

BEVERAGES

— Bar —

\$100 per bartender fee is charged for all bars. We recommend (1) bartender per 100 guests though additional bartenders are optional and at the same \$100 fee.

Host Bars Charged on Consumption or Cash Bars

PREMIUM BRANDS BAR

Mixed Drinks	\$11.00
Martinis and Up Drinks	\$12.00
Domestic Bottled Beer (Miller Lite, Coors Light and Yuengling lager with others available upon request)	\$8.00
Imported Bottled Beer (Heineken, Amstel Light and Corona with others available upon request)	\$10.00
Local Craft Bottled Beer (Dogfish Head, Philadelphia Brewing Company, Victory, Yards)	\$10.00
Wine (Glass) House.....	\$10.00
Soft Drinks/Juices	\$3.00
Evian Bottled Water	\$3.00
Cordials.....	\$10.00 and up

PREMIUM BRANDS

Pearl Vodka, Gordon's, Bacardi, Dewars White Label, Seagram 7 and VO, Jack Daniel's, Exotico Reposado, Southern Comfort, Baileys Irish Cream, Peach Tree Schnapps, Amaretto DiAmore, Captain Morgan, Malibu, Kahlúa, Triple Sec, Sweet and Dry Vermouths. Choice of Cabernet, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc, and White Zinfandel Wine

TOP SHELF BRANDS BAR

Mixed Drinks.....	\$12.00
Martinis and Up Drinks.....	\$14.00
Domestic Bottled Beer (Miller Lite, Coors Light and Yuengling lager with others available upon request)	\$8.00
Imported Bottled Beer (Heineken, Amstel Light and Corona with others available upon request)	\$10.00
Local Craft Bottled Beer (Dogfish Head, Philadelphia Brewing Company, Victory, Yards)	\$10.00
Wine (Glass) Top Shelf.....	\$12.00
Soft Drinks/Juices	\$3.00
Evian Bottled Water	\$3.00
Cordials.....	\$10.00 and up

TOP SHELF BRANDS

Kettle One, Tanqueray, Bacardi, Crown Royal, Johnny Walker Black, Jack Daniel's, Maker's Mark, Jose Cuervo Gold, Southern Comfort, Baileys Irish Cream, Peach Tree Schnapps, Amaretto DiSaronno, Captain Morgan, Malibu, Kahlúa, Triple Sec, Sweet and Dry Vermouths. Choice of Canyon Road: Cabernet, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc, and White Zinfandel Wine

Please include 22% taxable service charge and 6% state sales tax to all menu prices | *Prices subject to change*

BEVERAGES

— Bar Packages —

\$100 per bartender fee is charged for all bars. We recommend (1) bartender per 100 guests though additional bartenders are optional and at the same \$100 fee.

WINE SERVICE WITH DINNER

House Wine poured throughout Dinner \$11.00

TOASTS

Champagne \$3.50

Sparkling Cider \$2.50

HOST PACKAGE BAR

Prices are on a per person basis with a maximum of 5 hours total package service

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PREMIUM LIQUORS

First Hour \$15.00

Each Additional Hour \$6.00

TOP SHELF LIQUORS

First Hour \$18.00

Each Additional Hour \$7.00

DAILY BANQUET BAR SPECIALS

Monday: *Margaritas* \$7.00

Tuesday: *Specialty Cocktail* \$8.00

Wednesday: *House Wines* \$7.00

Thursday: *Coors Light and Miller Lite Bottles* \$6.00

Friday: *House Martinis* \$8.00

Saturday: *Specialty Cocktail* \$8.00

Sunday: *Bloody Mary and Mimosa* \$6.00



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Crowne Plaza Philadelphia - King of Prussia • 260 Mall Boulevard, King of Prussia, PA 19406 • 610-265-7500

Reservations Email: Sales@cpvalleyforge.com

www.cpvalleyforge.com

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Specialty Bars



WINE TASTING BAR

\$20 FOR ONE HOUR

MOSCATO

- Seven Daughters (Italy)
Well-balanced with a refined fruitiness of peach and honeysuckle.

RIESLING

- Anew (WA)
A harmonious blend of pure fruit flavors with a hint of spice.

SAUVIGNON BLANC

- Veramonta (Chile)
Vibrant yet balanced, delivering lively fruit flavors.

SPARKLING

- Moletto Prosecco (Italy)
This sparkler has a dry and fruity taste that is cheerful, lively and full of character.

ZINFANDEL

- Gnarly Head Old Vine (Lodi)
Jammy with blackberry and a hint of spice.

SHIRAZ

- St. Hallett Gamekeeper's (Australia)
Spicy pepper and spice from Shiraz are well married to the generous raspberry flavors with a unique rose petal lift adds to this soft and juicy wine.

MALBEC

- Trapiche Oak Cask (Argentina)
A velvety texture with soft tannins and the perfect finish to a real gem.

MERITAGE

- 14 Hands Hot to Trot (WA)
Flavors of ripe berries and dark stone fruits supported by a frame of refined tannins.

BOURBON TASTING BAR

\$22 FOR ONE HOUR

Jim Beam Black, Jim Beam Apple, Jim Beam Honey, Jim Beam Red Stag (Black Cherry), Jim Beam Maple, Jim Beam Kentucky Fire (Cinnamon)

WARM CORDIAL BAR

\$15 FOR ONE HOUR

Coffee, Hot Chocolate or Apple Cider served with your choice of cordial (Baileys, Captain Morgan Spiced Rum, Frangelico, Godiva, Jim Beam Kentucky Fire, Kahlúa, Peppermint Schnapps)

INFUSED VODKA

COCKTAIL BAR

\$15 FOR ONE HOUR

Iced Tea, Lemonade, or Fruit Infused Water served with your choice of flavored vodka (Citrus, Cucumber, Peach, Raspberry, Strawberry, Sweet Tea, and Watermelon)

MARTINI BAR WITH

ICE LUGE

\$24 INCLUSIVE FOR ONE HOUR

Apple, Blueberry, Chocolate, Cosmopolitan, Mango, Pomegranate, Watermelon, White Chocolate

AFTER DINNER CORDIALS

INDIVIDUAL PRICING APPLIES

Lazzaroni Amaretto, Lazzaroni Limoncello, Lazzaroni Sambuca, Lazzaroni Dark Sambuca, Grand Marnier, Hennessy, Frangelico, Sandman Fine Tawny Port

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