



Sheraton®
Valley Forge
HOTEL

2020-2021

Wedding Package





All Wedding Packages Include

Butlered and Stationed Hors d'oeuvres

Champagne Toast

Three Course Served Meal

Chef's Signature Dessert

Wedding Cake from Isgro's Bakery

Tablesides Service of Fresh Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas

5 Hour Premium Open Bar

Designer Floor Length Ivory Linen with Ivory Damask Overlay

3 Votive Candles on Every Guest Table

Your Personal Maitre d' that Personally Directs the Evening's Events

White Glove Service

Valet Parking on Saturdays

Seasonal Coat Check

Customizable Lighting in Grand Ballroom to Match Your Colors

Private Bridal Party Holding Room

A Suite the evening of the Wedding with Breakfast for Two the following morning



Cocktail Reception

Chilled Presentation

Are included in the package to enhance your reception

(Please Select Two)

Domestic and Imported Cheese Display to include:

*Smoked Gouda, Chevre, Gruyere, Vermont Cheddar, Bleu,
Port Salut and Brie, Garnished with Seasonal Fruits and Wafer Crackers*

Seasonal Vegetable Display

*Elaborate display of hand carved crisp Vegetables
Decoratively arranged with flowering Kale
Red, Yellow and Green Bell Peppers, Carrots, Radishes,
Broccoli and Cauliflower Florets, Black and Green Olives
and Cherry Tomatoes, Ranch and Hummus Dip*

Grilled Vegetable Antipasto

*Artful display of marinated and grilled Portobello Mushrooms,
Zucchini, Summer Squash, Red and Green Bell Peppers, Carrots and Onions,
Asparagus and Belgian Endive, drizzled with basil Infused Olive Oil*



Hot Hors d'oeuvres

(Please Select Eight total from Hot & Cold)

Mushroom Caps filled with Veal Sausage and Ricotta Cheese

Potato Pancakes with Applesauce or Sour Cream

Grilled Beef Satay with Ancho Chili Glaze

Grilled Chicken Satay, Tequila Glaze

Grilled Vegetable and Cheese Quesadillas

Coconut or Sesame Chicken Tenders, Honey Mustard Sauce

Steamed Chicken Dim Sum, Soy/Wasabi Sauce

Cocktail Franks in Puff Pastry, Deli Mustard

Pan Seared Pork Pot Stickers, Sweet Chili Sauce

Red Bliss Potatoes filled with Chorizo and Pepper Jack Cheese

Thai Spring Roll, Plum Sauce

Beef Kebab of marinated Sirloin with Peppers and Onions,

Balsamic Port Syrup

Spinach and Feta Cheese in Phyllo Dough

Teriyaki marinated chicken skewer, cucumber wasabi dipping sauce

Vegetarian ratatouille tart, pesto sauce

Chicken parmesan bite, tomato fondue

Tempura Shrimp Torpedo, Sweet & Sour Sauce

Lightly breaded mozzarella ravioli, basil aioli

Philly cheese steak egg roll, sriracha ketchup

Pretzel wrap mini hot dog, spicy mustard

Wild Mushroom Empanadas, Pico de Gallo

Braised Short Rib & Manchego Empanada

French Onion Soup Boule

**Grilled Marinated Baby Lamb Chops, Mint Jelly*

**Mini beef sliders, cheddar cheese*

**Scallops wrapped in Applewood smoked bacon*

**Lobster Cobbler with fresh chives*

**Lemon crab cakes, old bay remoulade*

Cold Hors d'oeuvres

Smoked Salmon on Pumpernickel

Marinated Bay Shrimp with Ginger and Mango Salad

Bruschetta with truffled Portobello and white beans

Coriander crusted ahi tuna, mango salsa

Smoked chicken salad crostini, house bacon, onion jam



*Spanish manchego crostini, organic honeycomb
Shrimp cocktail ceviche, long horse radish sauce
Crispy phyllo cup, smoked salmon linden dale goat cheese
Skewer of Cherry Tomatoes, Basil and Mozzarella*

*Additional charge of \$5/per person will apply

Salads

First course (select one)

*Boston Lettuce, Watercress, Belgian Endive, Frisee, Spiced Walnuts, Red
Wine Shallot Vinaigrette*

*Romaine Hearts, Baby Arugula, Shaved Fennel, Toasted Almonds, Manchego
Cheese, Lemon Olive Oil Dressing*

*Tender Baby Spinach, Sliced Strawberries, Sunflower Seeds Cucumber
Yoghurt Dressing*

*Mesclun Mixed Greens, Confetti Tomato, Cucumber, Red Onion Balsamic
Dressing*

Romaine Hearts, Garlic Croutons, Parmesan Cheese Caesar Dressing



Wedding Reception Dinner Entrée Selections

(Please Select Two)

Wedding Package prices are determined by the Highest Entrée Selected

*Free Range Chicken Breast, Fingerling Potato, Cremini Mushroom, Grilled Onion,
Knotted Long Beans, Rosemary Chicken Sauce*

\$112.00

*Free Range Chicken Breast, Sweet Corn Succotash, Purple Potato Lemon Thyme
Sauce*

