

Wedding Reception Package Inclusions

One-hour Cocktail Reception Includes:

Market Display of Imported Cheeses and Seasonal Fresh Fruits with Yogurt Dip

Wedding Reception Includes:

Three Course Served Dinner or Two or Three Entrée Buffet Includes:

Salad, Entrée with Vegetable and Starch, Rolls and Butter

Iced Tea, Water, Coffee and Hot Tea

Special Menu Pricing for Children ages 2-12 years old

Floor Length White Table Linens, White Napkins, Mirrored Tiles, Votive Candles

Custom-set Dance Floor, 60" Banquet Tables and Chairs

White Glove Banquet Service

Champagne Toast for All Your Guests

Chocolate Dipped Strawberries to Accompany Your Cake

Complimentary Cake Cutting Service

Complimentary Wedding Menu Tasting for up to 4 Guests

Discounted Room Rate for Overnight Guest Accommodations

Wedding Guests Earn Standard Starwood Preferred Guest® Starpoint Awards for their Stay

And Couple Earns Starpoint Awards for Food and Beverage

Complimentary Reservation Guest Room Link

Complimentary Valet Service for Wedding Guests

Just for the Two of You:

Complimentary One Night Accommodations for the Bride and Groom

Complimentary Breakfast for the Bride and Groom the next morning (\$14 Value)

Rehearsal Dinners

The Mediterranean Feast

Served with Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

Classic Greek Salad Bar

Crisp Iceberg Lettuce, Kalamata Olives, Feta Cheese, Baby Tomatoes, English Cucumber and Pepperoncini Greek Vinaigrette

Roasted Garlic Hummus and Tapenade

With Mushroom Roasted Tomato Confit

Oven Roasted Atlantic Salmon

With Sautéed Spinach and Topped with Baby Tomato Salad

Wild Rice and Orzo Pilaf

Mediterranean Vegetable Medley

In Olive Oil with Roasted Garlic and Parmesan Cheese

Imported Italian Tiramisu

Classic Baklava

With Walnuts and Honey Syrup

\$45 per person

Caribbean Beach Party

Served with Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

Petite Greens with Baby Heirloom Tomatoes, Ripe Avocado, Fresh Orange Sections and Mango Salsa

Vine Ripe Roma Tomato and Red Onion, Topped with Carrot, Radish Salad

Jamaican Jerk Grilled Chicken

Cilantro Vinaigrette with Black Beans and Crisp Plantains

Mojo Roasted Pork Loin

With Pickled Red Onions

Grilled Mahi Mahi

With Tropical Fruit Salsa

Pialau Rice Pilaf

Squash Sauté

With Lime Cilantro Butter

Key Lime Pie

Coconut Cake

\$48 per person

Rehearsal Dinner Buffet

Served with Your Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

Salad Selections

SELECT ONE

Sheraton Signature House Salad

Mixed Field of Greens with Grape Tomatoes, English Cucumber, Radish with Creamy Ranch or Balsamic Vinaigrette

Classic Caesar

Crisp Romaine topped with Grated Parmesan Cheese and Herb Croutons with Caesar Dressing

Baby Spinach Salad

With Toasted Pine Nuts, Imported Goat Cheese, Dried Cranberry and Balsamic Vinaigrette

Entrée Selections

SELECT THREE

Roasted Sirloin of Beef

With Spicy Tomato Sauce and Caramelized Onions

Grilled Chicken Breast Topped with Prosciutto and Mozzarella Cheese

In Tomato Cream Sauce

Jerk Grilled Mahi Mahi

With Mango Chipotle Glaze

Fresh Local Flounder with Chesapeake Bay Crab Stuffing

Topped with Mushroom Cream Sauce

Fresh Atlantic Salmon Filet

With Tomato Relish

Pan Seared Chicken with Ratatouille

Rosemary Roasted Pork Loin

With Caramelized Vidalia Onion Gravy

Pan Seared Tilapia

With Creamed Spinach and Olive Oil Poached Tomatoes

Dessert Offerings

Chocolate Layer Cake

New York Style Cheesecake

Caramel Apple Granny Pie

\$45 per person

Served Rehearsal Dinner

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

First Course

SELECT ONE

Sheraton Signature House Salad

Mixed Field of Greens with Grape Tomatoes, English Cucumber, Radish with Creamy Ranch or Balsamic Vinaigrette

