



CROWNE PLAZA®
HOUSTON NEAR RELIANT - MEDICAL

A Lifetime of Happiness Starts Here at the Crowne Plaza Reliant!



*Let our Wedding Expert help you plan the
most important day of your life!*



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**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 \$2,000.00 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.

The hotel DOES NOT accept personal or business checks

Final selections are requested a minimum of 60 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 \$12.00 per car will be charged and applied to your account for each car parked.

A Service Charge of 23% 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 business days prior to the event; this number can increase NOT decrease

Hotel will set and prepare for a maximum of 5% over any guarantee. Client is responsible for contracted revenue.

Food tastings are for a maximum of up to 4 people. They are only on Monday through Friday from 1:00pm – 4:00pm. Please give your Sales Manager at least two week advance notice. If you do not give the hotel sufficient advance notice, the hotel has full right to deny the tasting.



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RECEPTION & LUNCHEON PACKAGE
11:00 am – 5:00 pm

AFTERNOON RECEPTION PACKAGE

2 HOUR OF SERVICE

ARTISAN CHEESE BLOCK

Domestic, Local & Imported Cheeses, Roasted Pecans, Dried Fruit Garnish, Texas Wildflower Honey, Gourmet Flatbread, Crackers & Baguettes

MARKET FRESH

Assorted Market Fresh Raw Vegetables
Ranch, French Onion, Avocado Hummus

HOT HORS D'OUVRES

Beef Wellington, Béarnaise
Chicken Satay, Peanut Sauce
Asian Spring Rolls, Sweet Chili Sauce

\$36.00 per person

AFTERNOON LUNCHEON PACKAGE

ARTISAN CHEESE BLOCK

Domestic, Local & Imported Cheeses, Roasted Pecans, Dried Fruit Garnish, Texas Wildflower Honey, Gourmet Flatbread, Crackers & Baguettes

MARKET FRESH

Assorted Market Fresh Raw Vegetables
Ranch, French Onion, Avocado Hummus

PLATED LUNCHEON

Choice of Salad, Choice of Entrée, Choice of Dessert
Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Teas and Ice Tea

\$50.00 per person

SALAD OPTIONS

CLASSIC CAESAR

Chopped Romaine, Sun Burst Tomatoes,
Parmesan Reggiano, Garlic Herbed Croutons
Caesar Dressing

SPINACH SPINACH

Spinach, Watercress, Fresh Mozzarella,
Strawberries, Walnuts
Charred Jalapeno Vinaigrette

THE MIX

Mesclun Mix, Grape Tomato, Radish, Candied
Pecans, Carrots, English Cucumber
White Balsamic Vinaigrette

CLASSIC GARDEN

Romaine & Iceberg, Grape Tomato, Shredded
Carrot, English Cucumber, Cheddar, Croutons
Traditional Ranch

ENTRÉE OPTIONS

TUSCAN CHICKEN

Parmesan Risotto
Lemon-Garlic Butter Roasted Artichokes
Natural Jus

CITRUS ROSEMARY GRILLED CHICKEN

Roasted Red Potatoes
Seasonal Vegetable Medley
Garlic Cream

GRILLED RED SNAPPER

Garlic Boursin Mashed Potatoes
Green Beans Almandine
Lemon Butter

GRILLED MAHI MAHI

Dill Rice
Asparagus Spears with Sautéed Onions
Artichoke Cream Sauce



CROWNE PLAZA®
HOUSTON NEAR RELIANT - MEDICAL

EVENING PACKAGES
5:00 PM – 1:00AM

SILVER PACKAGE
\$70.00 per person

ARTISAN CHEESE BLOCK
Domestic, Local & Imported Cheeses, Roasted Pecans, Dried Fruit Garnish, Texas Wildflower Honey, Gourmet Flatbread, Crackers & Baguettes

MARKET FRESH
Assorted Market Fresh Raw Vegetables
Ranch, French Onion, Spicy Hummus

OPEN BAR
One Hour during Cocktail Reception – Call Brand

PLATED DINNER
Choice of Salad
Choice of Entrée
Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Teas and Ice Tea

TOAST
Champagne or Cider Toast

SALAD OPTIONS

SPINACH SPINACH
Spinach, Watercress, Fresh Mozzarella
Strawberries, Walnuts
Balsamic Vinaigrette

CLASSIC CAESAR
Chopped Romaine, Sun Burst Tomatoes, Parmesan
Reggiano, Garlic Herbed Croutons
Caesar Dressing

CLASSIC GARDEN
Romaine & Iceberg, Grape Tomato, Shredded
Carrot, English Cucumber, Cheddar, Croutons
Traditional Ranch

