

# *Congratulations on your Engagement!*



## *Wedding Package At The Plaza*

Selection of Two Stationary Hors d'oeuvres  
Champagne Toast  
Elaborate Four Course Meal  
Choice of Two Entrée Selections  
Personalized Wedding Cake with Enhancement  
Mirror, Votive Candles and Ivory Floor Length Linens on Every Table  
Personal Wedding Coordinator  
Overnight Accommodations for the Bride and Groom  
\$49.95 per person to \$63.95 per person

In addition, you may enhance your package with the following:

### *Gold*

Selection of Three White-gloved Butler Passed Hors d'oeuvres  
Wine Service with Dinner  
Cocktail Reception-One Hour Open Bar  
Custom Designed Floral Centerpieces  
Your Choice of Overlay or Floor Length Linen Color  
Chauffeured Limousine Service  
Chocolate Covered Strawberries and Champagne in Your Guestroom  
\$42.50 per person

### *Platinum*

Selection of Five White-gloved Butler Passed Hors d'oeuvres  
Cocktail Reception-Four Hours Open Bar  
Wine Service with Dinner  
Intermezzo Course  
Custom Designed Floral Centerpieces  
Chauffeured Limousine Service  
Chocolate Covered Strawberries and Champagne in Your Guestroom  
Custom Ice Carving Uniquely and Exquisitely Designed for Your Special Occasion  
Your Choice of Overlay or Floor Length Linen Color  
Chair Covers for the Final Touch of Elegance  
\$70.50 per person

Above prices are **INCLUSIVE** of a 12% Taxable Service Charge, an 8% Taxable Administrative Fee, & a 9% State Sale Tax. Any additional items will be subject to Sales Tax, Service Charge and Administration Fee.

## *Stationary Hors d'oeuvres*

(Your Choice Of Two)

### **Mediterranean Sampler Display**

Display of Hummus, Spinach Feta, Kalamata Olives, Peperoncinos, Shaved Red Onion, and Pita Bread

### **Crudité Display**

Presented Fresh Garden Vegetables With Flavored Dipping Sauce

### **International Cheese Display**

Paired with Seasonal Fruits and Flavored Crackers

### **Fresh Fruit Display**

A Medley of Sliced Seasonal Melons Fruits and Berries

### **Shrimp Cocktail**

Presented in an Ice Bowl with Cocktail Dipping Sauce, Ground Horseradish, and Lemon

*Minimum 50 people ~ Additional \$6.95 per person*

## *Butler Passed Hors d'oeuvres*

(Gold Select Three & Platinum Select Five)

Miniature Quiche

Swedish Meatballs

Scallops Wrapped in Bacon

Plum Tomato Basil Bruschetta

Chicken Quesadilla's

Sweet Sausage Stuffed Mushroom Caps

Crisp Chicken Tenderloins

Coconut Shrimp

Wild Mushroom Phyllo Triangles

Oriental Spring Rolls

Beef Teriyaki on Skewers

Miniature Chicken Cordon Bleus

Spanikopita

Chicken Teriyaki Skewers

## *Traditional Toast*

(Select One)

Champagne ~ Sparkling Cider ~ Wine

## *Appetizers*

(Select One)

### **New England Clam Chowder**

A Rich Hearty Creamy Classic

### **Strawberry Bisque**

Chilled with a Whipped Cream  
and Mint Garnish

### **Italian Wedding Soup**

A Blend of Meatballs,  
Escarole, and Orzo

### **Antipasto**

A Petite Plate of all  
Mediterranean Favorites

### **Wild Mushroom Ravioli**

Pillows of Pasta Paired with a  
Pesto Cream Sauce

## *Salads*

(Select One)

