



WEDDING MENU

SHERATON SUITES
ORLANDO AIRPORT

Congratulations on your
engagement!

AT THE SHERATON SUITES
ORLANDO AIRPORT,
WE WELCOME THE
OPPORTUNITY TO BE A PART
OF YOUR SPECIAL DAY!

In preparation for your wedding, we can
also assist with your engagement party,
shower, rehearsal dinner, as well as
assistance with accommodations for your
out of town guests.

PLEASE CONTACT
KRISTINA SILVERIO
SALES MANAGER

(407) 313-1021

KRISTINA.SILVERIO@SHERATONORLANDOAIRPORT.COM





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 GUARANTEE

++ 23% 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.

Cake cutting fee is \$50.00++

++ Prices Do Not Include the Customary 23% 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 purée and bourbon glaze

Cold Items

- ◇ Bruschetta martini: diced tomatoes, mozzarella, fresh basil, garlic, olive oil
- ◇ Ceviche martini: 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 and caviar
- ◇ Red wine pouched pear with herb cheese

\$3.50 per piece

Reception-Style Menu

- ◇ Reception includes two hours of Hors D'oeuvres and one cold display
- ◇ Imported & domestic cheese with crackers
- ◇ Vegetable crudité tray
- ◇ Fruit and berries display
- ◇ Iced jumbo shrimp

\$20 per person

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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, shaved cucumbers, red onions, prosciutto and herb vinaigrette

Sheraton Salad

- ◇ Fresh greens, mandarin oranges, blue cheese, candied walnuts, tomatoes, pumpkin seed and mango vinaigrette





PLATED DINNERS

Entrees include your choice of salads, chef selection of starch and vegetables,
fresh baked dinner rolls with coffee, decaffeinated coffee and tea.

- ◇ 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 with sundried cherry balsamic glazes

\$45 per person

- ◇ Grilled tenderloin filet infused with essence of truffle and pinot noir demi glaze

\$60 per person

- ◇ Chilean sea bass with ruby grapefruit Buerre Blanc

\$60 per person

- ◇ Add jumbo prawns or petite lobster tail to any of the above items for an additional

\$10 per person



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DINNER BUFFET

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

Specialty Salads (selection of two)

- ◇ Pesto and sundried tomato pasta salad
- ◇ Traditional potato salad
- ◇ Spinach and avocado salad
- ◇ Caesar salad
- ◇ Caprese salad

Starch Options (selection of one)

- ◇ Saffron rice
- ◇ Truffle mashed potatoes
- ◇ Roasted fingerling potatoes
- ◇ Smoke Gouda au gratin





DINNER BUFFET ENTREES

Chicken

- ◇ Chicken breast with sundried tomatoes, artichokes and smoked Gouda sauce
- ◇ Grilled lime marinade chicken breast with cilantro sauce
- ◇ Stuffed chicken with jalapeños, peaches, corn bread and white cheddar sauce

Pork Selections

- ◇ Herb crusted pork loin with mango sauce
- ◇ Slow roasted shredded pork al pastor with caramelized onions and pineapple

Seafood

- ◇ Shrimp stuffed with crab and chardonnay dill sauce
- ◇ Blackened grouper with mango sauce
- ◇ Seared grouper with mango rum salsa

Beef

- ◇ Beef tenderloin with mushroom and port wine demi-glace
- ◇ Roasted sirloin with au jus
- ◇ Braised beef short rib with mushroom apricot sauce

~ Choice of two entrees \$55 per person ~

~Choice of three entrees \$65 per person ~



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

Includes select wines and premium liquors, imported and domestic beers,
select bottled wines, as well as a full complement of sodas and juices

\$20.00++ per person for the first hour
\$15.00++ per person for each additional hour

Call Open Bar

Includes house wines, select call liquors, import and domestic beers, as well as a full
complement of sodas and juices

\$19.00++ per person for the first hour
\$12.00++ per person for each additional hour

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