



## Wedding Packages

*Thank you for considering the DoubleTree by Hilton Philadelphia – Valley Forge Hotel as the site for your upcoming wedding!*

*We are confident that our facility and wedding packages are the best in the area. From the moment you book your wedding with us, the journey begins that will create a lifetime of lasting memories!*

### *Your Wedding Package Includes the Following...*

- ♥ *Private Cocktail Reception for the Bridal Party Upon Arrival*
- ♥ *Open Bar*
- ♥ *Cocktail Reception with your selection of Hot and Cold Hors d'oeuvres*
- ♥ *Champagne Toast*
- ♥ *Dinner Service to include: Salad, Entrée and Wedding Cake*
- ♥ *Floor Length Linen, Overlays and Napkins in your choice of Ivory or White*
- ♥ *5 Votive Candles per Table*
- ♥ *Menu Tasting for the Bride and Groom and Two Guests*
- ♥ *Complimentary Suite for the Bride and Groom on the night of the Wedding*
- ♥ *Special Room Rates for all your Guests*

*Our Professional Staff will ensure a Unique and Memorable Dining Experience along with flawless Service coordinated for your special day!*

*Please contact our Wedding Department for pricing.*



## *Double Tree Package*

### *Cocktail Reception*

*Assorted Domestic Cheese with Grapes, Nuts, Crackers, Flat Bread and Fruit preserves  
and  
Seasonal Fresh Garden Vegetables with Assorted Dips*

### *Selection of Four Hot or Cold Hors d'oeuvres*

*Fresh Mozzarella and Roasted Red Pepper Skewer*

*Tomato Bruschetta*

*Spinach and Feta in Phyllo*

*Shrimp Shaomai with Sweet and Sour Sauce*

*Chicken Sate with Spicy Peanut Sauce*

*Mini Vegetable Egg Rolls with Horseradish Orange Sauce*

*Andouille Sausage with Mustard Sauce*

*Pigs in a Blanket with Dijon Mustard*

*Brie Cheese with Puff Pastry, Walnuts, Grapes and Balsamic*

*Assorted Flat Breads*

*Mini Beef or Chicken Wellington*

*Macadamia Nut Chicken*

*Toasted Five Cheese Ravioli*

*Stuffed New Potato with Bacon, Green Onion and Cheddar*

*Please contact our Wedding Department for pricing.*



## *Plated Dinner*

### *Salad*

*(choice of one)*

*Caesar Salad –Romaine Lettuce, Parmesan Cheese and Croutons*

*Mixed Baby Greens with Garden Vegetables and Balsamic Vinaigrette*

### *Entrée*

*(choice of two plus vegetarian option)*

*Grilled Chicken Breast with Marsala and Fresh Herbs*

*Grilled Chicken Breast with Red Wine Demi Glace, Tarragon*

*Roasted Salmon Filet with Caper Herb Butter*

*Tilapia with Tomato Herb Jus*

*Slow Roasted Pork Loin with Pineapple Chutney*

### *Four Hour Open Bar*

*Smirnoff Vodka, Beefeater Gin, Cruzan Estate Light Rum, Cruzan 9 Spiced Rum,*

*Jim Beam, Canadian Club, Jose Cuervo Especial, Kahlua, DeKuyper Peachtree,*

*DeKuyper Sour Apple, Triple Sec and Dry and Sweet Vermouth*

*Woodbridge Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel*

*Miller Lite, Yuengling, Budweiser*

*Coke Products and Mixers*

*To add an additional hour is \$6 per person, plus service charge*

*Please contact our Wedding Department for pricing.*



## *Silver Package*

### *Cocktail Reception*

*Assorted Domestic Cheese with Grapes, Nuts, Crackers, Flat Bread and Fruit preserves  
and  
Seasonal Fresh Garden Vegetables with Assorted Dips*

