



Price Sheet



Wine & Spirits



Brunch Buffet & Hors d'oeuvres



Dinner Buffets



Plated Dinners



Take Five Breaks



Plated Luncheons



Lunch Buffets



Breakfast



Ballroom Floor Plans



Price Sheet



Wine & Spirits



Brunch Buffet & Hors d'oeuvres



Dinner Buffets



Plated Dinners



Take Five Breaks



Plated Luncheons



Lunch Buffets



Breakfast

The Java Break

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

The Classic Continental

Chilled Orange Juice, Apple Juice and Cranberry Juice, Assorted Baked Goods and Bagels, Whipped Butter and Cream Cheese, Variety of Preserves and Marmalade, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

The Crowne Continental

Chilled Orange Juice, Apple Juice and Cranberry Juice, Banana Bread, Corn Bread, Lemon Bread, Cinnamon Walnut Bread, Whipped Butter and Cream Cheese, Variety of Preserves and Marmalade, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

The Executive Continental

Chilled Orange Juice, Apple Juice and Cranberry Juice, Assortment of Sliced Fresh Fruit, Assorted Baked Goods and Bagels, Whipped Butter and

Cream Cheese, Variety of Preserves and Marmalade, Assorted Fruit Yogurts. Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

The Rise and Shine

Chilled Orange Juice, Apple Juice and Cranberry Juice, Scrambled Eggs, Country Bacon and Sausage Links, Breakfast Potatoes, Selection of Cold Cereals, Chilled Milk, Fruit Yogurts, Assorted Baked Goods and Bagels, Whipped Butter and Cream Cheese, Variety of Preserves and Marmalades, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

The Grand Buffet

Chilled Orange Juice, Apple Juice and Cranberry Juice, Assortment of Sliced Fresh Fruit and Berries, Scrambled Eggs, Country Bacon and Sausage Links, French Toast or Pancakes, Breakfast Potatoes, Selection of Cold Cereals, Chilled Milk, Cheese and Fruit Filled Blintzes, Fruit Yogurts, Assorted Baked Goods and Bagels, Whipped Butter and Cream Cheese, Variety of Preserves and Marmalades, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas



Price Sheet



Wine & Spirits



Brunch Buffet & Hors d'oeuvres



Dinner Buffets



Plated Dinners



Take Five Breaks



Plated Luncheons



Lunch Buffets

All Lunch Buffets Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

A Taste of Italy

Tossed Garden Salad with Assorted Dressings or Caesar Salad, Antipasto or Tomato and Mozzarella Salad, Chicken Marsala or Picatta, Cod or Tilapia Oreganato, Penne ala Vodka or Vegetable Lasagna, Garlic Biscuits, Tiramisu Cake

The Mexican Buffet

Tossed Garden Salad with Assorted Dressings, Build Your Own Tacos and Fajitas with the following: Ground Beef, Chicken Breast Slices, Cheese, Lettuce, Diced Tomatoes, Salsa, Sour Cream, Guacamole, Refried Beans, Mexican Rice, Churros

The California Buffet

Sliced Fresh Fruit Display, Grilled Vegetable Platter, Field Green Salad, Hummus Platter with Flat Breads, Grilled Chicken with Mango Salsa or Balsamic Drizzle, Tilapia with Pesto Sauce or Grilled Salmon with Lemon Sauce, Broccoli and Penne Ala Olio or Farfalli with Fresh Tomato and Basil Essence, Fruit Tart

The Texas Barbecue Buffet

Tossed Garden Salad with Assorted Dressings, Cole Slaw, Pasta Salad, Barbecued Pork Chops, Southern Fried Chicken, Roasted Red Bliss Potatoes, Corn on the Cob, Cornbread, Apple Pie

New York Deli Platter

Soup Du Jour, Tossed Garden Salad with Assorted Dressings, Cole Slaw, Potato Salad, Pickle, Tuna Salad, Egg Salad, Assortment of Sliced Meats and Cheeses, Accompanied with Lettuce, Tomato, Onion, Assortment of Breads and Rolls, Assorted Desserts

