Wedding Events are our Specialty.





401 W. Summit Hill Drive Knoxville, TN 37902 P 865-522-2600 F865-523-7200 crowneknox.com

Wedding events include:

- Complimentary Table Linens & Napkins (based on availability).
- Complimentary Cylinder Vases as your center-pieces
- Complimentary cake cutting service (we will cut and serve your cake to your guests and re-box the top tier for your wedding cake your 1st anniversary).
- Complimentary available self-parking for your guests
- Complimentary King Room with a special delivery of Chocolate dipped Strawberries and split of Champagne (or sparkling cider) with flutes for the Bride and Groom with a minimum net food purchase of \$3000 or more.
- Discounted group guest room rate for your guests
- Professional and experienced servers in formal wear.
- Flexibility whether you need a custom designed menu by our Chef, use of our space for your ceremony, rehearsal dinner or after wedding breakfast or brunch, our certified Event Planner will help you every step of the way!





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Receptions

Receptions are purchased by the hour and all foods will be continuously refilled.



TRADITIONAL Imported and Domestic Cheese Display with Assorted Gourmet Crackers Vegetable Crudités with Peppercorn Parmesan Dip Fresh Diced Fruit Display with Berries Swedish Style Meatballs, Chicken Tenders with Honey Mustard Sauce Snack Mix, Chips and Dip, Punch Station, Coffee Service (Minimum 25 Guests) One Hour Service \$24.00 per person Two Hour Service \$29.00 per person

THE SUMMIT HILL

Imported and Domestic Cheese Display with Assorted Gourmet Crackers Vegetable Crudités with Peppercorn Parmesan Dip Fresh Diced Fruit Display with Berries Coconut Fried Shrimp with Sweet Chili Sauce Pork and Vegetable Egg Rolls with Chinese Mustard Swedish Style Meatballs, Chicken Tenders with Honey Mustard Sauce Chips and Dip, Roasted Peanuts, Punch Station, Coffee Service (Minimum 50 Guests) One Hour Service \$31.00 per person Two Hour Service \$36.00 per person

THE PRESIDENTIAL

Imported and Domestic Cheese Display with Assorted Gourmet Crackers Vegetable Crudités with Peppercorn Parmesan Dip Fresh Diced Fruit Display with Berries Fresh Chilled Jumbo Shrimp with Lemon and Cocktail Sauce (Shrimp: 3 per guest one hour, 5 per guest two hours) Spanakopita Southwest Chicken Spring Roll with Salsa Cajun Battered Fried Shrimp Deluxe Mixed Nuts Tri-Colored Tortilla Chips with Warm Artichoke and Spinach Dip Punch Station, Coffee Service (Minimum 75 guests) One Hour Service \$38.00 per person Two Hour Service \$43.00 per person



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Wedding Dinner Buffets

Dinner Buffet includes Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea with Lemon. (Minimum 50 guests)

THE EPICUREAN BUFFET Mixed Field Greens with Assorted Toppings and Dressings Classic Caesar Salad Honey and Lemon Drizzled Fruit Salad, Italian Pasta Salad Roast Strip Loin of Beef with Madeira Demi-Glace Sautéed Mushrooms and Caramelized Onions Grilled Chicken Breast Putanesca Tennessee Grilled Salmon with Honey Glaze Fresh Seasonal Medley of Vegetables, Glazed Baby Carrots, Oven Roasted New Potatoes, Wild Rice Pilaf Premier Selection of Cakes and Pies \$46.00 per person

OLD CITY BUFFET

Mixed Field Greens with Assorted Toppings and Dressings Southern Broccoli Salad and Macaroni Salad Roast Round of Beef, Woodland Mushroom Sauce Herb Grilled Chicken Breast, Grain Mustard Sauce, Green Bean Amandine, Roasted Garlic Mashed Potatoes and Assorted Cakes and Pies \$40.00 per person





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Dinner Entrée Selections

Dinner Entrées include:

Choice of Garden Salad or Classic Caesar Salad, Chef's Choice Fresh Vegetable and Starch (unless specified), Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon and Your Choice of Dessert

TENNESSEE GRILLED SALMON Brushed with a Marinade of Jack Daniels, Brown Sugar and Honey \$39.00 per person

ROASTED PORK LOIN Sliced and served on a Cornbread Dressing with Cranberry Cider Gravy \$34.00 per person

CHICKEN ORLEANS Sautéed Breast of Chicken topped with a Creole Ragout of Shrimp, Andouille Sausage and Tomatoes \$36.00 per person

