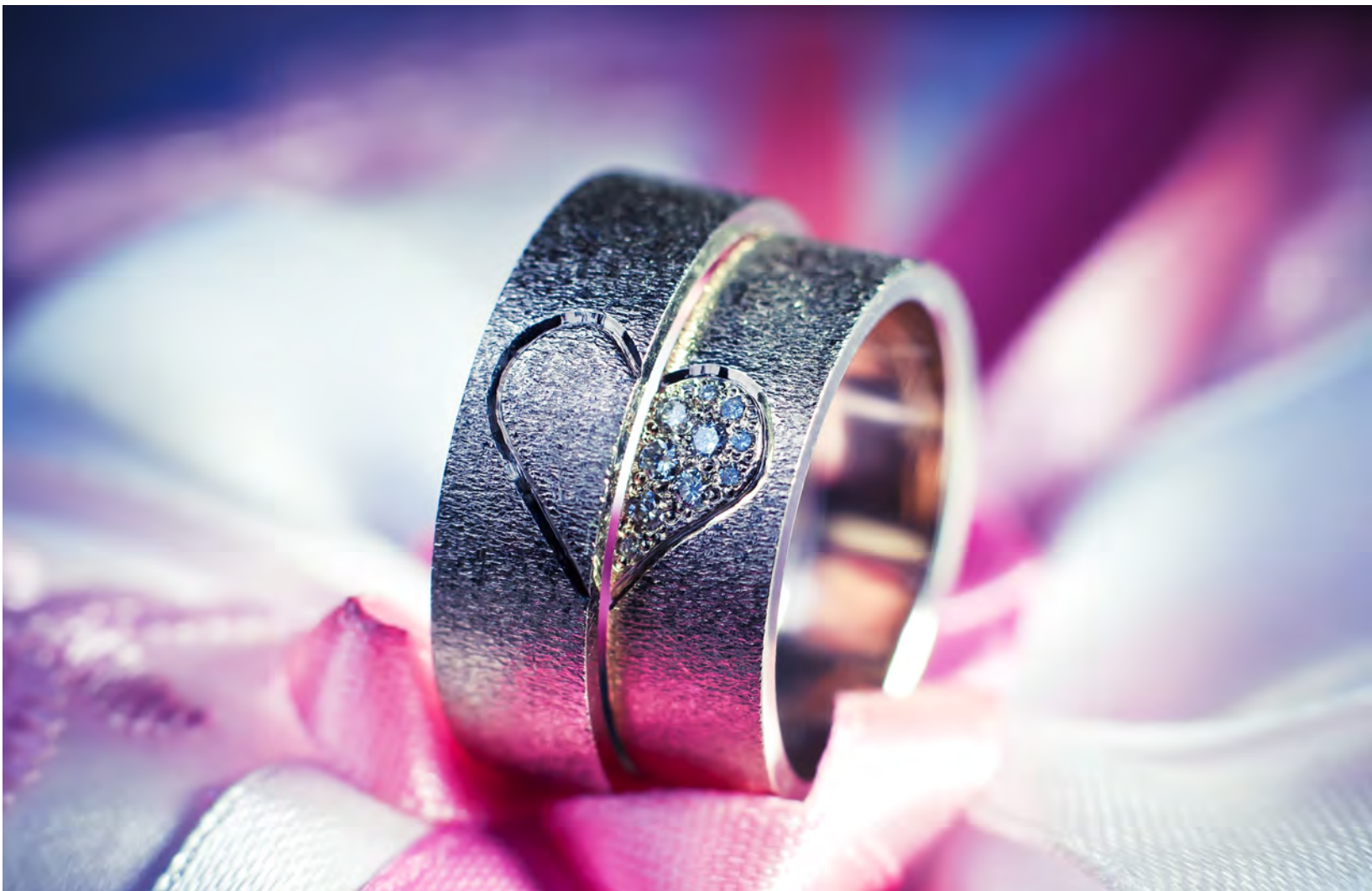




WEDDING MENU

Harrahs[®]
PHILADELPHIA

CONGRATULATIONS!

