



Weddings & Celebrations



CROWNE PLAZA®

LONDON - HEATHROW

In collaboration with

ERIKI
Indian Restaurant www.eriki.co.uk/cp



THE PERFECT VENUE

The Crowne Plaza London Heathrow is a stylish venue for any type of or celebration. Whether you are looking for an intimate and sophisticated affair or a big party atmosphere we will be able to provide you with a package to suit your requirements.

Our venue is renowned locally for quality of service and attention to detail with events being our speciality. We will ensure that you are guided through the organisation process by one of our dedicated events specialists. Your event coordinator will be on hand every step of the way, ensuring that nothing is missed for your special day.

We appreciate that weddings and celebrations can be costly; therefore we have endeavoured to ensure that there will be no hidden extras or unexpected costs, keeping you fully aware of how much your celebration will cost and what your package include.

Various catering facilities are available including the on-site award winning Indian restaurant ERIKI that caters for all types of events. From traditional Indian buffet to a modern plated meal, ERIKI prides itself in offering the finest Indian food that has been cooked with expertise and exacting standards. We understand the importance of food for success of any event. ERIKI uses freshest ingredients, expertly trained and skilled chefs prepare authentic dishes in-house and cater at restaurant standards. Menus are tailor made to your specifications and a wide range of options are available from the entire sub-continent.

You will find enclosed details of our inclusive packages. We are happy to discuss a tailor made package option if you feel that none of our pre-packaged offerings suit your requirements or budget



Bronze Package

Welcome glass of prosecco or mocktail

Three course seated or buffet meal

Soft drinks and orange juice*

Room hire and white linen

White chair covers

Standard dance floor

Preferential accommodation rate for guests

Complimentary parking for all guests

Package Price:
Buffet £42 per person
Seated £46 per person

Minimum of 80 guests and maximum of 150 guests
Please contact us for pricing for events under 80 guests

*2 jugs of orange juice and soft drinks per table
*soft drinks and orange juice will not be used as a mixer for Spirits



Silver Package

Welcome glass of prosecco or mocktail

Three course seated or buffet meal

Soft drinks and orange juice*

Room hire and black or white linen

Black or white chair covers

Black and white dance floor

Sashes

Table runners

Preferential accommodation rate for guests

Complimentary room for bride and groom

Complimentary parking for all guests

Package Price:
Buffet £56 per person
Seated £60 per person

Minimum of 80 guests and maximum of 150 guests
Please contact us for pricing for events under 80 guests

*2 jugs of orange juice and soft drinks per table
*soft drinks and orange juice will not be used as a mixer for Spirits



Gold Package

Welcome glass of champagne or mocktail

Three course seated or buffet meal

Soft drinks and orange juice*

Room hire and your choice linen

Your choice chair covers

LED Dance floor

Sashes

Table runners

Centre piece

Preferential rate for guests

Complimentary suite for bride and groom

Complimentary parking for all guests

Package Price:
Buffet £82 per person
Seated £86 per person

Minimum of 80 guests and maximum of 150 guests
Please contact us for pricing for events under 80 guests

*2 jugs of orange juice and soft drinks per table
*soft drinks and orange juice will not be used as a mixer for Spirits



YOUR TIMELINE

Upon Booking your event

- 50% deposit (ALL DEPOSITS ARE NON-REFUNDABLE)
- Return signed contract.

Three Months Prior to Wedding

- Trial Meal taken in ERIKI Restaurant for 2 people.

Six Weeks Prior to Wedding

- Final balance due
- Meet with Event Co-ordinator to discuss final arrangements and numbers
- Discuss table plan and name cards.

One or Two Days Prior to Wedding

- Bring into hotel any items you wish us to store for you; i.e. the cake, gifts, a signing-in book, flowers or overnight bags.



