

### Congratulations on your engagement!

The Catering Staff at the Sheraton Miami Airport Hotel & Executive Meeting Center is delighted to provide you with information and exceptional menus to help you prepare for your special day!

We understand the importance of this momentous event.

Our team of dedicated culinary experts and detailed and creative catering personnel is committed to providing you with PERSONAL and superior service in order to produce a memorable, flawless and superb occasion!

Please take some time to review the enclosed information. We invite you to contact the Catering Department at your convenience to make arrangements to visit the Sheraton Miami Airport Hotel and discuss your ideas in further detail. Our lovely property is the perfect location for your wedding and we look forward to assisting you in creating the event you have always imagined and will never forget!







### **OUR PACKAGE INCLUDES THE FOLLOWING**

Four Hours Deluxe Reception

Champagne for the Traditional Toast

Four Hours Open Bar

Custom Wedding Cake

Chair Covers with Choice of Sashes and Overlays

Complimentary Suite for Bride and Groom

Honeymoon Amenity

Special Room Rates for Your Out-of-Town Guests

Tasting for You and Your Partner Before the Wedding

Parking Rates \$10 Valet or Self



One-Hour Cocktail Reception

### **BUTLER-PASSED HORS D'OEUVRES**

Choice of Four

### **COLD SELECTIONS**

Smoked Salmon Pinwheel

Chicken and Sun-Dried Cherry on Belgian Endive

Charred Beef Carpaccio on Focaccia with Scallion-Mustard Mayonnaise

Marinated Asparagus with Prosciutto

Jerk Spiced Chicken Breast Skewers with West Indian Fruit Relish

Fresh Mozzarella and Herbed Tomato Jam on Focaccia Toast

### **HOT SELECTIONS**

Teriyaki Glazed Chicken Breast on Wonton Chip with Sesame-Pepper Relish

Bacon Wrapped Scallops with Lemon-Parsley Garlic Butter

Chicken Sate with Peanut-Chili Sauce

Beef Sate with Peanut-Chili Sauce

Mini Brochettes of Beef and Vegetables with Soya Ginger Glaze

Mini Brochettes of Chicken and Vegetables with Soya Ginger Glaze

Vegetable Spring Roll

Spinach and Feta Phyllo Triangles

Chicken and Cilantro Quesadilla with Cheddar and Jack Cheese

Sesame Crusted Chicken

with Honey-Mustard Sauce

Miniature Crab Cakes with Remoulade

Coconut Shrimp with Fruit Relish

### **ONE-HOUR OPEN BAR**

Name Brand Liquors, House Chardonnay and Cabernet Sauvignon, Mixers Imported and Domestic Beers, Assorted Sodas and Bottled Water



**Dinner Reception** 

### **SALADS**

Choice of One

Caesar Salad with Homestyle Crouton and Parmesan Cheese
Baby Spinach Salad with Bacon Bits, Crumble Blue Cheese, Walnut and Hot Pancetta Dressing
Tossed Garden Greens with Grape Tomato, Toasted Almonds, Carrot Curls and Cucumber Wheels

### ENTRÉE

Seared Chicken
Served with a Mushroom and Marsala Wine Sauce
\$85 per person

London Broil Served with Madeira Sauce \$88 per person

Seared Salmon
Served with a Champagne Butter Sauce
\$88 per person

Prime Rib
Slow Roasted Prime Rib of Beef Au jus
\$95 per person

### **COMBINATION PLATES**

Petite Filet & Chicken

Herbed Boursin Cheese Demi accompanied by Seared Chicken in Marsala Sauce
\$105 per person

Petite Filet & Shrimp
Herbed Boursin Cheese Demi accompanied by Shrimp Sautéed in Garlic Butter
\$105 per person

All entrées are accompanied by Chef's choice of starch and vegetables freshly baked rolls and creamy butter Freshly Brewed Regular and Decaffeinated Coffee, Specialty Herbal Teas



### **CHAMPAGNE TOAST**

### THREE-HOUR OPEN BAR

Name Brand Liquors, House Chardonnay and Cabernet Sauvignon, Mixers Imported & Domestic Beers, Assorted Sodas and Bottled Water

### ALSO INCLUDED IN THE PACKAGE

Designer Wedding Cake

Complimentary Bi-Level Suite for the Bride and Groom

Choice of Chaircover (Ivory or White)

Choice of Linen Tablecloth and Napkins (White or Ivory)

Choice of Color for Sash and Overlay (Wide Selection)

Prices are subject to taxable service charge of 20% and 9% sales tax.







### Package Enhancement

### **APPETIZER**

Maryland Crab Cake
Wilted Greens and Roasted Corn relish
\$7 per person

Stripped Ravioli
Filled with Spinach, Ricotta Cheese and Pine Nuts in a Sundried Tomato Asiago Cheese Sauce
\$7 per person

### **INTERMEZZO**

SORBET \$4 per person

# **DESSERT**Chocolate-Covered Strawberries

\$3 each
Sheraton Platter Miniature Pastries-Petit Fours
\$3 each

### **OPEN BAR**

Upgrade Bar from Name Brand to Premium Brand \$12 per person

Upgrade Name Brand Bar with Frozen Drinks
\$10 per person

