

Pongratulations on your Engagement!

Wedding Package at the Plaza

~ Silver ~

*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 or
White Floor Length Linens on Every Table
Personal Wedding Coordinator
Overnight Accommodations for the Bride and Groom
\$50.95 per person to \$65.95 per person*

In addition, you may upgrade the above package with the following:

~ Gold ~

*Selection of Three White-gloved Butler Passed Hors d'oeuvres
Cocktail Reception-One Hour Open Bar
Wine Service with Dinner
Custom Designed Floral Centerpieces
Chauffeured Limousine Service
Your Choice of Linen Overlay, Custom Linen or Linen Upgrade
Chocolate Covered Strawberries and Champagne
for the Bride and Groom's Room
In addition to Silver Entrée price, add \$45.50 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
Your Choice of Linen Overlay, Custom Linen or Linen Upgrade
Custom Ice Carving Uniquely and Exquisitely Designed for
Your Special Occasion
Chocolate Covered Strawberries and Champagne
for the Bride and Groom's Room
Chair Covers for the Final Touch of Elegance
In addition to Silver Entrée price add \$72.50 per person*

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



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Stationary Hors d'oeuvres



(Your Choice of Two)

Mediterranean Sampler Display

Display of Hummus, Spinach Laced Feta, Kalamata Olives, Pepperoncinis, Shaved Red Onions, Lemon and Pita Bread

International Cheese Display
Paired with a variety of Domestic International Cheeses, Seasonal Fruit, Selection of Crackers

Shrimp Cocktail
Displayed in an Iced Bowl Paired with Fresh Lemons, and a Gazpacho or Traditional Cocktail Sauce and Ground Horseradish (additional \$7 per person ~ Minimum 50 people)

Warm Fondue

A mixture of Italian and French Cheeses, Cream and White Truffle Oil, Paired with a variety of Rustic Breads

Fresh Seasonal Fruit Display
Medley of Sliced Seasonal Melons, Fresh Pineapple, Fruits and Berries

Fresh Vegetable Crudite Display

Presentation of Fresh Garden Vegetables Served with Seasonal Dip

Butler Passed Hors d'oeuvres



(Gold Select Three & Platinum Select Five)

- *Coconut Shrimp or Chicken
- *Chicken Salad in Phyllo Cup
- *Mini Chicken Cordon Blue
 - *Scallops & Bacon/
Honey Lime Drizzle
- *Crab Cake/Wasabi Aioli
- *Chicken or Beef Wellington
 - *Vegetarian Aaranchi
- *Cheese Steak Spring Rolls
 - *Scottish Salmon Tartar
Phyllo Cup
- *Hibachi Beef Skewers

- *Toasted Cheese Ravioli
 - *Parmesan Stuffed
Artichoke Hearts
- *Stuffed Mushrooms, Choice of
Vegetable or Sausage
 - *Thai Spring Roll
 - *Spanikopita
- *Bleu Cheese Pear Phyllo
- *Mozzarella, Sundried Tomato,
Basil & Prosciutto Pinwheel



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Butler Passed Hors d'oeuvres (Upgrades)

(Available for some or all of your guests)

(Priced per 100 pieces, available in quantities of 25)



Mini Chicken Cordon Bleu \$200

Scallops & Bacon with Honey Lime Drizzle \$275

Crab Cake with Wasabi Aioli \$275

Vegetarian Aarancini \$250

Cheese Steak Spring Rolls \$250

Scottish Salmon Tartar Phyllo Cups \$275

Hibachi Beef Skewers \$300

Toasted Cheese Ravioli \$150

Parmesan Stuffed Artichoke Hearts \$150

Stuffed Mushrooms – Vegetable or Sausage \$175

Spanikopita \$175

Thai Spring Roll \$150

Bleu Cheese Pear Phyllo \$175

Mozzarella, Sundried Tomato, Basil & Prosciutto Pinwheel \$225

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



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Traditional Toast



(Select One)

Champagne ~ Wine ~ Sparkling Cider

Appetizers



(Select One)

