

Wedding Guide

JOHNSTOWN'S BEST FOR WEDDINGS:

FRANK J. PASQUERILLA CONFERENCE CENTER

HOLIDAY INN - DOWNTOWN

HOLIDAY INN EXPRESS



BLISS

*"I saw up the door, opened the door,
and my presence and got on my program -
brought off my hat, could it take my flight,
and all because he loved me just right!"*
— Charles Dickens



Congratulations!

We'd like to congratulate you on this special time in your lives! The staff and management of the Crown American Hotels' family thank you for considering us to be a part of your big day! It is our hope that our services will leave you with an unforgettable experience for you and your guests.

Whether you are looking for overnight accommodations for your out of town wedding guests or are in need of a location for your rehearsal dinner, bridal shower or wedding reception, we can do it all!



Frank J. Pasquerilla Conference Center Receptions

ALL FRANK J. PASQUERILLA WEDDING PACKAGES INCLUDE:

- 3.5 hour open bar featuring:
 - Professionally trained and attired bar staff to provide unlimited beverage service of house brand cocktails, bottled beer, and wine by the glass.
 - All appropriate mixers and garnishes
 - Soda and bottled water provided throughout the event
 - Choice of two shots served by our staff during Bridal Dance
 - Champagne Toast for head table
- Ice Sculpture
- Bride and Groom receive complimentary meals
- Cutting and serving of your wedding cake with ice cream
- Cookie plating service
- Set up and arrangement of your guest favors, place cards, guest book and standard centerpieces
- Professional, uniformed staff to complete set up / tear down of the room
- Mirrors and votive candles for each table
- White floor-length tablecloths and skirted head table, gift table, cookie table and cake table. Head table elevated on risers
- Dance floor
- Customized menu upon request
- Children's Menu with special pricing for those 12 years of age and younger
- Special meal options for vegetarians and dietary restrictions
- Special overnight rates for guests at Holiday Inn or Holiday Inn Express with reservation inserts provided for your invitations

Silver Wedding Package

\$47.00 PER PERSON
Sit Down

HORS D' OEUUVRES
Ice Sculpture
Fruit and Cheese Displays
Crudite Baskets with Dips
Hot Spinach Dip and Flatbreads
Coconut Chicken

CHOICE OF SALAD:
Caesar Salad • FJP Signature Salad • Baby Spinach & Fruit Salad • Fruit cup

COMBO PLATE
A CHOICE OF TWO ENTREES BELOW:

SLOW ROASTED PRIME RIB OF BEEF
Topped with Cracked Pepper Au Jus

TALAPIA
Herb Parmesan Crusted Talapia Filet

CHICKEN SINATRA
Stuffed with Sweet Italian Sausage, Fresh Garlic, Rosemary
and Sun-dried Tomatoes Topped with Sherry Cream Sauce

CHOICE OF ONE STARCH:
Rosemary Roasted Red-skinned Potatoes • Asiago Bliss Potatoes • Jasmin Rice •
Potatoes Gratin

FJP SIGNATURE VEGETABLES

ROLLS AND BUTTER

COFFEE AND TEA

ICE CREAM SERVED WITH YOUR WEDDING CAKE

Gold Wedding Package

\$49.00 PER PERSON
Sit Down

HORS D' OEUUVRES
Ice Sculpture
Fruit and Cheese Displays
Crudite Baskets with Dips
Cold Shrimp Dip with Flatbreads
Coconut Chicken
Brushetta
Mini Beef Wellington

CHOICE OF SALAD:
Caesar Salad • FJP Signature Salad • Baby Spinach & Fruit Salad • Fruit cup

COMBO PLATE
A CHOICE OF TWO ENTREES BELOW:

FILET MIGNON
Topped with a Mushroom Demi-glaze

SEAFOOD STUFFED SOLE
WITH TARRAGON-INFUSED TOMATO JUS

CHICKEN SINATRA
Stuffed with Sweet Italian Sausage, Fresh Garlic, Rosemary
and Sun-dried Tomatoes Topped with Sherry Cream Sauce

CHOICE OF ONE STARCH:
Cheddar Mashed Potatoes • Jasmin Rice • Wild Mushroom Orzo • Potato Gratin

