

Sheraton Suites Orlando Airport

Banquet Menus 2019



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GO | BEYOND



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ORLANDO AIRPORT

Executive Chef

Angel Kilgore



Chef Angel Kilgore adds authenticity and creativity to each dish at Sky Grille as well as our banquet menu. Using his past training under great Chefs, blending his old world techniques learned as a Sous Chef, and skills learned in Florida's finest restaurants, he brings a unique and upscale offering of authentic Caribbean and Italian dishes basted with his years of culinary experience. Chef Angel prepares items daily from scratch using fresh and authentic ingredients. Working and executing functions of up to 500 guests as well as elaborate galas for Starwood properties and many others.

He is very excited to share his skills, creativity, delicate attention to detail, and taste of a variety of delicious cuisines.

BREAKFAST

Buffet



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TRADITIONAL SUNRISE

freshly squeezed Florida orange juice, grapefruit,

apple & cranberry juices

seasonal sliced fresh fruit

assorted cereals with whole & 2% milk

scrambled eggs with fresh herbs

seasoned breakfast potatoes

choose two meats: bacon, sausage or grilled ham

assorted breakfast breads and pastries

with sweet butter and preserves

freshly brewed Starbucks regular and decaffeinated coffee,

Tazo herbal teas with sweeteners and milks

\$19 per person

CLASSIC

freshly squeezed Florida orange juice,

grapefruit, apple & cranberry juices

seasonal sliced fresh fruit

assorted bakery items to include: bagels, croissants, muffins,

fruit filled danish, and breakfast breads served with

preserves, sweet butter & cream cheese

freshly brewed Starbucks regular and decaffeinated coffee,

Tazo herbal teas with sweeteners and milks

\$15 per person



RISE AND SHINE

freshly squeezed Florida orange juice, grapefruit,

apple & cranberry juices

seasonal sliced fresh fruit

assorted individual fruit yogurts

assorted cereals with whole & skim milk

French toast, fresh fruit compote & maple syrup

scrambled eggs with fresh herbs

hash brown potatoes

choose two meats: bacon, sausage, or grilled ham

assorted breakfast breads & pastries, sweet butter and preserves

assorted bagels with cream cheese

freshly brewed Starbucks regular and decaffeinated coffee,

Tazo herbal teas with sweeteners and milks

\$22 per person

ENHANCEMENTS

smoothie shooters: strawberry banana or

orange pineapple - **\$3 per person**

yogurt & fresh berry parfaits - **\$3 per person**

steel cut oatmeal with brown sugar,

raisins & milk - **\$4 per person**

bacon, egg, cheddar cheese on croissant - **\$5 per person**

egg, jack cheese and breakfast potatoes

in whole wheat wrap - **\$5 per person**

egg white, Swiss cheese and turkey sausage

on toasted English muffin - **\$5 per person**



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specialized BREAKFAST

CONCOURSE

freshly squeezed Florida orange juice

scrambled eggs with fresh herbs

home fried breakfast potatoes

choose one meat: bacon, sausage or grilled ham

assorted breakfast breads and pastries

with sweet butter and preserves

freshly brewed Starbucks regular and decaffeinated coffee,

Tazo herbal teas with sweeteners and milks

\$19 per person



THE TARMAC

freshly squeezed Florida orange juice

French toast served with fruit garnish and maple syrup

scrambled eggs with fresh herbs

choose one meat: bacon, sausage or grilled ham

assorted breakfast breads and pastries

with sweet butter and preserves

freshly brewed Starbucks regular and decaffeinated coffee

Tazo herbal teas with sweeteners and milks

\$22 per person



SIMPLICITY

freshly squeezed Florida orange juice

whole seasonal fresh fruit

assorted bagels and muffins

with sweet butter & cream cheese

freshly brewed Starbucks regular and decaffeinated coffee

Tazo herbal teas with sweeteners and milks

\$10 per person





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let's do BRUNCH

THE GRAND BRUNCH

freshly squeezed Florida orange juice, grapefruit, apple & cranberry juices
domestic and imported cheese display with fresh seasonal sliced fruits
bakery basket with assorted muffins, breads, and bagels with preserves,
sweet butter and cream cheese
salad with apple, watercress, crisp celery and Havarti
cheese blintzes with fresh fruit glaze
scrambled eggs with fresh herbs with crispy bacon and sausage links
traditional eggs benedict with hollandaise sauce
grilled Mahi Mahi with fresh fruit relish
chicken piccata, fried capers & lemon butter
harvest vegetable medley and pan roasted potatoes
pastry chef's selection of mini desserts
freshly brewed Starbucks regular and decaffeinated coffee, Tazo herbal teas with sweeteners and milks

