



Wedding Celebrations
Creating Elegant Wedding Memories
At the Crowne Plaza Reading Hotel

Our wedding packages are designed to showcase your special day with exclusive intimacy, sophisticated glamour, uniquely yours...

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Wedding Specialist

Amber Rizzo;
Director of Elegant Weddings

Timothy Twiford;
*Director of Food and Beverage /
Executive Chef*

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Our wedding packages are designed to showcase your special day with exclusive intimacy, sophisticated glamour and uniquely yours...

Package Amenities

Ruby Package

White glove service - Table mirrors and candles - Ivory linens
Hospitality room for bridal party to include selected hors d'oeuvres and beverages
Overnight accommodations for the bride & groom
Bridal amenity of champagne, chocolate and strawberries
Special guest room rates for out of town guests

Emerald Wedding Package

Custom ice carving for cocktail hour
Beautiful floral centerpieces
White glove service - Table mirrors and candles - Ivory linens
Hospitality room for bridal party to include selected hors d'oeuvres and beverages
Overnight accommodations for the bride & groom
Bridal amenity of champagne, chocolate and strawberries
Special guest room rates for out of town guests

Diamond Wedding Package

Complimentary bridal suite
Wine service throughout dinner - Personal Maitre'd
Your choice of table overlays
Custom ice carving for cocktail hour
Beautiful floral centerpieces
White glove service - Table mirrors and candles - Ivory linens
Hospitality room for bridal party to include selected hors d'oeuvres and beverages
Overnight accommodations for the bride & groom
Bridal amenity of champagne, chocolate and strawberries
Special guest room rates for out of town guests

Outdoor Terrace Wedding Package

White glove service - Table mirrors and candles - Ivory linens
Hospitality room for bridal party to include selected hors d'oeuvres and beverages
Overnight accommodations for the bride & groom
Bridal amenity of champagne, chocolate and strawberries
Special guest room rates for out of town guests

Reception Times

Afternoon reception time 12:00 pm till 4:00 pm
Evening receptions begin at 6:00pm

Chef Tim Twiford will create and customize your wedding menu for your special day.

Ruby Wedding Package

Our Ruby wedding packages is designed to showcase your special day with exclusive intimacy, sophisticated glamour, uniquely yours...

Beverage service featuring designed signature drink special, four hour open bar with selected house brand liquors.

Consisting of gin, vodka, rum, scotch, bourbon, tequila, blended whiskey, schnapps, wines, and bottled beer, plus garnishes, sodas and mixers.

Hors D'oeuvres service for your first hour of cocktails featuring European cheese board and freshly sliced seasonal fruits and three selections of passed hot hors d'oeuvres.

Champagne toast for all guests

Dinner service to include your choice of one salad selection, oven fresh rolls with butter, Chef Tim's exquisite dinner entrée, fresh vegetable & starch selection

Wedding cake designed by Creative Cakes by Theresa Leonhard

Crowne Plaza's Signature Roasted 100% Colombian coffee of regular and decaffeinated and a selection of Bigelo regular and herbal teas

Orchestrated by our attentive banquet staff of professionals, 1 server per 20 guests.

Ruby Menu

European Cheese Board

*Wonderful selection of aged Provolone, black pepper Gouda, Gorgonzola and aged Bleu garnished with Strawberries, Grapes, Crackers and sliced baguettes with assorted mustards
Freshly sliced seasonal fruits with raspberry yogurt sauce.*

Hot Hors d'oeuvres

*Selection of three
Sonoran chicken purse
Swedish meatballs
Cocktail franks with pastry
Assortment of miniature quiche
Spinach and feta phyllo
Vegetable spring roll with sweet and sour sauce*

Salad Selections

*Select one
Thai cucumber salad
Crowne spring salad with raspberry poppy seed vinaigrette
Traditional Caesar salad*

Exquisite Ruby Entrée Selection

*Black pepper crusted prime rib of beef
Five spiced roasted sliced New York sirloin
Shrimp and crab filled flounder
Sesame crusted Atlantic salmon
Chicken cordon bleu
Sage and herb filled chicken breast
Mango salsa chicken
Grilled portabella and vegetable tower*

Afternoon reception \$48 per guest - Evening reception \$68 per guest

Plus 21% service charge and 6% sales tax

Children's Dinner, under 12 - \$18 - Young adult dinner, under 21 - \$48 - Vendor Entrée \$28

Emerald Wedding Package

Our Emerald wedding package is designed to showcase your special day with exclusive intimacy, sophisticated glamour, uniquely yours...

