

Wedding Events are our Specialty.



CROWNE PLAZA®
KNOXVILLE

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

Wedding events include:

- Fan folded napkins in the color of your choice (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 straw-berries 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 Cudités 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
Two Hour Service

THE SUMMIT HILL

Imported and Domestic Cheese Display with Assorted Gourmet Crackers
Vegetable Cudités 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
Two Hour Service

THE PRESIDENTIAL

Imported and Domestic Cheese Display with Assorted Gourmet Crackers
Vegetable Cudités with Peppercorn Parmesan Dip
Fresh Diced Fruit Display with Berries
Chef Carved Roast Round of Beef with Mini Rolls and Condiments
Fresh Chilled Jumbo Shrimp with Lemon and Cocktail Sauce
(Shrimp: 3 per guest one hour, 5 per guest two hours)
Asparagus and Asiago Cheese in Phyllo
Chicken Satay with Spicy Thai Peanut Sauce
Miniature Crab Cakes Remoulade
Deluxe Mixed Nuts
Tri-Colored Tortilla Chips with Warm Artichoke and Spinach Dip
Punch Station, Coffee Service
(Minimum 75 guests)
One Hour Service
Two Hour Service



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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, less than 75 guests add an additional cost per person)

THE EPICUREAN BUFFET

Mixed Field Greens with Assorted Toppings and Dressings
Baby Tomatoes and Fresh Basil with Virgin Olive Oil and Fresh Mozzarella
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
Sun Dried Tomato Cream Sauce
Tennessee Grilled Salmon with Bourbon-Peach Chutney
Fresh Seasonal Medley of Vegetables, Orange Tarragon Glazed Baby Carrots,
Oven Roasted New Potatoes, Wild Rice Pilaf
Premier Selection of Cakes and Pies

OLD CITY BUFFET

Mixed Field Greens with Assorted Toppings and Dressings
Southern Broccoli Salad and Wilted Kale 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



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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, Peach Chutney

ROAST PRIME RIB OF BEEF AU JUS

10 Ounce Cut served with Au Jus and Horseradish Cream

MEDALLION OF PORK TENDERLOIN

Bacon Wrapped Medallion with a Grain Mustard Sauce and Crispy Tabasco Onions Sauce

ROAST SIRLOIN OF BEEF

Madeira Demi-Glace

ROASTED PORK LOIN

Sliced and served on a Sage-Cranberry Cornbread Dressing with Apple Cider Gravy

PORTOBELLA MUSHROOM STREUDEL

Braised Portabella Mushrooms, Roasted Zucchini, Spinach, Feta Cheese and Cous Cous wrapped in Flaky Phyllo, Roasted Pepper and Tomato Coulis

CHICKEN ORLEANS

Sautéed Breast of Chicken topped with a Creole Ragout of Shrimp, Andouille Sausage and Tomatoes

Dual Dinner Entrees

PETITE FILET MIGNON AND GARLIC ROASTED SHRIMP

Green Peppercorn Demi-Glace

TUSCAN CHICKEN

Grilled Breast of Chicken in a Sauce of Artichoke Hearts, Fresh Herbs and Sun Dried Tomatoes on a Nest of Angel Hair Pasta

SLICED TENDERLOIN OF BEEF AND SEARED SALMON FILET

Cabernet-Mushroom Sauce and Peach Chutney

HERB ROASTED COD

On a Bed of Sautéed Spinach and Mushrooms with a Light Anisette Cream

LEMON GRILLED CHICKEN AND ROASTED HERB COD

Sweet Chili-Mango Salsa

CHICKEN OSCAR

Grilled Breast of Chicken topped with a Low Country Crab Cake, Tender Asparagus and Lemon-Thyme Aioli

