

# Wedding Reception Package Inclusions

## **One-hour Cocktail Reception Includes:**

Market Display of Imported Cheeses and Seasonal Fresh Fruits with Yogurt Dip

## **Wedding Reception Includes:**

Three Course Served Dinner or Two or Three Entrée Buffet Includes:

Salad, Entrée with Vegetable and Starch, Rolls and Butter

Iced Tea, Water, Coffee and Hot Tea

Special Menu Pricing for Children ages 2-12 years old

Floor Length White Table Linens, White Napkins, Mirrored Tiles, Votive Candles

Custom-set Dance Floor, 60" Banquet Tables and Chairs

White Glove Banquet Service

Champagne Toast for All Your Guests

Chocolate Dipped Strawberries to Accompany Your Cake

Complimentary Cake Cutting Service

Complimentary Wedding Menu Tasting for up to 4 Guests

Discounted Room Rate for Overnight Guest Accommodations

Wedding Guests Earn Standard Starwood Preferred Guest® Starpoint Awards for their Stay

And Couple Earns Starpoint Awards for Food and Beverage

Complimentary Reservation Guest Room Link

Complimentary Valet Service for Wedding Guests

## **Just for the Two of You:**

Complimentary One Night Accommodations for the Bride and Groom

Complimentary Breakfast for the Bride and Groom the next morning (\$14 Value)

# Rehearsal Dinners

## The Mediterranean Feast

Served with Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

### Classic Greek Salad Bar

Crisp Iceberg Lettuce, Kalamata Olives, Feta Cheese, Baby Tomatoes, English Cucumber and Pepperoncini Greek Vinaigrette

### Roasted Garlic Hummus and Tapenade

With Mushroom Roasted Tomato Confit

### Oven Roasted Atlantic Salmon

With Sautéed Spinach and Topped with Baby Tomato Salad

### Wild Rice and Orzo Pilaf

### Mediterranean Vegetable Medley

In Olive Oil with Roasted Garlic and Parmesan Cheese

### Imported Italian Tiramisu

### Classic Baklava

With Walnuts and Honey Syrup

**\$45 per person**

## Caribbean Beach Party

Served with Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

Petite Greens with Baby Heirloom Tomatoes, Ripe Avocado, Fresh Orange Sections and Mango Salsa

Vine Ripe Roma Tomato and Red Onion, Topped with Carrot, Radish Salad

### Jamaican Jerk Grilled Chicken

Cilantro Vinaigrette with Black Beans and Crisp Plantains

### Mojo Roasted Pork Loin

With Pickled Red Onions

### Grilled Mahi Mahi

With Tropical Fruit Salsa

### Pialau Rice Pilaf

### Squash Sauté

With Lime Cilantro Butter

### Key Lime Pie

### Coconut Cake

**\$48 per person**

# Rehearsal Dinner Buffet

Served with Your Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

## Salad Selections

SELECT ONE

### Sheraton Signature House Salad

Mixed Field of Greens with Grape Tomatoes, English Cucumber, Radish with Creamy Ranch or Balsamic Vinaigrette

### Classic Caesar

Crisp Romaine topped with Grated Parmesan Cheese and Herb Croutons with Caesar Dressing

### Baby Spinach Salad

With Toasted Pine Nuts, Imported Goat Cheese, Dried Cranberry and Balsamic Vinaigrette

## Entrée Selections

SELECT THREE

### Roasted Sirloin of Beef

With Spicy Tomato Sauce and Caramelized Onions

### Fresh Atlantic Salmon Filet

With Tomato Relish

### Grilled Chicken Breast Topped with Prosciutto and Mozzarella Cheese

In Tomato Cream Sauce

### Pan Seared Chicken with Ratatouille

### Jerk Grilled Mahi Mahi

With Mango Chipotle Glaze

### Rosemary Roasted Pork Loin

With Caramelized Vidalia Onion Gravy

### Fresh Local Flounder with Chesapeake Bay Crab Stuffing

Topped with Mushroom Cream Sauce

### Pan Seared Tilapia

With Creamed Spinach and Olive Oil Poached Tomatoes

## Dessert Offerings

Chocolate Layer Cake

New York Style Cheesecake

Caramel Apple Granny Pie

**\$45 per person**

# Served Rehearsal Dinner

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

## First Course

SELECT ONE

### Sheraton Signature House Salad

Mixed Field of Greens with Grape Tomatoes, English Cucumber, Radish with Creamy Ranch or Balsamic Vinaigrette

