



Congratulations

Features of your wedding package include:



DEDICATED WEDDING TEAM

Personal detailing appointments and one on one planning with the expert assistance of one of our dedicated wedding specialists.

5 HOUR WEDDING RECEPTION

Begin with a cocktail hour, including a private area for bridal party cocktails. Following the first hour, guests will enjoy four hours of white glove dinner service and dancing in one of our five elegant ballrooms.

PERSONAL MAÎTRE D'

A dedicated Maître d' will tend to the bride and groom all evening. Your Maître d' will ensure each aspect of your wedding reception is executed as planned.



CUSTOMIZE YOUR WEDDING MENU

Our packages allow you to customize your menu offerings from hors d'oeuvres to dessert, including a custom designed wedding cake from one of our preferred bakeries (*if applicable*). Choose from one of our four wedding packages or ask us to customize with the assistance of your wedding specialist and our Executive Chef.

CUSTOMIZE YOUR BAR

5-hour premium bar to include wine, beer, and cocktails with an assortment of sodas and juices. Personalize your bar with a signature drink during cocktail hour.

DÉCOR

Your choice of crisp white, ivory or black linens. Mirror tiles and votive candles to enhance fresh floral centerpieces provided by one of our preferred florists (*if applicable*).

KEEP THE PARTY GOING...

When the reception is over, but you and your guests are not quite ready to stop celebrating, visit any of our bars, lounges or try your luck at our casino! All of your guests over 21 will receive access into our casino.

OVERNIGHT ACCOMMODATIONS

Stay and play. We offer discounted room rates for your guests. The bride and groom will receive complimentary accommodations.

WHERE YOU SAY 'I DO!'

The most elegant weddings in Suburban Philadelphia are held right here at Valley Forge Casino Resort with the beautiful National Historic Park as your backdrop. From your first dance to your last toast, our wedding professionals are dedicated to personalizing your special day.



Silver Reception

5 Hour Open Premium Brand Bar

DISPLAYS

ARTISAN CHEESES

Wisconsin Cheddar, Brie, Herb Crusted Goat Cheese, Aged Bleu, Boursin, Grilled Flat Breads, Rustic Crostinis, Homemade Preserves & Dried Fruit



APPETIZERS

(CHOICE OF 1)

CHEF'S SIGNATURE SALAD

Baby Lettuce, Endive, Tomatoes, Cucumber, Carrots, Feta, Olives, White Balsamic Vinaigrette

CLASSIC CAESAR

Crisp Romaine, Garlic Croutons, Shaved Parmesan

PEAR AND GORGONZOLA SALAD

Field Greens, Bosc Pear, Sundried Cranberries, Candied Pecans, Gorgonzola Cheese, Champagne Vinaigrette



MAIN COURSES

(CHOICE OF 2)

HERB ROASTED FRENCH BREAST OF CHICKEN

Caramelized Root Vegetables and Madeira Sauce

TUSCAN CHICKEN BREAST

Crispy Prosciutto, Fennel, Mushrooms and Tomato
Natural Reduction

CRAB IMPERIAL STUFFED TILAPIA

Lemon Garlic Butter

PAN SEARED SALMON

Tomato Caper Relish and Balsamic Reduction

ROAST NEW YORK SIRLOIN OF BEEF

Port Wine Demi-Glace

ACCOMPANIMENTS

Chef Selected Seasonal Accompaniments

Warm Rolls and Butter



Gold Reception

5 Hour Open Premium Brand Bar • Champagne Toast
Custom Designed Wedding Cake • Fresh Floral Centerpieces

BUTLER PASSED HORS D'OEUVRES

(CHOICE OF 4)

HOT

- Pork Potstickers
- Cherry Blossom Puffs with Cherry & Goat Cheese
- Scallop Ceviche Spoons with Lime & Cilantro
- Wild Mushroom Arancini with Truffle Aioli
- Vegetable Spring Rolls with Sweet & Sour Sauce (v)
- Coney Island Franks
- Bacon Wrapped Scallops
- Coconut Shrimp with Sweet Chili Sauce
- Moroccan Spiced Chicken Satay
- Teriyaki Beef Satay
- Sausage Stuffed Mushrooms
- Falafel Bites (v)

COLD

- Asparagus & Ricotta Crostini (v)
- Pepper Seared Beef with Boursin Cheese, Horseradish on Pumpernickel Bread
- Marinated Tomato, Mozzarella, and Basil Bruschetta (v)