Beverage service featuring designed signature drink special, four hour open bar with selected premium brand liquors. Consisting of gin, vodka, rum, scotch, bourbon, tequila, blended whiskey, schnapps, wines, and bottled beer, plus garnishes, sodas and mixers.

Hors D'oeuvres service for your first hour of cocktails featuring Mediterranean Display and three selections of passed hot hors d'oeuvres.

Champagne Toast for all guests

Dinner service to include your choice of one salad selection, oven fresh rolls with butter, Chef Tim's exquisite dinner entrée, fresh vegetable & starch selection

Wedding cake designed by Creative Cakes by Theresa Leonhard

*Crowne Plaza's Signature Roasted 100% Colombian coffee of regular and decaffeinated and a selection of Bigelo regular and herbal teas
Orchestrated by our attentive banquet staff of professionals, 1 server per 20 guests.*

Emerald Menu

Mediterranean Display

*Grilled Eggplant, Zucchini, Summer Squash, Roasted Peppers, Marinated Mushrooms, Marinated Artichokes, Fresh Mozzarella, Tomatoes, Genoa Salami, Olives, Sliced Crusty Bread, Extra Virgin Olive Oil and Balsamic Vinaigrette
Sliced fresh seasonal fruits and domestic cheese*

Hot Hors d'oeuvres

*Selection of three
Mini Brie & Raspberry wrapped in phyllo
Scallops wrapped with bacon
Coconut shrimp
Miniature beef wellington
Swedish meatballs
Crab stuffed mushrooms*

Salad Selections

*Select one
Thai cucumber salad
Crowne spring salad with raspberry poppy seed vinaigrette
Traditional Caesar salad*

Exquisite Emerald Entrée Selection

*Maple bacon wrapped filet mignon
Montreal crusted sliced tenderloin
Tango mango Atlantic salmon
Eastern shore crab cakes
Chicken cordon bleu
Panko crusted chicken breast with tomato, asparagus and boursin
Grilled vegetable en croute*

*Afternoon reception \$58 per guest - Evening reception \$78 per guest
Plus 21% service charge and 6% sales tax
Children's Dinner, under 12 - \$18 - Young adult dinner, under 21 - \$58 - Vendor Entrée \$28*

Diamond Wedding Package

Our Diamond wedding package is designed to showcase your special day with exclusive intimacy, sophisticated glamour, uniquely yours...

*Beverage Service featuring designed signature drink special,
Five hour open bar with selected top shelf brand liquors.
Consisting of gin, vodka, rum, scotch, bourbon, tequila, blended whiskey,
schnapps, wines, and bottled beer, plus garnishes, sodas and mixers.*

*Hors D'oeuvres service for your first hour of cocktails featuring
Mediterranean Display and three selections of passed hot hors d'oeuvres*

Champagne Toast for all guests

*Dinner service to include your choice of one salad selection, oven fresh rolls with butter,
Chef Tim's exquisite dinner entrée, fresh vegetable & starch selection*

*Wedding cake designed by Creative Cakes by Theresa Leonhard
and miniature Viennese desserts*

*Crowne Plaza's Signature Roasted 100% Colombian coffee
of regular and decaffeinated and a selection of Bigelo regular and herbal teas*

Orchestrated by our attentive banquet staff of professionals, 1 server per 15 guests.

