

# Congratulations

Features of your wedding package include:

## **FIVE-HOUR WEDDING RECEPTION**

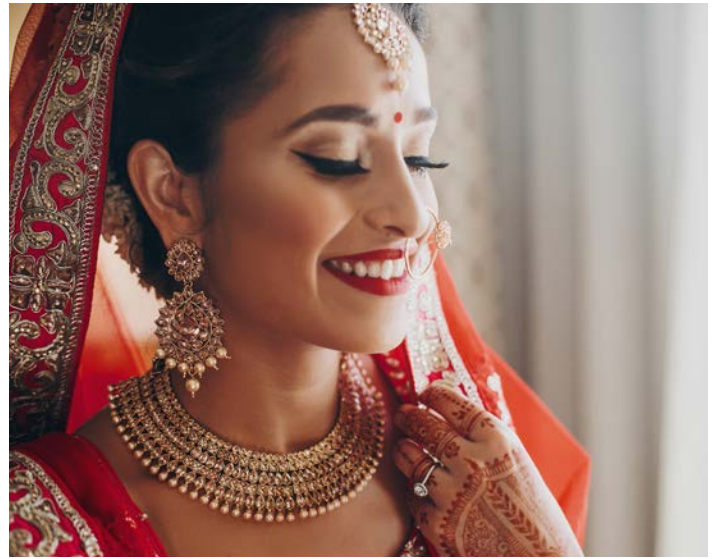
Begin with a cocktail hour, including a private area for wedding party cocktails. Following the first hour, guests will enjoy four hours of white-glove dinner service and dancing on our mobile dance floor in one of five elegant ballrooms, along with three more hours of premium bar service resuming after dinner.

## **DEDICATED WEDDING TEAM**

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

## **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. Choose from one of our four wedding packages or ask us to customize a menu catered to your tastes. You will receive a complimentary tasting for up to four people to help you decide.

## **CUSTOM CAKE & DESSERT SERVICE**

Your package includes a custom designed wedding cake from one of our preferred bakeries (if applicable). Our expert team will cut, plate, and serve it to each of your guests (after everyone admires it, of course!).

## **CUSTOMIZE YOUR BAR**

Four-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. Along with a complete table set including all-white china, silverware, stemmed glassware, table stanchion and number, mirror tiles, and votive candles.

## **KEEP THE PARTY GOING...**

When the reception is over, don't stop celebrating! All of your guests who are over 21 are invited to party in the casino or one of our lounges and bars.

## **OVERNIGHT ACCOMMODATIONS**

Our brides and grooms receive a complimentary overnight stay for the wedding night with each package. With two hotel towers and over 400 rooms and suites, we also offer discounted room rates for your guests.

## **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

four-hour open premium brand bar

**\$99 PER PERSON**



## DISPLAYS

### ARTISAN CHEESES

wisconsin cheddar, brie, herb-crusted goat cheese, aged bleu, boursin, grilled flat breads, rustic crostinis, housemade preserves and 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, sun-dried 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