FJP SIGNATURE VEGETABLES

ROLLS AND BUTTER

COFFEE AND TEA

ICE CREAM SERVED WITH YOUR WEDDING CAKE

Diamond Wedding Package

\$56.00 PER PERSON

Sit Down

HORS D' OEUVRES

Ice Sculpture

Fruit and Cheese Displays

Crudite Baskets with Dips

Hot Spinach Dip with Flatbreads

Coconut Chicken

Prawn and Scallop Vol-Au-Vents

Mini Beef Wellington

Raspberry and Cheese Almond in Phyllo

Bruschetta

•

CHOICE OF SALAD:

House Salad • FJP Signature Salad • Baby Spinach & Fruit • Fruit cup

•

COMBO PLATE

A CHOICE OF TWO ENTREES BELOW:

FILET MIGNON

with a Cabernet Wine Sauce

•

FENNEL-CRUSTED SEA BASS

WITH A LIME CITRUS CREAM SAUCE

•

CHICKEN CHESAPEAKE

Boneless Chicken Breast Stuffed with Crabmeat.

Served with a Mornay Sauce

•

CHOICE OF ONE STARCH:

Cheddar & Horseradish Mashed Potatoes • Potato Gratin • Wild Mushroom Orzo

•

FJP Signature Vegetables

•

ROLLS AND BUTTER

•

COFFEE AND TEA

•

ICE CREAM SERVED WITH YOUR WEDDING CAKE

Platinum Wedding Package

\$72.00 PER PERSON

Sit Down

HORS D' OEUVRES

Champagne Fountain with Fresh Strawberries and Raspberries

Ice Sculpture with Fresh Iced Jumbo Shrimp

International Cheeses and Crudite Baskets

Fresh Seasonal Fruits • Mini Beef Wellington • Coconut Chicken

Warm Baked Brie with Brown Sugar and Pecans • Shrimp Wellington

Spinach Artichoke Dip • Bruschetta

•

Champagne Toast for All Guests

•

Fresh Fruit Cup

•

CHOICE OF SALAD:

Arugula or Caesar Bouquet

•

COMBO PLATE

A CHOICE OF TWO ENTREES BELOW:

GRILLED SICILIAN WINE LACED VEAL CHOP

•

CHILEAN SEA BASS IN A PORCINI AU JUS

•

PEPPERCORN CRUSTED FILET MIGNON WITH A BRANDY CREAM SAUCE

•

CHOICE OF ONE STARCH:

Wild Mushroom Risotto • Wasabi Mashed Potatoes • Maple Sweet Potatoes

•

FJP Signature Vegetables

•

BASKET OF BREAD WITH TAPENADES

•

AFTER DINNER VIENNESE DESSERT TABLE:

Elaborate Display of Petit Fours, Mini Fruit Tarts, Mini Assorted

Cheesecakes, Chocolate Fountain with Assorted Fruit

•

COFFEE & TEA STATION:

Freshly Brewed French Roast Coffee (Regular and Decaffeinated),

Assorted Teas

* Bar upgraded to a 4-hour open bar with call brand liquors

Holiday Inn Receptions

ALL HOLIDAY INN WEDDING PACKAGES INCLUDE:

- 3.5 hour open bar featuring:
 - Professionally trained and attired bar staff to provide unlimited beverage service of house brand cocktails, bottled beer, and wine by the glass.
 - All appropriate mixers and garnishes
 - Soda and bottled water provided throughout event
 - Choice of two shots served by our staff during Bridal Dance
 - Champagne Toast for head table
 - Upgrade your bar with selections from our Wine Spectator Award Winning wine list
- Bride and Groom receive complimentary meals and receive a dual plate of entrees served at the reception
- Cutting and serving of your wedding cake with ice cream
- Cookie plating service and repackaging of remaining cookies
- Set up and arrangement of your guest favors, place cards, guest book and decorations
- Professional, uniformed staff to complete set up / tear down of the room
- Mirrors and votive candles for each table
- White or black floor-length tablecloths, colored lines and napkins
- Skirted head table, gift table, cookie table and cake table and DJ table
- Dance floor
- Customized menu upon request
- Children's Menu with special pricing for those 12 years of age and younger
- Special meal options for vegetarians and dietary restrictions
- Limousine service (up to 8 hours) or Complimentary overnight accommodations for the Bride and Groom (Upgrade to suite for additional fee and based on availability)
- Special overnight rates for guests at Holiday Inn with reservation inserts and directions provided for your invitations

