

WEDDING PACKAGE

\$140.00 ++Per Person



*Creating Memories
that last a Lifetime!*

**Congratulations on your Engagement and thank you for considering
the Crowne Plaza King of Prussia - Valley Forge to host your Wedding.**



Our Packages Include....

Five Hour Wedding

**A Wedding Specialist to Walk with You
Every Step of the Way**

White Glove Service

**Personal Maître D' to Oversee
All the Details of Your Special Day**

Four Hour Open Bar

**Special Overnight Room Rates for
Your Out of Town Guests**

**One Hour Cocktail Reception with Stations
and Butler Passed Hors D'oeuvres**

**A Complimentary Suite for the
Bride and Groom**

**Traditional Champagne Toast
with a Strawberry on the Glass**

Exquisite Three or Four Course Dinner

**Private Room for Your Bridal Party
During the Cocktail Reception**

**Selection of Elegant Table Linens,
Napkins and Votive Candles**

*Please Contact Our Wedding Specialist at 610.265.7500
For Questions and To Schedule an Appointment for a Personal Tour*

Cocktail Hour

BUTLER PASSED ITEMS *Select Six*

DISPLAY ITEMS

COLD

- Blackened tuna with southwestern corn relish and mango remoulade shooter
- House made bruschetta with seasonal toppings
- Smoked salmon on black bread with capers
- Medallions of beef on top of roasted garlic croustade with horseradish cream
- Vegetable crudité in a shot glass

HOT

- Sesame chicken satay with Asian BBQ sauce
- Teriyaki beef satay with Asian sauce
- Mini crab cakes with lime chipotle sauce
- Vegetable spring roll with sweet and sour sauce
- Coconut crusted chicken skewer with a raspberry mustard sauce
- Miniature franks with sauerkraut and mustard dip
- Assorted quiche: bacon, broccoli, shrimp and spinach
- Goat cheese, basil and sun-dried tomato stuffed mushrooms
- Brie and raspberry with almonds in puff pastry
- Thai chicken peanut skewer with a spicy peanut sauce
- Spanakopita: spinach and feta cheese wrapped in phyllo dough
- Philly cheese steak spring roll
- Buffalo chicken spring roll
- Vegetable dumplings with soy sauce



Antipasta *(included)*

- Thin slices of prosciutto di Parma, capicola and Genoa salami
- Aged sharp provolone cheese, mozzarella cheese, smoked gouda cheese
- A selection of fresh grilled herbed vegetables including olives drizzled with balsamic dressing
- Focaccia bread, baguettes and gourmet crackers

International and Domestic Cheese and Berry Display *(included)*

- Havarti and dill cheese, pepper jack cheese, sharp cheddar, provolone, brie, smoked gouda
- Served with a variety of crackers and breadsticks and garnished with seasonal grapes and berries

Additional Stations: (Request pricing)

Risotto Station

Sautéed to order by one of our Chefs

Brochette Station

Made to order by one of our Chefs

- Skewered lime teriyaki salmon, Asian BBQ chicken satays, sesame scallion beef kabobs
- Marinated balsamic and garlic vegetable kabobs accompanied by rice of your choice (pilaf, pesto, jasmine and scallions)
- Assorted dipping sauces: sweet and sour, teriyaki and roasted pepper aioli

Pasta Station

Sautéed to order by one of our Chefs

(select two pastas and two sauces)

- Pasta: penne, bowtie, tri-color tortellini, raviolletti
- Sauces: pesto, alfredo, vodka blush, tomato basil, roasted red pepper puree, lemon parmesan
- Added ingredients: diced green and red peppers, pancetta, mushrooms, black olives, sun-dried tomatoes, parmesan cheese
- Served with garlic breadsticks

South of the Border Station

Made to order by one of our Chefs

- Fajita station consists of warm flour tortillas and choice of two: Southwestern grilled chicken, julienne strips of sirloin, or roasted portabella mushrooms
- Accompanied with sautéed peppers and onions, sour cream, cheddar cheese, guacamole, diced tomatoes, shredded lettuce, sliced black olives, and jalapeños
- Roasted red pepper and mushroom quesadillas
- Tri-color tortilla chips with salsa and queso cheese sauce
- Southwestern corn relish

Asian Dumpling Station

- Pork and vegetable, chicken and lemon grass and vegetable dumplings
- Served with stir-fry rice accompanied by a trio of dipping sauces (sweet and sour, honey soy with scallions and sesame garlic)
- Fortune cookies and chop sticks

