



## **CROWNE PLAZA®**

**PRINCETON** 

Where dream weddings come to life...



## Welcome to the Crowne Plaza Princeton

A picturesque setting surrounded by acres of natural beauty is where you'll find the Lakeside Terrace

Ballroom at the Crowne Plaza Princeton Hotel. Our

Lakeside Terrace Ballroom, with it's modern decor and windows that let in the scenic lake view, is the perfect backdrop for your special day.

Create a unique event all your own with both indoor and outdoor options for your ceremony and cocktail reception. Our culinary team will entice your senses with creative plates that will impress your guests and fulfill your vision.

Nestled on 27 acres of beautiful wooded grounds and overlooking our scenic lake, Crowne Plaza Princeton is the seamless experience you are looking for on your wedding day.



**PRINCETON** 

900 Scudders Mill Road • Plainsboro, NJ 08536 609-936-6512 www.princetoncp.com





The Enchanted Dream Wedding
Cocktail Hour

## Hot Hors d'Oeuvres

Maple Bacon Wrapped Scallion Beef Wellington Asparagus Tip with Asiago in Phyllo Mini Cordon Blue Bites Mini Franks in Puff Pastry Mini Vegetable Spring Rolls Crab Rangoon Chicken Satay Shrimp Shumai

Coconut Crusted Chicken Sesame Chicken Skewer Short Rib Pot Pie Spanakopita Coconut Shrimp Assorted Mini Quiche Portobello Puffs Hibachi Beef Skewer Miniature Crab Cakes

Grilled Chicken Quesadilla Chicken and Lemongrass Potstickers Mini Kobe Burger with Bacon and Cheddar Mini Buffalo Chicken Spring Roll Mushroom Stuffed with Boursin Cheese and Spinach Fire Roasted Vegetable and Jack Cheese Empanada

## Cold Hors d'Oeuvres

Beef Tenderloin, Horseradish on Mini Potato Pancake Peppered Ahi Tuna, Seaweed Salad on Multigrain Crostini Smoked Salmon Rose, Dill and Cream Cheese on Pumpernickel Tomato, Mozzarella, Kalamata Olive Skewer Cumin Rubbed Beef Tenderloin, Red Pepper on Focaccia Round Blini with Crème Fraiche and Caviar Corn Polenta Cake with Mushroom Tapenade Roasted Peach, Blue Cheese on Walnut Bread Deviled Egg and Black Caviar Smoked Salmon and Dill Rosette Smoked Chicken with Papaya Salsa Seared Duck Breast, Wild Lingonberry Jam on Rye Crab Meat Ceviche in Vol Au Vent Cucumber Cup filled with Mushroom Bruschetta Sundried Tomato with Goat Cheese Rosette Ahi Tuna Tartar, Won Ton Cone and Micro Shiso Thai Shrimp Salad Tartlet Mission Black Fig Stuffed with Blue Cheese Mousse Smoked Salmon and Walnut Lollipop Roasted Chicken, Papaya and Cream Cheese on Multigrain Crisp

Brie Cheese and Melon on Dark Toast Points

# Display Stations

#### International Handcrafted Cheese Display

St. Andre, Gruyere, Brie, Gourmandise, Aged Cheddar, Ubriaco di Raboso, Locatelli Pecorino Romano Accompanied with Grain Crackers, Lavish Flatbreads, New Jersey Honey, Dried Fruits and Marmalades

#### Farm To Table Crudites

Fresh Crisp Vegetables to Include Baby Carrots, Radishes, Broccoli, Endives, Haricot Vert, Heirloom Tomato, Celery Spears, Cauliflower, Zucchini and Baby Squash Accompanied with Chipotle Ranch and Roasted Garlic Hummus

#### Antipasto Board

Soppressata, Prosciutto de Parma, Toscano, Dry Wild Boar, Genoa Salami, Dry Hot Coppa, Marinated Mushroom, Artichoke Hearts, Roasted Peppers, Castelvetrano Olives, Scarmorza Smoked Provolone Accompanied by an Assortment of Baguettes and Flatbreads with Extra Virgin Olive Oil and Aceto Balsamico Di Modena

#### Mediterranean Dipping Corner

Baba Ghanoush, Hummus Bar to Include Tahini Garlic, Harissa Hummus and Carrot Hummus, Fire Roasted Eggplant Dip, Tabbouleh, Chermoula Bean Spread Accompanied with Lavish Naan and Pita Bread