DISPLAYS

ARTISAN CHEESES

Wisconsin Cheddar, Brie, Herb Crusted Goat Cheese, Aged Bleu, Boursin, Grilled Flat Breads, Rustic Crostinis, Homemade Preserves & Dried Fruit

MEDITERRANEAN ANTIPASTI

Roasted Marinated Vegetables, Marinated Olives, Hummus, Warm Tomato Focaccia, Marinated Feta Cheese, Semolina Baguettes, Crispy Pita Bread

APPETIZERS

(CHOICE OF 1)

CHEF'S SIGNATURE SALAD

Baby Lettuce, Endive, Tomatoes, Cucumber, Carrots, Feta, Olives, White Balsamic Vinaigrette



APPETIZERS CONT'D.

CLASSIC CAESAR

Crisp Romaine, Garlic Croutons, Shaved Parmesan

PEAR AND GORGONZOLA SALAD

Field Greens, Bosc Pear, Sundried Cranberries, Candied Pecans, Gorgonzola Cheese, Champagne Vinaigrette

MAIN COURSES

(CHOICE OF 2)

HERB ROASTED FRENCH BREAST OF CHICKEN

Caramelized Root Vegetables and Madeira Sauce

TUSCAN CHICKEN BREAST

Crispy Prosciutto, Fennel, Mushrooms and Tomato Natural Reduction

CRAB IMPERIAL STUFFED TILAPIA

Lemon Garlic Butter

MAIN COURSES CONT'D.

PAN SEARED SALMON

Tomato Caper Relish and Balsamic Reduction

ROAST NEW YORK SIRLOIN OF BEEF

Port Wine Demi-Glace

ACCOMPANIMENTS

Chef Selected Seasonal Accompaniments

Warm Rolls and Butter

DESSERT

Custom-Designed Wedding Cake Served with a Tuxedo Strawberry, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas



Platinum Reception

5 Hour Open Premium Brand Bar • Champagne Toast • Sweets Station
Custom Designed Wedding Cake • Fresh Floral Centerpieces

BUTLER PASSED HORS D'OEUVRES

(CHOICE OF 6)

HOT

Pork Potstickers
Cherry Blossom Puffs with Cherry & Goat Cheese
Scallop Ceviche Spoons with Lime & Cilantro
Wild Mushroom Arancini with Truffle Aioli
Vegetable Spring Rolls with Sweet & Sour Sauce (v)
Coney Island Franks
Bacon Wrapped Scallops
Coconut Shrimp with Sweet Chili Sauce
Moroccan Spiced Chicken Satay
Teriyaki Beef Satay
Sausage Stuffed Mushrooms
Falafel Bites (v)

COLD

Asparagus & Ricotta Crostini (v)
Pepper Seared Beef with Boursin Cheese, Horseradish
on Pumpernickel Bread
Marinated Tomato, Mozzarella, and Basil Bruschetta (v)

DISPLAYS

ARTISAN CHEESES

Wisconsin Cheddar, Brie, Herb Crusted Goat Cheese,
Aged Bleu, Boursin, Grilled Flat Breads, Rustic
Crostinis, Homemade Preserves and Dried Fruits

MEDITERRANEAN ANTIPASTI

Roasted Marinated Vegetables, Marinated Olives,
Hummus, Warm Tomato Focaccia, Marinated Feta
Cheese, Semolina Baguettes, Crispy Pita Bread



APPETIZERS

(CHOICE OF 1)

CHEF'S SIGNATURE SALAD

Baby Lettuce, Endive, Tomatoes, Cucumber, Carrots, Feta, Olives, White Balsamic Vinaigrette

CLASSIC CAESAR

Crisp Romaine, Garlic Croutons, Shaved Parmesan

PEAR AND GORGONZOLA SALAD

Field Greens, Bosc Pear, Sundried Cranberries, Candied Pecans, Gorgonzola Cheese, Champagne Vinaigrette

MAIN COURSES

(CHOICE OF 2)

