

Welcome

CONGRATULATIONS!

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate at The Sheraton Great Valley and we know how important your celebrations truly are. In addition, we know exactly how to make these occasions rewarding and memorable for all.

Please take a moment to look over our rehearsal dinner and morning after brunch options. You'll find a variety of choices, complemented by our knowledgeable & attentive staff/professionals whom are committed to creating the perfect event.

If you have any questions, please do not hesitate to contact me at 610-280-2095. Congratulations on your special occasion & welcome to The Sheraton Great Valley!

Amanda Strzempek



rehearsal dinner menu

FIRST COURSE

CHOICE OF ONE

Soup: Wild Mushroom, Beef Barley, Escarole, Chicken Orzo, Minestrone,
Cream of Broccoli

Salad with Plum Tomatoes, Cucumbers, Carrots and Balsamic Vinaigrette Dressing

Fresh Seasonal Fruit and Berries

ENTRÉE

CHOICE OF TWO SIT-DOWN PLATED

CHOICE OF THREE BUFFET

All Entrées Served with Chef's Choice of Starch and Vegetable

Chicken Maison

Chicken Parmesan

Tri-Colored Tortellini

Inn Style Chicken

Tilapia Florentine

Vegetable Napoleon

Chicken Wellington

Baked Salmon

Eggplant Parmesan

Chicken Francaise

*Salmon with Lemon
Dill*

*Wild Mushroom Orzo
Risotto*

*Herb Roasted Bone in
Chicken*

Vegetable Ratatouille

dessert options

DESSERT *CHOICE OF ONE*

Carrot Cake

Chocolate Layer Cake

Tiramisu

Special Celebration Sheet
Cake

Viennese Display

Assortment of cakes, pies,
mini French pastries,
Additional \$8.00 per person*

PRICING

SIT-DOWN PLATED
\$28.00 Per Person

BUFFET
\$32.00 Per Person



*Plus 6% Tax and 21% Service Charge

the little extras



“Blushing Bride” Cocktail

Peach Schnapps, Grenadine,
Champagne
\$3.50 Per Person*

“Berry In Love” Cocktail

Passion Fruit Vodka,
Cranberry Juice
\$3.50 Per Person*

Traditional Crudités

\$5.00 Per Person*

Assorted Cheese Display

\$8.00 Per Person*

Children’s Meal

Available for Children
Ages of 4-12

Chicken Fingers with French
Fries or
Penne Pasta with Marinara
Sauce

*\$15.00 Per Person

*Plus 6% Tax and 21% Service Charge

morning after options

CONTINENTAL BREAKFAST

Assorted Chilled Juices to Include Orange,
Cranberry & Grapefruit
Assorted Muffins, Danishes, Bagels &
Cream Cheese
*\$14.95 Per Person

Add Individual Fruit Yogurts served with
Crunchy Granola
Add *\$2.00 Per Person

Fresh Sliced Fruit
Add *\$3.00 Per Person

All Breakfast Buffets are Served with Freshly Brewed
Regular & Decaffeinated Coffee, Assorted Black &
Herbal Tea, Butter & Preserves



WHITE HORSE TAVERN BREAKFAST BUFFET

Includes:

Freshly Brewed Coffee, Decaffeinated Coffee,
Herbal Tea, Iced Water
Freshly Squeezed Orange Juice, Grapefruit
Juice and Cranberry Juice
Fresh Sliced Fruit
Cold Cereals with Whole and Skim Milk
Fruit Yogurt Parfaits
Steel Cut Oatmeal
Scrambled Eggs
Bacon
Pork Sausage Links
French Toast with Maple Syrup
Home Fries
Breakfast Pastries and Assorted Toasted
Breads
Jams, Jellies, Sweet Whipped Butter
\$20.95 Per Person
•30 Person Minimum,
if Guarantee is Less Add \$2 Per Person



*Plus 6% Tax and 21% Service Charge

breakfast final touches

Add a Chef Attended Action Station to Your Breakfast Buffet. Some Restrictions May apply.

OMELET STATION

Chef Prepared Made to Order Omelets.

Featuring Diced

Ham, Bacon, Fresh Peppers,

Mushrooms, Diced Tomato,

Spinach, Cheddar, Monterey Jack & Feta

Cheeses

*\$8.95 Per Person

ENHANCEMENTS

Ham, Egg, and Cheese Sandwich *\$5

Cheese Blintzes with Fruit Topping*\$4

Cinnamon French Toast*\$4

Scrambled Eggs*\$3

Bacon*\$3

Sausage *\$3

Smoked Salmon Display *\$9

*\$125 Chef Attendant Fee

*Plus 6% Tax and 21% Service Charge

