



**Sheraton®**  
**Valley Forge**  
HOTEL

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2022-2023

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*

*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*



## **Hors D'oeuvres**

*(Please Select Eight total from Hot & Cold)*

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

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

### **Cold Hors d'oeuvres**

*Smoked Salmon on Pumpnickel  
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*



## **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 Entrées Plus One Vegetarian Entrée)*

*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 23% 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*  
*Jim Beam*  
*Sour Apple Pucker*  
*Sweet and Dry Vermouth*  
*Kahlua Coffee Liquor*  
*Christian Brothers Brandy*  
*Jose Cuervo Especial Gold Tequila*  
*Peach Schnapps*  
*Amaretto DiSaronno*  
*Captain Morgan*  
*Malibu Coconut Rum*

#### **Beers**

*(select 2 Domestic - 1 Import)*

*Miller Lite*  
*Yuengling Lager*  
*Coors Light*  
*Amstel Light*  
*Samuel Adams Lager*  
*Corona*  
*Heineken*

#### **Wines**

*(select three)*

*Pinot Grigio*  
*Cabernet Sauvignon*  
*Merlot*  
*Chardonnay*  
*Pinot Noir*  
*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 23% 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*

***\$17.50 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 Broccolini, Pine Nuts, Sun dried Tomatoes and Olive Oil  
Tri-Colored Ravioli with Proscuitto, 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  
**\$16.50 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 \$150.00 per 75 guests will apply\**

*All charges are subject to a 23% gratuity & 6% PA sales tax*

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