

Congratulations on your engagement! At the Sheraton Suites Orlando Airport We welcome the opportunity to share in your special day!



In preparation for your wedding, we can also assist you With your engagement party, bridal shower, Bachelor/bachelorette party, rehearsal dinner, as well as Assistance with room accommodations for your out of town guests. Please contact Nancy Martinez at 407-313-1013.



Thank you for your interest in the Sheraton Suites Orlando Airport.

Catering Menus

To ensure the safety of all our guests and comply with federal health regulations, neither clients nor their guests will be allowed to bring food or beverage into the hotel. We will be more than happy to accommodate your special requests by customizing a menu that will ensure a successful and memorable event.

Pricing and Final Guarantees

++ 22% service charge and 6.5% sales tax are added to all food & beverage and audiovisual equipment. Our culinary staff utilizes the freshest ingredients for the preparation of your meals. All prices quoted are current and subject to change without notice. Food and beverage functions, meeting room rental, and audio-visual rentals are subject to a cancellation fee in the event of a cancellation less than 14 days prior to the function. Liquidated damages will be based on 100% of lost food and beverage, room rental and audio-visual revenues occurring from canceled event. Final guaranteed attendance for all food and beverage functions must be received 72 hours prior to the function and is not subject to reduction. If we do not receive a final guaranteed attendance figure for your food and beverage, your group will be charged for the number of persons denoted on your Banquet Event Order. We will be prepared to serve no more than 5% over the guarantee number.

Wedding Packages



THE PREMIUM WEDDING PACKAGE

Wedding Buffet with Two Entrées Champagne Toast Cake Cutting Service Choice of Three Wedding Hors d'oeuvres Glass of Red or White Wine with Dinner Chair Covers with Decorative Bows Upgraded Tablecloths & Napkins Floating Pool Candle Lights

\$65.00++ Per Person

THE DELUXE WEDDING PACKAGE

Wedding Buffet with Two Entrées Champagne Toast Cake Cutting Service Choice of Two Wedding Hors d'oeuvres Glass of Red or White Wine with Dinner

\$58.00++ Per Person

THE INTIMATE WEDDING PACKAGE

Wedding Buffet with Two Entrées Champagne Toast Cake Cutting Service

\$52.00++ Per Person (Based on a 30 person guarantee)



Wedding Ceremony Setup

With a \$250.00++ Setup Fee Wedding Ceremonies are Inclusive of:

~Wedding Ceremony Location~ Florida Ballroom, Indoor Pool Deck, or Courtyard Rental

~*Ceremony Archway* ~ A lovely white archway as the focal point for the wedding couple, Draped with silk ivy.

> *~Wedding Ceremony Set-up~* Inclusive of Ceremony Chairs and Tables

Wedding Reception Setup

With a \$285.00++ Setup Fee Wedding Receptions are Inclusive of:

~Wedding Ceremony Location~ Florida Ballroom, Indoor Pool Deck, or Courtyard Rental

> ~*Wedding/Reception Set-up*~ All Chairs, Tables, and Serving Utensils

~Romance Suite for the Bride & Groom~ King Suite Bottle of Champagne Fresh Strawberries Evening Turndown Service with Chocolates American Breakfast for Two



ADDITIONAL WEDDING AMENITIES

Floating Pool Lights with White Candles One Dozen \$100.00++

> White Lace Aisle Runner \$75.00++

Floating Candle Centerpiece \$8.00++ Each

Floral Centerpiece with Candle \$25.00++ Each

> Dance Floor – 10'x10' \$100.00++

Specialty Linen and Chair Covers Quoted based on selection



WEDDING PACKAGE HORS D'OEUVRES

Choose from the Following Hors D'oeuvres:

Assorted Canapés Mini Vegetable Egg Rolls with Plum Sauce Chinese Pork Pot Stickers Chilled Peanut Chicken Satay Red Wine Marinated Beef Brochettes Chicken Bites with Dipping Sauces Mini Beef Wellington Spanakopitas (Choice of two or three hors d'oeuvres depending on wedding package)

**DELUXE HORS D'OEUVRES

(Additional prices listed below)

Peeled Iced Jumbo Shrimp Mini Crab Cakes Coconut Shrimp Scallops Wrapped with Bacon (Add \$1.50++ Per Person)

Imported & Domestic Cheese with Crackers Vegetable Crudités Tray with Ranch Dip Fruit & Vegetable Tray with Ranch Dip Chicken Quesadillas (Add \$1.00++ Per Person)