Classic Wedge Salad

With Crisp Iceberg Lettuce, Sliced Cucumbers, Vine Ripe Tomatoes, Bacon Bits and Blue Cheese Crumbles

Classic Caesar

Crisp Romaine topped with Grated Parmesan Cheese and Herb Croutons with Caesar Dressing

Baby Spinach Salad

With Toasted Pine Nuts, Imported Goat Cheese, Dried Cranberry and Balsamic Vinaigrette

Second Course

SELECT ONE

Free Range Chicken Breast

Stuffed with Spinach and Wild Mushrooms Finished with Port Wine Demi-Glace

34.00

Grilled Rib Eye Steak

Sautéed Onions, Button Mushrooms, Demi-Glace

40.00

Grilled Atlantic Salmon

With Creamed Spinach and Oven Roasted Tomatoes

38.00

Chesapeake Bay Crab Cakes

With Plum Tomato Relish

44.00

Grilled Center Cut Pork Chop

With Caramelized Vidalia Onion Gravy

35.00

Desserts

Select One

Chocolate Layer Cake

New York Style Cheesecake

Individual Key Lime Crème Pie

Caramel Apple Granny Pie

All Prices subject to service charge (22%) & Applicable State and Local Taxes

Grand Wedding Brunch Buffet

Minimum of 25 Guests – additional \$3 per person for under 25 guests

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

Cold Table

Sliced Seasonal Fruit

Assorted Cereals
With Ice Cold Milk

Selection of Chilled Fruit Juices
Apple, Orange, Cranberry and Grapefruit

Breakfast Table

Farm Fresh Scrambled Eggs

Crispy Apple Smoked Bacon

Thick Slice Blueberry French Toast with Warm Syrup

Skillet Roasted Red Skin Potatoes

Tray of Assorted Breakfast Breads

Luncheon Entrees

Grilled Breast of Chicken with Country Ham and Creamed Spinach

Selection of Seasonal Fresh Vegetables

\$45 per person

Brunch Enhancements

Smoothie Shots	\$3	Mimosa or Bloody Mary	\$9
French Toast or Waffles	\$4	Shrimp Cocktail	\$7
Yogurt Parfait	\$6	Smoked Salmon Display	\$12
Ham, Egg & Cheddar Croissant Sandwiches	\$6	Bloody Mary Bar	\$12

All Prices subject to service charge (22%) & Applicable State and Local Taxes

Served Wedding Luncheon

Minimum of 25 Guests – additional \$3 per person for under 25 guests

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

First Course

SELECT ONE

Sheraton Signature House Salad

Mixed Field Greens with Grape Tomatoes, English Cucumbers, Radish and Onions with Two Dressings

She Crab Soup

Additional \$8 per person

Caesar Salad

Hearts of Romaine with Focaccia Croutons, Shaved Parmesan Cheese with Creamy Caesar Dressing

Baby Spinach Salad

With Toasted Pine Nuts, Imported Goat Cheese, Dried Cranberries with Balsamic Vinaigrette

Main Course

SELECT ONE

Free Range Chicken Breast

Stuffed with Spinach, Wild Mushrooms and Golden Raisins
Finished with Port Wine Demi-Glace

\$34 per person

Petite Angus Filet of Beef

Finished with Zinfandel Demi-Glace
With Truffle Butter

\$40 per person

Pan Seared Breast of Chicken with Prosciutto

Ham

Melted Mozzarella Finished with Tomato Cream

\$30 per person

Broiled Lump Crab Cakes

With Plum Tomato Relish

\$36 per person

Jerk Grilled Mahi

With Mango Chipotle Glaze and Sizzled Black Beans

\$32 per person

Starch & Vegetable Options

SELECT ONE STARCH AND ONE VEGETABLE

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Herb Risotto

Rice Pilaf

Garden Vegetable Medley

Sautéed Broccolini

Green Beans with Garlic Butter

Asparagus (seasonal)

Lunch must be served prior to 2pm.