DINNER OPTIONS

CITRUS ROSEMARY GRILLED CHICKEN
Roasted Red Potatoes
Seasonal Vegetable Medley
Garlic Cream

GRILLED MAHI MAHI
Poblano Rice Pilaf
Grilled Market Vegetable
Chipotle Lemon Butter

TUSCAN CHICKEN
Parmesan Risotto
Lemon-Garlic Butter Roasted Artichokes
Natural Jus



CROWNE PLAZA®
HOUSTON NEAR RELIANT - MEDICAL

GOLD PACKAGE
\$90.00 per person

ARTISAN CHEESE BLOCK

Domestic, Local & Imported Cheeses, Roasted Pecans, Dried Fruit Garnish, Texas Wildflower Honey, Gourmet Flatbread, Crackers & Baguettes

MARKET FRESH

Assorted Market Fresh Raw Vegetables
Ranch, French Onion, Avocado Hummus

OPEN BAR

One Hour during Cocktail Reception – Call Brand

PLATED DINNER

Choice of Salad
Choice of Entrée
Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Teas and Ice Tea

TOAST

Champagne or Cider Toast

SALAD OPTIONS

SPINACH SPINACH

Spinach, Watercress, Fresh Mozzarella
Strawberries, Walnuts
Balsamic Vinaigrette

CLASSIC CAESAR

Chopped Romaine, Sun Burst Tomatoes, Parmesan
Reggiano, Garlic Herbed Croutons
Caesar Dressing

CLASSIC GARDEN

Romaine & Iceberg, Grape Tomato, Shredded
Carrot, English Cucumber, Cheddar, Croutons
Traditional Ranch

THE MIX

Mesclun Mix, Grape Tomato, Radish, Candied
Pecans, Carrots, English Cucumber
White Balsamic Vinaigrette

DINNER OPTIONS

“OSCAR” STYLE FILET

Boursin Cheese Mashed Potatoes
Roasted Asparagus Spears
Sautéed Crab Sauce, Tarragon Béarnaise

ROASTED GARLIC CHICKEN & JUMBO SHRIMP

Sun Dried Tomato Risotto
Zucchini, Yellow Squash, Red Pepper & Purple Onion
Thyme Butter, Lemon Cream

SEARED TENDERLOIN & GULF PRAWNS

Potatoes Au Gratin
Baby Vegetable Medley
Peppercorn Demi, Cilantro Lime

FILET MIGNON & HERB CRUSTED SALMON

Rosemary Roasted New Potatoes
Seasonal Vegetables
Cabernet, Citrus Caper Sauce



CROWNE PLAZA®
HOUSTON NEAR RELIANT - MEDICAL

DIAMOND PACKAGE

\$115.00 per person

ARTISAN CHEESE BLOCK

Domestic, Local & Imported Cheeses, Roasted Pecans, Dried Fruit Garnish, Texas Wildflower Honey, Gourmet Flatbread, Crackers & Baguettes

MARKET FRESH

Assorted Market Fresh Raw Vegetables
Ranch, French Onion, Avocado Hummus

OPEN BAR

One Hour during Cocktail Reception – Call Brand

BUTTER PASSED HORS D'OEUVRES

Spanakopita, Cilantro Mint Pesto
Gulf Coast Crab Cakes, Sriracha Aioli
Mini Beef Wellingtons, Béarnaise

CARVING STATION

Pistachio & Peppercorn
Crusted Prime Rib
Chimichurri, Sourdough Rolls

PLATED DINNER

Choice of Salad
Choice of Entrée
Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Teas and Ice Tea

TOAST

Champagne or Cider Toast

SALAD OPTIONS

THE ARUGULA

Arugula Salad, Toasted Almonds, Goat Cheese
Cherry Tomatoes, Chick Peas
Basil Vinaigrette

SPINACH SPINACH

Spinach, Watercress, Fresh Mozzarella,
Strawberries, Walnuts
Charred Jalapeno Vinaigrette

THE MIX

Mesclun Mix, Grape Tomato, Radish, Candied
Pecans, Carrots, English Cucumber
White Balsamic Vinaigrette

DINNER OPTIONS

“OSCAR” STYLE FILET

Boursin Cheese Mashed Potatoes
Roasted Asparagus Spears
Sautéed Crab Sauce, Tarragon Béarnaise

ROASTED GARLIC CHICKEN & JUMBO SHRIMP

Sun Dried Tomato Risotto
Zucchini, Yellow Squash, Red Pepper & Purple Onion
Thyme Butter, Lemon Cream

FILET MIGNON & HERB CRUSTED SALMON

Rosemary Roasted New Potatoes
Seasonal Vegetables
Cabernet, Citrus Caper Sauce