The Monroe Buffet

Corn Chowder, Greek Salad, Tomato Salad, Platters of Sandwiches and Wraps to include Chicken Caesar, Turkey and Cranberry, Roast Beef with Horseradish Cream Sauce, Fresh Baked Cookies, Brownies and Blondies



Price Sheet



Wine & Spirits



Brunch Buffet & Hors d'oeuvres



Dinner Buffets



Plated Dinners



Take Five Breaks



Plated Luncheons

All Entrees are Accompanied By Choice of Salad, Fresh Seasonal Vegetables, Chef's Choice of Potato Or Rice, Fresh Baked Rolls And Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

SALADS

Mixed Spring Greens

Roasted Pears, Gorgonzola and Balsamic Dressing

Crowne Plaza Salad

Mixed Lettuce with Tomatoes, Cucumbers and Red Onion with Champagne Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Dressing

Spinach Salad

Sauteed Mushrooms and Red Onion with Asian Dressing

LUNCH ENTRÉES

Boneless Chicken Breast

Marsala, Francaise, Picatta or Herb Grilled

Sliced Stuffed Chicken Breast

Filled with spinach and cheese or cranbury and sage

Sliced Sirloin

With Bordelaise Sauce

Grilled Tilapia

Topped with Tomato Concasse

Prime Rib of Beef

Served with Au Jus 8oz

Oven Roasted Salmon

Whole Grain Mustard Sauce

Penne Pasta with Grilled Shrimp

With a Vodka Cream Sauce

DESSERTS

Tiramisu Cake

Cheesecake

Chocolate Cake

Carrot Cake

Fruit Tart

Apple Pie



Price Sheet



Wine & Spirits



Brunch Buffet & Hors d'oeuvres



Dinner Buffets



Plated Dinners



Take Five Breaks

The Java Break

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

Beverages

Assorted Soda, Bottled Water, Flavored Waters, Iced Tea, Gatorade, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas

The Sweet Tooth

Assorted Fresh Baked Cookies and Brownies, Assorted Candy Bars, Assorted Soft Drinks and Bottled Water, Chilled Milk, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas

The Ballpark

Jumbo Hot Pretzels with Mustard, Potato Chips, Popcorn and Cracker Jacks, Mini Corn Dogs, Assorted Soda, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas

The Health Break

Fresh Fruit Display, Vegetable Crudite, Granola Bars, Fruit Smoothies, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas

The Ice Cream Break

Assorted Ice Cream Bars, Assorted Sodas and Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas

Italian Delight

Assorted Mousse and Rice Pudding, Assorted Mini Cheesecakes, Cannolies, Tiramisu, Iced Coffee Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas

Build A Break (Choice of three items)

Freshly Baked Cookies, Ice Cream Bars, Individual Snacks of Potato Chips, Pretzels, and Cracker Jacks, Pound Cake with Strawberries and Whipped Cream, Assorted Granola Bars, Sliced Fresh Fruit, Assorted Candy Bars, Assorted Sodas and Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas



Price Sheet



Wine & Spirits



Brunch Buffet & Hors d'oeuvres



Dinner Buffets



Plated Dinners

APPETIZERS *(Choice of One)*

Fresh Fruit Plate with Brie Cheese

Fresh Mozzarella

With Pesto, Roasted Red Peppers and Plum Tomatoes

Penne Ala Vodka

A Rich Pink Cream Sauce

Lobster Ravioli

*(*additional charge)*

With Vodka Sauce

Maryland Style Crab Cakes

*(*additional charge)*

Served with Spicy Remoulade Sauce

Jumbo Shrimp Cocktail

*(*additional charge)*

Served with Tequila Lime Cocktail Sauce

SALADS *(Choice of One)*

Mixed Spring Greens

Roasted Pears, Gorgonzola and Balsamic Dressing

Crown Plaza Salad

Mixed Lettuce with Tomatoes, Cucumbers and Red Onion with Champagne Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Dressing