Diamond Menu

Diamond Hors d'oeuvres Display

Sushi table featuring California and seafood rolls

Shrimp tower

Miniature beef Wellington - Crab stuffed mushrooms

European cheese board - Carved fruit display

Hot Hors d'oeuvres

Selection of three

Bacon and Dijon wrapped shrimp

Scallops Wrapped in bacon

Clams casino

Asparagus and tomato brushetta

Sliced tenderloin crustini

Chicken Satay with Peanut Sauce

Salad Selections

Select one

Thai cucumber salad

Crowne spring salad with raspberry poppy seed vinaigrette

Traditional Caesar salad

Intermezzo

Sampling of raspberry and lemon sorbet

Exquisite Diamond Entrée Selection

Montreal crusted filet mignon & eastern shore crab cake

Sliced Montreal crusted tenderloin & crab filled shrimp

Mango grilled salmon & sliced Montreal crusted tenderloin

Filet, crab & shrimp Imperial

Chicken cordon bleu & tango mango salmon

Entrée selection created by Chef Tim of your choice

Afternoon reception \$78 per guest - Evening reception \$98 per guest

Plus 21% service charge and 6% sales tax

Children's Dinner, under 12 - \$18 - Young adult dinner, under 21 - \$78 - Vendor Entrée \$28

Outdoor Terrace Wedding Package

Our Outdoor Terrace wedding package is designed to showcase your special day with exclusive intimacy, sophisticated glamour, uniquely yours...

*Beverage Service featuring designed signature drink special,
Four hour open bar with selected house brand liquors.
Consisting of gin, vodka, rum, scotch, bourbon, tequila, blended whiskey,
schnapps, wines, and bottled beer, plus garnishes, sodas and mixers.*

*Terrace Hors D'oeuvres station for your first hour of cocktails featuring
Spectacular display of hot and cold display and three selections of passed hot hors d'oeuvres*

Champagne Toast for all guests

Wedding cake designed by Creative Cakes by Theresa Leonhard

*Crowne Plaza's Signature Roasted 100% Colombian coffee
of regular and decaffeinated and a selection of Bigelo regular and herbal teas*

Orchestrated by our attentive banquet staff of professionals, 1 server per 20 guests.

Outdoor Terrace Menu

Terrace Hors d'oeuvres Station

*Tropical display of fruits with raspberry yogurt sauce
Spinach & crab artichoke dip
Ranch style boneless buffalo wings
Pineapple salsa shrimp
Beef satay skewers
Island scallop kabob*

Terrace Wedding Buffet

Butcher Block Carving Table

Hand carved Montreal crusted roast sirloin

Entrée Selections

*Broiled Chesapeake crab cakes
Hibachi grilled chicken breast
Tomato basil tortellini
Sliced rosemary potatoes
Fresh steamed vegetable medley*

Accompaniments

*Tomato and cucumber salad
Marinated mushrooms
Tossed Medditerrian spring greens
with balsamic vinaigrette
Warm rolls and butter*

*Afternoon reception \$68 per guest - Evening reception \$88 per guest
Tent Rental- \$1,500*

Plus 21% service charge and 6% sales tax

Children's Dinner, under 12 - \$18 - Young adult dinner, under 21 - \$68 - Vendor Entrée \$28

Specialized Enhancements

Additional rates apply

Chiavari chairs

Chair covers with colored sash

Upgraded linens, table overlays and napkins

Outdoor gazebo area

Gourmet coffee station

Cordial cart

Cookie trays

Custom ice carvings

Chocolate fountain

Specialty Hors D' Oeuvres Action Stations

The Crowne Plaza Reading culinary and banquet team have developed spectacular action stations to completely satisfy you and your guests, Orchestrated by our attentive banquet staff of professionals.

Tuscan Pasta Station:

Your Choice of Two Pastas: Tortellini, Penne, Fusilli, Bow Ties

Your Choice of Two Sauces: Pesto, Marinara, Alfredo,

Roasted Garlic and Olive Oil - Accompanied by: Sliced Olives,

Sun Dried Tomatoes, Crushed Red Pepper and Grated Parmesan Cheese

\$12 per guest

Fajita Station

Marinated Strips of Chicken Breast or Flank Steak topped with Sautéed Peppers and Onions, and Cilantro, accompanied by Warm Flour Tortillas, Monterey Jack Cheese, Guacamole and Sour Cream

