



the
ALLOY

WEDDING PACKAGES

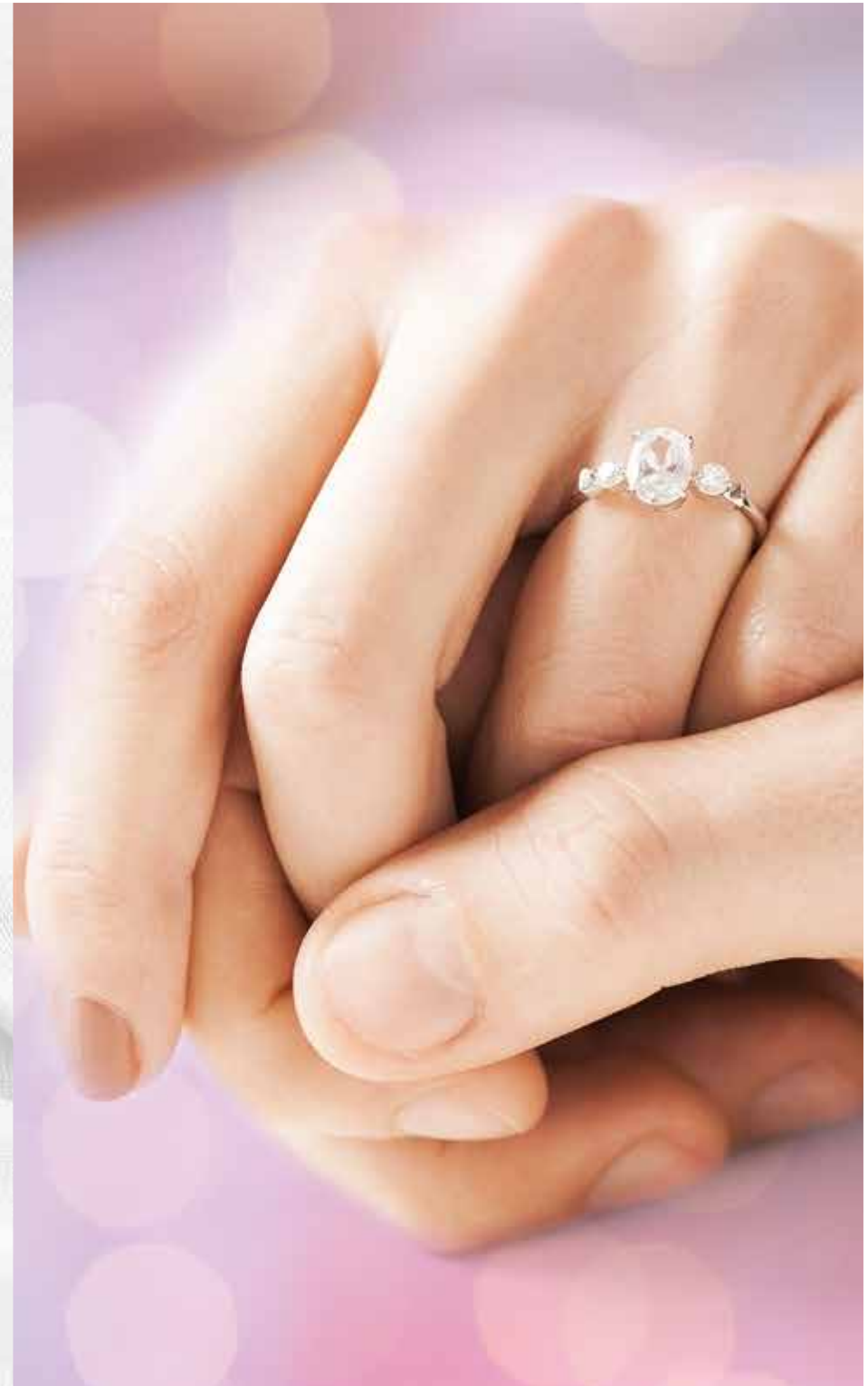


Congratulations on Your Engagement

Let's make the Alloy in the heart of King of Prussia the center of your love story...

Invite your guests to a location of modern elegance, thoughtful service, and inviting warmth. You can count on the Alloy expertise and hospitality to make sure every detail is unforgettable. Our newly restyled banquet spaces can accommodate intimate gatherings for groups of 10 to 450 people.

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.





THE WEDDING CEREMONY

WEDDING CEREMONY

\$1,250 Ceremony fee: Indoor

\$1,750 Ceremony fee: Outdoor

Outdoor ceremonies are available April 01 – May 22 and September 08 – October 31.

Refer to outdoor event guidelines.