New England Clam Chowder

*Fresh New England Clams,
Smoked Bacon, Yukon Gold
Potatoes in a Rich Cream*

Strawberry Bisque

*Chilled with Fresh Berries
Chiffonnade of Mint,
Whipped Cream*

Vegetable White Bean Soup

*Sautéed Vegetables in a Tomato
Broth with White Cannelloni
Beans*

Caramelized Apple Butternut Bisque

*Butternut Squash simmered with
Caramelized Granny Smith Apples*

Antipasto Pinwheel

*Roasted Red Peppers, Arugula,
Salami, Capicola Rolled in
Fresh Mozzarella Cheese
Paired with Pepperoncini,
Kalamata Olives, Drizzled with
Aged Balsamic Reduction and
Olive Oil*

Black Truffle Sacchetti
*Black Truffles with Trilogy of
Cheeses Wrapped in a Beggars
Purse paired with a Fire
Roasted Red Pepper Cream
Sauce*

Salads



(Select One)

Musclin Baby Greens

*Fresh Garden Vegetables
Choice of Two Dressings*

Iceberg Wedge

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

Caesar Salad

*Crisp Romaine Hearts, Parmesan Crisp,
Seasoned Croutons, Classic Caesar
Dressing*

Arugula & Spinach

*Roasted Red and Yellow Beets, Candied
Pecans, Creamy Goat Cheese, White
Balsamic Vinaigrette*



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Entrees



(Choice of two entrees)

English Peas Risotto Stuffed Portabella Mushroom

English Peas, Fire Roasted Red Peppers, Summer Squash, Zucchini &
Carrot Risotto Stuffed Portabella Mushroom Paired with a
Caramelized Onion, Plum Tomato Ragout

50~

Sundried Tomato Mascapone Ravioli

Pillows of Stuffed Pasta Tossed in an Artichoke Heart,
Basil Pesto Cream Sauce, Wilted Rainbow Swiss Chard
and Sautéed Carrots

50~

Boursin & Broccoli Chicken

Chicken Breast Filled with a Boursin and Broccoli Crowns
Topped with a Lemon Thyme Cream

57~

Chicken Fontina Roulade

Breaded Chicken Roulade Filled with a Sundried Tomato,
Prosciutto and Fontina Cheese Stuffing, Basil Veloute

57~

Potato Leek Scottish Salmon

Yukon Gold Crusted Scottish Salmon Fillet Paired with a
Caramelized Leek, Italian Vermouth Cream

58~

Seafood Stuffed Haddock

Georges Bank Haddock Stuffed with Crab, Shrimp & Scallops
Served with a Lobster Tarragon Beurre Blanc

58~

Cider Chipotle Brined Center Cut Pork Medallions

Grilled Center Cut Boneless Pork Medallions Marinated in a Sweet
Cider & Chipotle Brine paired with a
Chambord Rosemary Dried Fig sauce

59~



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Entrees Continued

Herb Roasted Prime Rib

*Slow Roasted Herb Crusted Prime Rib of Beef served with
Horseradish Crème and Au jus*
60~

Duck Breast

*Pan Seared Cracked Pepper Crusted Duck Breast paired with a
New England Dried Cherry Chutney, Brandy Pan Jus*
62~

Thyme Crusted Filet Mignon

*An Eight Ounce Cut of Beef Tenderloin Grilled and accompanied with a
Red Wine Roasted Shallot Demi Glace*
63~

Entrée Duo

*A Grilled Five Ounce Tenderloin of Beef Paired with Your Choice of
Seafood Stuffed Shrimp, Grilled Scottish Salmon,
Grilled Center Cut Swordfish
Statler Chicken (Add \$2 per person)
Lobster Mac & Cheese (add \$3 per person)*
68~

Wedding Cake Embellishments

(Select One)

*French Vanilla Bean Ice Cream with Raspberry Drizzle
Two Belgian Chocolate Dipped Strawberries
Two Chocolate Covered Ice Cream Truffles*

*Your entrée selection will be accompanied by a fresh Vegetable and Potato or Rice
All selections include Fresh Baked Multi-grain, White, Whole Wheat, Cheese and Dill
Rolls, Coffee, Decaffeinated Coffee and Assorted Teas.*