Seasonal Assortment of Fresh Garden Vegetable Display

- Served with vegetable dill, sun-dried tomato and smoky ranch dips

Mediterranean Station

- Traditional and sun-dried tomato hummus
- Warm spinach and artichoke dip in a bread bowl
- Baba Ghanoush: spread of eggplant, olive oil, lemon and garlic
- Served with grilled and fried pita chips, flat breads and assorted crackers

Slider Station *(Select Two) Made*

to order by one of our Chefs

- Certified Angus burger, turkey burger, BBQ pulled pork, roasted portabella mushroom
- Accompanied by cheddar, smoked gouda, blue cheese, spicy remoulade, sautéed onions, chopped bacon, pickles, ketchup, mustard and sweet potato fries
- Sesame, poppy and plain buns

Carving Station

All Carving Stations accompanied with rolls, and carved by one of our Chefs

- Seared Sesame Tuna Loin: fresh tuna loin rubbed with Asian spices and duet of sesame seeds, served with a lemon aioli sauce
- Roasted prime rib of beef served with a herb au jus and a horseradish cream sauce
- Beef Brisket: slow roasted brisket served with au jus
- Corned Beef: choose between classic corned beef and cabbage with natural juices or rosemary marmalade glazed and corned beef with pommery mustard sauce served with sautéed cabbage and chopped bacon
- French Carved Ham: raspberry glazed whole ham served with a ginger pineapple salsa
- Turkey Breast: all white meat breast of turkey slow roasted to perfection and served with traditional turkey gravy

Dinner

APPETIZER COURSE *Select One Appetizer or One Salad for another course.*

SOUP

Hot - Butternut Squash, Italian Wedding, Minestrone, Crab and Mushroom Bisque, Classic Tomato Soup

Cold - Gazpacho, Strawberry Champagne, Chilled Berry

ARRAY OF SEASONAL FRESH FRUITS

Served in a martini glass with berry garnish

PASTA

- Tri-color tortellini served with a Chablis, basil, prosciutto and sun-dried tomato coulis
- Spinach and cheese ravioli served with an alfredo sauce
- Mushroom agnolotti served with a wild mushroom demi-glace

SALAD

Crowne House Salad

Assorted field greens with candied walnuts, dried cranberries, crumbled goat cheese and served with house-made raspberry vinaigrette

Traditional Caesar Salad

Crisp hearts of romaine, herbed croutons, freshly grated parmesan cheese and served with house-made caesar dressing

Garden Salad

Mix of romaine hearts, radicchio and iceberg lettuce, with grape tomatoes, cucumber slices, shredded carrots and served with honey lemon vinaigrette

Spinach Salad

Baby spinach topped with roasted peppers, chopped egg and bacon, feta cheese and served with sun-dried tomato dressing

Seasonal Winter Garden Salad

Mix of romaine, radicchio and fennel with sliced beets and served with cranberry citrus vinaigrette

Seasonal Summer Salad

Arugula topped with red onion, glazed almonds, strawberries, crumbled goat cheese and served with red wine vinaigrette

Seasonal Salad (Spring/Summer)

Grilled asparagus salad with mozzarella and yellow and red tomatoes, spring mix, pistachios and served with balsamic vinaigrette (\$2 extra per person)

ENTRÉE COURSE *Select Two (Served with Chef's choice of Starch and Vegetable and Rolls and Butter)*

CHICKEN

Chicken Valley Forge

Herb rubbed and oven roasted boneless chicken breast served with a bell pepper confit and caramelized onion reduction

Bourbon Street Andouille Stuffed Chicken

Oven roasted boneless chicken breast stuffed with andouille sausage, spinach, roasted peppers and smoked gouda cheese served with a roasted garlic demi-glace

Stuffed Panko Crusted Chicken

Panko crusted boneless breast of chicken stuffed with crab and asparagus served with a sun-dried tomato beurre blanc

Moroccan Chicken

Oven roasted boneless breast of chicken stuffed with couscous and vegetables and served with a roasted garlic tomato coulis

Chester County Chicken

Sautéed boneless breast of chicken served with a truffled wild mushroom demi-glace

BEEF

Classic Beef Diane

Tender medallions of beef sautéed and served with a dijon mushroom demi-glace

Grilled Top Sirloin Steak

“Baseball Cut” served with an oyster mushroom demi-glace

BEEF *(upcharge of \$8.00++ per person)*

Maple Bacon Wrapped Filet Mignon

With thyme reduction

Slow Roasted Prime Rib of Choice Beef (12 oz.)

