Wedding Guide

Johnstown’s Best for Weddings:

Frank J. Pasquerilla Conference Center

Holiday Inn - Downtown

Holiday Inn Express

Crown American Hotels
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 bridal shower, rehearsal dinner or wedding reception, we can do it all!
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 information.

**PRICES, TAXES AND SERVICE CHARGES**
Due to current economic conditions, food and beverage prices are subject to uncontrollable market increases of no more than five (5) percent. Prices cannot be guaranteed more than 90 days in advance. Room rental fees apply. All prices are subject to 20% service charge plus applicable state sales tax, currently at 6%.

**DEPOSITS**
A signed contract and initial deposit of $1,000 is due within two weeks of the booking date to guarantee the space. Additional deposits will be due prior to the event as set forth within the wedding contract. All deposits and final payments are non-refundable. Payment in full is due 72 hours prior to the event.

**PROVISION OF BEVERAGES AND CATERING**
Food, beverage and liquor cannot be brought into the facility from off premises. All food and beverage must be purchased from the facility with the exception of wedding cakes and cookies. Maximum length of bar cannot exceed 4.5 hours. All bars must close 30 minutes prior to the end of the reception.

**PROCEDURES**
All wedding facilities are available until 11:00 pm. Additional room rental fees may apply if more time is requested. All weddings are required to close the bar for one hour during the meal service. Any decorations provided by the facility are the sole property of the facility and cannot be taken from the premises. In the event that decorations are removed, an appropriate fee will be assessed.
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

• Custom designed meal options for vegetarians and dietary restrictions

• Special overnight rates for guests at Holiday Inn or Holiday Inn Express
Silver Wedding Package

$50.00 Per Person

HORS D’OEUVRES
- Ice Sculpture
- Fruit and Cheese Displays
- Mini Anti Pasta Displays
- Hot Spinach Dip and Flatbreads
- Hand Passed Coconut Chicken

CHOICE OF SALAD:
- Caesar Salad
- FJP Signature Salad
- Baby Spinach & Fruit Salad
- Fruit Cup

DUAL PLATE
A CHOICE OF TWO ENTREES BELOW:

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

- GRILLED STRIP STEAK WITH WILD MUSHROOM DEMI

- SIGNATURE SMOKED HONEY SALMON FILET

- HERB PARMESAN CRUSTED TALAPIA FILET

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

- FJP SIGNATURE VEGETABLES

CHOICE OF ONE STARCH:
- Herb Roasted Red-Skinned Potatoes
- Potato Gratin
- Jasmin Rice
- Gourmet Mashed Potatoes

- ROLLS AND BUTTER SWANS

- KONA BLEND COFFEE AND TEA

- ICE CREAM SERVED WITH YOUR WEDDING CAKE
Gold Wedding Package

$53.00 Per Person

HORS D’OEUVRES
- Ice Sculpture
- Fruit and Cheese Displays
- Hot Crab Dip
- Mini Anti Pasta Displays
- Butler Passed:
  - Coconut Chicken
  - Brushetta
  - Mini Beef Wellington

•

CHOICE OF FIRST COURSE:
- Caesar Salad
- FJP Signature Salad
- Baby Spinach & Fruit Salad
- Fruit Cup

•

DUAL PLATE
A CHOICE OF TWO ENTREES BELOW:

FILET MIGNON
- Topped with a Mushroom Demi-Glace

•

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

•

FJP SIGNATURE VEGETABLES

•

CHOICE OF ONE STARCH:
- Gourmet Mashed Potatoes
- Potato Gratin
- Wild Mushroom Orzo
- Basmati Rice

•

ROLLS AND BUTTER SWANS

•

KONA BLEND COFFEE AND TEA

•

ICE CREAM SERVED WITH YOUR WEDDING CAKE
Diamond Wedding Package

$59.00 Per Person

HORS D’OEUVRES
Ice Sculpture
Fruit and Cheese Displays
Mini Anti Pasta Displays
Hot Spinach Dip with Flatbreads

Butler Passed:
Blackened Shrimp and Scallop Skewers
Coconut Chicken
Mini Beef Wellington
Raspberry Brie, Almond in Phyllo
Bruschetta

Choice of First Course:
Caesar Salad • FJP Signature Salad • Baby Spinach & Fruit • Fruit Cup