Duet plates available at higher plate price.

All Prices subject to service charge (22%) & Applicable State and Local Taxes

The Wedding Luncheon Buffet

Minimum of 25 Guests – additional \$3 per person for under 25 guests

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee and Tazo Teas and Luzianne Iced Tea

Served First Course

SELECT ONE

Sheraton Signature House Salad

Mixed Field Greens with Grape Tomatoes, English Cucumber, Radish with Balsamic Vinaigrette

She Crab Soup

Additional \$8 per person

Caesar Salad

Hearts of Romaine with Focaccia Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing

Classic Wedge Salad

Crisp Iceberg, Cucumbers, Ripe Tomatoes, Bacon Bits with Bleu Cheese Crumbles with Bleu Cheese Dressing

Luncheon Table Entrees

Pan Seared Breast of Chicken with Prosciutto

Ham

Melted Mozzarella Finished with Tomato Cream Sauce and Fresh Basil

Chesapeake Bay Flounder

Stuffed with Cornbread, Baby Spinach and Golden Raisins Finished with Whole Grain Mustard Cream

Grilled Atlantic Salmon

With Creamed Spinach and Oven Roasted Tomatoes

Rosemary Roasted Pork Loin

With Caramelized Vidalia Onion Gravy

Slow Roasted Top Round of Beef

With Roasted Shallot Demi-Glace

Starch & Vegetable Options

SELECT ONE STARCH AND ONE VEGETABLE

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Herb Risotto

Rice Pilaf

Garden Vegetable Medley

Sauteed Broccolini

Green Beans with Garlic Butter

Asparagus (seasonal)

Two Entrée Buffet \$38 per person

Three Entrée Buffet \$45 per person

Lunch must be served prior to 2pm.

All Prices subject to service charge (22%) & Applicable State and Local Taxes

Served Wedding Dinner

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

First Course

SELECT ONE

Sheraton Signature House Salad

Mixed Field Greens with Grape Tomatoes, English Cucumber, Radish with Balsamic Vinaigrette

Baby Spinach Salad

With Toasted Pine Nuts, Imported Goat Cheese, Dried Cranberry with Balsamic Vinaigrette

She Crab Soup

Additional \$8 per person

Caesar Salad

Hearts of Romaine with Focaccia Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing

Classic Wedge Salad

Crisp Iceberg, Cucumbers, Ripe Tomatoes, Bacon Bits With Blue Cheese Crumbles and Creamy Blue Cheese Dressing

Main Course (Duet Plate at Higher Priced Plate)

SELECT ONE

“Free Range” Breast of Chicken

Filled with Spinach, Wild Mushrooms and Golden Raisins Finished with Port Wine Demi-Glace

\$46 per person \$46

Pan Seared Sautéed Breast of Chicken with Prosciutto Ham

Melted Mozzarella, finished with a Sun Dried Tomato Cream Sauce

\$42 per person

Petite Angus Filet of Beef

Finished with Zinfandel Demi-Glace and Truffle Butter

\$50 per person

Slow Roasted Prime Rib of Beef Au Jus

Finished with Fresh Rosemary

\$48 per person

Broiled Lump Crab Cakes

With Plum Tomato Relish

\$46 per person

Jerk Grilled Mahi Mahi

With Mango Chipotle Glaze

\$42 per person

Chesapeake Bay Flounder

Stuffed with Lump Crabmeat and Baby Spinach, Finished with Whole Grain Mustard Cream

\$48 per person

Grilled Atlantic Salmon

With Creamed Spinach and Oven Roasted Tomatoes

\$42 per person

Petite Angus Filet of Beef with Cold Water

Lobster Tail

\$60 per person

Petite Angus Filet of Beef with Lump Crab Cake

\$58 per person

Starch & Vegetable Options

SELECT ONE STARCH AND ONE VEGETABLE

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Herb Risotto

Rice Pilaf

Garden Vegetable Medley

Sautéed Broccolini

Green Beans with Garlic Butter

Asparagus (seasonal)

Wedding Dinner Buffet

Minimum of 25 Guests Additional \$3 Per Person for Under 25 Guests.

