

*The*  
*Sheraton Harrisburg Hershey*  
*Hotel*  
*Wedding Package*

*4650 Lindle Road*  
*Harrisburg, PA 17111*



*At the Sheraton Harrisburg Hershey Hotel,  
we bring your wedding dreams to life.*

*We take the stress away by offering an all-inclusive wedding  
package that offers an array of unique options and enhancements.*

*Let our team assist you in creating memories that will make  
your special day unforgettable.*



With extensive attention to detail, our talented and experienced staff will help you coordinate all aspects of your Wedding, making your experience worry-free from the first stages of planning up until your big day.

**Please contact our Sales Office to start planning your special day!**  
717-565-3328

[deanna.price@marriott.com](mailto:deanna.price@marriott.com)



# *The Traditional Wedding Package*

One Hour Reception with One Displayed Hors d'oeuvres & Four Butler Passed Hors d'oeuvres

Four Hour Open Premium Tier Bar

Champagne or Sparkling Cider Toast for All Guests

Three Course Plated Dinner

Wedding Cake from Sweet Confections Cakes

Flambé Show

White Floor Length Linen with White Overlay and Solid Color Napkin

Hotel Standard Center Pieces on each table

Dance Floor

Elegant White Glove Service throughout the Event

Private Bridal Parlor Social Hour before the Reception

Deluxe Overnight Accommodations for the Wedding Couple

Champagne Service and a Full Hot Breakfast the Next Morning for the Wedding Couple

Special Room Rates for Out-of-Town Guests with Personalized Reservation Link



## *Choice of:*

### **One Display**

#### **Imported & Domestic Cheese Display**

Fresh Fruit Garnish and Classic Water Crackers accompanied with Country Style Mustard

#### **Seasonal Fresh Vegetable Display**

Chilled and Served with Basil Ranch Dipping Sauce

#### **Seasonal Grilled Vegetable Display**

Grilled and Served with Balsamic Glaze

#### **Antipasto Display**

Capicola, Pepperoni, Salami, Mozzarella & Provolone Cheeses, Artichoke Hearts, Pepperoncini, Olives, Roasted Red Peppers, & Marinated Mushrooms

#### **Seasonal Fresh Fruits Display**

Accompanied with Honey Poppy Seed Dip

#### **Baked Crab and Artichoke Dip**

With Parmesan Toasted Round Tips

## *Choice of:*

### **Four Butler Passed Hors d'oeuvres**

#### **Cold Hors D'oeuvres**

Fruit Skewers

Antipasto Skewers

Black Forest Ham and Boursin Wrapped Baby Asparagus

Smoked Salmon Pinwheels

Sweet Cherry Tomatoes Stuffed with Boursin Cheese

Curried Chicken Salad Served with a Pita Chips

Prosciutto Wrapped Gulf Shrimp

Peppered Flank Steak with Horseradish Sauce on Melba toast

Tomato Relish Bruschetta

#### **Hot Hors d'oeuvres**

Meatballs: Swedish or Italian

Mini Spring Rolls with Dipping Sauce

Kennett Square broiled Mushrooms Stuffed with Sausage or Crab

Flakey Phyllo Stuffed with Spinach and Feta

Cheese Ravioli with Marinara

Cocktail Franks in Puff Pastry Dough

Beef or Chicken Sate

Mini Cheese Quesadilla

Mini Beef Wellington

Mini Chicken Cordon Bleu

Bacon Wrapped Scallops



# *Beginnings of a Wonderful Dinner*

*Please Select One from Appetizer or Salad*

## **Appetizer:**

Italian Wedding Soup  
Creamy Seafood Bisque  
Mixed Berry Cocktail with Grand Marnier and Vanilla Yogurt Drizzle

## **Salad Course:**

### **The Mix**

Shredded Savory Cabbage & Romaine with Peppers, Radishes and Carrots tossed with Garlic Ginger Dressing

### **California Field Greens**

Tomato, Olive, Carrots, Red Onion, Garlic Croutons Dressed with Our Balsamic Vinaigrette

### **Caesar**

Parmesan Cheese, Herbed Croutons with Creamy Caesar Dressing

### **Arugula**

Poached Pear, Caramelized Walnuts and Arugula Salad with Red Wine Vinaigrette

### **Italian**

Baby Lettuces, Imported Gorgonzola Cheese, Cherry Tomatoes, Toasted Croutons, and Olives with Balsamic Vinaigrette