CEREMONY SETUP

Use of ceremony space for one hour

Setup and breakdown of banquet chairs (indoor weddings) or white folding chairs (outdoor weddings)

CHANGING ROOM

Two (2) changing rooms for the bridal party to use throughout the day

BRIDAL ASSISTANT SERVICES

On site direction of ceremony rehearsal

Practice and review of what will take place during the ceremony

REHEARSAL DINNERS AVAILABLE UPON REQUEST



THE ALLOY WEDDING PACKAGES

YOUR WEDDING PACKAGE INCLUDES THE FOLLOWING:

Hospitality room(s) for bridal party upon request

5 - Hour open bar

Cocktail reception with your selection of hot and cold hors d'oeuvres

Wedding cake

Champagne toast

Dinner service to include salad, entrée, and wedding cake

Floor length linen, overlay and napkins in your choice of color.

Based on a minimum of 10 guests per table.

Upgraded linens available for an additional fee.

3 votive candles per table

Menu tasting for the bride and groom and two guests

Complimentary suite for the bride and groom on their wedding night,
plus discounted rate for the evening before

Special room rates for all guests

Complimentary parking for all guests





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THE ALLOY PACKAGE

\$142.00 per person

Includes 24% service charge and 6% PA sales tax

Select Two Displays

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

Seasonal fresh vegetables with assorted dips

Select Five Butler Passed Hors D'oeuvres

Fresh mozzarella and roasted red pepper skewers (V, GF)

Bruschetta, chiffonade basil, balsamic reduction (V, DF)

Roasted garden vegetable kebab, olive oil, sea salt, fresh herbs (V, GF, DF)

Vegetable spring roll, sriracha aioli

Penne vodka croquets, homemade vodka sauce & fried basil

Spinach & feta cheese in phyllo dough

Raspberry almond brie phyllo cups

Fried macaroni and cheese bites

Braised short rib pierogi, fresh chive sour cream

Franks en croute, mustard maple sauce

Mini beef wellingtons, dijon mustard aioli

Chicken satay, Asian peanut chili sauce

Teriyaki chicken satay (GF, DF)

Chicken wellingtons, garlic aioli

Coconut chicken, pineapple relish

Mini chicken Tinga tacos, lime crema

Ahi tuna, seaweed salad, crostini

Shrimp shumai, sweet and sour dipping sauce



Salad (choice of one)

Caesar Salad

Romaine lettuce, parmesan Reggiano, garlic butter croutons

Mixed Baby Greens

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

Baby Spinach

Strawberries, candied walnuts, cucumbers, red onion, champagne vinaigrette

Arcadia Greens

Red onions, goat cheese crumbles, roasted cherry tomatoes, sweet balsamic



Entrées (choice of two entrées 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

Boneless Breast of Chicken

Filled with asparagus and Boursin cheese with a wild mushroom sauce

Boneless Breast of Chicken

With roasted corn velouté

Pan Roasted Salmon

With lemon and dill sauce

Grilled Salmon

With Teriyaki sauce

Pecan Encrusted Flounder

Topped with creamy Imperial seafood stuffing and lemon cream sauce

Grilled NY Strip Steak

With cabernet reduction

5 Hour Open Bar (includes cocktail hour)

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.



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THE FUSION PACKAGE

\$165.00 per person

Includes 24% service charge and 6% PA sales tax

Select Two Displays

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

Seasonal grilled vegetables with assorted dips

Mediterranean station: 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, scallions, 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

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

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

Mini chicken Tinga tacos, lime crema

Chicken satay, Asian peanut chili sauce

Teriyaki chicken satay (DF, GF)

Chicken wellingtons, garlic aioli

Salad (choice of one)

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 vinaigrette

Wedge Salad

Iceberg wedge, sliced grape tomatoes, applewood bacon crumbles, pickled red onions, creamy blue cheese dressing

Fall/Winter Frisée

With shredded carrots, pomegranate arils, candied pecans, shaved Grana Padano with an apple pomegranate vinaigrette

Spring/Summer Frisée

With shredded carrots, strawberries, toasted almonds, goat cheese with a Meyer lemon vinaigrette

Entrées (choice of two entrées 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

Oven Roasted Chicken Saltimbocca

Wrapped in Prosciutto di Parma and stuffed with spinach, sage & provolone

Roasted Atlantic Salmon

Lemon beurre blanc

Maple Bourbon Glazed Salmon

With roasted Peruvian pepper sauce

Baked Red Snapper

Topped with a creamy Imperial seafood stuffing with saffron cream sauce

Jumbo Lump Crab Cake

With Chesapeake Bay remoulade

Grilled NY Strip Steak

With cabernet reduction

Filet Mignon

With a cabernet glaze

Braised Beef Short Rib

With a mushroom demi-glace

5 Hour Open Bar (includes cocktail hour)

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.







