



PLUS



PLAZA
CONVENTION
CENTER

Weddings

2015

WEDDING PACKAGE

Includes

Reception Menu

Selection of Buffet or Plated Dinner Service

Beverage Station

Fruit Punch

Regular & Decaffeinated Coffee

Hot Herbal Teas

Wedding Cake Enhancements

Cake Table

Cake Cutting Service

Champagne or Sparkling Cider Toast

House Reception Décor

Tables and Chairs

Table Linens & Napkins

China, Flatware & Glassware

Candle Centerpieces

Service

Reception Set Up, Maintenance & Tear Down

Event Service Staff

(Bartender Fee listed as additional under A La Carte)

Pricing

Per Person Cost

Buffet Dinner Wedding Package

\$39.95++

OR

Plated Dinner Wedding Package

\$42.95++

++ please add 22% service charge and 8.26% sales tax to per person menu or menu item cost

WEDDING PACKAGE

Dinner Menu Selections

Buffet

SIGNATURE SELECTION

Spinach Salad with Bacon, Chevre and Red Onion with Raspberry Vinaigrette & Ranch

Rum Glazed Pork Tenderloin with Grilled Pineapple Relish

Almond Chicken with Sherry Cream

Roasted Root Vegetables

Asparagus with Light Lemon Butter

Fresh Baked Rolls with Whipped Butter

OR

MEDITERRANEAN TOUCH

Crisp Romaine tossed with Pepperoni, Kalamata Olives, Pepperoncini, Fresh Mozzarella, Cherry Tomatoes & Light Herb Vinaigrette

Vegetarian Lasagna with Béchamel Sauce

Linguine & Mussels Bianco

Chicken Saltimbocca

Garlic Bread

Plated

Includes Chef's Seasonal Salad

CHICKEN CHAMPIGNON

Chicken Breast sautéed with Mushrooms, White Wine, Light Cream, Garlic & Herbs accompanied by Whipped Potatoes & Fresh Vegetable

OR

PETITE BEEF WELLINGTON

Beef Tenderloin and Mushroom Duxelle wrapped In Flaky Puff Pastry with Port Wine Reduction accompanied by Whipped Potatoes & Grilled Asparagus

OR

PICATTA PESCA

Pan Fried White Fish with Light Lemon Cream & Capers with Parmesan Risotto & Fresh Grilled Vegetables

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A LA CARTE OPTIONS

Enhancements

HOSTED OR CASH BAR

Liquor

Select Brands	\$6.50++ per drink
Premium Brands	\$7.50++ per drink
Specialty Drinks	\$8.50++ per drink

Wines & Champagne

Select Wines	\$6.50++ per glass
	\$26.00++ per bottle
Premium Wines	\$9.00++ per glass
	\$36.00++ per bottle
Champagne	\$23.00++ per bottle

Beer

Domestic Beer	\$5.50++ per bottle
Microbrew Beer	\$6.75++ per bottle
Domestic Keg Beer	\$300++ per keg
Imported Keg Beer	\$375++ per keg

Non-Alcoholic Beverages

Assorted Sodas	\$2.00++ per soda
Bottle Waters	\$3.25++ per bottle
Fruit Punch	\$23.00++ per gallon

SERVICE

Bartender	\$150 per bartender
	1 bartender required for every 75 guests (Hosted & Cash Bars)

REQUIREMENTS

In accordance with the City of Longmont and the State of Colorado the following must be observed:

- All alcohol must be provided by the Plaza Convention Center – corkage service are not permitted
- All alcohol must be consumed within the Plaza Convention Center Premises
- Outside alcohol may not be brought onto, or consumed, on the premises
- Infraction of any Plaza Convention Center Policies may result in suspension of alcohol service to individuals, or entire event, and possible need to escort individuals from event.

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A LA CARTE OPTIONS

ENHANCEMENTS

MENU ADDITIONS

Hors d' oeuvres

Brie and Raspberry Phyllo Bites	\$175++/per tray
Crab Wontons with Diablo Sauce	\$125++/per tray
Mini Crab Cakes Louisiana	\$200++/per tray
Petite Spanakopita	\$100++/per tray
Bacon Wrapped Scallops	\$200++/per tray
Bacon Wrapped Pineapple Shrimp	\$125++/per tray
Maple Bourbon Baked Brie	\$125++/per tray
Wild Mushroom Strudel	\$175++/per tray
Tuna Poke on Asian Spoons	\$225++/per tray
Coconut Shrimp with Pina Colada Sauce	\$150++/per tray
Pork Pot Stickers with Sweet Chili Soy	\$125++/per tray
Beef Carpaccio with Herb Infused Oil	\$150++/per tray
Petite Chicken Cordon Bleu Bites	\$150++/per tray
Fresh Fruit Display	\$225++/per tray
Gourmet Cheese Display, Artisan Breads & Crackers	\$275++/per tray
Hummus Trio, Vegetable Crudités & Pita Crisps	\$100++/per tray
Parmesan Artichoke Dip, Veggie Crudités & Baguettes	\$125++/per tray
Hors d' oeuvres priced per tray – 1 Tray Serves Approximately 50 Guests	

Chef's Famous Dessert Station

House Made Cake Pops, Miniature Cobblers, Whoopie Pies, Cupcakes & Sweet Bruschetta
\$15++ per person

Chocolate Dipped Strawberries

\$150++ per tray

Candy Table

Selection of Chocolates, Jelly Beans, Licorice, Gummy & Juju Candies
\$5.25++ per person

Ice Sculpture

Starting \$400++ each

DÉCOR UPGRADES

Chair Covers	\$4.00++ each
Chair Ties	\$2.00++ each
Dance Floor	\$250++ each
Staging	\$150++ each

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