

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!



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 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
Bruschetta
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 Crudit  with Dip
Domestic Cheese and Crackers
Hot Spinach & Artichoke Dip with Pita Points
Chicken Quesadillas

CHOICE OF ONE SALAD:

Traditional Garden Salad with Choice of Two Dressings or Spinach Salad

DUAL PLATE

A CHOICE OF TWO ENTR ES 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

Peppercorn 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 Crudit  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 ENTR ES 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 Gratin • 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 Crudit  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 ENTR ES 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

FOCCACIA WITH FRESH MOZZARELLA, TOMATO & BASIL	\$ 47.00
CHICKEN QUESADILLA WITH SALSA	\$ 48.00
HAM & CHEESE PUFFS	\$ 48.00
VEGETABLE SPRING ROLLS	\$ 50.00
WITH PEAR SWEET & SOUR SAUCE	
BALSAMIC-GLAZED ROASTED VEGETABLES ON FOCACCIA	\$ 50.00
SWEDISH MEATBALLS	\$ 57.00
TEMPURA MAKI ROLLS	\$ 60.00
STRAWBERRY AND BRIE PURSES	\$ 60.00
COCONUT CHICKEN	\$ 64.00
PHILLY CHEESE STEAK MAKI ROLLS	\$ 64.00
WITH KICKED UP KETCHUP	
BLACKENED CHICKEN STRIPS	\$ 68.00
SERVED OVER RED ONION MARMALADE	
MINI QUICHE LORRAINE	\$ 68.00
CURRIED CHICKEN TARTLETS WITH TOASTED COCONUT	\$ 70.00
COCKTAIL FRANKS IN PASTRY	\$ 76.00
ROULADE OF BEEF, SPICY JACK CHEESE & GREEN ONIONS	\$ 80.00

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 WITH FENNEL MUSTARD SAUCE	\$ 90.00

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 ON FOCACCIA	\$124.00
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

Notes

*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
FJPCONFERENCECENTER.COM
(814) 535-9385

EVENTS TO 850 PEOPLE
COMPLIMENTARY ICE SCULPTURE WITH PACKAGE



Holiday Inn

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