

Wedding Connections

*Celebrate your wedding in one of the worlds most fashionable
Neighborhoods...Philadelphia's Society Hill!*

*The Sheraton Society Hill
Stands at the heart of one of the world's most Historic
Neighborhoods.*

*Fabulous cuisine and personalized services are offered in an
atmosphere of crystal chandeliers, marble accents, satin woods
and quiet elegance.*

*Just outside our doors we offer spectacular views of
Penn's Landing and the Delaware River.*

*Our catering specialists will create the wedding reception of your
dreams with meticulous attention to every detail.*

*Visit the hotel for a tour and to meet with one of our wedding
experts.*

*The only word to describe weddings at The Sheraton Society Hill
is magnificent!*

Sheraton Society Hill Weddings Include ...

Butler Passed Hors d' oeuvres

*Elegant White Gloved Dinner
Including a
Custom Designed Wedding Cake*

Five Hour Premium Bar Service

Champagne Toast

Floor length Linen with your choice of colors

*Complimentary Menu Tasting for 4 People
(Minimum of three-week notice required)*

*A Deluxe Suite for the Bride and Groom for One Evening
Complete with Champagne and Chocolate dipped Strawberries*

Special Room Rate for your Guests based upon Availability

*Custom Stargroup website for guests to make reservations on-line
And you can check to see who has made reservations*

*Complimentary Upgrade for the Parents of the Bride and Groom
Based upon Availability*

Starwood Preferred Points issued for food, beverage & room revenue

Complimentary Photography room available the day of your Wedding upon request

Valet parking at a reduced rate for non-overnight guests

Butler Passed Hors d' oeuvres

Please choose up to six selections

Cold

Smoked Salmon triangle sour cream, fresh dill on pumpernickel

Smoked Turkey and Alfalfa sprout rolls

Seared Lamb Carpaccio with a Roasted Garlic Mayonnaise

Sirloin Triangles with Vegetable Cream Cheese on Pita

Prosciutto, Fresh Mozzarella and Roasted Pepper on Crustini

Hot

Sesame crusted Chicken with a Spiced Maple Sauce

White Shrimp nestled with Japanese Tempura batter

Scallops wrapped in Applewood Bacon

Mushroom Fila Triangle in a light cream dip

Mango and Crab Crostini with Guyere Cheese, Chives

Tuscan Beef Roulade with Portabella Mushroom, Spinach and Prosciutto

Crispy Asparagus with Asiago Cheese wrapped in Filo Dough

Spinach and Goat Cheese tart

Miniature Jumbo Lump Crab Cakes, Buerre Blanc

Beef Tenderloin En Croute, Bernaise Sauce

Reception Options – To enhance your event

THE CARVING TABLE

*Roast Strip Loin of Beef with Whiskey Rub
Miniature Rolls and a Shallot-Madeira Sauce*

*Whole Baked Virginia Ham, Glazed with Brown Sugar and Spices,
Served with Grain Mustard and Silver Dollar Rolls*

*Roasted Turkey Breast, Served with Mayonnaise, Cranberry Sauce
And Miniature Rolls*

*Roast Tenderloin of Beef with Horseradish
Crust Served with Three Peppercorn Sauce*

*Whole Carved Rack of Lamb Dijonnaise, Crusted in Breadcrumbs
And Herbs of Provencale, Served with Natural Au Jus and Mint Jelly*

*Whole Roasted Steamship of Beef,
Served with Au Jus and Miniature Rolls,
Horseradish Cream and Grain Mustard*

*Side of Norwegian Salmon, Served with Capers, Shaved Onions,
Chopped Egg, Dark Pumpernickel, Rye Bread and Dill Sour Cream*

**All Stations Listed Require a \$100.00 Attendant Fee.*

RECEPTION ENHANCERS

“Cheese Display”

*Imported and Domestic Cheese Display
Garnished with Whole Fruit, Grape Clusters,
Crackers and Sliced Baguettes, European Mustards*

“Mediterranean Display”

*Grilled Eggplant, Zucchini, Summer Squash, Roasted Peppers,
Marinated Mushrooms, Artichokes, Fresh Mozzarella, Tomatoes,
Supprasatta, Prosciutto, Olives, Sliced Crusty Bread, Virgin
Olive Oil and Balsamic Vinaigrette*

“Vegetable Display”

*Seasonal Vegetable Crudités Display
Crisp Carrots, Celery, Broccoli, Cauliflower, Bell Peppers and
Cucumbers, served with Creamy Dipping Sauces*

“Raw Bar”

(All our Shellfish is harvested from Registered and Inspected Waters)

*Jumbo Shrimp Cocktail
Snow Crab Claws
Blue Point Oysters Half Shell
Littleneck Clams*

Mignonette, Cocktail Sauce, Horseradish and Lemon Wedges

“Japanese Sushi Presentation”