Served with a Choice of Salad, Crusty Baked Rolls with Sweet Butter, Freshly Brewed Starbucks Coffee, Tazo Teas and Luzianne Iced Tea

Served First Course

SELECT ONE

Sheraton Signature House Salad

Mixed Field Greens with Grape Tomatoes, English Cucumber, Radish with Balsamic Vinaigrette and Creamy Ranch Dressing

Classic Wedge Salad

Crisp Iceberg, Cucumbers, Ripe Tomatoes, Bacon Bits With Blue Cheese Crumbles and Creamy Blue Cheese Dressing

She Crab Soup

Additional \$8 per person

Dinner Table Entrees

Pan Seared Breast of Chicken

With Prosciutto Ham, Melted Mozzarella Cheese and Tomato Cream Sauce Finished with Fresh Basil

Sautéed Breast of Chicken

With Port Wine and Wild Mushroom Demi-Glace

Grilled Atlantic Salmon

With Creamed Spinach and Oven Roasted Tomatoes

Starch & Vegetable Options

SELECT ONE STARCH AND ONE VEGETABLE

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Herb Risotto

Rice Pilaf

Choice of Two Entrees

\$50 per person

Caesar Salad

Hearts of Romaine with Focaccia Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing

Baby Spinach Salad

With Toasted Pine Nuts, Imported Goat Cheese, Dried Cranberry and Balsamic Vinaigrette

Jerk Grilled Mahi Mahi

With Mango Peach Salsa and Tender Black Beans

Chesapeake Bay Flounder

Stuffed with Cornbread, Baby Spinach and Golden Raisins Finished with Whole Grain Mustard Cream

Rosemary Roasted Pork Loin

With Caramelized Vidalia Onion Pan Gravy

Slow Roasted Top Round of Beef

With a Roasted Shallot Demi-Glace

Green Beans with Garlic Butter

Garden Vegetable Medley

Sautéed Broccolini

Asparagus (seasonal)

Choice of Three Entrees

\$56 per person

All Prices subject to service charge (22%) & Applicable State and Local Taxes

Cocktail Reception Enhancements

100 pieces per serving

Butler-Passed Hors d'oeuvres

Traditional Hot Offerings

Vegetable Lumpia Served with Sweet and Sour Sauce
\$275

Asparagus Wrapped in Phyllo with Parmesan and Fontina Cheese
\$275

Asian Chicken Satay with Spicy Thai Peanut Sauce
\$325

Mini Lump Crab Cake with Creole Remoulade
\$395

Mushroom Caps Filled with Roasted Vegetables, Tomato and Aged Parmesan Cheese
\$225

Chicken Quesadilla Cornucopia Served with Sour Cream
\$295

Coconut Shrimp with Orange Marmalade \$350

Oven Roasted Meatballs \$195
Choice of BBQ, Teriyaki or Marinara

BBQ Bacon Wrapped Scallops
\$350

Traditional Cold Offerings

Fresh Mozzarella, Roma Tomato, Fresh Basil, Balsamic Glaze on Pita Crisp
\$295

Blackened Chicken Salad in Phyllo Cup
\$275

Tomato Basil Bruschetta with Aged Balsamic
\$300

Sesame Seared Ahi Tuna and Thai Chili Sauce on Cucumber
\$350

Enhanced Cold Offerings

Chilled Lump Blue Crab and Mango Salad in Phyllo Cup
\$375

Angus Beef Tenderloin on Crostini, Pickled Red Onion, Chipotle Aioli
\$375

Shrimp Cocktail
\$375

Oysters Rockefeller with Fresh Lemon
\$325

All Prices subject to service charge (22%) & Applicable State and Local Taxes

Displayed Reception Enhancements

Raw Bar – Selection of Freshly Shucked Local Oysters, Eastern Shore Clams and PEI Mussels Steamed with garlic white wine and butter served with Fresh Lemon, Spicy Cocktail and Red Onion Mignonette
Market Price