### Classic Wedge Salad

With Crisp Iceberg Lettuce, Sliced Cucumbers, Vine Ripe Tomatoes, Bacon Bits and Blue Cheese Crumbles

### Classic Caesar

Crisp Romaine topped with Grated Parmesan Cheese and Herb Croutons with Caesar Dressing

### Baby Spinach Salad

With Toasted Pine Nuts, Imported Goat Cheese, Dried Cranberry and Balsamic Vinaigrette

## Second Course

SELECT ONE

### Free Range Chicken Breast

Stuffed with Spinach and Wild Mushrooms Finished With Port Wine Demi-Glace

34.00

### Grilled Rib Eye Steak

Sautéed Onions, Button Mushrooms, Demi-Glace

40.00

### Grilled Atlantic Salmon

With Creamed Spinach and Oven Roasted Tomatoes

38.00

### Chesapeake Bay Crab Cakes

With Plum Tomato Relish

44.00

### Grilled Center Cut Pork Chop

With Caramelized Vidalia Onion Gravy

35.00

## Desserts

Select One

Chocolate Layer Cake

New York Style Cheesecake

Individual Key Lime Crème Pie

Caramel Apple Granny Pie

All Prices subject to service charge (22%) & Applicable State and Local Taxes

# Grand Wedding Brunch Buffet

Minimum of 25 Guests – additional \$3 per person for under 25 guests

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

## Cold Table

Sliced Seasonal Fruit

Assorted Cereals

With Ice Cold Milk

Selection of Chilled Fruit Juices

Apple, Orange, Cranberry and Grapefruit

## Breakfast Table

Farm Fresh Scrambled Eggs

Crispy Apple Smoked Bacon

Thick Slice Blueberry French Toast with Warm Syrup

Skillet Roasted Red Skin Potatoes

Tray of Assorted Breakfast Breads

## Luncheon Entrees

Grilled Breast of Chicken with Country Ham and Creamed Spinach

Selection of Seasonal Fresh Vegetables

\$45 per person

## Brunch Enhancements

Smoothie Shots	\$3	Mimosa or Bloody Mary	\$9
French Toast or Waffles	\$4	Shrimp Cocktail	\$7
Yogurt Parfait	\$6	Smoked Salmon Display	\$12
Ham, Egg & Cheddar Croissant Sandwiches	\$6	Bloody Mary Bar	\$12

All Prices subject to service charge (22%) & Applicable State and Local Taxes

# Served Wedding Luncheon

Minimum of 25 Guests – additional \$3 per person for under 25 guests

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

## First Course

SELECT ONE

### Sheraton Signature House Salad

Mixed Field Greens with Grape Tomatoes, English Cucumbers, Radish and Onions with Two Dressings

### She Crab Soup

Additional \$8 per person

### Caesar Salad

Hearts of Romaine with Focaccia Croutons, Shaved Parmesan Cheese with Creamy Caesar Dressing

### Baby Spinach Salad

With Toasted Pine Nuts, Imported Goat Cheese, Dried Cranberries with Balsamic Vinaigrette

## Main Course

SELECT ONE

### Free Range Chicken Breast

Stuffed with Spinach, Wild Mushrooms and Golden Raisins  
Finished with Port Wine Demi-Glace

\$34 per person

### Petite Angus Filet of Beef

Finished with Zinfandel Demi-Glace  
With Truffle Butter

\$40 per person

### Pan Seared Breast of Chicken with Prosciutto

Ham

Melted Mozzarella Finished with Tomato Cream

\$30 per person

### Broiled Lump Crab Cakes

With Plum Tomato Relish

\$36 per person

### Jerk Grilled Mahi

With Mango Chipotle Glaze and Sizzled Black Beans

\$32 per person

## Starch & Vegetable Options

SELECT ONE STARCH AND ONE VEGETABLE

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Herb Risotto

Rice Pilaf

Garden Vegetable Medley

Sautéed Brocolini

Green Beans with Garlic Butter

Asparagus (seasonal)

Lunch must be served prior to 2pm.