### **Seasonal**

Baby Greens, Dried Cranberries and Caramelized Walnuts with Raspberry Vinaigrette

*Freshly Baked Assorted Rolls and Butter will be provided to compliment your salad.*



# Entrees

## **Chicken Entrees**

Chicken Marsala (115)  
Pesto Grilled Chicken (115)  
Chicken Saltimbocca (119)

## **Beef Entrees**

London Broil (120)  
Filet Mignon (135)  
Roasted Prime Rib of Beef (125)

## **Fish Entrees**

Traditional Boston Baked Cod (115)  
Salmon with Pineapple Salsa or Lemon Dill Cream (120)  
Grilled Mahi with Pineapple Rum Salsa (120)

## **Vegetarian Entrees**

Mushroom or Vegetable Strudel (115)  
Eggplant Napoleon (115)  
Pasta Primavera (115)

## **Children's Entrees (Under 12 Years Old)**

Fresh Fruit Cup, Chicken Fingers, French Fries, Wedding Cake and Milk (39)  
Fresh Fruit Cup, Penne Pasta with Marinara Sauce and Meatballs, Wedding Cake and Milk (39)

## **Starch**

Red Skin Mashed Potatoes  
Roasted Herbed Sweet Potatoes  
Cheddar Scalloped Potatoes  
Herb Roasted Fingerling Potatoes  
Wild Rice or Herb Rice Pilaf

## **Vegetable**

Roasted Asparagus with Roma Tomato  
Petite Carrots  
Green Beans  
Yellow Squash and Zucchini  
Steamed Broccoli



*The highest price will prevail based upon your entrée selections.*  
All Prices Inclusive of Service Charge 22% and Sales Tax 6%\*

# Duet Plates

**Grilled Sirloin and Chicken:**

Grilled Sirloin in a Red Zinfandel Demi and Sautéed Chicken Breast in a Honey Dijon Sauce (125)

**Salmon and Chicken Piccata:**

Pan Roasted North Atlantic Salmon and Chicken Piccata (130)

**Petite Filet and Crab Cake:**

Grilled Petite Filet with Wild Mushroom Chianti Sauce and Pan Seared Crab Cake with Lemon Basil Remoulade (150)

**Petite Filet and Jumbo Shrimp:**

Grilled Petite Filet with Roasted Red Pepper Pesto Butter and Jumbo Stuffed Shrimp (140)

## *The Newlywed Buffet*

**\$129.00**

Tossed Salad with Mixed Baby Greens, Tomatoes, Cucumbers, Mushrooms, Olives, Sweet Onions, Crisp Garlic Croutons

Tossed Caesar Salad with Freshly Grated Parmesan Cheese

Soup Stations Featuring Italian Wedding Soup and Our Chef's Daily Selection

Gnocchi Pomodoro, Light Pasta Dumpling Tossed with Chunky Fresh Tomato Sauce and Shredded Mozzarella

Oven Roasted Salmon with a Cucumber Dill Relish and a Lemon Basil Drizzle

Balsamic Glazed Chicken Breast with Mushrooms and Caramelized Shallots

Hand Carved Slow Roasted, Herb Rubbed Beef with a Rich Rosemary Merlot Sauce

Seasonal Fresh Vegetables

Choice of Rice Pilaf, Roasted Red Skin Potatoes or Mashed Potatoes

Baskets of Bakery Rolls and Butter

*\*Set up in Stations to Encourage Mixing and Mingling throughout the Meal\**



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# *Grand Flambé*

**What better way to get the dancing started than with  
our GRAND FLAMBE' SHOW!**



Watch Your Guests be amazed by Our Presentation!

Add Ice Cream with Flambe Topping \$5 Per Person



*The above prices are subject to 22% Service Charge and 6% tax*

# *Display Enhancements*

## **Crostini & Bruschetta Display - per Person - 7**

Served with a rainbow of Toppings Including Olive Tapenade, Sundried Tomatoes, Fresh Basil & Roma Tomatoes, Mixed Peppers, Olive Oil

## **Mashtini Potato Bar - per Person - 8**

Mashed Potatoes, Butter, Sour Cream, Bacon Bits, Shredded Cheddar Cheese, Green Onion  
Mashed Sweet Potatoes, Butter, Honey, Candied Walnuts, Mini Marshmallows

## **Build Your Own Nachos - per Person - 8**

Multicolored Corn Tortillas, Salsa, Guacamole, Diced Tomatoes, Black Olives, Onions, Shredded Lettuce  
Shredded Cheese, Sour Cream, Jalapenos - Add Seasoned Ground Beef or Seasoned Shredded Chicken

