

Sensational Just Got  
Better  
Come Visit  
The Newly Renovated  
Riverside Pavilion  
at the  
Crowne Plaza  
Philadelphia - Cherry Hill



Crowne Plaza Cherry Hill  
Congratulations on Your Engagement



To set up an appointment please contact the catering office  
direct 856.382.6182

2349 West Marlton Pike Cherry Hill, New Jersey 08002 856.382.6182





## Crowne Plaza Cherry Hill Wedding Package Includes

### Five-Hour Open Bar

Featuring Premium Brand Liquors, Imported and Domestic Beer, Cabernet, Chardonnay and White Zinfandel Wines, Champagne Soft Drinks and Mineral Waters

### One Hour Cocktail Reception Featuring

Butler Passed Hors D'oeuvres, Displays of Imported and Domestic Cheeses Crudités of Fresh Seasonal Vegetables with Assorted Dips

### Champagne Toast and Tableside Wine Service

Premium Upgrades Available

### Five Course Dinner Featuring

Appetizer, Salad, Entrée, Dessert Sampler and Wedding Cake

### Custom Designed Wedding Cake

### Special Prices for Children's Meals and Theme Buffets

Floor length Ivory Tablecloths and Ivory Damask Wedding Overlay

### White Glove Service and Personal Maitre D'

Complimentary Overnight Suite for the Bride and Groom

Private Cocktail Reception for the Bridal Party upon Arrival



## Celebration Cocktail Hour

### Cold Displays

Lavishly Decorated Buffets with Displays of Imported and Domestic Cheese's Cascading Fresh Fruit Sculptures

Seasonal Berries, Assorted Breads and Specialty Crackers.

Crudités Presentation with Zucchini and Summer Squashes  
Broccoli and Cauliflower Florets, Radishes, Daikon, Carrots, Celery,  
Cherry Tomatoes with a Variety of Dips.

White Glove Butler Passed Hors D'oeuvres  
Presented with Appropriate Dipping Sauces and Garnishes

Tequila Smoked Chicken Burritos  
Sesame Chicken with Soy Ginger Sauce  
Stuffed Mushrooms with Lump Crabmeat  
Vegetable Spring Rolls with Sweet and Sour Sauce  
Steamed Shrimp Shaomai with Sweet Chili Sauce  
Spinach and Artichoke Tartlets  
Prosciutto Ham and Asparagus Roll-Ups  
Smoked Salmon Pinwheels on Pumpernickel  
Cocktail Franks Wrapped in Puff Pastry  
Beef Satays with Asian Barbecue Sauce

## Cocktail Reception "Enhancements"

### Culinary Stations

\$10 Per Person Per Station

#### The Italian Market

Cheese Tortellini with Wild Mushroom & Cognac Cream  
Penne Rigate with Roasted Tomato Sauce  
Antipasto with Cured Meats and Cheeses  
Prosciutto and Melon  
Tomato Fresh Mozzarella Salad  
Marinated Roasted Vegetables and Fresh South Philly  
Hardrolls

#### The Asian Stir Fry

Chicken and Shrimp Cooked in Authentic Woks  
Snow Peas, Ginger, Baby Corn, Water Chestnuts, Bean  
Sprouts, Sweet Peppers,  
Carrots and Broccoli with Traditional Asian Sauces  
Served with Fried Rice and Steamed Dim Sum

#### Southwestern Fajita Station

Marinated Strips of Chicken and Beef  
With Sautéed Onions and Peppers with Guacamole,  
Sour Cream, Tomatoes, Salsa, Cheddar Cheese  
Warm Flour Tortillas and Shredded Lettuce.

#### Carving Station

Smoked Breast of Turkey with Cranberry Mayonnaise      Leg of Lamb with Mango Salsa  
Dijon Rosemary Encrusted Roast Loin of Pork  
Virginia Ham, Lightly Glazed with Lavender Honey

#### The Mediterranean

Marinated Brochettes of Chicken, Beef and Grilled  
Vegetables  
Including Eggplant, Assorted Peppers and Roma  
Tomatoes,  
Hummus, Herbed Goat Cheese Spread, Falafel, Baba  
Ghanoush, Tahini Dressing  
Cured Olives, Pita Breads and Specialty Crackers

