

The background is a close-up of a rusted metal surface, showing various shades of grey, brown, and orange. Overlaid on this are several large, semi-transparent geometric shapes: a large triangle pointing upwards in the top right, a large triangle pointing downwards in the bottom left, and a large diamond shape in the center. The text is centered over these shapes.

*the*  
**ALLOY**

MITZVAH PACKAGES

# ALLOY MITZVAH PACKAGES

Mazel tov, Mitzvah! Centrally located in King of Prussia, the newly restyled Alloy, a DoubleTree by Hilton, is the perfect spot for your child's special day! Our Alloy ballroom is the ideal space to make their dream event come true. Further, our freshly redesigned hotel rooms provide the perfect luxurious stay for your family and friends to enjoy a weekend getaway as part of your celebration.

## Included Floor Features:

- 4-Hour open bar with unlimited sodas for the young adults
- Cocktail reception with your selection of hot and cold hors d'oeuvres
- Ceremonial Challah for Ha-Motzi
- Adult dinner service to include: salad, entrée, and Mitzvah cake
- Children's buffet to include an ice cream sundae bar
- Custom designed Mitzvah cake from Brendenbecks or the Master Baker (served to adult guests only)
- Floor length linen and napkins in your choice of color. Upgraded linens available for an additional fee.
- 3 votive candles per table
- Menu tasting for up to four guests (2 salads & up to 3 entrées)
- Free self-parking for event guests
- Complimentary overnight guestroom for the honoree's family (1 room)
- Dance floor



# ALLOY MITZVAH PACKAGES

## Young Adult Packages **\$62.00 per person**

*Pricing subject to 24% service charge and 6% sales tax*

Includes cocktail hour, buffet, and ice cream sundae bar

### Young Adult's Cocktail Hour (Select four)

Franks in puff pastry

Teriyaki chicken skewers

Fruit skewers

Miniature vegetable spring rolls

Mozzarella sticks with marinara sauce

Potato pancakes with apple sauce and sour cream

Mini cheese pizzas

Mac and cheese bites

### Young Adult Buffet Stations (Select one)

#### “Rocky Balboa”

Italian hoagies

Chicken or beef cheesesteaks with wiz, fried onions, sautéed green peppers, marinara, ketchup and mayo

Crab seasoned fries

Philly soft pretzels

#### “Filadelfia”

Small flour or corn tortillas with grilled chicken or

Fajita-style beef with peppers & onions, cheddar

Cheese, lettuce, salsa, guacamole & sour cream

Cheese quesadillas with salsa cream or nacho chips with queso dip

Spanish rice

#### “Citizens Bank Park”

Beef sliders with cheddar, pickles & ketchup

Hotdogs

Philly soft pretzels

French fries: Sweet potato & russet with ketchup & honey mustard

#### “Italian Market”

Caesar salad with sour dough crouton & parmesan shavings

Penne pasta with marinara sauce

Chicken parmesan

Garlic breadsticks

#### “China Town”

Vegetable and beef dumplings

General Tso's style chicken

Vegetable lo mein

Fried rice

## Ice Cream Sundae Bar

Hand dipped chocolate and vanilla ice cream

DoubleTree chocolate chip cookies

Gummy bears, Oreo cookie pieces, Reese's pieces, chocolate, and rainbow sprinkles

Hot fudge, caramel sauce, and strawberry sauce

Whipped cream

Cherries

# ALLOY MITZVAH PACKAGES

## Adult Packages (Pricing based on cost of highest priced entrée)

*Pricing subject to 24% service charge and 6% sales tax*

Includes cocktail hour, salad, entrée, and cake service for dessert

## Adult Cocktail Hour

One hour cocktail reception includes premium open bar.

