

EMERALD WEDDING PACKAGE



*Creating Memories
that last a Lifetime!*

Pricing is Inclusive of 6% Sales Tax and 23% Service Charge

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

Four or Five 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**

**Two Complimentary Rooms for Parents
of the Bride and Groom**

Exquisite Three or Four Course Dinner

**Complimentary Menu Tasting for the Bride
and Groom (Up to Six Guests)**

Custom Tailored Wedding Cake

**Elegant Fresh Floral Centerpieces
for Each Dinner Table**

**One Year Anniversary Overnight Stay
with Breakfast For Two**

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

Complimentary Self-Parking

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

*Please Contact Our Wedding Specialist at 1-844-MarryMe
Or Visit Us at www.cpfweddings.com
For Questions and To Schedule an Appointment for a Personal Tour*

Cocktail Hour

BUTLER PASSED ITEMS *Select Six*

COLD

- Grilled cilantro shrimp and gazpacho shooter
- Pan seared scallop with sesame seaweed salad and sweet and sour aioli shooter
- Blackened tuna with southwestern corn relish and mango remoulade shooter
- Clams casino (breadcrumbs and bacon)
- Oyster Rockefeller (parsley, butter sauce, bread crumbs)
- Ahi tuna and seaweed salad on crostini
- House made bruschetta with seasonal toppings
- Blackened tuna on rice cracker with ginger aioli
- Smoked salmon on black bread with capers
- Medallions of beef on top of roasted garlic croustade with horseradish cream
- Mixed seafood ceviche on an Asian spoon
- Vegetable crudité in a shot glass

HOT

- Moroccan lamb kebab with fig, apricot, peppers
- Sesame chicken satay with Asian BBQ sauce
- Beef Wellingtons with horseradish dip
- Teriyaki beef satay with Asian sauce
- Shrimp casino wrapped with applewood bacon
- Mini crab cakes with lime chipotle sauce
- Peking roasted duck spring roll
- Mini grilled cheese with tomato soup in a shot glass
- Steak and cheese quesadilla
- Vegetable spring roll with sweet and sour sauce
- Coconut crusted chicken skewer with a raspberry mustard sauce
- Mushrooms stuffed with crab
- Miniature franks with sauerkraut and mustard dip
- Assorted quiche: bacon, broccoli, shrimp and spinach
- Sweet potato puff with mustard maple sauce
- 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
- Sesame chicken skewers with Asian barbecue sauce
- Mini Pot Pie: chicken in marsala sauce with portabella mushrooms in puff pastry
- Spanakopita: spinach and feta cheese wrapped in phyllo dough
- Miniature reuben puff with pommery mustard
- Philly cheese steak spring roll
- Buffalo chicken spring roll
- Mac and cheese poppers with smoked ham
- Vegetable dumplings with soy sauce

DISPLAY ITEMS

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

Select One

Risotto Station

Sautéed to order by one of our Chefs

- Chester County wild mushroom risotto with marsala wine
- Shrimp and crabmeat risotto with saffron and sherry wine
- Spinach, tomato and olive risotto with white wine
- Served with croustades and parmesan cheese

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

Seafood Provencal Station

Sautéed to order by one of our Chefs

- Gulf shrimp, sea scallops and crabmeat sautéed with olive oil and chablis wine, fresh diced tomato, basil, capers, kalamata olives and garlic
- Accompanied by warm breadsticks, parmesan cheese and red pepper flakes

Pasta Station

*Sautéed to order by one of our Chefs
(select two pastas and two sauces)*

- Pasta: penne, bowtie, tri-color tortellini, ravioletti
- 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

Chester County Wild Mushroom Sauté

Sautéed to order by one of our Chefs

- Portabella, shiitake and oyster mushrooms, sautéed with virgin olive oil, diced tomato, julienne basil, garlic and a sun-dried tomato sauce
- Served with shredded parmesan, warm bouchées and toasted croustades



International and Domestic Cheese and Berry Display

- 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

Seasonal Assortment of Fresh Garden Vegetable Display

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

Bruschetta Bar

- Wild mushroom, sun-dried tomato and garlic house-made dip
- Diced tomatoes, fresh mozzarella, olive oil and basil house-made spread
- Italian olive tapenade
- Warm garlic bread sticks, flat bread crackers, croustades

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

Mashed Potato Martini Bar

- Trio of mashed potatoes to include yukon gold, sweet and purple
- Served in a martini glass
- Assorted toppings: brown sugar, sautéed onions, bacon bits, shredded cheddar, crumbled blue cheese, chopped scallions, mini marshmallows, sweet butter and sour cream

continued on next page

Cocktail Hour continued

DISPLAY ITEMS *continued*

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 as well as 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

