

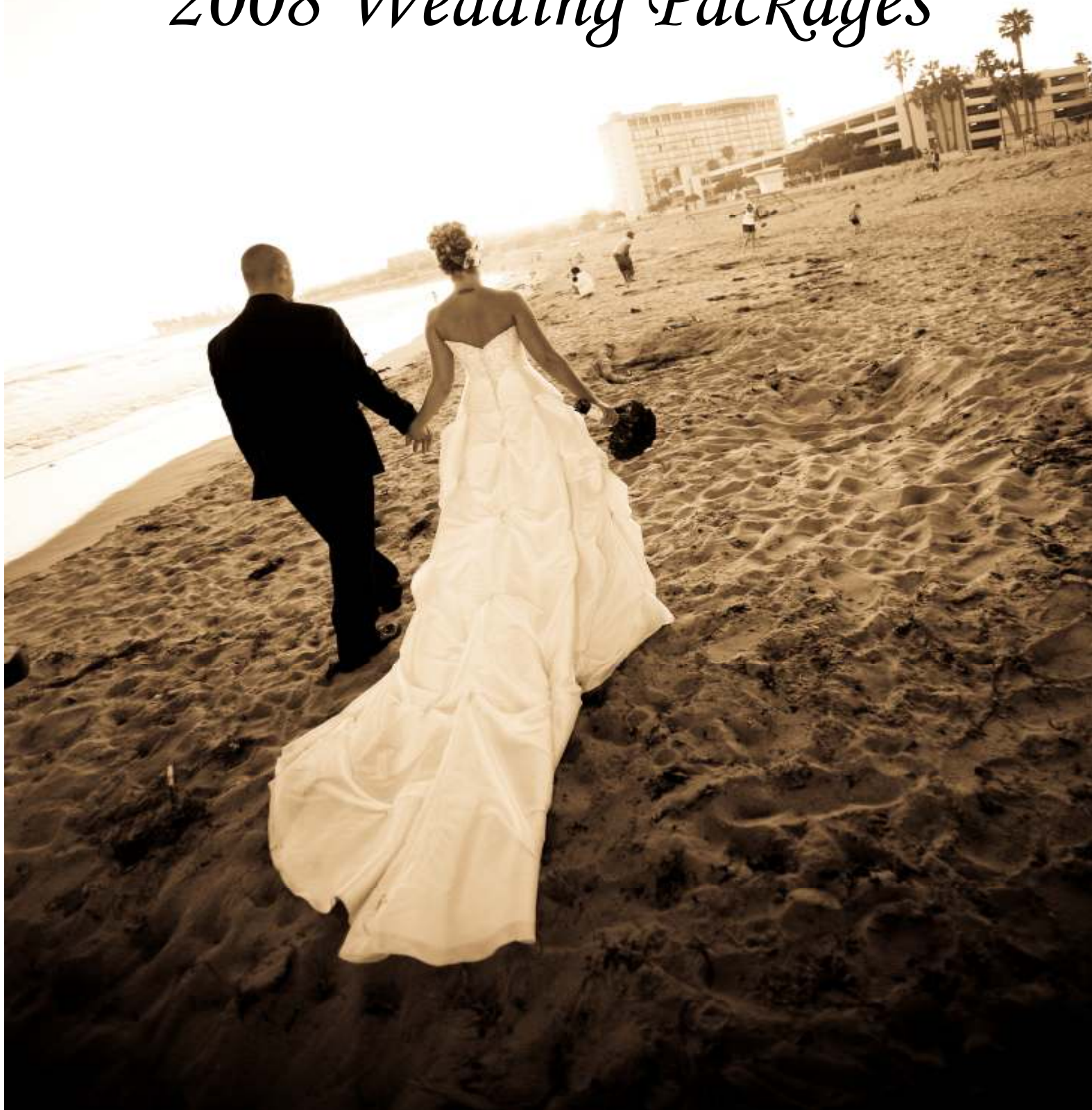


CROWNE PLAZA®

VENTURA BEACH

THE PLACE TO MEET.

2008 Wedding Packages



~Wedding Celebration Package~



Assortment of Hors d' Oeuvres

Based on 6 pieces per person

Sparkling Wine Toast

Provided for guests during the reception,
one glass per person

Three-Course Meal or Buffet

Wine Service

Chardonnay or Cabernet Sauvignon

Two bottles per ten guests

Wedding Cake

Provided by a Specialty Bakery,

Includes ceremonial cutting

Overnight Accommodations

An ocean view suite provided the evening
of the wedding for the Bride & Groom

Sparkling Wine Breakfast in Bed for Two



~Ventura Beach Luncheon~

Hors d' Oeuvres

Baked Brie en Croute

Brie Wheel Wrapped in a Puff Pastry Baked to a Golden Brown, French Bread

Assorted Sliced Fruit Display

Mixed Nuts

Salads

(Choice of One)

Fresh Romaine, Reggiano Cheese, Homemade Herbed Garlic Croutons

Spinach Leaves, Crispy Bacon, Toy Box Tomatoes, Golden Parmesan Dressing

Organic Field Greens and Candied Pecans, Balsamic Vinaigrette

Entrees

(Choice of One)