With herb au jus and horseradish cream sauce

LAMB *(upcharge of \$8.00++ per person)*

New Zealand Lamb Chops

Topped with dijon mustard and panko bread crumbs and served with a rosemary and sun-dried tomato garlic demi-glace

SEAFOOD

Baked Flounder

Stuffed with crabmeat, mushrooms and tomatoes served with a creamy parmesan spinach sauce

Sesame Seared Tuna

Served with sesame seaweed salad and a ginger teriyaki glaze

Tuscany Salmon

Sun-dried tomato crusted North Atlantic salmon served with a parmesan basil cream sauce

SEAFOOD *(upcharge of \$8.00++ per person)*

Broiled Sea Bass

Served with sautéed spinach and chive beurre blanc

Sautéed Crab Cakes

Twin crab cakes lightly coated with panko bread crumbs and served with a Cajun remoulade

VEGETARIAN

Roasted Portobello Mushroom Caps

Brushed with olive oil, garlic, salt and served with quinoa and tossed with tofu

Grilled Eggplant and Peppers Napoleon

Grilled eggplant and peppers with fresh mozzarella stacked and served with a roasted tomato and shallot coulis

Stuffed Peppers with Sun-Dried Tomato Couscous

Served with sautéed spinach and goat cheese

Grilled Vegetable Wellington

Grilled vegetables tucked inside a pastry crust served with a smoked red pepper coulis

**Duet Dinner Options available upon request*

Dinner continued

DESSERT COURSE

Bride To Provide Wedding Cake

Complimented by a refreshing fresh fruit sorbet or whipped chocolate mousse served in a delicate chocolate cup.

Gourmet Coffee Station Featuring

Crowne Plaza's signature blend of brewed coffees and premium herbal teas accompanied by flavored syrups and various toppings

Due to the fact the attendees listed below will not be partaking in the consumption of alcoholic beverages, we are able to offer discounted per person prices for the following guests:

Children's Dinner (Ages through 12)

Fruit cup, chicken fingers and french fries
\$30.00 ++ per person

Young Adult Dinner (Ages from 13 to 20)

\$8.00 ++ less than entrée
chosen

Vendor Meal

Hot chicken or vegetarian entrée
\$38.00 ++ per person

Open Bar

FOUR HOUR OPEN BAR

Imported and Domestic Beer

Select Two

Budweiser, Coors Light, Miller Lite, Yuengling, Heineken, Michelob Ultra, Stella, Sam Adams, Corona, Amstel Light

House Wine Selection

Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio

Super Premium Brand Label Liquor

Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Seagram's 7 and VO Whiskey, Johnny Walker Red Label Scotch, Crown Royal Whiskey, Jose Cuervo Tequila, Southern Comfort, Bailey's Irish Cream, Peach Tree Schnapps, Amaretto Di Saronno, Kahlua, Apple Pucker, Sweet and Dry Vermouths and Triple Sec
**Brands based off availability*

A Signature Drink with flavored vodka is available upon request

After Dinner Cordials

(individual pricing applies)

Sambuca, Grand Marnier, Hennessy, Frangelico, Godiva, B&B, Drambuie

Martini Bar with Ice Luge

(\$20.00 ++ per person for one hour)

Apple, Raspberry, Blueberry, Pomegranate, Watermelon, Lemon Drop, Chocolate, White Chocolate, Mango



Enhancements

SPECIALIZED ITEMS - Additional charges apply

Chair Covers with Colored Sash

Upgraded Linens, Overlays or Napkins

Chiavari Chairs

Customized Presentation Abilities

Ceremony Space

Custom Carved Ice Sculptures

Color Coordinated Uplighting

Coat Attendant

SPECIALIZED MENU ITEMS - Additional charges apply

COCKTAIL HOUR

Crowne Raw Bar

- Fresh assortment of jumbo Gulf shrimp, crab claws and sushi
- Presented in an ice carving with cocktail sauce

Market price

Sushi Bar

- Smoked salmon, California, spicy tuna (other options are available upon request)
- Displayed with seaweed salad, pickled ginger, wasabi and chop sticks

Market price

DINNER

Intermezzo

Lemon or raspberry

\$10.00 ++ per person

Viennese Dessert Table

A decadent variety of miniature pastries, tarts, cakes and tortes garnished with fresh seasonal berries

\$18.00 ++ per person