



Sheraton
Harrisburg-Hershey
HOTEL

*Beautiful Wedding Memories are
Created at the Sheraton...*



Wedding Packages

The Traditional Wedding Package

- One Hour Reception with a Limitless Array of Hors d'Oeuvres
- Open Bar Service-Unlimited Consumption Including Mixed Drinks, Bottled Beer, Wine, Soda, Juice
- Champagne or Sparkling Cider Toast for All Guests
- Plated Dinners or Dinner Buffets
- Tiered Wedding Cake by Sweet Confections
- Fresh Floral Centerpieces—Professionally Tailored to Your Specifications by Pealer's Flowers or Hammaker's Flower Shop
- Floor Length White Linen with White or Ivory Toppers
- Solid Napkin and Runner or Topper in a Solid Color
- Private Bridal Parlor Fully Stocked with Beverages and Hors d'oeuvres
- Deluxe Overnight Accommodations for the Bride and Groom Including Champagne Service and a Full Hot Breakfast the Next Morning
- Elegant White Glove Service Throughout the Event
- Tasting for up to **6** People
- Personalized Website for Your Guest Room Block
- Flambé Show Set to Music
- All Prices are Inclusive of 20% Service Charge and 6% Sales Tax

The Dream Wedding Package (15 per Person Inclusive)

Includes Everything in the Traditional Package Plus the Following Enhancements:

- Polyester Chair Covers in Your Choice of White, Ivory or Black
- Uplighting
- **3** Complimentary Guest Rooms for **1** Night
- Upgraded Floor Length Linen
- Starbucks Regular Coffee, Decaffeinated Coffee, Hot Tea and Hot Chocolate Stationed After Dinner

50 Person Minimum





Packages

Saturday Wedding Packages Include:

- Select **8** Hors d'oeuvres for the Cocktail Hour
 - **4** Hours of Open Bar Service
- Bridal Parlor Stocked with Beer, Wine & Hors d'oeuvres

Friday and Sunday Wedding Packages Include:

- Select **4** Hors d'oeuvres for the Cocktail Hour
 - **3** Hours of Open Bar Service
- Bridal Parlor Stocked with Soda, Water & Hors d'oeuvres

*Contact our Catering Sales Managers about additional discounts available for Friday and Sunday Receptions.





Your Choice of the Following Hors d'Oeuvres

Displays & Tabled Items

- Domestic Cheese Display with Fresh Fruit Garnish and Classic Water Crackers accompanied with Country Style Mustard
 - Seasonal Fresh Vegetables chilled and served with Basil Ranch Dipping Sauce
 - Baked Crab and Artichoke Dip with Parmesan Toast Rounds
 - Display of Seasonal Fresh Fruits with Honey Poppy Seed Dip
-

Butler—Passed Items

- Smoked Salmon Pinwheels on Cucumber Croutons
- Teriyaki Glazed Chicken Sate
- Polynesian Crab Rangoons
- Sweet Cherry Tomatoes Stuffed with Boursin Cheese
- Flaky Phyllo Stuffed with Spinach and Feta
- Skewered Beef Tenderloin Grilled with Honey Bourbon Sauce
- Brie and Raspberry Puffs
- Charcuterie En Croute with Dijon Dipping Mustard
- Meatballs: Sweet and Sour, Italian or Swedish-Style
- Classic Cocktail Franks in Puff Pastry Dough
- Kennett Square Broiled Mushrooms Stuffed with Sausage or Crab
- Marinated Asparagus Wrapped in Paper Thin Smoked Ham





Dinner

The Beginning of a Wonderful Dinner

Please Select one from Appetizer or Salad

Appetizer:

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

Salad Course:

- The Mix: Shredded Savory Cabbage & Romaine with Peppers, Radishes, Carrots tossed with Garlic Ginger Dressing
- California Field Greens with Tomato, Olive, Carrots, Red Onion, Garlic Croutons and Dressed with our Balsamic Vinaigrette
 - Timeless Caesar Salad, tossed with Parmesan and Croutons
- Poached Pear, Caramelized Walnuts and Arugula Salad with Red Wine Vinaigrette