Dual 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

FJP Signature Vegetables

Choice of One Starch:
Gourmet Mashed Potatoes • Potato Gratin • Wild Mushroom Orzo • Basmati Rice

Rolls and Butter Swans

Kona Blend Coffee and Tea

Ice Cream Served with Your Wedding Cake
Platinum Wedding Package

$74.00 Per Person

HORS D’ OEUVRES
Champagne Fountain with Fresh Strawberries and Raspberries
Ice Sculpture with Fresh Iced Jumbo Shrimp
Lager Laced Wisconsin Cheddar Cheese Fountain with Accompaniments
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

DUAL PLATE:
A COMBINATION OF ANY 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:
Gourmet Mashed Potatoes • Wild Mushroom Risotto • Creamy Bleu Cheese Orzo

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 Kona Blend Coffee, Assorted Teas

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

Shower Packages

Receive 20% off your Bridal Shower, Rehearsal Dinner and Next Day Brunch when you book your wedding reception with us

SHOWER POLICIES & PROCEDURES

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

MENU AND ATTENDANCE
• Menu required 30 days prior to function
• All buffets are designed for a minimum of 20 guests; a buffet service charge of $25 will apply when minimum is not met
• Groups are permitted to bring in own cake
• Guaranteed number of guests is required 5 days prior to shower

DECORATIONS
• Elegantly arranged banquet room with mirrors and fresh 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 (must be 21 or over)  $4.95 PER PERSON
**Friendship**

$11.95 PER PERSON

Buffet

- SCRAMBLED EGGS
- **CHOICE OF:**
  - Sliced Honey Glazed Ham, Bacon or Sausage
- HOME FRIES WITH PEPPERS & ONIONS
- ASSORTMENT OF PASTRIES & MUFFINS
- FRESH FRUIT
- ORANGE JUICE, COFFEE, DECAF, TEA

ADD FRENCH TOAST OR BUTTERMILK PANCAKES $1.00 PER PERSON

**Marriage**

$12.95 PER PERSON

Buffet

- 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

PASTA SALAD OR POTATO SALAD

SALAD BAR
Tossed Baby Field Greens, Assorted Dressings & Toppings

FINGER SANDWICH ASSORTMENT
Egg Salad, Chicken Salad & Ham Salad

COFFEE, DECAF, TEA, ICE TEA

Bliss
$13.95 PER PERSON
Served

CAESAR SALAD, CHOPPED GREEK SALAD OR TOSSED SALAD

CHICKEN WITH PESTO, CHAMPAGNE OR MARSALA SAUCE

CHOICE OF:
Oven-roasted Red Potatoes, Yukon Gold Mashed Potatoes or Rice Pilaf

VEGETABLE DU JOUR

ROLLS & BUTTER

COFFEE, DECAF, TEA, ICE TEA
Holiday Inn
Rehearsal Dinners

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

ALL SIT-DOWN REHEARSAL DINNERS SERVED WITH CHOICE OF:

SOUP OR SALAD, VEGETABLE DU JOUR, STARCH, ROLLS & BUTTER, COFFEE, TEA, ICED TEA & DESSERT

BISTRO TENDERLOIN & JUMBO LUMP CRAB CAKE - $29.95
Marinated Bistro Tenderloin, Roasted Mushroom Saute, Red Wine Demi-Glace, 100% Jumbo Lump Crab Cake Pan Seared, Lemon Aioli

•

CHICKEN JARDINIERE ROULADE & HALIBUT - $26.95
Chicken Breast Stuffed with Julienned Vegetables, Chablis Cream, Halibut Encrusted with a Sundried Tomato Pesto, Parsley Oil

•

ROASTED NY STRIP - $28.95
Roasted NY Strip with Green Peppercorn and Port Reduction

•

STUFFED CHATEAUBRIAND - $30.00
Center Cut Filet Rolled and Stuffed with Boursin Cheese, Leeks & Roasted Wild Mushrooms, Brandied Truffle Sauce

•

CHICKEN MILANESE - $23.95
Pan-Seared Breaded Chicken Breast, Oven Roasted Tomatoes, Arugula, Citrus Risotto, Lemon and Parsley Oils

•

GRILLED SALMON - $25.95
Fresh Atlantic Salmon with Herb Hollandaise or Citrus Butter