### **Mixed Garden Greens**

With Fresh Vegetables and two  
House Made Dressings

### **Iceberg Wedge**

Cucumbers, Roasted Red Peppers, Shaved  
Onions, and Rustic Italian Vinaigrette

### **Caesar Salad**

A Blend of Crisp Romaine Hearts  
Seasoned Croutons and Parmesan

### **Tomato and Fresh Mozzarella**

Balsamic Marinated Red Onions, Olive Oil,  
and Julienne Basil

### **Baby Spinach**

Dried Fruits, Mandarin Oranges, Almonds,  
and Raspberry Vinaigrette

## *Wedding Cake Embellishments*

(Select One)

French Vanilla Ice Cream with Raspberry Drizzle

Two Chocolate Dipped Strawberries

Two Chocolate Covered Ice Cream Truffles



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## Entrees

(Choice of two entrees)

**Grilled Vegetable Napoleon** \$49.95

*Medley of fresh Garden Vegetables marinated and grilled, drizzled with Charred Tomato Vinaigrette*

**Sun-dried Tomato Mascarpone Ravioli** \$49.95

*Stuffed pillows of Pasta tossed in a Spinach, Artichoke and Basil Pesto Cream Sauce*

**Chicken Piccata** \$50.95

*Lightly Breaded Boneless Breast of Chicken Pan-seared presented with a Delicate Lemon Caper Sauce*

**Chicken Boursin** \$50.95

*Chicken Breast stuffed with Fresh Broccoli and Boursin Cheese paired with Light Cream Sauce*

**Chicken Fontina** \$51.95

*Chicken Breast stuffed with Prosciutto, Fontina and Sun-dried Tomatoes, presented with a Basil Laced Velouté*

**Roasted Loin of Pork** \$52.95

*Tender Loin of Pork stuffed with Sautéed Spinach, Roasted Red Peppers and fresh Provolone with a Dried Cherry Demi-Glace*

**Atlantic Salmon** \$53.95

*Citrus Marinated and Grilled, served with a Golden Pineapple Melon Salsa*

**Swordfish** \$53.95

*Grilled Center Cut Swordfish Steak with a Lemon Dill and Garlic Butter Sauce*

**Prime Rib of Beef** \$54.95

*Ten Ounce Prime Rib served with Au Jus and a Horseradish Cream Sauce*

**Grilled Filet Mignon** \$57.95

*An Eight Ounce Filet of Beef grilled and paired with Bordelaise Sauce*

**Create Your Own Duo** \$63.95

*Pair two of the following: Petite Filet Mignon, Chicken Piccata, Chicken Fontina, Atlantic Salmon, Grilled Swordfish, or Seafood Stuffed Shrimp*

*(If a "Duo" entrée is selected, it will be the only offering.)*

Your entrée selection will be accompanied by a fresh Vegetable and Potato or Rice, selected by our Chef.

All selections include Rolls, Coffee, Decaffeinated Coffee and Assorted Teas.

Contact Your Sales Representative for Stations Menu.

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## *Wedding Enhancements*



### *Martini/Cosmopolitan Bar*

A frosted martini glass of ice filled with a selection of Martini's or  
Cosmopolitans of your choice.

\$500.00 includes ice carving and first pour

\$225.00 for each additional pour

Serves 30 guests.

### *Chocolate Fountain*

A fountain of Velvet Chocolate, with your choice of Dark or White Chocolate with  
Strawberries, Seasonal Melon, Marshmallows, Pretzel Rods, & Rice Krispy Treats

\$10.00 per person (minimum of 75 guests)

Subject to Availability

### *Viennese Station*

An array of miniature Cheesecakes, Éclairs, Cannoli's, Mini Tarts, and  
Assorted Petit Fours, Chocolate Dipped Strawberries, Biscotti, Coffee,  
Decaffeinated Coffee, and Tea

\$9.95 per person

### *Ice Cream Sundae Station*

Vanilla, Chocolate and Strawberry

Ice Cream with Hot Fudge,

a Variety of Toppings, Whipped Cream, Cherries and Nuts

\$9.95 per person

### *The Night Cap*

Our Finest Selection of Liquors To Conclude Your Dining Experience  
One Hour Service to Include: Drambuie, Grand Marnier, Limoncello, Sambuca,  
Courvoisier, Tia Maria, Frangelico, Amaretto, B & B, Bailey's Irish Cream.