\$14 per guest

Sizzling Wok Station

Chicken and Shrimp with Hoisin and Sesame Sauce stir-fried with Bok Choy, Mushrooms, Julienne Carrots, Red Peppers, Baby Corn, Water Chestnuts, Bamboo Shoots and served with Fried Rice

\$15 per guest

Scampi Style Station

Shrimp and Scallops sautéed with Shallots,

Garlic, White Wine, and Fresh Lemon Juice

\$16 per guest

Potato Station

Whipped Sweet Potatoes

Whipped Yukon Gold Potatoes

Toppings Bar of Sour Cream, Chives, Cheddar Cheese, Pepper Jack Cheese,

Black Olives, Chopped Garlic, Broccoli Florets,

Brown Sugar and Fresh Parsley

\$9 per guest

Butcher Block Carving Station

Baked Virginia ham with honey apple glaze \$150 per selection

Montreal crusted tenderloin \$225 per selection

Dijon and horseradish rubbed pork loin \$95 per selection

Cracked black pepper & sea salt crusted beef sirloin \$175 per selection

Sun dried tomato rubbed boneless breast of turkey \$125 per selection

Pistachio and pine nut encrusted salmon \$125 per selection

Crowne Plaza's Preferred Vendors

The Party People- 610-670-9219

Heck Bros Florist- 610-779-1700

Event Planning and Design- 610-670-9219

Justin Bortz Jewelry Design-610-373-1101

Calligraphy Creations- 610-779-1836

Infinity Limousine- 610-685-4333

Fifty Fifty Tuxedo- 610-670-5050

Victorian Bridal Salon- 610-396-9126

Cucinotta Images- Photography- 610-372-7128

Creative Cakes by Theresa- 610-488-7758

Knight Rental's- 484-638-6588

White Star Travel- 610-775-5000

Piano Man- H. William Moyer- 610-775-0156

City Limits Exclusive Rehearsal Dinners

City Limits exclusive rehearsal dinners are designed to showcase your special day with exclusive intimacy, sophisticated glamour, uniquely yours...

*Beverage Service featuring designed signature drink special,
Two hour open bar with selected house brand liquors.
Consisting of gin, vodka, rum, scotch, bourbon, tequila, blended whiskey,
schnapps, wines, and bottled beer, plus garnishes, sodas and mixers.*

City Limits Exclusive Rehearsal Dinners Hors D'oeuvres station for your first hour of cocktails featuring Spectacular display of European cheese board, sliced seasonal fruit display, crab and artichoke dip and beef satay.

Champagne toast for all guests

*Dinner service to include your choice of one salad selection, oven fresh rolls with butter,
Chef Tim's designed exquisite dinner entrée from our ala carte menu,
fresh vegetable, starch selection and special created dessert selection.*

*Crowne Plaza's Signature Roasted 100% Colombian coffee
of regular and decaffeinated and a selection of Bigelo regular and herbal teas
Orchestrated by our attentive banquet staff of professionals, 1 server per 20 guests.*

City Limits Exclusive Bridal Showers

City Limits exclusive bridal shower are designed to showcase your special day with exclusive intimacy, sophisticated glamour, uniquely yours...

Exclusive bridal shower menu

*Crowne Plaza's Signature Roasted 100% Colombian coffee
of regular and decaffeinated and a selection of Bigelo regular and herbal teas
Orchestrated by our attentive banquet staff of professionals, 1 server per 20 guests.*

Exclusive Bridal Shower Menu

*Finger sandwiches consisting of chicken salad, cucumber and tuna salad
Fruit salad with tropical fruit
Green salad with cranberries and walnuts
Deviled eggs, grilled & marinated vegetables
Hot cheese and artichoke dip with crustini
Pink lemonade punch
Lemon vanilla cake*

\$18 per guest

Goodnites

*Goodnites lounge offers the perfecting setting to celebrate
your bachelorette or bachelor party. Roped off VIP section featuring
From our ala carte menu of hot and cold hot hors d'oeuvres, champagne.
Music by the Party People*

Champagne Brunch

*For the perfect Thank You, our champagne brunch features unique salad selections,
mirror displays, entrée selections as well as our omellettes cooked to order.*