



Winter/Summer Wedding Reception Package

Sophisticated Glamour, Exclusive Intimacy, Uniquely Yours ...
At The Crowne Plaza Valley Forge, Wedding Celebrations Are Not Just Planned,
They Are Designed

WINTER (JANUARY, FEBRUARY, MARCH) | SUMMER (JUNE, JULY, AUGUST)

Four Hour Premium Open Bar

Traditional Champagne Toast

One Hour Cocktail Reception

Exquisite Two Course Dinner

Custom Tailored Wedding Cake

Elegant Fresh Floral Centerpieces for
Each Dinner Table

Selection of Elegant Table Linens, Napkins
and Votive Candles

Private Room for Your Bridal Party During the
Cocktail Reception

Personal Maitre D' To Oversee All of the Details
of Your Special Day

Special Overnight Room Rates for Your Out
of Town Guests

A Complimentary Honeymoon Suite for the Bride
& Groom with a Bottle of Champagne

Two Complimentary Rooms for Parents of
Bride and Groom

Complimentary Menu Tasting for the
Bride and Groom

**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

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

\$12.00 Inclusive Per Person



Wedding Dinner Menu

Appetizer Selections

Select One

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

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

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
\$99.00

Maple Bacon Wrapped Filet Mignon

With Thyme Reduction
\$115.00

Lemon Pepper Hawaiian Butter Fish

Served Over Baby Spinach with a Leek Beurre Blanc
\$108.00

Chicken Valley Forge

Herb Rubbed and Oven Roasted Chicken Breast
Bell Pepper Confit and Caramelized Onion Reduction
\$99.00

Slow Roasted Prime Rib of Choice Beef

Herb au Jus & Horseradish Cream Sauce
\$108.00

Sesame Encrusted North Atlantic Salmon

With Orange Ginger Glaze
\$99.00

Grilled New York Strip Choice Steak

Brandy Mustard Tarragon Demi Glaze
\$115.00

Grilled Vegetable Wellington

Grilled Vegetables Tucked Inside a Pastry Crust Sauced
with Smoked Red Pepper Coulis
\$99.00

Shallot & Basil Rubbed Grilled Swordfish

Served Over Ratatouille & Drizzled with Chive Oil
\$110.00

Duet Dinner Entrees

Select One

Herb Grilled Chicken & Salmon

Green Peppercorn Vin Blanc
\$115.00

Grilled Filet Mignon & Jumbo Shrimp

Served with Red Wine Reduction & Beurre Blanc
\$120.00

Sliced Beef Tenderloin & Lump Crab Cakes

Wild Mushroom Demi Glace & Lime Chipotle Sauce
\$125.00

Lobster Tail & Dry Rubbed Beef Tenderloin

Truffled Sauce and Lemon Butter
\$145.00

Dessert

Custom Tailored Wedding Cake

Specialty Wedding Cake Selected from One of our Crowne Plaza Approved Professional Bakeries

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 Three

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

Wine Selection

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

Sobieski Vodka, Beefeater Gin, Baccardi Rum, Dewars White Label Scotch,
Seagram 7 and VO Whiskey, Jack Daniel's Whiskey, Jose Cuervo Tequila,
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)

Sambuca, Grand Marnier, Hennessy and Frangelico

Martini Bar with Ice Luge

(\$18.00 Inclusive Per Person for One Hour)

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

(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 Entree Chosen

Vendor Meal **Hot Chicken or Vegetarian Entree**

\$33.00 Inclusive Per Vendor