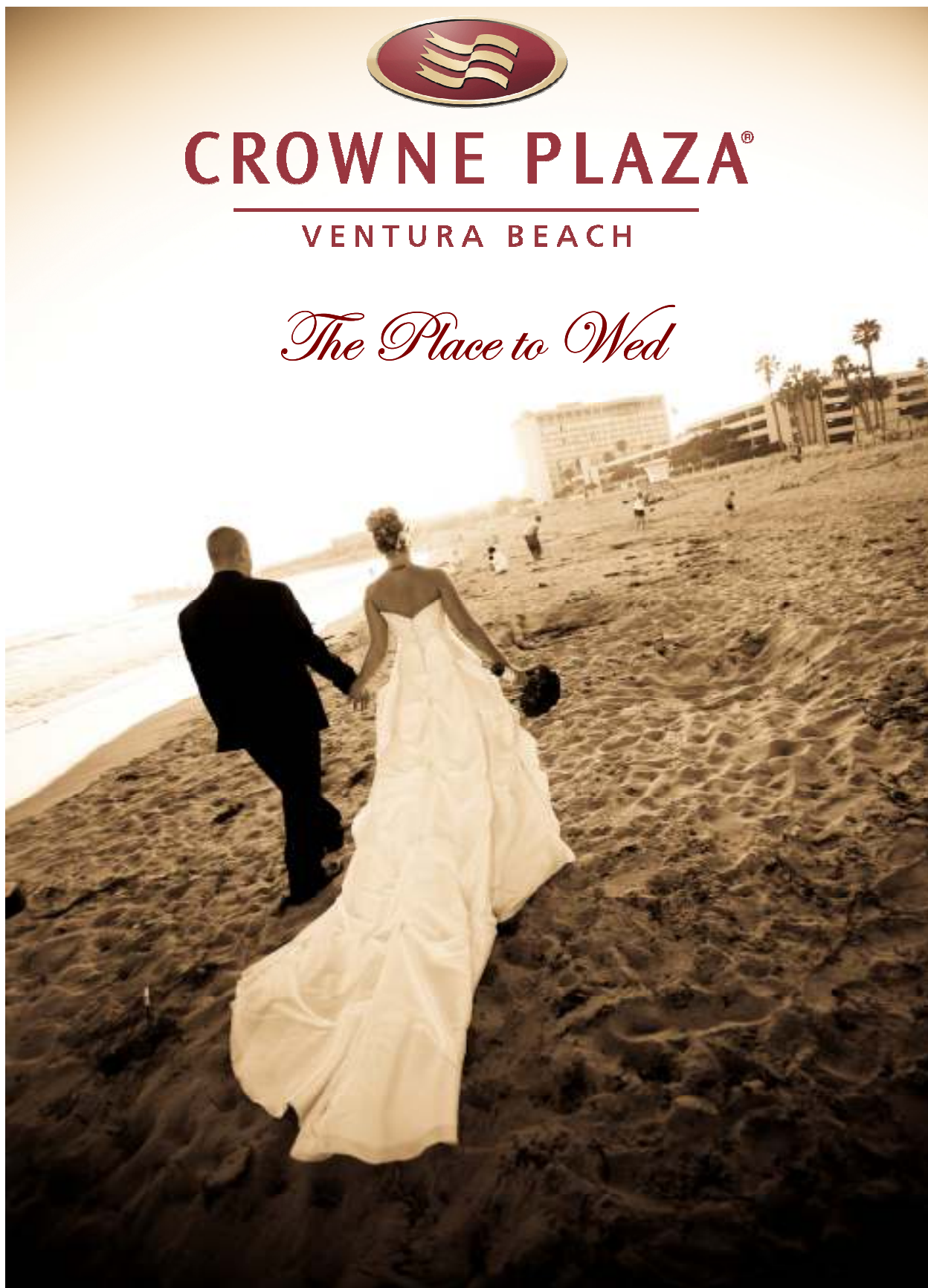




# CROWNE PLAZA®

VENTURA BEACH

*The Place to Wed*



450 E. Harbor Blvd. ~ Ventura, Ca 93001  
(805) 652-5144 ~ [www.cpventura.com](http://www.cpventura.com)

## **CROWNE PLAZA VENTURA BEACH HOTEL**

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# *General Information...*

### ***Wedding Professionals***

*The Crowne Plaza is pleased to offer a professional catering manager to assist with all your hotel and food and beverage needs. We recommend you provide a wedding coordinator to assist with all rehearsals, wedding ceremonies, as well the set-up of personal items at your reception. For more information on services provided by the hotel, please speak directly with your catering manager.*

### ***Food & Beverage Service***

*All food and beverage services must be provided by the Crowne Plaza Ventura Beach Hotel. No food and beverage items will be permitted by outside vendors or guests. Due to health and safety regulations, no food and beverage items are permitted to leave the hotel premises. All menu prices are subject to change. Our food and beverage team is happy to accommodate special dietary needs, as well as invent creative menu selections to accommodate your requests.*

### ***Contract, Deposit & Payments***

*Social bookings more than 90 days out require approval from the Director of Sales and could take up to one week for authorization. An initial non-refundable deposit of 15% of your food and beverage minimum is due along with your signed catering agreement. A second payment of 50% of estimated charges is due 60 days prior to your event, with full payment due seven days prior to the event. If full payment is not received by the final deadline, the hotel reserves the right to cancel the banquet function. The Crowne Plaza Ventura Beach requires a credit card on file for all events.*

### ***Attendance Guarantee***

*A final guarantee of guest attendance at banquet functions is due ten days prior to the event. Once the guarantee is provided to the hotel, the guest count may not decrease, but can increase up to seven days prior to the event. If offering a plated meal option, the client is responsible for providing place cards for each guest in attendance, indicating the meal selection. All meal counts are due seven days prior to the event.*

