

*Bringing Your Wedding Dreams
to Life....*



Sheraton[®]
HARRISBURG HERSHEY HOTEL

The Sheraton Harrisburg Hershey



At The Sheraton Harrisburg Hershey we bring your wedding dreams to life. We take the stress off by creating all-inclusive wedding packages that offer an array of unique offerings. Let our team assist you in creating memories that will make your special occasion unforgettable.



Sheraton
HARRISBURG HERSHEY HOTEL

The Traditional Wedding Package

One Hour Reception with a Limitless Array of Hors D'oeuvres

Four Hour Open Premium Tier Bar

J Roget Champagne or Sparkling Cider Toast for All Guests

Three Course Plated Dinner with Wedding Cake from Sweet Confections

Menu tasting for up to Six Guests

Preferred Pricing for Children, Young Adults and Vendor Meals

Flambé Show

Fresh Floral Centerpieces Tailored to your specifications by

Hammaker's Flower Shop or Pealer's Flowers

Sheraton White Floor Length White Linen with White Overlay Or

Solid Color Polyester Napkin and Runner or Solid Color Polyester Overlay

Votive Candles

Dance Floor

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

Special Room Rates for Out of Town Guests with Personalized Reservation Link

Elegant White Glove Service throughout the Event

All Prices Inclusive of Service Charge 20% and Sales Tax 6%

The Dream Wedding Package

Includes Everything in the Traditional Wedding Package Plus the Following Enhancements:

(Additional \$15.00 per person Inclusive)

Polyester Chair Covers in Your Choice of White, Ivory or Black

Upgraded Floor Length Linen

Up Lighting

Three Complimentary Guest Rooms for ***One*** Night

Starbucks Regular and Decaffeinated Coffee, Hot Tea, Hot Chocolate Stationed After Dinner

All Prices Inclusive of Service Charge 20% and Sales Tax 6%

All Wedding Packages Include Choice of:

Displayed

Domestic Cheese Display

Fresh Fruit Garnish and Classic Water Crackers accompanied with Country Style Mustard

Seasonal Fresh Vegetables

Chilled and Served with Basil Ranch Dipping Sauce

Antipasto Display

Pepperoni, Salami, Mozzarella & Provolone Cheeses, Artichoke Hearts, Pepperoncini, Olives, Roasted Red Peppers, & Marinated Mushrooms

Seasonal Fresh Fruits Display

Accompanied with Honey Poppy Seed Dip

Baked Crab and Artichoke Dip

With Parmesan Toasted Round Tips

Additional Displayed Enhancements

Crostini & Bruschetta Display - \$6 per Person

Served with a rainbow of Toppings Including Olive Tapenade, Sundried Tomatoes, Fresh Basil & Roma Tomatoes, Mixed Peppers, Olive Oil

Mashtini Potato Bar - \$8 per Person

Mashed Potatoes, Butter, Sour Cream, Bacon Bits, Shredded Cheese
Mashed Sweet Potatoes, Butter, Honey, Candied Walnuts, Mini Marshmallows

Build Your Own Nachos - \$7 per Person

Multi Colored corn Tortillas, Salsa, Guacamole, Diced Tomatoes, Black Olives, Onions, Shredded Lettuce Shredded Cheese, Sour Cream, Jalapenos - Add Seasoned Ground Beef or Seasoned Shredded Chicken

Wheel of Brie – \$7 per Person

Baked Brie Encroute with Raspberry Puree Served with Breads and Crackers

Action Station Enhancements

Stir Fry Station - \$9 per Person

Marinated Chicken and Beef Strips, Stir Fried Vegetables with Oriental Sauce and Fried Rice with Crisp Won Tons

Sliders Station - \$8 per Person

Mini Angus Beef Burgers, Chicken Breast, Mini Hot Dogs with Appropriate Condiments

Pasta Station - \$7 per Person

Tri Colored Tortellini & Penne Pasta served with Tomato Basil & Pesto Sauces, Freshly Grated Parmesan Cheese & Black Pepper, Focaccia Bread Sticks and Sliced Italian Bread

Fajita Station - \$10 per Person

Marinated Flank Steak and Chicken Breast, Sautéed Onions, Red & Green Bell peppers, Flour Tortillas, Sour Cream, Guacamole, Jack & Cheddar Cheese and Jalapenos

Pierogis Station - \$8 per Person

Cheese Pierogis Sautéed with Sour Cream, Salsa, Bacon Bits, Shredded Cheese, Sautéed Onions

(Please Note Chef Attendant Fee - \$75.00 per Station)



