



Weddings at the Sheraton Pasadena

Whether your vision is an outdoor ceremony under a romantic canopy or an intimate reception in our charming rustic ballroom, the Sheraton Pasadena is an ideal location for your wedding.

Your dedicated Catering Manager will assist you with planning your dream wedding every step of the way. Choose from one of our special wedding dinner menus, which include a toast glass of champagne for each guest to celebrate the newlyweds. Customize your ideal wedding cake with the aid of the experienced bakers at Lark Pasadena Cake Shop. Let us take care of the overnight accommodation for your guests while you rest easy – and well – knowing that a complimentary room with a chilled bottle of Champagne is awaiting you and your groom at the end of a perfect night.



Hors D'Oeuvre

All hors d'oeuvres are priced per 50 pieces and suitable for tray passing

Smoked salmon pinwheel on cucumber rounds	310
Caprese skewer with mozzarella and cherry tomato	210
Seared ahi tuna with wasabi aioli on crispy wonton	310
Goat cheese crostini with sundried tomato and pesto	210
Chicken satay in teriyaki sauce	260
Beef satay in Thai peanut sauce	260
Petite crab cakes	260
Jumbo coconut shrimp skewers with mango chutney	310
Prosciutto-wrapped melon	250
Vegetable spring rolls	210



Plated Wedding Menus

All plated menus include a toast glass of champagne for each guest, freshly brewed Starbucks® regular and decaffeinated coffee and select hot Tazo® teas

Starters

Caesar salad with shaved parmesan and garlic herb croutons

Pacific coast field greens with Maytag blue cheese and candied pecans

Ensalada Caprese with fresh mozzarella

Spinach salad with roasted beets, creamy goat cheese and balsamic vinaigrette

Entrees

Napa valley chicken with sundried tomatoes and chardonnay cream 60

Tournedos of beef with a cabernet reduction and shiitake mushrooms 63

King salmon fillet with herbed lemon beurre blanc 63

New York steak with wild mushrooms 65

Dessert

Custom wedding cake from Lark Cake Shop

Enhancements

Mediterranean platter: grilled vegetables, hummus, tabbouleh, pita bread 7.25

Sweet table: fresh baked cookies, blondies and brownies 5.25

Cheers: add a bottle of white and a bottle of red wine to each table 45 (per bottle per table)

Vegetarian Entrée Options

Vegetable Napoleon. Served with a roasted portobello mushroom, bell pepper, zucchini, yellow squash and eggplant

Sundried tomato ravioli, served with julienne vegetables

Duet Entrée

Select two:

Petit filet with Cabernet Butter

Salmon fillet with Chardonnay and dill cream

Sea bass with chive sabayon

Scampi style prawns

Chicken piccata

New York steak with wild mushrooms

Napa Valley chicken with sundried tomatoes

Chicken duet 80

Beef duet 85



Wedding Dinner Table

All dinner table menus include a toast glass of champagne for each guest, freshly brewed Starbucks® regular and decaffeinated coffee and select hot Tazo® teas

Supreme

Herb-crusted sliced prime rib with horseradish cream sauce

Seared chicken breast with natural jus

Chilean sea bass with lemongrass emulsion

Black truffle goat cheese whipped potatoes

Haricot vert almandine

Young squash and baby carrots

Little gem wedge salad with Roquefort cheese dressing

Baby spinach and frisee salad with champignon mushrooms, bacon and honey-poppy seed dressing

Strawberry mousse and chocolate petit fours

Custom wedding cake from [bakery] 75

Enhancements

Turkey breast carving station (serves 25) 185

Pasta station with 3 assorted pastas and sauces 22

Iced seafood bar with shrimp, crab claws and oysters (100 pieces) 630



Farewell Brunch

All menus include freshly brewed Starbucks® regular and decaffeinated coffee and select hot Tazo® teas

Champagne brunch

Just baked mini danishes, croissants and muffins
 Bagels, lox, onions, cucumbers and cream cheese
 Fluffy scrambled eggs
 Applewood smoked bacon
 Turkey sausage
 Sliced fresh fruit and seasonal berries
 Skillet fried breakfast potatoes
 Mixed baby greens salad
 Champagne (mimosa)
 Selection of chilled fruit juices 29

Quick farewell

Just baked mini danishes, croissants and muffins
 Fluffy scrambled eggs
 Applewood smoked bacon
 Skillet fried breakfast potatoes
 Sliced fresh fruit and seasonal berries
 Selection of chilled fruit juices 23

Enhancements

Organic oatmeal with raisins and brown sugar 5
 Belgian waffles with hot maple syrup, warm strawberry
 compote and whipped cream 5.50
 French toast with powdered and hot maple syrup 5
 Assorted cereals with 2% and skim milk 4



Rehearsal Dinner

All menus include freshly brewed Starbucks® regular and decaffeinated coffee and select hot Tazo® teas

Rose

Caesar salad with parmesan cheese and herb croutons

Filet mignon with roasted fingerling potatoes and bordelaise sauce

Crème brûlée with caramel sauce 49

Cordova

Mixed greens, candied walnuts, blue cheese crumbles and champagne vinaigrette

Salmon piccata with couscous and lemon caper sauce

Chocolate sponge cake topped with chocolate glaze
43

Pasadena

Spinach salad with Roquefort, cranberries, candied pecans and orange mustard vinaigrette

Chicken Chardonnay with herb roasted potatoes, seasonal vegetables and white wine sauce

Traditional strawberry cheesecake 39



Beverage Service

Bar service can be arranged on a non-hosted or hosted basis.

A bartender fee of \$150++ per bar will be charged if bar revenue does not meet or exceed \$500 per bar.

	Consumption Host Bar	Non-Host Bar
Well	\$10.00	\$11.00
Premium	\$12.00	\$13.00
Luxury	\$14.00	\$15.00
House Wine	\$9.50	\$10.50
Domestic Beer	\$7.50	\$8.50
Imported Beer	\$8.50	\$9.50
Bottled Water	\$5.50	\$6.50

Hosted Bar Per Hour

Well Spirits, Imported/Domestic Beer and Soft Drinks

\$20++ per person for one hour

Premium Spirits, Imported/Domestic Beer and Soft Drinks

\$25 ++ per person for one hour

Luxury Spirits, Imported/Domestic Beer and Soft Drinks

\$30 ++ per person for one hour

Additional Hours: \$10 ++ per hour

Hosted bar prices are subject to a service charge and applicable sales tax.

Brands

Well	Luxury	Domestic Beer	Soft Drinks
Smirnoff	Grey Goose	Budweiser	Pepsi
Beefeaters	Bombay Sapphire	Budlight	Diet Pepsi
Jim Beam	Makers Mark	Coors Light	Sierra Mist
Cruzan Rum	Captain Morgan	Miller Light	
Sauza Tequila	Patron Tequila		
Seagram's 7	Crown Royal	Imported Beer	
Johnnie Walker Red	Johnnie Walker Black	Heineken	
Premium	Grand Marnier	Heineken Light	
Absolute		Corona	
Tanqueray		Corona Light	
Wild Turkey			
Bacardi Light			
Milagro Tequila			
Seagram's VO			
Jack Daniels			
Chivas Regal Scotch			