Duet plates available at higher plate price.

All Prices subject to service charge (22%) & Applicable State and Local Taxes

# The Wedding Luncheon Buffet

Minimum of 25 Guests – additional \$3 per person for under 25 guests

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee and Tazo Teas and Luzianne Iced Tea

## Served First Course

SELECT ONE

### Sheraton Signature House Salad

Mixed Field Greens with Grape Tomatoes, English Cucumber, Radish with Balsamic Vinaigrette

### She Crab Soup

Additional \$8 per person

### Caesar Salad

Hearts of Romaine with Focaccia Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing

### Classic Wedge Salad

Crisp Iceberg, Cucumbers, Ripe Tomatoes, Bacon Bits with Bleu Cheese Crumbles with Bleu Cheese Dressing

## Luncheon Table Entrees

### Pan Seared Breast of Chicken with Prosciutto

#### Ham

Melted Mozzarella Finished with Tomato Cream Sauce and Fresh Basil

### Chesapeake Bay Flounder

Stuffed with Cornbread, Baby Spinach and Golden Raisins Finished with Whole Grain Mustard Cream

### Grilled Atlantic Salmon

With Creamed Spinach and Oven Roasted Tomatoes

### Rosemary Roasted Pork Loin

With Caramelized Vidalia Onion Gravy

### Slow Roasted Top Round of Beef

With Roasted Shallot Demi-Glace

## Starch & Vegetable Options

SELECT ONE STARCH AND ONE VEGETABLE

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Herb Risotto

Rice Pilaf

Garden Vegetable Medley

Sauteed Broccolini

Green Beans with Garlic Butter

Asparagus (seasonal)

Two Entrée Buffet \$38 per person

Three Entrée Buffet \$45 per person

Lunch must be served prior to 2pm.

All Prices subject to service charge (22%) & Applicable State and Local Taxes

# Served Wedding Dinner

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

## First Course

SELECT ONE

### Sheraton Signature House Salad

Mixed Field Greens with Grape Tomatoes, English Cucumber, Radish with Balsamic Vinaigrette

### Baby Spinach Salad

With Toasted Pine Nuts, Imported Goat Cheese, Dried Cranberry with Balsamic Vinaigrette

### She Crab Soup

Additional \$8 per person

### Caesar Salad

Hearts of Romaine with Focaccia Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing

### Classic Wedge Salad

Crisp Iceberg, Cucumbers, Ripe Tomatoes, Bacon Bits With Blue Cheese Crumbles and Creamy Blue Cheese Dressing

## Main Course (Duet Plate at Higher Priced Plate)

SELECT ONE

### “Free Range” Breast of Chicken

Filled with Spinach, Wild Mushrooms and Golden Raisins Finished with Port Wine Demi-Glace

\$46 per person \$46

### Pan Seared Sautéed Breast of Chicken with Prosciutto Ham

Melted Mozzarella, finished with a Sun Dried Tomato Cream Sauce

\$42 per person

### Petite Angus Filet of Beef

Finished with Zinfandel Demi-Glace and Truffle Butter

\$50 per person

### Slow Roasted Prime Rib of Beef Au Jus

Finished with Fresh Rosemary

\$48 per person

### Broiled Lump Crab Cakes

With Plum Tomato Relish

\$46 per person

### Jerk Grilled Mahi Mahi

With Mango Chipotle Glaze

\$42 per person

### Chesapeake Bay Flounder

Stuffed with Lump Crabmeat and Baby Spinach, Finished with Whole Grain Mustard Cream

