

Life is Magnifique!



SOFITEL
HOTELS & RESORTS
PHILADELPHIA



WE CARE FOR EACH INDIVIDUAL GUEST, EACH INDIVIDUAL MOMENT

Paris Ballroom seats up to 200 guests – Elegantly Designed Menus
Chiavari Chairs & Luxury Linens – Complimentary Bridal Suite

120 South 17th Street – Philadelphia, PA 19103
RSVP to Lisa DeLuca 215-564-7980 or lisa.deluca@sofitel.com
www.Sofitel-Philadelphia.com

INCLUSIVE PACKAGE

The Sofitel Philadelphia is pleased to offer two Wedding Packages that both include all applicable service charges and taxes.

DEPOSIT AND PAYMENT

To secure a date, a signed contract and \$3,000.00 deposit are required. There will then be multiple deposits due every few months until the Final Estimated Balance.

Full estimated prepayment based on the guaranteed guest attendance is due seven (7) business days prior to function by credit card or certified check.

A personal check will be accepted ten (10) business days prior to event, however we require a credit card on file.

GUEST ATTENDANCE

Guaranteed guest attendance is required seven (7) business days prior to your event.

Final attendance can not be lowered, but can be increased.

Sofitel Philadelphia will be prepared to serve no more than 5% over the guaranteed attendance.

COAT CHECK & VALET PARKING

A coat check attendant may be arranged at the fee of \$125 per attendant and charged through Accounting Department.

Daily Usage

Valet parking is available at \$36.00 (day rate) per vehicle, per day including tax

Overnight Usage

\$49.20 per vehicle, per day (Sunday – Thursday)

\$44.40 per vehicle, per day (Friday & Saturday)

This fee can be individually paid by your guests, or applied to your master account as host paid.

CEREMONY ARRANGEMENTS

Many of our wedding clients arrange to have their ceremony in our Paris Ballroom.

Complimentary rehearsal time may be coordinated with your Catering Manager.

A ceremony set-up fee of \$1,200.00 plus 8% Sales tax includes an additional half hour for the ceremony, set-up and break-down to turn for the reception, and ivory pipe and drape for the back wall of the ballroom.

COMPLIMENTARY SUITES

Complimentary Bridal Suite is provided for the bride and groom the evening of their wedding.

Your suite will include French bath amenities, chocolate covered strawberries and chilled sparkling wine.

FIVE HOUR OPEN BAR

Serving premium brand liquor, imported and domestic beer, house red and white wine, Champagne, Assorted Soft Drinks and Mixers
Signature Drink

COCKTAIL RECEPTION

Featuring a selection of six hot or cold hors d'oeuvres from our extensive list, served butlered style
Choice of Two Reception Stations (extended options)*

FOUR COURSE DINNER MENU

Salad selection (extended options)*
Intermezzo course
Your choice of gourmet entrees
Wedding Cake for Dessert plus
Patisserie Platters on each Table of French Pastries & Cookies
Freshly brewed coffee, tea, and decaffeinated coffee

Chardonnay and Cabernet Sauvignon Wines offered with Dinner
Champagne Toast

CUSTOMIZED SOFITEL WEDDING CAKE

Elegant Silver Chiavari Chairs with Ivory Cushions

Customized Uplighting

10 Cordless Uplights in your choice of color

CHOICE OF ONE OF THE FOLLOWING:

Third Station for Cocktail Hour
Duet Plate for Entrée
French Macaron Favor



COMPLIMENTARY BRIDAL SUITE AND TWO JUNIOR SUITES FOR BOTH SETS OF PARENTS

WEDDING PACKAGE @ \$172.00 PER PERSON

**THIS PRICE INCLUDES A 22% SERVICE CHARGE, 8% PENNSYLVANIA STATE FOOD SALES TAX,
AND 10% PENNSYLVANIA STATE BEVERAGE SALES TAX.**

FIVE HOUR OPEN BAR

Serving premium brand liquor, imported and domestic beer, house red and white wine, Assorted Soft Drinks and Mixers