Spinach Salad

Sauteed Mushrooms and Red Onion with Asian Dressing

DINNER ENTRÉES

Chicken Francaise, Picatta, Marsala, or Herb Grilled or Boursin

Double Breast of Chicken

Roast Prime Rib of Beef

Served with Au Jus 10oz

Caribbean Sliced Pork Loin

Served with Pineapple Salsa

Crab Stuffed Filet of Sole

Served with Saffron Sauce

Grilled Filet Mignon

With Green Peppercorn Sauce

Jumbo Lump Backfin Crab Cakes

With Old Bay seasoning

Filet of Salmon

Served with Whole Grain Mustard Sauce

French Onion Sliced Steak

Served with Bordelaise Sauce

Penne Pasta with Grilled Shrimp

Served in Vodka Cream Sauce

DESSERTS

Tiramisu Cake

Cheesecake

Chocolate Cake

Carrot Cake

Fruit Tart

Apple Pie

All Entrees Are Accompanied by Choice of Appetizer, Salad, Fresh Seasonal Vegetables, Chef's Choice of Potato or Rice, Fresh Baked Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas and Iced Tea



Price Sheet



Wine & Spirits



Brunch Buffet & Hors d'oeuvres



Dinner Buffets

All Dinner Buffets Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

CREATE A HOT BUFFET

ENTRÉES (Choice of Two)

Chicken Marsala, Francaise, Picatta or Herb Grilled

Codfish Francaise

Grilled Salmon with Ginger and Wasabi Sauce

French Onion Sliced Steak

Tilapia Oreganata

Caribbean Sliced Pork Loin with Pineapple Salsa

Filet Tips of Beef Au Poivre

Shrimp and Scallop Scampi

PASTA (Choice of One)

Farfalle Primavera

Penne in Pink Vodka Sauce

Rigatoni with Broccoli, Garlic and Oil

Meat Lasagna

SALADS (Choice of Two)

Antipasto Salad

Spinach Salad

Plum Tomato and Red Onion Salad

American Potato Salad

Classic Caesar Salad

Mixed Field Green Salad

Green Bean, Corn and Red Pepper Salad

Cucumber & Red Onion Salad

Balsamic Mushrooms

STARCH (Choice of One)

Scalloped Potatoes

Wild Rice

Saffron Rice

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

VEGETABLE (Choice of One)

String Bean Almondine

Vegetable Medley

Broccoli with Roasted Peppers

Glazed Carrots

Stewed Zucchini and Tomatoes

DESSERT

Chef's Selection of Assorted Cakes, Pies, and Cookies or Occasional Cake

The Italian Buffet

Antipasto, Tomato and Mozzarella Salad, Peppercorn Caesar Salad with Focaccia Croutons and Roasted Pine Nuts

Shrimp and Scallop Scampi or Tilapia with Sun Dried Tomato Pesto

Chicken Picatta or Parmigiana

Penne ala Vodka or Farfalle Primavera

Loin of Pork Florentine or Braised Beef Tips Tutto Roso

Garlic Bread, Mini Italian Pastries

Deli Buffet Dinner

Soup Du Jour

Choice of Three Salads: Tossed Garden Salad with Assorted Dressings, Chicken Caesar Salad, Tuna Salad, Egg Salad, Fruit Salad

Paired with an Assortment of Sliced Meats and Cheeses

Accompanied with Lettuce, Tomato & Onion

Assortment of Breads and Rolls

Chef's Selection of Assorted Desserts

Brunch Buffet

Chilled Orange Juice, Apple Juice and Cranberry Juice

Seasonal Sliced Fresh Fruit Display

Assorted Baked Goods to Include Danish, Muffins, Croissants and Bagels, Whipped Butter and Cream Cheese, Variety of Preserves and Marmalades