### ***Children's Meals***

*Children's menus are available for children ages 12 and under. Your catering manager can assist with selections and pricing.*

### ***Service Charge and Tax***

*A 20% service charge plus 8.25% sales tax will be added to all listed prices. This service charge is not negotiable and is taxable based on California State Law.*

### ***Decorations & Personal Items***

*All event décor must be pre-approved by hotel. The hotel does not allow the use of confetti, tacks, tape or any other items that may leave permanent damage to facilities. Any decorative items left behind may be subject to a \$150 clean-up fee. The client is responsible for removing all personal items from the event room immediately following the event. Any items left behind will become hotel property.*

### ***Set-Up Requirements***

*Crowne Plaza standards require that all rooms are set 90 minutes prior to the event for client access. All audio visual equipment will be set 60 minutes prior to the event and food will arrive 15 minutes prior to event start time. The hotel reserves the right to extend the client set-up period at its own discretion, as well as add charges for changes made to room set within 90 minutes of start.*

### ***Bar Services***

*The hotel will provide one bar per 150 guests for cash bars. A \$400 bartender fee will be applied to the event if beverage sales do not exceed \$400. The hotel has the right to waive this fee based on bar revenue. The hotel will provide one bar per 75 guests for hosted bars with a minimum four hour purchase.*

### ***Overnight Accommodations***

*Discounted room rates are available through our sales department. You must hold at least ten sleeping rooms to qualify for this discounted rate. For more information, please contact the Sales Department at (805) 652-5108.*

### ***Event Times***

*Daytime event hours are 11am - 4pm. Evening Event hours are 6pm - 11pm. Ceremonies may begin one hour prior to reception start time.*

# Ceremony & Reception Sites

The Crowne Plaza Ventura Beach Hotel specializes in picturesque, beach and ocean view ceremonies and receptions. Ceremony sites include, white or natural wood padded chairs, white wooden arch, white wood aisle runner, microphone, speaker with iPod docking station and water station.