\$48 per person

### Grilled Atlantic Salmon

With Creamed Spinach and Oven Roasted Tomatoes

\$42 per person

### Petite Angus Filet of Beef with Cold Water

Lobster Tail

\$60 per person

### Petite Angus Filet of Beef with Lump Crab Cake

\$58 per person

## Starch & Vegetable Options

SELECT ONE STARCH AND ONE VEGETABLE

### Garlic Mashed Potatoes

### Roasted Fingerling Potatoes

### Herb Risotto

### Rice Pilaf

### Garden Vegetable Medley

### Sautéed Broccolini

### Green Beans with Garlic Butter

### Asparagus (seasonal)

All Prices subject to service charge (22%) & Applicable State and Local Taxes



# Wedding Dinner Buffet

Minimum of 25 Guests Additional \$3 Per Person for Under 25 Guests.

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

## Served First Course

SELECT ONE

### Sheraton Signature House Salad

Mixed Field Greens with Grape Tomatoes, English Cucumber, Radish with Balsamic Vinaigrette and Creamy Ranch Dressing

### Classic Wedge Salad

Crisp Iceberg, Cucumbers, Ripe Tomatoes, Bacon Bits With Blue Cheese Crumbles and Creamy Blue Cheese Dressing

### She Crab Soup

Additional \$8 per person

## Dinner Table Entrees

### Pan Seared Breast of Chicken

With Prosciutto Ham, Melted Mozzarella Cheese and Tomato Cream Sauce Finished with Fresh Basil

### Sautéed Breast of Chicken

With Port Wine and Wild Mushroom Demi-Glace

### Grilled Atlantic Salmon

With Creamed Spinach and Oven Roasted Tomatoes

## Starch & Vegetable Options

SELECT ONE STARCH AND ONE VEGETABLE

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Herb Risotto

Rice Pilaf

### Choice of Two Entrees

\$50 per person

### Caesar Salad

Hearts of Romaine with Focaccia Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing

### Baby Spinach Salad

With Toasted Pine Nuts, Imported Goat Cheese, Dried Cranberry and Balsamic Vinaigrette

### Jerk Grilled Mahi Mahi

With Mango Peach Salsa and Tender Black Beans

### Chesapeake Bay Flounder

Stuffed with Cornbread, Baby Spinach and Golden Raisins Finished with Whole Grain Mustard Cream

### Rosemary Roasted Pork Loin

With Caramelized Vidalia Onion Pan Gravy

### Slow Roasted Top Round of Beef

With a Roasted Shallot Demi-Glace

Green Beans with Garlic Butter

Garden Vegetable Medley

Sautéed Broccolini

Asparagus (seasonal)

### Choice of Three Entrees

\$56 per person

All Prices subject to service charge (22%) & Applicable State and Local Taxes

# Cocktail Reception Enhancements

100 pieces per serving

## Butler-Passed Hors d'oeuvres

### Traditional Hot Offerings

Vegetable Lumpia Served with Sweet and Sour Sauce  
\$225

Asparagus Wrapped in Phyllo with Parmesan and Fontina Cheese  
\$275

Asian Chicken Satay with Spicy Thai Peanut Sauce  
\$325

Mini Lump Crab Cake with Creole Remoulade  
\$375

Mushroom Caps Filled with Roasted Vegetables, Tomato and Aged Parmesan Cheese  
\$225