ROASTED CHICKEN AND ADRIATIC SHRIMP

Artichokes, Cured Tomatoes, Olives and Herb Butter

ROAST FILET OF SALMON

Crab and White Cheddar Au Gratin Crust
Lemon Thyme Buerre Blanc

GRILLED FILET MIGNON

Dried Cherry and Port Reduction with
Roasted Crostini Onion, Mushroom Ragout

ROAST SIRLOIN OF BEEF

Roast Pearl Onions, Signature Steak Sauce,
Demi Glaze

ROAST NEW YORK SIRLOIN AND SIGNATURE CRAB CAKE

Wild Mushroom Ragout and Grain Mustard Remoulade

ACCOMPANIMENTS

Chef Selected Seasonal Accompaniments
Warm Rolls and Butter

DESSERT

Custom-Designed Wedding Cake Served with a
Tuxedo Strawberry, Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Hot Teas

STATIONS

(CHOICE OF 1)

SWEETS STATION

A Bountiful Display of Delectable Truffles, Chocolate
Petits Fours, Chocolate Covered Cherries, Eclairs,
Pralines, Fudge Squares, and Chocolate Dipped
Cream Puffs

CREATE-YOUR-OWN CHEESECAKE MARTINI

Philly Whipped Cheesecake, Crushed Graham Crackers
and Oreos, Amarena Cherries, Chocolate Sauce, Salted
Caramel, Candied Walnuts

WAFFLES AND ICE CREAM

Mini Waffles Made-to-Order, Vanilla & Chocolate Ice
Cream, Chocolate Sauce, Whipped Cream, Cherries,
and Bourbon Caramel Bananas

CHIPWICH STATION

Chocolate Chip & Oatmeal Cookies, Vanilla &
Chocolate Ice Cream, Chocolate Chips, Jimmies,
Mini M&Ms, Crushed Oreos, & Crushed Peanuts



Stations Reception

5 Hour Open Premium Brand Bar • Sweets Station • Champagne Toast
Custom Designed Wedding Cake • Fresh Floral Centerpieces

BUTLER PASSED HORS D'OEUVRES

(CHOICE OF 6)

HOT

Pork Potstickers
Cherry Blossom Puffs with Cherry & Goat Cheese
Scallop Ceviche Spoons with Lime & Cilantro
Wild Mushroom Arancini with Truffle Aioli
Vegetable Spring Rolls with Sweet & Sour Sauce (v)
Coney Island Franks
Bacon Wrapped Scallops
Coconut Shrimp with Sweet Chili Sauce
Moroccan Spiced Chicken Satay
Teriyaki Beef Satay
Sausage Stuffed Mushrooms
Falafel Bites (v)

COLD

Asparagus & Ricotta Crostini (v)
Pepper Seared Beef with Boursin Cheese, Horseradish
on Pumpernickel Bread
Marinated Tomato, Mozzarella, and Basil Bruschetta (v)

DISPLAYS

ARTISAN CHEESES

Wisconsin Cheddar, Brie, Herb Crusted Goat Cheese,
Aged Bleu, Boursin, Grilled Flat Breads, Rustic
Crostinis, Homemade Preserves and Dried Fruits

DISPLAYS CONT'D.

MEDITERRANEAN ANTIPASTI

Roasted Marinated Vegetables, Marinated Olives,
Hummus, Warm Tomato Focaccia, Marinated Feta
Cheese, Semolina Baguettes, Crispy Pita Bread

SALAD STATIONS

(CHOICE OF 1, PLATED OR STATION)

SEASONAL GREEN SALAD STATION

Cherry Tomatoes, Cucumbers, Red Onions, Carrots
Shredded Cheese, Chickpeas, Italian Dressing, Blue
Cheese, Thousand Island, Garlic Croutons
Assorted Dinner Rolls and Butter

CAESAR SALAD STATION

Crisp Romaine, Rustic Croutons, Shaved Parmesan
Garlic Dressing

MEDITERRANEAN SALAD STATION

Romaine, Tomatoes, Artichokes, Cured Olives,
Roast Peppers, Marinated Feta, Baby Mozzarella
Balsamic Vinaigrette and Herb Vinaigrette

DINNER STATIONS*

(CHOICE OF 2)

PASTA STATION

(CHOICE OF 2 PASTAS)

Penne, Rigatoni Mezze, Orecchiette, Cheese Ravioli, Butternut Squash Ravioli, Lobster Ravioli, Wild Mushroom Ravioli

(ACCOMPANIMENTS TO INCLUDE)

Tomatoes, Garlic, Basil, Olives, Spinach
Mushrooms, Parmesan Cheese, Red Chili Pepper

(CHOICE OF 3 SAUCES)

