



**Sheraton**  
**Harrisburg-Hershey**  
HOTEL

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





## *Sheraton Harrisburg Hershey Wedding Packages Include:*

- œ Maitre D' Service
- œ One Hour Reception with a Limitless Array of Hors d'oeuvres
- œ Open Bar Service – Unlimited Consumption including Mixed Drinks, Bottled Beer, Wine, Soda and Juice
- œ Champagne or Sparkling Cider Toast for all Guests
- œ Experience our Chef's Culinary Expertise through Plated Dinners or Dinner Buffets
- œ Fresh Floral Centerpieces – Professionally Tailored to Your Specifications By Pealer's Flowers
- œ Choose From Over 40 Napkin or Table Topper Colors
- œ A Private Bridal Parlor fully stocked with beverages and hors d'oeuvres
- œ Deluxe Overnight Accommodations for the Bride and Groom Including Champagne Service
- œ Elegant White Glove Service Throughout the Evening
- œ Ficus Trees Adorned with Twinkle Lights
- œ All Prices are inclusive of Service Charges (19%) and Tax (currently 6%)



*Saturday Wedding Packages Include:*

Select Eight Hors d'oeuvres for the  
Cocktail Hour

Five Hours of Open Bar Service

Bridal Parlor stocked with Beer, Wine, and Hors d'oeuvres



*Friday and Sunday Wedding Packages Include:*

Select Four Hors d'oeuvres for the  
Cocktail Hour

Three Hours of Open Bar Service

Bridal Parlor stocked with Soda, Water and Hors d'oeuvres

*The Love Birds Package Include:*

Select Two Food Stations

Select Five Hors d'oeuvres


Non Alcoholic Beverages and Champagne Toast

Maximum Number of People is 100




## *Your Choice of the following Hors d'oeuvres:*

### *Displays and Tabled Items*

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- ☞ 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
  - ☞ Asian Shrimp Salad with Ginger, Onions, & Water Chestnuts served with Fried Wantons
  - ☞ Tomato and Mozzarella Brochette
  - ☞ 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
  - ☞ Individual Petite Quiche
  - ☞ Polynesian Crab Rangoon's
  - ☞ Sweet Cherry Tomatoes stuffed with Boursin Cheese
  - ☞ Flaky Phyla stuffed with Spinach and Feta
  - ☞ Skewered Beef Tenderloin grilled with Honey Bourbon Sauce
  - ☞ Tiny Tartlets filled with Shrimp and Ricotta Mousse
  - ☞ Mini Oriental Spring rolls
  - ☞ Brie and Raspberry Puffs
  - ☞ Charcuteri en Croute with Dijon dipping Mustard
  - ☞ Meatballs: Sweet and Sour, Italian or Swedish-Style
  - ☞ Classic Cocktail Franks in Puff Pastry Dough
  - ☞ Assorted Decorative Canapés (chilled)
  - ☞ Kennett Square broiled Mushrooms stuffed with Sausage or Crab
  - ☞ Traditional Rumaki (Chicken Liver and Water Chestnut wrapped in Bacon)
  - ☞ Marinated Asparagus wrapped in paper thin Smoked Ham
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## *The Love Birds Package Stations*

### Dim Sum Station



Fried Won Tons, Crab Rangoon's, Vegetable Spring Rolls, and Steamed Pot Stickers Served with Garlic Soy Sauce and Apricot Ginger Sauce

### Stir Fry Station

Marinated Chicken and Beef Strips, Stir Fried Vegetables with Oriental Sauce & Fried Rice

### Pasta Station

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

### Fajita Station

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

### Whole Roasted Turkey Breast Station

Served with Rolls and Appropriate Condiments

### Top Round of Beef Station

Served with Rolls and Appropriate Condiments

### Roasted Pit Ham with Dijon Crust

Served with Rolls and Appropriate Condiments



## *The Beginning of A Wonderful Dinner*

### *Appetizer*

*{Saturday Package}*

- œ Italian Wedding Soup
- œ Mixed Berry Cocktail with Grand Marnier and Vanilla Yogurt Drizzle
- œ Chilled Melon Wedges Wrapped in Parma Ham
- œ Creamy Seafood Bisque
- œ Sautéed Mushroom Vol-au-vent
- œ Individual Fresh Fruit Plate

### *Salad Course*

- œ The Mix: Shredded Savoy Cabbage & Romaine with Peppers, Radishes, & Carrots Tossed with Garlic Ginger Dressing
- œ California Field Greens with Tomato, Olive, Carrot, Red Onion & Garlic Croutons. Best with our Balsamic Vinaigrette
- œ Our Version of the Timeless Caesar Salad, Tossed with Parmesan and Croutons
- œ Poached Pear, Caramelized Walnut and Arugula Salad with Red Wine Vinaigrette
- œ Eggplant Roloude with Cherry Tomatoes, Fresh Mozzarella Drizzled with Tomato Basil Oil



## *Our Chef's Favorite Entrees*



Sautéed Chicken Marsala Style  
With Spinach and Ricotta Stuffed Shells

New York Strip Steak  
Broiled 12oz. Strip Loin Steak served with Wild Mushroom Madeira

Chicken Veronique  
Boneless Chicken Breast Sautéed, in a White Wine Sauce with Seed-  
less Grapes and Rice Pilaf

