



Sheraton

The Sheraton Philadelphia Society Hill

Is pleased to present the following Sample Wedding Proposal for your review

Wedding Package 1

Celebrate your Wedding in one of the world's most fashionable neighborhoods – Philadelphia's Society Hill.

Impress your guests with preparations that combine amazing flavors with exotic presentations and exceptional libations.

At the Sheraton Philadelphia Society Hill, we strive to exceed your expectations with a wide selection of event services.

We will work closely with you to design and present an innovative menu especially for you.

By: Traci Teodoro Meldrum – Catering Sales Manager

P: (215) 238-6031

E: traci.meldrum@sheraton.com

BEVERAGE

Five Hour Open Bar

Serving Favorite Brand Liquor to include:

Absolut and Stolichnaya Vodkas, Johnnie Walker Black, Dewar's Scotch, Jack Daniels Whiskey, Tanqueray, Bombay Sapphire Gin, Crown Royal Whiskey, Captain Morgan and Cruzan Rums and Cuervo 1800 Tequila

Wines to include:

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and White Zinfandel Wines

Imported and Domestic Beer to include:

Miller Lite, Samuel Adams Lager, Yuengling Lager, Blue Moon, Heineken, Heineken Light and Corona

Sparkling Water & Assorted Soda and Juices

Signature Bridal Cocktail

(composed of the Items included in the Above Listed Bar)

One (1) Bartender Per 75 Guests included Complimentary

Cocktail Reception

Food

Stationary Displays

(CHOICE OF THREE)

Cheese Display

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

Vegetable Display

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

Mediterranean Display

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

MAC n' CHEESE BAR

(Served in Martini Glasses)

Elbow Pasta with White Cheddar, Parmesan and Mozzarella Cheese

Toppings of:

Crushed Tomatoes, Crab, Lobster, Bacon, Roasted Peppers, Caramelized Onions, and Sautéed
Mushrooms

Asian Station

California Rolls, Noodle Salad in To-Go Boxes, Chicken & Scallion Skewers, Crispy Spring Rolls
and Dumplings in Bamboo Steamers

Pierogi Bar

Pierogies stuffed with Mashed Potatoes, Potato and Cheddar or Feta
with the following toppings: Whipped Butter, Sour Cream, Cheddar Cheese, Scallions,
Crumbled Bacon, Sautéed Mushrooms and Caramelized Onions

Gourmet Flatbread Station:

BBQ Chicken - Mushroom, Bleu Cheese and Bacon - Shrimp and Manchego

Cocktail Reception Continued

Butler Passed Hors d'oeuvres

(CHOICE OF SIX)

HOT

Mac n' Cheese Melt
Miniature Tuscan Ratatouille Tart
Mushroom Cap filled with Boursin Cheese
Cherry Blossom Tart of Black Cherries, Goat Cheese and Honey
Crispy Asparagus wrapped in Phyllo with Asiago Cheese
Savory Mushroom, Spinach and Goat Cheese Tartlets with Pine Nuts
Breaded Parmesan Peppadew stuffed with Goat Cheese
Open Faced Reuben Crisp
Miniature Beef Wellington with Béarnaise Sauce
Beef Barbacoa Taquito
Beef Sliders on Soft Mini Brioche with Caramelized Onions and Bistro Sauce
Chicken Fontina Bites with Sundried Tomatoes
Chicken Marsala Pot Pie
Chicken Parmesan Puff
Sesame Crusted Chicken Skewer
Scallops Wrapped in Bacon
Maui Shrimp Spring Roll
Lobster and Lemon Spring Roll Crisp
Miniature Lump Crab Cake with Lemon Buerre Blanc Sauce
Malibu Coconut Shrimp with Shredded Coconut and Rum Batter

COLD

Roasted Pear and Artisanal Bleu Cheese Canape
Assorted California Style Sushi
Smoked Salmon Canapés with Grapefruit-Green Olive Tapenade
Smoked Salmon and Cream Cheese Cucumber Bites
Tomato and Basil Bruschetta
Seared Lamb Carpaccio with Roasted Garlic Mayonnaise on Crostini
Turkey Pistachio Roulade
Endive Points filled with Smoked Trout Salad
Crab Canape on Cumin Pita Toasts
Tomato Caprese Skewers with Balsamic Reduction
Prosciutto, Mozzarella & Roasted Pepper Skewers

