



Sheraton®

PHILADELPHIA
DOWNTOWN
HOTEL



Eat, Drink and Be Married

LET US HELP YOU MAKE YOUR WEDDING DAY ONE YOU WILL NEVER FORGET

Celebrate your big day and plan the wedding of your dreams at Sheraton Philadelphia Downtown Hotel. Timeless elegance awaits 30 floors above at our Horizons Rooftop Ballroom which boasts the best views in the city. Accommodating up to 500 guests, the space features backdrop views of the areas most iconic attractions like Logan's Circle, the Cathedral Basilica of Saints Peter & Paul and the Philadelphia Museum of Art. Plus, when you plan with us, you earn up to 100,000 bonus Starpoints® which can be used towards honeymoon nights.

Learn more at sheratonphiladelphiadowntown.com 201 N 17th St, Philadelphia, PA 19103 215.448.2000

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Starwood
Preferred
Guest



Wedding Enhancements

White Glove Service during your reception

Five Hour Open Bar Featuring Premium Liquors

Elegant Cocktail Reception with Butler Passed
Hors d'Oeuvres and Stations

Head Table or Sweetheart Table

Placecard Table, Gift Table and Cake Table

Votive Candles on all Tables

Champagne Toast with Fresh Strawberry

Elaborate Tiered Wedding Cake

Complimentary Deluxe Overnight Accommodations
to include Welcome Amenity and Buffet Breakfast
for the Newlyweds

Special Guest Room Blocks for your Out of Town
Guests if desired

Convenient Valet or Self-Parking available in our
Underground Parking

PLEASE INQUIRE ABOUT CEREMONY SPACE

Ask about our Specialty Linen Package including floor length Damask Linen, coordinating napkins, & chair covers with coordinating chair sash.



Cocktail Reception

COLD BISTRO DISPLAYS

Select Two

Fresh Vegetable Crudité

An Elaborate Collage of Crisp Seasonal Vegetables with Three Peppercorn Dip, Balsamic Ranch and Yogurt Chive Dressing

Decadent Cheese Display

Domestic and International Cheese Display Featuring Wisconsin Cheddar, Baby Swiss, Brie, Muenster and Boursin Cheeses, Petite Flat Bread and Crackers, Whole Grain, Pomerey & Honey Mustard

Grilled Vegetable Display

Roasted Peppers, Eggplant, Yellow Squash, Zucchini, and Mushrooms presented beautifully with and Aioli Dipping Sauce

Mediterranean Station

Sun-Dried Tomato Relish, Ratatouille Relish, Olive Tapenade, and Hummus Antipasto Meats to include Prosciutto, Salami, Capicola, Provolone, Marinated Baby Mozzarella, Roma Tomatoes, Kalamata Olives with Roasted Peppers and Cherry Peppers served with Specialty Crackers, Breadsticks and Pita Crisps



HOT RECEPTION STATIONS

Select One

SLIDER STATION

Select Three

Burger with Smoked Cheddar and Mini Gherken

Pulled Pork with Red Cabbage Slaw

Buffalo Chicken with Crumbled Bleu Cheese and Celery Relish

Philly Cheesesteak with Caramelized Onions and Provolone Cheese Sauce

Sausage & Pepper with Sun-Dried Tomato Sauce

Caprese Burger- Fresh Mozzarella, Basil, Tomato and Pesto on a Ciabatta Roll

Also included: French Fries and Onion Rings along with Appropriate Condiments

TASTE OF ITALY

Select Two

Tri-Color Tortellini in a Wild Mushroom Cream Sauce

Lobster Ravioli with Tomato Cream Sauce

Penne tossed with Grilled Chicken, Sautéed Broccoli, Olive Oil and Garlic

Fusilli Pasta with Baby Shrimp and a Spicy Puttanesca Sauce

Also included: Crispy Garlic Bread, Shredded Parmesan Cheese and Crushed Red Pepper Flakes Jumbo Shrimp Cocktail, Alaskan Snow Crab Claws

SOUTH OF THE BORDER

Fish Tacos with Citrus Glaze, Lime Sauce and Julienne Cabbage

Pulled Pork Tacos with Apple Slaw

Chipotle Fired Quesadillas with Guacamole & Red Grape Salsa

Housemade Chips

MEDITERRANEAN STATION

Mini Falafel with Yogurt Tahini Sauce

Pita Chips with a Variety of Hummus Types

Tabbouleh and Baba Ganoush



Butler Passed Hors d'Oeuvres

Select Six From Hot and Cold Selections

HOT SELECTIONS

Sesame Chicken with Honey Mustard

Assorted Mini Quiche

Crispy Virginia Bacon Wrapped Scallops

Miniature Beef Wellington with
Béarnaise Sauce

Miniature Chicken Cordon Bleu

Coconut Shrimp with Peanut Sauce

Panko Crusted Butterflied Shrimp with
Beer Sauce

Vegetable Dim Sum with Teriyaki
Dipping Sauce

Mini Franks en Croute

Spanakopita

Parmesan Artichoke Hearts

Vegetable Spring Rolls

Miniature Deep Dish Pizza

Roasted Tomato and Smoked
Mozzarella Empanada

Philly Cheese Steak Egg Rolls with
Sriacha Ketchup

Beef and Bleu Cheese Wrapped
in Bacon

Short Rib Empanada with
Manchego Cheese

Steak and Cilantro Empanada

Crispy Pork Dim Sum

Buffalo Chicken Egg Rolls with Bleu
Cheese Dipping Sauce

Coconut Chicken with Chili Mango Sauce

Thai Spring Rolls with Orange
Ginger Sauce

Chicken and Marrakesh Lollipop with
Cucumber Sour Cream

Cream Chicken and Pineapple Skewer

Smoked Chicken Quesadilla

Chicken Pot Pie Empanada

General Tso's Potsticker

Miniature Crab Cakes

*Additional fee of \$2 per person each to
choose these items: Skewered Coconut
Lobster Tail, Spiced Lamb Chops with
Mint Demi*



