

Sheraton Milwaukee Brookfield Hotel Wedding Packages



Sheraton®

MILWAUKEE
BROOKFIELD
HOTEL



Crystal

White or Ivory table linen
Limited Color Cloth Napkins
Cake Cutting
Overnight accommodations for
Wedding Couple
Complimentary Food Tasting
Complimentary Bartender
Entrée Selection

Diamond

Floor Length Linen
Assortment of Color Cloth Napkins
Dance floor and Staging
Uplighting
Cake Cutting
Overnight accommodations for
wedding couple
Bridal Ready Room with Mimosa Bar
Complimentary food tasting
Complimentary Bartender
Hors d' oeuvres (Choose 4)
Entrée Selections
Champagne toast

Royale

Floor Length Linen
Assortment of Color Cloth Napkins
Gray Chair Covers
Dance floor and Staging
Uplighting
Cake Cutting
Overnight accommodations for
Wedding Couple
Bridal Ready Room with Mimosa &
Pastry bar
Complimentary Food Tasting
Complimentary Bartender
Hors d'oeuvres (Choose 6)
Champagne Toast
Entrée Selection
Late Night Snack

Sheraton Milwaukee Brookfield Hotel

375 South Moorland Road • Brookfield, Wisconsin 53005

To book your wedding call • 262.364.1041

Visit us at www.marriott.com/mkesi or TheKnot.com

Butler Passed Hors D'œuvres

Cold

Jumbo Shrimp with Cocktail Sauce

Tenderloin Forks

Caprese Skewer

Goat Cheese Tartlet

Jalapeno Popper Tartlet

Antipasto Skewer

Prosciutto Skewer

Hot

Miniature Beef Wellingtons

Mini Crab Cakes

Bacon Wrapped Scallops

Bacon Wrapped Water Chestnuts

Spinach Stuffed Mushrooms

Oriental Pot Stickers

Chicken Tenders

Flavored Meatballs

Spanakopita

Displays

Seasonal Fresh Fruit Display

Vegetable Crudité

Wisconsin Cheese Board

Two-year aged cheddar, swiss, pepper jack, tomato basil cheddar, and Brie cheese. Served with assorted crackers and crostini.

Bruschetta platter

House made bruschetta with toasted crostini

Salads Selections

Garden Salad

Selected Field Greens, shredded carrot, cherry tomato, cucumber and croutons served with French and ranch dressings.

Traditional Caesar Salad

Crisp romaine lettuce, parmesan cheese, croutons and classic creamy Caesar dressing.

Sheraton Signature Salad

Mixed field greens, candied walnuts, dried cranberries and feta cheese served with Italian dressing and raspberry vinaigrette.

All entrées include Torke regular & decaffeinated coffee, Iced tea, and Tazo tea.

Buffet Selections

Choice of Salad

Warm Rolls & Butter

Seasonal Fresh Fruit Display

Choice of vegetable

(green beans, sweet glazed baby carrots, asparagus, California blend, vegetable medley, steamed broccoli and cauliflower)

Choice of Starch

(roasted red potatoes, sea salt roasted, fingerling potatoes, spinach and parmesan risotto, garlic mashed potatoes, mashed potatoes, Cajun spiced Yukon gold potatoes, wild rice blend, oven roasted potato medley, jeweled quinoa, baked potato)

Choice of Two Entrees

Sliced Roast Beef with Cabernet Mushroom Sauce

Baby Back Memphis Style Pork Rib

Sautéed Chicken Breast with a Mustard Cream Sauce

Pork Loin with Rosemary Cream Sauce

Salmon Topped with Dill Cream Sauce

Chicken Marsala

Baked Cod with Lemon Butter Sauce

Baked Cheese Manicotti topped with Marinara

Crystal \$42/guest • Diamond \$55/guest • Royale \$68/guest

Plated Selections

Filet Mignon

Char-broiled 8oz filet served with a peppercorn demi-glace.
Paired with oven roasted gold potatoes, and seasoned green beans.
Crystal \$54/guest • Diamond \$62/guest • Royale \$77/guest

Prime Rib of Beef

10oz slow roasted prime rib with au jus. Complimented with Yukon gold potatoes and lightly salted green beans.
Crystal \$51/guest • Diamond \$58/guest • Royale \$74/guest

Braised Short Ribs

Tender braised short ribs with a California vegetable medley and lightly salted corn.
Crystal \$46/guest • Diamond \$53/guest • Royale \$69/guest

Coq au vin

Red wine braised chicken cooked with lardons, mushrooms, and garlic served with pommes royale and rosemary potatoes with onions and peppers.
Crystal \$37/guest • Diamond \$44/guest • Royale \$60/guest

Herb Roasted Chicken

Boneless herb roasted chicken breast, Yukon sliced potatoes, and seasoned corn.
Crystal \$38/guest • Diamond \$45/guest • Royale \$61/guest

Pretzel Crusted Chicken

Boneless chicken breast encrusted with pretzels and topped with a mustard cream sauce. Accompanied by brown sugar glazed baby carrots and four cheese mashed potatoes.
Crystal \$39/guest • Diamond \$46/guest • Royale \$62/guest

Pork Tenderloin Medallions

Brown Sugar Brine, Apple Cider Reduction, Brandied Apples
Crystal \$45/guest • Diamond \$52/guest • Royale \$68/guest

