



**Ring in the New Year as Bride & Groom  
New Year's Eve Wedding Reception Package**

(Starting at \$120.00 per person, Inclusive)

**Five Hour Premium Open Bar**

*Serving a Selection of Premium Brand Liquor, Coastal Vintners Wines, Imported and Domestic Beer*

**One Hour Cocktail Reception**

*Featuring a Selection of Five Butlered Hors d'oeuvres  
Mirror of Imported and Domestic Cheeses with Fresh Fruit Garnish and Crackers  
Fresh Vegetable Crudité 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 Chef's Selection of Seasonal Vegetables and Starch*

**Elegant Custom Wedding Cake**

*Specialty Wedding Cake selected from one of Two Crowne Plaza approved Bakers  
Served and Complimented by a Fresh Fruit Sorbet in a Chocolate Genoise 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 Catering Sales Department 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

Goat Cheese and Baby Spinach Pinwheels  
Phyllo Tart Shell with Roasted Peppers and Cheese  
Smoked Salmon Croustade with Chive Cream  
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 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  
Portabella and Roasted Red Pepper Stack  
Miniature Reuben Puff with Pommery Mustard  
Phyllo Asparagus Rolls

### Display Items

#### **International Cheese & Berries**

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

#### **Seasonal Assortment Garden Fresh Vegetables**

Served with Chef's Assortment of House Made Dips

~ **Compliment Your Reception with a Uniformed Chef Carving or Sautéing** ~

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

#### **Prime Rib of Beef**

\$16.00 Per Person

#### **Slow Roast Turkey Breast**

\$14.00 Per Person

### Pasta Station

#### **Select Two Pastas:**

Penne, Rotelle, Bowtie Raviolotti, Farfalle

#### **Select Two Sauces:**

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



## WEDDING DINNER MENU

### Specialty Appetizers

*Select One*

#### **House-Made Seasonal Soup**

Made Fresh Daily From the Finest Ingredients

#### **Array of Seasonal Fresh Fruits**

Served on a Plate 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*

#### **Crowne House Salad**

Assorted Field Greens Served with Candied Walnuts, Dried Cranberries and Apricots 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

*\$6.00 Inclusive per Person*



## Exquisite Dinner Entrees

*Select Two*

### **Chester County Chicken**

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

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

Truffle Mashed Potatoes & Julienne Root Vegetables  
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**

Orange Ginger Glaze and Confetti Vegetables  
**\$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 Over Garlic Mashed Potatoes  
Red Wine Reduction & Roasted Red Pepper Essence  
**\$141.00**

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

Wild Mushroom Demi Glac & 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 Two Crown Plaza Approved Professional Bakeries  
Complimented by a Refreshing Fresh Fruit Sorbet Served in a Delicate Chocolate Genoise Cup

### **Gourmet Coffee Station Featuring**

Crown 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**

Package Prices Above Include 20% Service Charge and 6% Sales Tax



## **PREMIUM LABEL OPEN BAR**

### **Imported & Domestic Beer**

Select Four

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

### **Wine**

Choice of Coastal Vintners Label  
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**

Absolut and Absolut Citron, Stolichnaya, Beefeater Gin, Baccardi Rum,  
Captain Morgan Rum, Dewars White Label, Seagram 7 and VO Whiskey, Old Grand Dad, Jose Cuervo  
Tequilla, Southern Comfort, Carolan's Irish Cream, Peach Tree Schnapps, Amaretto Di Amore,  
Sweet and Dry Vermouths and Triple Sec

### **~ After Dinner Cordials ~**

*(Individual Pricing Applies)*

Amaretto, Kahlua, Sambuca, Grand Marnier, Baileys Irish Cream, 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)

\$29.00 Inclusive Per Child

### **Young Adult Dinner**

(Ages from 13 to 20)

\$8.00 Less Than the Entrée That You Choose

### **Vendor Meal - Hot Entrée**

\$33.00 Inclusive Per Vendor