

Sheraton Suites Wedding Reception Guide 2011 Premium Package



Professional Coordination

Our Wedding Specialist will assist in planning and coordinating each aspect of your reception. The hotel's professional staff will provide exceptional service to you and your guests to ensure that your special day is a terrific and memorable success!

Hospitality Suite

Private Champagne Reception for the Bridal Party in our Club Level Lounge with Hot and Cold Hors d'oeuvres, Wine, Imported and Domestic Beer, Champagne and Soft Drinks

Wedding Cake

Custom appointed wedding cake by Sweets to you By Ginger in your choice of flavor and design

Fresh Floral Centerpieces

Lush floral centerpieces created by DiBioso's Flowers to enhance your reception décor, complimented by circular glass mirrors and votive candles.

Linens and Chair Covers

*Floor length linens and crisp cloth napkins in white or ivory. White or ivory chair covers to drape each chair are also included.
* Chair Sashes are available at an additional cost **

Personalized Wedding Website

A custom website will be designed specifically for your wedding. Your guests have the opportunity to place their reservations online and receive up-to-date information about your special day. You may view your current reservation list at any time to simplify your planning.

Overnight Accommodations

Complimentary Suite for the Bride and Groom on our Club Level Floor with a Bottle of Champagne, Sweetheart Chocolates and Rose Petals. Special Group Rates will be made available to accommodate your guests.

Complimentary Services

Complimentary parking in the hotel's garage is provided for your wedding guests. A complimentary menu tasting is scheduled for up to four guests. Experience your honeymoon night all over again on your First Anniversary with a complimentary overnight stay and dinner for two in Basil Restaurant.





An Elegant Touch...

Invitations and Announcements

Birchcraft Studios, the leader in fine stationery, offers discounted pricing for your Save the Date Cards, Wedding Invitations, Announcements, Place Cards and Thank You Cards.

Wedding Favors and Accessories

Your Wedding Specialist is happy to offer coordination for everything from your wedding favors and toasting glasses to gifts for your Bridesmaids and Groomsmen.

Indulgence Packages

Relax your mind, body, and soul as you and your bridal party prepare for your wedding day. Your Wedding Specialist is happy to arrange an array of services from hairstyling and make-up application to massage and spa treatments for both the Ladies and the Gentlemen!

Decorative Special Linens and Chair Covers

To enhance your reception décor, select from a variety of patterns, fabrics and colors of upgraded table linens, overlays, chair covers, sashes and napkins.

Charming Ceremonies

We are honored to be a part of the moment when you join your lives as one. Allow yourself and your guests the stress-free convenience of the Sheraton Suites hosting both your wedding ceremony and reception.

Limousine and Transportation Services

Elegant transportation can be arranged for you, your bridal party and your guests through one of our select transportation services.

Please see your Wedding Specialist to discuss custom design and pricing for each of these enhancements.





Premium Open Bar Service

Bar Service is available for four hours. You may choose to close the bar for one hour during dinner or for the last hour of your reception. Additional bar service may be added to your package upon request for an additional charge.

Specialty Liquors

Smirnoff Vodka, Beefeaters Gin, Bacardi Light Rum, J&B Scotch, Jim Beam Bourbon, Seagrams 7 Whiskey, Sauza Gold Tequila, Korbel Brandy, Puckers Flavored Schnapps, Amaretto and Kahlua

Wine Selections

La Terre Chardonnay, Cabernet Sauvignon, Merlot and Beringer White Zinfandel
Your guests will be offered a glass of sparkling champagne to toast you both on your wedding day.
Wine selections may be offered to your guests with their meal – please add \$5.00 per person.

Imported and Domestic Beer

Coors Light, Budweiser, Miller Light, Yuengling, Heineken, Bud Light, Corona

Stationary Hors d'oeuvre Presentations

(Please Select Two)

International Cheese Display

Imported and Domestic Cheeses Garnished with Fresh Fruit, Specialty Crackers & Sliced Breads

Elegant Vegetable Crudit 

Crisp Seasonal Vegetables Served with a Selection of Dips

Sun Drenched Fresh Fruits

Fresh and Sweet Sliced Fruits and Berries served with Honey Cinnamon Yogurt

Caramelized Baked Brie En Croute

Served with Fresh Seasonal Berries and Sliced French Baguette

Smoked Salmon

Sliced Smoked Salmon Served with Capers, Red Onions and Crostini

International Antipasto

Grilled Eggplant and Zucchini, Roasted Peppers and Garlic, Marinated Mushrooms, Artichokes and Pesto Olives, Fresh Mozzarella, Vine-Ripened Tomatoes and Fresh Basil, Sliced Prosciutto and Genoa Salami, Country Bread and Focaccia, Herb Infused Virgin Olive Oil and Balsamic Vinaigrette