Halibut

Honey lemon fresh Halibut, Yukon gold roasted potatoes, spinach and bacon bits medley.
Crystal \$54/guest • Diamond \$61/guest • Royale \$77/guest

Salmon Filet

Fresh fillet crusted with lemon pepper and topped with a buttery sauce. Paired with grilled asparagus and parmesan risotto.
Crystal \$44/guest • Diamond \$52/guest • Royale \$67/guest

Late Night

At the Movies

Sweet caramel corn, classic buttered popcorn, cheese popcorn
and mini chocolate bars
\$12/guest

Sliders

Mini beef patties, pulled pork, buffalo chicken breasts, served with all the favorite
toppings.
\$12/guest

Pizza

Sausage & pepperoni, mac & cheese, margherita, and BBQ chicken pizza.
\$5/guest

Nacho Boats

Tortilla chips with cheese sauce, ground beef, and assorted toppings and sauces
\$10/guest

Munchies

Homemade potato chips with French onion dip, warm pretzel nuggets with cheese, dry roasted peanuts, tortilla chips with
salsa
\$10/guest

Wedding Enhancements

Dessert Display

\$8/guest

Supreme Starbucks Coffee Bar

Starbucks coffee, flavored syrups, caramel & Chocolate drizzle, Chocolate mint stir sticks, and flavored creamer.
\$6/guest

Bridal Suite Package

Mimosa's, Bottled Water, Fruit & Danish
\$12/guest

Slideshow Package

LCD Projector & Screen
\$400

Wireless Microphone

\$150

10 Ballroom Uplighting

\$300

Champagne Toast

\$3/guest

Beverages Packages

Limited

BEER, WINE, SOFT DRINK

Miller Lite
Coors Light
Bud Light
Budweiser
Pabst Blue Ribbon
Miller High Life
Miller Genuine Draft
Heineken NA

Wine

Cabernet Sauvignon
Merlot
Chardonnay
Riesling

Non-Alcoholic

Bottled water
Assorted Soft Drinks

\$26/guest

Classic

BEER, WINE, SOFT DRINK

Miller Lite
Coors Light
Bud Light
Budweiser
Pabst Blue Ribbon
Miller High Life
Miller Genuine Draft
Heineken NA

Wine

Cabernet Sauvignon
Merlot
Chardonnay
Riesling

Non-Alcoholic

Bottled water
Assorted Soft Drinks

CALL

Seagram's Gin
Skyy Vodka
Cruzan Rum
Sauza Silver Tequila
Jim Beam Bourbon
Seagram's 7 Whiskey
Dewar's Scotch
Christian Brother's Brandy

\$35/guest

Platinum

BEER, WINE, SOFT DRINK

Your choice of four

Miller Lite, Coors Light, Bud Light,
Budweiser, Pabst Blue Ribbon,
Miller High Life, Miller Genuine
Draft, Buckler (NA)

domestic premium

Spotted Cow

Your choice of 1 premium imports

Corona, Corona Light, Heineken,
Stella Artois

Wine

Cabernet Sauvignon, Merlot,
Chardonnay, Riesling, Moscato

Non-Alcoholic

Bottled water
Assorted Soft Drinks

PREMIUM

Beefeater's Gin
Tito's Vodka
Captain Morgan Spiced Rum
Bacardi Rum
Sauza Silver Tequila
Bulleit Bourbon
Crown Royal Whiskey
Johnnie Walker Red Scotch
Korbel Brandy

\$47/guest

Bars may not exceed more than a 6 hour serve time.

Should you wish to not host a bar on your special day please communicate with your sales manager and exceptions to the package pricing will be renegotiated.

Additional Considerations

DEPOSIT

An initial deposit of \$1,000.00 is required along with the signed contract. This will confirm the space for your wedding reception. An additional deposit of \$3,000.00 is due four to six months prior to the wedding. The final balance is due three business days prior to the event with your guaranteed count. Please consider all deposits non-refundable.

FINAL ATTENDENCE

Confirmation of the number of guests served must be received no later than two weeks prior to the scheduled event. If a guarantee is not received, the hotel will consider your original expected number of guests to be the guarantee. The guarantee number is not subject to reduction within 72 hours of the event. All hotel charges will be based on the guaranteed number or actual number served, whichever is greater.

FOOD AND BEVERAGE SERVICE

All menu prices will be guaranteed 120 days prior to your reception day, applicable service charge and tax are added to all food and beverage served. You may offer a choice of two entrées to your guests at no extra charge. We require a final count three business days prior to the event for each entree, with identification of the entree choice on each place card.

CHILDREN MEALS AND VENDOR ENTRÉES

Children's meals are available with unlimited juice and soft drinks to those 12 years and under, \$25 per child. Vendor entrées available upon request.

SERVICES TAXES AND FEES

Applicable taxes and a prevailing service charge will be added to all food, beverage, audio visual and room rental. Sales tax will be added in accordance with state law.

MENU TASTING

Once you confirm your reception, we offer a complimentary food tasting, four to six months prior to the date of the wedding. We suggest the bride, groom and the parents attend the tasting, complimentary for up to six guests. At the tasting you will be able to select six hor d'oeuvres and four entrees to sample. Additional guests are welcome but will be charged \$50 per additional guest. Any additional food selections will be charged accordingly.

FOOD AND BEVERAGE MINIMUMS

The food and beverage minimums are set based on the day of the week, the time of year and how much ballroom space is needed for your wedding. Room rental charges are waived for wedding receptions.