# Wedding Events are our Specialty.





# 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 of your wedding cake for 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!





# 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

Chips and Dip,

Punch Station, Coffee Service

(Minimum 25 Guests)

### 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)

#### 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)

# 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 Puttanesca

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

#### **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

### TENNESSEE BARBEQUE

Mixed Field Greens with Assorted Toppings and Dressings
Creamy Cole Slaw, Southern Potato Salad Hickory Smoked Pork Ribs,
Sweet Barbecue Sauce Roasted Chicken, Fried Catfish Filets with Hushpuppies and Tartar Sauce
Petite Corn on the Cob, Country Style Green Beans with Bacon and Onion, Molasses Baked Beans,
Seasonal Fruit Cobbler with Ice Cream and Strawberry Shortcake





# 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

ROAST PRIME RIB OF BEEF AU JUS 10 Ounce Cut served with Au Jus and Horseradish Cream

ROASTED PORK LOIN
Sliced and served on a Cornbread Dressing with Cranberry
Cider Gravy

PETITE FILET MIGNON AND GARLIC ROASTED SHRIMP

Green Peppercorn Demi-Glace

**DUAL DINNER ENTREES** 

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

SLICED TENDERLOIN OF BEEF AND SEARED SALMON FILET Cabernet-Mushroom Sauce

TUSCAN CHICKEN

Grilled Breast of Chicken in a Sauce of Fresh Herbs, Sun

Dried Tomatoes and Olives on a

Nest of Angel Hair Pasta

LEMON GRILLED CHICKEN AND ROASTED HERB COD Sweet Chili-Mango Salsa

FILET MIGNON
Ruby Port Reduction scented
with Roasted Garlic and
Porcini Demi-Glaze
6 Ounces or 8 Ounces

ROAST BEEF SIRLOIN AND DIJON CHICKEN BREAST Forest Mushrooms and Roasted Shallot Ragout and Grain Mustard Cream

PORTOBELLA MUSHROOM STREUDEL
Braised Portabella Mushrooms, Roasted Zucchini, Feta
Cheese and Cous Cous wrapped in Flaky Pastry and
Tomato Coulis

PETITE SIRLOIN AND CRAB CAKE REMOULADE

Port Wine Reduction and Roasted Red Pepper Remoulade

GRLILED MEDALLION OF PORK AND BOURBON GLAZED
CHICKEN
Brown Sugar Glaze and Simmered Peach Ragout



# Hors d'oeuvres and Displays

#### Hot Hors d'oeuvres

Coconut Breaded Shrimp, with Sweet Chili Sauce BBQ Spiced Shrimp
Petite Crab Cake Remoulade
Breaded Chicken Tenderloin, Honey Mustard
Spicy Chicken Drummettes, Bleu Cheese Sauce
Chicken Pot Sticker, Thai Chili Sauce
Barbecue Baby Back Ribs
Pork Egg Roll, with Sweet & Sour Sauce
Breaded Mozzarella Batonnets
Vegetable Spring Roll with Sweet & Sour Sauce

Swedish or Barbecue Meatballs
Beef and Mushroom Brochette
Mesquite Chicken Quesadilla Roll
Asparagus and Asiago Cheese in Phyllo
Artichoke and Spinach Stuffed Mushrooms
Greek Spanakopita

#### Cold Hors d'oeuvres

Mozzarella, Tomato, and Olive Kebabs
Assorted Petite Sandwiches with Roast Beef,
Smoked Turkey and Cured Ham
Southern Deviled Eggs
Tarragon Chicken Salad Phyllo Cups
Deviled Shrimp in a Phyllo Cup
Iced Jumbo Shrimp with Cocktail Sauce

#### **Dry Snacks**

Mixed Nuts Dry Roasted Peanuts Tri-Colored Tortilla Chips Potato Chips or Pretzels Roasted Tomato Salsa French Onion or Ranch Dip

#### Displays

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

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

FRESH VEGETABLE CRUDITÉS Served with Ranch Dip 25 servings

FRESH SEASONAL FRUITS AND BERRIES
With Maple Yogurt Dip
25 servings

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

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



# The Carving Station

### **ROASTED TENDERLOIN OF BEEF**

Served with Petite Rolls, Horseradish Cream Sauce and Whole Grain Mustard

Approximately 20 servings

#### WHOLE ROASTED TURKEY BREAST

Sage Rubbed with Warm Biscuits and House Made Cranberry Sauce

Approximately 40 servings

#### **CUMIN-RUBBED PORK LOIN**

Mango Salsa
Approximately 40 servings

### **ROAST SIRLOIN**

Whole Grain Mustard, Horseradish Cream Sauce and Petite Rolls

Approximately 100 servings

## PRIME RIB OF BEEF

Served with Horseradish Cream Sauce
Approximately 30 servings

\*Carving Stations require a Chef Attendant



# Theme Stations

All Theme Stations are priced Per Person based on a One Hour Reception. Theme Stations must be served with additional items to provide substantial fare for your guests and are designed to be purchased for your guaranteed attendance.

#### **SOUTHWESTERN**

Chicken and Beef Fajitas, Grilled Onions and Peppers with Warm Flour Tortillas.

Shredded Lettuce, Pico de Gallo, Salsa, Shredded Cheese, Sour Cream,

Guacamole and Fresh Tortilla Chips

#### **PASTA AMORE**

Your Selection of Two Pastas and Two Sauces: Tri Color Rotini, Farfalle, Penne or Cheese Tortellini with Alfredo, Tomato with Sweet Basil or Pesto Sauce

#### **TENNESSEE TAILGATE**

Array of Snacks and Finger Foods to Include: Mini Hamburgers, Nathan's
Famous Hot Dog Sliders, Franks in a Blanket, Tortilla Chips, Kettle Chips, Salsa,
French Onion Dip and Warm Spinach
Artichoke Dip

#### **SOUTHERN SHRIMP AND GRITS\***

Jumbo Shrimp Sautéed with Garlic Butter and our Slow Simmered Sauce of Smoked Sausage, Mushrooms and Tomatoes and served over Creamy Grits

> \*Sauté Stations require a Chef Attendant



# Beverages

#### **HOST AND CASH BARS**

#### Call Brands

Host Bar 8.75/drink Cash Bar 11.50/drink
Smirnoff, Beefeater, Bacardi Light, Jose Cuervo Gold, Jim Beam, Seagrams 7, Dewars, Captain Morgan

#### **Premium Brands**

Host Bar 9.75/drink Cash Bar 12.50/drink
Absolute, Tanqueray, Bacardi Select, Cuervo 1800, Jack Daniels, Crown Royal, J&B

#### **Domestic Beer**

Host Bar 4.75/drink Cash Bar 5.50/drink

### Imported/Premium Beer

Host Bar 5.75/drink Cash Bar 6.75/drink

#### Wine

Host Bar 7.75/glass Cash Bar 10.00/glass

### Soft Drinks, Juice, and Bottled Water

Host Bar 2.75/drink Cash Bar 3.50/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 \$9.00 per person

#### Additional Beverages

Fruit or Champagne Punch \$55.00/gallon Coffee \$49.00/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.



# General Information

#### Terms and Conditions

Final selection of menus must be made no less than 30 days prior to commencement of the function. A minimum of 12 people is required for a planned banquet meal.

A 5% surcharge will be added to all meal selections when more than one is chosen. This does not include a vegetarian option. 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 22% 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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