Opal Package

\$45.00 PER PERSON

Sit-down

HORS D'OEUVRES

Fresh Fruit with Dip

Fresh Vegetable Crudite with Dip

Domestic Cheese and Crackers

Hot Spinach & Artichoke Dip

Chicken Quesadillas

•

CHOICE OF ONE SALAD:

Traditional Garden Salad or Arugula Salad

with Choice of Two Dressings

•

CHOICE OF TWO ENTREES:

TRADITIONAL STUFFED CHICKEN BREAST

ROASTED HANGER STEAK

WITH WILD MUSHROOM SAUCE

OVEN ROASTED CHATAM COD

WITH VERMOUTH & CHIVE BEURRE BLANC

ROSEMARY GARLIC ROASTED PORKLOIN

•

CHOICE OF ONE STARCH:

Roasted Garlic Mashed Potatoes • Oven Roasted Red Potatoes • Rice Pilaf

•

CHEF'S CHOICE VEGETABLES

•

ROLLS & BUTTER

•

COFFEE & TEA

•

DESSERT

Ice Cream

Sapphire Package

\$47.00 PER PERSON

Sit-down

HORS D'OEUVRES
*Fresh Fruit with Dip • Fresh Vegetable Crudite with Dip
Domestic Cheese and Crackers
Hot Spinach & Artichoke Dip*
*Blackened Chicken Strips with Carmelized Red Onions
Coconut Shrimp*

CHOICE OF ONE SALAD:
*Traditional Garden Salad or Arugula Salad
with Choice of Two Dressings*

CHOICE OF TWO ENTREES:
CHICKEN SINATRA
*Stuffed with Sweet Italian Sausage, Fresh Garlic, Rosemary
and Roasted Red Peppers Topped with Sherry Cream Sauce*

CHICKEN MILANESE
ROASTED RIB EYE STEAK
FENNEL & CORRIANDER ENCRUSTED SALMON

CHOICE OF ONE STARCH:
Roasted Garlic Mashed Potatoes • Twice Baked Potatoes • Rice Pilaf

CHEF'S CHOICE VEGETABLE

ROLLS & BUTTER

COFFEE & TEA

DESSERT

Ice Cream

Holiday Inn - Downtown

Emerald Package

\$54.00 PER PERSON

Sit-down

HORS D'OEUVRES
*Fresh Fruit with Dip • Fresh Vegetable Crudite with Dip
International & Domestic Cheese and Crackers • Hot Spinach & Artichoke Dip
Coconut Chicken • Mini Spring Rolls • Chicken Quesadillas*

CHOICE OF ONE SALAD:
*Traditional Garden Salad or Arugula Salad
with Choice of Two Dressings*

CHOICE OF TWO ENTREES:
GRILLED FILET MIGNON
with Maderia Essence
PAN ROASTED HALIBUT
PETITE FILET MIGNON & CRABCAKE COMBO PLATE

CHOICE OF ONE STARCH:
*Roasted Garlic Mashed Potatoes
Rosemary Roasted Red Skinned Potatoes • Rice Pilaf*

CHEF'S CHOICE VEGETABLE

ROLLS & BUTTER

COFFEE & TEA

DESSERT

Ice Cream

Holiday Inn - Downtown

Diamond Package

\$70.00 PER PERSON

Sit-down

HORS D'OEUVRES

Fresh Fruit with Dip • Fresh Vegetable Crudite with Dip
International & Domestic Cheese and Crackers
Hot Spinach & Artichoke Dip • Coconut Chicken
Mini Spring Rolls • Mini Beef Wellington

•
CHAMPAGNE TOAST FOR EVERY GUEST

•
BABY ROMAINE CEASAR SALAD OR CHOPPED GREEK SALAD

•
CHOICE OF ONE ENTREE:

