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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 its 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.



CROWNE PLAZA
PRINCETON

900 Scudders Mill Road • Plainsboro, NJ 08536

609-936-6512

www.princetoncp.com





Wedding Day Amenities Include:

Butler Passed Hors d'Oeuvres

Hot and Cold Display Stations

Premium Brand Open Bar

Multi-Course Dinner

Champagne Toast

Custom Wedding Cake

Elegant White Glove Service

Votive Candles on Each Dining Table

Complimentary Suite for the Bride and Groom on Your Wedding Night

Two Complimentary Guest Rooms for Parents of the Bride and Groom

Wedding Night Champagne and Chocolates for the Bride and Groom

Preferred Room Rates for Your Guests



The Enchanted Dream Wedding

Cocktail Hour

Choose Ten Butler Passed Hors d'Oeuvres

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 Tabini Garlic, Harissa Hummus and Carrot Hummus,
Fire Roasted Eggplant Dip, Tabbouleh, Chermoula Bean Spread
Accompanied with Lavish Naan and Pita Bread

Hot Action Stations

Choose Two

Pasta

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

Sauces

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

Tanqueray Gin
Jose Cuervo Tequila

Bacardi Rum
Seagrams VO Blended Whiskey

Dewars Scotch
Sweet & Dry Vermouth

Jack Daniels Whiskey
Assorted Mixes

Beer

Select Domestic and Imported Beers

Wine

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

First Course Appetizer

Choose One

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

Second Course Salad

Choose One

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

Intermezzo

Choose One

Mango Sorbet Pear Sorbet Champagne Sorbet Red Wine Sorbet Lemon Ice Sorbet

Entrée

Choose Two

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

Choose One

Chocolate Truffle Marquise
Chocolate Mousse with a Hint of Hazelnut
Tiramisu
Ladyfingers and Marscarpone Cheese
Carrot Cake
Freshly Grated Carrots, Cinnamon, Vanilla and Cream Cheese Icing
Amaretto Cheesecake
Amaretto Liqueur, Classic Cheesecake and Chocolate Crust
Triple Chocolate Mousse
Dark, Milk and White Chocolate
Macerated Berries
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



Wedding Enhancements

All Enhancements Listed Below are Available for an Additional Charge

Open Bar and Beverage Enhancements

Grey Goose Vodka Crown Royal Whisky Sapphire Gin Maker's Mark Bourbon Top Shelf Bar 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
Accompanied with Bearnaise Sauce and Roasted Mushrooms
Roasted Prime Rib of Beef
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
Seared Duck Breast, Grilled Pineapple, Crispy Leeks, and Lingonberry Coulis
Chilled White Gazpacho, Nutmeg, Cucumber and Mint
Sautéed Shrimp, Creole Spiced Corn Relish and Creamy Polenta
Sweet Potato Gnocchi with Sage Brown Butter

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





The perfect end to a perfect day...

The Crowne Plaza Hotel invites your family and friends to snuggle up in our deluxe guest rooms. All of our overnight accommodations are designed to make you feel relaxed and at home. Our rooms feature a 42-inch flat-screen TV, Keurig coffee makers, European shower with Speakman massage shower-head, complimentary wireless internet, and a complimentary in-safe. You can keep the party going after bidding farewell to the Bride and Groom by visiting our Flight - Martini & Wine Lounge, the perfect place to have a nightcap with family and friends. After a restful sleep nestled in our seven layers of bedding, head down to enjoy our delicious hot buffet breakfast or host a private breakfast or brunch in one of our elegant banquet rooms, while sharing memories of a beautiful love story and an unforgettable night. We look forward to introducing you to our gracious hospitality



Photo: Nicaisse



Photo: Sachi Anand

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