Pomodoro, Bolognese, Alfredo, Pesto, Vodka
Rosa Sauce

RISOTTO STATION

Imported Arborio Rice, Fresh Garlic, Fresh Basil, Cured Olives, Spinach, Plum Tomatoes, Wild Mushrooms, Parmesan Cheese, Grilled Chicken, Truffle Oil, Marinated Shrimp, Red Chili Pepper

SEAFOOD PAELLA STATION

Sautéed Clams, Mussels, Chorizo Sausage, Peppers, Onions, Garlic, Saffron Rice, Cooked in a Rich Tomato Broth

CHICKEN PAELLA STATION

Braised Chicken, Chorizo Sausage, Peppers, Onions, Garlic, Saffron Rice Cooked in a Rich Tomato Broth

ASIAN STATION

Steamed Jasmine Rice, Pan Fried Pork Pot Stickers, Chicken and Lemongrass Dumplings
Stir Fried Chicken or Beef
Black Bean and Ginger, Teriyaki or Thai Style
Stir Fried Vegetables

CARVING STATIONS*

(CHOICE OF 2)

HERB ROASTED TURKEY BREAST

Giblet Gravy and Cranberry Sauce

SLOW ROASTED PRIME RIB OF BEEF

Natural Jus

SOUTH PHILLY STYLE ROAST PORK STEAMSHIP

Broccoli Rabe and Pork Au Jus

CARVING STATIONS CONT'D.

GRILLED WHOLE SIDES OF SALMON

Tomatillo Salsa, Pico de Gallo and Saffron Garlic Aioli

ROASTED LEG OF LAMB

Rosemary Demi Glaze and Mint Jelly

DESSERT

Custom-Designed Wedding Cake Served with a Tuxedo Strawberry, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

STATIONS

(CHOICE OF 1)

SWEETS STATION

A Bountiful Display of Delectable Truffles, Chocolate Petits Fours, Chocolate Covered Cherries, Eclairs, Pralines, Fudge Squares, and Chocolate Dipped Cream Puffs

CREATE-YOUR-OWN CHEESECAKE MARTINI

Philly Whipped Cheesecake, Crushed Graham Crackers and Oreos, Amarena Cherries, Chocolate Sauce, Salted Caramel, Candied Walnuts

WAFFLES AND ICE CREAM

Mini Waffles Made-to-Order, Vanilla & Chocolate Ice Cream, Chocolate Sauce, Whipped Cream, Cherries, and Bourbon Caramel Bananas

CHIPWICH STATION

Chocolate Chip & Oatmeal Cookies, Vanilla & Chocolate Ice Cream, Chocolate Chips, Jimmies, Mini M&Ms, Crushed Oreos, & Crushed Peanuts

**All Chef Attended & Carving Stations require a minimum of one attendant. Additional attendants may be required based on your total number of guests.*



Enhancements

COCKTAIL HOUR

GOURMET ANTIPASTI BAR

Chef's selection of Italian Cured Meats, Cheese and Marinated Roast Peppers, Crostini, Marinated Figs, Mediterranean Olives and Artichokes

\$11.50 Inclusive per person, 50 person minimum

VEGAN TAPAS BAR

Eggplant Capanato, Marinated Olives, Tomato Caper Relish, Grilled Vegetables, Marinated Roast Red Peppers, Truffle Roast Mushrooms, Rustic Crisps, Grilled Tandoori and Naan Bread

\$10.50 Inclusive per person, 50 person minimum

MEDITERRANEAN BAR

Hummus, Baba Ganoush, Stuffed Grape Leaves, Tabbouleh, Marinated Olives, Marinated Feta Cheese Grilled Pita, Naan Bread

\$10.50 Inclusive per person, 50 person minimum

COCKTAIL HOUR CONT'D

JUMBO SHRIMP

Gulf Shrimp on Ice with Cocktail Sauce
Butler passed or on display

\$15.00 Inclusive per person, based on 3 pieces per person, 50 person minimum

RAW BAR

Crab Claws, Iced Gulf Shrimp, Oysters & Littleneck, Clams on the Half Shell, Ice Wine Mignonette Lemons Cocktail Sauce, Horseradish