Ventura Beach Wedding Ceremony. Max Capacity 300



Oceanside Patio Wedding Ceremony. Max Capacity 120

The Crowne Plaza Ventura Beach Hotel offers several banquet event spaces accommodating up to 300 guests for a wedding reception. The hotel provides all tables & chairs, white floor length linens, white overlays, white napkins, hotel centerpieces, dance floor, table stands and numbers, china, glassware, flatware, bar set-up & service staff. Banquet spaces are rented on a food & beverage minimum. Please speak with your catering manager for more detailed information about pricing.



## Top of the Harbor Ballroom

~  
300 Guests

## Bayview Room

~  
40 Guests

## San Miguel Ballroom

~  
150 Guests



# Rehearsal Dinner Menus

## C-Street Sunset Dinner

### Soup or Salad Selection

*(Please select one)*

*Caesar Salad with fresh Romaine, Parmigiano Reggiano Cheese, Herbed Croutons  
and House Made Caesar Dressing*

~

*Garden Salad with Mixed Baby Greens, Shredded Carrots, Cucumbers, Tomatoes and House Vinaigrette*

### Entrée Selection

*Please select one entrée for all attendees.*

*A \$2 split plate fee will apply for additional entrée selections*

*Petit New York Steak*

~

*Fresh Catch of the Day*

~

*Free-Range Chicken Breast*

*All entrées are served with fresh rolls and butter,  
seasonal vegetables and garlic whipped potatoes.*

### Dessert Selection

*(Please select one)*

*Chocolate Mousse Cake*

~

*New York Cheesecake*

*Dinner includes one glass of house wine per adult guest, regular & decaf coffee, hot & iced tea*

**\$25 per person**

## Surfside Luau Buffet

*Hawaiian Style Teriyaki Chicken*

*Kahilua Shredded Pork*

*Beef Kabobs*

*Tropical Fruit Salad*

*Seasonal Vegetables & Jasmine Rice*

*Hawaiian Rolls*

*Assorted Desserts*

*Buffet includes one mai tai cocktail per adult, regular & decaf coffee, hot & iced tea*

**\$35 per person**

# *Ocean View Package*

## **Hors D'oeuvres**

### ***Baked Brie en Croute***

*Brie Wheel wrapped in Puff Pastry, baked to a Golden Brown, served with Sliced French Bread*

### ***Vegetable Crudité***

*Assorted Seasonal Vegetables, served with Creamy Dressing*

### ***Mixed Nuts***

## **Salad Selections**

*(Please Select One)*

*Caesar Salad with Fresh Romaine, Parmigiano Reggiano, Sun Roasted Tomatoes, Herb Croutons and House Made Caesar Dressing*

*Garden Salad with Baby Greens, Shredded Carrots, Cucumbers, Tomatoes, Croutons and House Dressing*

*Mediterranean Salad with Crisp Romaine, Diced Cucumbers, Olives, Red Onions, Tomatoes, Artichoke Hearts, Feta Cheese and Ventura Limoncello Vinaigrette*

## **Entrée Selections**

*(Please Select One)*

*Breaded Free-Range Chicken Breast Stuffed with Tomato, Mozzarella and Basil, finished with a Tomato Cream Sauce*

*Blackened Wild Mahi-Mahi, served with a Pineapple-Ginger Butter Sauce*

*Slow Roasted Prime Rib, served with Classic Au Jus and Creamed Horseradish*

## **Vegetarian Selection**

*(Please Select One)*

*Ventura Farms Roasted Vegetable Wellington, served with a Tomato Basil Cream Sauce*

*Wild Mushroom Risotto, topped with Shaved Parmesan Cheese*

*Grilled Tofu, Tomato and Spinach, tossed in a Ginger and Sweet Soy Reduction*

*All Entrees Include Chef's Selection of Starch and Fresh Seasonal Vegetables, Fresh Rolls and Butter Regular and Decaf Coffee, Hot and Iced Tea*

