



EVENTS BY
SUGARHOUSE
CASINO

CONGRATULATIONS, YOU'RE ENGAGED!

You and your fiancée will want a venue that reflects your personal style.
SugarHouse Casino is Philadelphia's premier wedding destination.

Let us customize the celebration of your dreams. Our professional staff will help you every step of the way.
Place your complete confidence in us. Every detail will receive the attention it deserves.

At SugarHouse Casino, your wedding is a one-of-a-kind event, with so many wonderful ways to express yourself.
Our exceptional amenities make it happen.

YOUR WEDDING PACKAGE INCLUDES:

- Beautiful Waterfront Views of the Delaware River and Ben Franklin Bridge
- Direct Access from our Free Parking Garage
- Five-Hour Open Bar with Champagne Toast
- One-Hour Cocktail Reception followed by Four Hours of Dinner and Dancing
 - Custom Tiered Wedding Cake
 - China, Flatware and Glassware
- Elegant Floor-Length Linens
A Variety of Color and Fabric Options
- Experienced Event Staff
- An Event Manager, Wedding Host, Skilled Bartenders and Wait Staff
- Event Lighting, Dance Floor and Staging to create the Perfect Environment
 - Tax and Service Charge

CEREMONY FEE - \$1,000.00

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PASSED HORS D' OEUVRES

SPINACH FETA TURNOVERS

Spinach, feta cheese & garlic wrapped in buttery phyllo dough

ALL BEEF PIGS IN A BLANKET

Mini Kosher all beef franks wrapped in a light puff pastry served with a craft beef mustard sauce

STUFFED MUSHROOM CAPS

Mushroom caps stuffed with our signature crab stuffing and topped with parmesan bread crumbs

CHICKEN & SCALLION POT STICKERS

Handmade, pan-fried dumpling filled with chicken, ginger and scallion with ponzu dipping sauce

ASIAN BEEF SATAY

Marinated skirt steak, chili & scallion served with a spicy peanut sauce

CRISPY PEKING DUCK ROLL

Peking duck wonton served with spicy plum sauce

CALIFORNIA ROLL

Hand-rolled crab, cucumber and avocado topped with a soy reduction

VEGETABLE SPRING ROLLS

Hand-rolled vegetables & cabbage served with a cucumber wasabi aioli

SEASONAL FLAT BREAD

Chef's selection of fresh seasonal fruits, vegetables & cheeses

COCONUT SHRIMP

Crispy, hand-battered shrimp dipped in coconut served with a pineapple rum glaze

CRISPY MAC AND CHEESE

Pan-fried mac and cheese balls with Cabot cheese served with roasted tomato chutney

CRISPY CHICKEN SLIDER

Southern breaded chicken, tomato & bacon served with mayo on a house-made slider bun

SHORT RIB SHOOTER

Red wine braised short rib, truffle potato purée with red wine demi-glace

ROASTED VEGETABLE RISOTTO SPOON

Roasted seasonal vegetable tossed in a creamy parmesan risotto topped with a tomato marmalade

CHORIZO STUFFED MUSHROOMS

Cremini mushrooms stuffed with fresh made chorizo sausage topped with melted Manchego cheese

CRAB WONTONS

Crispy fried wonton stuffed with crab and cream cheese served with sweet Thai chili sauce

CHEESESTEAK EGGROLL

Hand-rolled sliced rib-eye and cheese-filled egg roll served with Sriracha ketchup

SPINACH AND ARTICHOKE PHYLLO CUPS

Creamy spinach-and artichoke-filled phyllo cups topped with feta & olive

HOISIN-GLAZED SHREDDED-BEEF FRIED WONTON

Shredded Asian-style beef glazed with a sweet and spicy hoisin sauce atop a wonton crisp finished with scallions

TOMATO BASIL BRUSCHETTA

Classic hand-cut tomato and basil bruschetta on a toasted garlic crostini, balsamic reduction