Chicken Quesadilla Cornucopia Served with Sour Cream  
\$275

Coconut Shrimp with Orange Marmalade \$350

Oven Roasted Meatballs \$195  
Choice of BBQ, Teriyaki or Marinara

BBQ Bacon Wrapped Scallops  
\$350

### Traditional Cold Offerings

Fresh Mozzarella, Roma Tomato, Fresh Basil, Balsamic Glaze on Pita Crisp  
\$225

Blackened Chicken Salad in Phyllo Cup  
\$275

Tomato Basil Bruschetta with Aged Balsamic  
\$300

Sesame Seared Ahi Tuna and Thai Chili Sauce on Cucumber  
\$300

### Enhanced Cold Offerings

Chilled Lump Blue Crab and Mango Salad in Phyllo Cup  
\$375

Angus Beef Tenderloin on Crostini, Pickled Red Onion, Chipotle Aioli  
\$375

Shrimp Cocktail  
\$375

Oysters Rockefeller with Fresh Lemon  
\$300

All Prices subject to service charge (22%) & Applicable State and Local Taxes

# Displayed Reception Enhancements

**Raw Bar** – Selection of Freshly Shucked Local Oysters, Eastern Shore Clams and PEI Mussels Steamed with garlic white wine and butter served with Fresh Lemon, Spicy Cocktail and Red Onion Mignonette  
Market Price

**Imported and Domestic Cheese Display** – Selection of Aged Hard and Soft Cheeses, Seasonal Fruit and Berries, Variety of Breads and Gourmet Wafers  
\$8 per person (Complimentary With Wedding Package)

**Raw and Grilled Vegetable Display** - Array of Fresh Seasonal Vegetables with Peppercorn Ranch and Roasted Garlic Hummus  
\$7 per person

**Antipasto Table** - Display of Marinated Vegetables, Cured Meats, Fresh Mozzarella and Tomatoes with Basil, Imported Olives and Garlic Breadsticks  
\$9 per person

**Sushi Table** – Hand-Rolled Assortment of Salmon, Tuna, California and Vegetable Rolls, with Low Sodium Soy Sauce, Picked Ginger and Wasabi  
Market Price

## Action Stations

Featuring Chef Attended Stations

### Carving Station

**Slow Roasted Prime Rib**  
Rosemary Au Jus, Creamy Horseradish, Silver Dollar Rolls  
\$12 per person

**Butter and Sage Roasted Turkey Breast**  
Giblet Gravy, Cranberry Relish, Silver Dollar Rolls  
\$10 per person

**Roasted Pig Station**  
14 Hour Slow Roasted Whole Suckling Pig  
MARKET PRICE

### Interactive Action Station

**Pasta Station**  
An Array of Seasonal Vegetables, Tortellini and Penne Pastas, Marinara Sauce and Alfredo Sauce, Aged Parmesan Cheese and Crushed Red Pepper Prepared to Your Liking  
\$12 per person

Select Chicken additional \$5 per person

Shrimp additional \$7 per person

**Mashed Potato Bar**  
Roasted Garlic and Herb Red Skinned Mashed Potatoes, Whipped Wasabi Mashed Potatoes and Mashed Sweet Potatoes with Assorted Toppings: Butter, Sour Cream, Chives, Roasted Garlic Cloves, Applewood Smoked Bacon, Green Onion and Assorted Cheeses.

\$10 per person

Attendant Fees of \$75 per station

### Stir Fry Station

Stir Fried Shrimp with Asian Vegetables, Cilantro, Bean Sprouts, Stir-fried Chicken with Teriyaki Ginger Sauce, Jasmine Rice and Assorted Dim Sum

\$10 per person

### Mac N Cheese

Elbow Macaroni and Rich 4 Cheese Sauce Tossed with Caramelized Onions, Roasted Pork Belly, Roasted Red Peppers, Wild Mushroom Blend and Green Onions

\$10 per person

### Lump Crab Cakes

Pan Sautéed Crab Cakes Served with Lemon, Tangy Cocktail, Creole Remoulade and Drawn Butter

\$18 per Person

# Dessert Enhancements

Ice Cream Sundae & Cookie Bar – Premium Vanilla & Chocolate Ice Cream, Assorted Freshly-baked Cookies, Served with Hot Fudge, Caramel, Butterscotch, Chocolate, Sprinkles, Toasted Coconut, Mini Chocolate Chips and Chopped Nuts  
Vanilla/Chocolate \$8    Vanilla, Chocolate and Strawberry \$10    with Chocolate Dipped Cookies \$12