\$39 per person

ENHANCEMENTS

scrambled eggs with fresh chives - **\$2 per person**
Applewood smoked bacon - **\$2 per person**
sausage links - **\$2 per person**
breakfast potatoes - **\$2 per person**
steel cut oatmeal with brown sugar,
raisins & milk - **\$4 per person**
bacon, egg, cheddar cheese on croissant - **\$4 each**
egg, jack cheese and breakfast potatoes
in whole wheat wrap - **\$4 each**
egg white, Swiss cheese and turkey sausage
on toasted English muffin - **\$4 each**
assorted hot breakfast sandwiches from the above
three halved and served - **\$5 per person**



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LUNCH

Buffet

SOUTH OF THE BORDER

salsa bar with tortilla chips

taco salad with pepper jack cheese & jalapenos,
avocado and tomato salad with cilantro vinaigrette

grilled fish tacos

chicken & beef fajitas with grilled peppers, red onions,
lettuce, tomato, jalapenos & cheddar cheese

Mexican rice and frijoles

warm corn and flour tortillas

tres leches flan & tequila banana cake

lemonade and ice tea

\$33 per person

Enhancements

chicken tortilla soup - **\$4 per person**

shredded pork tamales - **\$6 per person**



CUCINA ITALIANA

chopped romaine, herb croutons, shaved

asiago cheese with Caesar dressing

tomato, mozzarella, basil salad with

olive oil & balsamic drizzle

traditional chicken parmesan

mama's recipe of roasted meatballs

baked ziti with marinara and mozzarella cheese

garlic & olive oil sautéed broccoli

freshly baked assorted rolls with butter

tiramisu & amaretto cookies

lemonade and iced tea

\$32 per person

Enhancements

Italian wedding soup - **\$4 per person**

locally farmed tomato bruschetta bar -

\$6 per person



• Based on 60 minutes of service •

LUNCH

continued



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DEEP SOUTH

field greens with assorted veggies,
ranch and Italian dressing
house-made coleslaw
country potato salad
bbq glazed pork ribs
southern fried chicken
pulled pork
baked ranch beans & grilled vegetables
assorted rolls
peach cobbler
lemonade and iced tea

\$34 per person

Enhancements

chunky vegetable soup - **\$4 per person**
baked macaroni-n-cheese - **\$5 per person**



PICNIC LUNCH

local field greens, roasted tomatoes, shaved carrots,
cucumbers, and balsamic vinaigrette
country potato salad
grilled angus burgers
all beef hotdogs
grilled chicken breast
served with lettuce, tomato, onion & dill pickle,
assorted sliced cheeses and fresh buns
baked beans
corn cobettes
sliced watermelon & carrot cake
lemonade and iced tea

\$30 per person

Enhancements

macaroni salad - **\$3 per person**



• Based on 60 minutes of service •

LUNCH

continued



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OLD WORLD DELI

tossed iceberg lettuce, carrots, cucumber,
grape tomatoes, ranch and Italian dressing
deli potato salad with chopped eggs

choice of three deli meats:

turkey, honey baked ham, roast beef, corn beef or pastrami

assorted sliced cheeses, lettuce,

tomatoes, sliced onions, dill pickle

selection of breads: whole wheat, rye,

country white, and French rolls

condiments: grain mustard, yellow mustard

and mayonnaise

potato chips, creamy onion dip

brownies & oatmeal cookies

lemonade and ice tea

\$30 per person

Enhancements

roasted tomato soup - **\$4 per person**

build your own baked potato bar with cheddar cheese, bacon,

chives, chili and sour cream - **\$5 per person**

FLORIBBEAN

fresh fruit salad

field greens with assorted veggies,

ranch and Italian dressing

plantain chips with garlic cilantro dip

Cuban roasted pork with mojo sauce

ginger rum mango chicken breast

grilled whitefish

Jamaican rice pilaf & grilled vegetables

calypso coconut flan

lemonade and iced tea

\$34 per person

Enhancements

black bean soup - **\$4 per person**

candied plantains - **\$5 per person**

ENHANCEMENTS

Starbucks regular and decaf coffee

with sweeteners and milks - **\$48 gallon**

infused filtered water: choice of lemon, lime,

cucumber, or orange - **\$22 gallon**

bottled water - **\$3.5 bottle**

sparkling water - **\$4.5 bottle**

assorted soft drinks - **\$3.5 bottle**

****Available on all buffets****



• Based on 60 minutes of service •



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plated LUNCH

SKY HIGH

chef's recipe of chicken noodle soup
traditional cobb salad: chopped lettuce, tomato,
avocado, hard-boiled egg, bacon, blue cheese,
and grilled chicken with ranch dressing
freshly baked rolls and sweet butter
fresh fruit tart
lemonade and ice tea