Baked Tuscan Breast of Chicken Filled with Oil-Cured Olives and Herbed Orzo

Roasted Free Range Chicken Breast, Parsley, Rosemary, Lemon Grass Sauce

Grilled Local Sea bass, Parmesan Crust, Tarragon Sauce

New York Steak, Wild Mushrooms, Kalamata Olive Compote

All entrees include Chef's Selection of Accompaniments

Rolls and Butter

Coffee and Decaffeinated Coffee, Hot or Iced Teas

Wedding Cake

(Split menu at \$2.00 additional per person with place cards provided by guest)

~Channel Islands Luncheon~

Hors d' Oeuvres

Baked Brie en Croute

Brie Wheel Wrapped in a Puff Pastry Baked to a Golden Brown, French Bread

Vegetable Crudit 

Antipasto Platter

Mixed Nuts

Soup or Salad

(Choice of One)

Soup du Jour or Shrimp Bisque

Fresh Romaine, Reggiano Cheese, Homemade Herbed Garlic Croutons

Field Greens, Tomatoes, Carrots, Cucumber, Vinaigrette Dressing

Red and Yellow Tomatoes, Buffalo Mozzarella,
Baby Arugula, Provencal Dressing

Entrees

(Choice of One)

Slow Roasted Free Range Cornish Game Hen, Shallot Reduction Sauce

Blackened Pacific Salmon, Tomato Basil Confit

Breast of Chicken, Wild Mushrooms, Sun-dried Tomatoes,
Mozzarella and Tomato Butter

Grilled Garlic Herb Crusted New York Strip Steak, Garlic Demi-Glace Sauce

All entrees include Chef's Selection of Accompaniments

Rolls and Butter

Coffee and Decaffeinated Coffee, Hot or Iced Teas

Wedding Cake

(Split menu at \$2.00 additional per person with place cards provided by guest)

~Anacapa Luncheon Buffet~

Hors d' Oeuvres

Imported and Domestic Cheese Display

Assorted Sliced Fruit Display

Mixed Nuts

Salads

Beefsteak Tomato, Baby Spinach, Oak Leaf with Butter Lettuce,
Garlic and Basil Dressing

Marinated Roma Tomatoes, Smoked Gouda, Thyme

Field Greens, Tomatoes, Carrots, Cucumber, Vinaigrette Dressing

New Potatoes, Flaked Tuna Albacore, Hard-boiled Eggs,
Olives and Lemon Vinaigrette

Bow Tie Pasta Salad, Pine Nuts, Red and Yellow Roasted Peppers

Specialty Platters

Antipasto Display

Fresh Mozzarella with Roma Tomato and Basil, Pepperoncini Peppers, House Cured Olives,
Bruschetta, Jardinière, Sun Dried Tomatoes, Prosciutto, Peppered Salami, Cappicola,
Assorted Smoked Seafood, Roasted Peppers in Balsamic Vinaigrette, Marinated Artichoke Hearts,
Asiago, Fontina and Gorgonzola Cheeses with Grissini and Italian Style Breads.
Whole Poached Salmon Display, Dill-Tomato Relish
Appropriate Condiments

Carving Station

(Complimentary Chef to Attend)

(Choice of Two)

Rosemary Garlic Roast Pork Loin

Dijon Crusted New York of Beef

Roasted Breast of Turkey

Five Pepper Crusted Ahi Tuna

Pasta Station

Bow Tie Pasta, Garlic, Sun Dried Tomatoes, Basil Pesto

Lobster Ravioli, Alfredo Sauce, Mushrooms, Pancetta, Pine Nuts

Rolls and Butter

Coffee and Decaffeinated Coffee, Hot or Iced Teas

Wedding Cake

~San Buenaventura Dinner~

Hors d' Oeuvres

Baked Brie en Croute-Brie

Wheel Wrapped in Puff Pastry Baked to a Golden Brown, French Bread

Assorted Sliced Fruit Display

Mixed Nuts

Soup or Salad

Soup du Jour or Crab Bisque

Fresh Romaine, Reggiano Cheese, Homemade Herbed Garlic Croutons

Field Greens, Tomatoes, Carrots, Cucumber, Vinaigrette Dressing

Lady Apples, Celery, Candied Walnuts, Mandarin Oranges,
Baby Frisee, Sweet Citrus Dressing

Bow Tie Pasta Salad, Pine Nuts, Red and Yellow Roasted Peppers

Entrees

(Choice of One)

Slow Roasted Prime Rib with a Classic Au Jus Sauce

North Atlantic Cod

Coriander Seared Sea bass, Lime Tomato Salsa

Grilled New York Steak with Gorgonzola Cream and Fresh Chive Oil

Baked Breast of Chicken Stuffed with Wild Mushrooms, Sun Dried Tomatoes,
Smoked Mozzarella and White Wine

All Entrees include Chef's Choice of Accompaniment

Rolls and Butter

Coffee and Decaffeinated Coffee, Hot or Iced Teas

Wedding Cake

(Split menu at \$2.00 additional per person with place cards provided by guest)

