

# *Your Diamond Wedding*

*Presented By*



**CROWNE PLAZA®**

**TULSA**

**THE PLACE TO MEET.**

*Dear Bride and Groom,*

*Congratulations! I am honored by the opportunity to be a part of your Wedding—the beginning of a fantastic journey... and a day you'll remember for a lifetime. It is my personal goal not only to create a memorable event for you, but for every one of your guests. We aim to exceed your expectations and to create a magnificent occasion.*

*Our centralized location, first class accommodations, reasonable rates, and our genuine Tulsa hospitality make the Crowne Plaza Tulsa a premier event location for wedding receptions, ceremonies, rehearsal dinners or any other event for your wedding party.*

*Our Diamond Wedding Packages provide a guide to help you plan and budget for your wedding. The menu suggestions and options are designed especially for wedding receptions, but by no means limit the possibilities of our Executive Chef.*

*I do look forward to working with you and your family on this special occasion.*

*Warm Wishes for the Future,*

***Rachel Neely-Park***

*Wedding Specialist*

*Crowne Plaza Tulsa*

*100 East 2nd Street*

*Tulsa, OK 74103*

*Tel: (918) 560-2211*

*Fax: (918) 560-2232*

*[www.cptulsa.com](http://www.cptulsa.com)*

***Complimentary Wedding Amenities***

***Provided with Dinner or Wedding Reception***

*Minimum 150 Guests*

*A Wedding Specialist to Guide You through the Planning Process*

*Complimentary Room Upgrade for the Bride and Groom with 10 or more Rooms Consumed*

*Complimentary Banquet Room for Reception and/or Dinner Based on Minimums*

*Complimentary Bottle of Champagne & Chocolate Covered Strawberries (or seasonal fruit) delivered to the Bride & Groom's Room the night of the Reception*

*Round Table Seating for Eight to Ten Persons per Table*

*Traditional Head Table for Bridal Party*

*Linen, Silver, Glass and China Service*

*Staging for Entertainment or DJ Table*

*Guest Book Table, Gift Table, Place Card and/or Photo Table*

*Hotel Centerpieces: Glass Fishbowl/Hurricane Shade with Taper Candle, Mirrors, Votive Candles (Client to provide candles, flowers, etc.)*

*Discounted Sleeping Room Rates for Out-of-Town Guests  
(\$119++, Hotel Value \$169++)*

***The Following Menus Are Based On Groups  
of 150 Persons or More.***

*All Prices & Menus Are Subject To Change without Notice  
Current Sales Taxes (8.517%) and Service Charge (21%) are Applicable wherever noted.*

*Revised as of January 2009  
Independently Owned and Operated by Ascension Hotels, LLC.*

*Honeymoon King Suite & Parlor Package: \$500.00*

- ❖ *King Suite & Parlor*
- ❖ *Breakfast for 2 in Daily Grill*
- ❖ *Roses, Champagne & Chocolate Cover Strawberries delivered to the room*

*Honeymoon King Suite Package: \$159.00*

- ❖ *King Suite*
- ❖ *Breakfast for 2 in Daily Grill*
- ❖ *Roses, Champagne & Chocolate Covered Strawberries delivered to the room*

*\$10,000.00 (f/b) 50% off/\$20,000 (f/b) and above complimentary*

*\*Prices only valid if reception is held at the Crowne Plaza Tulsa Hotel*

# *The Solitaire Diamond Package*

## *Buffet Selections*

*Iced Tea, Sparkling Fruit Punch & Coffee*  
*\$36++ per person*

### *Starters & Salads*

*(Choice of Two)*

*Fruit & Cheese Display with Assorted Cheese, Crackers &  
Dip*

*Fire Roasted Vegetable Display with Balsamic Crème  
Fraiche & red Pepper Hummus*

*Tomato & Avocado Salad with Lemon Garlic Vinaigrette  
Mediterranean Salad with Lemon Virgin Olive Oil  
Dressing*

### *Cold Hors D'oeuvres*

*(Choice of Two)*

#### *Assorted Cold Canapés*

*California Sushi Rolls served with Soy Sauce and Wasabi  
Tea Sandwiches*

*Smoked Salmon Pinwheel with Herb Caper Aioli  
Deviled Eggs Topped with Red Onion  
Pesto Cream Cheese w/Garlic Toast Points*

### *Hot Hors D'oeuvres*

*(Choice of Three)*

*Swedish Meatballs*

*Spicy Crab Cakes*

*Assorted Mini Quiche*

*Sesame Chicken Satay with Asian Sauce*

*Thai Chicken Spring Rolls w/Orange Ginger Sauce*

*Bacon Wrapped Scallops*

### *Specialty Hors D'oeuvres*

*(Choice of One)*

*Grilled Skewered Shrimp with Coconut, Pineapple  
Peppercorn Sauce*

*Hand Rolled Oriental Spring Roll with Plum & Thai Chili  
Sauce*

*Herb Crusted Dijonaise Lamb Lollipop-Chop  
Seafood Stuffed Mushrooms  
Smoked Chicken Quesadillas*