\$112.00

*Atlantic Salmon, Cumin Lentil and Farro, Vegetable Minestra, Micro Coriander
Warm Tomato Vinaigrette*

\$115.00

*Mahi•Mahi Fillet, Shanghai Bok Choy, Sweet Potato, Crispy Shiitake Thai Curry
Sauce*

\$112.00

*Atlantic Sole, Fine Green Beans, Vidalia Onions, Avocado Tomato Chutney Ginger
Fumet*

\$113.00

*Block Island Swordfish, Rainbow Swiss Chard, White Beans Micro Arugula, Yellow
Tomato Saffron Sauce*

\$118.00

*Braised Short Rib of Beef, Yukon Potato Purée, Buttered Broccolini Natural Beef
Reduction*

\$119.00

Striped Bass Fillet, Quinoa Tabbouleh, Asparagus Tips Lemon Parsley Dressing

\$118.00

*Jumbo Lump Crabcake, Meyer Lemon Risotto, Baby Bok Choy Micro Amaranth,
Basil Fumet*

\$119.00

*Filet of Beef Tenderloin, Wild Mushroom Risotto, Fava Beans Aged Balsamic
Reduction*

\$125.00



*Grilled Vegetable Quinoa, Golden Raisins, Charred Asparagus, Sherry Wine
Vinegar Reduction, Micro Greens, Romesco Sauce
\$112.00*

Isgro's Wedding Cake & Chef's Signature Dessert

*Specialty three-tiered cake accompanied by an
Edible chocolate cookie cup, vanilla bean ice
cream, Tropical Fruits on a painted plate*

Fresh Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas

All charges are subject to a 21% gratuity & 6% PA sales tax



Premium Open Bar

Each Reception includes a five hour premium brand open bar

Liquors

Absolut
Titos Vodka
Tanqueray Gin
Beefeaters Gin
Bacardi Light Rum
Seagram's VO
Seagram's 7
Jack Daniel's Tennessee Sour Mash
Dewar's Scotch
Old Grand-dad
Southern Comfort
Dekuyper
Sour Apple Pucker
Sweet and Dry Vermouth
Kahlua Coffee Liquor
Christian Brothers Brandy
Jose Cuervo Especial Gold Tequila
Peach Schnapps
Amaretto DiSaronno
Captain Morgan

Beers

(select 2 Domestic - 1 Import)

Miller Lite
Yuengling Lager
Coors Light
Amstel Light
Samuel Adams Lager
Corona
Heineken
Wheat Beer
Craft Beer

Wines

(select three)

Pinot Grigio
Cabernet Sauvignon
Merlot
Chardonnay
Pinot Noir
Shiraz
White Zinfandel

Soft Drinks

Pepsi
Diet Pepsi
Mist Twist
Ginger Ale
Club Soda
Tonic Water
Juice



Additions

Ceremony Rental

\$1,000.00

Indoor Outdoor

(Chairs not included, outdoor only)

Additional Hour

\$1,500.00

Includes 1 Hour Open Bar & Staff

Signature Drinks

\$3.50 per person

Includes His & Her Specialty Mixed Drinks

End of Night Philly Station

\$8.50 per person

Complete with Philly Pretzels & Cheesesteaks

All charges are subject to a 21% gratuity & 6% PA sales tax



Enhance Your Wedding

Grand Viennese Sweet Table

Our courteous and knowledgeable staff will present and serve an array of following, the perfect Finale to your celebration...

Assortment of French Tortes and Decorative Cakes

Miniature French and Italian Pastries,

Assorted Confections and Mixed Nuts

Flambé Station of Bananas Foster and Crepes Suzette

Sliced exotic Fruits and many Berries

Ice Cream Sundae Bar with assorted toppings

A skilled Attendant to prepare to order

Flavored International Coffees and Cordials

*Cinnamon and Sugar Sticks, Vanilla Flavored Whipped Cream
and Maraschino Cherries*

Fresh Brewed Coffee, Herbal Teas and Decaffeinated Coffee

All accented with an artfully carved themed Ice Sculpture

\$13.50 Per Person

The Above Price Reflects Viennese Table Being Served As Dessert



Chef's Specialty Cocktail Stations

Pasta Station

Chef to prepare to order using the freshest ingredients:

*Penne with Plum Tomato and Fresh Basil Sauce,
Conquilli tossed with Broccoli, Pine Nuts, Sun dried Tomatoes and Olive Oil
Tri-Colored Ravioli with Prosciutto, Sweet Peas, Mushrooms, Parmesan Cream*

Complimented By Grilled Antipasto Display of:

*Roasted Red and Yellow Peppers, Marinated Asparagus, Charred Onions,
Yellow and Zucchini Squash and Grilled Portobello Mushrooms
Focaccia Bread, Sesame Breads and Italian Rolls*

\$8.50 Per Person

Carving Station

Please select two of the following:

*Honey and Mustard Glazed Corned Beef
Pastrami with Garlic and Ground Peppercorns
Barbecued Steak*