TUSCAN CHICKEN Grilled Breast of Chicken in a Sauce of Fresh Herbs, Sun Dried Tomatoes and Olives on a Nest of Angel Hair Pasta \$34.00 per person

HERB ROASTED COD On a Bed of Sautéed Spinach and Mushrooms with a Light Anisette Cream \$36.00 per person

FILET MIGNON Ruby Port Reduction scented with Roasted Garlic and Porcini Demi-Glaze 6 Ounce \$42.00 per person 8 Ounce \$56.00 per person

PORTOBELLA MUSHROOM STREUDEL Braised Portabella Mushrooms, Roasted Zucchini, Feta Cheese and Cous Cous wrapped in Flaky Pastry and Tomato Coulis \$26.00 per person ROAST PRIME RIB OF BEEF AU JUS 10 Ounce Cut served with Au Jus and Horseradish Cream \$40.00 per person

> ROAST SIRLOIN OF BEEF Madeira Demi-Glace \$35.00 per person

DUAL DINNER ENTREES

PETITE FILET MIGNON AND GARLIC ROASTED SHRIMP Green Peppercorn Demi-Glace \$48.00 per person

SLICED TENDERLOIN OF BEEF AND SEARED SALMON FILET Cabernet-Mushroom Sauce \$46.00 per person

LEMON GRILLED CHICKEN AND ROASTED HERB COD Sweet Chili-Mango Salsa \$40.00 per person

ROAST BEEF SIRLOIN AND DIJON CHICKEN BREAST Forest Mushrooms and Roasted Shallot Ragout and Grain Mustard Cream \$41.00 per person

PETITE SIRLOIN AND CRAB CAKE REMOULADE Port Wine Reduction and Roasted Red Pepper Remoulade \$43.00 per person

GRLILED MEDALLION OF PORK AND BOURBON GLAZED CHICKEN Brown Sugar Glaze and Simmered Peach Ragout \$38.00 per person



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Hors d'oeuvres and Displays

Hot Hors d'oeuvres

Prices based per 50 pieces

Crab Filled Jumbo Mushrooms	\$195.00
Coconut Breaded Shrimp, with Sweet Chili Sauce	\$135.00
BBQ Spiced Shrimp	\$195.00
Petite Crab Cake Rémoulade	\$225.00
Breaded Chicken Tenderloin, Honey Mustard	\$130.00
Spicy Chicken Drummettes, Bleu Cheese Sauce	\$150.00
Chicken Pot Sticker, Thai Chili Sauce	\$125.00
Barbecue Baby Back Ribs	\$150.00
Pork Egg Roll, with Sweet & Sour Sauce	\$140.00
Breaded Mozzarella Batonnets	\$120.00
Vegetable Spring Roll with Sweet & Sour Sauce	\$120.00
Swedish or Barbecue Meatballs	\$100.00
Beef and Mushroom Brochette	\$175.00
Mesquite Chicken Quesadilla Roll	\$160.00
Asparagus and Asiago Cheese in Phyllo	\$165.00
Breaded Cheese Ravioli	\$100.00
Artichoke and Spinach Stuffed Mushrooms	\$120.00
Greek Spanakopita	\$130.00

Cold Hors d'oeuvres

Prices based per 50 pieces	\$125.00
Mozzarella, Tomato, and Olive Kebabs	\$125.00
Assorted Petite Sandwiches with Roast Beef,	
Smoked Turkev and Cured Ham	\$195.00
Southern Deviled Eggs	\$125.00
Chicken Salad Phyllo Cups	\$120.00
Handmade California Nori Rolls	\$195.00
Deviled Shrimp in a Phyllo Cup	\$130.00
Strawberry Half with Brie	\$120.00
Iced Jumbo Shrimp with Cocktail Sauce	\$175.00

Dry Snacks

Mixed Nuts/lb	\$36.00
Dry Roasted Peanuts/lb.	\$20.00
Tri-Colored Tortilla Chips/lb.	\$16.00
Potato Chips or Pretzels/lb.	\$16.00
Roasted Tomato Salsa /quart	\$20.00
Warm Artichoke Spinach Dip/half gallon	\$60.00
Warm Green Chili Queso Dip/half gallon	\$60.00
French Onion or Ranch Dip/quart	\$21.00

Displays

IMPORTED AND DOMESTIC CHEESE DISPLAY

With Fresh Fruit Garnish and Assorted Gourmet Crackers

25 servings	50 servings	100 servings
\$125.00	\$240.00	\$475.00

POACHED AND SMOKED SALMON DISPLAY

Served with Traditional Accompaniments of Red Onion, Hard Boiled Egg, Capers, Crème Fraîche and an Assortment of Gourmet Crackers Approximately 50 servings \$295.00