### *Pasta Items*

*(Choice of One)*

*Tri-Color Tortellini in a Garlic Cream Sauce  
Penne Pasta Primavera*

*Three Cheese Ravioli with Spinach & Mushroom served in  
Alfredo Sauce*

### *Display Station*

*(Choice of One)*

*\*\*Please see page 6 for display options*

# *The Teardrop Diamond Package*

## *Buffet Selections*

*Ice Tea, Sparkling Fruit Punch and Coffee*  
*\$40<sup>++</sup> per person*

### *Starters and Salads*

*(Choice of Two)*

*Fruit & Cheese Display with Assorted Cheese,  
Crackers & Dip*  
*Fire Roasted Vegetable Display with Balsamic Crème  
Fraiche & Red Pepper Hummus*  
*Tomato & Avocado Salad with Lemon Garlic  
Vinaigrette*  
*Mediterranean Salad with Lemon Virgin Olive Oil  
Dressing*

### *Cold Hors D'oeuvres*

*(Choice of Two)*

*Assorted Cold Canapés*  
*California Sushi Rolls served with Soy Sauce and  
Wasabi*  
*Tea Sandwiches*  
*Smoked Salmon Pinwheel with Herb Caper Aioli*  
*Deviled Eggs Topped with Red Onion*  
*Pesto Cream Cheese w/Garlic Toast Points*

### *Hot Hors D'oeuvres*

*(Choice of Three)*

*Sesame Chicken Satay with Asian Sauce*  
*Swedish Meatballs*  
*Spicy Crab Cakes*  
*Assorted Mini Quiche*  
*Thai Chicken Spring Rolls w/Orange Ginger Sauce*  
*Bacon Wrapped Scallops*

### *Specialty Hors D'oeuvres*

*(Choice of Two)*

*Grilled Shrimp Skewered with Coconut Pineapple  
Peppercorn Sauce*  
*Hand Rolled Oriental Spring Roll with Plum & Thai  
Chili Sauce*  
*Herb Crusted Dijonaise Lamb Lollipop-Chop*  
*Seafood Stuffed Mushrooms*  
*Smoked Chicken Quesadillas*

### *Pasta Items*

*(Choice of Two)*

*Tri-Color Tortellini in a Garlic Cream Sauce*  
*Penne Pasta Primavera*  
*Three Cheese Ravioli with Spinach & Mushroom  
severed in Alfredo Sauce*

### *Display or Chef Attended Station*

*(Attendant Required) (Choice of One)*

*\*\*Please see page 6 for Display & Chef Station Options*

# The Emerald Diamond Package

## Buffet Selections

Ice Tea, Sparkling Fruit Punch and Coffee  
\$45<sup>++</sup> per person

### *Starters and Salads*

(Choice of Three)

*Fruit & Cheese Display with Assorted Cheese,  
Crackers & Dip*  
*Fire Roasted Vegetable Display with Balsamic Crème  
Fraiche & Red Pepper Hummus*  
*Tomato & Avocado Salad with Lemon Garlic  
Vinaigrette*  
*Mediterranean Salad with Lemon Virgin Olive Oil  
Dressing*

### *Cold Hors D'oeuvres*

(Choice of Three)

*Assorted Cold Canapés*  
*California Sushi Rolls served with Soy Sauce and  
Wasabi*  
*Tea Sandwiches*  
*Smoked Salmon Pinwheel with Herb Caper Aioli*  
*Deviled Eggs Topped with Red Onion*  
*Pesto Cream Cheese w/Garlic Toast Points*

### *Hot Hors D'oeuvres*

(Choice of Three)

*Swedish Meatballs*  
*Spicy Crab Cakes*  
*Sesame Chicken Satay with Asian Sauce*  
*Assorted Mini Quiche*

*Thai Chicken Spring Rolls w/Orange Ginger Sauce*

*Bacon Wrapped Scallops*

### *Specialty Hors D'oeuvres*

(Choice of Two)

*Grilled Skewered Shrimp with Coconut Pineapple  
Peppercorn Sauce*  
*Hand Rolled Oriental Spring Roll with Plum & Thai  
Chili Sauce*  
*Herb Crusted Dijonaise Lamb Lollipop-Chop*  
*Seafood Stuffed Mushrooms*  
*Smoked Chicken Quesadillas*

### *Pasta Items*

(Choice of Two)