#### Quesadilla Station

Sautéed Zesty "Popcorn" Shrimp and Chicken  
Soft Flour Tortillas with Blended Cheeses  
Lightly Browned in a Cast Iron Skillet  
Sour Cream, Guacamole, Pico de Gallo  
With a Selection of Salsas

#### Mashed Potato Station

Whipped Yukon Gold and Red Bliss Potatoes  
Served in Martini Glasses  
Roast Red Peppers, Bacon, Sour Cream, Scallions  
Caramelized Onions, Sautéed Mushrooms  
Smoked Salmon  
Cheddar Cheese and Crumbled Blue Cheese



## Specialty Culinary Stations

### Sushi and Sashimi Station

California Rolls, Cucumber Rolls, Pan-Seared Tuna  
Salmon Sashimi  
Prepared By a Uniformed Chef with Wasabi  
Pickled Ginger, Soy Dipping Sauce  
\$13 Per Person

### Seafood Bar

Jumbo Shrimp, Crab Claws, Oysters and Little Neck  
Clams on the Half Shell  
Presented from a Decorative Ice Sculpture  
Cocktail Sauce and Lemons  
\$15 Per Person

### Additional Carving Station Options:

Flame - Grilled Loin of Tuna Served Medium Rare  
Soy/Wasabi Aioli \$8 Per Person  
Peppercorn - Seasoned Roast Tenderloin of Beef  
Fresh Horseradish Cream \$10 Per Person  
Roast Rack of New Zealand Lamb, "Dijonnaise"  
Merlot Demi Glaze \$12 Per Person

### Martini Bar

A Variety of Super Premium Vodkas and Gins  
Shaken to Create Your Favorite  
Martini or Cosmopolitan  
Presented with a Unique Martini Glass Ice Sculpture  
\$8 Per Person

### Margarita Bar

A Variety of Super Premium Tequilas With Your  
Choice of Traditional, Strawberry  
or Mango Margaritas served on the Rocks  
in a Salted Rimmed Glass  
\$8 Per Person

### Signature Drink Bar

Perhaps there is a Drink you and your Fiancé Both  
Loved or Drank on Your First Date  
Treat your Guests to Something out of the Ordinary  
by Adding a Signature Drink to your Cocktail Hour  
\$7 Per person

### Premium Hors D' Oeuvres

Clams Casino, Swordfish Kebabs  
Baby Lamb Chops "Dijonnaise"  
Miniature Lump Crab Cakes with Remoulade Sauce  
Thai Style Shrimp Toast with Orange Horseradish  
Lobster Empanadas, Shrimp Chopsticks  
(Above Selections Available at \$275 / 100 pieces)

### Champagne Bar

A Variety of Cocktails featuring MOËT Nectar and  
MOËT White Star Champagnes  
\$9 Per Person



## Dinner Appetizers

(Select One)

Shrimp and Lobster Bisque  
Laced with Pernod

Smoked Chicken Ravioli  
Diced Tomatoes, Crispy Fried Onions and Roast Garlic Sauce

Traditional Italian Wedding Soup  
Fresh Oregano and Grated Parmesan Cheese

Grilled Pineapple Ring  
Citrus/Mango Compote and Raspberry Drizzle

Creamy Fresh Asparagus Soup  
Sautéed Oyster Mushrooms

Home Made Veal and Fennel Sausage  
"En Croute" with Crayfish Sauce

Maryland Style Lump Crab Cake  
Red Pepper Polenta and Roasted Corn Fondue  
Additional \$5.00 Per Person

"Tian" of Grilled Portobello Mushroom, Marinated Fresh Mozzarella  
Roast Plum and Yellow Tomatoes,  
Drizzled with Extra Virgin Olive Oil and Fresh Basil



Dinner Salads  
(Select One)

Wild Field Greens Plum Tomatoes, Marinated Artichoke Hearts  
Home-Style Croutons Served with Balsamic Vinaigrette

Traditional Caesar Salad  
Freshly Grated Parmesan, Croutons and Classic Caesar Dressing

The Crowne House Salad  
Hearts of Romaine, European Cucumbers, Carrot Ribbons and Tomato  
Papaya / Champagne Dressing

Baby Spinach Salad  
Chopped Hard Boiled Eggs, Thinly Sliced Bermuda Onions, Orange Segments  
Sliced Mushrooms, Warm Bacon Dressing