Imported and Domestic Cheese Display – Selection of Aged Hard and Soft Cheeses, Seasonal Fruit and Berries, Variety of Breads and Gourmet Wafers
\$9 per person (Complimentary with Wedding Package)

Raw and Grilled Vegetable Display - Array of Fresh Seasonal Vegetables with Peppercorn Ranch and Roasted Garlic Hummus
\$8 per person

Antipasto Table - Display of Marinated Vegetables, Cured Meats, Fresh Mozzarella and Tomatoes with Basil, Imported Olives and Garlic Breadsticks
\$12 per person

Sushi Table – Hand-Rolled Assortment of Salmon, Tuna, California and Vegetable Rolls, with Low Sodium Soy Sauce, Picked Ginger and Wasabi
Market Price

Action Stations

Featuring Chef Attended Stations (\$75 Attendant Fee)

Carving Station

Slow Roasted Prime Rib
Rosemary Au Jus, Creamy Horseradish, Silver Dollar Rolls
\$14 per person

Whole Roasted Tenderloin of Beef
Miniature Rolls, Creamed Horseradish and Mustard
MARKET PRICE

Butter and Sage Roasted Turkey Breast
Giblet Gravy, Cranberry Relish, Silver Dollar Rolls
\$12 per person

Roasted Pig Station
14 Hour Slow Roasted Whole Suckling Pig
MARKET PRICE

Honey Glazed Ham
Buttermilk Biscuits with Selection of Mustards
\$12

Herb Roasted Leg of Lamb
With Moroccan Glaze
MARKET PRICE

Interactive Action Station

Pasta Station

An Array of Seasonal Vegetables, Tortellini and Penne Pastas, Marinara Sauce and Alfredo Sauce, Aged Parmesan Cheese and Crushed Red Pepper Prepared to Your Liking

\$12 per person

Select Chicken, Meatballs or Sausage **\$5 per person**

Select Shrimp **\$7 per person**

Mashed Potato Bar

Roasted Garlic and Herb Red Skinned Mashed Potatoes, Whipped Wasabi Mashed Potatoes and Mashed Sweet Potatoes with Assorted Toppings: Butter, Sour Cream, Chives, Roasted Garlic Cloves, Applewood Smoked Bacon, Green Onion and Assorted Cheeses.

\$10 per person

Spanish Seafood Paella

Steamed Mussels, Clams, Shrimp, Roasted Red Peppers, Artichokes, Green Peas, Sundried Tomatoes, Capers, Basil and Garlic Broth

\$16 per person

Stir Fry Station

Stir Fried Shrimp with Asian Vegetables, Cilantro, Bean Sprouts, Stir-fried Chicken with Teriyaki Ginger Sauce, Jasmine Rice and Assorted Dim Sum

\$12 per person

Mac N Cheese

Elbow Macaroni and Rich 4 Cheese Sauce Tossed with Caramelized Onions, Roasted Pork Belly, Roasted Red Peppers, Wild Mushroom Blend and Green Onions

\$12 per person

Lump Crab Cakes

Pan Sautéed Crab Cakes Served with Lemon, Tangy Cocktail, Creole Remoulade and Drawn Butter

\$18 per Person

From the Garden

Any combination of the following: Mesculin Greens, Baby Spinach, Haricot Verts, Grape Tomatoes, Cucumbers Shredded Carrots, Onions, Herb Croutons, Parmesan, Feta Dried Cranberries, Lemon Olive Oil, Balsamic and Ranch Dressings

