



**CROWNE PLAZA**<sup>®</sup>  
PHILADELPHIA - VALLEY FORGE



# *New Year's Eve Wedding Reception Package*

**Ring in the New Year as Bride & Groom**  
(Starting at \$120.00 per person, Inclusive)

## **Five Hour Premium Open Bar**

Serving a Selection of Premium Brand Liquor,  
Wine, Imported and Domestic Beer

## **One Hour Cocktail Reception**

Featuring a Selection of Five Butlered  
Hors d'oeuvres, Imported and Domestic Cheeses  
with Fresh Fruit Garnish and Crackers, Fresh  
Vegetable Crudite with Assorted Dips,  
Fabulous Pasta Station

## **Traditional Champagne Toast & Midnight Champagne Toast**

## **Exquisite Dinner Menu**

Appetizer Selection & Salad Selection  
Choice of Gourmet Entrée  
Accompanied with Chefs Selection of Seasonal  
Vegetables and Starch

## **Elegant Custom Wedding Cake**

Specialty Wedding Cake selected from one of  
Crowne Plaza approved Bakers  
Complimented with Fresh Fruit Sorbet or  
Chocolate Mousse Served in a Chocolate Cup

**Gourmet Coffee Station Featuring**  
Crowne Plaza's Signature Blend of Regular and  
Decaffeinated Coffees & Herbal Teas with  
Assorted Flavored Syrups and Toppings

**And so much more included .... New Year's Eve Wedding Package Includes:**  
Midnight Balloon Drop / Custom Ice Carving / New Year's Eve Party Favors including  
Noisemakers, Top Hats and Tiaras / DJ Entertainment (restrictions apply - ask for  
details) / Select Fresh Floral Centerpieces for Each Guest Table / Elegant Table Linens,  
Napkins and Votive Candles / Special Overnight Room Rates for Out of Town Guests /  
Hospitality Room for the Bridal Party / Complimentary Overnight Accommodations for  
the Parents of the Bride and Groom (two rooms) / Complimentary Bridal Suite for the  
Bride and Groom with a Bottle of Champagne on your Wedding Night

**To Schedule an Appointment for a Personal Tour  
Please Contact Our Wedding Specialists at 610-908-6053**



# Hors D'Oeuvres & Cocktail Reception

## Butler Passed Items

*Select Five*

### COLD

House Made Bruschetta with Seasonal Toppings  
Beet and Stilton Bleu Cheese Stuffed Endive  
Blackened Tuna on Rice Cracker with Ginger Aioli

Smoked Salmon on Black Bread with Capers  
Medallions of Beef on Top of Roast Garlic Croustade  
Grilled Vegetables on a Pita Chip

### HOT

Vegetable Spring Roll with Sweet and Sour Sauce  
Coconut Crusted Chicken with a Malibu Rum Batter  
Scallops Wrapped in Bacon  
Spinach and Feta Cheese Wrapped in Phyllo Dough  
Wild Mushroom Tarts or Spinach and Artichoke Tartlet  
Mushrooms Stuffed with Crab  
Miniature Beef Franks with Sauerkraut and Mustard Dip  
Teriyaki Beef Satay with Asian Sauce  
Assorted Quiche: Bacon, Broccoli, Shrimp and Spinach

Sweet Potato Puff with Mustard Maple Sauce  
Goat Cheese & Sun Dried Tomatoes Stuffed Mushrooms  
Brie and Raspberry Puff Pastry  
Thai Chicken Peanut Skewer with a Spicy Peanut Sauce  
Sesame Chicken Skewers with Asian Barbecue Sauce  
Sonoran Chicken Purse  
Miniature Reuben Puff with Pommery Mustard  
Phyllo Asparagus Rolls  
Beef Wellingtons

## Display Items

### International and Domestic Cheese & Berry Display

Served with a Variety of Crackers and Breadsticks  
Garnished with Seasonal Grapes and Berries

### Seasonal Assortment of Fresh Garden Vegetables

Served with Chefs  
Assortment of House Made Dips

## Compliment Your Cocktail Reception with a Specialty Station

*(\$75.00 Attendant Fee Applies to All Live Carving and/ or Pasta Stations)*

### Crowne Raw Bar

Fresh assortment of Jumbo Gulf  
Shrimp, Crab Claws, Top Neck  
Clams and Oysters on a Half Shell  
Presented in an Ice Carving  
with Cocktail Sauce  
*\$23.00 Inclusive Per Person*

### Stuffed Loin of Pork Carving Station

Pork Loin Stuffed with Dried  
Royal Apricots and Herb Stuffing,  
Oven Roasted Then Served with  
an Apple Cider Jus and  
Silver Dollar Rolls  
*\$14 Inclusive Per Person*

### Tenderloin of Beef Carving Station

Tenderloin of Beef Rolled in Black  
Pepper and Thinly Sliced and  
Served with a Wild Mushroom and  
Truffle Laced Demi Glace and  
Silver Dollar Rolls  
*\$23.00 Inclusive Per Person*

## PASTA

*Select Two Pastas and Sauces*

**Pastas:** Penne, Bowtie, Raviolotti, Tri-Color Tortellini

**Sauces:** Pesto, Alfredo, Puttanesca, Vodka Blush, Tomato Basil, Roasted Red Pepper Puree

Sauteed with Your Choice of Green and Red Peppers, Bacon, Mushrooms, Black Olives, or Sun Dried Tomatoes