\$28 per person



IN THE AIR

traditional Caesar salad with garlic croutons
grilled chicken breast with madeira sauce
served with chef's selection of starch
and seasonal vegetables
freshly baked rolls with sweet butter
NY style cheese cake with strawberry coulis
lemonade and ice tea

\$30 per person

UP, UP AND AWAY

mixed green salad with raspberry vinaigrette
penne alfredo with grilled chicken,
broccoli and cream sauce
freshly baked rolls with sweet butter
flourless chocolate torte
lemonade and ice tea

\$33 per person

• Based on 60 minutes of service • Plated lunches can be served in separate courses or preset in any variation. •



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plated

LUNCH



SPECIALTY MENU

All plated lunches include salad, rustic breads & sweet butter and freshly brewed regular and decaffeinated Starbucks coffee, and assorted herbal teas

SALAD SELECTION

Baby romaine, tomato, asiago shavings, cilantro Caesar dressing

ENTRÉE OPTIONS

(all include seasonal vegetables)

Roast Flank Steak ~ \$25 per person

chive mashed potatoes, shitake mushrooms, and brandy peppercorn sauce

Lime Crusted Mahi-Mahi ~ \$24 per person

stir fried vegetables, light saffron curry sauce and lime cilantro jasmine rice

Grilled Breast of Chicken ~ \$23 per person

Hawaiian gold pineapple pepper relish, tamarind sauce, sweet potato mash

Penne Pasta ~ \$22 per person

herb marinated grilled Portobello, roasted red peppers, asparagus infused fresh herbs
tossed in boursin cream sauce

DESSERT

Chef's creation to pair with your perfect entrée selection



• Based on 60 minutes of service • Plated lunches can be served in separate courses or preset in any variation. •



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box LUNCH

ALL INCLUDE:

potato chips, whole apple, and chocolate chip cookie

Select up to three sandwiches:

chicken Caesar wrap

grilled vegetable wrap

turkey club on country white or wheat

Italian hoagie with basil pesto

\$20 per person

ENHANCEMENTS

pasta salad primavera -

\$2 per person

country potato salad -

\$2 per person

LUNCH

pre-order menu - \$19.50 per person

Choice of one meal:

- ☐ Flame-grilled burger – tomato, lettuce, pickle served with French fries (cheddar, provolone or swiss cheese)
- ☐ California chopped cobb with turkey – bacon, egg, avocado, tomato, and blue cheese with ranch dressing
- ☐ Classic chicken Caesar salad – shaved parmesan, focaccia croutons, grilled chicken and Caesar dressing
- ☐ Santa fe grilled chicken quesadilla – grilled chicken pepper jack cheese, jalapenos and fresh salsa, served with guacamole and sour cream
- ☐ Veggie sammie – grilled portabella mushroom, mozzarella cheese, spinach, red pepper hummus on ciabatta served with side salad

Choice of one beverage:

Pepsi

Diet Pepsi

Mist Lemon-Lime

Brisk Iced Tea

Mountain Dew

Aquafina

(less than 15 guests)****

modified

LUNCH



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DELI SHOPPE TABLE

soup du jour
pasta salad with artichokes, sundried tomatoes
and olives in a light dressing
traditional Caesar salad with torn romaine,
parmesan cheese and baked croutons
Italian spiced roast sirloin, oven roasted turkey,
baked Virginia ham, and tuna salad
a selection of fresh breads and rolls
American, cheddar, Swiss and provolone cheese
tomatoes, Vidalia onions, leaf lettuce, kosher dill pickles,
mayonnaise, Dijon mustard, and
sweet mango mayonnaise
chef's selection of fresh baked dessert
freshly brewed Starbucks regular and decaffeinated coffee,
Tazo herbal teas with sweeteners and milks

