



SHERATON
EST. 1937

Gathered
On This Day





Congratulations on your engagement and thank you for considering the Sheraton Jacksonville Hotel to be a part of your magical day!

We would be thrilled to be a part of such a special occasion, and I can say confidently that if you choose our property, you and your guests will experience a truly memorable event.

We have a fantastic team that strives to make sure every detail is taken care of and each guest feels as comfortable and well taken care of as possible.

A few features that set the Sheraton Jacksonville apart include:



- #1 Full-Service Hotel on Trip Advisor in Jacksonville, Florida
- Awarded Marriott's 2018 Hotel of the Year Classic Premium
- Complimentary Wi-Fi throughout the entire property
- Full Service In-House restaurant and bar, Bold City Grill
- Convenient location
- Access to JTB and 295
- Across the street from St. John's Town Center with 100s of shops and restaurants for guests to enjoy
- Complimentary shuttle within a 3-mile radius
- Complimentary guest self-parking
- Marriott Bonvoy Planner Points- Points would be accrued from sleeping rooms and events and awarded to yourself or whomever you deemed the recipient
- Completed a \$6.5 million-dollar total renovation in 2017

Enclosed you will find all the information needed to play your special day with us at the Sheraton Jacksonville! Please don't hesitate to contact our sales department for further assistance.



❖ **Deposit & Billing**

A credit card must be placed on file for all catering functions. A deposit is required to hold space should you choose to hold your wedding at the Sheraton Jacksonville:

Time of Signed Contract	10% deposit
1 Week Prior to Event	100% of estimated cost

❖ **Food & Beverage**

No outside food or beverage may be brought inside the hotel except for the wedding cake. If there is a special meal request the Sheraton Jacksonville cannot fulfill an outside licensed caterer may be permitted with specific permission by contract from Sheraton Jacksonville. No outside liquor is allowed.

❖ **Menu Tasting**

A complimentary menu tasting is included after contract signing for up to 4 guests.

❖ **Sleeping Room Accommodations**

The Sheraton Jacksonville provides discounted group room blocks for the wedding. Please contact the sales department for more information.

❖ **Guarantee**

In order to provide for all attendees, a guaranteed count will be needed 1 week in advance of the wedding. This number may not be reduced. Should you be unable to provide us with a count, Sheraton Jacksonville will refer to the originally contracted number and prepare accordingly. This will ensure the comfort of all in attendance.

❖ **Reception Options**

Deerwood Ballroom: Up to 240 Guests

Patio: Up to 300 Guests; this space would require tenting, contact sales department for more information and pricing





The Enchanted Rose

*Gourmet Imported & Domestic Cheese Display with Gourmet Crackers
Fresh Fruit Display*

Butler Style Hors d'oeuvres

Please choose Three (3) Items

*Bacon Brie Pastries
Grilled Chicken Kabobs with Rosemary*

*Scallops wrapped in Bacon
Ceviche Spoons*

Dinner

Salads

*Mixed Field Greens, tomato, cucumber, carrots, croutons
Southern Slaw
Caesar Salad; crisp Romaine, Parmesan cheese, croutons, creamy Caesar dressing
Seasonal Salad*

Entrees

Please choose Three (3) Buffet Items

*Sliced Roast Strip Loin in a Cabernet Sauce
Airline Chicken in a Rosemary Jus
Chicken Florentine
Pasta Primavera
Mahi Mahi with a Pineapple Mango Salsa
Roast Breast of Turkey with Lemon Garlic*

Yukon Mashed Potatoes, Long Grain Rice, Chefs Vegetable Medley

*Freshly Baked Rolls & Butter
Starbucks Coffee, Tea, Water*

\$52.95 per person

All prices are subject to 23% banquet administrative fee and 7% sales tax



True Love

*Gourmet Imported & Domestic Cheese Display with Gourmet Crackers
Fresh Fruit Display*

Butler Style Hors d'oeuvres

Please choose Three (3) Items

*Teriyaki Beef Skews
Vegetable Spring Rolls*

*Coconut Shrimp
Mushroom Arancini*

Dinner

Salads

*Mixed Field Greens, tomato, cucumber, carrots, croutons
Wedge; Iceberg, tomato, crumbled bacon, blue cheese dressing
Caprese & Mozzarella Salad*

Red Potato Salad; tri color potatoes, bacon, egg, olives, capers, whole grain mustard vinaigrette

Entrees

Please choose Three (3) Buffet Items

*Roasted Prime Rib Au Jus
Seared Salmon with Whole Grain Mustard
Penne Pasta Primavera
Creamy Tuscan Chicken with an Asiago Cheese Sauce
Chicken Marsala
Roasted Pork Loin with a Cilantro Scallion Pesto*

Potatoes au Gratin, Cilantro Lime Rice, Chefs Vegetable Medley

*Freshly Baked Rolls & Butter
Starbucks Coffee, Tea, Water*

\$62.95 per person

All prices are subject to 23% banquet administrative fee and 7% sales tax



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The Wedding Wish

*Gourmet Imported & Domestic Cheese Display with Gourmet Crackers
Fresh Fruit Display*

Butler Style Hors d'oeuvres

Please choose Four (4) Items

*Roasted Pepper & Tomato Bruschetta
Asparagus wrapped Prosciutto
Vegetable Spring Rolls*