*Served with Garlic Breadsticks*



# Wedding Dinner Menu

## Specialty Appetizers

*Select One*

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### House-Made Seasonal Soup

Made Fresh Daily From the Finest Ingredients

(Hot - Butternut Squash, Italian Wedding, Minestrone, Crab and Mushroom Bisque)  
(Cold - Gazpacho, Strawberry Champagne, Chilled Berry)

### Array of Seasonal Fresh Fruit

Served in a Martini Glass with Berry Garnish

### Chef's Signature Tri-Color Tortellini

Served with Chablis, Basil, Prosciutto & Sun Dried Tomato Coulis

### Leek & Mushroom Vol-au-vent

Kennett Square Wild Mushrooms with Leeks & Gruyere in a Delicate Pastry Tart

## Fresh Salad Selections

*Select One*

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### Crowne House Salad

Assorted Field Greens Served with Candied Walnuts, Dried Cranberries with Crumbled Goat Cheese Served with the Crowne's Own House-Made Raspberry Vinaigrette

### Traditional Caesar Salad

Crisp Hearts of Romaine, Herbed Croutons with Freshly Grated Parmesan Cheese

### Garden Salad

Mix of Romaine Hearts, Radicchio and Iceberg Coupled with Grape Tomato, Cucumber Slices and Shredded Carrots with a Honey Lemon Vinaigrette

## Add an Intermezzo

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Lemon, Orange, Raspberry, Lime, or Champagne

*\$7.00 Inclusive Per Person*



## Exquisite Dinner Entrees

*Select Two*

### **Chester County Chicken**

Sauteed Boneless Breast of Chicken  
Served with a Truffled Wild Mushroom Demi Glac  
\$120.00

### **Maple Bacon Wrapped Filet Mignon**

With Thyme Reduction  
\$136.00

### **Lemon Pepper Hawaiian Butter Fish**

Served Over Baby Spinach with a Leek Beurre Blanc  
\$129.00

### **Chicken Valley Forge**

Herb Rubbed and Oven Roasted Chicken Breast  
Bell Pepper Confit and Caramelized Onion Reduction  
\$120.00

### **Slow Roasted Prime Rib of Choice Beef**

Herb au Jus & Horseradish Cream Sauce  
\$129.00

### **Sesame Encrusted North Atlantic Salmon**

With Orange Ginger Glaze  
\$120.00

### **Grilled New York Strip Choice Steak**

Brandy Mustard Tarragon Demi Glaze  
\$136.00

### **Grilled Vegetable Wellington**

Grilled Vegetables Tucked Inside a Pastry Crust Sauced  
with Smoked Red Pepper Coulis  
\$120.00

### **Shallot & Basil Rubbed Grilled Swordfish**

Served Over Ratatouille & Drizzled with Chive Oil  
\$131.00

## Duet Dinner Entrees

*Select One*

### **Herb Grilled Chicken & Salmon**

Green Peppercorn Vin Blanc  
\$136.00

### **Grilled Filet Mignon & Jumbo Shrimp**

Served with Red Wine Reduction & Beurre Blanc  
\$141.00

### **Sliced Beef Tenderloin & Lump Crab Cakes**

Wild Mushroom Demi Glace & Lime Chipotle Sauce  
\$146.00

### **Lobster Tail & Dry Rubbed Beef Tenderloin**

Truffled Sauce and Lemon Butter  
\$166.00

## Dessert

### **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 & Premium Herbal Teas  
Accompanied by Flavored Syrups and Various Toppings

### **Enhance Your Event with our Sumptuous Viennese Dessert Table**

A Decadent Variety of Miniature Pastries, Tarts, Cakes & Tortes Garnished with Fresh Seasonal Berries  
\$15.00 Inclusive Per Person



# Premium Label Open Bar

## Imported & Domestic Beer

*Select Four*

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

## Wine Selection

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Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio

## Add Wine Service During Dinner

*\$10.00 Additional Inclusive Per Person*

*See Our Wine List for Enhanced Selections*

## Premium Brand Label Liquor

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Sobieski Vodka, Beefeater Gin, Baccardi Rum, Dewars White Label Scotch,  
Seagram 7 and VO Whiskey, Jack Daniel's Whiskey, Jose Cuervo Tequilla,  
Southern Comfort, Baileys Irish Cream, Peach Tree Schnapps,  
Amaretto Di Amore, Captain Morgan Rum, Kahlua, Apple Pucker,  
Sweet and Dry Vermouths and Triple Sec

## After Dinner Cordials

*(Individual Pricing Applies)*

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Sambuca, Grand Marnier, Hennessy and Frangelico

## Martini Bar with Ice Luge

*(\$18.00 Inclusive Per Person for One Hour)*

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



## *Specialized Enhancements*

*(additional charges apply)*

Chair Covers with Colored Sash  
Ceremony Space  
Chocolate Fountains  
Custom Carved Ice Sculptures  
Upgraded Linens, Overlays or Napkins  
Silver Cake Pedestal  
Chiavari Chairs  
Cappuccino Station  
Customized Presentation Abilities  
Color Coordinated Ambient Lighting

*Due to the fact that 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**

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(Ages through 12)  
Fruit Cup, Chicken Fingers and French Fries  
\$30.00 Inclusive Per Child

### **Young Adult Dinner**

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(Ages from 13 to 20)  
\$8.00 Less Than Entree Chosen

### **Vendor Meal Hot Chicken or Vegetarian Entree**

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\$33.00 Inclusive Per Vendor