



**Sheraton®**

PHILADELPHIA  
UNIVERSITY CITY  
HOTEL

## **Sheraton Philadelphia University City Weddings**

A Wedding is the most romantic day in a couple's life.

Our Professional Wedding Consultant will assist you in every step of planning for your special day.

### **Your wedding package will include the following:**

Chiavari Chairs, Guest Tables, Cocktail Rounds

Standard French Vanilla, Floor-Length Linen

China, Silverware, Glassware, Votive Candles, and Table Numbers on all Tables

Tables for Cake, Gifts, and Guestbook

Dance Floor

Customized Wedding Cake from Classic Cake Bakery

5 Hour Open Bar with Champagne Toast and Signature Drink

Hospitality Room with Champagne and Hors D'oeuvres

Complimentary Parking for Wedding Guests (Based upon availability)

Preferred Guest Room Rate (Based upon availability)

Complimentary Ceremony Space (Based upon availability)

Weather Permitting Coat Check

\$120.00 per person

Price is exclusive of 22% service charge and 8% sales tax

3549 Chestnut St. Philadelphia, PA 19104  
Email [weddings@sheruniv.com](mailto:weddings@sheruniv.com) or call 215-387-8000 to schedule  
a consultation today



## **Cocktail Hour**

### **Choose (2) Cold Displays**

Display of Classic Hummus, Roasted Red Peppers, Kalamata Olives, and Cucumbers served with Pita Chips and Warm Flat Bread

Display of Imported Cheeses, Seasonal Fruits, and Berries served with Water Crackers and French Bread

Toscana Table: Sliced Mortadella, Genoa Salami, Prosciutto, Capocollo, Mediterranean Olives, Roasted Red Peppers, Fresh Mozzarella, Parmesan Reggiano, Aged Provolone, Asiago Cheese, and Focaccia Bread

### **Choose (1) Hot Station**

#### *Mashed Potato Martini Bar*

Yukon Gold Mashed Potatoes Served in a Martini Glass with Selection of Toppings – Shredded Cheddar Cheese, Broccoli Flowerets, Bacon Bits, Sour Cream, and Chives

#### *Taco Station*

Guests Are Invited to Build Their Own Taco from The Selection Of - Warm, Soft Taco Shell, Grilled Flank Steak, Grilled Chicken, Sautéed Red and Green Peppers, Sautéed Onions, Chopped Iceberg Lettuce, Grated Cheddar and Monterey Jack Cheeses, Diced Tomatoes, Jalapenos, Sour Cream, and Guacamole

#### *Macaroni and Cheese Station*

Creamy Four Cheese Macaroni and Cheese with Guests' Choice of Toppings – Buffalo Chicken Bites, Bacon Bits, Diced Tomatoes, Broccoli Flowerets, Scallions, Grated Cheddar Cheese, Bleu Cheese Crumbles

#### *Chef Attended Carving Station*

Roasted Beef Tenderloin with a Whiskey Rub, Silver Dollar Rolls, and a Shallot Madeira Wine Sauce

Roasted Turkey Breast served with Cranberry Sauce and Silver Dollar Rolls

Honey Glazed Virginia Pit Ham served with Whole Grain Mustard and Silver Dollar Rolls

#### *Chef Attended Pasta Station*

Penne Pasta and Three Cheese Tortellini with Guest's Choice of Sauces and Toppings Which Include – Basil Pesto, Tomato Basil Marinara, Creamy Garlic Alfredo, Grilled Chicken, Fresh Spinach, Roasted Red Peppers, Sautéed Mushrooms, Broccoli Flowerets, and Parmesan Cheese

#### *Chef Attended Made to Order Cheesesteaks*

A Philadelphia Classic – Shaved Angus Beef, 'Wit' Sautéed Onions, Grilled Green Peppers, Banana Peppers, Cheese Whiz, and Assorted Condiments

#### *Asian Station\**

Hand-rolled Sushi including California Rolls, Philadelphia Rolls, and Spicy Tuna Rolls (4) rolls per guest. Accompanied by Wasabi, Soy Sauce, and Pickled Ginger -- General Tso's Chicken Served Over a Bed of Fried Rice -- Vegetable Spring Rolls and Assorted Dumplings, Char Siu Pork, Pot Stickers Served with Soy Sauce



