy Edna Valley – Sonoma, CA	40 42
MOSCATO Mia Dolcea d'Asti– Italy	40
SPARKLING La Marca Prosecco – Italy	36

ADDITIONAL BAR SERVICES

	Cash Bar	Host Bar
Domestic Beer	6	5
House Brands	7	6
House Wine	7	6
Imported Beer	7	6
Premium Brands	8	7
Premium Wine	8	7
Liqueurs	9	8
High Noon Seltzer	5	4
Soft Drinks	4	3
Bottled Water	4	3
Soda Package (Anyone Under 21, Pregnant & Vendors) Champagne Toast		12/person
		26/bottle

Dinner wine service is also available and requires two bottles of wine per table. Wine pricing is listed under "Wine Selections."



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CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

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

28

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

32

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

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 Omelets or Eggs Any Style Prepared to Order Accompaniments including Diced Ham, Cheese, Tomatoes, Onions, Peppers, Mushrooms & Asparagus Roasted Fingerling Potato Hash Brown Applewood Smoked Bacon Sliced Tomatoes & Arugula Salad with Balsamic Vinaigrette 42





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CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION

DRESSING ROOM ENHANCEMENTS

BREAKFAST ITEMS

Bagels with Cream Cheese	42/dozen
Donuts	48/dozen
Coffee Cake	42/cake
Jumbo Muffins	46/dozen
Assorted Chewy Granola Bars	32/dozen
Assorted Yogurts	4/each

LUNCHES

Minimum of 12 People

DELI TRAY

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

ASSORTED WRAPS

18

15

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

ASSORTED FINGER SANDWICHES

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

VEGETABLE AND FRUIT DISPLAY

BEVERAGES

Assorted Soft Drinks Chilled Bottled Juice Fresh Juice (Orange, Grapefruit, or Cranberry) Bottled Water Hot Chocolate House Coffee Iced/Hot Teas Lemonade/Fruit Punch Milk 4/each 4/each 18/carafe

4/each 38/gallon 55/gallon 38/gallon 34/gallon 10/carafe



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CROWNE PLAZA DOWNTOWN INDIANAPOLIS AT UNION STATION



NOTES_____



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CROWNE PLAZA INDIANAPOLIS DOWNTOWN UNION STATION

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