



Making memorable moments unforgettable

Congratulations! You've said "yes" and now you're ready to find the perfect place to say "I do". Nestled in the center of Wyomissing, Pennsylvania, the Crowne Plaza features a classic, timeless ballroom and is the perfect setting for your big day. Let our event team help you honor your past and celebrate your future with the assistance of our exceptional Executive Chef-driven menu and unparalleled service.

All packages are inclusive of the following:

- Chilled Champagne Toast
- Choice of Two Entrée Selections and a Seasonal Vegetarian Option
- Coffee Station or Service
- Ivory Floor-Length Linens
- Chair Covers and Colored Sashes
- Wooden Dance Floor
- Ambient Lighting Accented with Votive Candles
- Complimentary cutting and serving of your wedding cake
- Bridal Lounge with Personal Attendant
- VIP Area of Goodnites for your Wedding After Party
- Private Menu Tasting for Four Guests
- Wedding Cake Consultation with Pastry Chef
- On-site Wedding Specialist to assist with coordinating the Details of your Event
- Complimentary Bridal Suite for your Wedding Night
- Courtesy Room Block of up to 10 Rooms on the Weekend of your Event
- Web Link for your Guest Reservations
- Discount for onsite Rehearsal Dinner & Farewell Brunch

CROWNE PLAZA READING

1741 Paper Mill Road | Wyomissing, PA 19610
P: 610.376.3811 | ReadingInfo@ReadigCP.com

Pricing subject to 22% Service Fee & Sales Tax

CROWNEPLAZA.COM

WEDDING PACKAGES

ELEGANT

Four Butler-Passed Hors D'oeuvres
One Display Station
Champagne Toast
Gourmet Two Course Dinner
Four Hour Open Bar Package
Signature Cocktail
\$75 PER PERSON

SOPHISTICATED

Six Butler-Passed Hors D'oeuvres
Two Display Stations
Champagne Toast
Dinner Buffet Stations
Five Hour Open Bar Package
Signature Cocktail
\$85 PER PERSON

REGAL

Eight Butler-Passed Hors D'oeuvres
Three Display Stations
Champagne Toast
Gourmet Three Course Dinner
Tiered Wedding Cake
Five Hour Open Bar Package
Signature Cocktail
\$105 PER PERSON

Vendor Meal - \$35.00 per person

Children's Meal (ages 4-10) - \$25.00 per child

BUTLER-PASSED HORS D'OEUVRES

Chicken Empanada with Mint-Mango Salsa
Miniature Beef Wellington with Chive
Deconstructed Bacon-wrapped Sea Scallop
Wild Mushroom and Herbed Goat Cheese Tartlet
Miniature Philadelphia Cheese steak
Smoked Salmon & Boursin Cheese on Dill Crisp
Grilled Asparagus Wrapped with Prosciutto
Grilled Chicken and Tomato Skewer with Balsamic Reduction
Peppered Ahi Tuna on Wonton Crisp
Burrata Cheese Crostini with Caramelized Onion and Balsamic Glaze
Crispy Coconut Shrimp with Sweet Chili Sauce
Italian Caprese Skewer
Creamy Spinach Risotto Fritter with Fresh Mozzarella
Crispy Vegetable Spring Roll with Sesame Dipping Sauce
Petite Crab Cakes with Zesty Lime Remoulade
Gourmet Grilled Cheese with Roasted Tomato Bisque Shooter

STATIONARY DISPLAYS

Garden-picked Crudités

Seasonal Vegetables, Celery, Carrots, Bell Peppers, House made Buffalo Ranch Dip

Charcuterie Board

Stone ground mustard, Cornichons, Caper Berries, Marinated Olives, Roasted Vegetables, Cured Meats & Crostinis

Artisanal Cheese and Fresh Market Display

Chef's Selection of Artisanal Cheeses, Grape Clusters, Gourmet Crackers, Dijon Mustard

Antipasto Display

Marinated Mozzarella, Roasted Artichokes, Jamon Serrano, Olive Tapenade, Roasted Peppers, Bread Sticks & Crostinis

Spreads & Breads

Hummus, Artichoke & Baby Spinach Dip, Buffalo Chicken Dip, French Onion Dip accompanied by an assortment of Crostinis, Bread Sticks & French Baguettes

Asian Station

Rice Noodle Salad, Spring Rolls, Vegetarian Dim Sum, Stir Fried Rice, Sushi Rolls, Wasabi, Pickled Ginger & Soy Sauce

Ice Shrimp Luge (additional \$5.00 per person)

Ice "Luge" Chills Jumbo Shrimp accompanied by Lemon Wedges & Cajun Cocktail Sauce