### *Selection of Six Hot or Cold Hors d'oeuvres*

*Seared Rare Beef Tenderloin on Crostini with  
Boursin Cheese*

*Fresh Mozzarella and Roasted Red Pepper  
Skewer*

*Tomato Bruschetta*

*Spinach and Feta in Phyllo*

*Shrimp Shaomai with Sweet and Sour Sauce*

*Chicken Sate with Spicy Peanut Sauce*

*Mini Vegetable Egg Rolls with Horseradish  
Orange Sauce*

*Andouille Sausage with Mustard Sauce*

*Pigs in a Blanket with Dijon Mustard*

*Brie Cheese with Puff Pastry, Walnuts, Grapes  
and Balsamic*

*Assorted Flat Breads*

*Mini Beef or Chicken Wellington*

*Macadamia Nut Chicken*

*Toasted Five Cheese Ravioli*

*Stuffed New Potato with Bacon, Green Onion  
and Cheddar*

*Stuffed Mushroom Caps with Creamed Crab  
Sauce*

*Please contact our Wedding Department for pricing.*



## *Plated Dinner*

### *Salad*

*(choice of one)*

*Caesar Salad - Romaine Lettuce, Parmesan Cheese and Croutons*

*Mixed Baby Greens with Garden Vegetables and Balsamic Vinaigrette*

*Arugula Salad - Sun Dried Tomato, Fennel, Feta Cheese with Raspberry Vinaigrette*

### *Entrée*

*(choice of two plus vegetarian option)*

*Grilled chicken Breast with Artichoke, Tomato and Basil Cream Sauce*

*Stuffed Chicken Breast Topped with an Exotic Mushroom Demi Glace*

*Swordfish with Tomato Salsa Buerre Blanc*

*Grilled Salmon with Miso Sauce*

*Braised Beef Short Ribs with Plum Sauce*

*New York Strip with Cabernet Reduction*

### *Five Hour Open Bar*

*Smirnoff Vodka, Beefeater Gin, Cruzan Estate Light Rum, Cruzan 9 Spiced Rum, Jim Beam, Canadian Club, Jose Cuervo Especial, Kahlua, DeKuyper Peachtree,*

*DeKuyper Sour Apple, Triple Sec and Dry and Sweet Vermouth*

*Woodbridge Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel*

*Miller Lite, Yuengling, Budweiser*

*Coke Products and Mixers*

*Please contact our Wedding Department for pricing.*



## *Gold Package*

### *Cocktail Reception*

*Assorted Domestic Cheese with Grapes, Nuts, Crackers, Flat Bread and Fruit preserves  
and  
Seasonal Fresh Garden Vegetables with Assorted Dips*

### *Selection of Six Hot or Cold Hors d'oeuvres*

*Seared Rare Beef Tenderloin on Crostini with  
Boursin Cheese*

*Fresh Mozzarella and Roasted Red Pepper  
Skewer*

*Tomato Bruschetta*

*Spinach and Feta in Phyllo*

*Shrimp Shaomai with Sweet and Sour Sauce*

*Chicken Sate with Spicy Peanut Sauce*

*Mini Vegetable Egg Rolls with Horseradish  
Orange Sauce*

*Andouille Sausage with Mustard Sauce*

*Pigs in a Blanket with Dijon Mustard*

*Brie Cheese with Puff Pastry, Walnuts, Grapes  
and Balsamic*

*Assorted Flat Breads*

*Mini Beef or Chicken Wellington*

*Macadamia Nut Chicken*

*Toasted Five Cheese Ravioli*

*Stuffed New Potato with Bacon, Green Onion  
and Cheddar*

*Stuffed Mushroom Caps with Creamed Crab  
Sauce*

*Please contact our Wedding Department for pricing.*



## *Station During Cocktail Hour*

*(choice of one)*

*Pasta Station to include Penne and Tortellini, Marinara and Alfredo Sauces  
Garlic Toast, Parmesan Cheese and Crushed Red Pepper*

*\*Chef Attendant Required - \$100 per attendant - 1 attendant per 100 people\**

*- or -*

*Mashed Potato Bar to Include:*

*Roasted Garlic Potatoes, Whipped Sweet Potatoes and Yukon Gold Mashed Potatoes*

*Toppings to Include:*

*Smoked Cheddar Cheese, Apple Wood Smoked Bacon Bits, Broccoli, Chives, Creamy Butter, Sour  
Cream, Cinnamon, Brown Sugar, Roasted Sweet Pecans,*