PEPPERED SALAMI & ASIAGO BRUSCHETTA

Country olive mix, tomato, basil, handmade salami on an asiago crostini

MINI BEEF WELLINGTON

Puff pastry wrapped around mini filets with mushroom duxelle

WILD MUSHROOM ARANCINI

Wild mushrooms stuffed with risotto, fontina cheese and truffle rolled in parmesan bread crumbs

BAKED GOAT CHEESE CANAPE

Baked California goat cheese, fig and arugula on a brioche crostini

PROSCIUTTO AND MELON SKEWERS

Fresh seasonal cantaloupe - and honeydew-wrapped aged prosciutto

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THE JACKPOT

\$220.00 PER PERSON

CHOOSE EIGHT PASSED HORS D' OEUVRES
STATIONARY DISPLAY

ARTISANAL CHEESE AND VEGETABLE CRUDITÉ

Chef's selection of artisanal and hand-grated cheeses with grilled seasonal vegetables served room temperature with balsamic aioli

MEDITERRANEAN

Grilled pita bread, humus, baba ghanouj, roasted red pepper, feta, olives & cucumbers

CHOOSE TWO ACTION STATIONS

CHEF-ATTENDED PASTA STATION

Chef attendant to prepare for guests their choice of tortellini or penne pasta, fresh seasonal vegetables and chicken with marinara or Alfredo sauce

MASHED POTATO BAR

Guests choose mashed sweet potatoes, creamy Yukon garlic, or red bliss with choice of toppings to include bacon, cheddar cheese, sour cream, chives, toasted pecans, marshmallow & brown sugar

SLIDER STATION WITH TOPPING BAR

CHOOSE THREE SLIDERS

Cheeseburger, salmon, crispy chicken, short rib, pulled pork, veggie burger with topping bar

BRUSCHETTA STATION

Toasted crostini including tomato bruschetta, roasted red pepper, local mozzarella, yellow tomatoes, basil oil, balsamic reduction and olive tapenade

STIR-FRY STATION

Lo mein & rice noodles with fresh vegetables, shrimp, chicken, skirt steak, fried rice and choice of sauce

TASTE OF PHILLY STATION

Beef and chickencheese steaks with or without whiz, soft pretzels with dipping sauces, choice of two Italian water ices

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\$220.00 PER PERSON

CHOOSE ONE SALAD

HOUSE SALAD

Iceberg and romaine lettuce, grape tomatoes, cucumbers, carrots, red cabbage served with Gibsons house vinaigrette

CAESAR SALAD

Romaine lettuce, croutons, Asiago cheese, anchovy Caesar dressing

CAPRESE SALAD

Vine ripened tomatoes, fresh Buffalo mozzarella, basil, garlic vinaigrette with aged balsamic drizzle

WEDGE SALAD

Wedge of iceberg lettuce, chopped bacon, tomato blue cheese crumbles with homemade blue cheese dressing

SPINACH & BACON SALAD

Baby spinach, toasted walnuts, red onion and crisp bacon with Dijon vinaigrette

KALE & APPLE SALAD

Granny Smith apples, candied pecans, rum raisins, kale, sliced strawberries with honey lime vinaigrette

CHOOSE ONE SOUP

GIBSONS ITALIAN WEDDING SOUP

Classic wedding soup with Italian meatballs and acini de pepe in a rich chicken broth & spinach

LOBSTER BISQUE SOUP

Rich lobster stock, fresh cream & brandy

BOOKBINDERS SOUP

Tomato-based soup with a hint of spice & fresh fish

STEAK & MUSHROOM SOUP

Roasted steak & domestic mushrooms with garlic & shallots in a beef broth

MARYLAND CRAB SOUP

Jumbo lump crab, green beans, corn, tomatoes & potatoes in a vegetable stock

BARLEY SOUP

Vegetarian soup with barley & vegetable stock

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CHOOSE THREE ENTRÉES

GRILLED FILET MIGNON

USDA Gibsons Prime Angus filet of beef seasoned with Gibsons signature roasting salt

STUFFED BREAST OF CHICKEN

Chicken breast stuffed with Hugo's signature crab imperial stuffing finished with a lemon butter sauce