Discover the elegance of Caesars Entertainment wedding packages at Harrah's Philadelphia Casino & Racetrack. We are proud to offer an array of romantic and customized wedding packages to create an experience filled with memories that will last a lifetime.

Our Catering Convention Service team will guide you through all of the details to enhance your food and beverage experience within our venue. Please ask about hosting your bridal showers, bachelor or bachelorette parties, rehearsal dinner and delicious wedding brunch.

A sample of our wedding packages includes the following:

START WITH AN ELEGANT RECEPTION

Four-hour reception in an elegant ballroom

COCKTAIL HOUR

Cocktail reception featuring butler-passed hors d'oeuvres and displays

CHAMPAGNE TOAST

Slender flute filled with sparkling Champagne

DINNER

Five-course meal featuring appetizer, salad, entrée, dessert and coffee

DESSERT

Select a wedding cake from our portfolio, served with coffee, decaffeinated coffee and assorted herbal teas

BEVERAGE

Optional four-hour open bar package

YOUR WEDDING RECEPTION WILL INCLUDE THE FOLLOWING:

Dining tables and chairs

Cocktail rounds and high top tables

Dance floor

Standard hotel floor-length linen and napkins

Once confirmed, our team of catering professionals will begin working on your reception right away to ensure that it's a day never to be forgotten. Below is a list of helpful guidelines.

FOOD AND BEVERAGE SELECTIONS:

The following menus are for your consideration. Your catering manager will be happy to customize any menu to meet any personal food/dietary preferences that you and your guests may have.

ATTENDANCE GUARANTEE:

To ensure the availability of all food and beverage items selected, we request that your final guarantee be provided three business days prior to your function. The guarantee may not be reduced within 72 hours of the event.

FUNCTION TIMES:

Please note that all receptions are scheduled for one hour and all plated dinners and buffets are scheduled for two hours, unless previously arranged with your sales manager.

PREFERRED VENDORS:

We are happy to refer any DJs, photographers, florist, etc., and are able to assist in coordination. Our preferred vendors have proven themselves to be reliable and trustworthy over many years of business with the casino. Please ask your catering manager for a preferred vendor listing.



GOLD RECEPTION

Minimum 50 Guests

COCKTAIL RECEPTION

Based on one hour of service

BUTLER-PASSED HORS D'OEUVRES

Choice of four

Bruschetta on grilled baguette with goat cheese

Mini roasted vegetable lollipop wraps

Crispy coconut shrimp with chili sauce

Mini crab cakes with rémoulade

BBQ pulled pork slider

Chicken cordon bleu

Shrimp casino

DISPLAYS

Choice of one

SEASONAL VEGETABLE CRUDITÉS

Fresh raw or grilled vegetables with cucumber dill dipping sauce

CONTINENTAL CHEESE DISPLAY

Imported and domestic cheese served with gourmet crackers



DINNER

First Course

Choice of One

Baby spinach and roasted portobello mushroom salad with pancetta dressing, garlic croutons, chopped egg and beefsteak tomatoes

A wedge of herb-crusted iceberg lettuce, roasted Roma tomatoes, shaved red onions, English cucumber, Maytag blue cheese and buttermilk dressing

Hearts of romaine, shaved Parmesan, pumpernickel croutons and Caesar dressing

Main Course

Choice of two

Roasted herb-crusted breast of chicken in tomato demi-glace and Parmesan risotto

Chicken scaloppini, masala, Asiago-crusted or francese

North Atlantic salmon served with braised fennel and blistered cherry tomatoes

Goat cheese tortelloni with crushed San Marzano tomatoes and basil

Slow-roasted prime rib

All entrées are served with Chef's best fresh seasonal vegetable and starch, smartly displayed artisan breads and rolls, sweet butter and spreads