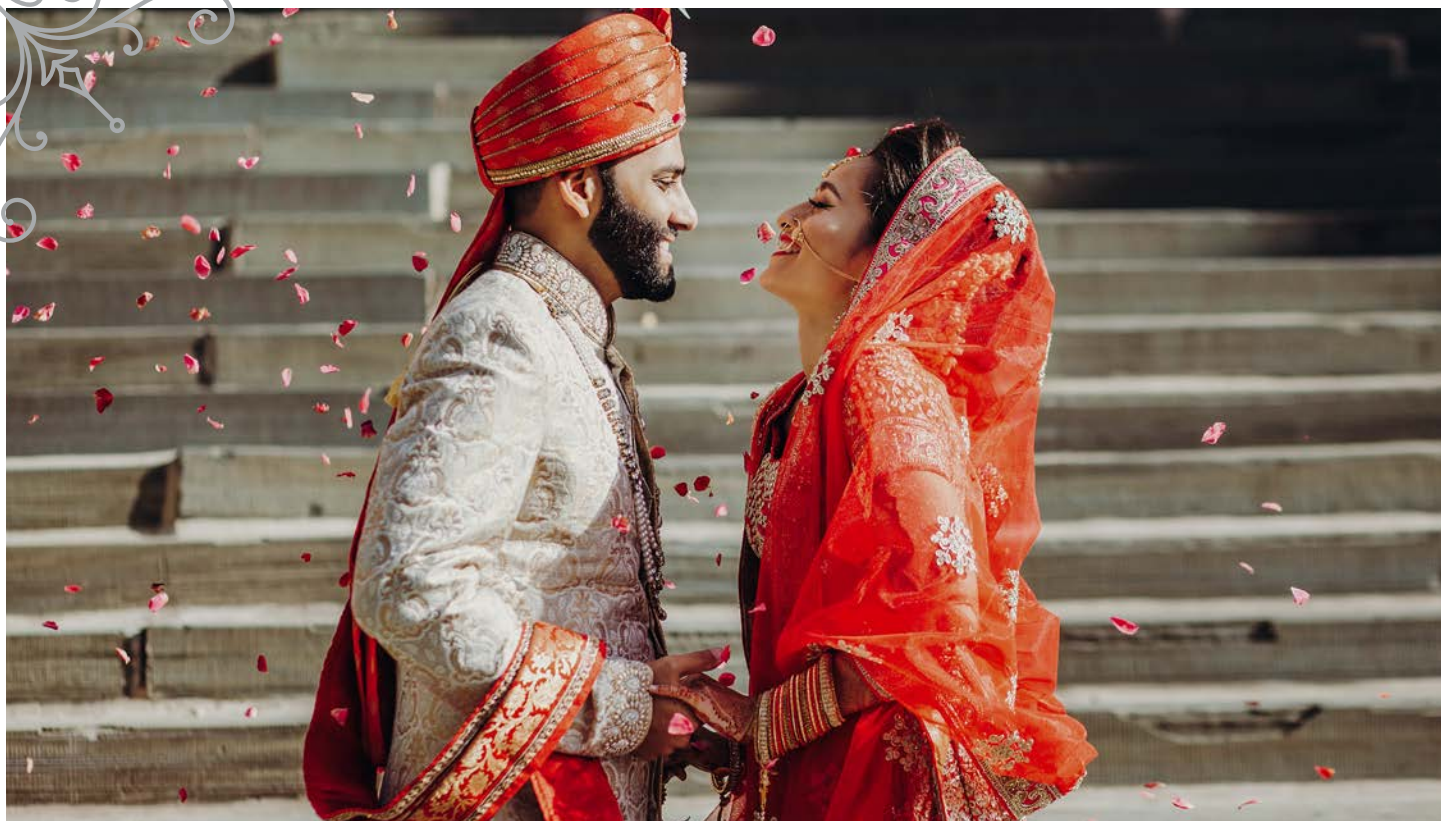
port wine demi-glace

## ACCOMPANIMENTS

chef selected seasonal accompaniments warm rolls and butter

## COFFEE STATION

freshly brewed coffee, decaffeinated coffee, and assorted hot tea station



# Gold Reception

four-hour open premium brand bar  
champagne toast | custom designed wedding cake

**\$119 PER PERSON**

## **BUTLER PASSED HORS D'OEUVRES**

(CHOICE OF 3)

### **HOT**

- pork potstickers
- cherry blossom puffs with cherry & goat cheese
- 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 pumpnickel bread
- marinated tomato, mozzarella, and basil bruschetta (v)



## DISPLAYS

### ARTISAN CHEESES

wisconsin cheddar, brie, herb-crusted goat cheese, aged bleu, boursin, grilled flatbreads, rustic crostinis, housemade preserves and dried fruit

### MEDITERRANEAN ANTIPASTI

roasted marinated vegetables, marinated olives, hummus, warm tomato focaccia, marinated feta, semolina baguettes and 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, sun dried cranberries, candied pecans, gorgonzola, 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

## DESSERT

custom-designed wedding cake, freshly brewed coffee, decaffeinated coffee and assorted hot tea station



# Platinum Reception

four-hour open premium brand bar | sweets station  
champagne toast | custom designed wedding cake

**\$149 PER PERSON**

## **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)



## MAIN COURSES

(CHOICE OF 2)