AIRLINE CHICKEN BREAST

Pan-roasted, crispy skin on Amish chicken breast served with a wild mushroom bordelaise

FARO ISLAND SALMON

Wild-caught Faro Island salmon broiled and served with a roasted tomato and saffron risotto and citrus beurre blanc

DUROC PORK CHOP

Grilled Duroc cowboy-cut bone-in pork chop served with a sweet potato purée, apple fennel slaw

CHILEAN SEABASS

Miso-glazed sea bass, Asian slaw with wasabi soy vinaigrette

GRILLED N.Y. STRIP

USDA Gibsons Prime Angus New York sirloin seasoned with Gibsons signature roasting salt

JUMBO LUMP CRAB CAKES

Pan-seared jumbo lump crab meat, seasoned bread crumbs served with hot pink mayo

BONE IN RIB EYE

Cowboy Cut USDA Gibsons Prime Angus bone-in rib eye seasoned with Gibsons signature roasting salt

LAMB CHOPS

Straus Family Farms lamb chop seasoned with Gibsons special house blend and served with mint jelly

STUFFED FLOUNDER

Wild-caught flounder stuffed with king crab & shrimp finished with garlic lemon butter

GRILLED FILET MIGNON & LOBSTER TAIL

USDA Gibsons Prime Angus filet of beef paired with a cold-water Nova Scotia lobster tail served with drawn butter & lemon

GRILLED FILET MIGNON & CRAB CAKE

USDA Gibsons Prime Angus filet of beef paired with Gibsons signature crab cake served with hot pink mayo & lemon

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CHOOSE ONE STARCH AND ONE VEGETABLE

MASHED POTATOES

Creamy whipped mashed potatoes flavored with Gibsons specialty white salt

ROASTED RED BLISS POTATOES

Roasted red bliss potatoes, garlic rosemary and thyme finished with melted butter

DOUBLE-BAKED POTATO

Double-baked potato stuffed with mashed scallion, parmesan cheese and topped with melted cheddar

GRILLED ASPARAGUS

Extra-large asparagus seasoned with Gibsons signature rub and grilled to perfection

SAUTÉED MUSHROOMS

White button mushrooms roasted then sautéed with
thyme and garlic

GREEN BEANS

Sautéed with toasted almonds, shallots and whole butter

DESSERT

Custom Tiered Wedding Cake served tableside with Chef's
selection of family-style mini desserts, macaroons & mini cupcakes

Coffee, decaffeinated coffee and tea served tableside

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THE JACKPOT
\$220.00 PER PERSON

5-HOUR PREMIUM OPEN BAR PACKAGE:

PACKAGE TO INCLUDE CALL-BRAND LIQUOR, DOMESTIC & IMPORTED BOTTLED BEER, HOUSE WINE AND SOFT DRINKS

DOMESTIC AND IMPORTED BEER:

Corona, Miller Lite, Stella Artois, Yuengling Lager

WINE:

Woodbridge by Robert Mondavi

SOFT DRINKS:

Pepsi Products

GIN:

Bombay Sapphire, Tanqueray

RUM:

Bacardi, Captain Morgan, Malibu

SCHNAPPS:

Apple, Peach, Razzmatazz

SCOTCH:

Dewar's White Label, Johnny Walker Black, Glenlivet

TEQUILA:

Camarena Reposado, Patrón Silver

VODKA:

Grey Goose, Ketel One, Ketel One Citron, Stoli, Stoli Orange, Stoli Raspberry, Stoli Vanilla, Tito's

WHISKEY/BOURBON:

Bulleit, Jack Daniels, Jameson, Maker's Mark, Seagram's 7, Seagram's VO,
Southern Comfort, Tullamore Dew, Woodford Reserve

CORDIALS:

Baileys, Courvoisier, Crème de Cacao, Crème de Menthe, Disaronno Amaretto,
Christian Brothers Brandy, Frangelico, Grand Marnier, Kahlúa, Sambuca

Brands are subject to change with product of equal quality & value.