Omelet Station

*Choice of Two from the Following:
Scrambled Eggs, French Toast, Pancakes or Waffles*

Accompanied by Breakfast Potatoes and Bacon or Sausage

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and a Selection of Teas

Assorted Sodas

*Choice of Two from the Following:
Chicken Marsala, Picatta, Francaise, or Herb Grilled, Salmon Glazed with Raspberry and Toasted Almonds, Shrimp and Linguine Scampi, Cavatelli and Broccoli, French Onion Sliced Steak, Caribbean Sliced Pork Loin with Pineapple Salsa, Farfalle Primavera*

SALADS

Tossed Garden Salad or Classic Caesar Salad, Tomato and Fresh Mozzarella Salad

DESSERTS

Specialty Sheet Cake or Ice Cream Sundae Bar

Our Chef Suggests the Following to Enhance Your Brunch:

Carving Stations with Uniformed Chef

Featuring Fresh Turkey, Honey Glazed Ham or Roast Top Round of Beef

Mimosa Fountain

Viennese Dessert Display

Hors d'oeuvres

Accompanied by Fresh Vegetable Crudités and Imported and Domestic Cheese and Cracker Display

Please Choose Six from the Following:

Selections

Assorted Canapés

Fresh Fruit Kabobs

Mini Chicken Tacos

Mini Corn Dogs

Bruschetta on Garlic Toast

Antipasto Skewers

Mozzarella Sticks

Beef Satay

Crab Stuffed Mushrooms

Mini Cheese Calzones

Coconut Shrimp

Brie and Pear Filo

Deep Dish Pizza

Italian Sausage Puff

Spanakopitta

Mini Beef Burrito

Vegetable Egg Rolls

Fried Ravioli

Cocktail Franks en Croute

Sesame Chicken Fingers

Steamed Pork Dumplings

Name Brands*

Beefeater Gin, Absolut Vodka, Dewar's White Label Scotch, Jim Beam Bourbon, Seagram's 7 and V.O., Bacardi Rum, House Merlot, Chardonnay or White Zinfandel

Premium Brands*

Tanqueray Gin, Stolichnaya Vodka, Johnny Walker Red Scotch, Jack Daniel's Bourbon, Crown Royal, Bacardi Rum, House Merlot, Chardonnay or White Zinfandel

Top Shelf*

Johnny Walker Black, Jack Daniel's Crown Royal, Bacardi Select, Bombay Gin, Belvedere Vodka, Pinot Grigio, Merlot, White Zinfandel

Open Bar *(Price per person)*

House Liquor*

First Hour

\$10.99

Each Additional Hour

\$5.00

Name Liquor*

First Hour

\$11.99

Each Additional Hour

\$5.00

Premium Liquor*

First Hour

\$12.99

Each Additional Hour

\$5.25

Top Shelf*

First Hour

\$14.99

Each Additional Hour

\$5.50

FOUNTAINS*

Fruit Punch: \$60.00 per Gallon

Mimosa: \$65.00 per Gallon

Champagne: \$75.00 per Gallon

Whiskey Sour: \$75.00 per Gallon

Minimum of Two Gallons Required

Bar Options

	Host*	Cash
Domestic Beer	\$4.00	\$4.50
Imported Beer	\$4.50	\$5.00
House Wines	\$5.00	\$5.50
Specialty Wines	\$6.50	\$7.00
House Drinks	\$4.50	\$5.00
Name Brand Drinks	\$5.50	\$6.00
Premium Brand Drinks	\$6.50	\$7.00
Bottled Water	\$2.50	\$3.00
Soft Drinks or Juices	\$2.50	\$3.00

A \$75.00 Bartender Fee Added to All Consumption and Cash Bars

Breakfast

The Java Break	\$3.99/person
The Classic Continental	\$9.99/person
The Crowne Continental.	\$9.99/person
The Executive Continental	\$12.99/person
The Rise and Shine	\$15.99/person
The Grand Buffet	\$18.99/person