*Bacon Brie Pastries
Sesame Chicken Skewers
Coconut Shrimp*

Dinner

Salads

Please Selection One (1) Entrée

*Mixed Field Greens, tomato, cucumber, carrots, croutons
Wedge; Iceberg, tomato, crumbled bacon, blue cheese dressing
Caesar Salad; crisp Romaine, Parmesan cheese, croutons, creamy Caesar dressing
Seasonal Salad*

Entrees

Please Selection One (1) Plated Entree

Chicken Picatta

Lemon Beurre Blanc, Capers, Asparagus, Linguini Pasta

Chicken Marsala

Sautéed Wild Mushrooms served with Marsala Wine Sauce

Sliced Roast Strip Sirloin

Slow Roasted New York Striploin with Cabernet Sauce

Roasted Pork Loin

Apple Porte Au Jus

Yukon Mashed Potatoes, Long Grain Rice, Chefs Vegetable Medley

Freshly Baked Rolls & Butter; Starbucks Coffee, Tea, Water

\$49.95 per person

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Happily, Ever After

*Gourmet Imported & Domestic Cheese Display with Gourmet Crackers
Fresh Fruit Display*

Butler Style Hors d'oeuvres

Please choose Four (4) Items

*Roasted Pepper & Tomato Bruschetta
Asparagus wrapped Prosciutto
Mini Crab Cakes*

*Grilled Chicken Kabobs with Rosemary
Seared Crostini with Tenderloin Blue Cheese
Teriyaki Beef Skewers*

Dinner

Salads

Please Selection One (1) Entrée

*Mixed Field Greens, tomato, cucumber, carrots, croutons
Wedge; Iceberg, tomato, crumbled bacon, blue cheese dressing
Caesar Salad; crisp Romaine, Parmesan cheese, croutons, creamy Caesar dressing
Seasonal Salad*

Entrees

Please Selection One (1) Plated Entree

Creamy Tuscan Chicken

Roasted Peppers, Tuscan Kale, Sundried Tomatoes, Asiago Cheese Sauce

Beef Tenderloin

Mushroom Beef Au Jus

Filet of Salmon

Sundried Tomato Butter Sauce

Seared Grouper

White Wine Cream Sauce

Maple Glazed Chicken

Potatoes au Gratin, Long Grain Rice, Chefs Vegetable Medley

Freshly Baked Rolls & Butter; Starbucks Coffee, Tea, Water

\$64.95 per person

All prices are subject to 23% banquet administrative fee and 7% sales tax



Wedding Upgrades & Enhancements

Dessert Table

Miniature Dessert Selections to Include Macaroons, Cannoli's, Key Lime Pie Bites, Eclairs, Chocolate Dipped Strawberries, Cheesecakes, Fruit Tarts, and Petit Fours

\$12 per person

Chocolate Covered Strawberries

\$5 per person

Late Night Eats

Gourmet Popcorn Bar, Truffle & Sea Salt, Aged Cheddar, Buffalo, Tater Tot Bar with Assorted Toppings, Pretzels & Beer Cheese, Assorted Flatbreads

\$15 per person

The Cafe

Starbucks Coffee Regular & Decaf, Flavored Syrups, Cinnamon, Chocolate Shavings, Rock Candy on a Stick, Assorted Sweeteners

\$5.95 per person

Candy Shop

M&Ms, Rock Candy Sticks, Skittles, Swedish Fish, Hershey's Kiss, Jolly Ranchers, Gummy Bears, Pixie Sticks, Lollipops

\$ per person

Table Linens & Napkins

Your choice of polyester colored linens and napkins. Additional selections available for an upcharge.

\$20 per table

Chair Covers

\$5 per chair



Beverage Packages

Silver Brands

Smirnoff Vodka, Bombay Dry Gin, Cruzan Rum, Sauza Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Grants Scotch

Gold Brands

Tito's Handmade Vodka, Absolut Mandarin, Absolut Citron, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Rum, Jack Daniels Bourbon, Johnnie Walker Red Scotch, Jose Cuervo Tequila, Canadian Club, Courvoisier VS, Baileys Irish Cream, Peach Schnapps, Kahlua

Platinum Brand

Ketel One Vodka, Ketel One Oranje, Ketel One Citron, Bombay Sapphire Gin, Bacardi Superior Rum, Captain Morgan Rum, Makers Mark Bourbon, Johnnie Walker Red, 1800 Reposado Tequila, Crown Royal, Courvoisier VS, Baileys Irish Cream, Peach Schnapps, Kahlua

Domestic Beer

Bud Light, Miller Lite, Budweiser

Imported & Craft Beer

Corona, Amstel Light, Heineken, Bold City Beers



Cash Bar

Silver Brands	\$8.00	Domestic Beer
Gold Brands	\$9.00	Imported & Craft Beer
Platinum Brands	\$10	Wine by the Glass

Champagne Toast \$3 per person

Open Bar Packages

	Beer & Wine	Silver Brands	Gold Brands	Platinum Brands
One Hour	\$14.00	\$16.00	\$18.00	\$20.00
Two Hours	\$20.00	\$22.00	\$24.00	\$26.00
Three Hours	\$24.00	\$27.00	\$29.00	\$33.00
Four Hours	\$30.00	\$32.00	\$34.00	\$36.00

Bartender Fee: \$75.00 Each

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