

WEDDING MENU

And they lived

HAPPILY

ever after.



Sheraton
Great Valley
HOTEL

SHERATON GREAT VALLEY HOTEL
FRAZER, PA

Congratulations

The Sheraton Great Valley Hotel offers beautiful wedding options for receptions, ceremonies or pre-function events. Our venue, unsurpassed cuisine, gracious service and attention to detail, gives us the ability to exceed every expectation.

Our catering professionals at White Horse Tavern and Wine Bar will provide delicious fare, perfect for any palate. Our dedicated team will assist with planning and coordinating; from designing your custom menu, accommodating special requests for both kosher and ethnic cuisine, to ensure beautiful presentation in a timely fashion.

Packages

Our Wedding Reception Packages Features:

- Cocktail and Hors d'Oeuvres Reception Hour
- A Private Hospitality Suite for the Bridal Party Cocktails and Hors d'Oeuvres
- Three Course Served Dinner with White Gloved Attendants
- Full Selection of Wedding Cake Designs Featuring Strawberry Bakery
- Floral Centerpieces
- White Chair Covers (Included in Blissful and Devotion Packages Only)
- A Selection of Over 60 Overlay Colors and Chair Cover Custom Flair Choices Available for Additional Upgrade

A Sheraton Great Valley wedding package also includes a complimentary suite for the bride and groom and discounted group rates for your out-of-town guests the evening of the reception.



For tours and further information please call 610-280-2095



The Splendor Package

The Splendor Package

Cocktail Reception

Four Hour Premium Open Bar

Cold Hor d'Oeuvre Display

A Selection of One:

Vegetable Crudités with Assorted Dipping Sauces

Display of International Cheeses | Fine Imported and Domestic Cheeses | Served with a Selection of Crackers

Smoked Trout Mousse on Cucumber Rounds

Canapé of Goat Cheese | Black Olives and Sun-Dried Tomatoes

Hot Hor d'Oeuvre Display

Butlered by White Gloved Attendants

A Selection of Three:

Marinated Chicken Satay with Honey Peanut Sauce

Seafood Stuffed Mushrooms Scallops Wrapped in Bacon with a Maple Glaze

Assorted Miniature Quiche

Pork or Vegetable Potstickers with Ginger Soy Sauce

Grilled Chicken and Brie Quesadillas with Sliced Almonds

Miniature Beef Wellingtons

Andouille Sausage in Puff Pastry with Creole Mustard

Miniature Louisiana Crab Cakes with Red Brick Remoulade

Crab Rangoons



Dinner Menu

Champagne Toast

Fresh Baked Dinner Rolls and Sweet Cream Butter, Fresh Roasted Coffee, Decaffeinated Coffee and a Selection of Herbal Teas with Honey and Lemon

Appetizer

A Selection of One:

Fresh Garden Greens Salad | Cherry Tomatoes | Cucumbers | Carrots | Red Onions | House Dressing
Classic Caesar Salad | Garlic Croutons | Shredded Parmesan | Sheraton's Caesar Dressing
Fresh Baby Spinach Salad | Bacon | Mushrooms | Chopped Boiled Egg | Drizzled with a Roasted Garlic Dressing
Seasonal Fresh Fruit | Garnished with Strawberries
Seasonal Soup Du Jour
Fried Cheese Ravioli | With Plum Tomato Marinara and Parmesan Cheese
Chilled Jumbo Gulf Shrimp* | Horseradish Cocktail Sauce
Striped Lobster Ravioli* | Sherry Lobster Cream Sauce
Lobster Bisque*

*Indicates Items That Can Be Offered at an Additional Upcharge

Entrées

Choice of Two Ordered Tableside

All Entrées Are Served with Fresh Vegetable and Rice or Potato

Choice of Three Entrées Tableside – Additional \$4.00 Per Person

Grilled Breast of Chicken | Served with Sautéed Wild Mushrooms, Creamy Parmesan Polenta and Sun-Dried Tomato Sauce
Pan-Seared Salmon | Served with Citrus Chive Salsa, Herb Couscous
Seared Pork Tenderloin | Served with Apricots and Cherries, Roasted Potato Hash

