

Crowne Plaza Key West - La Concha Wedding Package



Romance at the La Concha

The Wedding Package at the Crowne Plaza La Concha includes the following:

*Three Hours of Open Bar with Call Brand Liquors
Cheese Display garnished with Fresh Fruit*

or

*Crudite of Vegetables with Herb Dip
Variety of Butler Passed Hors d'oeuvres*

*Private Rooftop Setting for Romantic Sunset Viewing
Choice of Plated or Buffet Dinner*

*White Linens with Custom Chair Covers and Sashes
Personalized Wedding Cake*

Dance Floor

Private Wedding Tasting

Complimentary Junior Suite for Bride & Groom

Personalized Wedding Specialist

\$144.95 Per Person

La Concha Wedding Menu

Hors d'oeuvres

(Butler Passed or Displayed) - Select Four

HOT SELECTION

Vegetable Spring Rolls with Hot Mustard and Plum Sauce
Spinach, Mozzarella and Italian Sausage Stuffed Mushrooms
Brie en Croute with Raspberry Sauce
Miniature Key West Crab Cakes with Key Lime Aioli
Grilled Baby Lamb Chops with Guava Mint Glaze
Conch Fritters with Banana Chutney
Smoked Chicken Quesadillas with Guacamole
Stuffed Shrimp with Crabmeat and Bacon

COLD SELECTION

Domestic Cheese Display with Fresh Fruits & Assorted Crackers
Crudite of Fresh Seasonal Vegetables with Dip
California Roll with Avocado, Crab and Cucumber
Tomato and Fresh Mozzarella Bruschetta
Assorted Canapés
Beef Carpaccio with Shiitake Mushrooms
Belgian Endive with Smoked Duck and Raspberry Cream
Chilled Key West Pink Shrimp Cocktail

Dinner Salad

~ Select One ~

Traditional Caesar Salad
La Concha Salad
Caprese Salad

Dinner Entrees Selection

~ Choice of Two ~

Roast Prime Rib of Beef (Add \$11.50 per person & \$100 Carver Fee)

Crusted with Garlic, Herbs and Rosemary/Horseradish Sauce and Au Jus

Beef Wellington (Add \$15.00 per person & \$100 Carver Fee)

Center Cut Tenderloin topped with Bacon and Mushroom Duxelle wrapped in Puff Pastry with Wild Mushroom Demi-Glace

Chicken Tropicale

Boneless Breast of Chicken sautéed in a Banana Liqueur with Bananas, Papaya and topped with shaved Almonds

Chicken Saltimboca

Boneless Breast of Chicken topped with Prosciutto, Sage, Mozzarella Cheese and a Marsala Mushroom Sauce

Cuban Roast Pork Loin

Mojo Marinated Roast Pork with Black Beans

Pasta Primavera

Sautéed fresh seasonal vegetables with pesto, basil and pine nuts served over pasta with or without chicken

Grilled Blackened Mahi-Mahi

Dolphin lightly Blackened and Grilled topped with a Mango Salsa.

Herb Parmesan Encrusted Grouper

Accompaniments

~ Choice of Two ~

Island Rice, Garlic Mashed Potatoes, Oven Roasted Red Potatoes, Creamy Risotto

Medley of Fresh Vegetables, Green Beans Almondine, Honey Glazed Carrots

Included

Fresh Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

~ Cocktails ~

Three Hours Open Bar

*All Bars include a Selection of Vodka, Rum, Whiskey, Gin, Tequila and Scotch,
Beer, House Wine Selections and Soft Drinks*

Call Brands

To Include the Following:

*Jack Daniels, Smirnoff, Beefeater, Johnny Walker Red, Bacardi, Captain Morgan, Canadian Club, Jose Cuervo
Gold*

\$15 per person each additional hour

Premium Brands

Add \$5.00 per person, To include the Following:

*Gentleman Jack, Absolut, Tanqueray, Johnny Walker Black, Bacardi Select, Captain Morgan, Seagram's VO,
Sauza Commerativo*

\$19 per person each additional hour

Ultra Premium

Add \$9.00 per person, To include the following

*Chivas Regal, Bacardi 8, Captain Morgan, Crown Royal, Sauza Tres, Markers Mark, Belvedere, Bombay
Sapphire*

\$23 per person each additional hour

Wine Service Available for additional charge

All Bars require an Attendant Fee of \$150 Per Event