•
**BUFFET REHEARSAL DINNERS**
Available in a Private Room Only

**COMMITMENT BUFFET - $18.95**
- **Choice of Wedding Soup, Antipasto or Caesar Salad**
- **Choice of Chicken Parmesan or Italian Sausage and Peppers**
- **Meatballs Parmesan, Eggplant Parmesan, Rigatoni Marinara**
- **Garlic Bread**
- **Tiramisu**

**SWEETHEART BUFFET - $21.95**
- 2 Entrée Selections • 2 Salads • 1 Vegetable • 1 Starch • 1 Dessert

**FOREVER BUFFET - $24.95**
- 3 Entrée Selections • 2 Salads • 1 Vegetable • 1 Starch • 1 Dessert

**ENTRÉE SELECTIONS**
- Chicken Parmesan • Chicken Pesto
- Chicken Milanese • Garlic Parsley Beef Tips
- Honey Mustard Glazed Ham • Shrimp Scampi • Roulade of Sole
- Rigatoni with Bolognese Sauce

**SALAD SELECTIONS**
- Garden Salad • Caesar Salad • Spinach Salad

**VEGETABLE SELECTIONS**
- String Beans (Regular or Almandine) • Broccoli and Cauliflower
- Grilled Vegetables • Glazed Carrots • Roasted Root Vegetables

**STARCH SELECTIONS**
- Whipped Garlic Potatoes • Rosemary Roasted Potatoes
- Gratin of Potatoes • Aromatic Basmati Rice

**DESSERT SELECTIONS**
- NY Style Cheese Cake with Strawberry Topping
- Strawberry Cloud • Chocolate Mousse Cake
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 Premium Liquor, Beer or selections from our Wine Spectator Award Winning wine list
- Bride and Groom meals are dual plates and are complimentary
- Complimentary 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 candles for each table
- White or black floor length tablecloths, colored linens and napkins
- Skirted head table, gift table, cookie table, cake table and DJ table
- Complimentary twinkle lights under tables
- Wooden 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
- Complimentary 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
Opal Package

$47.00 PER PERSON
Sit-down

HORS D’OEUVRES
Fresh Fruit with Dip
Fresh Vegetable Crudité with Dip
Domestic Cheese and Crackers
Hot Spinach & Artichoke Dip with Pita Points
Chicken Quesadillas

* CHOOSE OF ONE SALAD:
  Traditional Garden Salad with Choice of Two Dressings or Spinach Salad

* DUAL PLATE
  A CHOICE OF TWO ENTRÉES BELOW:
  CHICKEN SINATRA
  Stuffed Chicken Breast with Asiago, Roasted Red Peppers and Sun-dried Tomatoes
  Topped with a Rosemary Cream Sauce

  ROASTED BISTRO TENDERLOIN
  House Made Demi-Glace with Roasted Wild Mushrooms

  HERB ENCRUSTED COD LOIN
  with Lemon Saffron Creme

  CHICKEN CORDON BLEU
  Breaded Chicken Breast Stuffed with Smoked Ham and Jarlsberg Cheese
  with a Sherry Cream Sauce

* CHOICE OF ONE STARCH:
  Roasted Garlic Mashed Potatoes • Oven Roasted Red Potatoes • Aromatic Basmati Rice

* CHEF’S CHOICE OF SPECIALTY VEGETABLES
  Grill Vegetable Stack, Asparagus Bundle’s Wrapped in Leeks, Baby Vegetables

* ARTISAN ROLLS & BUTTER

* COFFEE & TEA

* VANILLA ICE CREAM
  (SERVED WITH YOUR WEDDING CAKE)
Sapphire Package

$50.00 PER PERSON
Sit-down

HORS D’OEUVRES
Fresh Fruit with Dip • Fresh Vegetable Crudité with Dip
Domestic Cheese and Crackers
Hot Spinach & Artichoke Dip with Flatbreads and Pita Chips
Blackened Chicken and Caramelized Red Onion Bruschetta
Coconut Shrimp

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

DUAL PLATE
A CHOICE OF TWO ENTRÉES BELOW:
CHICKEN ROULADE
Peppercom Wrapped Chicken Stuffed with Smoked Bleu Cheese,
Asparagus and Walnuts, Amaretto Cream