Cocktail Reception Action Stations

Carving Station

Hand Carved Tenderloin of Beef with Creamy Horseradish, Whole Grain Mustard and Au Jus
Roasted Turkey Breast served with Cranberry Chutney, Mayonnaise and Whole Grain Mustard

Saut  Station

Chicken and Beef Cubes saut ed with Asian Vegetables and served in Belgian Endive Spoons

Butler Passed Hors d'oeuvres

(Please Select Three)



Spanakopita

Spinach and Feta Cheese wrapped in a Light Phyllo Pastry Dough then Baked to Golden Brown

Vegetable Spring Rolls

A Mixture of Asian Vegetables Wrapped in Thin Won Ton

Asparagus and Asiago

Asparagus and Asiago Cheese Wrapped in Light Phyllo Pastry Dough

Sesame Chicken

Marinated Chicken Sate with Peanut Sauce on a Skewer

Miniature Chicken Cordon Bleu

Chicken Breast Filled with Smoked Ham and Gruyere Cheese then Tossed in Parco Bread Crumbs

Miniature Beef Wellington

Beef Tenderloin and Mushroom Duxelle En Crouete

Prosciutto Wrapped Melon

Seasonal Sweet Melon wrapped in Shaved Prosciutto

Scallops Wrapped in Bacon

Golden Brown Baked Sea Scallop Wrapped in Bacon

Jumbo Shrimp Cocktail

Jumbo Shrimp with Zesty Cocktail Sauce and Lemon Wedges

Please add \$5.00 per guest

Maryland Lump Crab Cakes

Miniature Crab Cakes Served with Fire Red Roasted Red Pepper Beurre Blanc

Sushi Rolls

California, Spicy Tuna and Vegetable Rolls served with Soy, Wasabi and Fresh Ginger

Please add \$5.00 per guest

Beef Satay

Tender Beef Tenderloin Marinated and Seared to Temperature and Glazed with Hoisen Sauce

Raspberry Brie

Fresh Raspberry Caramelized and Wrapped in a Filo Dough. Brushed with a Butter and then Baked Until Golden Brown

Chicken Quesadillas

Marinated Grilled Chicken Tossed with Herbs and Cheddar Cheese, Folded in a Mini Tortilla Shell and Baked

The Introduction

(Please Select One)



Chilled Fresh Seasonal Fruit
A Medley of Flavorful Fruits Served in a Champagne Glass

Traditional Wedding Soup
Greens, Sliced Chicken and Miniature Meatballs in a Clear Broth

Jumbo Lump Crabmeat
Tossed with Chives, Fresh Lemon Juice, mango vinaigrette and tossed points

Lobster Bisque
Creamy Bisque with Fresh Maine Lobster

Sun Dried Tomato Ravioli
Four Delicious Sun-Dried Tomato Ravioli served with a Roasted Leek Cream Sauce

Smoked Salmon
Garnished with Cilantro Oil, Lime and Capers

Roasted Tomato Basil Soup
Creamy Tomato Soup with Italian Spices, Garnished with Fresh Basil Leaves

Grilled Chicken & Three Cheese Ravioli
Four Grilled Chicken Ravioli served with Vodka Blush Sauce

Minestrone
Italian Vegetables in a Rich Broth

Lobster Ravioli
Four Lobster Ravioli Served with a Lemon Basil Cream Sauce

Shrimp Cocktail
Five Jumbo Shrimp with Lemon and Mignonette Sauce

From the Garden
(Please Select One)

Sheraton Suites Salad
*Mixed Greens, Goat Cheese, Dried Cranberries, Marinated Kennett Square Mushrooms
Accompanied by a Selection of Salad Dressings*

Fresh Garden Salad
*Crisp Romaine Lettuce with Cucumbers, Cherry Tomatoes, Shredded Carrots and Herb Croutons
Accompanied by a Selection of Salad Dressings*

Spinach Salad
Fresh Spinach with Sliced Mushroom, Red Onion, Bacon Bits and Herb Crouton Served with Champagne Vinaigrette

Classic Caesar Salad
Fresh Romaine Lettuce Tossed with Croutons, Parmesan Cheese, Herb Crouton and Creamy Caesar Dressing