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SALAD SELECTION

Accompanied by Oven-warmed Rolls & Butter

Spring Greens

Baby Tomatoes, Cucumbers, Shaved Red Onions & Balsamic Vinaigrette

Caprese Stack

Vine-Ripe Tomato layered with Sliced Mozzarella Cheese over Basil Remoulade

Mediterranean Citrus

Cucumbers, Feta Roasted Tomatoes, Kalamata Olives & Lemon-Oregano Vinaigrette

Roasted Beet

Orange Segments, Feta Cheese, Roasted Pistachios & Orange Champagne Vinaigrette

Classic Caesar

Baby romaine, Brioche Garlic Croutons, Parmigiano-Reggiano & Caesar Dressing

Strawberry & Walnut

Sliced Strawberries, Candied Walnuts, Crumbled Gorgonzola with Poppy Dressing

Fresh Burrata

(Regal Package only)

Micro Greens, Dehydrated Tomatoes, Fresh Berries & Balsamic Reduction

ENTRÉE SELECTION

(Elegant & Regal Packages)

Herb-Roasted French-Style Chicken Breast

Butter Smashed Potatoes, Roasted Asparagus & Lemon Butter Sauce

Seared Salmon

Coconut Jasmine Rice, Julienne Summer Squash & Mango Salsa

Boursin Chicken in Puff Pastry

Herb Whipped Potatoes, Roasted Root Vegetables & Raspberry Glaze

Sliced Tenderloin

Asiago Potato Gratin, Haricot Vert & Merlot Demi-Glace

Pan-Roasted Arctic Char

Pearl Cous Cous, Tomato Confit & Thyme Jus

Porcini-Stuffed Filet

Sliced Yukon Gold Potatoes, Vegetable Napoleon & Natural Jus

Roasted Eggplant Napoleon (V)

Lemon Ricotta, Spinach & Mushrooms over Pasta

Vegetable Wellington (V)

Seasonally Appropriate Vegetables Wrapped In Puff Pastry Over Arugula Lemon Pesto

Duet Plates

(Additional \$10 Per Person)

Petite Filet & Lobster Thermidor

Sliced Tenderloin & Jumbo Lump Crab Cake

Stuffed Petite Filet & Shrimp Scampi

SOPHISTICATED PACKAGE

(Buffet Station Displays)

Accompanied by Oven-warmed Rolls & Butter

Served Salad Selection

Entrée Stations

(Select Two)

Carved-to-Order by Crowne Plaza Chef

Roasted Beef

Caribbean-Crusted Pork Loin

Sun-Dried Tomato-Rubbed Turkey

Beef Tenderloin (additional \$6.00 per person)

Herb & Citrus-Crusted Salmon

Accompaniment Station

(Select two)

Gourmet Macaroni & Cheese Station

Traditional, Buffalo and Seafood Macaroni & Cheese displayed with various toppings

Potato Bar

Baked and Mashed Potatoes accompanied by elaborate accompaniments

Pierogi Bar

Pan-Fried-to-Order by Crowne Plaza Chef presented with traditional accoutrements

Stir Fry Vegetable Station

Asian Vegetables Sautéed in Sesame & Olive Oil accompanied by Soy and Hoisin Sauces

Roasted Vegetable Display

Roasted and Marinated Seasonal Vegetables

EVENT ENHANCEMENTS

Add to your event for an additional \$8.00 per person

Late Night Snack Bar

Cheeseburger Sliders, Fried Buttermilk Chicken Sliders, Assorted Flatbread Pizzas French Fries with Ketchup & Malt Vinegar, Freshly Baked Chocolate Chip Cookies & Miniature Desserts

Carnival Display

Jumbo All-Beef Hot Dogs, Chili, Melted Cheese Sauce, Onions, Relish, Mustard, Ketchup & House made Seasoned Potato Chip Cones

Sweet Treats

Freshly Baked Cookies, Chocolate Brownies, Miniature Éclairs, Crème Puffs, Petit Fours & Miniature Milk Shakes

Grilled Doughnut Station

Glazed Doughnuts Grilled-to-Order and Displayed with Various Fruit Sauces and Toppings

Nacho Break

Tortilla Chips, Melted Cheese Dip, Salsa, Sour Cream, Jalapenos, Diced Tomatoes & Black Olives

Coffee & Pie Break

Coffee, Decaffeinated Coffee & Hot Tea accompany a Display of Assorted Freshly Baked Pies

Ice Cream Float Station

Chocolate & Vanilla Ice Cream Scooped into Rootbeer or Cola with Whipped Cream & Cherries

Miniature Dessert Bar

Our Pastry Chef's assortment of various Dessert Shooters, Truffles and Dessert Bites

ADDITIONAL ENHANCEMENTS

Colored Linen Napkin ~ \$1.00 per person

Colored Table Runner ~ \$10.00 per table

Colored Table Overlay ~ \$20.00 per table

Chiavari Chairs ~ \$9.00 per person

Customized Ice Carving ~ \$200.00 per carving

Onsite Ceremony ~ \$500.00

Outdoor Cocktail Hour Set-up ~ \$200.00

White Sheer Backdrop ~ \$250.00

Drape Segments & Up-Lighting ~ \$300.00

Ceiling Drape Treatment ~ \$500.00

Farewell Berks County Brunch ~ \$20.00 per person

Rehearsal Dinner ~ \$30.00 per person

Welcome Bags with Local Treats ~ \$10.00 per person