

RUBY WEDDING PACKAGE

\$106.00 Per Person



*Creating Memories
that last a Lifetime!*

Pricing is Inclusive of 6% Sales Tax and 22% 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 Five*

COLD

- 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

- 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*

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

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

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

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

FOUR HOUR OPEN BAR

Imported and Domestic Beer

Select Three

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

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

House Brand Label Liquor

Sobieski Vodka, Gordon's Gin, Bacardi Rum, Captain Morgan Rum, J&B Scotch, Seagram's 7 Whiskey, Canadian Club Whiskey, Sauza Tequila, Southern Comfort, Bailey's Irish Cream, Peach Tree Schnapps, Amaretto Di Amore, 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

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







CROWNE PLAZA®
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WEDDINGS

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