COCKTAIL RECEPTION

Featuring a selection of six hot or cold hors d'oeuvres from our extensive list, served butlered style
Choice of Two Reception Stations

THREE COURSE DINNER MENU

Salad selection

Your choice of gourmet entrees

Wedding Cake for Dessert

Freshly brewed coffee, tea, and decaffeinated coffee

Chardonnay and Cabernet Sauvignon Wines offered with Dinner

Champagne Toast

CUSTOMIZED SOFTEL WEDDING CAKE

Elegant Silver Chiavari Chairs with Ivory Cushions



COMPLIMENTARY BRIDAL SUITE AND TWO JUNIOR SUITES FOR BOTH SETS OF PARENTS

WEDDING PACKAGE @ \$160.00 PER PERSON

**THIS PRICE INCLUDES A 22% SERVICE CHARGE, 8% PENNSYLVANIA STATE FOOD SALES TAX,
AND 10% PENNSYLVANIA STATE BEVERAGE SALES TAX.**

RECEPTION HORS D'OEUVRES

WARM

- Maryland Crab Cakes, Lemon Aioli
- Shrimp Tataki Skewer, Sweet Chili Sauce
- Potato Pancakes with Smoked Salmon Salad
- Shrimp Tempura with Spicy Tomato Aioli
- Roasted Scallops Wrapped in Bacon on Skewer
- Smoke Salmon Croqué Monsieur with Gruyere Cheese
- Seasonal Soup Shots
- Mini Goats Cheese and Pepper Tart (V)
- Fig and Caramelized Onion Tart (V)
- Artichoke, Goat Cheese and Kalamata Olive Tart (V)
- Vegetarian Dumpling with Sweet & Sour Dipping Sauce (v)
- Mac and Cheese Bites (V)
- Chicken Steak with Wild Mushroom and Water Chestnut Spring Roll, Hot Mustard Aioli
- Philly Cheese Steak Spring Roll, Tomato Fondue
- "Lollipop" Lamb Chop with Cumin Essence (Additional \$2pp)
- Flat Iron Beef, Smoked Bacon and Gorgonzola Skewer
- Smoked Duck with Fig on Skewer with Honey Shallot Marmalade
- Franks en Croute, Whole Grain Mustard
- Sesame Crusted Chicken Tenderloins, Korean BBQ Sauce

CHILLED

- Traditional Bruschetta (V)
- Buffalo Mozzarella, Basil and Prosciutto Wraps
- Sliced Filet of Beef on Brioche with Caramelized Onion and Goat Cheese
- Roasted Green Asparagus wrapped with Prosciutto
- Potato Blinis with Smoked Salmon and Caper Crème Fraîche
- Rock Shrimp Cocktail
- California Roll with Pickled Ginger and Wasabi, Soy Sauce
- Rice Paper Wraps with Shrimp, Pickled Ginger and Lemongrass
- Grilled Garlic Shrimp in Endive Spears
- Lump Maryland Crab Meat with Mango Salsa
- Tuna "Niçoise Style"
- Crab & Artichoke Mousse on Garlic Croustade

Selection of (6) –

Serving 6 Pieces Per Guest



RECEPTION STATIONS

BRUSCHETTA STATION

Baby Tomato and Basil
Gorgonzola with Quincy Jelly
Prosciutto and Fig Wrap
French Shallot and Goat Cheese

FRENCH CHEESES

Artisan Cheese Display
Garnished with Dried Fruits and Nuts, Water Crackers,
French Baguette and Flat Bread

ANTIPASTO

A Selection of Grilled Fresh Vegetables Dressed with Extra Virgin Olive Oil
Roasted Peppers, Marinated Mushrooms and Artichoke Hearts
Assorted Italian Meats and Cheeses
Focaccia, Olive Bread and Garlic Bread Sticks

SLIDER STATION- CHOOSE TWO

(First Two Versailles Package, Any Two Magnifique Package)
Angus Beef Burger Served with Homemade Ketchup
Gourmet Turkey Burger Served with Creamy Cucumber Sauce
Lumped Crab Cake Slider Served with Tartar Sauce
Portabella with Garlic Spinach and Gouda
Boneless Short Rib Meat with Red Slaw and a Garlic Aioli