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LUCKY 7
\$185.00 PER PERSON

CHOOSE SEVEN PASSED HORS D' OEUVRES
STATIONARY DISPLAY

ARTISANAL CHEESE AND VEGETABLE CRUDITÉ
Chef's selection of artisanal and hand-grated cheeses with grilled seasonal vegetables served room temperature with balsamic aioli

CHOOSE TWO ACTION STATIONS

CHEF-ATTENDED PASTA STATION

Chef attendant to prepare for guests their choice of tortellini or penne pasta, fresh seasonal vegetables and chicken with marinara or Alfredo sauce

MASHED POTATO BAR

Guests choose mashed sweet potatoes, creamy Yukon garlic, or red bliss with choice of toppings to include bacon, cheddar cheese, sour cream, chives, toasted pecans, marshmallow & brown sugar

SLIDER STATION WITH TOPPING BAR

CHOOSE THREE SLIDERS

Cheeseburger, salmon, crispy chicken, short rib, pulled pork, veggie burger with topping bar

BRUSCHETTA STATION

Toasted crostini including tomato bruschetta, roasted red pepper, local mozzarella, yellow tomatoes, basil oil, balsamic reduction and olive tapenade

CHOOSE ONE SALAD

HOUSE SALAD

Iceberg and romaine lettuce, grape tomatoes, cucumbers, carrots, red cabbage served with Gibsons house vinaigrette

CAESAR SALAD

Romaine lettuce, croutons, Asiago cheese, anchovy Caesar dressing

CAPRESE SALAD

Vine ripened tomatoes, fresh Buffalo mozzarella, basil, garlic vinaigrette with aged balsamic drizzle

WEDGE SALAD

Wedge of iceberg lettuce, chopped bacon, tomato blue cheese crumbles with homemade blue cheese dressing

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LUCKY 7
\$185.00 PER PERSON

CHOOSE THREE ENTRÉES

GRILLED FILET MIGNON

USDA Gibsons Prime Angus filet of beef seasoned with Gibsons signature roasting salt

STUFFED BREAST OF CHICKEN

Chicken breast stuffed with Hugo's signature crab imperial stuffing finished with a lemon butter sauce

AIRLINE CHICKEN BREAST

Pan-roasted, crispy skin on Amish chicken breast served with a wild mushroom bordelaise

FARO ISLAND SALMON

Wild-caught Faro Island salmon broiled and served with a roasted tomato and saffron risotto and citrus beurre blanc

DUROC PORK CHOP

Grilled Duroc cowboy-cut bone-in pork chop served with a sweet potato purée, apple fennel slaw

CHILEAN SEABASS

Miso-glazed sea bass, Asian slaw with wasabi soy vinaigrette

GRILLED N.Y. STRIP

USDA Gibsons Prime Angus New York sirloin seasoned with Gibsons signature roasting salt

JUMBO LUMP CRAB CAKES

Pan-seared jumbo lump crab meat, seasoned bread crumbs served with hot pink mayo

CHOOSE ONE STARCH AND ONE VEGETABLE

MASHED POTATOES

Creamy whipped mashed potatoes flavored with Gibsons specialty white salt

ROASTED RED BLISS POTATOES

Roasted red bliss potatoes, garlic rosemary and thyme finished with melted butter

DOUBLE-BAKED POTATO

Double-baked potato stuffed with mashed scallion, parmesan cheese and topped with melted cheddar

GRILLED ASPARAGUS

Extra-large asparagus seasoned with Gibsons signature rub and grilled to perfection

SAUTÉED MUSHROOMS

White button mushrooms roasted then sautéed with thyme and garlic

GREEN BEANS

Sautéed with toasted almonds, shallots and whole butter

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LUCKY 7
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DESSERT

Custom Tiered Wedding Cake served tableside with Chef's selection of family-style mini desserts, macaroons & mini cupcakes

Coffee, decaffeinated coffee and tea served tableside

5-HOUR HOUSE-BRAND OPEN BAR PACKAGE:

