

CROWNE PLAZA WEDDINGS

YOUR DAY, YOUR WAY AT THE CROWNE PLAZA BUCKS COUNTY

**Design the wedding of your dreams
in our elegantly appointed Yardley Ballroom.**

**With customizable Menus, all-inclusive pricing,
no detail of your Wedding will be overlooked.**

Packages include all of the following:

- Five-Hour Reception
- Four Hours of Open Bar
- Cocktail Hour featuring butlered Hors D'Oeuvres in our spacious private Terrace
- Champagne Toast
- Choice of Plated or Buffet Presentation
- Fresh Floral Centerpieces
- Custom Designed Wedding Cake
- All Taxes & Gratuity
- Bridal Party Hospitality Room
- Deluxe Overnight Accommodations for the Bride & Groom in our Suite
- Discounted nightly room rates for your guests
- Ceremony Room available

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Choice of Six:

Cold Hors D'oeuvres

Lox with Chive Cream Cheese

Blackened Shrimp with Whole Grain Mustard

Roasted Red Pepper Toast Points with Fresh Mozzarella

Seared Sirloin of Beef with Cajun Spread on Crostini

Hot Hors d'oeuvres

Cherry Blossom Tart

Raspberry & Brie Puff

Spring Rolls with Plum Mustard Sauce

Assorted Mini Quiche

Crab Stuffed Mushrooms

Pecan Crusted Chicken

Chicken Cordon Bleu Puff

Cheese Steak Dumplings

Beef Tenderloin & Mushrooms in Puff Pastry

Assorted Dim Sum

Barbecue Scallops wrapped in Bacon

Miniature Crab Cakes with Cajun Mango Aioli

Dry rubbed Barbecue Shrimp

Coconut Shrimp

STATIONARY DISPLAYS

Beautiful array of Assorted Domestic & Imported Cheeses with Gourmet Mustards & Crackers

Fresh Garden Vegetable Baskets with Assorted Dressings

PLATED DINNER

APPETIZER COURSE

Choice of one:

Wild Mushroom Ravioli

With Leek and chive cream

Vine Ripe Tomato and Buffalo Mozzarella Stack

With a Balsamic and Basil drizzle

Lobster Bisque or New England Clam Chowder

Yardley Wedding Soup

Twist on a Traditional Favorite with Chicken and Tortellini

SALAD COURSE

Choice of one:

Spinach Salad

Fresh Baby Spinach, candied Walnuts, crumbled Bleu Cheese, Tomato, Green Apples tossed with a light Apple Cider Vinaigrette

Traditional Caesar

Crisp Romaine Lettuce, Garlic Croutons & shaved Parmesan Cheese in our Homemade Caesar Dressing

Mixed Field Greens

Plum Tomato, shaved Red Onion and Asiago Cheese, with our Balsamic Vinaigrette

PLATED DINNER

ENTRÉE COURSE

Pan Seared Chicken	85
Topped with Spinach, Prosciutto, and Fontina Cheese In a Wild Mushroom Demi Glaze	
Grilled Chicken	85
With a Boursin Cream Cheese Sauce	
Stuffed Breast of Chicken	86
With Roasted Peppers and Smoked Gouda and Basil Oil	
Pan Seared Tilapia	85
Topped with Lump crab meat In Chile Lime Butter	
Pecan Crusted Flounder	86
on a bed of Fresh Spinach	
Grilled Alaskan Salmon	86
With White Wine Garlic Beurre Blanc	
Caramelized Salmon	86
In a rich Lemon Caper Sauce	
Grilled Filet Mignon	101
Wrapped in Bacon	
Grilled New York Strip	94
In a Mushroom Demi and Pearl Onion Ragu	
Prime Rib	95
Horseradish crusted and Roasted, infused with roasted garlic butter	

DUET PLATES

Grilled Breast of Chicken & Jumbo Shrimp	88
With Roasted Garlic Tomato Pico De Gallo	
New York Strip & Jumbo Shrimp	104
With Roasted Garlic Demi Glaze	
Shrimp and Scallops	106
In Garlic Butter	
Filet Mignon and House Maryland Crab Cake	110

All entrees served with fresh Rolls and Butter, Yukon Gold mashed Potatoes and Asparagus spears.