KABOB STATION

Flat Iron Beef, Smoked Bacon and Gorgonzola Skewer
Shrimp Tataki Skewer
Sesame Crusted Chicken Tenderloin Skewer
Dipping Sauces to include honey mustard, Teriyaki Dipping and
Korean Barbeque

DIM SUM STATION

Shrimp Dumpling, Vegetable Dumplings and Barbecue Pork Bun
Served with Spring Onions, Roasted Peanuts, Chili and Soy Sauce



CHARCUTERIE STATION

Duck Pâté, Chicken Terrine, Country Pâté, Bayonne Ham, Saucisson au Sec
Accompanied with Whole Grain Mustard, Cornichons and Pear Onions
Freshly Baked Baguettes, Loaves and Rolls
\$18.00++ per person

CRAB STATION

Fresh Crab Claws and Crab Legs with Cocktail Sauce
Jumbo Lump Crab Cakes Sautéed to Order in Fresh Sweet Butter
Accompanied by Old Bay Rémooulade Sauce, Dijon Horseradish Dip and Citrus Segments
* \$125 Attendant Fee
\$18.00++ per person

ORIENTAL STATION

Mushroom Chop Stick, spring roll with shitake mushrooms and Chinese five spice
Chow Maine Noodles with Steamed Vegetable

Rice Paper Wraps with Shrimp, Pickled Ginger and Lemongrass
\$15.00++ per person

CARVING STATIONS

Carving Stations Served with Freshly Baked Rolls
(\$125.00 Attendant Fee)

- Angus Prime Rib of Beef with Creamy Horseradish Sauce
\$14.00++ per person

- Herb Crusted Leg of Lamb with Mint Jelly and Sage Stuffing
\$16.00++ per person

SUSHI STATION

Assorted Sushi, Rainbow and California Rolls, Sashimi and Maki
Seaweed Salad and Edamame
Wasabi, Pickled Ginger and Soy Sauce
(Four Pieces per person)
* \$200 Sushi Chef Fee
\$20.00++ per person

FRUITS DE MER

Seafood Displayed with Cocktail Sauce, Mustard Sauce, Wasabi Mayonnaise and Shallot Vinegar
(minimum of four pieces per person)
Seasonal Clams \$4.50 per piece
Blue Point Oysters, Chilled Tiger Prawns \$4.75 per piece
Mussels \$3.75 per piece
* \$125 Shucking Attendant



DINNER MENU

SOUP, SALAD & INTERMEZZO

SOUP

(Selection of one or one salad)

- Truffle Scented Kennett Square Mushroom
- Roasted Tomato and Basil
- Butternut Squash and Sage
- Cream of Potato and Leek
- Soup de Haricots Blanc, White bean with truffle oil
- Crab and Corn Chowder



SALAD

(Selection of one or one salad)

Mozzarella, Yellow and Red Tomatoes Napoleon
Garnished with Lola Rosa Wrapped in a Cucumber Wheel
Drizzled with Black Mission Fig Vinaigrette

Spring Lettuce, Belgian Endive with Grilled Asparagus
and Honey Goat Cheese Croustade Served with Whole Grain
Dijon Mustard Vinaigrette

Classic Caesar Salad
With Roasted Garlic Croutons and Shave Parmesan Cheese

Roasted Beet Salad
Piquillo Peppers, Baked Crottin Goats Cheese and Baby Cress

Seared Tuna Niçoise Salad (Magnifique Package Only)
French Composed Salad of green beans, potato, egg, niçoise olives,
Boston Lettuce and Vine Ripened Tomatoes

Shrimp Timbale (Magnifique Package Only)
Avocado Salsa, Lime Crème Fraîche, Jumbo Shrimp
with a Chipolte Aioli



INTERMEZZO

(select one – Available with Love is Magnifique Package Only)

- Peach Bellini Sorbet
- Raspberry Sorbet
- Champagne Sorbet
- Apricot-Mango Sorbet
- Lemon Sorbet
- Pineapple Mint Sorbet