Dessert

Wedding cake served

Freshly brewed coffee, decaffeinated coffee and herbal teas

\$100.00 per person

PLATINUM RECEPTION

Minimum 50 Guests

COCKTAIL RECEPTION

Based on one hour of service

BUTLER-PASSED HORS D'OEUVRES

Choice of four

Bruschetta on grilled baguette with goat cheese

Mini roasted vegetable lollipop wraps

Vegatable and Prosciutto skewers

Crispy coconut shrimp with chili sauce

Mini crab cakes with rémoulade

Pan-fried chicken dumplings

Chili lime chicken kabobs

BBQ pulled pork slider

Chicken cordon bleu

Shrimp casino

DISPLAYS

Choice of two

SEASONAL VEGETABLE CRUDITÉS

Fresh raw or grilled vegetables with cucumber dill dipping sauce

CONTINENTAL CHEESE DISPLAY

Imported and domestic cheese served with gourmet crackers

ANTIPASTI DISPLAY

Traditional Italian meats, roasted peppers, olives and extra virgin olive oil accompanied by warm garlic bread

DINNER

First Course

Choice of One

Baby spinach and roasted portobello mushroom salad with pancetta dressing, garlic croutons, chopped egg and beefsteak tomatoes

A wedge of herb-crusted iceberg lettuce, roasted Roma tomatoes, shaved red onions, English cucumber, Maytag blue cheese and buttermilk dressing

Hearts of romaine, shaved Parmesan, pumpernickel croutons and Caesar dressing

Main Course

Choice of two

Roasted herb-crusted breast of chicken in tomato demi-glace and Parmesan risotto

Chicken scaloppini, masala, Asiago-crusted or francese

North Atlantic salmon served with braised fennel and blistered cherry tomatoes

Goat cheese tortelloni with crushed San Marzano tomatoes and basil

Slow-roasted prime rib

All entrées are served with Chef's best fresh seasonal vegetable and starch, smartly displayed artisan breads and rolls, sweet butter and spreads

Dessert

Wedding cake served

Freshly brewed coffee, decaffeinated coffee and herbal teas

\$125.00 per person

DIAMOND RECEPTION

Minimum 50 Guests

COCKTAIL RECEPTION

Based on one hour of service

BUTLER-PASSED HORS D'OEUVRES

Choice of five

Bruschetta on grilled baguette with goat cheese

Mini roasted vegetable lollipop wraps

Shrimp summer rolls

Crispy coconut shrimp with chili sauce

Broiled sea scallops wrapped in applewood-smoked bacon

Mini crab cakes with rémoulade

Bacon-wrapped shrimp

Philly cheesesteak dumplings

BBQ pulled pork slider

Chicken cordon bleu

Shrimp casino

DISPLAYS

Choice of two

SEASONAL VEGETABLE CRUDITÉS

Fresh raw or grilled vegetables with cucumber dill dipping sauce

CONTINENTAL CHEESE DISPLAY

Imported and domestic cheese served with gourmet crackers

ANTIPASTI DISPLAY

Traditional Italian meats, roasted peppers, olives and extra virgin olive oil accompanied by warm garlic bread

DINNER

First Course

Choice of One

Baby spinach and roasted portobello mushroom salad with pancetta dressing, garlic croutons, chopped egg and beefsteak tomatoes

A wedge of herb-crusted iceberg lettuce, roasted Roma tomatoes, shaved red onions, English cucumber, Maytag blue cheese and buttermilk dressing

Hearts of romaine, shaved Parmesan, pumpernickel croutons and Caesar dressing

She-crab soup

Intermezzo

Choice of One

Lemoncello Sorbet • Strawberry Sorbet • Watermelon Sorbet • Mango Sorbet

Main Course

Choice of two

Roasted herb-crusted breast of chicken in tomato demi-glace and Parmesan risotto

\$130.00 per person

Chicken scaloppini, masala, Asiago-crusted or francese

\$130.00 per person

North Atlantic salmon served with braised fennel and blistered cherry tomatoes

\$130.00 per person

Goat cheese tortelloni with crushed San Marzano tomatoes and basil

\$130.00 per person

Grilled tenderloin of beef with mushroom duxelle and merlot demi-glace

\$145.00 per person

Duo

6 oz. tenderloin of beef with a choice of stuffed shrimp or crab cake

\$150.00 per person

Surf & Turf

Grilled petit filet mignon and broiled lobster

\$150.00 per person

All entrées are served with Chef's best fresh seasonal vegetable and starch, smartly displayed artisan breads and rolls, sweet butter and spreads