BUFFET DINNER

FIRST COURSE

Choice of Salad and choice of Pasta

Mixed Field Greens

Plum Tomato, Shaved Red Onions, Asiago Cheese and Balsamic Vinaigrette

Spinach Salad

Baby Spinach, candied Walnuts, Bleu Cheese, Tomato and Green Apples in an Apple Cider Vinaigrette

Chicken Penne

Penne Pasta and julienne chicken with fresh roasted peppers in Basil Dressing

Pasta Station – Penne, Tortellini or Bow Ties

*Choice of two Sauces

With Pink Vodka Cream Sauce, Marinara, Roasted Garlic Alfredo, or Pesto Cream

ENTRÉE COURSE

Choice of Three:

Grilled Breast of Chicken 90

With a Boursin Cream Cheese Sauce

Chicken Francaise 90

Sautéed and served in a Lemon Beurre Blanc

Chicken Oscar 92

Pan seared Chicken Breast topped with Crabmeat

in a Béarnaise sauce

Stuffed Breast of Chicken 92

With roasted Peppers, Smoked Gouda and Basil Oil

Grilled Alaskan Salmon 92

With White Wine Garlic Beurre Blanc

Grilled Maui Maui 92

In a Mango Apricot Sweet Glaze

Grilled New York Strip Steak 94

With roasted Shallot demi

Roasted Prime Rib of Beef 94

With Roasted Garlic Au Jus

All Entrees served with fresh Rolls and Butter and our Chef's choice of Starch and Vegetable

OPEN BAR

LIQUOR SELECTION

Smirnoff Vodka, Beefeaters Gin, Montezuma Tequila, J & B Scotch, Jim Beam Bourbon, Captain Morgan's Rum, Bacardi Rum, Malibu Rum, Seagram 7 Whiskey, Seagram VO Whiskey, Cutty Sark, , Amaretto D'amore, Kamora, Peach Schnapps, Southern Comfort, Assorted Soft Drinks

WINE SELECTION

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, and Merlot provided by Copper Ridge Winery of California

BEER SELECTION

Yuengling Lager Draft, Miller Light, Coors Light, Budweiser and Corona

PREMIUM BRAND LIQUOR

Absolut Vodka, Stolichanaya Vodka, Tangueray Gin, Captain Morgan's Rum, Meyers Dark Rum, Cuervo Gold Tequila, Dewar's Scotch, Jack Daniels, Johnny Walker Red, Crown Royal, Kahlua, Bailey's Irish Cream, Amaretto Di Saronno, Assorted Soft Drinks

*Please add an additional **\$5.50** per person.*

ENHANCEMENT OPTIONS

COCKTAIL HOUR STATIONS

Bruschetta Station	4
Fresh Tomato Bruschetta with toasted crostini	
Mediterranean Station	6
Grilled vegetables served with Pita bread, Hummus, Feta Cheese and assorted Olives	
Dim Sum Station	6
Steamed Wontons & Potstickers, served with Teriyaki & Spicy Szechuan dipping sauces	

Prices are per person.

CARVING STATION

Italian Roasted Pork Loin	95 per piece
Turkey Breast	95 per piece
Baked Ham	110 per piece
Tenderloin of Beef weaved in Bacon	175 per piece *please note this item only serves 15 guests
Roasted Sirloin of Beef	230 per piece

Chef Attendant fee of \$100 applies.

Unless otherwise noted, each piece serves 30 guests

DESSERT COURSE

Miniature Pastry Display	6
Gourmet Miniature Pastry Display	12
With Vanilla Ice Cream and Banana's Foster	
Chocolate Fondue Fountain	7
With Assorted Dipping Items (requires fondue fountain rental of \$300)	



POST NUPTIAL BREAKFAST SEND OFF 19

Assorted Breads with Butter and Preserves
Fluffy Scrambled Eggs
Cinnamon French Toast OR Pancakes with Warm Maple Syrup
Smoked Bacon & Sausage*
Breakfast Potatoes
Assorted Chilled Juices
Freshly Brewed Regular & Decaffeinated Coffee
With Assorted Specialty Hot Teas
**(Substitute whitefish salad and lox for \$4 per person)*

ENHANCEMENTS

Assorted Breakfast Muffins & Danish	1.5
Assorted Bagels	2
with Cream Cheese and Preserves	
Seasonal Fresh Fruit Display	2.5
Chef's Omelet Station	5
(Subject to \$75 chef attendant fee)	
White Fish Salad and Lox	6

All prices are per person. Menu Price is Inclusive of Tax and Service charge.

Minimum of 25 guests required.