

CROWNE SERVED PACKAGE *(PACKAGE INCLUDES COFFEE SERVICE AND FRUIT PUNCH)* **\$44.95 PER PERSON**

HORS D'OEUVRES *(SERVED BUFFET STYLE PRIOR TO DINNER)*

Vegetable Crudite' with ranch & hummus dips
Crowne Cheese Display with assorted crackers

CHOICE OF TWO ENTREES *(SERVED WITH CHEF'S CHOICE POTATOES, SEASONAL VEGETABLES, HOUSE SALAD AND ARTISAN ROLLS)*

Stuffed Chicken Breast topped with a roasted red
pepper sauce

Pacific Northwest Salmon with a Chardonnay cream
sauce

Grilled Stuffed Portobello Mushroom Napoleon

Grilled Pork Porterhouse served with a rosemary
Dijon sauce

Ribeye Steak topped with a red wine reduction

**Prices are per person. A 22% service charge will
be added.**

CROWNE PLAZA LAKE OSWEGO

14811 Kruse Oaks Drive | Lake Oswego, OR 97035
503-624-8400 | sales.coordinator@cplakeoswego.com

WWW.CPLAKEOSWEGO.COM

CROWNE GOLD BUFFET PACKAGE

\$45.95 PER PERSON

HORS D'OEUVRES

Vegetable Crudite' with ranch & hummus dips
Crowne Cheese Display with assorted crackers

BUFFET INCLUDES:

Mixed green salad with choice of two dressings
Chilled pasta salad
Fresh seasonal fruit display
Rosemary roasted potatoes
Fresh seasonal vegetables
Artisan rolls & butter
Fruit punch (for the duration of the reception)
Coffee service (for the duration of the reception)

CHOICE OF TWO ENTREES:

Stuffed Chicken Breast topped with a roasted red pepper sauce

Pacific Northwest Salmon with a Chardonnay cream sauce

Grilled Stuffed Portobello Mushroom Napoleon

Grilled Pork Porterhouse served with a rosemary Dijon sauce

Tuscan Chicken Breast topped with artichoke hearts, olives and sundried tomatoes

Buffets are based on 90 minutes of service.

Prices are per person. A 22% service charge will be added.

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CROWNE PLATINUM BUFFET PACKAGE

\$52.95 PER PERSON

HORS D'OEUVRES

Vegetable Crudite' with ranch & hummus dips
Crowne Cheese Display with assorted crackers
Choice of one hot hors d'oeuvres (see reception package sheet)

BUFFET INCLUDES

Mixed green salad with choice of two dressings
Chilled pasta salad
Fresh seasonal fruit display
Rosemary roasted potatoes
Fresh seasonal vegetables
Artisan rolls & butter
Fruit punch (for the duration of the reception)
Coffee service (for the duration of the reception)

CHOICE OF TWO ENTREES

Stuffed Chicken Breast topped with a roasted red pepper sauce

Pacific Northwest Salmon with a Chardonnay cream sauce

Grilled Stuffed Portobello Mushroom Napoleon

Grilled Pork Porterhouse served with a rosemary Dijon sauce

Tuscan Chicken Breast topped with artichoke hearts, olives and sundried tomatoes

CHOICE OF ONE CARVED SELECTION (CARVING FEE OF \$100.00/HOUR ADDITIONAL)

Roasted Turkey Breast with petite rolls & condiments
Rosemary Dijon Pork Loin with petite rolls & condiments

Roasted Sirloin of Beef with petite rolls & condiments

UPGRADE ~ \$5.00 PER PERSON

Tenderloin of Beef with petite rolls & condiments
Prime Rib of Beef with petite rolls & condiments

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PLAZA RECEPTION BUFFET PACKAGE

\$44.95 PER PERSON (PACKAGE INCLUDES
CHOICE OF ONE: CARVED TURKEY, HAM OR PORK LOIN, COFFEE
SERVICE AND FRUIT PUNCH)

CHOOSE TWO FROM EACH SECTION

HOT HORS D'OEUVRES

Italian Meatballs
Chicken Street Tacos
Chicken Tinga Sliders
Pork Pot Stickers with a soy glaze
Sausage Stuffed Mushrooms
Scallops Wrapped in Bacon
Vegetarian Egg Rolls
Assorted Petite Quiche
Chicken Satay with a Thai Sauce
Teriyaki Glazed Beef Satay

PRESENTATION DISPLAYS

Mediterranean Antipasto ~ display of domestic & imported cheeses, beefsteak tomatoes, grilled vegetables, roasted peppers, marinated artichokes, hummus & Tzatziki with pita chips & assorted cured meats

Parmesan & Fresh Herb Crusted Baked Brie ~ stuffed with wild berry compote & Chambord glaze, served with toasted baguette slices

Roasted Beef Tenderloin Platter ~ served cold with petite rolls, mustard, horseradish cream, cornichons, olives and roasted peppers

COLD HORS D'OEUVRES

Caprese Skewers with olive oil & balsamic drizzle
Smoked Salmon Mousse on Sinful Lavosh
Pear and Brie on Toasted Crostini
Bruschetta
Prosciutto Wrapped Asparagus
Fruit Kabobs with Honey Yogurt Dipping Sauce
Spanakopita

Crowne Cheese Platter ~ assorted domestic & imported cheeses, nuts, dried fruit and preserves, served with assorted crackers and baguette slices

Fruit Display ~ fresh seasonal fruit & berries served with honey yogurt dipping sauce

Garden Vegetable Crudite' ~ fresh vegetables served with a ranch dip and hummus

Buffets are based on 90 minutes of service.

Prices are per person. A 22% service charge will be added.

ADD-ON'S

Champagne toast	\$2.00 per person
Cake cutting	\$3.00 per person
Corkage fee	\$15.00 per bottle
Bartender fee	\$125.00 per bartender
Dance floor	\$150.00

BEVERAGE PACKAGES

In compliance with OLCC regulations, licensed hotel staff must dispense all alcoholic beverages. Bars are limited to a 4 hour maximum (this starts at the beginning of the event). Bars will be closed a minimum of 30 minutes prior to the end of the function.

HOSTED OR CASH BARS

The following beverage prices are on a per drink basis and do not include the customary 20% service charge.

Well cocktails	\$6.50
Call cocktails	\$7.50
Premium cocktails	\$8.50
Domestic bottled beer	\$4.50
Micro and Imported bottled beer	\$5.50
House wine	\$7.00-\$8.00
Premium wine	\$10.00
Soda	\$3.25

BOTTLES AND KEGS

The following prices are per bottle or keg and do not include the customary 20% service charge. One bartender/bar will be provided per 100 guests with a \$125.00 fee per bar.

House wine Chardonnay, Cabernet and Merlot	\$28.00/bottle
Domestic keg Budweiser and Coors Light	\$325.00/each
Microbrews Black Butte Porter and Mirror Pond	\$425.00/each

Corkage Fees will be assessed to each bottle of wine, champagne or sparkling cider brought into the hotel and opened.

Please ask us for assistance in pricing for additional items needed for your reception.

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