Contact Your Sales Representative for Stations Menu

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



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Wedding Enhancements



Martini/Cosmopolitan Bar

Enhance your Bar with a Frosted Martini Glass made of Ice
Choose your Favorite Martini Indulgence
Try Cosmopolitan, Sour Apple, Lemon Drop or your own Creation....
Beverages Available Based on Consumption
Mini Martini Glass Ice Carving ~ \$275.00

Chocolate Fountain

A fountain of Velvet Milk Chocolate with Strawberries, Seasonal Melon,
Marshmallows, Pretzel Rods, & Rice Krispy Treats
\$12.00 per person (minimum of 75 guests)
Subject to Availability

Fiennese Station

An array of miniature Cheesecakes, Éclairs, Cannoli's, Mini Tarts, and
Assorted Petit Fours, Chocolate Dipped Strawberries, Biscotti,
Coffee, Decaffeinated Coffee, and Tea
\$10.95 per person

Ice Cream Sundae Station

Vanilla, Chocolate and Strawberry
Ice Cream with Hot Fudge,
a Variety of Toppings, Whipped Cream, Cherries and Nuts
\$10.95 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.
\$10.95 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.



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Wine & Beverage



House Wines and Champagne

Chardonnay, White Zinfandel,
Cabernet Sauvignon, Merlot, Champagne
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
Seasonal Fruit Punch (serves 30)	\$35.00

A La Carte Cocktails

	<u>Host</u>	<u>Cash</u>		<u>Host</u>	<u>Cash</u>
Call	\$5.50	\$6.00	Wine/Champagne	\$6.50	\$7.00
Premium	\$6.50	\$7.25	Imported Beer	\$4.50	\$5.00
Cordials	\$7.00	\$7.75	Domestic Beer	\$4.00	\$4.50
Martinis	\$8.00	\$8.50	Bottled Waters	\$2.50	\$3.00
Two Liquor Drinks	\$7.00	\$7.75	Soda	\$2.00	\$2.50

Host Bar

(Per Person)

	<u>Call</u>	<u>Premium</u>
1 Hour	\$13.00	\$15.00
2 Hours	\$18.00	\$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



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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

<u>Room</u>	<u>Maximum</u>	<u>Food & Beverage Minimum*</u>	
		<u>Friday/Sunday</u>	<u>Saturday</u>
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 or credit card**
- ◆ 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

*Jacques Pastries**
128 Main Street
Suncook, NH 03275
(603) 485-4035
www.jacquespastries.com

Florists

*Fortin-Gage**
86 West Pearl Street
Nashua, NH 03060
(603) 882-3371
www.fortingage.com

Linen Rental

*Perfect Parties***
2 Pittsburgh Ave. Nashua, NH 03062(603) 883-3878
www.perfectpartylinen.com

Limousine Services

*Black Tie Limousine**
Ward Hill Business Park
25 Bond Street
Haverhill, MA 01835
(800)624-9990
www.blacktie.limo.com

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

Entertainment

Northstar Entertainment Agency
1-800-935-2263
www.northstarevents.com

Please let our providers know that the Crowne Plaza Nashua referred you

** Vendors included in the packages*

*** Platinum package chair covers*



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Photography

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

Marina Zinovyeva
Photography
941 Elm Street
Manchester, NH 03101
(603) 396-3541
www.MarinaZ.com

Jim Carlen
Carlen Images
(603) 673-1274
www.carlenphoto.com

Videography

Fisher Video Productions
P.O. Box 4807
Manchester, NH 03108
(603) 672-0110
www.fishervideoproductions.com

Imitations

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

Spa / Salon

Salon Apryl
Hair Salon
2 Somerset Parkway
Nashua, NH 03063
(603) 595-4190
www.salonapryl.com

Sholeh A. Sexton
Massage Therapist
2 Somerset Parkway
Nashua, NH 03063
(603) 595-4160

Attire

MW Tux
254 Daniel Webster Highway
Nashua, NH 03060
603-889-8484
www.mrtux.com

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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.
- ♥ 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 Freddies 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