



Sheraton

The Sheraton Philadelphia Society Hill

Is pleased to present the following

Wedding Package

for your review

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 – Senior Catering Sales Manager

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SHERATON PHILADELPHIA SOCIETY HILL HOTEL

One Dock Street, Philadelphia, PA 19106

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, Yuengling Lager, Blue Moon, Heineken Light and Corona

Sparkling Water & Assorted Soda and Juices

Custom Signature Cocktail

Butler Passed Upon Guest Arrival

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

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, Hummus, Olives,
Sliced Crusty Bread, Pita, 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,
Roasted Peppers, Caramelized Onions and
Sautéed Mushrooms

Asian Station

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

Gourmet Flatbread Station:

BBQ Chicken - Margherita - Shrimp and Manchego Cheese

Pierogi Bar

Pierogies stuffed with Mashed Potatoes
and Cheddar Cheese
With toppings of: Whipped Butter, Sour Cream,
Cheddar Cheese, Scallions,
Sautéed Mushrooms and Caramelized Onions

Chicken & Waffles Station

Miniature Waffles made to Order
with Country Style Chicken, Pimento Cheese,
and Maple Sriracha Syrup Drizzle

Raw Bar

(BASED ON FIVE TOTAL PIECES PER PERSON)

Jumbo Shrimp Cocktail, Snow Crab Claws, Blue Point
Oysters Half Shell and Littleneck Clams
Served 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

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

Cocktail Reception Continued...

Butler Passed Hors d'oeuvres

(CHOICE OF EIGHT)

HOT

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
Sweet Potato Honey Ricotta Fritter*
Portabella Arancini – Portabella Mushroom, Garlicky Spinach, Mozzarella and Provolone Cheese
Open Faced Reuben Crisp
Miniature Beef Wellington with Béarnaise Sauce
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
Buffalo Chicken Meatball stuffed with Blue Cheese and Caramelized Onions
Mini Shrimp Taco with Shredded Cabbage, Mango and Cilantro
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 on Crostini with Roasted Garlic Mayonnaise
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

Spinach Salad with Strawberries, Goat Cheese, and Red Onions with Balsamic Dressing

*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, Mozzarella Cheese,
and Roasted Seasoned Plum Tomato served with Aged Balsamic Vinaigrette*

*Wedge Salad with Confetti of Tomato, Red Onions and Chipotle Ranch Dressing**

Tableside Wine Service During Dinner

Choice of Red or White Sheraton Select Wines

Entrée Course:

(CHOOSE THREE)

Entrée Selections due Three (3) Business Days in Advance

Grilled Filet Mignon with Roasted Shallot Demi

Roasted Filet Mignon with Merlot Wine Sauce

Porcini Dusted Filet Mignon with Tomato Mushroom Reduction

Braised Boneless Beef Short Ribs with Demi-Glace Sauce

Grilled New York Strip Loin with Bourbon Cremini Mushroom Sauce

*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 Crusted Salmon with Lemon Cream Sauce

Mahi Mahi with Mango Chutney

Butter Parmesan Striped Bass Filet

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

Potato Horseradish Crusted Red Snapper with Roasted Pepper Relish

Accompanied by Chef's Choice of Starch and Vegetable

Vegetarian, Vegan and Kosher Entrees Available Upon Request

Dinner Dance Continued...

Dessert Course:

Wedding Cake

Your Custom Designed Wedding Cake from *Bredenbeck's* Bakery with Butter Cream Frosting

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:

(CHOOSE ONE)

Crepes Suzette

Prepared to Order with Fillings of:
Marinated Strawberries and Bananas Foster
Served with Bassett's Vanilla Ice Cream

Belgian Waffle & Ice Cream Bar

Prepared to Order with toppings of:
Marinated Strawberries, Whipped Cream and
Cherries Served with Bassett's Vanilla Ice Cream

Ice Cream Sundae Bar

Vanilla and Chocolate Haggen Dazs Ice Cream
Assorted Candy Toppings, Hot Fudge, Caramel,
Whipped Cream and Cherries

S'mores Bar

(ROASTED OVER OPEN FLAME)
Regular Marshmallows,
Milk Chocolate Candy Bars,
Graham Crackers and Skewers

International Coffee Service

Freshly Brewed Starbucks Coffees
Served with Sugar Rimmed Glasses
Garnished with Chantilly Cream, Cinnamon, Shaved Milk Chocolate,
Assorted Flavored Syrups, Orange Slices and Lemon Twists

Complete your Evening with a Late Night Snack

for your Guests...

Late Night Snack:

Miniature Beef 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 Wedding Couple for One (1) Evening
with Complimentary Overnight Parking

Menu Design Tasting for 4 - 6 People

Qualifies for SPG 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

Deposit

A Non-Refundable Deposit in the amount of \$5,000.00 is due with the signed contract

Charges

Wedding Package pricing is inclusive of applicable taxes and service charge. This includes a 15% gratuity for the banquet employees. No other fee or charge is a tip, gratuity or service charge for any employee.