LEEK AND MUSHROOM VOL-AU-VENT

Kennett Square wild mushrooms with leeks and gruyère in a delicate pastry tart

PASTA

- Tri-color tortellini served with a chablis, basil, prosciutto and sun-dried tomato coulis
- Butternut squash ravioli served with a parmesan olive oil sauce

- Spinach and cheese ravioli served with an alfredo sauce

- Mushroom agnolotti served with a wild mushroom demi-glacé

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

Iceberg Wedge

Wedge of iceberg lettuce garnished with cucumber slices, julienne carrots, tomatoes and served with blue cheese dressing

Winter Garden Salad

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

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 Lafayette

Sautéed boneless breast of chicken topped with Maryland style crab and gulf shrimp and served with a shrimp and lobster essence

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-glacé

Stuffed Panko Crusted Chicken

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

Chicken Avalon

Sautéed boneless chicken breast served with spinach and gulf shrimp with a smoked gouda cream sauce

Wild Mushroom and Artichoke Chicken

Grilled boneless breast of chicken served with an artichoke and morel mushroom cream sauce

Walnut Crusted Chicken

Boneless chicken breast served with a pomegranate sauce

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-glacé

Chicken Valley Forge

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

Southwestern Chicken

Spicy rubbed and grilled boneless breast of chicken served with a Creole tomato mushroom and crawfish sauce

Chicken Calvodos

Panko crusted boneless chicken breast served with an apple brandy sauce

BEEF

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

Orange Tamarind Braised Short Rib (10 oz.)

Classic Beef Diane

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

continued on next page

Dinner continued

ENTRÉE COURSE *continued*

BEEF *continued*

Grilled New York Strip Choice Steak

Served with a brandy mustard tarragon demi-glace

Grilled Top Sirloin Steak

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

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

Broiled Sea Bass

Served with sautéed spinach and chive beurre blanc

Baked Flounder

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



Sautéed Crab Cakes

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

Crabmeat Stuffed Salmon

Baked North Atlantic salmon stuffed with crab and served with a choron sauce

Grilled Salmon

North Atlantic salmon marinated in cilantro and garlic and topped with a fresh seafood salsa made from shrimp, crab, scallops, tomatoes, bell peppers and served with chablis wine

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

Sesame Encrusted Salmon

Sautéed North Atlantic salmon encrusted with a duet of sesame seeds served with an orange ginger glaze

Panko Breaded Basa

Served with a lemon butter caper sauce

Baked Flounder Florentine

Rolled with spinach and cheese and served with a citrus beurre blanc

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

DESSERT COURSE

Custom Tailored Wedding Cake

Specialty wedding cake selected from one of our Crowne Plaza approved professional bakeries complimented by a refreshing fresh fruit sorbet or 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 inclusive per child

Young Adult Dinner (Ages from 13 to 20)

\$8.00 less than entrée chosen

Vendor Meal

Hot chicken or vegetarian entrée

\$33.00 inclusive per vendor

Open Bar

FIVE HOUR OPEN BAR

Imported and Domestic Beer

Select Three

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

Add Wine Service during dinner - \$12.00 inclusive per person

See Our Wine List for enhanced selections

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

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

(\$18.00 inclusive 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 | Ceremony Space |
| Upgraded Linens, Overlays or Napkins | Custom Carved Ice Sculptures |
| Chiavari Chairs | Color Coordinated Uplighting |
| Customized Presentation Abilities | Coat Attendant |

SPECIALIZED MENU ITEMS

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

Tenderloin of Beef Carving Station

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

Tenderloin of beef rolled in black pepper and thinly sliced with a wild mushroom and truffle laced demi-glace

\$25.00 inclusive per person

Attendant fee \$75

Salmon Stuffed with Crab

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

Fresh Atlantic salmon stuffed with deviled crab served with your choice of either classic beurre blanc or lobster sauce

\$16.00 inclusive per person

Attendant fee \$75

DINNER

Intermezzo

Lemon or raspberry

\$7.00 inclusive per person

Viennese Dessert Table

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

\$15.00 inclusive per person







CROWNE PLAZA®
KING OF PRUSSIA - VALLEY FORGE
WEDDINGS

cpvfweddings.com

260 Mall Boulevard
King of Prussia, PA 19406
Email: weddings@cpvalleyforge.com

Main Phone: 610-265-7500
Sales-Toll Free: 844-MARRYME
Fax: 610-265-3391