

# ~Wedding and Social Events are our Specialty~

Banquet Space for Groups up to 2500





Ceremony Rooms for Groups up to 1000

Let our Wedding Planner help you plan the most important day of your life at the Crowne Plaza Houston Reliant





# General Information Guidelines for Private Parties

A food and beverage minimum must be met for each ballroom; this charge is exclusive of sales tax or service charge.

A non-refundable deposit of 25% of the food and beverage minimum or a minimum of \$1,000.00 is required to confirm all reservations, with the deposit applied to the final bill. An additional payment of 50% is due 3 months prior to the event and 100% of the estimated amount is due 14 days prior to the event. Payments may be paid with cash, cashier's check or credit card.

Final selections are requested a minimum of 30 days prior to your function.

One tasting sample the cuisine may be arranged prior to your event for a maximum of 4 people. Tastings will be for salads or soups and entrees only. Tastings for appetizers or complete buffets are not offered.

Regulations of the Texas Alcoholic Beverage Commission prohibit alcohol from being brought onto or leaving the premises.

The hotel offers complimentary self-parking based on availability. Inquire at booking time to insure that the evening selected does not conflict with events at Reliant Park. Should you choose an evening in which parking is in high demand, self-parking charges may apply.

Valet parking can be arranged. If your guests pay their valet parking charges, the rate is \$10.00 per car. Should you wish to provide valet parking for your guests; a discounted rate of \$8.00 per car will be charged and applied to your account for each car parked.

A Service Charge of 22% will be added to all food and beverage prices. State tax of 8.25% will be added to all food and service charges. Alcoholic beverage prices include taxes.

Attendance guarantee are due three days prior to the event; this number can increase NOT decrease Hotel will set a maximum of 5% over any guarantee. Client is responsible for contracted revenue.



# Receptions from 11:00 am - 5:00 pm

# Happily Ever After

### Afternoon Reception

Imported & Domestic Cheese Display served with French Bread & Imported Crackers Vegetable Crudités served with Ranch Dressing Roma Tomato, Buffalo Mozzarella, & Basil Pesto on Crostini

Vegetable Spring Rolls served with Peanut Dipping Sauce Mini Beef Wellington Mini Chicken Cordon Bleu

#### \$30.00 per person

Add a One Hour Cocktail Hour Service For additional - \$15.00 per person

### Choice of Entrée

\*Herb Grilled Chicken with Basil Mushroom Sauce
\*New Orleans Chicken - Blackened Chicken Pan
Seared Topped with Sautéed Garlic, Mushrooms,
Crawfish and Cream Sauce
\*Herb Crusted Tilapia with Lemon Caper Sauce
\*Pablano Sirloin with Fresh Roasted Poblano Sauce
garnished with Corn Tortilla Strips and Jack Cheese

#### Choice of Starch

Rice Pilaf, Au Gratin Potatoes, Saffron Rice, Garlic Mashed Potatoes, Twice Baked Potato Choice of Vegetable

Green Bean Almondine, Grilled Asparagus, Vegetable Medley, Peas & Carrots

## Dreams Come True

## Afternoon Luncheon

Imported & Domestic Cheese Display served with French Bread & Water Crackers Vegetable Crudités served with Ranch Dressing

### Plated Luncheon

Spínach Salad, Fresh Baby Spínach, Julienne Mango, Jicama, Strawberries, Toasted Almonds and served with Mango Vinaigrette

\*Choice of Entrée

\*Choice of Starch & Vegetable

Rolls with Whipped Butter Freshly Brewed Coffee, Decaffeinated Coffee, and Ice Tea

#### \$40.00 per person

Add 1 Hour Cocktail Service - (Call Brand) For additional \$15.00 per person



## Príncess

One Hour Cocktail Reception - Call Brand Imported & Domestic Cheese Display served with French Bread & Imported Crackers

#### Plated Dinner

Spinach Salad with Bacon, Sliced Egg, Mushrooms & Warm Bacon Dressing 6 oz. Petit Filet accompanied with Two Jumbo Shrimp Scampi Potatoes Au Gratin with Three Cheeses and Seasonal Baby Vegetables Rolls with Whipped Butter

Freshly Brewed Coffee, Decaffeinated Coffee, and Ice Tea Chocolate Covered Strawberries

\$65.00 per person

## Cínderella

**Two** Hour Cocktail Reception - Call Brand

### Butler Passed Hors D'oeuvres upon arrival

Pan Seared Crab Cakes served w/Remoulade Sauce, Miniature Quiche Lorraine, Spinach & Feta Cheese in Phyllo Pastry

Imported & Domestic Cheese Display served with French Bread & Imported Crackers

Prime Rib of Beef served with Silver Dollar Rolls and Appropriate Condiments

#### Pastabilities Station

Bowtie, Penne, Fettuccine Pasta served with Alfredo, Marinara, & Pesto Sauce, Shrimp, Grilled Chicken Strips, Red & Green Bell Peppers, Mushrooms, Red Onions, Diced Tomatoes, and Fresh Parmesan Cheese

#### Salad Bar

Mixed Greens, Romaine Lettuce, Shredded Carrots, Cucumbers, Cherry Tomatoes, Purple Onions, Olives, Homemade Croutons, Assorted Shredded Cheese, and choice of Ranch, Italian, or Balsamic Vinaigrette Dressing

Freshly Brewed Coffee, Decaffeinated Coffee, and Ice Tea Chocolate Covered Strawberries

#### \$75.00 per person

Prices are subject to 22% Service Charge and 8.25% Sales Tax 8686 Kirby Drive, Houston, TX 77054 Hotel Direct: 713-748-3221; Catering Direct: 713-795-8402



# Fairy Tale

### Three Hour Cocktail Reception

Butler Passed Hors D'oeuvres upon arrival Mushrooms stuffed with Feta & Spinach, Mini Chicken Cordon Bleu, and Mini Beef Wellington

Imported & Domestic Cheese Display served with French Bread & Imported Crackers

Plated Dinner

Walnut Salad, Spring Mix Lettuce served with Bleu Cheese Crumbles Candied Walnuts, and Pears Poached in Red Wine with a Orange Dressing

6 oz. Petit Filet accompanied with Pan Cooked Snapper Almandine served with Beurre Blanc Topping & Toasted Almonds Wild Rice Pilaf and Fresh Jumbo Asparagus wrapped with Red Pepper Ring Rolls with Whipped Butter

> Freshly Brewed Coffee, Decaffeinated Coffee, and Ice Tea Chocolate Covered Strawberries

> > \$85.00 per person

Prices are subject to 22% Service Charge and 8.25% Sales Tax

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