## Entrees Options

Choice of Up to Three Entrees

Exact Counts of Each Entrée Must be Provided at Time of Your Guarantee.  
The Highest Priced Entrée is Charged When Multiple Entrees are Selected

### Beef and Lamb Entrees

Grilled Filet Mignon

Roasted Shallot Red Zinfandel Demi Glaze

\$98 Per Person

Roast Natural Sirloin of Beef

Choice of the Following Sauces

Roast Shallot Merlot Jus, Exotic Mushroom, Green Peppercorn, or Roast Garlic and Tomato

\$93 Per Person

Rack of New Zealand Lamb

Fresh Herbs Garlic and Mustard Crust Merlot Demi Glaze

\$104 Per Person

### Seafood Entrees

Pistacio Encrusted Chilean Sea Bass

Served with Meyer Lemon and Fresh Ginger Buerre Blanc

\$98 Per Person

Fillet of Fresh Atlantic Salmon, "Wellington"

Topped with Spinach Leaves, Wrapped in Flaky Puff Pastry Pernod Beurre Blanc

\$92 Per Person

Freshly Grilled Swordfish

Marinated and Char - Broiled, Lemon Tarragon Butter

\$94 Per Person






### Chicken Entrees

#### Marinated Wood Grilled Breast of Chicken

Fresh Breast of Chicken, Saffron Rice Pilaf and a Light Tomato Basil Butter Sauce

\$85 Per Person

#### Sautéed Breast of Chicken "Napoli"



Thinly Sliced Parma Ham, Home-Cured Tomatoes, Asiago Cheese and Chianti Mushroom Sauce

\$87 Per Person

#### Roast Breast of Statler Chicken "Chesapeake Bay"

Filled with Lump Crab Meat, Fresh Asparagus Tips and Exotic Mushrooms

\$91 Per Person

### Duet Entrees

(Choice of One)


The "Duet Entrée's" are designed to be an alternative option for multiple or "split" entrée weddings



#### Sautéed Medallions of Chicken Paired with Salmon Fillet

Saffron Cream Sauce and Fried Artichokes

\$96 Per Person



#### Grilled Filet Mignon Paired with Jumbo Baked-Stuffed Shrimp

Madeira Glaze and Lemon Butter Sauce


\$102 Per Person

#### Sautéed Lump Crab Cake Paired with Filet Mignon

Lobster Cognac Sauce and Julienne of Vegetables

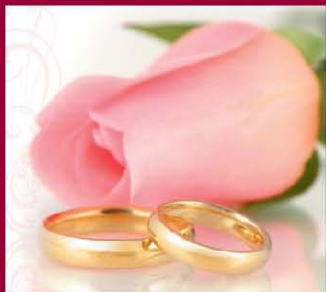
\$104 Per Person

### Crowne Surf and Turf



Our Traditional Surf and Turf Option, Tender Filet Mignon Paired with Cold Water Lobster Tail

Market Price



## Vegetarian Options

### Grilled Vegetable and Goat Cheese Strudel

Zucchini, Yellow Squash, Tomatoes, Eggplant and Assorted Peppers  
Wrapped in Flaky Puff Pastry with Goat Cheese

### Tortellini "Putanesca"

Tomatoes, Olives, Anchovies, Garlic and Basil and Asiago Cheese  
Tossed in Olive Oil and White Wine

### The "Crowne Dessert Sampler"

A Decadent Two-Tiered Tray Served Family Style  
Chocolate Dipped Strawberries, Miniature Éclairs, Cannolis  
French and Italian Pastries, Biscotti and Chocolate Truffles

## Wedding Cake

An Exceptional Bakery will Create a Custom Designed Cake for Your Wedding  
Served on Painted Plate with Fresh Berries

## Celebration Extras

### Sundae Bar

Ice Cream Served in Waffle Cups and Cones  
Assorted Syrups Toppings  
Fresh Whipped Cream  
\$5 Per Person

### Celebration Viennese Table

Miniature French and Italian Pastries,  
Chocolate Dipped Fruit, Various Cakes, Tortes  
Cappuccino, Espresso  
Assorted Gourmet Coffees  
\$12 Per Person