Dessert

Wedding cake served

Freshly brewed coffee, decaffeinated coffee and herbal teas

Choice of one

VIENNESE PASTRY SHOP

Flourless chocolate cake, strawberry shortcake, chocolate fudge brownies, French and Italian pastries, crème brûlée and mini mousse shooters

GOURMET CHOCOLATE STATION

Fresh strawberries, sliced pineapple, sliced cantaloupe, sliced honeydew, bananas, pretzel rods, sliced pound cake, graham crackers, marshmallows on skewers to plunge into a chocolate fountain

BUFFET RECEPTION

Minimum 50 Guests

COCKTAIL RECEPTION

Based on one hour of service

BUTLER-PASSED HORS D'OEUVRES

Choice of four

Bruschetta on grilled baguette with goat cheese

Mini roasted vegetable lollipop wraps

Shrimp summer rolls

Crispy coconut shrimp with chili sauce

Mini crab cakes with rémoulade

Seasonal fruit kabob with citrus yogurt

BBQ pulled pork slider

Chicken cordon bleu

Shrimp casino

DISPLAYS

Choice of two

SEASONAL VEGETABLE CRUDITÉS

Fresh raw or grilled vegetables with cucumber dill dipping sauce

CONTINENTAL CHEESE DISPLAY

Imported and domestic cheese served with gourmet crackers

DINNER

First Course

Choice of One

THE SALAD BAR

A selection of fresh salad greens, bell peppers, sweet onions, broccoli, cucumbers, corn relish, carrots, grape tomatoes, hard-cooked eggs, Cheddar cheese and chopped bacon

CAESAR SALAD BAR

Prepared with Parmesan cheese and pumpernickel croutons

Buffet Station

Choice of three

SAUTÉED BREAST OF CHICKEN

Herbed demi-glace, artichoke and crimini mushroom

VEGETABLE PRIMIVERA

ORECCHIETTE PASTA AND ANDOUILLE SAUSAGE

Leaf turnip greens and toasted garlic

ROASTED NORTH ATLANTIC SALMON

With lemon, olive oil and herbs

SHRIMP SCAMPI OR ALFREDO

Served with pasta or rice

ROAST TENDERLOIN OF BEEF

Caramelized shallots and mushrooms

All entrées are served with Chef's best fresh seasonal vegetable and starch, smartly displayed artisan breads and rolls, sweet butter and spreads

ENHANCE YOUR BUFFET

ACTION STATIONS

One uniformed chef per station required; one station per 100 guests

\$150.00 per chef

PASTA ACTION STATION

Choice of two pastas and two sauces

Fusilli, gemelli, orecchiette, cheese tortellini

Pesto, marinara, alfredo, bolognese, white or red clam sauce

\$7.00 per person upcharge

RISOTTO ACTION STATION

Wild mushroom risotto with four-cheeses, smoked bacon and tomato risotto and served with Parmesan cheese and crushed red pepper

\$7.00 per person upcharge

MASHED POTATO BAR

A selection of potatoes—sweet potato and Yukon Gold—presented with toppings to include chopped bacon, chives, sour cream, Cheddar cheese, green onions, fried onions, roasted garlic and crumbled blue cheese

\$7.00 per person upcharge

CARVING STATION

HONEY-SMOKED TURKEY BREAST

With turkey gravy and cranberry compote

\$10.00 per person upcharge

SLOW-ROASTED PRIME RIB

With horseradish cream

\$10.00 per person upcharge

WHOLE STEAMSHIP OF BEEF

With horseradish cream

100 guest minimum

\$11.00 per person upcharge

HONEY-GLAZED BONE-IN HAM

\$10.00 per person upcharge

WHOLE ROASTED PIG

\$10.00 per person upcharge

DESSERT

Wedding cake served

Freshly brewed coffee, decaffeinated coffee and herbal teas

BAR PACKAGES

Priced per person with a 50 person minimum
Shots are not included in bar packages