**ALL OUR RATES ARE INCLUSIVE OF VAT SET AT GOVERNMENT LEVELS AND ARE SUBJECT TO
CHANGE WITHOUT NOTICE DUE TO GOVERNMENT INCREASES**

MENUS

Menu choices available to customize your favourite menu– North Indian, South Indian & Indo-Chinese available



BUFFET MENU 3 COURSE

STARTERS

CHILLI CHICKEN

Crispy chicken cooked with mixed peppers, chilli and garlic sauce

VEG SAMOSAS

Crisp fried pastry filled with vegetables and selected spices, served with a tamarind chutney

MAINS

PUNJABI CHICKEN CURRY

Large morsels of chicken cooked in Punjabi style

LAMB ROGAN JOSH

A classic Kashmiri curry cooked with diced lamb in a rich onion and tomato sauce with selective spices

VEG JALFREZI

Mixed vegetables tossed with mixed peppers and onions in kadai spices

MASALTA TADKA DHAL

Yellow lentils simmered with roasted garlic, green coriander and fresh tomatoes

GREEN KUCHUMBER SALAD

A mixture of onions, tomatoes, cucumber, green chillies and fresh coriander

ZAFRANI PILAU RICE

Saffron flavoured Himalayan basmati pilau rice

NAAN or TANDOORI ROTI

Traditional Indian bread baked in the tandoor or Wholemeal unleavened tandoori bread

CUCUMBER RAITA

Churned yoghurt with chopped cucumber

DESSERT

GAJAR HALWA



SEATED MENU 3 COURSE

Guest will be seated on table of 10 each, all the below listed dishes will be served on the middle of the tables to share and we replenish as the dinner goes.

PAPAD & CHUTNEYS

STARTERS

SPICY CHICKEN TIKKA

Tender pieces of chicken breast marinated with chilli, yoghurt and spices to perfection cooked in clay oven

LAMB SHEEK KEBAB

Tender lean lamb minced with mint leaves, spiced with garam masala and grilled in clay oven

VEGETABLE SAMOSAS

Crispy pasty stuffed with spiced vegetables including carrots, potatoes, onions and peas

MAINS

LAMB ROGAN JOSH

A classic Kashmiri curry cooked with diced lamb in a rich onion and tomato sauce with selective spices

CHICKEN JALFREZI

Delicious chicken curry cooked with green peppers well spiced on a tomato sauce

DHAL MAKHANI

Delicately spiced Black and Brown lentils slowly cooked overnight and blended with cream

SHAHI PANEER

Cubes of Indian cottage cheese cooked with spinach and selected spices

CUCUMBER RAITA

Churned yoghurt with chopped cucumber

GREEN KUCHUMBER SALAD

A mixture of onions, tomatoes, cucumber, green chillies and fresh coriander

ZAFRANI PILAU RICE

Saffron flavoured Himalayan basmati pilau rice

MIXED NAAN BREADS

Traditional Indian breads baked in the tandoor with flavour – Garlic, Chilli, Onion & Peshwari

DESSERT

GULAB JAMUN AND VANILLA ICE CREAM

INCLUSIONS IN THE PACKAGES

Sashes

Included in the silver and gold packages.

To include this item in the bronze package there will be a supplement of £2.00 per person.



Table Runners

Organza table runners available in an array of colours, included in the gold and silver packages. To include this item in the package, there will be a supplement of £2.00 per person.



Your Choice Linen

Included in the gold package.

To include this item in the bronze and silver package, there will be a supplement of £3.00 per person.



Black & White dance floor

Included in the silver package.

To include this in the bronze package, there will be a supplement of £10.00 per person.



LED dance floor

Included in the gold package.

To include this in the bronze and silver package, there will be a supplement of £10.00 per person.



Chocolate Fountain

Double chocolate fountain for the ultimate dessert with milk and white chocolate at £1,200. Presented on a LED base which can be lit blue or pink.

Choose 6 items; strawberry, marshmallows, mini donuts, choc brownies, profiteroles, melon, pineapple, shortbread, grapes, banana, fudge, nougat.



Small Details

Name cards: £25 up to 80 guests, £50 from 80 to 150 guests

Please note that these prices are based on minimum numbers of 80 guests
Please contact us for pricing for events under 80 guests