PETITE FILET AND STUFFED SHRIMP

PETITE FILET AND SALMON

Topped with a Wild Mushroom Sauce

PETITE FILET AND CRAB CAKE

with Bordalaise Sauce

PETITE FILET MIGNON

with Maderia Essence

PIERRE BREAST OF CHICKEN WITH SEARED SEABASS

•
CHOICE OF ONE STARCH:

CHEDDAR MASHED POTATOES

ROSEMARY ROASTED RED SKINNED POTATOES • RICE PILAF

•
CHEF'S CHOICE VEGETABLE

•
ROLLS & BUTTER

•
COFFEE & TEA

•
VIENNESE DESSERT TABLE:

ELABORATE DISPLAY OF PETIT FOURS, MINI FRUIT TARTS, MINI ASSORTED

CHEESECAKES, CHOCOLATE FOUNTAIN WITH ASSORTED FRUIT

BAR UPGRADED WITH CALL BRAND LIQUORS

Holiday Inn - Downtown

Holiday Inn Hors d'Oeuvres Selections

Add any of the following from this page or the next
to your Holiday Inn reception package.

HORS D'OEUVRES

Trays of 50 pieces

BAQUETTES:

WALNUT, LOBSTER & TARRAGON	\$ 89.00
SPICY CRAB	\$ 89.00
PARMA HAM & FONTINA CHEESE	\$ 79.00

BELLINIS:

CORN - MEDALLIONS OF LOBSTER & MANGO SALSA	\$ 99.00
SWEET PEA - SMOKED TROUT WITH HORSE RADISH	\$ 69.00
BUCKWHEAT - CAVIAR CREME FRESH (DOMESTIC CAVIAR)	\$ 99.00

DUCK TOTITOS

SEARED FOIE GRAS WITH FIG COMPOTE ON TOASTED BRIOCHE	\$ 99.00
MINI SHRIMP BLT	\$ 89.00

SMOKED SALMON ON BLACK BREAD

WITH FENNEL MUSTARD SAUCE \$ 89.00

ROULADE OF BEEF, SPICY JACK CHEESE & GREEN ONIONS \$ 79.00

IMPORTED CAVIAR WITH ASSORTED BELLINIS MARKET PRICE

MINI PEKING DUCK ROLLS

WITH HOISIN SAUCE & GREEN ONION \$ 89.00

ASSORTED MAKI ROLLS \$ 59.00

SAUTEED WILD MUSHROOM DIM SUM

WITH SWEET CHILI SAUCE \$ 79.00

SMOKED TROUT ON RYE CROUTONS

WITH HORSE RADISH MOUSSE \$ 79.00

CRISPY DUCK & SNOW PEAS IN A WONTON CUP

SERVED WITH SWEET SOY SAUCE \$ 79.00

SMOKED SALMON PINWHEEL \$ 89.00

SALMON PINWHEEL WITH SCALLOP MOUSSE & TARRAGON \$ 89.00

SALMON SPADINI WITH POMMERY TARRAGON DIPPING SAUCE \$ 89.00

CURRIED CHICKEN TARTLETS WITH TOASTED COCONUT \$ 69.00

ASSORTED SUSHI WITH WASABI & PICKLED GINGER \$ 79.00

BEEF AU POIVRE ON CRUSTINI WITH MADEIRA ESSENCE \$ 89.00

Holiday Inn - Downtown

Extra Special Touches

Add any of the following to any package!

HORS D'OEUVRES Trays of 50 pieces

VEGETABLE SPRING ROLLS WITH PEAR SWEET & SOUR SAUCE	\$ 42.00
FOCACCIA	\$ 44.00
CHICKEN QUESADILLA ROLLS WITH SALSA	\$ 46.00
BRUSCHETTA	\$ 46.00
BALSAMIC-GLAZED ROASTED VEGETABLES ON FOCACCIA	\$ 48.00
HAM & CHEESE PUFFS	\$ 46.00
SWEDISH MEATBALLS	\$ 55.00
SWEET & SOUR PINEAPPLE SESAME CHICKEN	\$ 59.00
COCKTAIL FRANKS IN PASTRY	\$ 64.00
ASSORTED CANAPES	\$ 64.00
FRIED CHEESE RAVIOLI	\$ 62.00
COCONUT CHICKEN	\$ 62.00
BLACKENED CHICKEN STRIPS SERVED OVER RED ONION MARMALADE	\$ 66.00
MINI QUICHE LORRAINE	\$ 66.00
SLICED SMOKED KIELBASA IN HONEY	\$ 66.00
COCONUT SHRIMP	\$ 99.00
BACON-WRAPPED SCALLOPS	\$119.00
CRAB-STUFFED MUSHROOMS	\$119.00
MINI CRAB CAKES	\$124.00
PROSCUITTO, RED PEPPERS AND FRESH MOZZARELLA ON FOCACCIA	\$122.00
SHRIMP COCKTAIL BOWL (100 PIECES)	MARKET PRICE
MINI BEEF WELLINGTONS	\$129.00
SHRIMP WELLINGTONS	\$119.00