# *Action Station Enhancements*

## **Stir Fry Station - per Person - 10**

Marinated Chicken and Beef Strips, Stir Fried Vegetables with Oriental Sauce and Fried Rice with Crisp Won Tons

## **Sliders Station - per Person - 8**

Mini Angus Beef Burgers, Chicken Breast, Mini Hot Dogs with Appropriate Condiments

## **Pasta Station - per Person - 7**

Tri Colored Tortellini & Penne Pasta served with Tomato Basil & Pesto Sauces, Freshly Grated Parmesan Cheese & Black Pepper, Focaccia Bread Sticks and Sliced Italian Bread

## **Fajita Station - per Person - 10**

Marinated Flank Steak and Chicken Breast, Sautéed Onions, Red & Green Bell peppers, Flour Tortillas, Sour Cream, Guacamole, Jack & Cheddar Cheese and Jalapenos

*The above prices are subject to 22% Service Charge and 6% tax*

# *Late Night Bites*

## **Late Night Snack - per Person - 12**

An Assortment of: Mini Cheese Steaks, Hamburger Sliders, Mini French Fries, Chips, Pretzels

## **Build Your Own Nachos - per Person - 10**

Multicolored Corn Tortillas, Salsa, Guacamole, Diced Tomatoes, Black Olives, Onions, Shredded Lettuce, Shredded Cheese, Sour Cream, Jalapenos – Choice of Seasoned Ground Beef or Seasoned Shredded Chicken

## **Viennese Table - per Person - 14**

Ornately Decorated with Lavish Selection of Custom Pastries, Cookies, Freshly Brewed Coffee & Decaffeinated Coffee, Herbal Teas, Whipped Cream & Hot Chocolate

## **Ice Cream Sundae Bar - per Person - 10**

Vanilla, Chocolate and Strawberry Ice Cream, Chocolate and Caramel Topping, Assorted Candies and Sprinkles, Whipped Cream and Cherries

## **S'more's Station - per Person - 10**

Cook your own S'mores on the open flame. Marshmallows, Graham Crackers, Hershey Bars

## **Candy Table - per Person -10**

Assorted Candies for Your Guests to Help Themselves

## **Create Your Own**

Please discuss your unique ideas with your Catering Manager



***Minimum order of 60% of the Guaranteed Guest Count.***

*The above prices are subject to 22% Service Charge and 6% tax*

# Wedding Cake by Sweet Confections

*Where your only limit is your imagination*

## Cake Flavor

Yellow  
White  
Marble  
Chocolate  
Red Velvet

## Icing

Vanilla  
Buttercream

## Cake Fillings

Chocolate Mousse  
White Chocolate Mousse  
Raspberry Mousse  
Peanut Butter  
Strawberries & Cream

## Upgrades Available

Custom Flavors  
Custom Fillings  
Rolled Fondant



# Wedding Enhancements

**Martini Bar:** \$150 Service Fee + \$15.00 per Drink

The Martini Bar is an Elaborate Stand-Alone Tended Bar with Multiple Tiers, Martini Glass Towers, and Fresh Accompaniments

**Cordial Cart** - \$12.00 per Drink + \$75 Service Fee

**Water Fountain:** \*Décor Only\* (\$75)

To Increase the Presentation and Ambience of Your Cocktail Hour

**Custom Linen** – Floor Length Linens, Chair Covers and Sashes, Overlays, Runners, Napkins, and More. Pricing based upon customized linen order.

**Four Up Lights** – For use anywhere in the Reception Room, contact your Catering Manager for pricing.



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# *Libations*

## **Premium Tier Brands – included in all packages**

Vodka Smirnoff, Gin Beefeater, Bourbon Jim Beam, Scotch Cutty Shark, Rum Cruzan, Tequila Sauza Silver, Whiskey Seagram's 7, Brandy E&J, Triple Sec Dekuyper

## **Standard Beer Selections:**

Heineken, Michelob Ultra, Corona Extra, Yuengling, Budweiser, Miller Lite, Coors Lite or Bud Lite

## **Standard Wine Selections:**

House Chardonnay, House Cabernet Sauvignon, House Merlot

## **Ultra-Premium Tier Brands – additional \$ 5.00 per person**

Vodka Absolut, Gin Tanqueray, Bourbon Jack Daniel's, Scotch JW Red, Rum Cruzan, Tequila Jose Cuervo Silver, Whiskey Seagram's VO, Brandy Hennessy V.S., Triple Sec Dekuyper