Hot Action Stations

Select Two - Penne Rigate, Mezzi Rigatoni, Trofie, Campanelle, Farfalle, Gemeli

Select Two -Roasted Tomato Basil, Tomato Fondue, Porcini Cream, Basil Pesto, Garlic Extra Virgin Olive Oil Accompanied with Freshly Shaved Parmigiano Reggiano and Garlic Bread

#### Crispy Calamari Station

Fried Buttermilk Calamari served with Spicy Marinara and Roasted Garlic Aioli

#### Chinatown Stir Fry Station

Select One - White, Brown or Fried Rice

Chicken & Shrimp Accompanied by Selection of Snow Peas, Mung Bean

Sprouts, Water Chestnuts, Peppers, Onions, Mushrooms and Scallions and Served in Mini To-Go Boxes

#### Carving Station

Select Two Items

Black Peppercorn Crusted Beef Sirloin in Rosemary Au Jus and Served with Horseradish Crème Molasses Lacquered Pork Loin, Apple and Jicama Slaw, Apple Cider Sauce and Cheddar Biscuits

Cocktail Hour Beverages

Champagne and Berries Served on Arrival

Premium Brand Bar

Tito's Vodka Jim Beam Bourbon

Tangueray Gin Jose Cuervo Tequila

Bacardi Rum Seagrams VO Blended Whiskey Sweet & Dry Vermouth

Dewars Scotch

Jack Daniels Whiskey Assorted Mixes

Beer

Select Domestic and Imported Beers

Canyon Road Chardonnay, Merlot, Cabernet and Pinot Grigio

## The Enchanted Dream Dinner

Wedding Service Includes: White Glove Servers, Dedicated Maitre'd and Bartenders, a Selection of Solid Color Table Cloth and Napkin Menu Includes: Coffee and Tea Service, Rolls and Butter, Custom Wedding Cake, Champagne Toast & Open Bar



Crab Bisque with Crème Fraiche and Chili Oil Chilled White Gazpacho with Nutmeg, Cucumber and Mint Mushroom and Spinach Crepe, Red Pepper Coulis

Sauteed Shrimp with Creole Spiced Corn Relish and Creamy Polenta Maryland Lump Crab Cake with Tomato Remoulade Sweet Potato Gnocchi with Sage Brown Butter



Lakeside Salad of Baby Greens, Red Endive, Creamy Gorgonzola

Dolce, Carrot Linguine, Roasted Concorde Pears and Candied Pecan with Sherry Vinaigrette

Hearts of Romaine, Roasted Cherry Tomato, Focaccia Crostini, Shaved

Parmigiano Reggiano and Creamy Garlic Dressing

Spinach and Strawberry Salad with Edamame Beans, Grape Tomato,

Lemon Zest, Candied Orange Peel, Golden Toasted Almonds and Poppy Seed Dressing



Mango Sorbet Pear Sorbe

Pear Sorbet

Champagne Sorbet

Red Wine Sorbet

Lemon Ice Sorbet



Local Wild Mushroom Duxelle Stuffed Frenched Chicken Breast Finished in a Cognac Sauce
Halibut Served with a Pinot Grigio Sauce
Pan Seared Miso Glazed Salmon Finished with a Ponzu Sauce
Grilled Filet of Beef finished with Mustard-Brandy Sauce

New York Strip Steak Finished with Merlot Reduction

Dessert

Chocolate Truffle Marquise
Chocolate Mousse with a Hint of Hazelnut
Tiramisu
Ladyfingers and Marscarpone Cheese
Carrot Cake

Amaretto Cheesecake

Amaretto Liquor, Classic Cheesecake and Chocolate Crust

Triple Chocolate Mousse

Dark, Milk and White Chocolate

Macerated Berries

Freshly Grated Carrots, Cinnamon, Vanilla and Cream Cheese Icing

Vanilla Cream, Macerated Berries, Mint and Almond Biscotti

Raspberry and Lemon Mousse

Refreshing Raspberry Atop a Sweet Tart Lemon Mousse on a Butter Sponge Cake

Custom Designed Cake for the Bride and Groom

Organic Coffee, Decaffeinated Coffee & Mighty Leaf Tea



All Enhancements Listed Below are Available for an Additional Charge

## Open Bar and Beverage Enhancements

Top Shelf Bar

Grey Goose Vodka Crown Royal Whisky Sapphire Gin Maker's Mark Bourbon Johnny Walker Black Scotch Cordials