\$25 per person

ENHANCEMENTS

Starbucks regular and decaf coffee
with sweeteners and milks - **\$48 gallon**
infused filtered water: choice of lemon,
lime, cucumber, or orange - **\$22 gallon**
bottled water - **\$3.5 bottle**
sparkling water - **\$4.5 bottle**
assorted soft drinks - **\$3.5 bottle**



take a

BREAK



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CHOCOLATE OVERLOAD

chocolate covered
strawberries and bananas
brownies and
chocolate chip cookies
assorted candy bars
assorted soft drinks
chocolate milk

\$15 per person

STAY-IN-SHAPE

individual fruit yogurts
granola & nutri-grain bars
bran muffins
seasonal fruit skewers
assorted Bai Products

\$14 per person

FIESTA TIME

crispy corn tortilla chips
fresh guacamole
salsa & chili con queso
basket of cinnamon churros
assorted soft drinks
unleaded margaritas

\$14 per person



BALLPARK

warm jumbo pretzels
mini corn dogs
both served with yellow mustard
and cheese sauce
popcorn & crackers/jacks
bagged peanuts
soft drinks and root beer

\$14 per person

FLORIDA

mini key lime tarts
orange and grapefruit salad
macadamia nut bars
citrus juices and lemonade
assorted soft drinks

\$14 per person

TRAIL MIX-ING IT UP

assorted dried fruits
granola
peanuts
sesame sticks
chocolate chips
assorted soft drinks

\$12 per person

• Based on a maximum of 30 minutes of service •



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à-la-carte

BREAK

BAKED GOODNESS

assortment of breakfast bakery items **\$28/ dozen**

croissants, muffins and breads **\$28/ dozen**

fresh fruit Danish **\$28/ dozen**

assorted bagels with cream cheese **\$28/ dozen**

house-made cookies – assortment **\$28/ dozen**

double fudge brownies **\$28/ dozen**



BEVERAGES

Starbuck's regular and decaffeinated coffee **\$48/ gallon**

Tazo teas and iced tea **\$38/ gallon**

assorted juices: orange, grapefruit, cranberry,

apple, or tomato **\$28/ gallon**

assorted bottled juices **\$4.5/ bottle**

infused filtered water, choice of lemon, lime,

cucumber or orange **\$22/ gallon**

lemonade **\$25/ gallon**

Arnold Palmer **\$28/ gallon**

bottled water **\$3.5/ bottle**

sparkling water **\$4.5/ bottle**

assorted soft drinks **\$3.5/ bottle**

DELIGHTS

granola bars, cereal bars **\$3/ bar**

power bars, kasha bars, cliff bars **\$4/ bar**

fresh seasonal fruit skewers **\$28/ dozen**

individual yogurts, fruit and plain **\$4/ cup**

whole seasonal fruit **\$2/ piece**

assorted candy bars **\$3/ bar**

individually bagged potato chips, pretzels, popcorn **\$3/ bag**

frozen ice cream and yogurt bars **\$4/ bar**



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packages

BREAK

ALL DAY BREAK PACKAGE A

Let us start your morning with freshly brewed Starbucks regular and decaffeinated coffee, fresh Florida orange juice, assorted muffins, and a fresh fruit display

10:00 AM Refresh beverages, remove juice, add bottled water and assorted Pepsi products

12:00 PM Choose Pre-Order Lunch or Box Lunch and refresh beverages

2:30 PM Refresh beverages. Add assorted cookies and fresh baked brownies

\$48.00 per person

For groups of 18 or less



ALL DAY BREAK PACKAGE B

Let us start your morning with freshly brewed Starbucks regular and decaffeinated coffee, fresh Florida orange juice, assorted muffins, and a fresh fruit display

10:00 AM Refresh beverages, remove juice, add bottled water and assorted Pepsi products