*Mini Marshmallows and Caramelized Onions*

*- or -*

*Mediterranean Station to include Hummus, Baba Ghanoush, Tabbouleh, Marinated Artichokes and  
Mushrooms, Olive Salad, Tomato Salad, Pita and Baguette*

## *Plated Dinner*

### *Salad*

*(choice of one)*

*Caesar Salad - Romaine Lettuce, Parmesan Cheese and Croutons*

*Mixed Baby Greens with Garden Vegetables and Balsamic Vinaigrette*

*Arugula Salad - Sun Dried Tomato, Fennel, Feta Cheese with Raspberry Vinaigrette*

*Baby Spinach Salad with Citrus, Almond, Egg White and Bacon with Mustard Vinaigrette*

*Please contact our Wedding Department for pricing.*



### *Entrée*

*(choice of two plus vegetarian option)*

*Grilled chicken Breast with Artichoke, Tomato and Basil Cream Sauce*

*Stuffed Chicken Breast Topped with an Exotic Mushroom Demi Glace*

*Swordfish with Tomato Salsa Buerre Blanc*

*Grilled Salmon with Miso Sauce*

*Braised Beef Short Ribs with Plum Sauce*

*New York Strip with Cabernet Reduction*

### *Five Hour Open Bar*

*Smirnoff Vodka, Beefeater Gin, Cruzan Estate Light Rum, Cruzan 9 Spiced Rum,  
Jim Beam, Canadian Club, Jose Cuervo Especial, Kahlua, DeKuyper Peachtree,  
DeKuyper Sour Apple, Triple Sec and Dry and Sweet Vermouth  
Woodbridge Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel  
Miller Lite, Yuengling, Budweiser  
Coke Products and Mixers*

*Please contact our Wedding Department for pricing.*





## *Diamond Package*

### *Cocktail Reception*

*Assorted Domestic Cheese with Grapes, Nuts, Crackers, Flat Bread and Fruit preserves  
and  
Seasonal Fresh Garden Vegetables with Assorted Dips*

### *Selection of Eight Hot or Cold Hors d'oeuvres*

*Seared Rare Beef Tenderloin on Crostini with  
Boursin Cheese*

*Fresh Mozzarella and Roasted Red Pepper  
Skewer*

*Tomato Bruschetta*

*Spinach and Feta in Phyllo*

*Shrimp Shaomai with Sweet and Sour Sauce*

*Chicken Sate with Spicy Peanut Sauce*

*Mini Vegetable Egg Rolls with Horseradish  
Orange Sauce*

*Andouille Sausage with Mustard Sauce*

*Pigs in a Blanket with Dijon Mustard*

*Brie Cheese with Puff Pastry, Walnuts, Grapes  
and Balsamic*

*Assorted Flat Breads*

*Mini Beef or Chicken Wellington*

*Macadamia Nut Chicken*

*Toasted Five Cheese Ravioli*

*Stuffed New Potato with Bacon, Green Onion  
and Cheddar*

*Stuffed Mushroom Caps with Creamed Crab  
Sauce*

*Please contact our Wedding Department for pricing.*



### *Station During Cocktail Hour* (choice of one)

*Pasta Station to include Penne and Tortellini, Marinara and Alfredo Sauces  
Garlic Toast, Parmesan Cheese and Crushed Red Pepper  
\*Chef Attendant Required - \$100 per attendant – 1 attendant per 100 people\**

*- or -*

*Mashed Potato Bar to Include:*

*Roasted Garlic Potatoes, Whipped Sweet Potatoes and Yukon Gold Mashed Potatoes*

*Toppings to Include:*

*Smoked Cheddar Cheese, Apple Wood Smoked Bacon Bits, Broccoli, Chives, Creamy Butter, Sour  
Cream, Cinnamon, Brown Sugar, Roasted Sweet Pecans,  
Mini Marshmallows and Caramelized Onions*

*- or -*

*Mediterranean Station to include Hummus, Baba Ghanoush, Tabbouleh, Marinated Artichokes and  
Mushrooms, Olive Salad, Tomato Salad, Pita and Baguette*