Heineken, Corona Extra, Yuengling, Budweiser, St. Pauli N/A, Miller Light, Coors Light or Bud Light

Kendell Jackson Chardonnay, Blackstone Merlot, 14 Hand Cabernet Sauvignon, Blackstone Pinot Noir, Ecco Domani Pinot Grigio

## **Select Tier Brands – additional \$ 8.00 per person**

Vodka Grey Goose, Gin Bombay Sapphire, Bourbon Maker's Mark, Scotch JW Black, Rum Cruzan, Tequila Jose Cuervo Silver, Whiskey Crown Royal, Brandy Hennessy V.S., Triple Sec Dekuyper

## **Beer Selections**

Heineken, Corona Extra, Yuengling, Budweiser, St. Pauli N/A, Miller Light, Coors Light or Bud Light

## **Wine Selections**

Sterling Vintner's Collection Chardonnay, Beringer Merlot, Josh Cellars Cabernet Sauvignon, Magnolia Grove Pinot Grigio, Mark West Pinot Noir

***Coffee, Tea, Assorted Sodas, Assorted Bottled Juices, Bottled Water, Sliced Lemons, Limes and Beverage Olives are Included in Each Bar Package***



# *Farewell Breakfast*

## **Rise & Shine**

Freshly Baked Breakfast Breads & Pastries  
Assorted Bagels with Cream Cheese  
Seasonal Fresh Fruit Platter  
Freshly Scrambled Eggs  
Crisp Bacon Strips & Sausage  
Breakfast Potatoes  
\$22 per person



## **Down South**

Seasonal Fresh Fruit Platter  
Scrambled Eggs topped with Cheddar Cheese  
Buttermilk Biscuits with Sausage Gravy  
Creamy Grits with Butter & Cheese  
Maple Cured Ham  
Breakfast Potatoes  
\$22 per person

## **The Spread**

Freshly Baked Breakfast Breads & Pastries  
Assorted Bagels with Cream Cheese  
Seasonal Fresh Fruit Platter  
Freshly Scrambled Eggs  
Breakfast Potatoes  
Pancakes  
French Toast with Strawberry & Blueberry Sauces & Whipped Cream  
Crisp Bacon Strips, Sausage Links  
\$24 per person

*All Breakfast Buffets include Freshly Brewed Regular & Decaffeinated Coffee, Hot Tazo Herbal Teas and Assorted Chilled Juices.*



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# *Additional Information*

- ❖ Four Hour Maximum Limit for Bar
- ❖ Wine Service – Priced Per Bottle
- ❖ Specialty Cocktails – Additional \$5.00 per person
- ❖ Special Alcohol Requests – Inquire for Pricing
- ❖ Day of Attendant / Coordinator – \$250.00
  - Place your favors, escort cards, toasting flutes, cake knife, etc.
  - Greet your guests as they arrive to your reception
  - Direct Bridal Party upon arrival to bridal suite & reception
  - Ceremony on site – place guest book, signing items, unity candle, programs in specified location and greet guests
- ❖ Additional Set-Up Fee – 1 Hour \$175.00
- ❖ Wedding Tasting up to Four, each additional person is \$35.00
- ❖ Reduced pricing for Vendors and Children under the age of 12
- ❖ Screen with Projector – \$375.00
- ❖ Wired Microphone – \$65.00
- ❖ Monogram / Logo– \$100.00 (will need notice one month notice)
- ❖ Dedicated Audio-Visual Technician - \$75.00 per hour
- ❖ Ceremony Fee – \$500.00
- ❖ 10% Discount for Friday & Sunday Weddings

## *Catering Terms & Conditions*

- ❖ Wedding packages start at \$115 per person, the highest price will prevail based upon your entrée selections.
- ❖ Customer must provide the Guaranteed Final Count for catered functions no later than 4 business days prior to arrival.
- ❖ Your first non-refundable deposit for your event is based on 25% of your anticipated food and beverage minimum expenditure. A second deposit of 25% will be due 6 months prior to event date. A third deposit of 25% will be due 3 months prior to arrival date. Remaining balances are due the week before the event date.
- ❖ Any décor/items needed for set up of the wedding must be delivered to the hotel, labeled and easily accessible no later than two days prior to the wedding. Exceptions may be made if communication is made in advance.
- ❖ A final detail appointment must be made within a month prior to the event.
- ❖ All additional pricing is subject to 22% service charge and 6% tax

