Forever Begins Today

LET US HELP YOU MAKE YOUR WEDDING DAY ONE YOU WILL NEVER FORGET

Begin your journey together at the Sheraton Baltimore Washington Airport Hotel, and allow us to exceed your expectations. With our cozy event spaces, innovative menus, and enthusiastic catering team, we ensure every detail is seamlessly executed.

Sheraton®
BALTIMORE WASHINGTON
AIRPORT HOTEL

Wedding Packages

Raise a glass

BEGINNINGS

HORS D'OEUVRES

Pear and Brie with Toasted Almonds in a Phyllo Beggar's Purse

Asparagus Roll-Up with Asiago and Bleu Cheese wrapped in Phyllo

Chicken Parmesan Puff

Vegetable Spring Roll

Braised Short Rib wrapped in Applewood Smoked Bacon

Chicken Satay

Scallop wrapped in Applewood Smoked Bacon

Maryland Mini Crab Cake

Buffalo Chicken Spring Roll

Old Bay and Corn Quesadilla

Beef Wellington

Sweet Potato Puff finished with a Dusting of Cinnamon & Sugar

Vermont Cheddar Cheese Puff

Carolina Pulled Pork and Corn Bread Tartlet

Coconut Shrimp

Wild Mushrooms and Artisan Cheese in Phyllo Triangle

DISPLAY STATIONS

CHEESE DISPLAY

Imported and domestic cheeses, garnished with fruits and nuts
served with crackers and flatbreads

BAKED BRIE

Triple cream belletoile brie wrapped in puff pastry and served warm
topped with toasted almonds and pomegranate honey, warm bread, sliced apples and grapes

FRESH FRUIT

Sliced and artfully displayed cantaloupe, honeydew and kiwi, cubed pineapple, seedless grapes, seasonal berries and citrus fruit

CRUDITE

Fresh cut vegetables served with house made hummus and ranch dip

SALADS

CLASSIC CAESAR SALAD
Tender hearts of romaine, hand shaved parmesan, garlic croutons
with creamy Caesar dressing

CAPRESE SALAD
Vine-ripened tomatoes, fresh sliced mozzarella, basil, salt and pepper,
lightly drizzled with olive oil and balsamic vinaigrette

MIXED GREEN SALAD
Arcadia mixed greens with arugula, topped with heirloom cherry tomatoes,
cucumbers, matchstick carrots, crumbled feta and dried cranberries
drizzled with balsamic vinaigrette

ENTREES

STUFFED CHICKEN
Chicken stuffed with spinach and boursin cheese, wrapped in prosciutto
with herbed white wine veloute

PAN-SEARED SALMON
Champagne beurre-blanc

BLACK ANGUS NEW YORK STRIP
Grilled 10oz steak, sea salt and herbs

ROASTED CHICKEN
Brushed with a fresh lemon-rosemary garlic butter

GRILLED ROCKFISH
Tangy lemon and garlic sauce

BONELESS BEEF SHORT RIBS
Rich burgundy demi-glace

FILET MIGNON AND MARYLAND CRABCAKE
Rosemary butter sauce

PORTOBELLO NAPOLEON
Grilled marinated mushroom, topped with roasted red peppers, sautéed spinach,
sliced ugli tomato, grilled eggplant and squash, with fresh mozzarella and
parmesan cheese

SWEETS

WEDDING CAKE
Custom wedding cake from Artistic Desserts (Gold Level)

Wedding Packages

SILVER PACKAGE

Cocktail hour with choice of (4) butler passed hors d'oeuvres
3 Course dinner plated entrée with choice of chicken & fish entrees
Custom wedding cake from Artistic Desserts (Gold Level)
Champagne toast
5-Hour familiar brand bar
White floor length linens
White napkins
Dance floor
Private wedding party hospitality room
Complimentary suite for the bride & groom
Discounted Room Rates for Guests
Complimentary parking for attendees
Food and cake tasting for up to 4 guests

90.00++ PER PERSON
(118.54 INCLUSIVE PER PERSON)

GOLD PACKAGE

Cocktail hour with choice of (4) butler passed hors d'oeuvres
Choice of (1) display station
3 Course dinner plated entrée with choice of chicken, fish and beef entrees
Custom wedding cake from Artistic Desserts (Gold Level)
Champagne toast
5-Hour familiar brand bar
White floor length linens
White napkins
Dance floor
Private wedding party hospitality room
Complimentary suite for the bride & groom
Discounted Room Rates for Guests
Complimentary parking for attendees
Food and cake tasting for up to 4 guests

95.00++ PER PERSON
(125.06 INCLUSIVE PER PERSON)

Learn more at sheratonbwiairport.com
1100 Old Elkridge Landing Road, Linthicum, MD 21090 • 443-577-2100
Prices are based on market conditions and exclude 23% service charge, 6% sales tax and 9% alcohol sales tax.

PLATINUM PACKAGE

Cocktail hour with choice of (6) butler passed hors d'oeuvres
Choice of (2) display station
3 Course dinner plated entrée with choice of chicken, fish and beef entrees or duel entree
Custom wedding cake from Artistic Desserts (Gold Level)
Champagne toast
5-Hour familiar brand bar
White floor length linens
White napkins
Dance floor
Private wedding party hospitality room
Complimentary suite for the bride & groom
Discounted Room Rates for Guests
Complimentary parking for attendees
Food and cake tasting for up to 4 guests

105.00++ PER PERSON
(138.10 INCLUSIVE PER PERSON)

ENHANCEMENTS

CARVING STATION
Your choice of Prime Rib, Roasted Turkey or Virginia Ham
15.00 PER PERSON

WARM CRAB AND CHEDDAR FONDUE
Served with Old Bay® seasoned pita chips and Carr's® table water crackers
10.00 PER PERSON

CHOCOLATE COVERED STRAWBERRIES
Strawberries dipped in chocolate and served with wedding cake
3.00 PER PERSON

WINE SERVICE WITH DINNER
8.00 PER PERSON

UPGRADE TO FAVORITES BRAND BAR PACKAGE
6.00 PER PERSON

CHIAVARI CHAIRS AND SPECIALTY LINENS
14.00 PER PERSON

CHAIR COVERS AND COLORED SASHES
6.50 PER PERSON

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