### *Salad*

*(choice of one)*

*Caesar Salad - Romaine Lettuce, Parmesan Cheese and Croutons*

*Mixed Baby Greens with Garden Vegetables and Balsamic Vinaigrette*

*Arugula Salad – Sun Dried Tomato, Fennel, Feta Cheese with Raspberry Vinaigrette*

*Baby Spinach Salad with Citrus, Almond, Egg White and Bacon with Mustard Vinaigrette*

*Please contact our Wedding Department for pricing.*



### *Entrée*

*(choice of one, plus vegetarian option)*

*Stuffed Chicken Breast and Crab Cake, Exotic Mushroom Demi, Citrus Caper Butter*

*Semi Boneless Cornish Game Hen and Salmon, Herb Jus and Miso Sauce*

*Grilled Chicken Breast and Filet Mignon with Red Wine Demi Glace*

*Baked Chicken Breast and Short Ribs with Plum Sauce*

*Filet Mignon and Salmon, Cabernet Reduction, Miso Sauce*

*Filet Mignon and Crab Cake, Cabernet Reduction, Citrus Caper Butter*

### *Dessert Station*

*Mini Éclairs, Cream Puffs, Assorted Dessert Bars, Mini Cheese Cake, Cannoli's  
Assorted Cookies and Biscotti*

### *Five Hour Open Bar*

*Smirnoff Vodka, Beefeater Gin, Cruzan Estate Light Rum, Cruzan 9 Spiced Rum,  
Jim Beam, Canadian Club, Jose Cuervo Especial, Kahlua, DeKuyper Peachtree,  
DeKuyper Sour Apple, Triple Sec and Dry and Sweet Vermouth  
Woodbridge Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel  
Miller Lite, Yuengling, Budweiser  
Coke Products and Mixers*

*Please contact our Wedding Department for pricing.*



*Children's Meal*  
(3-12 years old)

*Fruit Cup*  
*Chicken Fingers with French Fries*  
*Wedding Cake for Dessert*

*Vendor's Meal - Hot Entrée*  
*Hot Entrée - Chef's Choice*

*Dessert Enhancements*

*Miniature Pastries*  
*Cheesecakes, Éclairs, Cannolis, Cream Puff,*  
*Chocolate Dipped Strawberries, Opera Cake Fruit Tarts*

*Fondue Station*  
*Warm Chocolate, Fresh Fruits and Bite Size Treats for Dipping*

*Please contact our Wedding Department for pricing.*



### *Farewell Continental Breakfast Buffet*

*(A minimum 20 guests required or add \$5.00 surcharge per person and are a maximum of 2 hours)*

*Assorted Fruit Juice, Whole Fresh Fruit, Yogurt and Granola,  
Croissants, Muffins, Danish and Bagels, Butter, Jam and Cream Cheese  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea*

### *Farewell Breakfast Buffet*

*(A minimum 20 guests required or add \$5.00 surcharge per person and are a maximum of 2 hours)*

*Assorted Fruit Juice, Whole Fresh Fruit, Yogurt and Granola,  
Scrambled Eggs, Home Fried Potatoes  
Croissants, Muffins, Danish and Bagels, Butter, Jam and Cream Cheese  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea*

### *Farewell Deluxe Breakfast Buffet*

*(A minimum 20 guests required or add \$5.00 surcharge per person and are a maximum of 2 hours)*

*Assorted Fruit Juice, Seasonal Fruit Platter, Yogurt and Granola,  
Scrambled Eggs, French Toast with Maple Syrup  
Bacon, Pork Sausage Links, Home Fried Potatoes  
Croissants, Muffins, Danish and Bagels, Butter, Jam and Cream Cheese  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea*

### *Breakfast Buffet Enhancements*

*Omelet Station*

*Includes Eggs "any style" or Omelet with Cheese, Mushrooms, Tomato,  
Peppers, Bacon, Ham and Onions*

*Make Your Own Waffle Station*

*Toppings to include:*

*Whipped Cream, Bananas, Berry Compote, Powdered Sugar, Honey and Maple Syrup*

*Please contact our Wedding Department for pricing.*