Myers Rum Liqueurs 1800 Tequila Assorted Mixes

## Cocktail Hour Enhancements

Chilled Seafood Display

Middle Neck Clams on Half Shell, Black Mussels, Cocktail Crab Claws,

Oysters on Half Shell, Shrimp Served with Cocktail Sauce, Cucumber Mignonette and Lemon Wedges

Sushi Station

Shrimp Tempura Roll, Eel Roll, California Roll, Salmon Avocado Roll, Spider Roll, Yellow Tail and Spicy Tuna Roll, Served with Wasabi and Pickled Ginger

Roasted Leg of Lamb

Served with Mint Demi, Warm Creamy Spinach Dip and Miniature Rolls

Martini Style Metropolitan Potato Bar

Yukon Gold, Sweet Potato, and Twice Baked Potatoes Accompanied by Sour Cream, Minced Chives, Cheddar, Bacon, Candied Pecan, Brown Sugar and Gravy

Slow Roasted Tenderloin of Beef

Roasted Prime Rib of Beef

Accompanied with Bearnaise Sauce and Roasted Mushrooms

Rosemary Au Jus, Horseradish Cream, Caramelized Onions

## First Course Enhancements

Crab Bisque, Crème Fraiche, Chili Oil Mushroom and Spinach Crepe, Red Pepper Coulis Maryland Lump Crab Cake with Tomato Remoulade Chilled White Gazpacho, Nutmeg, Cucumber and Mint Sautéed Shrimp, Creole Spiced Corn Relish and Creamy Polenta Sweet Potato Gnocchi with Sage Brown Butter

Seared Duck Breast, Grilled Pineapple, Crispy Leeks, and Lingonberry Coulis

## Dessert Enhancements

The Crowne Sweet Indulgence Station

A Viennese Table with a Decadent Array of Sweets to Excite and Satisfy all of Your Guests Fresh Fruit Tarts, Mini Italian Pastries, Petit Fours, Chocolate Covered Marshmallow, Chocolate Covered Strawberries, Chocolate Mousse Cups and Cheesecake Pops

Assortment of Mini Pastries on Each Table

Petit Fours, Eclairs, Napoleon, Cream Puffs, Fruit Tarts, Chocolate Mousse, Raspberry Sauvignon

The Perfect Ending to a Perfect Weekend

Spend a more relaxed time with the people who are the closest to you and have shared your special day.

Treat them to a bountiful breakfast and send them home with memories to last a lifetime.

#### Lakeside Breakfast Buffet

Fluffy Scrambled Eggs, Red Bliss Breakfast Potatoes, Choice of Bacon or Sausage, French Toast, Assorted Cereals
Assorted Fruit Yogurts, Oatmeal with Brown Sugar and Raisins, Selection of Breakfast Breads and Muffins
Butter and Fruit Preserves, Orange, Cranberry and Grapefruit Juice
Organic Coffee, Decaffeinated Coffee and Herbal Teas









## Preferred rental décor vendor for Crowne Plaza - Princeton

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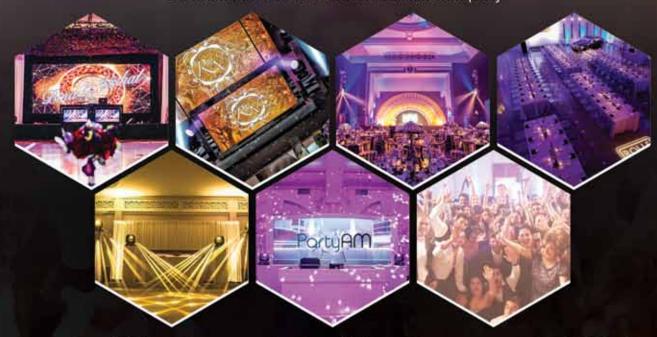


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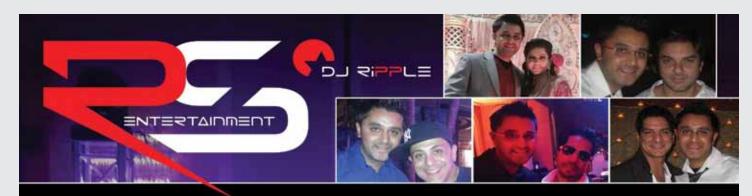
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Notes	





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