Enhancements

Smoked Salmon	\$5.00/person
Sliced Melon Plate	\$2.50/person
Mimosa Fountain	\$65.00/gallon
Fresh Yogurt & Berry Mélange	\$3.50/person

Brunch Buffet

Brunch Buffet	\$28.99/person
-------------------------	----------------

Chef Stations

Attendant Fee	\$75.00
Carving Station	\$5.99/person
Pasta Station	\$4.99/person

Luncheons

Lunch Buffets

A Taste of Italy	\$23.99/person
The Mexican Buffet.	\$23.99/person
The California Buffet.	\$25.99/person
The Texas Barbecue Buffet.	\$24.99/person
New York Deli Platter	\$22.99/person
The Monroe Buffet	\$22.99/person

Plated Luncheons

Boneless Chicken Breast.	\$24.99/person
Sliced Stuffed Chicken Breast	\$24.99/person
Sliced Sirloin	\$26.99/person
Grilled Tilapia	\$25.99/person
Prime Rib of Beef	\$26.99/person
Oven Roasted Salmon	\$25.99/person
Penne Pasta with Grilled Shrimp	\$24.99/person

Take Five Breaks

The Java Break	\$3.99/person
Beverages	\$4.99/person
The Sweet Tooth.	\$10.99/person
The Ballpark	\$9.99/person
The Health Break	\$10.99/person
The Ice Cream Break	\$9.99/person
Italian Delight	\$10.99/person
Build A Break	\$10.99/person

Hors d'oeuvres

1 Hour Reception	\$17.99/person
Each Additional Hour	\$8.99/person

Selection: (priced per chafing dish)

Assorted Canapés	\$125.00
Fresh Fruit Kabobs	\$125.00
Mini Chicken Tacos	\$135.00
Mini Corn Dogs.	\$135.00
Bruschetta on Garlic Toast	\$110.00
Antipasto Skewers.	\$125.00
Mozzarella Sticks	\$110.00
Beef Satay	\$150.00
Crab Stuffed Mushrooms	\$150.00
Mini Cheese Calzones.	\$110.00
Coconut Shrimp	\$150.00
Brie and Pear Filo	\$125.00
Deep Dish Pizza	\$125.00
Italian Sausage Puff.	\$135.00
Spanakopitta	\$125.00
Mini Beef Burrito	\$135.00
Vegetable Egg Rolls	\$110.00
Fried Ravioli.	\$110.00
Cocktail Franks en Croute.	\$110.00
Sesame Chicken Fingers	\$135.00
Steamed Pork Dumplings	\$125.00

Dinner

Plated Dinner Appetizers

Lobster Ravioli	\$2.99/person
Maryland Style Crab Cakes	\$2.99/person
Jumbo Shrimp Cocktail	\$2.99/person