EXECUTIVE

Grey Goose Vodka, Tanqueray Gin, Knob Creek Bourbon, Johnny Walker Black Scotch, Patrón Silver Tequila, Crown Royal Whisky, Bailey's, Kahlúa, Domestic Beers, Imported Beers, Assorted Juices, Soft Drinks, Red Bull, Bottled Water and House Wine Selection

1 hour executive bar	\$32.00
2 hours executive bar	\$36.00
3 hours executive bar	\$40.00
4 hours executive bar	\$45.00

PREMIUM

ABSOLUT Vodka, Tanqueray Gin, Johnny Walker Black Scotch, Jack Daniel's Whiskey, Bacardi Rum, Jose Cuervo Tequila, Domestic Beers, Imported Beers, Assorted Juices, Soft Drinks, Bottled Water and House Wine Selection

1 hour premium bar	\$24.00
2 hours premium bar	\$32.00
3 hours premium bar	\$36.00
4 hours premium bar	\$41.00

CALL

SKYY Vodka, Seagram's Gin, Dewar's Scotch, Seagram's Seven Whiskey, Jim Beam Bourbon, Cruzan Estate Rum, El Jimador Tequila, Assorted Juices, Soft Drinks, Bottled Water and House Wine Selection

1 hour call bar	\$20.00
2 hours call bar	\$28.00
3 hours call bar	\$34.00
4 hours call bar	\$38.00

BAR PACKAGES

Priced per person with a 50 person minimum
Shots are not included in bar packages

CASH BAR PRICING

Call Brand	\$7.00
Premium Brand	\$9.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
House Selection of Red and White Wine	\$7.00
Soft Drinks/Juices	\$3.00
Bottled Water	\$3.00
Red Bull	\$6.00

TOASTS

Champagne – Wycliff	\$5.00
House Red or White Wine	\$7.00

INTERNATIONAL COFFEE STATION

Lavazza Coffee with liquors and cordials	\$12.00 per person
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Prices subject to 21% service charge and 6% Pennsylvania State Tax.

WEDDING CAKES

Elegant, exceptional and extreme cakes that can be customized to you and your significant other to make a special event that you will remember forever.

All wedding cakes are prepared as a three-tier round masterpiece with a choice of vanilla or chocolate cake and buttercream. Our pastry experts are excited to customize any wedding cake to your specific needs. Enhance your wedding cake and make it your own by upgrading the cake flavors, fillings, frosting flavors, designs and shape.

CHOICE OF CAKE FLAVOR

- Vanilla Pound Cake
- Chocolate Chip Pound Cake
- Chocolate Fudge
- Marble Pound Cake
- Lemon Pound Cake

CHOICE OF FROSTING FLAVOR

- Chocolate buttercream
- Vanilla buttercream
- Raspberry buttercream
- Mocha buttercream

KICKED-UP UPGRADE

\$7.00 per person upcharge

Served with personal 4 oz. wedding cupcakes

CHOICE OF CAKE FLAVOR

- Vanilla Pound Cake
- Vanilla Sponge Cake
- Devil's Food Cake
- Traditional Carrot Cake
- Hazelnut Cake
- Double Chocolate Chip Cake
- Red Velvet Cake
- Lemon Sponge Cake

CHOICE OF FROSTING FLAVOR

- Buttercream
- Cream Cheese
- Fudge Icing
- Meringue Icing
- Rolled Fondant

CHOICE OF DESIGN

- Lace
- Swag
- Pearl

CAKE SHAPE

\$150.00 upcharge

Square

A TIP FROM OUR PASTRY CHEF

We suggest that the fillings of the cakes not be mousse unless the cake will be served from the refrigerator or brought out prior to being cut so the filling stays chilled to proper temperature. For cakes that you would like to be in full-view and enjoyed, we suggest buttercream icings, fudge icings, ganache and rolled fondant as these are the best at room temperature.