### ROASTED CHICKEN & ADRIATIC SHRIMP

artichokes, cured tomatoes, olives and herb butter

### HERB ROASTED FRENCH BREAST OF CHICKEN

caramelized root vegetables and madeira sauce

### ROASTED FILET OF SALMON

crab and white cheddar au gratin crust, and lemon thyme beurre blanc

### GRILLED NEW YORK SIRLOIN

dried cherry and port reduction with roasted crostini onion, mushroom ragout  
**add crab cake \$5 per person**

### SLOW ROASTED PRIME RIB OF BEEF

cooked to perfection with natural jus

## ACCOMPANIMENTS

chef selected seasonal accompaniments warm rolls and butter

## DESSERT

custom-designed wedding cake, freshly brewed coffee, decaffeinated coffee and assorted hot tea station

## SWEETS STATION

a bountiful display of delectable truffles, chocolate petits fours, chocolate covered strawberries, eclairs, pralines, fudge squares, and chocolate dipped cream puffs

## DISPLAYS

### ARTISAN CHEESES

wisconsin cheddar, brie, herb-crusted goat cheese, aged bleu, boursin, grilled flatbreads, rustic crostinis, housemade preserves and dried fruit

### MEDITERRANEAN ANTIPASTI

roasted marinated vegetables, marinated olives, hummus, warm tomato focaccia, marinated feta, semolina baguettes and 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, champagne vinaigrette





# Stations Reception

four-hour open premium brand bar | sweets station  
 champagne toast | custom designed wedding cake

**\$149 PER PERSON**

## **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 pumpkin bread
- marinated tomato, mozzarella, and basil bruschetta (v)

## **DISPLAYS**

### **ARTISAN CHEESES**

wisconsin cheddar, brie, herb-crusted goat cheese, aged bleu, boursin, grilled flatbreads, rustic crostinis, housemade preserves and dried fruit

### **MEDITERRANEAN ANTIPASTI**

roasted marinated vegetables, marinated olives, hummus, warm tomato focaccia, marinated feta, semolina baguettes and crispy pita bread

## **SALAD STATIONS**

(CHOICE OF 1, PLATED OR STATION)

Served with assorted dinner rolls and butter.

### **SEASONAL GREEN SALAD STATION**

cherry tomatoes, cucumbers, red onions, carrots, shredded cheese, chickpeas, italian dressing, blue cheese, thousand island, garlic croutons

### **CAESAR SALAD STATION**

crisp romaine, rustic croutons, shaved parmesan and garlic dressing

Salad Stations continued on reverse side.

## 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)

penne, rigatoni mezze, orecchiette, cheese ravioli, butternut squash ravioli, lobster ravioli, wild mushroom ravioli

### ACCOMPANIMENTS TO INCLUDE

tomatoes, garlic, basil, olives, spinach, mushrooms, parmesan, and red chili pepper

### SAUCES

(CHOICE OF 3)

pomodoro, bolognese, alfredo, pesto, vodka rosa sauce

### SEAFOOD PAELLA STATION

sautéed clams, mussels, chorizo sausage, peppers, onions, garlic, and 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, and stir-fried vegetables

### SAUCES

black bean and ginger, teriyaki or thai style

## 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

## GRILLED WHOLE SIDES OF SALMON

tomatillo salsa, pico de gallo and saffron garlic aioli

## DESSERT

custom-designed wedding cake with a tuxedo strawberry, freshly brewed coffee, decaffeinated coffee and assorted hot tea station

## DESSERT STATIONS

(CHOICE OF 1)

### SWEETS STATION

a bountiful display of delectable truffles, chocolate petits fours, chocolate covered strawberries, eclairs, pralines, fudge squares, and chocolate-dipped cream puffs

### CREATE-YOUR-OWN CHEESECAKE MARTINI

philly whipped cheesecake, crushed graham crackers and oreos, strawberries, chocolate sauce, salted caramel, and candied walnuts

### CHIPWICH STATION

chocolate chip & oatmeal cookies, vanilla and chocolate ice cream, chocolate chips, jimmies, mini m&ms, crushed oreos, and crushed peanuts

\*All Chef Attended & Carving Stations require a minimum of one attendant at \$75 per 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

**\$10.50 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

**\$9.50 per person | 50 person minimum**

### MEDITERRANEAN BAR

hummus, baba ghanoush, stuffed grape leaves, tabbouleh, marinated olives, marinated feta grilled pita, and naan bread

**\$9.50 per person | 50 person minimum**

### JUMBO SHRIMP

gulf shrimp on ice with cocktail sauce, butler passed or on display

**\$15 per person | 50 person minimum**

Price based on three pieces per person.