PACKAGE TO INCLUDE CALL-BRAND LIQUOR, DOMESTIC & IMPORTED BOTTLED BEER, HOUSE WINE AND SOFT DRINKS

DOMESTIC AND IMPORTED BEER:

Corona, Miller Lite, Stella Artois, Yuengling Lager

WINE:

Sycamore Lane

SOFT DRINKS:

Pepsi Products

GIN:

Bombay Sapphire, Tanqueray

RUM:

Bacardi, Captain Morgan, Malibu

SCHNAPPS:

Apple, Peach, Razzmatazz

SCOTCH:

Dewar's White Label

TEQUILA:

Camarena Reposado

VODKA:

Stoli, Stoli Orange, Stoli Raspberry, Stoli Vanilla, Tito's

WHISKEY/BOURBON:

Bulleit, Jack Daniel's, Seagram's 7, Seagram's VO, Southern Comfort, Tullamore Dew

CORDIALS:

Baileys, Christian Brothers Brandy, Kahlúa

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THE ROYAL FLUSH

\$165.00 PER PERSON

CHOOSE SIX PASSED HORS D' OEUVRES STATIONARY DISPLAY

ARTISANAL CHEESE AND VEGETABLE CRUDITÉ

Chef's selection of artisanal and hand-grated cheeses with grilled seasonal vegetables served room temperature with balsamic aioli

ACTION STATION

CHEF-ATTENDED PASTA STATION

Chef attendant to prepare for guests their choice of tortellini or penne pasta, fresh seasonal vegetables and chicken with marinara or Alfredo sauce

CHOOSE ONE SALAD

HOUSE SALAD

Iceberg and romaine lettuce, grape tomatoes, cucumbers, carrots, red cabbage served with Gibsons house vinaigrette

CAESAR SALAD

Romaine lettuce, croutons, Asiago cheese, anchovy Caesar dressing

CHOOSE TWO ENTRÉES

GRILLED FILET MIGNON

USDA Gibsons Prime Angus filet of beef seasoned with Gibsons signature roasting salt

STUFFED BREAST OF CHICKEN

Chicken breast stuffed with Hugo's signature crab imperial stuffing finished with a lemon butter sauce

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FARO ISLAND SALMON

Wild-caught Faro Island salmon broiled and served with a roasted tomato and saffron risotto and citrus beurre blanc

DUROC PORK CHOP

Grilled Duroc cowboy-cut bone-in pork chop served with a sweet potato purée, apple fennel slaw

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CHOOSE ONE STARCH AND ONE VEGETABLE

MASHED POTATOES

Creamy whipped mashed potatoes flavored with Gibsons specialty white salt

ROASTED RED BLISS POTATOES

Roasted red bliss potatoes, garlic rosemary and thyme finished with melted butter

DOUBLE-BAKED POTATO

Double-baked potato stuffed with mashed scallion, parmesan cheese and topped with melted cheddar

GRILLED ASPARAGUS

Extra-large asparagus seasoned with Gibsons signature rub and grilled to perfection

SAUTÉED MUSHROOMS

White button mushrooms roasted then sautéed with thyme and garlic

GREEN BEANS

Sautéed with toasted almonds, shallots and whole butter

DESSERT

Custom Tiered Wedding Cake

Coffee, decaffeinated coffee and tea served tableside

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5-HOUR HOUSE-BRAND OPEN BAR PACKAGE:
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DOMESTIC AND IMPORTED BEER:
Corona, Miller Lite, Stella Artois, Yuengling Lager

WINE:
Sycamore Lane

SOFT DRINKS:
Pepsi Products

GIN:
Bombay Sapphire, Tanqueray

RUM:
Bacardi, Captain Morgan, Malibu

SCHNAPPS:
Apple, Peach, Razzmatazz

SCOTCH:
Dewar's White Label

TEQUILA:
Camarena Reposado

VODKA:
Stoli, Stoli Orange, Stoli Raspberry, Stoli Vanilla, Tito's

WHISKEY/BOURBON:
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CORDIALS:
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