\$29.00 Inclusive per person, based on 5 pieces per person, 100 person minimum

ICE SCULPTURES

Custom design of your choice starting at \$250.00

COCKTAIL HOUR CONT'D

DIM SUM BAR

Shrimp Shumai, Pan Fried Pork Pot Stickers, Chicken and Lemongrass Dumplings, Vietnamese Spring Rolls, Soy Sauce, Garlic Chili Oil and Sweet Chili Sauce

\$19.00 Inclusive per person, 50 person minimum

TRIO OF MACARONI AND CHEESE BAR

Crab Mac and Cheese with Crisp Panko Topping, Buffalo Chicken Mac and Cheese with Gorgonzola Truffle Mac and Cheese with White Cheddar and Wild Mushrooms

\$16.00 Inclusive per person, 50 person minimum

CHEF-ATTENDED STATIONS*

PASTA STATION

Cheese Tortellini & Penne Pasta
Trio of Sauces - Alfredo, Marinara and Bolognese Sauces

Assorted Toppings - Italian Sausage, Meatballs, Sautéed Mushrooms, Peas, Crispy Bacon, Broccoli, Pesto Grated Parmesan. Served with Garlic Bread

\$16.00 Inclusive per person, 50 person minimum

RISOTTO STATION

Rich Creamy Risotto Prepared-to-Order
Assorted Toppings - Caramelized Wild Mushrooms, Cured Tomatoes, Asparagus, Seasonal Vegetables, Grilled Chicken Oreganato, Broccoli, Truffle Oil, Shaved Parmesan Cheese

\$16.00 Inclusive per person, 50 person minimum

STIR FRY STATION

(CHOICE OF 2)

Pork or Chicken Lo Mein, Chicken Pad Thai, Vegetarian Buddha Delight, Pepper Steak, General Tso's Chicken, Singapore Noodles, Young Chow Fried Rice

\$19.00 Inclusive per person, 50 person minimum

MASHED POTATO STATION

Yukon Gold Mashed, Butter, Sour Cream, Truffle Oil, Aged Cheddar, Bacon, Chives, Broccoli, Boursin Cheese, Caramelized Onion, Cabernet Demi-Glace

\$14.00 per person, 50 person minimum



**All Chef Attended & Carving Stations require a minimum of one attendant. Additional attendants may be required based on your total number of guests.*

LATE NIGHT

SLIDER STATION

(CHOICE OF 3)

Turkey, Classic Beef Sliders, Old Bay Crab Cake, Salmon Cake or BBQ Pulled Pork
Pickle Chips, Sliced Tomato, Classic Condiments, and Fresh Pub Chips

\$20.50 Inclusive per person, 50 person minimum

PHILLY CHEESESTEAK STATION

Create Your Own with Beef or Chicken, Peppers, Onions, Mushrooms, Cheese Wiz, American, Provolone Cheese and Spicy Ketchup

\$16.00 Inclusive per person, 50 person minimum

TACO FOOD TRUCK STATION

Baha Shrimp Taco, Carnitas Pork Taco, Beef Ranchero Taco, Pico de Gallo, Queso Fresco, Tomatillo Sauce, Guacamole, Shredded Cheese, Cilantro, Pickled Red Cabbage Served with Hard Taco Shells

\$20.50 Inclusive per person, 50 person minimum



Enhancements Cont'd.

DESSERTS

SWEETS STATION

A Bountiful Display of Delectable Truffles, Chocolate Petits Fours, Chocolate Covered Cherries, Eclairs, Pralines, Fudge Squares, and Chocolate Dipped Cream Puffs

\$15.00 Inclusive per person, 50 person minimum

CREATE-YOUR-OWN CHEESECAKE MARTINI

Philly Whipped Cheesecake, Crushed Graham Crackers and Oreos, Amarena Cherries, Chocolate Sauce, Salted Caramel, Candied Walnuts

\$13.00 Inclusive per person, 50 person minimum

WAFFLES AND ICE CREAM*

Mini Waffles Made-to-Order, Vanilla & Chocolate Ice Cream, Chocolate Sauce, Whipped Cream, Cherries, and Bourbon Caramel Bananas

\$14.00 Inclusive per person, 50 person minimum

CHIPWICH STATION

Chocolate Chip & Oatmeal Cookies, Vanilla & Chocolate Ice Cream, Chocolate Chips, Jimmies, Mini M&Ms, Crushed Oreos, & Crushed Peanuts