Intermezzo
Cleanse your Palate with Mixed Berry or Lemon Sorbet





The Main Course

(Please Select Two)

Mediterranean Chicken

Boneless Chicken Breast Sautéed with Sun Dried Tomatoes, Shiitake Mushrooms, Artichokes and Fresh Spinach in a Basil White Truffle Reduction

Chicken Cordon Blue

6 oz. Chicken Breast Seasoned and Wrapped with Smoke Italian Ham, Aged Swiss Cheese and then breaded and Fried Golden Brown. Topped with a Mustard Cream Sauce

Chicken Wellington

Boneless Breast of Chicken Wrapped in Puff Pastry with a Mushroom Duxelle and Served with a Cabernet Sauce

Salmon with Lemon Thyme Sauce

Fresh Salmon Filet Broiled to Perfection Accompanied by a Lemon Thyme Sauce

Maryland Crab Cake

Jumbo Lump Maryland Crab Cake Served with Horseradish Butter Sauce

Aged Australian Prime Rib

A 10oz. portion of Aged Australian Prime Rib of Beef Served with Au Jus

Rack of Lamb

Roasted Rack of Lamb Served with Traditional Mint Sauce

Filet Mignon

8oz. Filet Mignon, Charbroiled and Served with your choice of Wild Mushroom Cabernet Sauce, Au Poivre, Wild Berry Demi Glace or Madeira Sauce

Chef's Duet

6oz Filet of Beef Served with Wild Mushroom Sauce and Your Choice of Grilled Salmon, Sautéed Shrimp or Seared Crab Cake Served with Lemon Thyme Sauce

Accompaniments

All Entrees are Served with Chef's Selection of Starch and Vegetable, Fresh Baked Rolls and Butter Coffee, Decaffeinated Coffee and Hot Tea

All Gratuities and Service Charges are Included.

After Dinner Delights

Cordials

Frangelica, Bailey's Irish Cream, Hennessy V.S., Remy Martin V.S.O.P., Sandeman's Estate Port, Glenfiddich Morangie 12 Year Single Malt Scotch, Crème de Menthe

International Viennese Dessert Table

French and Italian Pastries, Petite Fours, Cannoli, Cream Puffs and Éclairs served with Hot Chocolate, White Hot Chocolate, Whipped Cream, Chocolate Shavings and Crushed Peppermint Candies





Financial Arrangements and Availability

Deposit Schedule and Guarantees

A \$1,000.00 deposit is required along with the signed contract to secure the date and time.

A signed credit card authorization is required with the signed contract.

Fifty percent (50%) of the revenue minimum is required six (6) months prior to your reception.

The final guaranteed guest count is required one week prior to your reception.

Once the final count is given, decreases will not be permitted.

Final payment in full is required 7 days (one week) prior to your reception.

All deposits are non-refundable and may be made by cash or certified check

Availability

Your reception may begin at any time based on availability.

The hotel is happy to extend a 10% discount to receptions held on Friday and 15% discount to receptions held on Sunday with a minimum of 100 people.

The Perfect Honeymoon

Allow us to assist you with planning the honeymoon of your dreams...

Starwood Hotels and Resorts offers Bridal Couples the opportunity to register for their honeymoon at any one of over 870 hotels and resorts throughout the world!

St. Regis, Westin, W Hotels, Sheraton, Four Points by Sheraton and The Luxury Collection hotels are located in some of the world's most romantic locations, such as the Bora Bora Nui Resort in Tahiti, The Hotel Gritti Palace in Venice, Italy, and the Princeville Resort in Kauai, Hawaii.

Simply call Starwood's Honeymoon Concierge at 1-800-503-7800 to begin planning your perfect honeymoon! Choose from such locations as Hawaii or Mexico to the South Pacific or the Greek Islands.

Honeymoon Concierge will also help customize little extras like a cruise in Crete, a picnic on the beach in Sardinia or a snorkel excursion in the Bahamas. You can also visit Starwood's Honeymoon Collection website at www.spg.com/honeymoons to view hotel slide shows, property and destination content and fun activities.

Once you've chosen your destination, couples may register their honeymoon with WeddingChannel.com so that friends and family can contribute "honey-money" to your once-in-a-lifetime trip.

You will earn StarPoints for your entire Wedding Reception here at the Sheraton Suites Wilmington and all sleeping rooms in your room block. These points may be redeemed at any Starwood property, or during your honeymoon!