Additional services such as Ceremony Room Rental, Chef Attendant Fees, and food and beverage enhancements are subject to applicable taxes and service charge unless otherwise noted. In these cases, a 24% Service Charge of the total food and beverage revenue plus 8% sales tax and/or 10% liquor tax will be added.

Final Guarantee and Payment

The remaining balance (final payment) for your Wedding, based upon your final guest count is due three (3) business days prior to event with cash, certified check or credit card.

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.

Testimonials

AN EVENT TO REMEMBER

"From the beginning, I believed our daughter's wedding would be an event to remember. Traci Meldrum was exceptional from the initial consultation to the follow up. She was an excellent communicator and paid attention to each and every detail. Traci's competence helped alleviate all our pre wedding jitters. Overall, I had the highest expectations for the event and it proved even better than expected." - *Jeanne & Dennis Khoury* (Khoury-Lesch Wedding ~ September 12, 2015)

ABSOLUTELY PERFECT

"We just wanted to thank you for making our wedding day absolutely perfect! Everything went so smoothly. From getting me a red bull prior to the ceremony, to having our signature beers waiting for us when we left the ceremony room (nice touch), to the wonderful staff that took great care of us all night long, to every single detail being exactly the way we imagined it would be. Everyone had a great time and raved about the food at both cocktail hour and dinner. The ceremony room and reception ballroom both looked great, it was all perfect. You were a pleasure to work with and we felt at ease about the whole planning process from the minute we signed the paperwork to have our event at the Sheraton in just 4 short months. I can honestly say that leading up to the wedding, neither of us were nervous about the actual event since we had full confidence that you would nail it for us, and you did." - *Mary & Steve Penzo* (Cloney-Penzo Wedding ~ October 10, 2015)

AWESOME EXPERIENCE

"Mere words are not enough to convey how thrilled Bruce and I are over Rachel's wedding! The food was delicious! Everyone commented on how fabulous it was! The stations were great! And your staff was superb! The room looked beautiful as well. The front desk and front door staff, parking staff, and the hotel staff were all terrific! I think everyone felt the excitement of the weekend!" - *Jo Ann Engleman* (Engleman-Merlin Wedding ~ December 5, 2015)

LIFELONG MEMORIES

"Traci- Thank you! The wedding was perfect! We have heard so many wonderful comments from our guests about the food, service and facilities; we couldn't have been more pleased! It was a pleasure to work with you. The hotel staff was superb! Thank you again for making Jamie and Daniel's wedding a wonderful celebration that provided all of us with lifelong memories!" *Joanne & Jack Slotterback* (Slotterback-Cihanowyz Wedding ~ October 14, 2016)

TIME OF OUR LIVES

"Candidly, we picked the Sheraton about other venues as we knew you were so darn good at your job that we trusted you completely-- which was important to us when planning from afar. You and your staff made us, our families, and our guests have a stress-free time and such a wonderful wedding. Maybe it was the open bar talking but many of our guests raved it was the best wedding ever. We truly had the time of our lives." - *Jenn & Andrew McNamara* (Prevoznik-McNamara Wedding ~ August 20, 2016)

SURPASSED OUR EXPECTATIONS

"I have to say that you surpassed our expectations. Everything concerning this wedding was top notch and I could not have asked for anything more. ...you are the best there is and without you, we never could have made this happen. I had not one complaint from any of our guests and actually most thought this was the classiest wedding they have been to." - *Linda & Noah Goldman* (Goldman-Glaser Wedding ~ December 31, 2016)

FLAWLESS

"THANK YOU for helping us plan our beautiful wedding reception!! We honestly could not have asked for a more perfect day!! Everything about the Sheraton was flawless. Service was spectacular and food was perfect. We had a lot of tough critics at the wedding who had nothing but great words to say about everything! So again thank you for being a huge part of helping us plan." - *Stephanie & Will Cantwell* (DiAntonio-Cantwell Wedding ~ May 12, 2017)

HAPPY AND JOYFUL OCCASSION

"I cannot express how grateful I am to have had you and your entire team with us on Saturday. The bartenders throughout the party never missed a beat, I heard no one waited for a drink at the bar all night! Our bridal party was still talking about Joey and his diligence making sure they were taken care of all night AND in the AM at the Farewell Breakfast. And YOU! You came to my rescue when red wine was threatening to become my foe! Thank you for keeping cool and being so swift! Thank you so much for helping make this whole experience the happy and joyful occasion that it should be. Thank you for easing anxieties and granting wishes like you had a genie in a bottle! You are wonderful at your craft and I so appreciate every bit of effort you helped put into all the details. Saturday was a beautiful day but it was designed to be that way because of you and your planning!" - *Dorothy & Zach Garippa* (Wechsler-Garippa Wedding ~ September 30, 2017)

BEST KEPT SECRET

"Amazing!! Traci Meldrum is a dream to work with to plan a wedding. She anticipates questions you will have before you even think of them. She is very organized, detailed, and accommodating. The staff during the event was pleasant, helpful, and on the ball. The hotel is Philly's best kept secret for weddings! I wish I could do it again." - *Michele & Eric Enders* (Garrity-Enders Wedding ~ October 14, 2017)