\$9.95 per person

### *Ice Carving*

Custom Ice Carving Uniquely and Exquisitely Designed for Your Special Occasion  
Please See Your Wedding Coordinator For More Information and Pricing

All Food and Beverage Charges are subject to a 12% Taxable Service Charge, an 8% Taxable  
Administrative Fee and a 9% State Sales Tax.

## *Wine & Beverage*



### *House Wines and Champagne*

Chardonnay, White Zinfandel,  
Cabernet Sauvignon, Merlot, Champagne  
Glass \$6.50      Bottle \$26.00

Ask your salesperson for our selection of specialty wines.

### *Toasts and Punch bowls*

Champagne or Wine Toast (2 oz serving)	\$2.50 per person
Champagne Punch (serves 30)	\$75.00
Mimosa (serves 30)	\$75.00
Fruit Punch (serves 30)	\$35.00

### *A La Carte Cocktails*

	<u>Host</u>	<u>Cash</u>		<u>Host</u>	<u>Cash</u>
Call	\$5.25	\$5.75	Wine/Champagne	\$6.00	\$6.50
Premium	\$6.00	\$6.25	Imported Beer	\$4.50	\$5.00
Cordials	\$7.00	\$7.75	Domestic Beer	\$3.75	\$4.25
Martinis	\$8.00	\$8.50	Bottled Waters	\$2.50	\$2.50
Two Liquor Drinks	\$7.00	\$7.75	Soda	\$2.00	\$2.00

### *Host Bar*

Per Person

	<u>Call</u>	<u>Premium</u>
1 Hour	\$12.00	\$14.00
2 Hours	\$17.00	\$20.00
3 Hours	\$22.00	\$24.00
4 Hours	\$25.00	\$28.00

All Food and Beverage Charges are subject to a 12% Taxable Service Charge, an 8% Taxable Administrative Fee, and a 9% State Sales Tax. Prices quoted are per person and subject to change.

Per person bars are based on consecutive hours only. Per person bars will be charged for the same number of people guaranteed for your meal. Bartender service fee of \$50.00 (plus tax) per bartender will be waived if bar revenue exceeds \$350.00. If you desire cocktail service, please add \$50.00 (plus tax) service charge per server.



# Wedding Reception Guidelines, Policies and Information



## Timeframe

All Saturday wedding receptions are held between  
11:00am – 4:00pm (Afternoon) or  
6:00pm – 12:00am (Evening)  
More flexible timeframes are available on  
Friday evenings & Sunday afternoons and evenings.

## Requirements

Room	Maximum	Food & Beverage Minimum*	
		Friday /Sunday	Saturday
Full Somerset Ballroom	320	\$ 8,500	\$14,000
½ Somerset Ballroom	150	\$ 5,500	\$ 8,500
Hunt Club	90	N/A	\$ 5,500
Trafalgar Suite	60	N/A	N/A

\*All wedding receptions will be charged for the food & beverage minimum contracted.  
Food and Beverage minimums do include service charge and tax.  
Cash bars are excluded.  
Ask us about off-season opportunities.

## Payment Schedule

Deposit: Due at time of booking  
Full Somerset Ballroom ~ \$1,000.00 All other rooms ~ \$600.00  
☞ All deposits are non-refundable and non-transferable ☞

50% of Total Estimated Function Revenue: Due 3 months prior to wedding.  
Balance of total agreed upon function will be due 7 business days prior to wedding.  
Final payment must be a bank check  
~ all other payments may be made with cash, check or credit card.  
A credit card on file is required for all events.

## Overnight Accommodations

We would be pleased to set aside a block of guestrooms for any guests requiring accommodations. Special discounted rates apply; please inquire for rates and availability.