## **Hosted Wine Service**

*House Select Sparkling Wine and Sparkling Cider for Celebration Toast*

## ***Complimentary Cake Cutting Service***

## **Hotel Accommodations**

*One-Night Stay in an Ocean View Suite provided for the Bride and Groom, including Complimentary Champagne Breakfast*

*Lunch - \$50 per person*

*Dinner - \$55 per person*

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# Promenade Beach Package

## Stationed Hors D'oeuvres

### Tray Passed Hors D'oeuvres

*(Please Select Two)*

*(Please Select One)*

*Assorted Fresh Cut Seasonal Fruit Display*

*Teriyaki Marinated Chicken Skewers*

*Vegetable Crudit , served with Creamy Dressing*

*Skewered Filet Mignon Tips*

## Salad Selections

*(Please Select One)*

*Caesar Salad with Fresh Romaine, Parmigiano Reggiano, Herb Croutons and House Made Caesar Dressing*

*Mediterranean Salad with Crisp Romaine, Diced Cucumbers, Olives, Red Onions, Tomatoes, Artichoke Hearts, Feta Cheese and Ventura Limoncello Vinaigrette*

*Fresh Baby Spinach with Local Strawberries, Candied Pecans, Shaved Onions, Goat Cheese, and Strawberry Vinaigrette*

## Entr e Selections

*(Please Select Two)*

*Free-Range Chicken Breast Stuffed with Tomato, Mozzarella and Basil, finished with a Tomato Cream Sauce*

*Free-Range Airline Chicken Breast served with a Mediterranean Relish and Herb Reduction*

*Pesto Crusted Salmon baked and finished with a Fire Roasted Tomato Reduction*

*Miso Glazed Seabass, served with a Mandarin Orange and Cilantro Relish*

*Aged Angus New York Steak, finished with a Green Peppercorn Demi-Glaze*

*Black Pepper Seared Filet Mignon, finished with a Port Reduction*

## Vegetarian Selections

*(Please Select One)*

*Ventura Farms Roasted Vegetable Wellington, served with a Tomato Basil Cream Sauce*

*Portobello Mushroom Ravioli, served in a Sherry and Maytag Bleu Cheese Sauce*

*Grilled Tofu, Tomato and Spinach, tossed in a Ginger and Sweet Soy Reduction*

*All Entrees Include Chef's Choice of Accompaniments, Fresh Rolls and Butter*

## Specialty Coffee Station

*Regular and Decaf Coffee and Hot Tea Station with Fresh Whipped Cream, Cinnamon Sticks, Chocolate Shavings and Candied Citrus Peel*

## Hosted Wine Service

*House Select Sparkling Wine and Sparkling Cider for Celebration Toast*

*House Select Wine to accompany Dinner Service*

## Complimentary Cake Cutting Service

## Hotel Accommodations

*Two-Night Stay in an Ocean View Suite provided for the Bride and Groom, including Complimentary Champagne Breakfast*

*Lunch - \$64 per person*

*Dinner - \$74 per person*

# *"C" Street Buffet*

## **Hors D'oeuvres**

*Assorted Fresh Cut Seasonal Fruit Display, decorated with Whole Fruit*

*Tomato Bruschetta on Crostini*

*Baked Brie en Croute, served with Sliced French Bread*

## **Salad Selections**

*Caesar Salad with Fresh Romaine, Parmigiano Reggiano, Sun Roasted Tomatoes, Herb Croutons and House Made Caesar Dressing*

*Baby Green Salad with Assorted Toppings*

*Fresh Baby Spinach with Local Strawberries, Candied Pecans, Shaved Onions, Goat Cheese and Strawberry Vinaigrette*