Dinner Dance

Champagne Toast

Chilled Champagne, garnished with Sliced Strawberry

French Rolls and Butter Rosettes

Salad Course:

(CHOOSE ONE)

Mixed Greens, Cucumber Curls, Chickpeas, Shaved Red Onion, and Champagne Vinaigrette

Baby Spinach and Frisse Salad with Bleu Cheese, Candied Walnuts, and Lemon Dijon Vinaigrette

*Boston Bib Lettuce with dried Cherries, Crumbled Gorgonzola Cheese, Spiced Pecans
and Caramelized Shallot Vinaigrette*

Arugula and Roasted Beet Salad with Warm Goat Cheese Crouton, and Champagne Vinaigrette

*Mixed Field Lettuces to include Arugula Topped with Grilled Asparagus, Goat Cheese,
and Roasted Seasoned Plum Tomato served with Aged Balsamic Vinaigrette*

Entrée Course:

(CHOOSE TWO)

Entrée Selections due Three (3) Business Days in Advance

*Filet Mignon of Beef topped with Mushroom Cap and Port Wine Reduction,
Dauphinoise Potatoes and Asparagus*

Porcini Crusted Filet Mignon with Tomato Mushroom Reduction and Garlic Mashed Potatoes

Filet Mignon with Truffle Sauce and Roasted Fingerling Potatoes

*Stuffed Breast of Chicken with Spinach, Artichokes, Sundried Tomatoes
and Parmesan Cheese with a Lemon Caper Sauce*

*Breast of Chicken filled with Leeks, Mushrooms, Boursin Cheese
and Chardonnay Cream Sauce*

Pan Seared Filet of Black Cod with White Wine Lemon Butter Sauce

Pistachio Pesto Crusted Salmon with Blistered Tomatoes and Lemon Cream Sauce

Mahi Mahi with Mango Chutney

Grilled Filet of Cobia with a Sundried Tomato Fennel and Basil Relish

Potato Horseradish Crusted Red Snapper with Roasted Pepper Relish

Vegetarian, Vegan and Kosher Entrees Available Upon Request

Dessert Course:

Wedding Cake & Ice Cream

Your Custom Designed Wedding Cake from *Bredenbeck's Bakery* with Butter Cream Frosting
Paired with a Cordial Glass of Raspberry Sorbet with Sugar Frosted Grapes

Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Tazo Teas

Your Package Includes:

Bridal Hospitality Room during Cocktail Reception

Customized Cocktail Hour Reception with Six (6) Butler Passed Hors d'oeuvres
and Three (3) Stationary Display Stations

Five Hour Premium Open Bar with Bridal Signature Cocktail

Chilled Champagne Toast garnished with Fresh Strawberry

Personalized Multi-Course Dinner Presentation

Custom Designed Wedding Cake

Floor Length Linen and Napkins with your Choice of Colors

Chiavari Chairs in your Choice of Color

Dance Floor and Staging for Band

A Deluxe One-Bedroom Suite for the Bride and Groom for One (1) Evening
with Complimentary Overnight Parking

Menu Design Tasting for 4 - 6 People

Qualifies for SPG Honeymoon "Signing" Bonus and Starwood Preferred Points
based upon consumed Food & Beverage, and Guest Room Block Pick-up

Special Room Rate for your Guests staying Overnight

Custom Stargroup website for guests to make reservations on-line

Valet Parking for Event Guests not staying overnight included in Package



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Wedding Package 2

Celebrate your Wedding in one of the world's most fashionable neighborhoods –
Philadelphia's Society Hill.

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especially for you.

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BEVERAGE

Five Hour Open Bar

Serving Favorite Brand Liquor to include:

Absolut and Grey Goose Vodkas, Johnnie Walker Black, Dewar's Scotch,
Jack Daniels Whiskey, Tanqueray, Bombay Sapphire Gin,
Crown Royal Whiskey, Captain Morgan and Cruzan Rums
and Cuervo 1800 Tequila

Wines to include:

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and White Zinfandel Wines

Imported and Domestic Beer to include:

Miller Lite, Samuel Adams Lager, Yuengling Lager,
Blue Moon, Heineken, Heineken Light and Corona

Sparkling Water & Assorted Soda and Juices

Signature Bridal Cocktail

(composed of the Items included in the Above Listed Bar)

One (1) Bartender Per 75 Guests included Complimentary

Cocktail Reception
Food
Stationary Displays
(CHOICE OF FOUR)