Dessert

Custom Designed Tiered Cake

Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

Lemon Sorbet* | Served with Blackberry Sauce

Warm Apple Blossom* | Served with Cinnamon Ice Cream

*Indicates Items That Can Be Offered at an Additional Upcharge



The Blissful Package

Cocktail Reception

Four Hour Premium Open Bar

Cold Hor d'Oeurve Display

A Selection of Two:

Vegetable Crudités with Assorted Dipping Sauces

Display of International Cheeses | Fine Imported and Domestic Cheeses | Served with a Selection of Crackers

Smoked Trout Mousse on Cucumber Rounds

Canapé of Goat Cheese | Black Olives and Sun-Dried Tomatoes

Hot Hor d'Oeurve Display

Butlered by White Gloved Attendants

A Selection of Five:

Marinated Chicken Satay with Honey Peanut Sauce

Seafood Stuffed Mushrooms Scallops Wrapped in Bacon with a Maple Glaze

Assorted Miniature Quiche

Pork or Vegetable Potstickers with Ginger Soy Sauce

Grilled Chicken and Brie Quesadillas with Sliced Almonds

Miniature Beef Wellingtons

Andouille Sausage in Puff Pastry with Creole Mustard

Miniature Louisiana Crab Cakes with Red Brick Remoulade

Crab Rangoons



Dinner Menu

Champagne Toast

Fresh Baked Dinner Rolls and Sweet Cream Butter, Fresh Roasted Coffee, Decaffeinated Coffee and a Selection of Herbal Teas with Honey and Lemon

Appetizer

A Selection of One:

Fresh Garden Greens Salad | Cherry Tomatoes | Cucumbers | Carrots | Red Onions | House Dressing
Classic Caesar Salad | Garlic Croutons | Shredded Parmesan | Sheraton's Caesar Dressing
Fresh Baby Spinach Salad | Bacon | Mushrooms | Chopped Boiled Egg | Drizzled with a Roasted Garlic Dressing
Seasonal Fresh Fruit | Garnished with Strawberries
Seasonal Soup Du Jour
Fried Cheese Ravioli | With Plum Tomato Marinara and Parmesan Cheese
Chilled Jumbo Gulf Shrimp* | Horseradish Cocktail Sauce
Striped Lobster Ravioli* | Sherry Lobster Cream Sauce
Lobster Bisque*

*Indicates Items That Can Be Offered at an Additional Upcharge

Entrées

Choice of Two Entrees Ordered Tableside

All Entrées are Served with Fresh Vegetable and Rice or Potato

Choice of Three Entrées Tableside – Additional \$4.00 Per Person

Grilled Breast of Chicken | Sautéed Wild Mushrooms, Creamy Parmesan Polenta and Sun-Dried Tomato Sauce
Pan Seared Salmon | Citrus Chive Salsa, Herb Couscous
Seared Pork Tenderloin | Served with Apricots and Cherries, Roasted Potato Hash
Almond and Panko Crusted Sea Bass | Confetti Rice Pilaf, Orange Butter Sauce
Maryland Lump Crab Cakes | Rice Pilaf, Red Brick Remoulade
Pepper Crusted Beef Tenderloin | Wild Mushroom, Potato Cake, Port Wine Sauce

Dessert

Custom Designed Tiered Cake

Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

A Selection of One:

Chocolate Mousse | Served in a Chocolate Cup with Raspberry Coulis
New York Cheesecake | Served with Your Selection of Sauce
Lemon Sorbet* | Served with Blackberry Sauce
Warm Apple Blossom* | Served with Cinnamon Ice Cream