International Coffee Station – Starbucks Regular & Decaffeinated Coffee and Tazo Teas, served with Flavored Creamers, Fresh Whipped Cream, Chocolate Shavings, Flavored Syrups, Cinnamon Sticks, and Cane Sugar Cubes \$9

Add Coffee Cordials to Include Bailey’s Irish Cream, Jameson Irish Whiskey, Tia Maria, Sambuca, Frangelico, Kahlua, Grand Marnier and Amaretto di Saronno \$12

Bananas Foster Flambé – Bananas Caramelized with Brown Sugar and Myers Dark Rum, Finished with Vanilla Bean Ice Cream, Toasted Coconut and Pound Cake \$8

Viennese Dessert Display – Petite Fours, Assorted Mini Pastries, Freshly Baked Cookies \$10

# Post Reception Munchies

Based on One Hour of Service

CHOOSE FOUR:

New York Style Hot Pretzels with Mustard  
Seasonal Sliced Fruit  
Roasted Pepper Hummus with Crisp Vegetables  
Tomato Bruschetta with Pita Crisps  
Warm Spinach and Artichoke Dip  
\$15 per person

Jumbo Chicken Wings (Buffalo, BBQ or Old Bay)  
Crispy Chicken Fingers with Honey Mustard  
Assorted NY Style Pizzas  
Angus Beef Sliders  
Oven Roasted Meatballs Marinara Sauce

# Wedding Farewell Breakfast

Minimum of 30 Guests

Selection of Chilled Fruit Juices  
Sliced Seasonal Fruit  
Assorted Cereals with Ice Cold Milk  
Assorted Breakfast Breads with Butter and Preserves OR NY Style Bagels  
Scrambled Eggs  
\$25 per person

Country Style Sausage OR  
Crispy Apple Smoked Bacon  
Skillet Roasted Red Skin Potatoes  
Cinnamon Raisin French Toast with Warm Maple Syrup  
Freshly Brewed Starbucks Coffee and Tazo Teas

# Décor Enhancements

White Columns for Ceremony/Reception  
\$15 each

Colored Up Lighting  
\$250 (package of 6)

Glass Vase with Sand and Shells  
Complimentary

Mercury Glass Tall Votive Holders  
Complimentary

# Kid's Meals

All Kid's Meals come Complete with Fruit Cup, Entrée of Your Choice, Cookies and Fruit Punch

## Kid's Served Meal for Ages 2-12

SELECT ONE

Chicken Fingers with Fries

\$12

Chicken Fingers with Macaroni and Cheese

\$13

Macaroni and Cheese

\$10

## Kids Buffet Meal

\*½ Price for Children 12 and Under

No Charge for Children 2 and Under

\* Price determined by selected buffet. Subject to tax and service charge.

# LIBATIONS

**Deluxe Brand Cocktails** - Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Sauza Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Seagram's 7 Blended Whiskey, Hennessy V. S. O. P.

Cash \$7 Host \$6

**Premium Brand Cocktails** - Absolut Vodka, Bombay Sapphire Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniel's, Chivas Regal Scotch, Crown Royal Whiskey, Hennessy V. S. O. P.

Cash \$8 Host \$7

**Super Premium Brand Cocktails** - Grey Goose Vodka, Hendricks's Gin, Myers Original Dark Rum, Jose Cuervo 1800 Tequila, Jack Daniel's, Chivas Regal Scotch, Crown Royal Whiskey, Hennessy V. S. O. P.

