



Sheraton

## Sheraton Philadelphia University City Weddings

A Wedding is the most romantic day in a couple's life. Our Professional Wedding Consultant will assist you in every step of the planning for your special day. Your personal consultant is available to provide you with a variety of services, all included in your package.

### Wedding Cake

A Custom appointed Wedding Cake provided by Classic Cake Bakery in your choice of Flavor and Design.

### Linen

Floor Length Table Linens and Colored Napkins of your Choice.

### Hospitality Room

Exclusive Accommodations for your Bridal Party with Champagne and Hors d'oeuvres provided.

### Overnight Accommodations

Complimentary Suite provided for the Bride and Groom on our Club Level. Out of Town guests will be offered a special overnight rate.

### Parking

Complimentary Parking for your Guests (Based Upon Availability)

Ice Carvings Available from \$400.00

Upgrades to Décor, Menu, or Liquor are Available upon Request

Prices are subject to 8% Tax and 21% Service Charge





## Five Hour Open Bar

### Liquor

Absolut Vodka  
Tanqueray Gin  
Seagram's 7 Whisky  
Dewar's Scotch  
Jack Daniel's Whisky  
Captain Morgan's Rum  
Bacardi Rum  
Cuervo Tequila  
Kahlua  
Peachtree Schnapps  
Amaretto Di Saronno

### Wine

Shiraz or Merlot  
Pinot Grigio or Chardonnay  
White Zinfandel

### Beer

Yuengling Lager  
Heineken  
Bud Light  
Budweiser  
Corona

## Champagne Toast

Your Guests will be offered Champagne to  
Toast the Bride and Groom





## Hors D'Oeuvres



### Hot Please Select Four

- |  |  |
|--|--|
| Mini Beef and Mushroom<br>Duxulle Wellington | Thai Chicken on a Sugar Cane<br>Skewer       |
| Mini Quiche                                  | Crab Rangoon                                 |
| Pistachio Chicken Pinwheels                  | Coney Island Cocktail Franks                 |
| Vegetable Spring Rolls                       | Spinach & Artichoke Tartlets                 |
| Spinach and Feta Cheese Triangles            | Petite Veal Meatballs in a<br>Port Wine Demi |
| Sesame Chicken Tenders                       |  |

### Cold Please Select Two

- |  |   |
|--|---|
| International Antipasta display with<br>Baked Breads | Jumbo Shrimp with a Grey Goose<br>Vodka Sauce<br>(Please add \$6.00 per person)                 |
| Display of Seasonal Fruits and<br>Berries            | International and Domestic Cheeses<br>with Baked Breads & Crackers                              |
| Vegetable Crudités with Tarragon<br>Ranch Dip        | Assorted Sushi Presentation with<br>Pickled Ginger and Wasabi<br>(Please add \$6.00 per person) |
| Assorted Cold Canapés                                |   |





First Course  
Please Select One

Tomato Bisque Soup

Hearty "Vegetarian" Vegetable Soup

Traditional Wedding Soup

Chilled Fresh Fruit Medley in a Pineapple Dish

Four Jumbo Shrimp with a Zesty Cocktail Sauce  
(Please add \$4.00 per person)

Salad  
Please Select One

Field Greens with Grape Tomato, English Cucumber and Feta Cheese  
Drizzled with a Champagne Vinaigrette

Caesar Salad with Herb Croutons and Aged Parmesan Cheese

Vine Ripened Tomato, Basil and Fresh Mozzarella with a  
Balsamic Reduction Over Mixed Greens

Spinach Salad with Pine Nuts, Mushrooms, Chopped Egg and  
Bacon Vinaigrette





## Entrees



Chicken Wellington with Wild Mushroom Duxelle in a Flaky Pastry Crust  
With Herb Demi Glaze

\$98.00

Stuffed Chicken Breast with an Apple Sage Dressing in a Port Wine Reduction

\$95.00

Jumbo Lump Crab Stuffed Flounder with a Cucumber and Scallion Sauce

\$97.00

Filet Mignon Grilled with a Cabernet Demi

\$104.00

Pan Seared Atlantic Salmon in a Lemon Maitre D' Butter

\$95.00

Flat Iron Steak with a Port Wine Demi

\$90.00

Hand Rolled Vegetable Lasagna in a Plum Tomato Sauce

\$90.00

### Please Select One

Roasted Rosemary Red Potato

Roasted Garlic Mashed Potato

Whipped Mashed Potato

Autumn Harvest Blend Rice

### Chef's Selection of Fresh Seasonal Vegetables

Prices are subject to 8% Tax and 21% Service Charge





## Desserts

Please Select One

Crème Brulee Topped with Caramelized Sugar  
Dolce de Leche  
Fruit Tart  
Italian Rum Cake  
Chocolate Covered Cheesecake

## Starbucks Coffee Service

Your guests will be offered a choice of Coffee, Hot Tea, or Decaf Coffee

## Additional Options

### Wine Service

Your guests will be offered a choice of wines with their meal  
\$6.00 per person

### Intermezzo

Lemon or Fruit Sorbet will be served following the Salad course  
\$3.00 per person  
Sorbet served in an illuminated Ice Carving Dish  
\$10.00 per person

### Viennese Station

Miniature Éclairs, Petits Fours, Napoleons  
Fruit Tarts  
Chocolate Fondue Fountain  
\$6.00 per person

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