



Crowne Plaza Welcomes Military Reunions

BANQUET ROOM AT NO CHARGE SET WITH TABLES AND CHAIRS

THREE-COURSE PLATED, BUFFET OR STATION-STYLE MENU

NON-HOST BAR SERVICE

WHITE FLOOR LENGTH TABLECLOTHS AND NAPKINS

HOTEL CENTERPIECES WITH MIRROR TILE AND VOTIVE CANDLES

DANCE FLOOR AND STAGE

DISCOUNTED GUEST ROOM RATES

COMPLIMENTARY PARKING

ONE COMPLIMENTARY ROOM FOR THE REUNION PLANNER

COMPLIMENTARY HOSPITALITY SUITE (SUBJECT TO AVAILABILITY)

**Food & Beverage Minimums may apply. Ask your Event Specialist for details.*

CROWNE PLAZA TYSONS CORNER

LAUREN OSBORN • EVENT SPECIALIST

703•738•3114

MAY WE RECOMMEND A PLATED DINNER...

All of our Entrees are Served with Tossed Garden Salad with Choice of Dressings, Warm Rolls and Butter, Chef's Selection of Starch and Fresh Seasonal Vegetables, Choice of Carrot Cake or Chocolate Cake, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

~Plated Entrées~
(Please select two entrées)

~Chicken Piccata~
Chicken Breast with a Lemon Caper Sauce

~Chicken Vera Cruz~
Boneless Breast of Chicken topped with a Vera Cruz Sauce of Sweet Bell Peppers, Spanish Onions, Capers and Lime Juice

~Salmon Buerre Blanc~
Broiled Fillet of Salmon topped with an Herb Lemon Buerre Blanc

~Sliced Sirloin of Beef~
Sliced marinated Grilled Sirloin of Beef finished with a Mushroom Bordelaise Sauce

~Pasta Primavera~
With fresh Vegetables in a light Tomato Sauce

MAY WE RECOMMEND A BUFFET DINNER...

Our Buffets include Choice of Salad, Warm Rolls and Butter,
Chef's Selection of Starch and Fresh Seasonal Vegetables,
Assorted Desserts, Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea

~The Capital~

Mixed Garden Salad with Assorted Dressings
Warm Rolls and Butter
Pasta Primavera Salad
Roasted Vegetable Salad
Sliced Fresh Fruit
Rice Pilaf ~or~ Roasted Red Bliss Potatoes
Fresh Seasonal Vegetables

Dinner Entrées

(Select Two or Three)

Chicken Piccata with a Lemon Caper Sauce
Grilled Chicken with topped with Artichokes, Olives, Tomatoes, Capers and Red Onion
Tenderloin Beef Tips with Sherry
Fresh Fillet of Flounder with a Lemon Thyme Buerre Blanc
Sliced Top Round of Beef with a Mushroom Bordelaise Sauce
Parmesan Encrusted Salmon

~The Washington~

Pasta Salad, Cole Slaw, and Red Bliss Potato Salad
Watermelon Boat with an assortment of Fresh Fruit
Hamburgers, Hotdogs and Brats
Barbecue Chicken Breast
Corn on the Cob
Fresh Green Beans
Dinner Rolls and Butter
Strawberry Shortcake and Apple Pie
Coffee, Tea, Decaffeinated Coffee, Iced Tea

MAY WE RECOMMEND A RECEPTION WITH STATIONS...

**Our Stations Menu includes Choice of Salad, Warm Rolls and Butter,
Chef's Selection of Starch and Fresh Seasonal Vegetables,
Assorted Desserts, Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea**

~Cherry Blossom Reception~

~Salad Station~

**Field Greens with Raspberry Vinaigrette or Ranch Dressing
and
Caesar Salad with Herb Croutons and a Caesar Dressing**

~Pasta Station~

**Tri-Color Rotelli and Fettuccine with choice of
Marinara, Alfredo and Pesto Sauces.
Penne Primavera Pomodori**

~Entrée Station~

(Select One or Two)

**Pre-Sliced Breast of Turkey with Gravy
Top Round of Beef with Mushroom Sauce
Chicken Piccata with Lemon Caper Sauce**

~Dessert~

Chef's Choice of Assorted Desserts to include Chocolate Cake, Carrot Cake and Lemon Bars

ADDITIONAL ARRANGEMENTS AND UPGRADES

~Welcome Reception~

Domestic Cheese Display with French Bread and Crackers
or
Fresh Selection of Vegetable Crudités with Ranch Dip

~Passed Hors D'Oeuvres~

(Choice of Three)

Based on 6 pieces per person

Chicken Fingers with Honey Dijon Sauce
Spicy Buffalo Wings with Bleu Cheese Dip
Spring Egg Rolls with Sweet & Sour Sauce
Swedish Meatballs
Mini Quiche
Jalapeno Poppers

~Wine Service~

(Self Serve)

Place a bottle of our House Wines at each table

~Cash Bar~

Cocktails @ \$6.50 each
Domestic Beer @ \$3.75 each
Imported Beer @ \$4.50 each
Wine @ \$4.75 each
Soft Drinks @ \$2.50 each

\$80.00 Bartender Fee
(One-time Fee)

~Decorations~

Decorations of any type may be purchased through the hotel.

GROUP BREAKFAST

~Full American Breakfast Buffet~ (Minimum of 25 people)

Breakfast Bakeries to include Danish, Muffins and Croissants
with Creamy Butter and Fruit Preserves
Fluffy Scrambled Eggs
Bacon or Sausage
Pancakes, Waffles or French Toast Sticks
Home Style Breakfast Potatoes
Fresh Sliced Fruit
Assorted Fruit Juices and Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

~Add an Omelet or Waffle Station to the Breakfast Buffet~

Omelet Station*

Fluffy Eggs prepared to order with your choice of Sliced Mushrooms,
Diced Onions, Diced Green Peppers, Ham, Bacon and Freshly Grated Cheese

Waffle Station*

Chef prepared Waffles with Fresh Whipped Cream, Assorted Fruit toppings
Walnuts, Honey, Sliced Bananas, Warm Maple Syrup and Creamy Butter