Pan Roasted North Atlantic Salmon  
With Pineapple Salsa

Marinated London Broil  
London Broil with a Honey Jack Daniels Sauce

Medallion of Veal Marsala  
Veal Scaloppini in Marsala Wine Sauce  
With Sliced Mushrooms

Supreme of Chicken Oscar  
Chicken with Crabmeat and Asparagus Tips  
Topped with Hollandaise Sauce

Roasted Prime Rib of Beef  
Rosemary and Garlic Rubbed Prime Rib  
With Zinfandel Jus



## *Combination Plates*

### Grilled Sirloin and Chicken

Grilled 8 oz. Sirloin in a Red Zinfandel Demi  
and Sautéed Chicken Breast in a Honey Dijon Sauce

### Salmon and Chicken Piccata

Pan Roasted North Atlantic Salmon  
With Pineapple Salsa and Chicken Piccata

### Petit Filet and Sole Florentine

Grilled Petit Filet With Caramelized Shallot Demi  
and Filet of Sole Florentine

### Petit Filet and Crab Cake


Grilled Petit Filet With Wild Mushroom Chianti Sauce  
and Pan Seared Crab Cake With Lemon Basil Remoulade

### Petit Filet and Jumbo Shrimp

Grilled Petit Filet With Roasted Red Pepper Pesto Butter  
Jumbo Stuffed Shrimp



## *The Newlywed Buffet*



Tossed Salad with Mixed Baby Greens, Tomatoes, Cucumbers, Mushrooms, Olives, Sweet Onions and Crisp Garlic Croutons

Tossed Caesar Salad with Freshly Grated Parmesan Cheese

Soup Stations Featuring Italian Wedding Soup and Our Chefs 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



## The Soul Mate Buffet



Ultimate Salad Bar with Mixed Baby Greens  
and Romaine Served with a variety of Toppings and Dressings

Roma Tomato & Fresh Mozzarella with  
Basil and Balsamic Reduction

Soup Stations Featuring Creamy Seafood Bisque  
and Our Chef's Daily Selection

Pasta Station to include:

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

Carved Prime Rib of Beef served with Au Jus  
and Creamy Horseradish Sauce

Seared Red Snapper Scampi Style:  
Sautéed in Garlic, White Wine, and Fresh Herbs

Stuffed Chicken Breast:  
Stuffed with Traditional Bread Stuffing and topped  
with Chicken Supreme Sauce

Seasonal Fresh Vegetables

Choice of Rice Pilaf, Roasted Red Skin Potatoes,  
or Mashed Potatoes

Baskets of Bakery Rolls and Butter



## *The Firey Crescendo*

What better way to get the dancing started than with our  
*GRAND FLAMBE SHOW* set to music.

Watch your guests be amazed at our presentation,  
Then enjoy a tasty dessert along with your wedding cake.



Generously-covering vanilla  
ice cream to accompany  
your wedding cake, please  
select one topping:

- ☞ Cherries Jubilee
- ☞ Bananas Foster
- ☞ Peach Melba



## *Personalize your Evening with Upgrades*

### Water Fountain (Décor only)

To increase the presentation and ambience of your cocktail hour

### Custom Ice Sculpture

Personalized ice sculpture available in two sizes

### Custom Linen/Overlays/Runners/Chair Covers

Please inquire for colors and pricing

### Viennese Table

Ornately decorated with a lavish selection of custom pastries conceived and created by our Sous Chef

### Custom Lighting

Colored Up lights and/or your initials or names glowing

### Martini Bar

The Martini Bar is an elaborate stand-alone tended bar with multiple tiers, martini glass towers, back-lit ice sculpture, and fresh fruit accompaniments



## Package Pricing Inclusive of Service Charge & Tax

Entrée:	Saturday Package	Friday/Sunday Package
Chicken Marsala	\$90	\$75
New York Strip Steak	\$90	\$75
Chicken Veronique	\$90	\$75
Pan Roasted Salmon	\$90	\$75
Marinated London Broil	\$95	\$75
Medallion of Veal Marsala	\$100	\$85
Supreme of Chicken Oscar	\$100	\$85
Roasted Prim Rib of Beef	\$104	\$89
Grilled Sirloin & Chicken	\$95	\$80
Salmon & Chicken Piccatta	\$100	\$85
Filet & Sole Florentine	\$104	\$89
Filet & Crab Cake	\$105	\$90
Filet & Jumbo Shrimp	\$105	\$90
Newlywed Buffet*	\$100	--
Soul Mate Buffet*	\$110	--
Love Birds Package	--	\$50

*\*Choose from Two Masterfully Executed Wedding Buffets: Set-up in Stations to Encourage Mixing and Mingling Throughout the Meal*

## Wedding Upgrades

Water Fountain*	\$40
Ice Sculpture	--
Small	\$195
Large	\$240
Viennese Table	\$7.95 per person
Custom Lighting*	--
Uplights*	\$30 each
Initials/Name Gobo	\$160 each
Rings/Hearts Gobo*	\$90 each
Four Uplights and Gobo	\$150
Martini Bar	\$150 plus \$5.50 per drink

*\* Select One Complimentary Upgrade for Friday/Sunday Wedding Package*



## Contact Us



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