\$12 per person

Attendant Fees of \$75 per chef attended station

Dessert Enhancements

Ice Cream Sundae & Cookie Bar – Premium Vanilla & Chocolate Ice Cream, Assorted Freshly-baked Cookies served with Hot Fudge, Caramel, Butterscotch, Chocolate, Sprinkles, Toasted Coconut, Mini Chocolate Chips and Chopped Nuts
Vanilla/Chocolate \$8 Vanilla, Chocolate and Strawberry \$10 with Chocolate Dipped Cookies \$12

International Coffee Station – Starbucks Regular & Decaffeinated Coffee and Tazo Teas, served with Flavored Creamers, Fresh Whipped Cream, Chocolate Shavings, Flavored Syrups, Cinnamon Sticks, and Cane Sugar Cubes \$9

Add Coffee Cordials to Include Bailey's Irish Cream, Jameson Irish Whiskey, Tia Maria, Sambuca, Frangelico, Kahlua, Grand Marnier and Amaretto di Saronno \$12

Bananas Foster Flambé (chef attended) – Bananas Caramelized with Brown Sugar and Myers Dark Rum, Finished with Vanilla Bean Ice Cream, Toasted Coconut and Pound Cake \$12

Viennese Dessert Display – Petite Fours, Assorted Mini Pastries, Freshly Baked Cookies \$10

Post Reception Munchies

Based on One Hour of Service

CHOOSE FOUR:

New York Style Hot Pretzels with Mustard
Seasonal Sliced Fruit
Roasted Pepper Hummus with Crisp Vegetables
Tomato Bruschetta with Pita Crisps
Warm Spinach and Artichoke Dip

\$15 per person

Jumbo Chicken Wings (Buffalo, BBQ or Old Bay)
Crispy Chicken Fingers with Honey Mustard
Assorted NY Style Pizzas
Angus Beef Sliders
Oven Roasted Meatballs Marinara Sauce

Wedding Farewell Breakfast

Minimum of 30 Guests

Selection of Chilled Fruit Juices
Sliced Seasonal Fruit
Assorted Cereals with Ice Cold Milk
Assorted Breakfast Breads with Butter and Preserves OR NY Style Bagels
Scrambled Eggs

\$25 per person

Country Style Sausage OR
Crispy Apple Smoked Bacon
Skillet Roasted Red Skin Potatoes
Cinnamon Raisin French Toast with Warm Maple Syrup
Freshly Brewed Starbucks Coffee and Tazo Teas

Décor Enhancements

White Columns for Ceremony/Reception
\$15 each

Colored Up Lighting Any Color
\$250 (package of 6)

Glass Bowl with Sand and Shells OR 18" Tall Glass Vase with White Orchid and Floating Candle Centerpieces

Complimentary

Kid's Meals

All Kid's Meals come Complete with Fruit Cup, Entrée of Your Choice, Cookies and Fruit Punch

Kid's Served Meal for Ages 2-12

SELECT ONE

Chicken Fingers with Fries

\$12

Chicken Fingers with Macaroni and Cheese

\$13

Macaroni and Cheese

\$10

Kids Buffet Meal

*½ Price for Children 12 and Under

No Charge for Children 2 and Under

* Price determined by selected buffet. Subject to tax and service charge.

LIBATIONS

Deluxe Brand Cocktails - Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Sauza Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Seagram's 7 Blended Whiskey, Hennessy V. S. O. P.

Cash \$7 Host \$6

Premium Brand Cocktails - Absolut Vodka, Bombay Sapphire Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniel's, Chivas Regal Scotch, Crown Royal Whiskey, Hennessy V. S. O. P.

Cash \$8 Host \$7

Super Premium Brand Cocktails - Grey Goose Vodka, Hendricks's Gin, Myers Original Dark Rum, Jose Cuervo 1800 Tequila, Jack Daniel's, Chivas Regal Scotch, Crown Royal Whiskey, Hennessy V. S. O. P.