*Handmade Sushi, masterly prepared, California Roll,
Tuna Roll, Eel Roll, Shrimp Tempura Roll
Wasabi, Pickled Ginger and Soy Sauce
(3 pieces per person)
(Minimum 50 People)*

“Oriental Dim Sum Presentation”

*Assorted Dim Sum and Shu Mai, Hargow & Pot Stickers in Bamboo Steamers
Crispy Spring Rolls
Ginger-Scallion Soy Sauce, Hot Mustard
(3 pieces per person)*

SPECIALTY STATIONS

“Pasta Station”

(Choose Two)

*Wild Mushroom Tortellini with a Red Wine Sauce
Spinach and Ricotta Gnocchi
with Roasted Tomato and Basil
Agnolotti with Goat Cheese, Spinach and Roast Red Pepper
With Rock Shrimp Garlic Jus
Grated Parmesan Cheese & Crushed Red Peppers*

“Oriental Station”

*Stir Fried Carrots, Red Bell Pepper, Bean Sprouts, Snow Peas, Broccoli,
Water Chestnuts and Green Onions, Served with (Choose One) Chicken, Shrimp, or Spicy
Beef,
Hoisin Sauce and Jasmine Rice*

“Fajita Station”

*Mexican Spiced Chicken and Beef with Smothered Onions and Peppers,
Shredded Lettuce, Tomato, Sour Cream, Guacamole, Pico De Gallo,
Monterey Jack Cheese, and Chunky Salsa, with Soft Flour Tortillas*

** All of the Stations Listed require a \$75.00 Attendant Fee**

Soup Options

(Due to seasonal availability, vegetables are subject to change)

Spiced Butternut Squash and Roasted Carrot Bisque

*New England Seafood Chowder with Scallops
Shrimp and Smoked Bacon*

Grilled Mediterranean Vegetable

Cognac laced Lobster Bisque

*Pan Seared Bay Scallops, served in a
Radicchio Cup surrounded by Seasonal Lettuces, Tomato
Balsamic Vinaigrette*

Wild Mushroom with a Baked Brie Crouton

Salad Options

*Marinated Vegetables served in a Radicchio Cup surrounded by
Seasonal Tomatoes, Cucumbers, Mozzarella Cheese
Raspberry Vinaigrette Dressing*

*Baby Spinach, Port Wine Braised Pear, Spiced Pecans, and Gorgonzola Cheese
Caramelized Shallot Vinaigrette*

*Salad of Pointed Endive and a Radicchio Cup, Mandarin Oranges
Citrus Chive Vinaigrette*

*Mixed Greens, Shaved Fennel, Beet Curls, Candied Walnuts
Sambucca Citrus Vinaigrette*

*Butter Lettuce, Julienne of Sweet Peppers, Sun-dried Tomatoes
Port Wine Dressing*

*Field Greens, Dried Cherries, Sweet Red Onion, and Toast Sunflower Seeds
Honey Champagne Vinaigrette*

Entrée Selections

- * Pinwheeled Breast of Chicken with Artichokes, Spinach and
Parmesan Cheese, Reisling Sauce*
- * Breast of Chicken filled with Leeks, Mushrooms, Boursin Cheese
Chardonnay Cream Sauce*
- * Filet of Halibut with a Lemon Grass Crust
Ginger Demi*
- * Pan Seared Atlantic Salmon, with a Mango Chutney Sauce*
- * Dusted Filet of Red Snapper,
Mandarin Orange Relish*
- *Herb Crusted Rack of Lamb, Yukon Gold Potato Puree, Asparagus,
Ginger – Tomato Compote, Rosemary Demi – Glace*
- * Filet Mignon of Beef with a Rainbow Pepper Rub
Sherry Marjoram Demi*
- * Filet Mignon of Beef, topped with Mushroom Cap
Port Wine Reduction Sauce*
- * (DUET)Petite Filet Mignon with a Merlot Reduction paired with Fresh Halibut Filet,
Lemon Grass Crust ,Buerre Blanc*
- * (DUET)Petite Filet Truffle Sauce Paired with Poached Salmon, Chive Buerre Blanc*

Wedding Cake Menu

As part of the Sheraton's Wedding Package, you may choose from the following selections

Cake ...

Yellow, Chocolate, Half and Half, Hazelnut Cake, and Poppyseed Cake

Frosting ...

Buttercream – any color

Filling ...

Butter cream: Vanilla, Chocolate, Lemon, Hazelnut, Mocha, Praline, Raspberry

Or

French Custard, Chocolate Fudge

Additional Choices (Priced upon request)

Pillar Separators between Tiers

Fresh Fruit Fillings: *Strawberry, Peach, Raspberry, Banana, Pineapple or Kiwi*

Flavored Fillings: *Amaretto, Cannoli or Chocolate Truffle*

OR

Specialty Cakes: *Black Forest Cake, Carrot Cake with Buttercream filling,
Or German Chocolate Cake*

Beverage Service

We will set one hosted bar with bartender for every 75 guests during the cocktail reception. Bars will serve favorite brands of liquor, beer, and wine. The Sheraton will provide all liquor, beer, wine, mixers, soft drinks, mineral water, Ice, glassware, bar garnishes and bar equipment.