COLD SELECTIONS

Smoked Salmon Canapé

Stuffed Snow Pea Pod with Baby
Shrimp Pate

Roasted Red Pepper & Goat
Cheese Canapé

Lemon Mint Grilled Chicken Canapé

Grilled Sea Scallop with Mustard on
Pumpkinseed

Thinly Sliced Tenderloin on a
French Baguette

Cumin-Rubbed Beef Tenderloin on
Focaccia

Pear & Brie with Almond

Bruschetta Pomodoro

Prosciutto on a Gorgonzola Crostini

Asparagus Wrapped in Prosciutto

Thai Chicken with Lettuce Wrap

Endive with Asian Spiced Chicken or
Crab Mousse

Smoked Salmon Pinwheels

Seared Ahi Tuna with Wasabi
Cream Cheese

Smoked Chicken with Papaya Salsa

Smoked Duck with Cranberry Mousse
and Pistachio

*Additional Fee of \$3 per person each to
choose these items: Assorted Sushi Rolls,
Jumbo Shrimp Cocktail, Alaskan Snow
Crab Claws*

OPTIONAL UPGRADES

SEAFOOD RAW BAR

A Sumptuous Selection of Seaside
Treats Presented on a Bed of Shaved
Ice Accompanied by Cocktail Sauce,
Horseradish, Lemons, Tabasco and
Oyster Crackers.

Chilled Jumbo Shrimp

Long Island Oysters on the Half Shell

Alaskan Snow Crab Claws

Little Neck Clams

\$20 per person

SMASHED POTATO BAR

Whipped Peruvian Blue and Yukon Gold
Potatoes Served with Your Choice of
Toppings to Include Sturgeon, Salmon
and Lump Fish Caviar, Chives, Crème
Fraiche, Grated Cheddar Cheese, Crisp
Bacon Bits, Whipped Butter, and Scallions

\$14.50 per person

\$100 per chef attendant

*Ice sculpture optional, please inquire
about pricing.*



Dinner Service

Includes Salad, Entrée and Dessert, Dinner Rolls with Butter, Freshly Brewed Coffees and Hot Herbal Teas Champagne Toast with Fresh Strawberry

SALAD COURSE

Please Select One in advance

Field Green Salad with Cucumbers, Grape Tomatoes, Bermuda Onions, and Basil Vinaigrette

Spring Baby Lettuce with Dried Cranberries, Button Mushrooms, Plum Tomatoes, Cabernet Sauvignon

Traditional Caesar Salad to Include Crisp Romaine, Parmesan Cheese, and Croutons Topped with Traditional Caesar Dressing

Baby Spinach with Hearts of Palm, Grape Tomatoes, Sweet Dijon Dressing

ENTRÉE COURSE

Marinated Chicken Breast served with Roasted Garlic Demi Glace
\$117 per person

Sautéed Chicken Breast with Julienne Sun-Dried Tomatoes and Cabernet Demi Glace
\$117 per person

Herb Crusted Chicken Breast Stuffed with Spinach and Boursin Cheese, White Wine and Garlic Beurre Blanc
\$120 per person

Crab Stuffed Flounder with Citrus Sauce
\$117 per person

Roasted Sesame Crusted Salmon and European Cucumber Relish
\$120 per person

Filet of Beef with Boursin Cheese and Roasted Shallot Sauce
\$132 per person

Grilled New York Sirloin with Garlic Mushrooms and Red Onion Confit
\$122 per person

OPTIONAL UPGRADES

APPETIZER COURSE

Selections abound, and can be tailored to fit your tastes

Starting at \$10 per person

INTERMEZZO COURSE

Featuring Lemon Sorbet Served in a Lemon Fruit Shell Garnished with a Fresh Mint Leaf
\$4 per person



Duet Entrée Choices

Petit Filet with Jumbo Lump Crab Cake,
Citrus Aioli
\$144 per person

Seared Chicken Breast Served with a
Duo of Crab Stuffed Shrimp
\$129 per person

Desserts

Select Two

A beautifully tiered Wedding Cake
Styles and Flavors Vary

Additional upgrades available including
liquor essence, fillings, fondant creations
and custom sizing to your theme or
picture

OR choice of one below

Fresh Seasonal Sliced Fruit and Berries
decorated with a Sprig of Mint

Strawberries Soaked in Amaretto served
in a Sugar Rimmed Glass

Fresh Mango Sorbet garnished with
Fresh Berries

OPTIONAL UPGRADES

TEMPTING TODDIES

Featuring an International Selection of
Coffees and Teas served Piping Hot to
Include:

Brewed to Order Cappuccino and
Espresso, Hazelnut and French Vanilla
Coffees, Homemade Chocolate & Vanilla
Creams, Chocolate Shavings & Stirrers,
Herbal and Flavored Teas, Cinnamon
Sticks, Orange Sticks & Sugar Cubes

\$6 per person
\$100 per barista



Beverages

Five Hour Premium Open Bar to include:

Super Premium Cocktails
House Wines
Domestic and Imported Bottled Beer
Assorted Juices and Mineral Water
Assorted Soft Drinks

*One Bartender per 100 guests –
Included in Package

OPTIONAL UPGRADES

Wine Service with Dinner
\$8 per person

Extras

Signature Boca Bons Favors in your
choice of style and colors
Starting at \$7 each

Custom Ice Carvings – priced per style
Starting at \$300 each

Coat Room Attendant
Priced per season

For More Information

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