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*Recommended Vendor Listing*

***Bakeries***

Frederick's Pastries\*  
109 Route 101A  
Amherst, NH 03031  
(603) 882-7725  
[www.pastry.net](http://www.pastry.net)

Jacques Pastries\*  
128 Main Street  
Suncook, NH 03275  
(603) 485-4035  
[www.jacquespastries.com](http://www.jacquespastries.com)

***Florists***

Fortin-Gage\*  
86 West Pearl Street  
Nashua, NH 03060  
(603) 882-3371  
[www.fortingage.com](http://www.fortingage.com)

***Limousine Services***

Stirling Coach\*  
48 Langholm Dr.  
Nashua, NH 03062  
(603) 589-2000  
[www.scoach1.com](http://www.scoach1.com)

Grace Limousine  
P.O. Box 3510  
Manchester, NH 03105  
(603) 666-0203  
[www.gracelimo.com](http://www.gracelimo.com)

***Linen Rental***

Perfect Parties\*\*  
2 Pittsburgh Ave.  
Nashua, NH 03062  
(603) 883-3878  
[www.perfectpartylinen.com](http://www.perfectpartylinen.com)

***Entertainment***

Northstar Entertainment Agency  
1-800-935-2263  
[www.northstarevents.com](http://www.northstarevents.com)

Tom Gibbons  
Gibbons Photography  
132 Wallace Rd  
Bedford, NH 03110  
(888) 387-7779  
[www.gibbonsphoto.com](http://www.gibbonsphoto.com)

**Photography**  
Chris & Don Jenkins  
Jenkins Photography  
4 Farmers Trail  
Nashua, NH 03062  
(603) 594-9860  
[www.jenkinsphoto.biz](http://www.jenkinsphoto.biz)

Jim Carlen  
Photography by Jim  
Carlen  
(603) 673-1274  
[www.carlenphoto.com](http://www.carlenphoto.com)

**Videography**  
Fisher Video Productions  
28A Rocky Pond Rd  
Brookline, NH 03033  
(603) 672-0110  
[www.fishervideoproductions.com](http://www.fishervideoproductions.com)

**Invitations**  
The Write Place  
One Prospect Street  
Nashua, NH 03060  
(603) 883-7200

**Spa / Salon**  
Sholeh A. Sexton  
Massage Therapist  
2 Somerset Parkway  
Nashua, NH 03063  
(603) 595-4160  
Innovations Day Spa & Wellness Center  
228 Naticook Road  
Merrimack, NH 03054  
(603) 880-7499  
[www.innovdayspa.com](http://www.innovdayspa.com)

**Attire**  
MW Tux  
254 Daniel Webster Highway  
Nashua, NH 03060  
603-889-8484  
[www.mrtux.com](http://www.mrtux.com)

\* Vendors included in the packages

\*\* Platinum package chair covers

# *Priority Club Wedding Rewards*



*All weddings held at the Crowne Plaza Nashua qualify to receive priority club points.*

## *Program Earning Structure*

- ♥ 3 Points per \$1 spent on your Wedding Reception.
- ♥ 60,000 Points is the Maximum Benefit per Wedding Reception

## *How to Receive your Priority Points*

- ♥ Sign up for Intercontinental Hotel's Priority Club at the Front Desk or via the [www.crowneplazanashua.com](http://www.crowneplazanashua.com)
- ♥ Give your Priority Club Number to your Sales Manager or Wedding Coordinator.
- ♥ Priority Points will be applied within 1 week after your event

## *Priority Club Member Benefits*

Recognized as the "Best Hotel Rewards Program in the World" as voted by the readers of Global Traveler magazine and "Program of the Year" at the 18th Annual Freddie Awards. Priority Club® Rewards is the world's first hotel loyalty program spanning almost 3,600 hotels in nearly 100 countries. Members earn their choice of points toward hotel nights or merchandise, or earn frequent flyer miles with more than 40 domestic and international airline partners.

## *Priority Club Rewards*

- ♥ Priority Club Reward Nights
- ♥ Any Hotel, Anywhere prepaid lodging card
- ♥ Miles/Partner Credits with participating airline partners
- ♥ Brand Name Merchandise and Retail/Dining Certificates
- ♥ Other great rewards