Butler Passed Cold Hors D'oeuvres

Fruit Skewers

Black Forest Ham and Boursin Wrapped Baby Asparagus

Cilantro Marinated Shrimp in a Phyllo Cup with Mango Salsa

Smoked Salmon Pinwheels

Sweet Cherry Tomatoes Stuffed with Boursin Cheese

Curried Chicken Salad Served with a Fried Wonton

Smoked Salmon on Pumpernickel with Caper Cream Cheese

**Prosciutto Wrapped Gulf Shrimp

**Seared Ahi Tuna on a Won Ton Crisp with Wasabi Cream

**Peppered Beef Tenderloin with Horseradish Sauce on Melba toast

Butler Passed Hot Hors D'oeuvres

Meatballs: Swedish, Italian, BBQ or Sweet & Sour

Mini Spring Rolls with Dipping Sauce

Feta and Spinach Stuffed Mushroom Caps

Assorted Quiche Lorraine & Florentine

Kennett Square broiled Mushrooms Stuffed with Sausage or Crab

Brie and Raspberry Bites

Sausage En Croute

Flakey Phylo Stuffed with Spinach and Feta

Skewered Beef Tenderloin Grilled with Honey Bourbon Sauce

Breaded Cheese Ravioli with Marinara

Classic Cocktail Franks in Puff Pastry Dough

Sausage and Cilantro Stuffed Mushroom Caps

Beef Sate
Chicken Sate
Steamed Pot Stickers with Garlic Soy Sauce
Crab Rangoon's
Vegetable Empanadas with Salsa Verde
Coconut Fried Chicken Tenders with Apricot Ginger Sauce
Mini Beef Wellington
Mini Chicken Cordon Bleu
Brie and Raspberry Bites
**Lump Crab Stuffed Mushroom Caps
**Coconut Fried Shrimp with Dipping Sauce
**Petite Lump Crab Cakes with Red Pepper Aioli

(Please note Hors D'oeuvres with ** are an extra \$1.50 per person)



The Beginning of a Wonderful Dinner

Please Select One from Appetizer or Salad

Appetizer:

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

Salad Course:

The Mix

Shredded Savory Cabbage & Romaine with Peppers, Radishes and Carrots tossed with Garlic Ginger Dressing

California Field Greens

Tomato, Olive, Carrots, Red Onion, Garlic Croutons Dressed with Our Balsamic Vinaigrette

Caesar

Parmesan Cheese, Herbed Croutons with Creamy Caesar Dressing

Arugula

Poached Pear, Caramelized Walnuts and Arugula Salad with Red Wine Vinaigrette

Freshly Baked Assorted Rolls and Butter will be provided to compliment your salad.

Our Chef's Favorite Entrees

The highest price will prevail based upon your entrée selections.

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)

Starch

Red Skin Mashed Potatoes
Roasted Herbed Sweet Potatoes
Cheddar Scalloped Potatoes
Herb Roasted Fingerling Potatoes
Wild Rice
Pasta

Vegetables

Roasted Asparagus with Roma Tomato, Petite Carrots, Green Beans, Yellow Squash, Zucchini

Duet Plates

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)

The Newlywed Buffet

\$109.00

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 Flambé

**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

Late Night Bites

Minimum order of 60% of the Guaranteed Guest Count.

Late Night Snack - \$7 per Person

An Assortment of: Mini Cheese Steaks, Hamburger Sliders, Mini French Fries, Chips, Pretzels

Build Your Own Nachos - \$7 per Person

Multi Colored corn Tortillas, Salsa, Guacamole, Diced Tomatoes, Black Olives, Onions, Shredded Lettuce Shredded Cheese, Sour Cream, Jalapenos - Add Seasoned Ground Beef or Seasoned Shredded Chicken

Viennese Table - \$8 per Person

Ornately Decorated with Lavish Selection of Custom Pastries, Cookies, Freshly Brewed Coffee & Decaffeinated Coffee, Herbal Teas, Whipped Cream & Hot Chocolate

Ice Cream Sundae Bar - \$8 per Person

Vanilla, Chocolate and Strawberry Ice Cream, Chocolate and Caramel Topping, Assorted Candies and Sprinkles, Whipped Cream and Cherries

S'more's Station - \$6 per Person

Cook your own S'more's on the open flame. Marshmallows, Graham Crackers, Hershey Bars

Candy Table - \$5 per Person

Assorted Candies for Your Guests to Help Themselves

Create Your Own

Please discuss your unique ideas with your Catering Manager



Wedding Enhancements

Martini Bar: \$150 Service Fee + 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 – Please inquire for pricing

Floor Length Linen

Chair Covers with Sash

Overlays

Runners

Colored Napkins

Wedding Cake by Sweet Confections

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



Libations

Premium Tier Brands – included in all packages

Vodka Smirnoff, Gin Beefeater, Bourbon Jim Beam, Scotch Cutty Sark, Rum Cruzan, Tequila Sauza Silver, Whiskey Seagrams VO, Brandy Hennessy V.S., Triple Sec Dekuyper

Heineken, Amstel Light or Corona Extra, Yuengling, Budweiser, St. Pauli N/A, Miller Light, Coors Light or Bud Light

House Chardonnay, House Cabernet Sauvignon, House Merlot

Ultra-Premium Tier Brands – additional \$ 2.00 per person

Vodka Absolut, Gin Tangueray, Bourbon Jack Daniel's, Scotch JW Red, Rum Cruzan, Tequila Jose Cuervo Gold, Whiskey Seagrams VO, Brandy Hennessy V.S., Triple Sec Dekuyper