*Indicates Items That Can Be Offered at an Additional Upcharge



The Devotion Package

The Devotion Package

Cocktail Reception

Five Hour Premium Open Bar

Cold Hor d'Oeurve Display

A Selection of Three:

Vegetable Crudités with Assorted Dipping Sauces

Display of International Cheeses | Fine Imported and Domestic Cheeses | Served with a Selection of Crackers

Smoked Trout Mousse on Cucumber Rounds

Canapé of Goat Cheese | Black Olives and Sun-Dried Tomatoes

Hot Hor d'Oeurve Display

Butlered by White Gloved Attendants

A Selection of Seven:

Marinated Chicken Satay with Honey Peanut Sauce

Seafood Stuffed Mushrooms Scallops Wrapped in Bacon with a Maple Glaze

Assorted Miniature Quiche

Pork or Vegetable Potstickers with Ginger Soy Sauce

Grilled Chicken and Brie Quesadillas with Sliced Almonds

Miniature Beef Wellingtons

Andouille Sausage in Puff Pastry with Creole Mustard

Miniature Louisiana Crab Cakes with Red Brick Remoulade

Crab Rangoons



Dinner Menu

Champagne Toast

Fresh Baked Dinner Rolls and Sweet Cream Butter, Fresh Roasted Coffee, Decaffeinated Coffee and a Selection of Herbal Teas with Honey and Lemon

Appetizer

A Selection of One:

Fresh Garden Greens Salad | Cherry Tomatoes | Cucumbers | Carrots | Red Onions | House Dressing
Classic Caesar Salad | Garlic Croutons | Shredded Parmesan | Sheraton's Caesar Dressing
Fresh Baby Spinach Salad | Bacon | Mushrooms | Chopped Boiled Egg | Drizzled with a Roasted Garlic Dressing
Seasonal Fresh Fruit | Garnished with Strawberries
Seasonal Soup Du Jour
Fried Cheese Ravioli | With Plum Tomato Marinara and Parmesan Cheese
Chilled Jumbo Gulf Shrimp* | Horseradish Cocktail Sauce
Striped Lobster Ravioli* | Sherry Lobster Cream Sauce
Lobster Bisque*

*Indicates Items That Can Be Offered at an Additional Upcharge

Entrées

Choice of Two Entrees Ordered Tableside

All Entrées are Served with Fresh Vegetable and Rice or Potato

Choice of Three Entrées Tableside – Additional \$4.00 Per Person

Grilled Breast of Chicken | Sautéed Wild Mushrooms, Creamy Parmesan Polenta and Sun-Dried Tomato Sauce
Pan Seared Salmon | Citrus Chive Salsa, Herb Couscous
Seared Pork Tenderloin | Served with Apricots and Cherries, Roasted Potato Hash
Pepper Crusted Beef Tenderloin | Wild Mushroom, Potato Cake, Port Wine Sauce
Almond and Panko Crusted Sea Bass | Confetti Rice Pilaf, Orange Butter Sauce
Maryland Lump Crab Cakes | Rice Pilaf, Red Brick Remoulade
6 oz. Filet Mignon | Served with Red Wine Demi-Glace and Garlic Mashed Potatoes
Surf and Turf | Petit Filet Mignon and Jumbo Lump Crab Cake, Grilled Asparagus and Fingerling Potatoes
Porcini Dusted Veal Chop | Balsamic Glaze, Artichoke Risotto and Crispy Leeks

Dessert

Custom Designed Tiered Cake

Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas

A Selection of One:

Chocolate Mousse | Served in a Chocolate Cup with Raspberry Coulis
New York Cheesecake | Served with Your Selection of Sauce
Lemon Sorbet* | Served with Blackberry Sauce
Warm Apple Blossom* | Served with Cinnamon Ice Cream

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- Notes -

Special Events
BY SHERATON GREAT VALLEY



Sheraton Great Valley Hotel
707 East Lancaster Avenue
Frazer, PA 19355
(610) 524-5500

www.SheratonGreatValley.com