### Coffee Bar

Cappuccino, Espresso and Assorted Flavored Coffees  
Chocolate Shavings, Cinnamon Sticks, Fresh Whipped Cream, Orange and Lemon Peels  
\$5 Per Person

Add Cordials Additional \$5 Per Person Per

Ivory Chair Covers and Sashes  
\$5 Per Chair

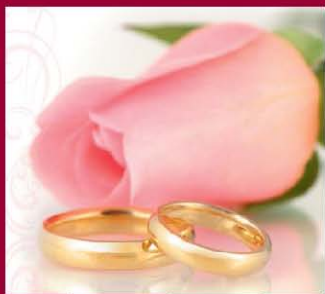
Valet Parking  
\$3 Per Person

Tablesides French Service of Appetizer  
and Salad Course  
\$5 Per Person

Restroom Attendant or Coat Check Attendant  
\$150 Fee

Tablesides Choice of Entrée  
\$5 Per Person





## Wedding Dinner Buffet

Includes Five Hour Open Bar, Champagne Toast, Wine Service, Deluxe Cocktail Hour  
Dessert Sampler and Wedding Cake, Private Bridal Reception, Linens  
Complimentary Bridal Suite

Tossed Seasonal Greens  
with Vine Ripened Tomatoes and Assorted Dressings  
Display of Sliced Fresh Seasonal Fruits and Berries  
Tri-Colored Pasta Salad  
Marinated Vegetable Salad

## Entrees

Roast Sliced Sirloin of Beef with a Truffle Infused Demi Glace  
Herb Crusted Pork Tenderloin with Apple Confit  
Wood-Grilled Breast of Chicken Topped with a Dijon Mustard Glace  
Roast Breast of Chicken Filled with Ricotta Cheese, Parma Ham, Basil and Roasted Garlic  
Pan Seared Chilean Seabass with a Saffron Scented Beurre Blanc  
Grilled Salmon Fillet with a Dill Cream Sauce  
Penne Pasta with Spinach and Roasted Vegetables

## Accompaniments

Rosemary Rice Pilaf  
Creamy Roasted Garlic Mashed Potatoes  
Mélange of Seasonal Vegetables

Two Entrees - \$92 Per Person, Three Entrees- \$96 Per Person  
Four Entrees- \$100 Per Person

## Rehearsal Dinners

Why not make it easier for your guests and host all of your events in one place  
Seated Dinner, Reception Style and Dinner Buffet Options Available

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## Post Wedding Breakfast

The Perfect Way to Complete Your Wedding Weekend!

A Choice of Two Juices

Orange, Grapefruit, Tomato, Apple or Cranberry

Display of Sliced Fresh Seasonal Fruits and Berries

Freshly Scrambled Eggs

Applewood Smoked Bacon and Farmhouse Sausage

Country Breakfast Potatoes

Assorted Danish, Muffins, Bagels and Croissants

Cream Cheese, Butter and Preserves

Freshly Brewed Regular and Decaffeinated Coffee

Assortment of Herbal Teas

\$16 Per Person

All Prices are Subject to taxable 21% Service Charge and State Sales Tax

2349 West Marlton Pike Cherry Hill, New Jersey 08002 856.382.6182



## Preferred Business Partners

### Music

DJ Connections Rick Goldenberg 856-988-0005

Dance Party DJ's Keith Eshelman 856-374-1900

Dinardo Brothers Entertainment John & Mike 856-401-7800

Steve & Company Steve 856-232-1870

Frederick Hart Entertainment Frederick Hart 856-482-6418

Raaz Entertainment Jayesh Rana 732.397.1925

### Wedding and Event Decorator

Wedding Design Ravi Verma 609-876-4892

### Bakeries

Classic Cakes 856-751-5448

### Miscellaneous

Wedding Design by MJ MJ Lovett 856-296-2130

Cookies By Design Fran Leone 856-753-4383

### Florists

Anderson Flowers Howard Kramer 800-782-4933

### Hair and Make-Up

Bernard's Salon & Spa 856-985-5755

### Transportation

Limopatrick Patrick Foley 609-790-0787

Albert's Transportation 856.222.9600

### Photography

Capone Photography John Capone 856-782-8966

John Tannock Photography 856-751-7227

Intrigue Photography Steve Magnotta 856-616-9555

### Balloons

Balloon Celebrations Rick Siculo 856-767-5633

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