CHOCOLATE COVERED STRAWBERRIES

Head Table Only

\$1.50 Per Person

AFTER DINNER BEVERAGE STATION

Coffee and Tea with Flavored Creamers

\$3.95 Per Person

Add cordials: Amaretto, Kahlua, Irish Creme Liquor

Additional \$4.00 Per Person

CHOCOLATE FOUNTAIN

Minimum of 100 people

Includes Fountain Rental, Chocolate and Dipping Items of Pretzels,
Pound Cake, Marshmallows and Assorted Fruit.

\$3.50 Per Person for 1.5 hours

CHAMPAGNE TOAST

House Champagne \$3.25 per glass

Premium Champagne \$4.95 per glass

Champagne Fountain \$4.75 per person

FRUIT PUNCH FOUNTAIN \$125.00

VIENNESE DESSERT TABLE

Elaborate Display of Petit Fours, Mini Fruit Tarts,
Mini Assorted Cheesecakes

\$5.25 Per Person

\$6.95 Per Person with Chocolate Fountain as Centerpiece

CHILDREN'S MEAL

Ages 12 and under

\$10.95 Per Child

Chicken Fingers, French Fries, and Applesauce

FRESH FRUIT CUP SERVED IN CHAMPAGNE GLASSES \$3.25^{PER PERSON}

SORBET \$3.95^{PER PERSON}

Wedding Reception Policies & Procedures

Thank you for considering a Crown American Hotels property to celebrate your big day. To help ensure the success of your reception, please review the following.

PRICES

- Prices cannot be guaranteed more than 6 months in advance.
- Room rental fees apply.

TAXES AND SERVICE CHARGES

- All prices enclosed in this guide are subject to applicable state sales tax, (currently at 6%) plus 20% service charge.

PROVISION OF BEVERAGES AND CATERING

- Only cookies and wedding cake are permitted to be brought onto premises. All other food and beverages (including chocolate fountains) must be purchased and consumed on premise from respective property.

DEPOSITS

- To reserve your event, a signed contract and first deposit of \$1,000 is due within two weeks of the booking date to guarantee the space. A second deposit equal to 50% of estimated revenue is due 6 months prior to the event.
- Final counts are due 1 week prior to function date.
- All deposits are non-refundable.

PROCEDURES

- All wedding facilities are available until 10:30 pm. Additional room rental fees apply if more time is requested.
- Complete list of policies and procedures will be given to couple upon contract signing.
- All weddings are required to close the bar for a minimum of one hour during meal service
- \$100 Clean Up fee for glitter or confetti placed on tables

Shower Packages

Receive 20% off your Rehearsal Dinner and next day brunch when you book your wedding reception with us

SHOWER POLICIES & PROCEDURES

DEPOSITS AND PAYMENT

- Non-refundable deposit to hold room and date
- Balance due day of event
- Prices do not include applicable state tax (currently 6%) and 20% gratuity
- All Showers are subject to a room rental fee
- Prices subject to change without notice

MENU AND ATTENDANCE

- Menu needed 30 days prior to shower
- All buffets are designed for a minimum of 20 guests; a buffet service charge of \$25 will apply when minimum is not met
- Allowed to bring your own cake (we will provide the cutting service)
- Number of guests needed 5 days prior to shower

DECORATIONS

- Elegantly arranged banquet room with mirrors and flowers on tables
- Floor-length table cloths with choice of colored overlays and napkins
- Gift table and soft seating for opening of gifts
- Cake table