12:00 PM Choice of Buffet Lunch and refresh beverages

2:30 PM Refresh beverages. Add assorted cookies and fresh baked brownies

\$57.00 per person

For groups of 19 or more





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RECEPTION

COLD HORS D'OEUVRES

mint salmon ceviche

shrimp bruschetta on crostini

asparagus wrapped in prosciutto

fresh tuna tartar

lobster medallions on brioche bun

Thai chicken lettuce wrap

Belgium endive with crab mousse

salmon mousse pinwheel

crab salad canapé

antipasto skewer with grape tomato,

mozzarella, salami and basil vinaigrette

crudité shooter

jumbo gulf shrimp with cocktail sauce and lemons

\$3.75 per piece

minimum order of 2 dozen each



HOT HORS D'OEUVRES

jumbo tempura shrimp with Thai plum sauce

miniature beef wellington

Maryland style crab cake with mango salsa

vegetable spring roll

sesame chicken with sweet and sour sauce

traditional spanakopita

bacon wrapped sea scallop

steamed pork dumpling with ginger soy glaze

Alaskan salmon en croute

beef brochette

coconut shrimp with Thai chili dipping sauce

pigs in a blanket with spicy ketchup

mini chicken quesadilla with salsa

\$3.75 per piece

minimum order of 2 dozen each

RECEPTION



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FAJITA BAR

marinated beef and chicken with grilled onions and peppers served with warm tortillas
accompanied by guacamole, grated cheese, lettuce, tomato, jalapenos, salsa, and sour cream

\$19 per person

add grilled shrimp **\$5 per person**

NACHO BAR

fresh tortilla chips with salsa, beefed up queso, guacamole, warm black bean dip, sour cream, chopped jalapenos, grated cheese and shredded lettuce

\$15 per person

SLIDER STATION

beef sliders with cheddar cheese and caramelized onions
pulled pork sliders with bbq sauce
crab cake sliders with remoulade sauce

\$20 per person

CARVING STATIONS

carved turkey breast with cranberry relish and turkey gravy

\$275 per (serves up to 25 guests)

Virginia spiral ham with grain mustard

\$275 per (serves up to 25 guests)

prime rib of beef with fresh horseradish au jus

\$400 per (serves up to 25 guests)



DISPLAYS

(prices based on serving up to 50 guests)

Mediterranean display, seasonal grilled vegetables, tabbouleh, hummus, olives, with pita triangles

\$250 per display

fresh vegetable crudités with ranch and blue cheese dip

\$125 per display

imported and domestic cheeses with assorted crackers

\$175 per display

fresh seasonal fruits and yogurt dip

\$150 per display

warm crab, spinach and artichoke dip with gourmet breads

\$200 per display

chips and dips, tortilla with salsa, potato chips, pretzels with French onion dip

\$125 per display



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buffet **DINNER**

JIBARITO BUFFETT

mixed greens salad with vine-ripened tomato and cucumber
green banana in "escabeche"
potato salad
Puerto Rican octopus "escabeche"
rice with saffron and pigeon pea
sweet plantains
fried chicken breast "chicharrones" style
with tamarindo bbq sauce
pork chop with caramelized onions
vanilla flan
coconut pudding

\$32 per person

CARIBBEAN CARNIVAL

Cuban black bean soup
mixed greens salad with assorted toppings,
dressings, oils and vinegars
marinated seafood salad with avocado
spicy roasted sweet potato salad
roasted pork "pernil" in its own juices
jerk chicken
onion infused rice
steamed yucca in garlic cilantro sauce
pineapple rum cake
chocolate bread pudding

32 \$per person





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DINNER

buffet

AN EVENING OUT

Starters

Chef's soup du jour
baby spinach, chopped eggs, red onion, bacon,
sliced mushrooms, and bacon vinaigrette
Penne pasta salad with artichokes, roasted red peppers,
shaved red onion, Kalamata olives, and sun dried tomatoes
assorted freshly baked rolls and sweet butter

Main Courses

Chicken picatta, fried capers, lemon butter
Carved prime rib or beef
Miso mirin glazed salmon
Roasted pork loin with papaya chutney

Marinated grilled chicken breast

Pork bbq ribs

Sides

Roasted fingerling potatoes
Medley of fresh vegetables
Chef's selection of dessert

Starbucks regular and decaffeinated coffee, Tazo teas, iced tea

Choose 2 main courses - \$45 per person

Choose 3 main courses - \$48 per person

plated

TERRA TO TIDE

Starters

honey baked brie, with field greens,
and fresh raspberries

Salad

local baby greens, heirloom tomatoes,
with roasted shallot vinaigrette

Entrée

filet mignon with mushroom demi
4 ounce cold water lobster tail with chardonnay butter,
whipped truffle potatoes,
chef's signature vegetables
assorted freshly baked rolls and sweet butter

Dessert

blanc et noir rich chocolate cake
white & dark chocolate ganache
Starbucks regular and decaffeinated coffee,
Tazo teas, iced tea