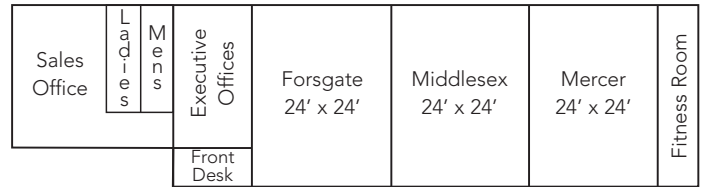
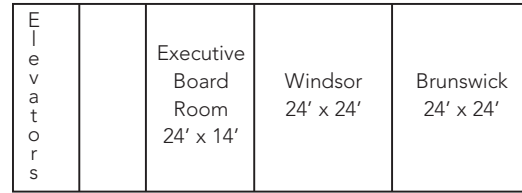
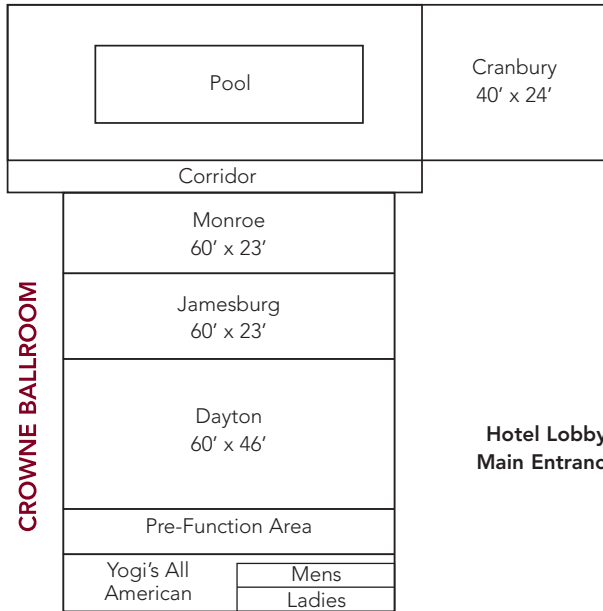
Dinner Entrées

Boneless Chicken Breast.	\$29.99/person
Roast Prime Rib of Beef	\$35.99/person
Caribbean Sliced Pork Loin	\$31.99/person
Crab Stuffed Filet of Sole.	\$34.99/person
Grilled Filet Mignon	\$38.99/person
Jumbo Lump Backfin Crab Cakes	\$33.99/person
Filet of Salmon	\$31.99/person
French Onion Sliced Steak	\$32.99/person
Penne Pasta with Grilled Shrimp	\$32.99/person

Dinner Buffets

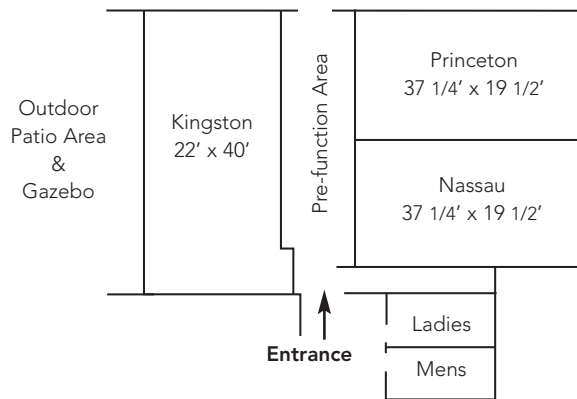
Create A Hot Buffet	\$32.99/person
The Italian Buffet	\$29.99/person
Deli Buffet.	\$26.99/person
Add an additional entrée	\$4.99/person

Ballroom Floor Plans



Hotel Lobby
Main Entrance

RENAISSANCE BALLROOM



<u>Meeting Room</u>	<u>Sq. Ft.</u>	<u>Theatre</u>	<u>Classroom</u>	<u>Rounds</u>	<u>Conference</u>	<u>U-Shape</u>
Ballroom	5500	550	300	400	N/A	N/A
Ballroom w/Dance Floor				340		
1/2 Ballroom	2790	275	150	200	N/A	N/A
1/4 Ballroom	1380	150	75	100	45	45
Cranbury	960	100	45	70	30	30
Executive Boardroom	336	N/A	N/A	N/A	12	N/A
Windsor	576	50	24	40	20	18
Brunswick	576	50	24	40	20	18
Forsgate	576	50	24	40	20	18
Middlesex	576	50	24	40	20	18
Mercer	576	50	24	40	20	18
Pre-Function Area						
<u>Renaissance Ballroom</u>	<u>Sq. Ft.</u>	<u>Theatre</u>	<u>Classroom</u>	<u>Rounds</u>	<u>Conference</u>	<u>U-Shape</u>
Kingston	880	80	30	50	30	30
Princeton	726	75	30	40	24	24
Nassau	726	75	30	40	24	24
Prefunction Area						
Total Ballroom	2920	250	120	170		