SHOWER PACKAGE ADDITIONS

Fruit Tray	\$75.00 (serves 50 people)
Fruit Punch Bowl	\$1.95 per person
Ice Cream (with your cake)	\$1.25 per person
Soda	\$1.25 per person
Mimosa Punch Bowl	\$4.75 per person

Bliss

\$11.95 PER PERSON

Buffet or Served

CAESAR SALAD, CHOPPED GREEK SALAD OR TOSSED SALAD

•

CHICKEN PESTO OR CHICKEN CHAMPAGNE

•

CHOICE OF:

OVEN-ROASTED RED POTATOES, YUKON GOLD MASHED POTATOES OR RICE PILAF

•

VEGETABLE DU JOUR

•

ROLLS & BUTTER

•

COFFEE, DECAF, TEA, ICE TEA

Friendship

\$9.95 PER PERSON

Buffet

SCRAMBLED EGGS

•

CHOICE OF:

SLICED HONEY GLAZED HAM, BACON OR SAUSAGE

•

HOME FRIES WITH GREEN PEPPERS & ONIONS

•

ASSORTMENT OF PASTRIES & MUFFINS

•

FRESH FRUIT

•

ORANGE JUICE, COFFEE, DECAF, TEA, ICE TEA

•

ADD FRENCH TOAST OR BUTTERMILK PANCAKES \$1.00 PER PERSON

Marriage

\$11.95 PER PERSON

Buffet

TOSSED SALAD, PASTA SALAD OR POTATO SALAD

•

TOSSED SALAD

•

BUILD YOUR OWN SANDWICH PLATTER

ASSORTMENT OF BREADS, WRAPS, MEATS, CHEESES, GRILLED VEGETABLES & GARNISHINGS

•

RELISH TRAY

•

COFFEE, DECAF, TEA, ICE TEA

Romance

\$12.95 PER PERSON

Buffet

CHEF'S CHOICE SOUP

•

CHOICE OF:

MARINATED CHEF'S CHOICE SALAD OR PASTA SALAD

•

SALAD BAR

TOSSED BABY FIELD GREENS, ASSORTED DRESSINGS & TOPPINGS

•

FINGER SANDWICH ASSORTMENT

EGG SALAD, CHICKEN SALAD & HAM SALAD

•

COFFEE, DECAF, TEA, ICE TEA

Soul Mate

\$12.95 PER PERSON

Served

TOSSED SALAD

•

CHOICE OF ONE:

GRILLED MARINATED CHICKEN BREAST, CHICKEN CHAMPAGNE, GARLIC PARSLEY BEEF TIPS OR

OVEN ROASTED TURKEY WITH HOMEMADE STUFFING

•

MASHED POTATOES WITH GRAVY OR RICE PILAF

•

VEGETABLE DU JOUR

•

ROLLS & BUTTER

•

COFFEE, DECAF, TEA, ICE TEA

Holiday Inn - Downtown

Rehearsal Dinners

For a memorable rehearsal dinner, we welcome you to take part in a dining experience which combines finely-detailed decor with an equally delightful menu. Rehearsal dinners may be held on the Wine Deck at Harrigan's Cafe & Wine Deck* or in an exquisitely tailored private room.

*Sit-down only available for 28 people on the Wine Deck

*Rental fees apply to both the Wine Deck and private rooms

Choose one of the following or allow us to customize a menu for you.

ALL SIT-DOWN REHEARSAL DINNERS SERVED WITH CHOICE OF:

SOUP OR SALAD,

VEGETABLE DU JOUR, STARCH, ROLLS & BUTTER,

COFFEE, TEA, ICED TEA & DESSERT

HANGER STEAK & CRAB CAKE - \$29.95

8 oz. of Marinated Hanger with a Wild Mushroom Sauce
and 100% Crab Cake

•

CHICKEN & SHRIMP - \$25.95

A Boneless Chicken Breast laced with a Citrus Roasted
Pepper Butter Sauce and Served with Two Stuffed Shrimp

•

PRIME RIB OF BEEF - \$26.95

Slow Roasted Prime Rib served with Au Jus and Creamed Horseradish (minimum of 15 people)