## Select Two Displays

Assorted domestic cheese with grapes, nuts, crackers, flat bread, and fruit preserves

Fresh seasonal vegetables served with parmesan peppercorn and sun-dried tomato dips

Bruschetta: Tomato, onion and basil bruschetta, sundried tomato and kalamata olive tapenades

Mediterranean: Assorted hummus, spinach and artichoke dip, tomato bruschetta, falafel, yogurt dip, pita chips

## Select One Station

### Pasta Station:

Select two pastas & two sauces

Pastas: Penne, orecchiette, tri-color tortellini, or gemelli pastas

Sauces: Tomato basil, alfredo, roasted red pepper, vodka cream, lemon parmesan sauce, garlic bread.

### Mashed Potato Station:

Country style red bliss, roasted garlic Yukon gold, and sweet potatoes, cheddar cheese, apple wood smoked bacon bits, broccoli, wild mushrooms, chives, creamy butter, sour cream, cinnamon, brown sugar, roasted sweet pecans, mini-marshmallows, fried onion strings

### Asian Dumpling Station:

Vegetable, pork with vegetable, chicken with lemongrass, served with sweet-n-sour, honey soy with garlic and sesame garlic dipping sauces

\$175+ attendant fee applies if selected as an action station



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## Select Six Butler Passed Hors D'oeuvres

- Bruschetta, chiffonade basil, balsamic reduction (V, DF)
- Fresh mozzarella and roasted red pepper skewers (V, GF)
- Roasted garden vegetable kebab, olive oil, sea salt, fresh herbs (V, GF, DF)
- Penne vodka croquets, homemade vodka sauce & fried basil
- Vegetable spring roll, sriracha aioli
- Raspberry almond brie phyllo cups
- Spinach & feta cheese in phyllo dough
- Fried macaroni and cheese bites
- Vegetable dumplings, soy sauce
- Fresh shrimp cocktail (GF, DF)
- Coconut shrimp, pineapple relish
- Ahi tuna, seaweed salad, crostini
- Bacon wrapped scallops, balsamic mayo (GF)
- Mini crab cakes, lemon caper remoulade
- Shrimp shumai, sweet and sour dipping sauce
- Ahi tuna, seaweed salad on crostini
- Franks en croute, mustard maple sauce
- Braised short rib pierogi, fresh chive sour cream
- Mini beef wellingtons, dijon mustard aioli
- Philly cheesesteak egg rolls, spiced ketchup
- Medallions of beef on crostini, peppercorn mayo, red onion
- Chicken wellingtons, garlic aioli
- Coconut chicken, pineapple relish
- Chicken satay, Asian peanut chili sauce
- Teriyaki chicken satay (DF, GF)
- Mini chicken tinga tacos, lime crema
- Chicken wellingtons, garlic aioli



# ALLOY MITZVAH PACKAGES

## Salads

CHOICE OF ONE

### Classic Caesar Salad

Romaine lettuce, parmesan reggiano, garlic butter croutons with a creamy Caesar dressing

### Mixed Baby Greens

Shredded carrots, red onion, grape tomatoes, English cucumber, balsamic dressing

### Fall/Winter Frisee

Shredded carrots, pomegranate arils, candied pecans, shaved grana padano, apple pomegranate vinaigrette

### Spring/Summer Frisee

Shredded carrots, strawberries, toasted almonds, goat cheese with a meyer lemon vinaigrette



## Entrées

CHOICE OF TWO ENTREES PLUS A VEGETARIAN OPTION.