Our Chef's Favorite Entrees

Chicken Entrees

- Chicken Marsala (99)
- Pesto Grilled Chicken (99)
- Chicken Saltimbocca (103)
- Stuffed Chicken (104)

Beef Entrees

- London Broil (104)
- Filet Mignon (109)
- Roasted Prime Rib of Beef (109)

Fish Entrees

- Traditional Boston Baked Cod (99)
- Salmon with Pineapple Salsa or Lemon Dill Cream (104)
 - Grilled Mahi with Pineapple Rum Salsa (104)

Vegetarian Entrees

- Mushroom Or Vegetable Strudel (99)
 - Eggplant Napoleon (99)
 - Pasta Primavera (99)

Children's Entrees (Under 12 Years Old)

- Fresh Fruit Cup, Chicken Fingers, French Fries, Wedding Cake and Milk (20)
- Fresh Fruit Cup, Penne Pasta with Marinara Sauce and Meatballs, Wedding Cake and Milk (25)

- All Entrees Include -

Rolls with Butter
Potato, Rice, or Pasta
Fresh Vegetables

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Tazo Tea and Iced Tea





Combination Entrees

- **Grilled Sirloin and Chicken:**

Grilled Sirloin in a Red Zinfandel Demi and Sautéed Chicken Breast in a Honey Dijon Sauce (105)

- **Salmon and Chicken Piccata:**

Pan Roasted North Atlantic Salmon with Pineapple Salsa and Chicken Piccata (109)

- **Petite Filet and Crab Cake:**

Grilled Petite Filet with Wild Mushroom Chianti Sauce and Pan Seared Crab Cake with Lemon Basil Remoulade (114)

- **Petite Filet and Jumbo Shrimp:**

Grilled Petite Filet with Roasted Red Pepper Pesto Butter and Jumbo Stuffed Shrimp (114)



- **All Entrees Include** -

Rolls with Butter
Potato, Rice, or Pasta
Fresh Vegetables

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Tazo Tea and Iced Tea



Stationed Buffet

THE NEWLYWED BUFFET (109)

- 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





Grand Flambe

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

Watch Your Guests be Amazed by Our Presentation
Flambé Topping of Your Choice
Generously covering Vanilla Ice Cream to Accompany Your Wedding Cake

Please Select 1 Topping:

- Cherries Jubilee
- Bananas Foster
- Peach Melba



Sheraton
Harrisburg-Hershey
HOTEL



Personalize Your Wedding with Enhancements

Viennese Table (7.95 per Person)

- Ornatly Decorated with Lavish Selection of Custom Pastries
Created by Our Sous Chef

Martini Bar (150 + 8.75 per Drink)

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

Cordial Cart (8.25 per Drink + 75 Service Fee)

Water Fountain *Décor Only* (40)

- To Increase the Presentation and Ambience of Your Cocktail Hour

Custom Ice Sculpture (195-240)

- Personalized Ice Sculpture Available in (2) Sizes

Custom Linen, Overlays, Runners, Chair Covers

- Please Inquire for Colors and Pricing

Candy Table (5 per Person)

Assorted Candies for Your Guests to Help Themselves

Late Night Snack (6.95 per Person)

An Assortment of:

- Mini Cheese Steaks
- Hamburger Sliders
- Mini French Fries
 - Chips
 - Pretzels

Custom Uplighting

- Colored Uplights (30 each)
- Rings or Hearts (90 each)
- Custom Initials (160 each)





Wedding Cake

Cake Flavor

- Yellow
- White
- Marble
- Chocolate
- Red Velvet

Cake Fillings

- Vanilla Buttercream
- Chocolate Mousse
- White Chocolate Mousse
 - Raspberry Mousse
 - Peanut Butter
- Strawberries & Cream

Icing

- Vanilla Buttercream

Upgrades

- Custom Flavors
- Custom Fillings
- Rolled Fondant





Contact Us

Megan Stoner

717.565.3329



Jessica Deimler

717.558.4609

megan.stoner@sheratonhershey.com

jessica.deimler@sheratonhershey.com



4650 Lindle Road. Harrisburg. Pennsylvania. 17111
Tel—717.564.5511 Fax—717.564.2476
www.sheratonharrisburghershey.com