### RAW BAR

crab claws, iced gulf shrimp, oysters and littleneck, clams on the half shell, ice wine mignonette lemons cocktail sauce, and horseradish

**\$25 per person | 100 person minimum**

Price based on five pieces per person.

### ICE SCULPTURES

custom design of your choice

**starting at \$300**

### 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

**\$15 per person | 50 person minimum**

### TRIO OF MACARONI & 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

**\$13 per person | 50 person minimum**

## CHEF-ATTENDED STATIONS\*

### PASTA STATION

cheese tortellini & penne pasta, trio of sauces - alfredo, marinara and bolognese, assorted toppings - italian sausage, meatballs, sautéed mushrooms, peas, crispy bacon, broccoli, pesto grated parmesan. served with garlic bread

**\$14 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 and fried rice

**\$15 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

**\$11 per person | 50 person minimum**

\*All Chef Attended & Carving Stations require a minimum of one attendant at \$75 per attendant. Additional attendants may be required based on your total number of guests.

## LATE NIGHT

### SLIDER STATION

(CHOICE OF 2)

turkey, classic beef sliders, old bay crab cake, or bbq pulled pork pickle chips, sliced tomato, classic condiments, and fresh pub chips

**\$16 per person | 50 person minimum**

### PHILLY CHEESESTEAK STATION

create your own with beef or chicken, peppers, onions, mushrooms, cheese whiz, american, provolone and spicy ketchup

**\$13 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

**\$15 per person | 50 person minimum**

## DESSERTS

### SWEETS STATION

a bountiful display of delectable truffles, chocolate petits fours, chocolate covered cherries, éclairs, pralines, fudge squares, and chocolate-dipped cream puffs

**\$13 per person | 50 person minimum**

### CREATE-YOUR-OWN CHEESECAKE MARTINI

philly whipped cheesecake, crushed graham crackers and oreos, strawberries, chocolate sauce, salted caramel, and candied walnuts

**\$12 per person | 50 person minimum**

### CUPCAKE DISPLAY

chef's assortment of cupcakes including chocolate, vanilla, nutella, and limoncello

**\$9 per person | 50 person minimum**

### WAFFLES AND ICE CREAM\*

mini waffles made-to-order, vanilla and chocolate ice cream, chocolate sauce, whipped cream, cherries, and bourbon caramel bananas

**\$12 per person | 50 person minimum**

### CHIPWICH STATION

chocolate chip & oatmeal cookies, vanilla and chocolate ice cream, chocolate chips, jimmies, mini m&ms, crushed oreos, and crushed peanuts

**\$13 per person | 50 person minimum**

## 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 per person | 50 person minimum**

### CRAFT BEER UPGRADE

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

**pricing based on beer selection  
per person**

### COGNAC/CORDIAL UPGRADE

baileys, kahlúa, amaretto, chambord, sambuca, rémy martin vsop, grand marnier, frangelico, and jägermeister

**\$15 per person, per hour**

# Open Bar Options

All bars come stocked with assorted soft drinks and juices.

## **PREMIUM BRAND OPEN BAR**

### **LIQUOR**

Stoli Vodka  
 Beefeater Gin  
 Bacardi Rum  
 Captain Morgan Spiced Rum  
 Malibu Rum  
 Dewar's Scotch  
 Wild Turkey Bourbon  
 Canadian Club Whiskey  
 Jack Daniel's Whiskey  
 Jose Cuervo Gold Tequila  
 Peachtree Schnapps  
 Triple Sec  
 Amaretto  
 Kahlúa

### **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

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

## **SUPER PREMIUM BRAND OPEN BAR**

### **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 Daniel's Whiskey  
 Jose Cuervo Gold Tequila  
 Peachtree Schnapps  
 Triple Sec  
 Amaretto  
 Kahlúa

### **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

# 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 & 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.

private rooms in our fine dining restaurant offer an intimate alternative to a traditional ballroom setting, just steps from your rehearsal.

## **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.