FAVORITE BRANDS OF LIQUOR will be featured ...

Stolichnaya & Absolut Vodka, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Crown Royal Whiskey, Jack Daniel's Bourbon, Bacardi Superior Rum

PREMIUM IMPORTED BEER

Heineken, Sam Adams

DOMESTIC BEER

Budweiser, Miller Lite, Bud Light

WINES

Beaulieu Vineyards Chardonnay, Painted Hills Merlot, Canyon Road Cabernet Sauvignon, Sycamore Lane White Zinfandel

CHAMPAGNE TOAST

*Chilled Kenwood Champagne
Poured into Tulip Glass
Garnished with a fresh strawberry*

CORDIALS (If Requested)

*On Request Only
Cordials and Brandy may be added to the bar after dinner.
Charged at \$9.50 per drink*

DINNER WINE(If Requested)

*Throughout dinner, our staff will offer your guests
Beaulieu Vineyards Chardonnay ,Canyon Road Cabernet Sauvignon with Dinner.*

Options – To Enhance Your Event...

(Prices Quoted On Request)

Trio Dessert Presentations

Three special items presented on a hand painted plate
Garnished with fresh fruit

Viennese Dessert Buffet

**An array of finger pastries, tarts, cakes, candies, specialty desserts,
and fruit will be displayed from an elaborate buffet.**

After Dinner Sweets

After dinner we can set each table with a selection of petite finger sweets...

Lemon Bars
Caramelized Pecan Diamonds
Fruit Tartlets
Brownie Nut Triangles
Petite Chocolates

Cappuccino and Espresso

Your guests will order flavored cappuccinos and dark roast espressos
from a server stationed at an ornate brass and gold coffee machine.

"To Go" Coffee

As the car attendants bring your guests cars from valet parking, we will set a small buffet
serving Premium Blend Coffee and Brewed Decaffeinated Coffee.

On Saturday evenings we can also provide the Sunday paper!(Purchased Separately)

Service

We will schedule supervisory staff to oversee all aspects of service. We require of our staff a very crisp and specific appearance.

On the day of your event a full staff will be at your disposal. There will be a catering manager, banquet manager, and banquet captain(s), in addition to the appropriate number of servers, bartenders and kitchen staff.

Equipment

The hotel provides all the necessary items needed for your event from our existing inventory.

Tables, chairs, staging and dance floor are also provided.

Specialty items are available for rental and can be arranged for by request.

Linen

Full floor length solid linens of any color will be provided at no cost.

Solid white linen will be used to accent all the necessary tables.

A myriad of upgraded linen designs and colors are available for rental to enhance the design

of your event. Samples will be provided on request.

Wedding Vendors

We can offer recommendations or make arrangements for florists, musicians, photographers, videographers, and transportation.

"FLORIST/DECORATOR"

ANDERSON DELONE (Draping & Lighting)	215-651-7140
TEN PENNIES FLORISTS	215-336-3557
STAR PRODUCTIONS / BALLOONS & MORE	215-224-6928
SHIPLEY LIGHTING & DRAPING	215-635-2112

"MUSICIANS"

CUTTING EDGE	800-785-7898
CTO ORCHESTRA'S	610-688-8886
JELLYROLL BAND/BRANDYWINE TALENT	610-358-9010
MASQUERADADE	215-768-6406
EBE ENTERTAINMENT	215-634-7700
JOEY ROBERTS ENTERTAINMENT	215-887-7880

"WEDDING CAKES"

COSMI'S BAKERY	215-218-2000
BREDENBECK'S	215-247-7374

"PHOTOGRAPHY"

JOSEPH DEL PALAZZO PHOTOGRAPHY	215-627-1333
CLIFF MAUTNER PHOTOGRAPHY	215-922-3388
ULTIMATE IMAGES PHOTOGRAPHY www.ultimateimages-photography.com	610-337-4908

"VIDEO"

BRESNER STUDIOS - Maxine Cohen	215-725-7070
TANGERINE MEDIA	610-828-9858
SIVER REFLECTIONS VIDEO www.videosilver.com	610-640-0838

"DISC JOCKEY"

DAVID ZEIDMAN ENTERTAINMENT	610-527-2833
SILVER SOUND DISC JOCKEYS www.silversound.com	1-800-TALENTS

"SPECIALTY"

COOKIES BY DIANE Hand Made All Natural Gourmet Cookies & Favors *Best of Philly 2009 www.cookiesbydiane.com	610-544-9250
ELEGANT ENDINGS CHOCOLATIER Specialty Candies	215-886-1487