*Italian Rustic Pasta Salad*

## **Entrée Selection**

*(Please Select Three)*

*Baked Whitefish with Lemon Cream Reduction*

*Ginger and Soy Glazed Seared Salmon with Mango Relish*

*Chicken Florentine, served with an Artichoke Cream Sauce*

*Herb Roasted Chicken with a Garlic Reduction*

*Cranberry Brined Slow Roasted Pork Loin in a Port Reduction*

*Aged Angus Tri-Tip, served with Sautéed Onions and Mushrooms*

*21-Day Aged Prime Rib Carving Station, complete with Complimentary Attendant*

*Chef's Choice of Vegetarian Entrée*

## **Side Selections**

*(Please Select Two)*

*Garlic Whipped Potatoes · Rice Pilaf · Herb Roasted Red Potatoes · Sautéed Market Vegetables*

*Honey Glazed Baby Carrots · Haricot Verts with Garlic Butter*

## **Specialty Coffee Station**

*Regular and Decaf Coffee and Hot Tea Station with Fresh Whipped Cream, Cinnamon Sticks, Chocolate Shavings and Candied Citrus Peel*

## **Hosted Wine Service**

*House Select Sparkling Wine and Sparkling Cider for Celebration Toast*

*House Select Chardonnay and Cabernet Sauvignon to Accompany Dinner*

## **Complimentary Cake Cutting Service**

## **Hotel Accommodations**

*Two-Night Stay in an Ocean View Suite provided for the Bride and Groom, including Complimentary Champagne Breakfast*

*Lunch - \$65 per person*

*Dinner - \$75 per person*

	<u>Cash Bar</u>	<u>Hosted Bar</u>
House Brand Cocktails	\$7	\$6
Deluxe Brand Cocktails	\$8	\$7
Premium Brand Cocktails	\$9	\$8
Top Shelf Brand Cocktails	\$10	\$9
Cordials & Liqueurs	\$10	\$9
Domestic Beer	\$5	\$4.50
Imported Beer	\$6	\$5
House Wine	\$7	\$6
Soft Drinks, Bottled Water & Juices	\$4	\$3

*\*Cordials Available Upon Request*

## Hosted Package Bar

*Prices are person. All bar packages include beer, wine and soft drinks. Package Bar Hours Must be Consecutive. Guests aged five thru twenty will be charged half price.*

<u>Duration</u>	<u>Beer/Wine/Soda</u>	<u>Deluxe Bar</u>	<u>Premium Bar</u>	<u>Top Shelf Bar</u>
Two Hours	\$15	\$18	\$22	\$26
Three Hours	\$19	\$22	\$26	\$30
Four Hours	\$23	\$26	\$30	\$34

**Deluxe Liquor:**

*Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Bean Bourbon, Seagrams 7 Blended Whiskey, Cutty Sark Scotch, Cuervo Gold Tequila, Jacques Bonet Brandy*

**Premium Liquor:**

*Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniels Bourbon, Seagrams VO Whiskey, J&B Scotch, Sauza Hornitos Tequila, Christian Bros. Brandy*

**Top Shelf Liquor:**

*Grey Goose Vodka, Bombay Sapphire Gin, Myers Dark Rum, Makers Mark Bourbon, Crown Royal Whiskey, Chivas Regal Scotch, 1800 Anejo Tequila, Courvoisier VS Cognac*

**Cordials:**

*Amaretto Disarrono, Bailey's Irish Cream, Be&B, Frangelico, Grand Marnier, Kahlua, Chambord, Drambuie, Midori*

**Domestic & Imported Beer:**

*Amstel Light, Bud Light, Bud, Corona, Heineken. Keg beers may be available on request.*

*\*Please speak with your catering manager for premium wine selections.*

# *Additional Services*

## **Chocolate Fountain**

*Includes Cookie Pieces, Pretzels, Marshmallows and Bananas*

<i>Milk Chocolate</i>	<i>\$9 per person</i>
<i>White Chocolate</i>	<i>\$9.50 per person</i>
<i>Dark Chocolate</i>	<i>\$10 per person</i>