•

ROASTED HERB CRUSTED FILET MIGNON - \$32.95

With a Danish Blue Peppercorn Sauce

•

CHICKEN MILANESE - \$21.95

Lightly Breaded Chicken Breast with Citrus
Butter and Vegetable Risotto

•

GRILLED SALMON - \$23.95

Fresh Atlantic Salmon with a Herb Hollandaise or Citrus Butter

Holiday Inn - Downtown

BUFFET REHEARSAL DINNERS

Available in a private room only

SWEETHEART BUFFET - \$20.95

2 ENTREE SELECTIONS • 2 SALADS • 1 VEGETABLE • 1 STARCH • 1 DESSERT

FOREVER BUFFET - \$23.95

3 ENTREE SELECTIONS • 2 SALADS • 1 VEGETABLE • 1 STARCHES • 1 DESSERT

COMMITMENT BUFFET - \$27.95

3 ENTREE SELECTIONS

1 CARVING STATION OF ROAST BEEF, ROAST TURKEY OR HONEY BAKED HAM

3 SALADS • 1 VEGETABLES • 2 STARCHES • 1 DESSERTS

ENTREE SELECTIONS

CHICKEN PARMESAN • CHICKEN PESTO • ROAST TURKEY WITH GRAVY

CHICKEN MILANESE • GARLIC PARSLEY BEEF TIPS

HONEY MUSTARD GLAZED HAM • SCAMPI OF BABY SHRIMP • ROLLATINI OF SOLE

RIGATONI WITH BOLOGNESE SAUCE • BAKED VEGETABLE OR MEAT LASAGNA

SALAD SELECTIONS

TOSSED SALAD • SWEET & SAVORY COLE SLAW • CHOPPED GREEK SALAD

COUNTRY STYLE POTATO SALAD • ITALIAN STYLE PASTA SALAD

VEGETABLE SELECTIONS

STRING BEANS (REGULAR OR ALMONDINE) • BROCCOLI AND CAULIFLOWER

PEAS AND CORN • GLAZED CARROTS • ROASTED ROOT VEGETABLE

STARCH SELECTIONS

WHIPPED GARLIC POTATOES • ROSEMARY ROASTED POTATOES

GRATIN OF POTATOES • HERBED RICE PILAF • RAINBOW ROTINI WITH OLIVE OIL

GARLIC AND PARMESAN

DESSERT SELECTIONS

CHEESE CAKE (TOPPINGS AVAILABLE FOR \$1.75 ADDITIONAL PER TOPPING)

CARROT CAKE • STRAWBERRY CLOUD

GERMAN CHOCOLATE CAKE • CHOCOLATE MOUSSE CAKE

ICE CREAM • PROFITEROLES (CREAM PUFF WITH A CREAM FILLING SERVED OVER CHOCOLATE SAUCE)

Wedding Farewell Breakfasts

Treat your guests to a breakfast at their leisure or schedule a gathering with family and friends before you say good-bye.

Room rental fees apply.

ALL BREAKFASTS SERVED WITH: COFFEE, DECAF, TEA, AND ORANGE JUICE

CONTINENTAL BREAKFAST - \$6.95

Assorted Danishes, Fresh Donuts & Fruit Tray
Add Bagels & Cream Cheese - \$1.95 additional

THE CROWN BREAKFAST BUFFET - \$9.95

Scrambled Eggs, Choice of Bacon, Sausage or Ham
Home Fries, Toast & Jelly
Fresh Fruit

Add French Toast or Buttermilk Pancakes for an additional \$1.00 per person

From engagement to wedding let us help you plan the events that you will cherish for a lifetime.

**ENGAGEMENT PARTIES • BRIDAL SHOWERS • REHEARSAL DINNERS
WEDDING CEREMONIES • WEDDING RECEPTIONS • GUEST ACCOMMODATIONS**



301 Napoleon Street • Johnstown
fjconferencecenter.com
(814) 535-9385

Events to 850 people
Complimentary Ice
Sculpture with Package



250 Market Street • Johnstown
johnstown-dwtn.holiday-inn.com
(814) 361-2602

Events to 250 people
Complimentary Limousine
or Overnight Room
with Package



1440 Scalp Avenue • Johnstown
johnstownpa.hiexpress.com
(814) 266-8789

Events to 25 people
Overnight Guest
Accommodations