*Tri-Color Tortellini in a Garlic Cream Sauce*  
*Penne Pasta Primavera*  
*Three Cheese Ravioli with Spinach & Mushroom  
severed in Alfredo Sauce*

### *Display Station*

(Choice of One)

**\*\*Please see page 6 for Display & Chef Options**

### *Chef Attended Station*

*(Attendant Required)*

(Choice of One)

## Display Stations

*Jumbo Gulf Shrimp Cocktail served with Lemon Cocktail Sauce*

*Chilled Salmon Mousse with Crackers*

*Won Ton Cup with Shrimp & Scallop Soufflé*

## Chef's Attended Station

*Roasted Prime Rib of Beef served with Horseradish, Rolls and Condiments*

*Bourbon Glazed Ham served with Pineapple Chutney, Rolls and Condiments*

*Carved Apricot Ginger Pork Loin*

# *The Marquis Diamond Package*

## *Plated Dinner*

*Iced Tea, Sparkling Fruit Punch, Coffee  
\$50<sup>++</sup> per person*

*Butler Style Appetizer Service  
Assorted Canapés*

*Choice of One Salad  
Parma Caesar Salad  
Spinach Panzanella Salad*

*Choice of One Entrée  
Brandy Orange Chicken Breast Topped with Stuffed Shrimp  
Herb Roasted Pork Loin with Parsley Shallot Sauce  
Grilled Salmon with Melon Pan Sauce  
Bourbon Beef Tender Loin*

*Wild Rice Pilaf  
Or  
Rustic Garlic Mash Potatoes*

*Seasonal Vegetables, Dinner Rolls and Butter*

*Reduced Price for One Ice Sculpture for Reception \$150.00 (Value of \$250.00)*

# *The Princess Diamond Package*

## *Plated Dinner*

*Iced Tea, Sparkling Fruit Punch, Coffee  
\$55<sup>++</sup> per person*

### *Butler Style Appetizer Service*

*Assorted Canapés*

### *Choice of One Salad*

*California Greens Salad with Citrus Oil Vinaigrette  
Strawberry Fields Salad*

### *Choice of Two Entrées - Combination Plate*

*Medallion of Beef Tenderloin served in Artichoke Cup with a Port Demi-Glaze  
Chef Baked Salmon with Mango Salsa  
Garlic Roasted Pork Loin with Raspberry Chipotle Glaze  
Italian Breaded Chicken with Boursin Sauce*

### *Saffron Rice*

*Or*

*Parsley-Dill Red Potatoes*

*Seasonal Vegetables and Dinner Rolls & Butter*

*Reduced Price for One Ice Sculpture for Reception \$150.00 (Value of \$250.00)*

# *Package Add-ons*

## *Chocolate Fountain*

*(Attendant Required)*

*Unique fountain filled with delicious cascading Milk Chocolate*

***\$350.00++ per fountain***

## *Chocolate Fountain Dippers*

*Fresh Seasonal Fruit, Pretzels, Marshmallows and Assorted Cookies for Dipping*

***\$3.00++ per person***

## *Champagne Toast*

*Formal champagne toast served in pre-set champagne flutes at each table*

***\$4.50++ per person***

## *Passed Champagne Toast*

*Formal champagne toast served in champagne flutes to each guest*

***\$5.50++ per person***

## *Passed Assorted Canapés*

*Chef's Selection of Assorted Passed Canapés served Butler Style*

*At The Commencement of Reception*

*2-3 pieces per guest*

***\$6.00++ per person***

*Package Add-ons  
continued...*

*Chocolate Covered Strawberries*

*Fresh Jumbo Strawberries (or seasonal fruit) covered in Milk or White Chocolate*

*1-2 pieces per guest*

*\$6.00++ per person*

*Ceremony Room*

*Elegant Ballroom setting with stage and theater-style seating*

*\$500.00++ per each section of ballroom*

*Hospitality Room for Guests*

*Room to serve as hospitality for your guests through the weekend  
(Friday to Sunday, based upon availability: Rm. 304 or Rm. 315)*

*\$250.00++ per night*

*Ice Sculpture*

*Selected ice sculpture for reception*

*(Large ~ Ideal for Display)*

*\$250.00+ per sculpture*

*(Small ~ Ideal for centerpieces)*

*\$75.00+ per sculpture*

*Package Add-ons  
continued...*

*Punch Fountain*

*Large fountain for your reception punch  
\$60.00 per fountain*

*Piano Rental*

*Piano for your reception  
(Client must provide pianist)  
\$150.00 per piano*

*Gift Bags/Baskets Delivery*

*Delivered by Crowne Plaza Staff  
(Either To Rooms Or At Check In)  
\$2.50 per bag*