All selections served with chef's choice seasonal starch and vegetable

### Honey Glazed Boneless Breast of Chicken

Slow roasted with a sweet and savory sauce \$129.00

### Boneless Breast of Chicken

With roasted corn velouté \$129.00

### Boneless Breast of Chicken

Filled with asparagus and boursin cheese with a wild mushroom sauce \$132.00

### Bourbon Pecan Salmon,

Honey pesto, lemon, glazed bourbon pecans \$129.00

### Pan Roasted Salmon

With lemon and dill sauce \$129.00

### Grilled Salmon

With teriyaki sauce \$129.00

### Baked Red Snapper

Topped with a creamy imperial seafood stuffing with saffron cream sauce \$134.00

### Jumbo Lump Crab Cake

With Chesapeake Bay remoulade \$140.00

### Sea Bass

With roasted Peruvian pepper sauce \$155.00

### Braised Beef Short Rib

With a mushroom demi-glace \$129.00

### Grilled NY Strip Steak

With cabernet reduction \$139.00

### Filet Mignon

With a cabernet glaze \$155.00

# ALLOY MITZVAH PACKAGES

## 5 Hour Premium Open Bar

Includes Cocktail Hour

Tito's Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Rum  
Bulleit Bourbon  
Chivas Regal Scotch  
Jack Daniels Whiskey  
1800 Reposado Tequila  
Courvoisier VS Cognac  
Premium Wines and Assorted Domestic and Imported Beers  
Assorted Coke Products and Mixers

*Signature drinks available upon request. Add \$3 per person per signature drink.*

*One bartender per 75-100 guests is required. A bartender fee of \$175, plus tax, will be applied to the final bill for each bartender.*

## Reserve Package

Add \$7 per person

Grey Goose Vodka  
Kettle One Vodka  
Bombay Sapphire Gin  
Mt. Gay and Myers Rum  
Knob Creek Bourbon  
Johnny Walker Black  
Crown Royal Whiskey  
Patron Silver  
Remy Martin VSOP Cognac  
B&B Liquor  
Drambuie  
Reserve Wine and Assorted Domestic and Imported Beers  
Assorted Coke Products and Mixers

*Tablesides wine service available for an additional \$15.00 per person*



**\*\*Pricing is per person. Please add 24% taxable Service Charge and 6% Sales Tax to all menu prices\*\***  
Due to inflation and supply chain limitations, pricing, and selections may fluctuate based on market value and availability

Updated  
3/24

# ADDITIONAL INFORMATION

## Vendor Meals

For vendors, we offer a chef's selection hot entrée or access to the children's dinner buffet for \$39.00 per person. Please check your vendor contracts for their meal requirements.

## Minimums

Saturday afternoon events: Scheduled between 11:00 AM and 4:00 PM \$12,500 minimum, exclusive of tax and service fees

Saturday evening events: Scheduled between 6:00 pm to 11:00 pm \$17,500 minimum, exclusive of tax and service fees

## Payments

A 30% deposit based on the food and beverage minimum is required to secure a specific date and time.

Nine (9) months prior to your event, a deposit of 50% of the estimated total will be required.

Six (6) months prior to your event, a deposit equal to the remaining 45% of the estimated total will be required.

Ten (10) business days prior to your event, a minimum guaranteed count of guests, room diagram, and remaining balance is due. After this time, we are unable to decrease the count. You may increase your count until two days prior to the wedding.

All final payments received must be in the form of a certified check.

All deposits are non-refundable. All deposits are applied towards the total cost of the event.

## Other Notes of Consideration

2024 pricing is subject to change due to fair price increased costs of food, beverage, labor, etc.

Menu changes, if approved, will incur additional fees.

Upon request, a temporary 10-day hold will be placed on a single date following a tour.

The date will be automatically released if a signed event agreement and deposits are not received within 10 days.

All pricing is per person and exclusive of 24% service charge and 6% sales tax. Food and beverage prices are subject to change based on market fluctuations.

All events are four (4) hours, all afternoon affairs must end at 4:00 PM.

A \$650 charge will be incurred for every additional half hour, plus the cost of any additional food or alcohol served.

A tasting is included for four (4) people; additional guests are welcome at a fee of \$50.00 per person, exclusive of tax and gratuity.

No allowances or credit will be extended if any less than the guaranteed count is served.

A credit card must be kept on file for deposits, incidentals and final payment.

Photographs are permitted on the premises in designated areas only.

Outside vendors will have access to event space two hours prior to scheduled start time. Earlier access will be granted if available.

Outside food is not permitted unless approved in writing by the Catering Sales Manager. Waivers may be required, and additional fees may apply.

No outside alcoholic beverages are allowed on property.

No alcoholic shots will be provided during the event. Hotel reserves the right to cut-off service of alcoholic beverages to individuals based on observed behavior.