~Santa Rosa Dinner~

Hors d' Oeuvres

Baked Brie en Croute-Brie
Wheel Wrapped in Puff Pastry Baked to a
Golden Brown, French Bread

Crab Cakes, Wasabi Ginger Sauce

Potato Pancakes, Sour Cream and Apple Sauce

Mixed Nuts

Soup or Salad

Tomato Basil Bisque

Fresh Romaine, Reggiano Cheese,
Homemade Herbed Garlic Croutons

Radicchio Maui Onion, Walnuts, Red Tomatoes,
Aged Balsamic Vinaigrette

Spinach, Chopped Eggs, Tomatoes, Mushrooms,
Warm Pancetta Dressing

(May substitute a four prawn shrimp cocktail,
Clams and Scallops, Lobster Sauce
(Served in a Puff Pastry Shell)
for Soup or Salad at an additional \$5.00++ per person)

Entrees

(Choice of One)

Seared Black Pepper Crusted Beef Tenderloin, Syrah Reduction

Oven Baked Halibut, Tarragon Lobster Sauce

Rosemary Seared Chicken Breast and Jumbo Shrimp, Shallot Butter
Grilled Breast of Chicken, Smoked Chipotle Chile Sauce

All Entrees include Chef's Choice of Accompaniment

Rolls and Butter

Coffee and Decaffeinated Coffee, Hot or Iced Teas

Wedding Cake

(Split menu at \$2.00 additional per person with place cards provided by guest)

~"C" Street Dinner~

Hors d' Oeuvres

Imported and Domestic Cheese Display

Miniature Beef Wellington

Coconut Shrimp

Pot stickers

Mixed Nuts

Soup

(Choice of One)

Classic Lobster Bisque

Roasted Portobello Cream Soup

Salad

(Choice of One)

Oven Roasted Asparagus, Grilled Eggplant, Baby Romaine, Bleu Cheese Vinaigrette

Fresh Romaine, Reggiano Cheese, Homemade Herbed Garlic Croutons

Butter Lettuce, Belgian Endive, Tomatoes, Citrus Dressing

Gourmet Baby Greens, Roasted Sweet Peppers, Marinated Artichoke Hearts,
Toasted Pignoli Nuts, Herbed Croutons, Sun Dried Tomato Olive Dressing
(May Substitute Tri-Colored Lobster Ravioli for Salad at an additional \$3.50++ per person)

Entrees

(Choice of One)

Broiled Australian Lobster Tail Saffron Au Jus

Stuffed Chicken Breast, Rock Shrimp, Spinach and Lobster Cream

Filet Mignon, Red Wine Reduction

Blackened Aged Rib Eye, Herb Maitre d' Hotel Butter

All Entrees include Chef's Choice of Accompaniment

Rolls and Butter

Coffee and Decaffeinated Coffee, Hot or Iced Teas

Wedding Cake

(Split menu at \$2.00 additional per person with place cards provided by guest)

~Pier Under the Stars Dinner Buffet~

Hors d' Oeuvres

Imported and Domestic Cheese Display

Fresh Sliced Fruit Display

Mixed Nuts

Salads

Mesclun Field Greens, Aged Balsamic Vinaigrette with Candied Pecans

Marinated Hearts of Palm, Mesclun Greens and Honey Balsamic Vinaigrette

Chilled Fusilli Pasta, Grilled Balsamic Vegetables,
Pencil Asparagus, and Roasted Sweet Peppers

Red and Yellow Tomatoes, Buffalo Mozzarella,
Baby Arugula, Provençal Dressing

Entrees

(Choice of Two)

Seared Coconut Breaded Mahi Mahi filet, Tropical Fruit Salsa

Stuffed Breast of Chicken, Prosciutto, Sun Dried Tomatoes, Port Wine Au Jus

Grilled Chicken Breast, Garlic Cilantro Butter Sauce

Seared Atlantic Salmon, Lemon Grass Butter Sauce

Rosemary and Garlic Seared Pork Loin, Zinfandel Jus

All Entrees include Chef's Choice of Accompaniment

Rolls and Butter

Coffee and Decaffeinated Coffee, Hot or Iced Teas

Wedding Cake

(Split menu at \$2.00 additional per person with place cards provided by guest)

2008 Wedding Menu Prices

Ventura Beach Luncheon	\$53.00 per person
Channel Island Luncheon	\$59.50 per person
Anacapa Luncheon Buffet	\$65.50 per person
San Buenaventura Dinner	\$69.00 per person
Santa Rosa Dinner	\$73.00 per person
“C” Street Dinner	\$75.00 per person
Pier Under the Stars Dinner Buffet	\$74.00 per person

Set-Up Fee Pricing:

Ballroom \$750.00 – \$1,500.00

Bayview \$850.00

Top of the Harbor \$3,000.00

Ceremonies:

Beach Ceremonies \$1,500.00 – \$3,000.00

Beach Front Lanai \$1500.00 – \$3,000.00

Bayview (indoor) \$850.00

Food Only Minimums:

Top of the Harbor \$13,500.00

Bayview No Food Minimum

Ballroom No Food Minimum



The above pricing does not include a 19% service charge and 7.25% sales tax and is subject to change

