

# NEW YEAR'S EVE 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 Philadelphia - King of Prussia



## *Our New Year's Eve Package Includes....*

**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**

**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**

**Midnight Champagne Toast**

**Exquisite Three Course Dinner**

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

**Custom Tailored Wedding Cake**

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

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

**Complimentary Self-Parking**

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

**Midnight Balloon Drop**

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

**Noisemakers, Top Hats, Tiaras**

*Please Contact Our Wedding Specialist at 1-844-MarryMe  
Or Visit Us at [www.cpzfweddings.com](http://www.cpzfweddings.com)  
For Questions and To Schedule an Appointment for a Personal Tour*

# Cocktail Hour

## **BUTLER PASSED ITEMS** *Select Five*

### **COLD**

- 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**

- 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
- Scallops wrapped in bacon
- 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** *Select Two*

### **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

# Dinner

## APPETIZER COURSE *Select One*

### 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)

### 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-glace

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

### CHICKEN

#### 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-glace

#### 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

#### Classic Beef Diane

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

#### Grilled New York Strip Choice Steak

Served with a brandy mustard tarragon demi-glace

#### Slow Roasted Prime Rib of Choice Beef (10 oz.)

With herb au jus and horseradish cream sauce

#### Grilled Top Sirloin Steak

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

### SEAFOOD

#### 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*

# Dinner continued



## 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, 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*

### Premium Brand Label Liquor

Absolut Vodka, Beekeeper Gin, Bacardi Rum, Captain Morgan Rum, Dewars White Label Scotch, Seagram's 7 and VO Whiskey, Jack Daniel's Whiskey, Jose Cuervo Tequila, Southern Comfort, Bailey's Irish Cream, Peach Tree Schnapps, Amaretto Di Amore, Kahlua, Apple Pucker, Sweet and Dry Vermouths and Triple Sec

### 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

*A Signature Drink with flavored vodka is available upon request*



# 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

### 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*







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