## **Additional Chocolate Fountain Items**

<i>Strawberries</i>	<i>\$.50 per person</i>
<i>Pineapple</i>	<i>\$.50 per person</i>
<i>Vienna Fingers</i>	<i>\$.50 per person</i>
<i>Pound Cake</i>	<i>\$.50 per person</i>
<i>Biscotti</i>	<i>\$1.00 per person</i>

## **Ice Cream Sundae Bar**

*Chocolate, Vanilla and Strawberry McConnell Santa Barbara Ice Cream with Sweet Hot Fudge, Chocolate, Butterscotch, Pineapple, Caramelized Bananas, Fresh Whipped Cream, Maraschino Cherries, Chocolate Jimmies and Crushed M&M's*  
*\$9 per person*

## **International Coffee House**

*Coffee, served with White and Brown Sugars, Cinnamon and Sugar Sticks, Whipped Cream, Vanilla, Hazelnut and Raspberry Syrups, Candied Citrus Peel, Biscotti and Scones*  
*\$7 per person*

## **Beverages**

<i>Pink Lemonade or Fruit Punch</i>	<i>\$31 per gallon</i>
<i>5-Gallon Punch Fountain</i>	<i>\$150 per fountain</i>

## **Late Night Snacks**

<i>Mini Sliders</i>	<i>\$3.50 per slider</i>
<i>Buffalo Wings</i>	<i>\$20 per dozen</i>
<i>Fresh Popcorn</i>	<i>\$2 per person</i>
<i>Soft Warm Pretzels</i>	<i>\$26 per dozen</i>
<i>Potato or Tortilla Chips</i>	<i>\$2 per person</i>

## **Audio Visual Equipment**

<i>8 ft. Screen</i>	<i>\$70</i>
<i>LCD Projector</i>	<i>\$350</i>
<i>TV/DVD Combo</i>	<i>\$110</i>
<i>iPod Hook-Up</i>	<i>\$50</i>

## **Guest Favors**

*Treat your guests to locally hand made chocolates by Chocolats du CaliBressan*

<i>Single Piece Pearlized Box</i>	<i>\$2</i>
<i>Two Piece Pearlized Box</i>	<i>\$4</i>
<i>Cream, White or Black Three Piece Box</i>	<i>\$5</i>

*~or~*

*Fine California olive oils & vinaigrettes from We Olive, complete with monogrammed labels*

<i>2oz. Olive Oil &amp; Vinaigrette Set</i>	<i>\$11</i>
<i>2oz Single Bottle</i>	<i>\$6</i>
<i>5oz. Oil &amp; Vinaigrette with Dipping Bowl</i>	<i>\$20</i>

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# Preferred Resources



**Bakery**

*Jana's Creative Cakes*

(805) 231-0043

[www.janascreativecakes.com](http://www.janascreativecakes.com)

*La Starr & Co.*

(805) 642-2814

[www.lastarrcakes.com](http://www.lastarrcakes.com)

*Sweet Arleen's*

(805) 373-7373

[www.sweetarleens.com](http://www.sweetarleens.com)

*Sugar Bears Cupcakes*

(805) 641-9944

[www.sugarbearscupcakeshack.com](http://www.sugarbearscupcakeshack.com)

**Entertainment**

*Bruce Barrios*

(805) 658-7565

[www.brucebarrios.com](http://www.brucebarrios.com)

*Cliff Housego*

(805) 358-9656

[www.djcliffhousego.com](http://www.djcliffhousego.com)

*Coastal Events*

(805) 218-9075

[www.coastalevents.net](http://www.coastalevents.net)

*In The Mix Events*

(805) 659-4235

[www.inthemixevents.com](http://www.inthemixevents.com)