THE ALLOY AFTER PARTY

Select 2 Displays \$30.00 per person
(minimum of 25 guests)

Our kitchen closes at 10:00 pm. Events scheduled after 10:00 pm require a \$250.00* staffing fee. Events are served in public spaces and are not considered “private” events. All food must be pre-ordered through your sales manager a minimum of 14 days in advance.

King of Prussia French Fry Board

Tots, French fries, sweet potato fries, barbeque sauce, ketchup, honey mustard, and chipotle mayo

Cheese Please

Chicken quesadilla triangles, mac-n-cheese bites, fried mozzarella sticks served with pico di gallo, ketchup, and marinara sauce

Hammer & Fire Pizza Display

Select two: Cheese, pepperoni, Buffalo chicken, Hawaiian, barbeque chicken, or veggie

Valley Forge Hoagie Board

Assorted hoagies: Turkey, Roast Beef and Italian, lettuce, tomato, mayo, oil & vinegar

Assorted Miniature Desserts

Chef’s selection of miniature cookies and desserts

Subject to 24% service charge and 6% PA sales tax

THE ALLOY FAREWELL BRUNCH

Continental Breakfast Buffet \$24 per person

Assorted fruit juice, whole fresh fruit, yogurt parfaits, assorted breakfast breads and pastries, bagels with butter, jams and cream cheese, freshly brewed coffee, decaffeinated coffee, and assorted specialty hot teas

Breakfast Buffet \$30 per person

Assorted fruit juice, whole fresh fruit, yogurt parfaits, assorted breakfast breads and pastries, bagels with butter, jams and cream cheese, scrambled eggs, home fried potatoes, choice of bacon, pork sausage or turkey sausage, freshly brewed coffee, decaffeinated coffee, and assorted specialty hot teas

Deluxe Breakfast Buffet \$35 per person

Assorted fruit juice, seasonal fruit platter, yogurt parfaits, assorted breakfast breads and pastries, bagels with butter, jams and cream cheese, scrambled eggs, home fried potatoes, choice of French toast or pancakes with maple syrup, Applewood smoked bacon, choice of pork sausage or turkey sausage, freshly brewed coffee, decaffeinated coffee, and assorted specialty hot teas

Enhancements

Chef Attended Omelet Station and Eggs

“Any Style” add \$10 per person

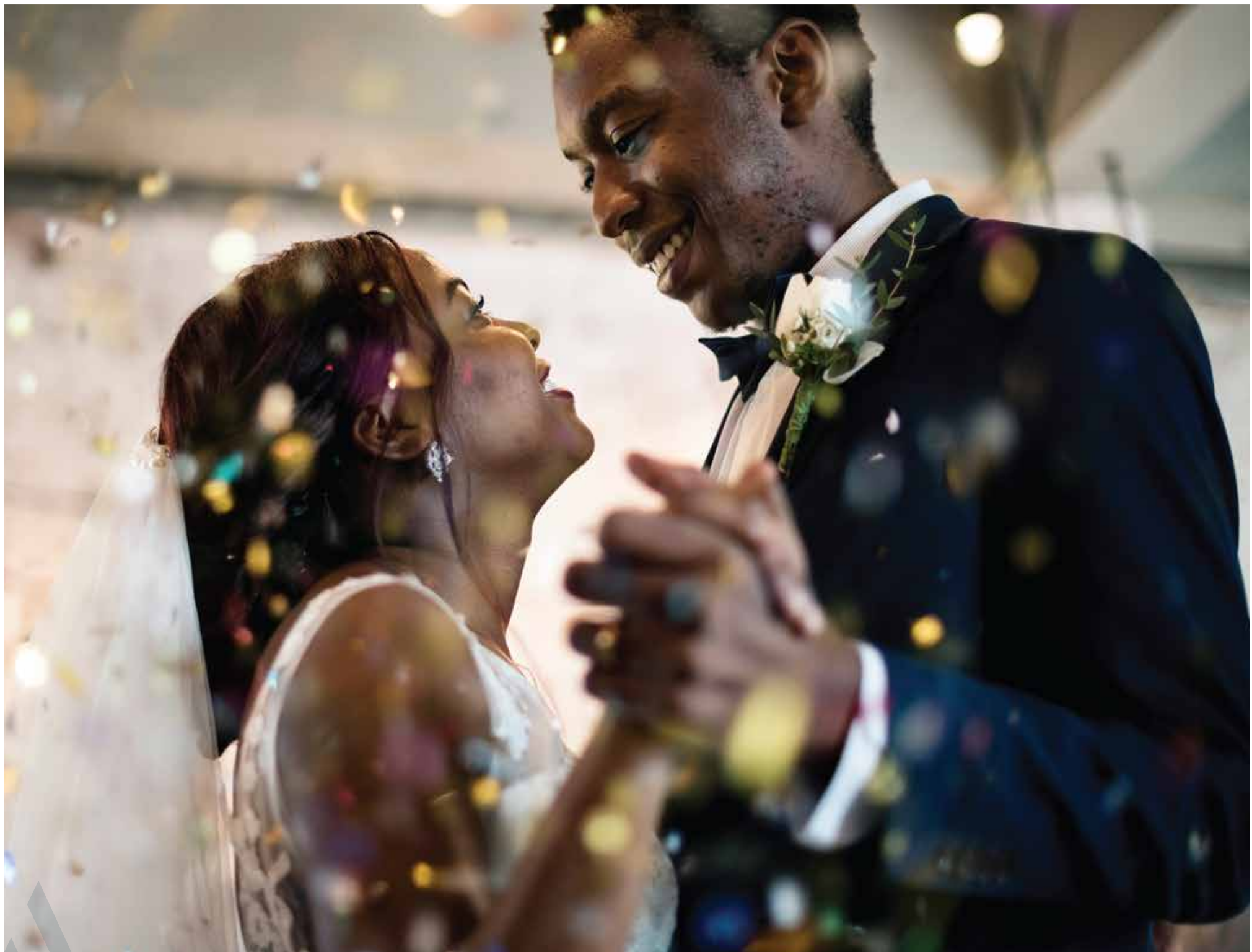
With an assortment of cheeses, mushrooms, tomatoes, peppers, bacon, ham, spinach, and onions. A \$175.00 attendant fee applies.