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### **Choose (6) Butler Passed Hors D'Oeuvres**

Steak Au Poivre\*

Chicken and Lemongrass Potstickers

Prosciutto Wrapped Asparagus

Thai Chicken on a Sugar Cane Skewer

Cheeseburger Slider Paired with Local Craft Beer

Chicken Taco Paired with Margarita

Baby Lamb Chops\*

Spicy Smoked Salmon Tostada with Guacamole

Spanakopita

Shrimp Tempura

Roasted Red Pepper and Eggplant Falafel with Tzatziki

Vegetable Wellington

Maryland Mini Crab Cakes

Buffalo Chicken Springroll

Spinach and Artichoke Tartlets

Coney Island Cocktail Franks

Petite Veal Meatballs in Port Wine Demi

Baked Brie & Raspberry Puff with Drizzled Honey and Almonds

Bacon Wrapped Scallop

Crab Stuffed Mushrooms



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### **Choose (1) First Course**

Freshly Diced Melons Served in a Pineapple Boat

Gnocchi with Plum Tomato Sauce and Fresh Basil

Italian Wedding Soup

Tortellini En Brodo Soup

Lobster Bisque

Shrimp Cocktail\*

### **Choose (1) Second Course**

Classic Caesar Salad: Crisped Romaine with Garlic Croutons and Aged Parmesan Cheese

Bibb Lettuce with Smoked Gouda Cheese and Fresh Strawberries Tossed in a Lemon Poppy Vinaigrette

Field Greens with Red and Yellow Tomatoes, Cucumber, and Feta Cheese Drizzled with a Champagne Vinaigrette

Spring Mix with Dried Cranberries, Crumbled Bleu Cheese, Finished with a Balsamic Vinaigrette

### **Entrees**

Pesto Chicken Roulade: Chicken Breast Stuffed with Fresh Mozzarella and Basil Pesto

Pan Seared French Breast Chicken with Herb Au Jus Served Over a Bed of Julienned Vegetables

Grilled Filet Mignon with a Cabernet Demi Glaze

Pepper Crusted Monk Fish Infused with Fresh Thyme Served in a Lobster Cream Sauce

Jumbo Lump Crab Stuffed Flounder Finished with a Cucumber and Scallion Sauce

Seared Maryland Crab Cakes in a Roasted Red Pepper Remoulade Sauce

### **Choose (1) Starch**

Roasted Rosemary Potatoes

Roasted Garlic Mashed Potatoes

Rice Pilaf

### **Chef's Selection of Fresh Seasonal Vegetables**

### **Dessert**

Tableside Service of Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, and Assorted Tazo® Tea

Custom Designed Wedding Cake Provided by Classic Cake Bakery

Dessert Table with Chef's Selection of Miniature Desserts



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**Bar Package to Include:**

Absolut® Vodka

Tanqueray® Gin

Seagram's 7® Whiskey

Jack Daniel's® Whiskey

Dewar's® Scotch

Bacardi® Rum

Jose Cuervo® Tequila

Kahlúa®

Peachtree Schnapps®

Disaronno® Amaretto

**Select Up to 4 Wines:**

Glass Mountain - Merlot

Chateau Ste. Michelle – Sauvignon Blanc

Century Cellars – Chardonnay

Century Cellars – Cabernet Sauvignon

Beringer – White Zinfandel

Placido – Pinot Grigio

**Select Up to 6 Beers:**

Yuengling® Lager

Bud Light®

Budweiser®

Blue Moon®

Angry Orchard® Hard Cider

Heineken®

Corona®

Corona® Light

St. Pauli® N.A.

*Substitutions may be available for an additional fee – Offerings are subject to change per Sheraton beverage requirements.*

*One bartender is required per 100 guests.*

*Bars include assorted Coca-Cola® soft drinks, juices, and garnishes*



**Premium Open Bar Enhancement:**

Grey Goose® Vodka

Bombay Sapphire® Gin

Chivas Regal® Scotch

Gentleman Jack® Bourbon

Crown Royal® Whiskey

Myer's® Dark Rum

Patron® Tequila

Kahlúa®

Peachtree® Schnapps

Disaronno® Amaretto

**Choose (4) Wines:**

Bollini – Pinot Grigio

Kim Crawford – Sauvignon Blanc

Magnolia Grove – Cabernet Sauvignon

Saint M – Riesling

Cellar No 8 – Merlot

Magnolia Grove – Chardonnay

**Choose (6) Beers:**

Yuengling® Lager

Bud Light®

Budweiser®

Blue Moon®

Angry Orchard® Hard Cider

Heineken®

Corona®

Corona® Light

St. Pauli® N.A.