Cash \$9 Host \$8

House Wine - White Zinfandel, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, Moscato

Cash \$7 per glass \$35 per bottle

Host \$6 per glass \$30 per bottle

Premium Wine - White Zinfandel, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, Moscato

Cash \$8 per glass \$40 per bottle

Host \$7 per glass \$35 per bottle

Imported Beer - Heineken, Corona Extra and Corona Extra Light

Host \$5.50

Domestic Beer - Blue Moon, Sam Adams, Yuengling, IPA Rebel, IPA Snake Dog, Budweiser, Bud Light, Miller Light

Cash \$5.50

Host \$4.50

Soft Drinks - Coca Cola, Diet Coke, Fanta Orange, Mr. Pibb, Sprite

\$3

Bottled Water

\$3

BAR PACKAGES

Bar Packages are priced per person minimum of two hours

DELUXE PACKAGE - First Two Hours \$19; Additional Hour \$5 (**5 hours \$34 per person**)

PREMIUM PACKAGE - First Two Hours \$22; Additional Hour \$6 (**5 hours \$40 per person**)

SUPER PREMIUM PACKAGE - First Two Hours \$25; Additional Hour \$7 (**5 hours \$46 per person**)

Bartender Fees Waived at \$500 in Bar Sales Per Bar (\$75 fee if less than \$500)

The Number of Bartenders Will Be Based on Sheraton Standards (One Bartender per 100 guests)

General Policies & Hotel Information

FOOD AND BEVERAGES:

All food and beverages served in the banquet rooms must be provided by the hotel. Any exceptions (i.e. wedding cakes) must have the prior written approval by your Catering Representative to be noted on your Banquet Event Order.

GUARANTEES:

The number of guests attending your function must be given to our Catering Department at least 72 business hours in advance. This number will be considered your final guarantee and you will be charged for this number plus any guests in addition to the guarantee.

TAX AND SERVICE CHARGES:

All food and beverage is subject to current State and Local Tax and 22% Service Charge. Meeting room rental and miscellaneous charges are also subject to state sales tax.

MENU SELECTION:

Your complete menu must be given to your Catering Representative thirty (30) days prior to your event. Our professional staff will be happy to assist you in customizing a menu to fit your specific needs or budget.

AUDIO/VISUAL, ELECTRICAL & MECHANICAL REQUIRMENTS:

Arrangements for your Audio/Visual, Electrical and/or Mechanical requirements can be made with your Catering Representative. Charges will be assessed according to current specifications. The Catering Department requires notification of any equipment and/or unusual materials that the client wishes to bring into the hotel and reserves the right to inspect and approve in advance. Audio visual charges are subject to service charge and state sales tax.

SHIPPING AND RECEIVING:

If you or your guests need to ship material to the hotel prior to the event, written permission must be granted prior to shipment. Authorized packages or shipments will be accepted two days prior to the function date. Early shipments and/or bulk shipments are subject to storage fees.

LIABILITY:

The hotel cannot accept any responsibility for items left in the room during such times that the room is not occupied or after the room is vacated. All equipment and decorations must be removed from the property immediately following an event. Special security arrangements may be available; please inquire with your Catering Representative.

HOTEL HIGHLIGHTS:

Sheraton Virginia Beach Oceanfront Hotel is located at the exclusive northern end of the Virginia Beach boardwalk. Our hotel offers a relaxing atmosphere, right in the middle of all Virginia Beach has to offer. Direct beach access, indoor/outdoor pools and upscale dining are just a few of the great amenities you can expect when you stay here. We are proud to announce that we have just completed our multi-million dollar renovation, bringing many exciting new features, resort style amenities and brand new oceanfront suites.

Direct beach access
Ocean view rooms and suites
Fusion Restaurant & Lounge
Cabanas Seaside Bar and Grill
Indoor/outdoor pools Whirlpool/Hot tub
Sheraton Fitness Programmed by Core® Performance
Kids Zone
Link@Sheraton (SM) experienced with Microsoft®
Complimentary wireless high-speed internet access in lobby and all the guest rooms

On-site guest use facility
Luggage storage
Laundry service
Smoke-free rooms
Pet Friendly rooms

CHECK IN/OUT
Check in: 4:00pm / Check out: 11:00am

PARKING

Complimentary Self/Valet Parking