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,
Sopprasatta, Prosciutto, Olives, Sliced
Crusty Bread, Virgin Olive Oil
and Balsamic Vinaigrette

Asian Station

California Rolls, Noodle Salad in To-
Go Boxes, Chicken & Scallion
Skewers, Crispy Spring Rolls, and
Assorted Dumplings in Bamboo
Steamers

Pierogi Bar

Pierogies stuffed with Mashed
Potatoes and Cheddar Cheese

Vegetable Display

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

MAC n' CHEESE BAR

(Served in martini glasses)

Elbow Pasta with White Cheddar,
Parmesan and Mozzarella Cheese
Toppings of : Crushed Tomatoes,
Crab, Lobster, Bacon, Roasted
Peppers, Caramelized Onions and
Sautéed Mushrooms

Japanese Sushi Presentation

Handmade Sushi, masterly prepared
to include:

California Rolls, Spicy Tuna Rolls, Eel
Roll, Shrimp Tempura Roll

Accompanied by Wasabi, Pickled
Ginger and Soy Sauce

With toppings of: Whipped Butter,
Sour Cream, Cheddar Cheese,
Scallions,

Crumbled Bacon, Sautéed
Mushrooms and Caramelized Onions

Gourmet Flatbread Station:
BBQ Chicken
Mushroom, Bleu Cheese and Bacon

and
Shrimp and Manchego

Raw Bar
Jumbo Shrimp Cocktail, Snow Crab
Claws
Blue Point Oysters Half Shell and
Littleneck Clams
With Mignonette, Cocktail Sauce,
Horseradish and Lemon Wedges

Lamb Chop Station*
(BASED ON TWO PIECES PER PERSON)
Baby Lamb Chops
Sautéed to Order with Garlic and
Herbs by Uniformed Chef
*Requires Chef Attendant Fee:
\$100.00 + per Chef*

Cocktail Reception Continued...

Butler Passed Hors d'oeuvres
(CHOICE OF EIGHT)

HOT

Mac n' Cheese Melt
Miniature Tuscan Ratatouille Tart
Mushroom Cap filled with Boursin Cheese
Cherry Blossom Tart of Black Cherries, Goat Cheese and Honey
Crispy Asparagus wrapped in Phyllo with Asiago Cheese
Savory Mushroom, Spinach and Goat Cheese Tartlets with Pine Nuts
Breaded Parmesan Peppadew stuffed with Goat Cheese
Open Faced Reuben Crisp
Miniature Beef Wellington with Béarnaise Sauce
Beef Barbacoa Taquito
Beef Sliders on Soft Mini Brioche with Caramelized Onions and Bistro Sauce
Chicken Fontina Bites with Sundried Tomatoes
Chicken Marsala Pot Pie
Chicken Parmesan Puff
Sesame Crusted Chicken Skewer
Scallops Wrapped in Bacon
Maui Shrimp Spring Roll
Lobster and Lemon Spring Roll Crisp
Miniature Lump Crab Cake with Lemon Buerre Blanc Sauce

Malibu Coconut Shrimp with Shredded Coconut and Rum Batter

COLD

Roasted Pear and Artisanal Bleu Cheese Canape

Assorted California Style Sushi

Smoked Salmon Canapés with Grapefruit-Green Olive Tapenade

Smoked Salmon and Cream Cheese Cucumber Bites

Tomato and Basil Bruschetta

Seared Lamb Carpaccio with Roasted Garlic Mayonnaise on Crostini

Turkey Pistachio Roulade

Endive Points filled with Smoked Trout Salad

Crab Canape on Cumin Pita Toasts

Prosciutto, Mozzarella & Roasted Pepper Skewers

Tomato Caprese Skewers with Balsamic Reduction

Dinner Dance

Champagne Toast:

Chilled Champagne, garnished with Sliced Strawberry

French Rolls and Butter Rosettes

Salad Course:

(CHOOSE ONE)

Mixed Greens, Cucumber Curls, Chickpeas, Shaved Red Onion, and Champagne Vinaigrette

Baby Spinach and Frisse Salad with Bleu Cheese, Candied Walnuts, and Lemon Dijon Vinaigrette

Boston Bib Lettuce with dried Cherries, Crumbled Gorgonzola Cheese, Spiced Pecans
and Caramelized Shallot Vinaigrette

