



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

Champagne toast

Dinner service to include salad, entrée, and wedding cake

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

WEDDING CEREMONY

\$1,250 Ceremony fee: Indoor

\$1,500 Ceremony fee: Outdoor

CEREMONY SETUP

Use of ceremony space for one hour

Setup and breakdown of banquet chairs or white folding chairs

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



The ALLOY Package

\$139.00 per person inclusive of 24% service fee and 6% PA sales tax

SELECT TWO DISPLAYS

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

Seasonal raw or grilled vegetables with assorted dips

Bruschetta bar: classic tomato bruschetta, pesto, tomatoes and fresh mozzarella bruschetta, white bean bruschetta, eggplant bruschetta, olive tapenade bruschetta

Mediterranean station: assorted flavored hummus, spinach and artichoke dip served in bread bowl, baba ghanoush and tabbouleh, falafel, yogurt dip, pita chips

SELECT FOUR BUTLER PASSED HORS D'OEUVRES

Fresh Mozzarella and roasted red pepper skewers
Bruschetta, chiffonade basil, balsamic reduction
Roasted garden vegetable kebab, olive oil, sea salt, fresh herbs
Garden vegetable ravioli, roasted pepper ragu
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
Chicken wellingtons, garlic aioli
Coconut chicken, pineapple relish
Blackened tuna, rice cracker, ginger aioli
Shrimp Shumai, sweet and sour dipping sauce

the ALLOY

a DoubleTree by Hilton

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, candy walnuts, cucumbers, red onion, champagne vinaigrette

Arcadia greens, red onions, goat cheese crumbles, roasted tomato wedges, sweet balsamic

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

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

Baked Red Snapper, topped with a creamy Imperial seafood stuffing with saffron cream sauce

Braised Beef Short Rib, with a mushroom demi-glace

Grilled NY Strip Steak, with cabernet reduction

5 HOUR 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.



The FUSION Package

\$165.00 per person, includes the 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

Bruschetta bar: classic tomato bruschetta, pesto, tomatoes and fresh mozzarella bruschetta, white bean bruschetta, eggplant bruschetta, olive tapenade bruschetta

Mediterranean station: assorted flavored hummus, spinach and artichoke dip served in bread bowl, baba ghanoush and tabbouleh, falafel, yogurt dip, pita chips

SELECT ONE STATION

Pasta Station: Select two pastas & two sauces

Pastas: Penne, bowtie, tri-color tortellini, gemelli, or raviolletti pastas

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

Mashed Potato Station: Peruvian purple, 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

Mac & Cheese Station: Sharp white cheddar mac & cheese served with a variety of toppings

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

SELECT FIVE BUTLER PASSED HORS D'OEUVRES

Bruschetta, chiffonade basil, balsamic reduction

Fresh Mozzarella and roasted red pepper skewers

Roasted garden vegetable kebab, olive oil, sea salt, fresh herbs

Garden vegetable ravioli, roasted pepper ragu

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

Grilled cheese, tomato soup shooters

Fresh shrimp cocktail

Coconut shrimp, pineapple relish

Ahi tuna, seaweed salad, crostini

Bacon wrapped scallops, balsamic mayo

the ALLOY

a DoubleTree by Hilton

Mini crab cakes, lemon caper remoulade
Shrimp Shumai, sweet and sour dipping sauce
Blackened tuna, rice cracker, ginger aioli
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
Korean mini taco, Asian slaw, spice sracha aioli
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
Chicken wellingtons, garlic aioli

SALADS

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

Kale and ancient grain, chiffonade baby kale, ancient grains, toasted macadamia crumble with lemon tarragon
vinaigrette

Seasonal frisee (Fall/Winter) fresh torn frisee rainbow carrot ribbons, pomegranate arils, candied pecans,
shaved Grana Padano with an apple pomegranate vinaigrette
Seasonal frisee, (Spring/Summer) fresh torn frisee, julienne rainbow carrots, strawberries, toasted almonds,
goat cheese with a Meyer lemon vinaigrette

Asian chopped salad, shredded lettuce, purple cabbage, carrots, cucumbers, daikon, mandarin oranges, crispy
chow mein noodles with a sesame ginger dressing

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

Oven Roasted Chicken Saltimbocca wrapped in Prosciutto di Parma and stuffed with spinach, sage &
provolone

Bourbon Pecan Salmon, honey pesto, lemon, glazed bourbon pecans

Baked Red Snapper, topped with a creamy Imperial seafood stuffing with saffron cream sauce

Jumbo Lump Crab Cake with Chesapeake Bay remoulade



Sea Bass, with roasted Peruvian pepper sauce

Filet Mignon with a cabernet glaze

Braised Beef Short Rib with a mushroom demi-glace

5 HOUR 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.

ADDITIONAL INFORMATION

GUESTS MEALS

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

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

DISCOUNTS

Reserve your Friday or Sunday wedding reception at the Alloy King of Prussia and receive the following offers:

75 -124 guests: \$250 off total reception

125+ guests: \$500 off total reception

10% off your Rehearsal Dinner or Farewell Brunch

*Valid for new wedding events contracted between 2/1/2023 - 12/30/2023 and consumed 04/01/2023 - 12/29/2024. 75+ reception guests contracted. 25+ guests contracted for the Rehearsal Dinner or Farewell Brunch. Rehearsal Dinner and Brunch are not required to be to receive \$250/\$500 off. Blackout dates may apply. Not to be combined with any other offer. 10% off does not include alcoholic beverages.

Ask your Wedding Manager about additional specials that may be available.



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

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 10:00AM 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.

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

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

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, inclusive 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.