ROAST BEEF SIRLOIN AND DIJON CHICKEN BREAST

Forest Mushrooms and Roasted Shallot Ragout and Grain Mustard Cream

PETITE SIRLOIN AND CRAB CAKE REMOULADE

Port Wine Reduction and Roasted Red Pepper Remoulade

FILET MIGNON

Ruby Port Reduction scented with Roasted Garlic and Porcini
6 Ounce 8 Ounce

GRILLED MEDALLION OF PORK AND

BOURBON GLAZED CHICKEN

Brown Sugar Glaze and Simmered Peach Ragout



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Hors d'oeuvres and Displays

Hot Hors d'oeuvres

Prices based per 50 pieces

Oysters Rockefeller
Crab Filled Jumbo Mushrooms
Coconut Breaded Shrimp, with Sweet Chili Sauce
BBQ Spiced Shrimp, Lemon Beurre Blanc
Petite Crab Cake Rémoulade
Shrimp and Smoked Sausage Skewers
Thyme Chicken and Red Grape Kabob
Breaded Chicken Tenderloin, Honey Mustard
Spicy Chicken Drumettes, Bleu Cheese Sauce
Chicken Satay with Spicy Thai Peanut Sauce
Bacon Wrapped Rosemary Beef Tenderloin
Swedish or Barbecue Meatballs
Beef and Mushroom Brochette
Mesquite Chicken Quesadilla Roll
Chicken Pot Sticker, Thai Chili Sauce
Barbecue Baby Back Ribs
Pork Egg Roll, with Orange Sauce
Breaded Mozzarella Batonets
Vegetable Spring Roll with Sweet & Sour Sauce
Asparagus and Asiago Cheese in Phyllo
Breaded Cheese Ravioli
Artichoke and Spinach Stuffed Mushrooms
Kielbasa en Croute, with Dijon Mustard Sauce
Greek Spanakopita
Korean Style BBQ Beef Tenderloin Lollipop

Cold Hors d'oeuvres

Prices based per 50 pieces

Mozzarella, Tomato, and Olive Kebabs
Assorted Petite Sandwiches with Roast Beef,
Smoked Turkey and Cured Ham
Southern Deviled Eggs
Tarragon Chicken Salad Phyllo Cups
Handmade California Nori Rolls
Deviled Shrimp in a Phyllo Cup
Strawberry Half with Brie
Seasonal Oysters on the Half Shell
Iced Jumbo Shrimp with Cocktail Sauce

Dry Snacks

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

Displays

IMPORTED AND DOMESTIC CHEESE DISPLAY
With Fresh Fruit Garnish and Assorted Gourmet Crackers
25 servings 50 servings 100 servings

POACHED AND SMOKED SALMON DISPLAY
Served with Traditional Accompaniments of Red Onion,
Hard Boiled Egg, Capers, Dill Crème Fraîche and an
Assortment of Breads and Gourmet Crackers
Approximately 50 servings

FRESH VEGETABLE CRUDITÉS AND
GRILLED VEGETABLE DISPLAY
Served with Ranch Dip and Sun Dried Tomato Hummus
25 servings 50 servings 100 servings

FRESH SEASONAL FRUITS AND BERRIES
With Maple Yogurt Dip
25 servings 50 servings 100 servings

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

BAKED BRIE EN CROÛTE
Glazed with Raspberry Preserves and Caramelized Apples, wrapped
in Puff Pastry and served with sliced Baguettes and Fresh Grapes
Approximately 50 servings

HANDMADE SUSHI DISPLAY
California Nori Rolls displayed with Fresh Vegetable Garnishes
and Appropriate Condiments
25 servings 50 servings 100 servings

**We also have theme and carvery stations-
Consult with your Wedding Planner.**



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Beverages

HOST AND CASH BARS

Call Brands

Host Bar or Cash Bar

Smirnoff, Beefeater, Bacardi Light, Jose Cuervo Gold, Jim Beam, Seagrams 7, Dewars, Captain Morgan

Premium Brands

Host Bar or Cash Bar

Absolute, Tanqueray, Bacardi Select, Cuervo 1800, Jack Daniels, Crown Royal, J&B

Domestic Beer

Imported/Premium Beer

Wine

Soft Drinks, Juice, and Bottled Water

Bartenders are provided at a charge per bartender 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 Sparking Cider Toast

Additional Beverages

Fruit or Champagne Punch

Keg beer

Domestic: Please ask for a quote

Import/Premium: Please ask for a quote



Please consult your Wedding Planner for a complete wine menu.

The Crowne Plaza, as a liquor licensee is the only authority licensed to sell and/or serve liquor for consumption on the premises.



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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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