*Maple glazed Roast Vermont Turkey
Served with appropriate Garnishes*

*All of the above are carved to order and accompanied by assorted Breads.
Accented with large jars of pickled Tomatoes, marinated Vegetables and Half Sour Pickles*

\$10.50 Per Person

Brochette Station

*Grilled Marinated Baby Lamb Rack, Carved
Soy and Ginger marinated Beef Kebobs
Barbecued Chicken Skewers
Accompanied by an Asian Slaw, Crispy Pita Chips and Hummus*

\$12.50 Per Person

A Tour of Asia

Chef to prepare to order authentic Wok prepared specialties of:

*General Tso's Chicken,
Beef and Broccoli in Hoisin sauce
Vegetable Fried Rice
Steamed Shrimp Dumplings in Bamboo Steamer Basket
Accompanied by Soy, Sweet Chili and Garlic Sauces,
Fortune Cookies and Chop Sticks*

\$8.50 Per Person



Roasted Whole Peking Duck

Chef to Prepare to order:

Crispy Roasted Duck Sliced combined with Scallions and Julienne Vegetables.

Rolled to order in steamed Hoisin painted Pancakes

\$9.50 Per Person

Martini Bar

Spectacular Presentation of Premium Vodkas including:

Kettle One, Flavored Stolichnaya and Finlandia Vodkas.

Watch our bartenders create the most popular varieties of Martinis including:

Cosmopolitans, Lemon Drop, Apple, Chocolate and More...

Displayed beautifully in an Ice Sculptured Boat with towering glasses, diced fruits and colored accent lighting.

\$12.00 Per Person

South of the Border

Warm Flour Tortillas with Grilled Chicken offered from a copper chafer

Crispy Tacos with Sliced Beef, diced Tomatoes, Lettuce and Salsa Verde,

Roasted Vegetable Quesadillas, Guacamole and Sour Cream

Salsas of Fire Roasted Peppers, Tomatoes with crisp Tortilla Chips

Salad of Grilled Corn, Rainbow of Peppers Jalapeño and Lime

\$8.50 Per Person

Chilled Seafood Station

Presented in an Ice Socket

Iced Jumbo Shrimp, Cherrystone Clams on Half Shell,

and Blue Point Oysters

Lemon Wedges, Cocktail and Horseradish Sauces

(Priced According to Market)

Smoked Salmon Display

Chef to hand carve to order Smoked Gaspee Salmon,

Smoked Scotch Salmon and Norwegian Gravlax

Served on Raisin Walnut Bread and Russian Pumpernickel Bread

with Chopped Onion, Egg Mimosa, and Capers

Accompanied by Cucumber Dill Relish

\$9.50 Per Person



Caviar Display

*Russian Beluga Caviar, Assorted Chilled Russian Vodkas
Presented in a chest carved of ice.*

*Blini with Sour Cream, Chopped Egg, and Onion Mimosa
Priced According to Market*

Seafood Provencal

Chef to prepare to order:

*Jumbo Shrimp and Sea Scallops Sautéed with Garlic, Tomato Concasse,
Fresh Basil, Cracked Peppercorns, Olive Oil, White Wine and Cream
Accompanied by Warm Chevre Cheese Bruschetta*

\$12.00 Per Person

Tapas Bar

*A dazzling display of Contemporary Spanish Cuisine
Tower of Martini Glasses filled with Scallop Ceviche.
Mini cups of Jerked Chicken Tenderloin with sweet Pineapple Salsa
Spoons topped with smoked Salmon Tatar, Caviar and Fennel greens
Porcini Mushroom Risotto cakes with Lemon Aioli
Long Island Oysters Shooters with Salsa Mignonette and Watercress
Bowls of Fried vegetable chips, Hummus*

\$10.50 Per Person

Risotto Bar

*Rich and Velvety Risotto finished by attendant with
Wild Mushrooms and Madeira Wine
Diced Gulf Shrimp with Garlic and Shallots
Ratatouille of Roasted Root Vegetables
Accompanied by toasted Baguettes*

\$8.50 Per Person

Sushi Bar

*A display of carved Boats, decorative Trays and Bamboo Mats
are the setting for our
Sushi Chef to prepare a variety of Nigiri and Maki Rolls to include:
Salmon, Tuna, Fluke, Shrimp, Eel, Salmon Roe and Vegetarian
Accompanied by Pan seared Vegetable Pot Stickers, Soy Sauce,
Pickled Ginger,
Wasabi, Chop Sticks and Asian Decorations
\$14.50 per person \$200.00 chef fee applies*



Slider Station

*Presentation of cooked to order Beef Burgers, Ahi Tuna Burgers and Portobello
Mushroom Burgers served on mini buns with toppings to include:
Guacamole, Tomato Chutney, jalapeno marmalade, Green Tomato Relish and Rosemary
Aioli*

\$8.50 per person

****Additional Fee to add Crab Cakes****

**Please note: Pricing is applicable when in conjunction with Wedding Package.
All stations provided an attendant for a fee of \$100.00 per 75 guests will apply**

All charges are subject to a 21% gratuity & 6% PA sales tax

Prices listed are subject to change. Please contact the hotel directly for current pricing.