Heineken, Amstel Light or Corona Extra, Yuengling, Budweiser, St. Pauli N/A, Miller Light, Coors Light or Bud Light

Beaulieu Vineyard, "Century Cellars" Chardonnay, Blackstone Merlot, Beaulieu Vineyard Signet, Collection Cabernet Sauvignon, Blackstone Pinot Noir, Ecco Dormani Pinot Grigio

Select Tier Brands – additional \$ 3.00 per person

Vodka Grey Goose, Gin Bombay Sapphire, Bourbon Maker's Mark, Scotch JW Black, Rum Cruran, Tequila Jose Cuervo Gold, Whiskey Crown Royal, Brandy Hennessy V.S., Triple Sec Dekuyper

Heineken, Amstel Light or Corona Extra, Yuengling, Budweiser, St. Pauli N/A, Miller Light, Coors Light or Bud Light

Sterling Vintner's Collection Chardonnay, Red Diamond Merlot, 14 Hand Cabernet Sauvignon, Trinity Oaks Pinot Grigio, Mark West Pinot Noir

Coffee, Tea, Sodas, Juice, Water, Lemons, Lime and Olives are Included in Each Bar Package

Additional Information

- ❖ Four Hour Max Limit for Bar
- ❖ Wine Service – Per Bottle
- ❖ Specialty Cocktails – Additional \$1.00 per person
- ❖ Special Alcohol Requests – Inquire for Pricing

- ❖ Maitre D' Fee – \$250.00
- ❖ Additional Set-Up Fee – 1 Hour \$175.00

- ❖ Screen with Projector – \$180.00
- ❖ Microphone – \$35.00
- ❖ Monogram – \$150.00 (will need notice one month prior)
- ❖ Dedicated Technician - \$60.00

- ❖ Ceremony Fee – \$300.00

Catering Terms & Conditions

- ❖ Saturday packages start at \$99 per person and Friday/Sunday Packages start at \$84 per person. The highest price will prevail based upon your entrée selections.
- ❖ Customer must provide the Guaranteed Final Count for catered functions no later than 4 business days prior to arrival.
- ❖ Your first non-refundable deposit for your event is based on 35% of your anticipated food and beverage minimum expenditure.
- ❖ Any décor/items needed for set up of the wedding must be delivered to the hotel, labeled and easily accessible no later than two days prior to the wedding. Exceptions may be made if communication is made in advance.
- ❖ A final detail appointment must be made within a month prior to the event. The Banquet Manager or Banquet Captain and Sales Manager will attend this meeting.

Friday and Sunday Packages

Entrée Friday/Sunday Package

Chicken Marsala (84)

Pesto Grilled Chicken (84)

Chicken Saltimbocca (88)

Stuffed Chicken (89)

London Broil (89)

Filet Mignon (94)

Roasted Prime Rib of Beef (94)

Traditional Boston Baked Cod (84)

Salmon with Pineapple or Lemon Dill Cream (89)

Grilled Mahi with Pineapple Rum Salsa (89)

Mushroom or Vegetable Strudel (84)

Eggplant Napoleon (84)

Pasta Primavera (84)

Grilled Sirloin and Chicken (90)

Salmon and Chicken Piccata (94)

Petite Filet and Crab Cake (99)

Petite Filet and Jumbo Shrimp (99)

The Newlywed Buffet (94)



Sheraton
HARRISBURG HERSHEY HOTEL

Farewell Breakfast

Rise & Shine

Freshly Baked Breakfast Breads & Pastries
Assorted Bagels with Cream Cheese
Seasonal Fresh Fruit Platter
Freshly Scrambled Eggs
Crisp Bacon Strips & Sausage
Breakfast Potatoes
\$17.00 per person

Down South

Seasonal Fresh Fruit Platter
Scrambled Eggs topped with Cheddar Cheese
Buttermilk Biscuits with Sausage Gravy
Creamy Grits with Butter & Cheese
Maple Cured Ham
Breakfast Potatoes
\$18.00 per person

The Spread

Freshly Baked Breakfast Breads & Pastries
Assorted Bagels with Cream Cheese
Seasonal Fresh Fruit Platter
Freshly Scrambled Eggs
Breakfast Potatoes
Pancakes
French Toast with Strawberry & Blueberry Sauces & Whipped Cream
Crisp Bacon Strips, Sausage Links
\$19.00 per person

All Breakfast Buffets include Freshly Brewed Regular & Decaffeinated Coffee, Hot Tazo Herbal Teas and Assorted Chilled Juices.

*Prices are subject to change. Please add 20% Service Charge and 6% tax to above prices.
Please contact our event management staff to create a tailored menu*

Contact Us



With extensive attention to detail, our talented and experienced staff will help you coordinate all aspects of your Harrisburg wedding, making your experience worry-free from the first stages of planning up until your big day.

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