*Dance Floor*

*To accommodate your number of guests  
\$50.00*

*Chef Attendant Fee*

*\$75.00*

*Cake Cutting by Maitre "d"*

*Minimum Fee  
\$50.00*

# *Beverage Service*

*All Beverage Prices Are Subject To Service Charge and Taxes (State Sales and Alcohol Taxes Apply)*

*OKLAHOMA LAW PROHIBITS THE SALE OF ALCOHOL TO AND THE CONSUMPTION OF ALCOHOL BY PERSONS UNDER 21 YEARS OF AGE.*

## *Hosted Bar (per drink)*

*Charge based on the consumption of drinks during the reception. Client is able to limit the type of drinks offered to their guests. One bartender per every 100 to 150 guests.*

▪ *Bartender's Fee*                      *\$60.00*

## *Cash Bar (per drink)*

▪ *Bartender's Fee*                      *\$60.00*

### *HOUSE SELECTIONS*

*McCormick Vodka*  
*McCormick Scotch*  
*McCormick Gin*  
*McCormick Bourbon*  
*McCormick Rum*  
*Canadian Mist Blended Bourbon*  
*McCormick Tequila*

### *PREMIUM SELECTIONS*

*Stolichnaya Vodka*  
*Chivas Scotch*  
*Tanqueray Gin*  
*Jack Daniels Bourbon*  
*Bacardi Silver Rum*  
*Crown Royal Blended Bourbon*  
*José Cuervo Gold Tequila*

*"House" Bar includes House Selection Mixed Drinks, Import Beer, Domestic Beer, House Wine, Soft Drinks, Bottled and Mineral Waters. "Premium" Bar adds Premium Selection Mixed Drinks.*

*Beverage Service  
continued...*

*Attended Drink Fountain*

*(Attendant Required)*

*Choose from the following drinks to be served in a Fountain-attended by a Bartender\*:*

<i>Margarita</i>	<i>Apple Martini</i>
<i>Cranberry Vodka Punch</i>	<i>Tequila Sunrise Punch</i>
<i>Champagne Punch</i>	<i>Rum Punch</i>
<i>Mimosa Punch</i>	<i>Screwdriver Punch</i>

*\$40.00++ per gallon - 4 gallon minimum (serves approx. 80 persons)  
\*\* (Bartender and Drink Fountain Required)*

*Keg Beer and Bottled Wine (Please ask Catering Manager for Wine List)*

<i>Domestic Kegs</i>	<i>\$250.00++ per keg*</i>
<i>Import Kegs</i>	<i>\$325.00++ per keg*</i>
<i>House Wine</i>	<i>\$28.00++ per bottle/\$336.00++ per case</i>

*\*Kegs are standard 10 gallons, which serves approximately 160 persons.*

*\*Keg of Beer must be attended by a Bartender*

*Drink Coupons*

*Charge will be based on number of coupons used at the bar.*

<i>Beer (Domestic)</i>	<i>\$3.50 per coupon</i>
<i>Beer (Import)</i>	<i>\$4.75 per coupon</i>
<i>Wine</i>	<i>\$5.00 per coupon</i>
<i>"House" Bar</i>	<i>\$5.00 per coupon</i>
<i>"Premium" Bar</i>	<i>\$6.25 per coupon</i>
<i>"Ultra Premium" Bar</i>	<i>\$8.00 per coupon</i>

# *Frequently Asked Questions*

## ***Is there a deposit due?***

*With the return of the signed contract a \$500.00 deposit is due at that time.*

## ***How do we reserve the date?***

*Once a Package and the Add-ons are selected, a contract is drawn up based upon that pricing.*

## ***Can we reserve a particular Ballroom?***

*Due to the nature of the business at the hotel we can not absolutely reserve a particular ballroom. Your choice will be given 1st preference. However if it ever comes to a point that there is a spacing issue and the ballroom that was originally assigned to you, we may need to relocate your event to an alternative ballroom, we will inform you of all the particulars.*

## ***Can outside food & beverage be brought into the event?***

*Due to our insurance coverage and the ABLE Commission governing the hotel, All Food and Beverage must be provided by the hotel. Only the Wedding Cake(s) is allowed.*

## ***What color of Linens does the hotel provide?***

*The hotel offer the following colors of linens for you to chose; White and Black, However if you would like a custom color or linen that we do not offer, we will be more than happy to find it for you. Cost of custom linen varies, and additional cost will apply.*

## ***Can we provide our own centerpieces?***

*Clients are free to use centerpieces, but will be responsible for decorating of table above and beyond what is provided by the hotel. Clients are responsible for decorating and storage of client provided decorations.*

## ***Does the hotel provide Tasting?***

*Once the contract has been signed the Catering Manager can arrange a Tasting at the Bride & Groom's requests. Tasting will be done base upon the Reception Package selected.*