DINNER MENU

ENTREE

ENTREE

Choice of Entrée

(Coded Place Cards Required)

- Slow Roasted Chicken Breast, Wild Mushrooms, haricot vert, Potato au gratin, Port Wine Jus
- Seared Atlantic Salmon
Served with Crab and Dill Mashed Potatoes, Baby Fennel Shellfish Cream Sauce
- Porcini and Fine Herb Dusted Halibut,
Tomato Polenta and Ponzu Hoison Sauce
- Tiger Shrimp and Sea Scallop Skewer,
Wild Forest Mushroom Risotto and Citrus Sauce
- Lancaster Duck Breast with Savoy Cabbage and Carrot Colcannon, Madeira Jus
- Herb Encrusted Lamb Loin with Fondant Potatoes, Ratatouille, Red Wine Jus
- Lancaster Pork Filet with Porcini Risotto, Squash Pont Neuf, Truffle Cream
- Pan Seared Filet Mignon and Potato au gratin (Select one preparation)
Topped with Caramelized Shallots and Bordelaise Sauce
Served with haricot vert and Sauce Béarnaise
- Roasted Artichoke Globe Filled with Wild Mushrooms Topped
with Truffle Foam
Potato Terrine and Beluga Lentils
- Squash Galette
Squash Ravioli with Wild Mushroom Ragout and Porcini Cream

ENHANCEMENT OPTIONS

- Tableside Ordering - \$10.00 ++
- Filet Mignon paired with any seafood above - \$10.00 ++
- Lobster Tail - \$20.00 ++

Dinner Entrees

Options for Dinner Service- Pre Selected Choice of Two Entrées plus a Vegetarian Entree



DINNER MENU

DESSERT

*Desserts Course- Enhancement of one dessert at \$8.50++ per person
Butlered passed or Station of 4 selections @ \$12++*

- Strawberry Yogurt Cheesecake with Biscuit Crunch, Strawberry Coulis
- Chocolate Dome
Dark Chocolate dome with Salted Caramel Center, praline and Seasonal Fruit Compote
- Fruit Tart
Seasonal Fruit presented on Short Crust and Topped with Vanilla Cream
- Tart au Pomme
Caramelized Apple Tart with Granny Smith Apple Mousse
- Sour Cherry Gateau
Dark Cherries, Kirsch and a Chocolate Sponge Base
- Lemon Brûlée
Yuzu Curd served in a shortbread Crust and topped with Mascarpone Mousse



ALL DINNERS INCLUDE

FRESHLY BAKED BAGUETTES FRESHLY BREWED LAVAZZA COFFEE, DECAFFEINATED COFFEE AND HARNEY & SONS TEAS

SOFITEL SIGNATURE WEDDING CAKE

Pastry Chef's selection of classical and nouvelle styles,
with a variety of flavors and fillings

Pound or Chiffon Cake Types

Vanilla, Chocolate Chip, Lemon, Marble and Chocolate

Mousse Fillings

Vanilla, Chocolate, White Chocolate, Mocha, Raspberry, and Lemon

Icings (Outside of Wedding Cake)

French Butter cream

CROQUEMBOUCHE

A French Wedding Cake of Caramelized Profiteroles with
a Choice of Mousse or Ganache Fillings
Sugar Flowers to Decorate Croquembouche an additional \$100.00



Recommended Vendors

FLORAL DESIGNERS & DECORATOR

CARL ALAN CREATIONS - 215-246-0171; [HTTP://WWW.CARLALAN.COM/](http://www.carlalan.com/)

ROBERTSON'S FLOWERS - 215-836-3057; [HTTPS://WWW.ROBERTSONSFLOWERS.COM/](https://www.robertsonsfowers.com/)

EVENTRICITY – 215-886-0202; [WWW.EVENTRICITY.NET](http://www.eventricity.net)

MUSIC

EBE TALENT: JOE NAPOLI - 215-634-7700; [HTTP://WWW.EBETALENT.COM/](http://www.ebetalent.com/)