WEDDING PACKAGE BUFFET

(Minimum of 20 Guests)

Choose from the following Buffet Options:

Choice of Two

Caesar Salad with Asiago Cheese Spinach Salad With Chopped Egg & Mushroom Tossed Garden Salad Shrimp Salad Fresh Fruit Salad Soup Du Jour Antipasto Display of Italian Meats and Cheeses

Choice of Two

Rosemary Roasted Red Potatoes Garlic Mashed Potatoes Grilled Zucchini With Roasted Peppers Fingerling Potatoes with Thyme Champagne Glazed Carrots Marinated Grilled Asparagus Buttered Haricot Vert Swiss Rice Pilaf Steamed Baby Vegetables Atlantic Salmon with Dill Cream Sauce

Choice of Two

ROASTED PORK

Sliced Boneless Roasted Pork Loin Topped with Fresh Mango Chutney

PRIME RIB OF BEEF AU JUS

A Generous Cut of Prime Rib of Beef Served with Au Jus

ROASTED SPRING LEG OF LAMB

Leg of Lamb rubbed in Yogurt & Rosemary Slow Roasted served with Mint Jelly

TEQUILA-LIME MARINATED CHICKEN

Fender Breast of Chicken Marinated in Tequila & Lime Topped with a Key Lime Buerre Blanc

CRISP FLORIDA GROUPER

Pan-fried Grouper Served with Zesty Tartar Sauce & Lemon

VEGETABLE LASAGNA

Grilled Marinated Vegetable Lasagna Served with Tomato Basil Sauce

CHICKEN AND PAPAYA

Grilled Breast of Chicken Served with Fresh Papaya Chutney

MARINATED LONDON BROIL

Sliced Grilled Flank Steak Topped with a Cabernet & Fresh Herbs Reduction

~Carved to order by attending chef \$75~

~All Buffets Served with Chef's Choice of Starch or Fresh Garden Vegetables, Dessert, Rolls and Butter; Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea. ~

DINNER ENTREES

All Plated Items have a Maximum 2 Choices Permitted.

~ Entrees Served with Tossed Garden Salad with House Dressing, Chef's Choice of Starch or Fresh Garden Vegetables, Rolls and Butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Iced Tea ~

PRIME RIB OF BEEF AU JUS

10 oz. of Prime Rib of Beef Slow Roasted to Perfection \$34.00++

GRILLED PORK LOIN CHOPS

Frenched Pork Chops Served with Papaya Chutney \$30.00++

POTATO CRUSTED SALMON FILET

Atlantic Salmon Coated with Fine Herbs And Thinly Sliced Potatoes Sautéed Until Crispy \$32.00++

GRILLED NEW YORK STRIP STEAK

Grilled New York Strip Steak Served with Chipotle Demi Glace Sauce \$35.00++

PARMIGIANO SPIKED CHICKEN BREAST

Served Over Chunky Tomato Sauce and Linguini \$27.00++

CREAMY PENNE PRIMAVERA

DeCecco Penne Pasta, Seasonal Sautéed Vegetables With Creamy Parmigiano Sauce Basil and Oregano \$22.00++ Add Chicken \$6.00++ Add Shrimp \$8.00++

PAN SEARED RED SNAPPER

Pan Seared Filet of Red Snapper Served with a Lemon Beurre Blanc \$31.00++



BEVERAGES

A \$100.00 Bartender Labor Charge Will Apply for Functions That Generate Less Than **\$500.00** Beverage Revenue Excluding Tax and Service Charge

HOST BAR

(Per Drink Billed to Master Account)

Call Brands	\$8.00++
Premium Brands	\$9.00++
House Red Wine	\$8.50++
House White Wine	\$8.50++
Domestic Beer	\$5.00++
Imported Beer	\$6.00++
Soft Drinks	\$2.25++
Bottle Water	\$3.00++.

CASH BAR

\$8.50++
\$9.50++
\$8.50++
\$8.50++
\$6.00++
\$6.50++
\$2.25++
\$3.00++

OPEN BAR PACKAGES

PREMIUM OPEN BAR - \$20.00++ per person for first hour Each additional hour - \$15.00 per person

Includes Select Wines and Premium Liquors, Imported and Domestic Bottled Beers, Select Bottled Wines, as well as a full Complement of Sodas and Juices

CALL OPEN BAR - \$19.00++ per person for first hour Each additional hour - \$12.00 per person

Includes House Wines, Select Call liquors as well as Import, and Domestic Bottled Beers, And a full Complement of Sodas and Juices