Mimosa Bar add \$65 per bottle

Prosecco, assorted juices, assorted berries, and fresh fruit slices

Subject to 24% service charge and 6% PA sales tax





ADDITIONAL INFORMATION

Guest Meals

For Guests ages 3-10, we offer Chicken Tenders, French Fries, and a fruit cup for \$29.00 per child.

For Guests ages 11-20, we offer a wedding entrée without open bar. The price is \$11.00 less than the cocktail hour food and wedding entrée price.

For Vendors, we offer a Chef's selection hot entrée for \$39.00 per person. Please check your vendor contracts for their meal requirements.

Vendors

All vendors performing services onsite must provide a \$2,000,000 Certificate of Liability to the Hotel naming "Concord Valley Forge LLC" as additionally insured 14 days prior to the event. Vendors that have not submitted their certificate will not be permitted to perform services on-site.

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 or charged to the credit card on file.

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

Other Notes of Consideration

Wedding cake is included in the package and must be purchased from Brendenbecks Bakery in Chestnut Hill or the Master Baker in West Chester, PA.

The Hotel reserves the right to cancel outdoor events within 72 hours of the scheduled event. Indoor back-up space will be provided.

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.

Ceremony Rehearsals- We offer rehearsals on site but cannot guarantee the actual space/time due to other events booked prior to your day.

No rehearsals will be booked or confirmed more than 1 month in advance. Bridal Suite is available at 10:00 AM for ceremonies held at the Alloy.

Couples holding their weddings off-site will have access (2) hours prior to start time of reception. Any exceptions will be based on availability and will incur an additional fee. Must be arranged in advance.

Package pricing is per person and inclusive of 24% service charge and 6% sales tax. All other fees and charges are exclusive of the service charge and tax.

All evening affairs are five (5) hours, afternoon affairs are four (4) hours, all afternoon affairs must end at 3:00 PM.

A \$650 charge will be incurred for every additional half hour, plus 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.

Credit card must be kept on file for incidentals.

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 reception.

Hotel reserves the right to cut-off service of alcoholic beverages to individuals based on observed behavior.



RECOMMENDED VENDORS

DJs

Silver Sound Entertainment

Phone: 610-640-0838

Website: SilverSound.com

Signature DJs

Phone: 610-825-6161

Website: SignatureDJs.com

Empower Event Group

Phone: 610-757-7091

Website: EmpowerEventGroup.com

Decorators

Elegant Events

Phone: 215-728-1381

Website: ElegantEventsFlorist.com

Decorators

MC Decorations

Phone: 484-302-9109

Website: MCDecorations.com

Arrangements Unlimited, Inc.

Phone: 610-834-7335

Website: Arrangements-Unlimited.com

Photographers & Videographers

Vlad Gurevich Photography

Phone: 267-974-7171

Website: VladGurevich.com

AMC Photography

Phone: 610-519-1890

Website: AMCPhotoStudio.com

Live Entertainment

BVT Live

Phone: 610-358-9010

Website: BVTLive.com

Transportation

King Limousine

Phone: 1-800-245-5460 Option 6

Website: KingLimousine.com

Kevin Smith Transportation Group

Phone: 610-222-6225

Website: KevinSmithGroup.com

First Student

Phone: 610-272-7671

Website: FirstStudent.com



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