CHATEAUBRIAND
Chateaubriand Roulade Stuffed with Boursin Cheese, Wild Mushrooms and Leeks,
Cabernet Reduction with Pancetta

FENNEL & CORRIANDER ENCRUSTED SALMON

CHOICE OF ONE STARCH:
Roasted Garlic Mashed Potatoes • Potato Gratian • Aromatic Basmati Rice

CHEF’S SPECIALTY VEGETABLE

ARTISAN ROLLS & BUTTER

COFFEE & TEA

VANILLA ICE CREAM
(SERVED WITH YOUR WEDDING CAKE)
Emerald Package

$56.00 PER PERSON
Sit-down

HORS D’OEUVRES
Fresh Fruit with Dip • Fresh Vegetable Crudité with Dip
International & Domestic Cheese and Crackers • Spicy Crab Dip with Pita Points
Mini Chicken Bites on Brioche Rounds with Avocado Mayo
Tempura Vegetable Maki Rolls • Strawberry and Brie Purses

•

CHOICE OF ONE SALAD:
Traditional Garden Salad with Choice of Two Dressings, Spinach Salad or
Pear and Arugula Salad with Belgium Endive and Goat Cheese Croutons

•

DUAL PLATE
A CHOICE OF TWO ENTRÉES BELOW:
FILET MIGNON
Pan Seared Filet Topped with a Mushroom Demi-Glace

HALIBUT
Pan Roasted, Potato Wrapped Halibut with Gremolata Essence

LEMON THYME AIRLINE CHICKEN BREAST
With a Balsamic Port Reduction

100% JUMBO LUMP CRAB CAKE
With Chive Remoulade

•

CHOICE OF ONE STARCH:
Root Vegetable Gratian • Potato Croquettes • Truffle Risotto Cake

•

CHEF’S SPECIALTY VEGETABLE
•

ARTISAN ROLLS & BUTTER
•

COFFEE & TEA
•

VANILLA ICE CREAM
(SERVED WITH YOUR WEDDING CAKE)
Diamond Package
$72.00 PER PERSON
Sit-down

HORS D’OEUVRES
Fresh Fruit with Dip • Fresh Vegetable Crudité with Dip
International & Domestic Cheese and Crackers
Bleu Cheese and Walnut Beignets • Coconut Chicken
Tempura Vegetable Maki Rolls • Scallops Wrapped in Bacon

* Champagne Toast for Every Guest
* Pear and Arugula Salad with Belgium Endive and Goat Cheese Croutons
or Steakhouse Chopped Salad

DUAL PLATE
A CHOICE OF TWO ENTRÉES BELOW:

FILET MIGNON
Filet Mignon with Wild Mushroom Demi

JUMBO LUMP CRAB STUFFED SHRIMP

PAN SEARED CHILEAN SEA BASS
Pan Seared Chilean Sea Bass with Heirloom Tomato, Watermelon and Radish Salad, Chive Aioli

LOBSTER AND CRAB CAKE
Lobster and Asparagus Crab Cake with Lemon Vanilla Cream

CHOICE OF ONE STARCH:
Terra Anna Potatoes’
Root Vegetable Gratian • Lentil and Couscous Galette

CHEF’S CHOICE VEGETABLE

ARTISAN ROLLS & BUTTER

COFFEE & TEA

VIENNESE DESSERT TABLE AND FLAMBE STATION:
Banana’s Foster and Cherries Jubilee, Mini Assorted Cheesecakes,
Chocolate Fountain with Assorted Fruit
Bar Upgraded with Call Brand Liquors
Holiday Inn
Hors d’Oeuvres Selections
Add any of the following to your Holiday Inn reception package.

