



# Sheraton Suites

ORLANDO AIRPORT

*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 Sheila Correa-Ortiz at 407-313-1011.



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.

++ Prices Do Not Include the Customary 22% Service Charge or 6.5% Sales Tax.



## HORS D' OEUVRES

### Hot Items

*Crusted coconut lobster red curry sauce with caviar*  
*Chipotle lime smoked salmon with goat cheese and avocado*  
*Beef tenderloin medallion with gorgonzola and horseradish cream*  
*Spiced pork carnitas with mango chutney*  
*Key lime marinated chicken with sweet potato mashed and bourbon glaze*

### Cold Items

*Martini duo*  
*Bruschetta martini, dice tomatoes, mozzarella, fresh basil, garlic, extra virgin olive oil*  
*Ceviche martini marinade scallops tropical spice and citrus juices with peppers, onions, garlic*  
*and cilantro with plantain chip*  
*Cold gazpacho shooter with tequila*  
*Chicken Thai lettuce wrap with crispy slaw*  
*Salmon mousse, chive with caviar*  
*Red wine pouched pear with herb cheese*

**\$3.50 PER PIECE**



Reception – style menu

Reception includes two hour Hors D'oeuvres & one cold display

*Imported & domestic cheese with crackers*

*Vegetable crudité tray*

*Fruit and berries display*

*Iced jumbo shrimp*

\$20 per person

Plated dinners

*Entrees include your choice of salad, chef expert selection of starch and vegetables*

*Fresh baked dinner with coffee, decaffeinated coffee and tea*

Salads

Caesar

*Crisp heart of romaine, shaved parmesan, crouton, cherry tomatoes and classic Caesar dressing*

Greek salad

*Romaine hearts, fresh feta cheese, cherry tomatoes, Kalamata olives, cucumbers  
Shaved red onions, prosciutto and herb vinaigrette*



## Sheraton Salad

*Fresh greens, mandarin oranges, blue cheese, candy walnuts, tomatoes, pumpkin seed and mango vinaigrette*

## Plated Dinner Options

*Grilled breast of chicken  
Over braised spinach with papaya mango relish  
\$40 per person*

*Pan seared salmon  
With rum butter and mango salsa  
\$42 per person*

*Roasted pork tenderloin  
Sundried cherry balsamic glazes  
\$45 per person*

*Grilled tenderloin filet  
Essence of truffle and pinot noir demi glazes  
\$60 per person*

*Chilean sea bass  
Ruby grapefruit Buerre Blanc  
\$60 per person*

*\*\*\*Add jumbo prawns or petite lobster tail to any of the above item for additional \$10 per person\*\*\**



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### Dinner Buffet Entrees

*All dinner buffets include seasonal field greens with chefs selection of dressing, two specialty salads and a selection of vegetables and starch, baked bread and sweet cream butter with coffee, decaffeinated coffee, tea and ice tea*

### Choice of Entrees

#### Chicken

*Seared chicken breast with sundried tomatoes, artichoke and smoked Gouda sauce*

*~or~*

*Grilled lime marinade chicken breast with cilantro sauce*

*~or~*

*Stuffed chicken with jalapenos, peaches, corn bread and white cheddar sauce*

#### Pork

*Herb crusted pork loin with mango sauce*

*~or~*

*Slow roasted shredded pork al pastor  
With caramelized onions and pineapple*



Seafood

*Shrimp stuffed with crab and chardonnay dill sauce*

*~or~*

*Blackened grouper with mango sauce*

*~or~*

*Seared grouper with mango rum salsa*

Beef

*Beef tenderloin with mushroom and port wine demi-glace*

*~or~*

*Roasted sirloin with au jus*

*~or~*

*Braised beef short rib  
With mushroom apricot sauce*

*Choice of two entrees  
\$55 per person*

*Choice of three entrees  
\$65 per person*

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## **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++ |
| Bottled Water    | \$3.00++ |

### **CASH BAR**

|                  |          |
|------------------|----------|
| Call Brands      | \$8.50++ |
| Premium Brands   | \$9.50++ |
| House Red Wine   | \$8.50++ |
| House White Wine | \$8.50++ |
| Domestic Beer    | \$6.00++ |
| Imported Beer    | \$6.50++ |
| Soft Drinks      | \$2.25++ |
| Bottled Water    | \$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



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**Pool and Courtyard**

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