\$67 per person



PLATED BEGINNINGS

skillet seared pot stickers with soy sauce
 gulf shrimp cocktail, with bloody Mary cocktail sauce
 Italian wedding soup or soup of the day
 honey baked brie with fresh raspberries
 Caesar salad, with garlic croutons and parmesan crisp
 field greens, tomatoes, cucumber, mandarin oranges, blue cheese, olives with balsamic vinaigrette
 baby spinach, strawberries, bacon, candied pecans, feta cheese with raspberry vinaigrette
 Lola Rosa salad, bean sprouts, tomatoes, roasted pine nuts, champagne vinaigrette

ENTRÉE OPTIONS (choice of two)

chicken saltimbocca, chicken breast wrapped in prosciutto, spinach and fresh mozzarella
 chicken piccata, fried capers, lemon beurre blanc
 chicken Oscar, chicken breast topped with lump crab meat, béarnaise sauce
 tenderloin filet au poivre, seared filet of beef with cracked black pepper and cognac cream sauce
 NY strip steak, center cut with veal demi-glace
 herb crusted pork loin with wild mushroom marsala
 herb grilled center cut pork chop with mango cilantro salsa
 grilled Atlantic salmon with oranges, grapes and beurre blanc
 Mahi Mahi with lobster tomato broth and truffle oil
 Florida grouper with chive mustard sauce
 whole wheat penne pasta primavera

SIDES

Yukon gold mashed potatoes
 chef's signature vegetables
 freshly baked rolls with sweet butter

DESSERT (choose one)

chocolate mousse cake
 New York style cheesecake
 key lime tart
 passion mango cake
 white chocolate raspberry cheesecake

BEVERAGES

Starbucks regular and decaffeinated coffee, Tazo teas, iced tea

three course dinner - \$46 per person

four course dinner - \$51 per person



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BEVERAGES



COCKTAILS

PREMIUM COLLECTION

Ketel One Vodka, Tanqueray Gin, Bacardi Silver Rum,
1800 Reposado Tequila, Crown Royal Whiskey,
Jack Daniels, Johnny Walker Black Scotch,
Captain Morgan Spiced Rum

CALL COLLECTION

Tito's Vodka, Bombay Gin, Cruzan Rum,
Sauza Silver Tequila, Seagram's VO Blended Whiskey,
Dewar's Scotch, Jim Beam Bourbon,
Captain Morgan Spiced Rum

CORDIALS COLLECTION

Grand Marnier, Kahlua, Bailey's Irish Cream, Sambuca,
Amaretto, Frangelico, Crème de Menthe,
Courvoisier VSOP Cognac, Hennessy VSOP Cognac

WINE

PREMIUM WINES

White: Jacob's Creek Moscato, Placido Pinot Grigio,
and J. Lohr Chardonnay

Red: Mark West Pinot Noir, Beringer Merlot,
and Avalon Cabernet Sauvignon

CALL WINES

Red: Magnolia Grove Cabernet Sauvignon

White: Magnolia Grove Chardonnay

***Other selections available upon request.**

BEER COLLECTION

Domestic beers: Budweiser, Bud Light, Miller Lite,
Michelob Ultra

Imported/Specialty: Corona Extra, Heineken,
Blue Moon, Sam Adams Lager





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SPECIALTY BARS

HOSTED BAR

Full bar set up included, featuring premium or call collection.
Charges are based on per-drink basis reflecting the actual number of drinks consumed. Minimum of 12 people.

	PREMIUM	CALL
Cocktails	\$12	\$9
Wines by glass	\$10	\$8
Bottled beer	\$7	\$6

OPEN BAR

Full bar set up included, featuring premium or call collection.
Charges are based on per person basis reflecting the number of guests in attendance. All bars include soft drinks, juices and waters. Minimum of 12 people.

	PREMIUM	CALL
Liquor, beer and wine		
First Hour	\$25	\$20
Each additional hour	\$16	\$13
Beer and wine only		
First hour	\$20	\$15
Each additional hour	\$14	\$9

CASH BAR

Full bar set up, featuring premium or call collection.
Guests purchase individually, prices are inclusive of service and taxes. Bartender & cashier charges are \$75 each, per bar, per event. All bars include soft drinks, juices and waters.
Minimum of 12 people.

	PREMIUM	CALL
Cocktails	\$10	\$9
Wines by glass	\$10	\$8
Bottled beer	\$7	\$6



BUTLER PASSED DRINKS

white or red sangria - \$90 per gallon

mimosas - \$100 per gallon

signature cocktail - \$210 per gallon