CTO- CARMEN TOMASSETTI: 610-688-8886 ; [HTTP://WWW.CTO.COM/](http://www.cto.com/)

BVTLIVE!: 610-358-9010; [HTTP://WWW.BVTLIVE.COM/](http://www.bvtlive.com/)

CUTTING EDGE ENTERTAINMENT DJs: 215-938-7950; [HTTP://WWW.CUTTINGEDGEDJS.COM/](http://www.cutting edgedjs.com/)

DJs AVAILABLE SOUND & LIGHT: 856-273-8787; [HTTP://WWW.DJSAVAILABLE.COM/](http://www.djsavailable.com/)

CEREMONY MUSIC

BRIAN FITZY (STRINGS): [WWW.BRIANFITZY.COM](http://www.brianfitzy.com)

ELIZABETH STEINER (HARP): 206-295-8113; [HTTP://ELIZABETHSTEINERHARP.COM/](http://elizabethsteinerharp.com/)

PHOTOGRAPHERS

GERARD TOMKO PHOTOGRAPHY: JERRY TOMKO - 215-674-1898; [WWW.GERARDTOMKO.COM](http://www.gerardtomko.com)

BAIADA PHOTOGRAPHY: TONY BAIADA - 610-891-1785; [HTTP://WWW.BAIADAPHOTOGRAPHY.COM/](http://www.baiadaphotography.com/)

KEVIN YORK PHOTOGRAPHY: KEVIN YORK - 610-287-2800; [HTTP://WWW.KYORKPHOTO.COM/](http://www.kyorkphoto.com/)

CLIFF MAUTNER PHOTOGRAPHY: CLIFF MAUTNER - 215-922-3388; [HTTP://WWW.CMPHOTOGRAPHY.COM/](http://www.cmphotography.com/)

VIDEO

VIDEO ONE PRODUCTIONS - TIM SUDALL 610-789-8433; [HTTP://WWW.VIDEOONE.TV/](http://www.videoone.tv/)

DVIDEOGRAPHY- DAVE WILLIAMS - 866-989-0158; [WWW.DVIDEOGRAPHY.COM](http://www.dvideography.com)

TRANSPORTATION

PHILADELPHIA TROLLEY WORKS & 76 CARRIAGE COMPANY - 215-925-8687; [HTTPS://WWW.PHILLYTOUR.COM/](https://www.phillytour.com/)

A1 LIMOUSINE: AL ANGELINI – 609-951-0070; [HTTP://A1LIMO.COM/](http://a1limo.com/)

MID-ATLANTIC LIMOUSINE, INC. - 610-431-4800; [HTTP://WWW.MIDATLANTICLIMO.COM/](http://www.midatlanticlimo.com/)

HAIR AND MAKEUP

BELLA ANGEL – 856-227-7774; [HTTP://WWW.BELLA-ANGEL.COM/](http://www.bella-angel.com/)

PHILLY BRIDE – 215-670-9500; [HTTP://PHILLYBRIDE.COM/](http://phillybride.com/)

TOPPERS SALON & SPA- (117 SOUTH 19TH STREET) - 215-496-9966; [HTTP://TOPPERSSPA.COM/](http://toppersspa.com/)

SUSAN SORRELL (MAKEUP ARTIST) - 856-534-3138; [HTTP://WWW.SUSANSORRELLMAKEUP.COM/](http://www.susansorrellmakeup.com/)

INVITATIONS

APRIL LYNN DESIGNS - 267-888-6095; [WWW.APRILLYNNNDESIGNS.COM](http://www.aprillynnndesigns.com)

PAPER SOURCE (WALNUT STREET) - 215-732-2324; [HTTP://WWW.PAPERSOURCE.COM/](http://www.papersource.com/)

PAPYRUS (211 SOUTH 17TH STREET) - 215-545-2680; [HTTP://WWW.PAPYRUSONLINE.COM/](http://www.papyrusonline.com/)

TWO PAPER DOLLS - 610-293-4933; [HTTP://TWOPAPERDOLLS.COM/](http://twopaperdolls.com/)