Samuel Adams® Boston Lager

Yards® Philadelphia Pale Ale

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## **ENHANCEMENTS**

*Upgrade of Hors D'oeuvres @ \$5.00 per person*

*Shrimp Cocktail Appetizer @ \$6.00 per person*

*Premium Open Bar @ \$10.00 per person*

*Reception Stations @ \$15.00 per person:*

### *Mashed Potato Martini Bar*

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Roasted Turkey Breast served with Cranberry Sauce and Silver Dollar Rolls

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### *Chef Attended Made to Order Cheesesteaks*

A Philadelphia Classic – Shaved Angus Beef, 'Wit' Sautéed Onions, Grilled Green Peppers, Banana Peppers, Cheese Whiz, and Assorted Condiments

### *Asian Station @ \$17.00 per person*

Hand-rolled Sushi including California Rolls, Philadelphia Rolls, and Spicy Tuna Rolls (4) rolls per guest. Accompanied by Wasabi, Soy Sauce, and Pickled Ginger -- General Tso's Chicken Served Over a Bed of Fried Rice -- Vegetable Spring Rolls and Assorted Dumplings, Char Siu Pork, Pot Stickers Served with Soy Sauce

### *Chocolate Fountain @ \$10.00 per person*

Pineapple, Strawberries, Marshmallows, Pound Cake, Rice Krispy Treats®

### *Candy Bar @ \$6.00 per person*

### *Tablesides Wine Service @ \$8.00 per person*

*All Chef Attended Stations will be charged an additional \$100 Chef Attendant fee.*



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## **Additional Information**

### *Ceremonies*

The Hotel will provide complimentary ceremony space immediately before the reception. Ceremony time is not included in the 5-hour celebration. The Hotel will be responsible for the set-up of the room which includes Chiavari chairs, microphones, and amplification through our sound system. A set-up fee of \$500 will apply. The wedding couple is responsible for all ceremony décor. The Hotel must approve of all décor.

### *SPG Offer*

Enjoy special touches and share memorable moments with friends and family at Sheraton Hotels & Resorts. When you host your wedding with us, you can earn bonus Starpoints® to get you closer to the honeymoon of your dreams.

Earn one Starpoint for every \$1 of your wedding contract, up to 100,000 Starpoints\*

Guest room or suite for bridal couple on wedding night

Enjoy extra rewards when your guests stay with us

Bridal couple earns 5,000 bonus Starpoints for every ten guest rooms that are booked and complete their stay, redeemable for Free Night Awards at over 1,100 Starwood hotels and resorts worldwide

Wedding guests can also earn Starpoints on eligible stays

### *Rehearsal Dinner*

Start your unforgettable wedding weekend with a delicious rehearsal dinner. Our catering team can help you plan the perfect evening in a private banquet room.

### *Post-Wedding Brunch*

Wish your guests farewell with a decadent brunch. You and your guests will enjoy reminiscing about the night before while savoring delicious cuisine and toasting to your happiness.

### *Wedding Accommodations*

A sales manager will assist you in creating a Wedding Room Block for any out-of-town or overnight guests. You will receive a personalized web page for guests to book online reservations. The hotel will be delighted to distribute any amenities or welcome letters upon check in that you provide.

### *Pricing*

Children ages 0-3 are free of charge. Upon request, the Hotel will provide a meal for children ages 0-13 at \$32.00 per person exclusive of tax and service charge. Children's meals include chicken fingers and French fries or penne pasta with butter.

Young adults ages 14-20 are minors and will not be permitted to consume alcohol. The price will be deducted for young adults at a cost of \$70.00 per person exclusive of tax and service charge.

Should you choose to provide a meal for your vendors, they will receive a plated entrée for half of the total package price. Please keep in mind that vendors are not considered guests of your wedding and they are not permitted to consume alcohol.

### *Specialty Meals*

Specialty Meals can be provided upon request for any guests with dietary restrictions.

3549 Chestnut St. Philadelphia, PA 19104  
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