\$14.00 Inclusive per person, 50 person minimum

CUPCAKE DISPLAY

Display of Chocolate, Vanilla, Nutella, and Limoncello Cupcakes

\$11.00 Inclusive per person, 50 person minimum

**All Chef Attended & Carving Stations require a minimum of one attendant. Additional attendants may be required based on your total number of guests.*



COCKTAILS & BEVERAGES

INTERNATIONAL COFFEE STATION

Silver Urns filled with Rich Coffees and Hot Teas served with Flavored Syrups featuring French Vanilla, Hazelnut, and Caramel Flavors, presented with an assortment of toppings to include Chocolate Shavings, Cinnamon Sticks, Fresh Whipped Cream, Rock Candy Sticks, Orange and Lemon Peels

\$12.00 Inclusive per person

STOLI MARTINI UPGRADE

Choice of 3 Specialty Martinis

\$10.00 Inclusive per person

CRAFT BEER UPGRADE

Add you favorite craft beer to your open bar, based on availability

\$2.00 per beer selection, per person

COGNAC/CORDIAL UPGRADE

Bailey's, Kahlua, Amaretto, Chambord
Sambuca, Remy VSOP Grand
Marnier, Frangelico, and Jägermeister

\$14.00 Inclusive per person, per hour

COCKTAILS & BEVERAGES CONT'D.

NON-ALCOHOLIC FRUIT PUNCH FOUNTAIN

An Elegant Fountain filled with Fruit Punch and floating sliced fruit

\$38.00 Inclusive per Gallon, 2 gallon minimum

\$50.00 Fountain Rental

Open Bar Options

All bars come stocked with assorted soft drinks and juices

PREMIUM BRAND OPEN BAR

LIQUOR

- * Stolli Vodka
- * Beefeaters Gin
- Bacardi Rum
- Captain Morgan Spiced Rum
- Malibu Rum
- Dewar's Scotch
- Wild Turkey Bourbon
- Canadian Club Whiskey
- Jack Daniels Whiskey
- Jose Cuervo Gold Tequila
- Peachtree Schnapps
- Triple Sec
- Amaretto
- Kahlua

HOUSE WINES

- Chardonnay
- White Zinfandel
- Pinot Grigio
- Cabernet
- Merlot

BEER (CHOICE OF 3, 2 DOMESTIC & 1 IMPORT)

- Yuengling Lager
- Coors Light
- Miller Lite
- Bud Light
- Budweiser
- O'Doul's
- Corona Light
- Heineken
- Amstel Light

SUPER PREMIUM BRAND OPEN BAR

Upgrade \$10.00 Inclusive per person

LIQUOR

- Grey Goose Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- Captain Morgan Spiced Rum
- Malibu Rum
- Johnnie Walker Black Scotch
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Jack Daniels Whiskey
- Jose Cuervo Gold Tequila
- Peachtree Schnapps
- Triple Sec
- Amaretto
- Kahlua

HOUSE WINES

- Chardonnay
- White Zinfandel
- Pinot Grigio
- Cabernet
- Merlot

BEER (CHOICE OF 3, 2 DOMESTIC & 1 IMPORT)

- Yuengling Lager
- Coors Light
- Miller Lite
- Bud Light
- Budweiser
- O'Doul's
- Corona Light
- Heineken
- Amstel Light

**Craft Beers may be added to your bar package at an additional charge.
Upgrade liquors a la carte at an additional cost.*



Complete your Wedding Experience

CEREMONIES

Make the transition from ceremony to reception seamless and leave more time for dancing by reserving one of our on-site ceremony venues. Our packages include set up of stage, pillars for floral display, aisle runner and rehearsal the night prior.

ENGAGEMENT PARTIES AND REHEARSAL DINNERS

Celebrate with friends and family at the Valley Forge Casino Resort. Whether planning a formal dinner or swanky cocktail reception, we have a location for every inclination. Our private rooms in our fine dining restaurant offer an intimate alternative to a traditional ballroom setting, just steps from where you rehearse.

BRIDAL SHOWERS

From Sunday brunches to evening wine tastings, we can assist you in planning an affair all the ladies in your life will enjoy. Shower your bride-to-be with gifts and games, leave the cooking and clean up to the Valley Forge Casino Resort.

FAREWELL BRUNCHES

Get together with your friends and family the morning after your wedding to recap the magic of your special day. Plan a menu with made-to-order omelets, a Bloody Mary or mimosa bar, carving station or whatever else your heart desires.