Arugula and Roasted Beet Salad with Warm Goat Cheese Crouton, and Champagne Vinaigrette

Mixed Field Lettuces to include Arugula Topped with Grilled Asparagus, Goat Cheese,
and Roasted Seasoned Plum Tomato served with Aged Balsamic Vinaigrette

Tableside Wine Service During Dinner
Guest's Choice of Beaulieu Vineyards Chardonnay or Canyon Road Cabernet Sauvignon

Entrée Course:
(CHOOSE THREE)

Entrée Selections due Three (3) Business Days in Advance
Filet Mignon of Beef topped with Mushroom Cap and Port Wine Reduction,
Dauphinoise Potatoes and Asparagus

Porcini Crusted Filet Mignon with Tomato Mushroom Reduction and Garlic Mashed Potatoes

Filet Mignon with Truffle Sauce and Roasted Fingerling Potatoes

Stuffed Breast of Chicken with Spinach, Artichokes, Sundried Tomatoes and Parmesan Cheese with a Lemon Capers Sauce

Breast of Chicken filled with Leeks, Mushrooms, Boursin Cheese and Chardonnay Cream Sauce

Pan Seared Filet of Black Cod with White Wine Lemon Butter Sauce

Pistachio Pesto Crusted Salmon with Blistered Tomatoes and Lemon Cream Sauce

Mahi Mahi with Mango Chutney

Grilled Filet of Cobia with a Sundried Tomato Fennel and Basil Relish

Potato Horseradish Crusted Red Snapper with Roasted Pepper Relish

Vegetarian, Vegan and Kosher Entrees Available Upon Request
Dinner Dance Continued...

Dessert Course:

Wedding Cake

Your Custom Designed Wedding Cake from Bredenbeck's Bakery

Viennese Dessert Display

Buffet Presentation of Whole Cakes, Bombes, Tortes and Pastries to Include:

Tiramisu Log, Bavarian Apple Torte, Neapolitan Bombe, Italian Rum Cake,
Chocolate Sabayon, Miniature Pastries, Canolis, Éclairs & Cream Puffs

Seasonal Sliced Fresh Fruits and Berries

Anglaise Sauce, Yogurt Dip and Warm Chocolate Sauce (Skewers for Dipping)

Chef Attended Station:

(Choice of One)

Crepes Suzette

Prepared to Order with Fillings of:
Marinated Strawberries and Bananas
Foster
Served with Vanilla Haggen Dazs Ice
Cream

Belgian Waffle & Ice Cream Bar
Prepared to Order with toppings of:
Marinated Strawberries, Whipped
Cream and Cherries Served with
Vanilla Haggen Dazs Ice Cream

International Coffee Service

Freshly Brewed Coffee and Espresso

Served with Sugar Rimmed Glasses

Garnished with Chantilly Cream, Cinnamon, Shave Milk Chocolate,
Orange Slices and Lemon Twists

Complete your Evening with a Late Night Snack
for your Guests...

Late Night Snack:

Miniature Beef and Chicken Cheese Steaks

with American Cheese, Provolone Cheese and Cheddar Cheese Sauce

Sautéed Onions and Peppers

Philadelphia Soft Pretzels with Cheddar Cheese Sauce and Spicy Mustards

Assorted TastyKakes

Your Package Includes:

Bridal Hospitality Room during Cocktail Reception

Customized Cocktail Hour Reception with Eight (8) Butler Passed Hors d'oeuvres
and Four (4) Stationary Display Stations

Five Hour Premium Open Bar with Bridal Signature Cocktail

Chilled Champagne Toast garnished with Fresh Strawberry

Tableside Wine Service during Dinner Presentation

Personalized Multi-Course Dinner Presentation

Custom Designed Wedding Cake and Elaborate Viennese Display with
International Coffee Bar

Philadelphia Themed Late Night Snack

Floor Length Linen and Napkins with your Choice of Colors

Chiavari Chairs in your Choice of Color

Dance Floor and Staging for Band

A Deluxe Suite for the Bride and Groom for One (1) Evening
with Complimentary Overnight Parking

Menu Design Tasting for 4 - 6 People

Qualifies for SPG Honeymoon "Signing" Bonus and Starwood Preferred Points
based upon consumed Food & Beverage, and Guest Room Block Pick-up

Special Room Rate for your Guests staying Overnight

Custom Stargroup website for guests to make reservations on-line

Valet Parking for Event Guests not staying overnight included in Package