FRESH VEGETABLE CRUDITÉS

Served with Ranch Dip		
25 servings	50 servings	100 servings
\$50.00	\$100.00	\$200.00

FRESH SEASONAL FRUITS AND BERRIES

With Maple Yogurt Dip

25 servings	50 servings	100 servings
\$95.00	\$175.00	\$325.00

ANTIPASTO DISPLAY

Imported Olives, Marinated Vegetables, Cured Deli Meats and Cheeses served with Crusty Bread, Assorted Gourmet Crackers and Grain Mustard 25 servinas 50 servinas 100 servinas

25 servings	50 servings	100 servings
\$165.00	\$275.00	\$525.00
B	AKED BRIE EN CROÛTE	

BAKED BRIE EN CROUTE

Glazed with Raspberry Preserves and Caramelized Apples, wrapped in Puff Pastry and served with sliced Baguettes and Fresh Grapes Approximately 50 servings \$200.00

HANDMADE SUSHI DISPLAY

California Nori Rolls displayed with Fresh Vegetable Garnishes and Appropriate Condiments

25 servings	50 servings	100 servings	
\$125.00	\$195.00	\$380.00	
We also have theme and carvery stations-			
Consult with your Wedding Planner.			

CROWNE PLAZA KNOXVILLE

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Beverages

HOST AND CASH BARS

Call Brands

Host Bar 8.75/drink Cash Bar 9.00/drink Smirnoff, Beefeater, Bacardi Light, Jose Cuervo Gold, Jim Beam, Seagrams 7, Dewars, Captain Morgan

Premium Brands

Host Bar 9.75/drink Cash Bar 10.00/drink Absolute, Tanqueray, Bacardi Select, Cuervo 1800, Jack Daniels, Crown Royal, J&B

Domestic BeerHost Bar 4.75/drinkCash Bar 5.00/drink

Imported/Premium Beer Host Bar 5.75/drink Cash Bar 6.00/drink

Wine Host Bar 7.75/glass Cash Bar 8.00/glass

Soft Drinks, Juice, and Bottled Water Host Bar 2.75/drink Cash Bar 3.00/drink

Bartenders are provided at a charge of \$80.00 each for a period of up to four hours. The bartender fee will be waived for each bar that exceeds \$400.00 in sales. We recommend one bartender for every 75 guests for host bars and one bartender for every 100 guests for cash bars.

Champagne Toast

Champagne Toast or Sparkling Cider Toast \$5.00 per person

Additional Beverages

Fruit or Champagne Punch \$55.00/gallon Coffee \$48.00/gallon

Keg Beer (Half Barrel)

Domestic \$480.00 Import/Premium: \$584.00



Please consult your Wedding Planner for a complete wine menu.

The Crowne Plaza, as a liquor license is the only authority licensed to sell and/or serve liquor for consumption on the premises.
The Crowne Plaza Knoxville pours a 1.25 ounce shot per drink.
Host Bar* A host bar is an open bar that is no charge to the attendees of the function. The host is responsible for all charges at a per drink charge.



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General Information

Terms and Conditions

Final selection of menus must be made no less than 21 day prior to commencement of the function.

A minimum of 12 people is required for a planned banquet meal.

With served dinners, you may select up to two entrée selections for your guests however you will be charged for the higher priced menu for all dinners. A guarantee number of each entrée selection is required three business days prior and place cards designating the individual's entrée choice are required at the table settings to insure all guests are serviced properly. Quoted prices shall not be binding upon the hotel after 90 days from the date of agreement unless stated otherwise in writing.

The patrons and guests agree not to bring any food or beverage of any kind into the hotel (with the exception of your wedding cake).

GUARANTEES

We need your assistance in making your banquet a success. To assure proper service and meal preparation, please specify the exact number to be in attendance, 3 business days in advance.

For Saturday, Sunday and Monday functions, guarantees are due the Wednesday prior to the function. The number given to the hotel will be considered a guarantee, not subject to reduction. If a guarantee is not received by 4:00 p.m., the previously estimated attendance figure will be considered the guarantee. The hotel will set for 2% over the guaranteed number.

NOTE: Appropriate sales tax and 20% gratuity will be added to all food and beverage functions.

CANCELLATION POLICY

Cancellation of a function agreement requires written notification to the hotel by the date specified on the function agreement, or the cancellation fee will apply.

CREDIT INFORMATION

A credit card held on file is required to confirm arrangements for functions at the time of signing the contract. The balance should be paid incrementally in accordance with the advance deposit schedule. Payment in full must be made thirty days prior to the day of function.



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