Cash \$9 Host \$8

**House Wine** - White Zinfandel, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, Moscato

Cash \$7 per glass \$35 per bottle

Host \$6 per glass \$30 per bottle

**Premium Wine**- White Zinfandel, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, Moscato

Cash \$8 per glass \$40 per bottle

Host \$7 per glass \$35 per bottle

**Imported Beer** - Heineken, Corona Extra and Corona Extra Light

Host \$5.50

**Domestic Beer** - Blue Moon, Sam Adams, Yuengling, IPA Rebel, IPA Snake Dog, Budweiser, Bud Light, Miller Light

Cash \$5.50

Host \$4.50

**Soft Drinks** - Coca Cola, Diet Coke, Fanta Orange, Mr. Pibb, Sprite

\$3

**Bottled Water**

\$3

## BAR PACKAGES

Bar Packages are priced per person minimum of two hours

**DELUXE PACKAGE** - First Two Hours \$19; Additional Hour \$5 (**5 hours \$34 per person**)

**PREMIUM PACKAGE** - First Two Hours \$22; Additional Hour \$6 (**5 hours \$40 per person**)

**SUPER PREMIUM PACKAGE** - First Two Hours \$25; Additional Hour \$7 (**5 hours \$46 per person**)

Bartender Fees Waived at \$500 in Bar Sales Per Bar (\$75 fee if less than \$500)

The Number of Bartenders Will Be Based on Sheraton Standards (One Bartender per 100 guests)

# General Policies & Hotel Information

## FOOD AND BEVERAGES:

All food and beverages served in the banquet rooms must be provided by the hotel. Any exceptions (i.e. wedding cakes) must have the prior written approval by your Catering Representative to be noted on your Banquet Event Order.

## GUARANTEES:

The number of guests attending your function must be given to our Catering Department at least 72 business hours in advance. This number will be considered your final guarantee and you will be charged for this number plus any guests in addition to the guarantee.

## TAX AND SERVICE CHARGES:

All food and beverage is subject to current State and Local Tax and 21% Service Charge. Meeting room rental and miscellaneous charges are also subject to state sales tax.

## MENU SELECTION:

Your complete menu must be given to your Catering Representative thirty (30) days prior to your event. Our professional staff will be happy to assist you in customizing a menu to fit your specific needs or budget.

## AUDIO/VISUAL, ELECTRICAL & MECHANICAL REQUIRMENTS:

Arrangements for your Audio/Visual, Electrical and/or Mechanical requirements can be made with your Catering Representative. Charges will be assessed according to current specifications. The Catering Department requires notification of any equipment and/or unusual materials that the client wishes to bring into the hotel and reserves the right to inspect and approve in advance. Audio visual charges are subject to service charge and state sales tax.

## SHIPPING AND RECEIVING:

If you or your guests need to ship material to the hotel prior to the event, written permission must be granted prior to shipment. Authorized packages or shipments will be accepted two days prior to the function date. Early shipments and/or bulk shipments are subject to storage fees.

## LIABILITY:

The hotel cannot accept any responsibility for items left in the room during such times that the room is not occupied or after the room is vacated. All equipment and decorations must be removed from the property immediately following an event. Special security arrangements may be available; please inquire with your Catering Representative.

## HOTEL HIGHLIGHTS:

Sheraton Virginia Beach Oceanfront Hotel is located at the exclusive northern end of the Virginia Beach boardwalk. Our hotel offers a relaxing atmosphere, right in the middle of all Virginia Beach has to offer. Direct beach access, indoor/outdoor pools and upscale dining are just a few of the great amenities you can expect when you stay here. We are proud to announce that we have just completed our multi-million dollar renovation, bringing many exciting new features, resort style amenities and brand new oceanfront suites.

Direct beach access  
Ocean view rooms and suites  
Fusion Restaurant & Lounge  
Cabanas Seaside Bar and Grill  
Indoor/outdoor pools Whirlpool/Hot tub  
Sheraton Fitness Programmed by Core® Performance  
Kids Zone  
Link@Sheraton (SM) experienced with Microsoft®  
Complimentary wireless high-speed internet access in lobby and all the guest rooms

On-site guest use facility  
Luggage storage  
Laundry service  
Smoke-free rooms  
Pet Friendly rooms

CHECK IN/OUT  
Check in: 4:00pm / Check out: 11:00am

## PARKING

Complimentary Self/Valet Parking