*Matt Graumann Entertainment*

(800) 581-5455

[matthewgraumann@sbcglobal.net](mailto:matthewgraumann@sbcglobal.net)

*Music, Memories & More*

(805) 658-6593

[www.musicmemoriesandmore.com](http://www.musicmemoriesandmore.com)



**Event Design, Lighting, Linens & Rentals**

*Affordable Linen*

(805) 658-7689

[www.affordablelinen.com](http://www.affordablelinen.com)

*Amigo Party Rentals*

(805) 653-6518

[www.amigopartyrental.com](http://www.amigopartyrental.com)

*Ideal Lighting & Sound*

(805) 746-5862

[www.ideallightingandsound.com](http://www.ideallightingandsound.com)

*Mia Bella Chiavari*

(805) 444-6966

[miabellachiavari.aol.com](http://miabellachiavari.aol.com)

*Sitting Pretty*

(805) 218-3282

[www.sittingprettycc@msn.com](mailto:www.sittingprettycc@msn.com)

*Premiere Event Productions*

(805) 643-0753

[www.premiereeventproduction.com](http://www.premiereeventproduction.com)

*Ventura Rental Party Center*

(805) 644-4496

[www.venturarental.com](http://www.venturarental.com)



**Florist**

*Floral Designs by Roni*

(805) 339-0226

[www.floraldesignsbyroni.com](http://www.floraldesignsbyroni.com)

*Passion Flowers*

(805) 641-1076

[www.passionflowersventura.com](http://www.passionflowersventura.com)

*Shell's Petals*

(805) 659-4449

[www.shellspetals.com](http://www.shellspetals.com)



**Officiate**

*Reverend John Martin*

(805) 484-9222

[www.revjohnmartin.com](http://www.revjohnmartin.com)

*Reverend Ken Craft*

(805) 279-3055

[www.dreamdayweddings.org](http://www.dreamdayweddings.org)

*Reverend Gregory Howland*

(805) 889-7856

[idoiadoweddings@roadrunner.com](mailto:idoiadoweddings@roadrunner.com)

**Photography**

*Alex Neumann Photography*

(805) 376-0612

[www.alexneumann.com](http://www.alexneumann.com)

*Jessica Lewis Photography*

(949) 257-6097

[www.jessicalewisphoto.com](http://www.jessicalewisphoto.com)

*Joey Carman Photography*

(818) 268-8758

[www.joeycarmanphotography.com](http://www.joeycarmanphotography.com)

*Linda Jordan Photography*

(805) 320-8465

[www.ljordanphotography.com](http://www.ljordanphotography.com)

*Tana Hayes Photography*

(805) 218-7965

[www.tanaphoto.com](http://www.tanaphoto.com)



**Salon and Spa**

*A Secret Place*

(805) 643-3526

[www.asecretplacesalonspa.com](http://www.asecretplacesalonspa.com)

*ArchiTexture*

(805) 641-3900

[www.architexturesalon.com](http://www.architexturesalon.com)

*Cara Mia*

(805) 641-2556

[www.caramiamakeup.com](http://www.caramiamakeup.com)

*Freddie B Salon & Spa*

(805) 628-3535

*Sarah Monachos/Stevee Lynn Mashburn*

*Inner Chi Salon & Spa (Jocelyn)*

(805) 658-7909

[www.yamaguchibeauty.com](http://www.yamaguchibeauty.com)



**Transportation**

*Amadeus*

(805) 486-1873

[www.amadeuslst.com](http://www.amadeuslst.com)

*Blackhawk Transportation & Limousine*

(805) 658-6903

[www.blackhawklimo.com](http://www.blackhawklimo.com)

**Wedding Consultation**

*All Occasions Event Planning*

(805) 407-6011

[cari@aoeventplanning.com](mailto:cari@aoeventplanning.com)

*Amber Weir Event Coordination*

(805) 223-5505

[www.amberweir.com](http://www.amberweir.com)