HORS D’OEUVRES
Trays of 50 pieces

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Focaccia with Fresh Mozzarella, Tomato &amp; Basil</td>
<td>$47.00</td>
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<tr>
<td>Chicken Quesadilla with Salsa</td>
<td>$48.00</td>
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<tr>
<td>Ham &amp; Cheese Puffs</td>
<td>$48.00</td>
</tr>
<tr>
<td>Vegetable Spring Rolls with Pear Sweet &amp; Sour Sauce</td>
<td>$50.00</td>
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<tr>
<td>Balsamic-glazed Roasted Vegetables on Focaccia</td>
<td>$50.00</td>
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<tr>
<td>Swedish Meatballs</td>
<td>$57.00</td>
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<tr>
<td>Tempura Maki Rolls</td>
<td>$60.00</td>
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<tr>
<td>Strawberry and Brie Purses</td>
<td>$60.00</td>
</tr>
<tr>
<td>Coconut Chicken</td>
<td>$64.00</td>
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<tr>
<td>Philly Cheese Steak Maki Rolls with Kicked Up Ketchup</td>
<td>$64.00</td>
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<tr>
<td>Blackened Chicken Strips</td>
<td>$68.00</td>
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<tr>
<td>Served over Red Onion Marmalade</td>
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<tr>
<td>Mini Quiche Lorraine</td>
<td>$68.00</td>
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<tr>
<td>Curried Chicken Tartlets with Toasted Coconut</td>
<td>$70.00</td>
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<tr>
<td>Cocktail Franks in Pastry</td>
<td>$76.00</td>
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<tr>
<td>Roulade of Beef, Spicy Jack Cheese &amp; Green Onions</td>
<td>$80.00</td>
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</tbody>
</table>
Holiday Inn
Hors d’Oeuvres Selections
Add any of the following to your Holiday Inn reception package

HORS D’OEUVRES
Trays of 50 pieces

Beignets:
  - Parma Ham & Fontina Cheese $80.00
  - Walnut, Lobster & Tarragon $90.00
  - Spicy Crab $90.00

Smoked Salmon Pinwheel $90.00
Smoked Salmon Mousse with Endive $90.00
Salmon Spadini with Pommery Tarragon Dipping Sauce $90.00
Beef Au Poivre on Crostini with Madeira Essence $90.00
Mini Shrimp BLT $90.00
Smoked Salmon on Black Bread $90.00 with Fennel Mustard Sauce

Bellinis:
  - Sweet Pea - Smoked Trout with Horseradish $70.00
  - Corn - Medallions of Lobster & Mango Salsa $100.00
  - Buckwheat - Caviar Crème Fraiche (Domestic Caviar) $100.00

Coconut Shrimp $101.00
Bacon-Wrapped Scallops $121.00
Crab-Stuffed Mushrooms $121.00
Shrimp Wellingtons $121.00
Prosciutto, Red Peppers and Fresh Mozzarella $124.00 on Focaccia

Mini Crab Cakes $126.00
Shrimp Cocktail Bowl (100 pieces) $130.00
Mini Beef Wellingtons $131.00
CHOCOLATE COVERED STRAWBERRIES
Head Table Only
$2.50 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 75 people
Includes Fountain Rental, Chocolate and Dipping Items of Pretzels, Pound Cake, Marshmallows and Assorted Fruit.
$4.25 PER PERSON for 1.5 hours

CHAMPAGNE TOAST
House Champagne $3.95 PER GLASS
Premium Champagne $5.25 PER GLASS

FRUIT PUNCH FOUNTAIN
$125.00

VIENNESE DESSERT TABLE
Elaborate Display of Petit Fours, Mini Fruit Tarts, Mini Assorted Cheesecakes
$5.75 PER PERSON
Chocolate Fountain as Centerpiece
$2.00 PER PERSON

FRESH FRUIT CUP SERVED WITH SORBET
$4.00 PER PERSON

CHILDREN’S MEAL
Ages 12 and under
$10.95 PER CHILD
Chicken Fingers, French Fries, and Applesauce
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 - $8.95
 Assorted Danishes, Fresh Donuts & Fruit Tray
 Add Bagels & Cream Cheese - $1.95 additional

 The Crown Breakfast Buffet - $10.95
 Scrambled Eggs, Choice of Bacon, Sausage or Ham
 Breakfast Potatoes, 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**

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**Frank L. Pasquerella Conference Center**

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

**Holiday Inn**

250 Market Street • Johnstown  
Johnstown-DWTVN.HOLIDAY-INN.COM  
(814) 361-2602

**Holiday Inn Express**

1440 Scalp Avenue • Johnstown  
JohnstownPA.HIEXPRESS.COM  
(814) 266-8789

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Events to 850 People  
Complimentary Ice Sculpture with Package

Events to 250 People  
Complimentary Limousine or Overnight Room with Package

Events to 25 People  
Overnight Guest Accommodations

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Crown American Hotels