



Quince Años

Beautiful Grand Ballroom to Accommodate Invited Guests

Plated or Buffet Dinner for Adults and Young Adults

Non-Host Bar for Four Hours serving Beer, Wine and Cocktails

Dance Floor and Riser for Band or Disc Jockey

Two-Tiered Head Table with White Skirting

Complimentary Staff to cut your Cake

Champagne and Sparkling Cider Toast for all Guests

Complimentary Guest Room for the Family for one night

Children 5 and under are Free



CROWNE PLAZA®

TYSONS CORNER

CROWNE PLAZA TYSONS CORNER

LAUREN OSBORN • EVENT SPECIALIST

703•738•3114

BEVERAGE SERVICE...

Adult Bar

Call Liquors ~ \$6.25 per drink

Premium Liquors ~ \$6.75 per drink

House Wines ~ \$6.00 per glass

Premium Wines ~ \$6.75 per glass

Domestic Beer ~ \$4.75 per bottle

Imported Beer ~ \$5.25 per bottle

Soft Drinks are included in package at no additional cost

MAY WE RECOMMEND A PLATED DINNER...

*All of our Entrees are served Salad, Warm Rolls and Butter,
Two Entrées, Selection of Starch and Seasonal Vegetables,
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
Choice of NY Style Cheesecake, Decadent Chocolate Cake, or Fruit Tarts*

~ Entrées ~

(Please select two entrées)

~Chicken Piccata~

Chicken Breast with a Lemon Capers 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

\$40.00 per person

All Banquet Functions are subject to 22% service charge and 5% sales tax.

MAY WE RECOMMEND A BUFFET DINNER...

*Our Buffet includes Salad, Warm Rolls and Butter,
Two Entrées, Selection of Starch and Vegetables,
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
Choice of NY Style Cheesecake, Decadent Chocolate Cake, or Fruit Tarts*

Salads

(Select One)

*Field Greens with Raspberry Vinaigrette
Caesar Salad with Homemade Croutons and a Caesar Dressing*

Accompaniments

(Select Three)

*Garlic Mashed Potatoes
Oven Roasted Potatoes
Rice Pilaf with Diced Tomatoes and Green Onion
Fresh Seasonal Grilled Vegetables
Fresh Green Beans with Mushrooms & Roasted Peppers
Asparagus with a Buerre Blanc sauce*

Entrees

(Select Two)

*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
\$50.00 per person*

ADD A DESSERT...

Seasonal Fruits

*An array of Melons, Sweet Pineapple and Cut Citrus with Strawberry and Guava Yogurt
\$8.00 per person*

Sundae Station

*Make-Your-Own Sundae Station with Chocolate and Vanilla Ice Cream and all the Toppings!
\$7.00 per person*

Chocolate Fondue

*Dip pieces of Pound Cake, Sliced Fresh Fruit and Whole Strawberries, Pretzels and Cookies
into Warm Succulent Chocolate
\$10.00 per person (minimum of 30 guests)*

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