



Sheraton[®]
DFW AIRPORT HOTEL

SHERATON DFW WEDDING MENU

Choose the Sheraton DFW Airport Hotel for your wedding ceremony and reception, and the celebration is guaranteed to be memorable. All of our event space has been recently renovated to evoke a sophistication that any bride is sure to appreciate. If glamour and refinement is what is desired, the premier Grand Ballroom, with 16-foot ceilings, beautiful chandeliers and the ability to host up to 600 guests for receptions and events, is the perfect fit.

The Sheraton DFW Airport Hotel is an ideal location for all of your wedding celebration needs – from engagement parties, bridal showers, and rehearsal dinners, to the perfect wedding reception and farewell brunch. From delicious, chef prepared meals and the outstanding service from all of our departments, we are sure that you will enjoy your entire experience with us at the Sheraton DFW.

Our wonderful Catering Sales Manager, Sara Stolpe, looks forward to helping you planning a truly extraordinary and memorable event for your special day. Please feel free to contact her at sara.stolpe@sheratondfw.com or 972-929-7529.



Sheraton®
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CEREMONY PACKAGES

STANDARD CEREMONY

Includes Room Rental

Theater Style Seating
chair covers not included

Stage for Altar
arch/altar not included

Hurricane Vases on Each Row
with taper candles

\$5 PER PERSON

UPGRADED CEREMONY

Includes Room Rental

Theater Style Seating
with white or black spandex chair covers and satin sashes

Stage for Altar
arch/altar not included

Pipe and Drape
along back of stage

Hurricane Vases on Each Row
with taper candles

\$8 PER PERSON

ELEGANT CEREMONY

Includes Room Rental

Theater Style Seating
with white or black spandex chair covers and satin sashes

Stage for Altar
white arch included

Pipe and Drape
along back of stage

Up Lights

Hurricane Vases on Each Row
with taper candles

\$12 PER PERSON

Please note that prices listed above do not include 24% taxable service charge and 8.25% sales tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.



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SILVER PACKAGE

COCKTAIL HOUR

Four Butler Passed Hors D'Oeuvres

Chicken Bruschetta
asiago cheese and chicken on crostini

BBQ Meatballs
juicy meatballs slathered in BBQ sauce

Fresh Fruit and Cheese Kebabs
assorted fruits and cheeses on a skewer

Assorted Cucumber Canapes
cucumber slices with assorted toppings

Butler Passed Champagne

Cash Bar

WEDDING RECEPTION

Plated Dinner to Include

Mixed Green Salad
with carrots, tomatoes, and cucumbers

Pesto Chicken Chardonnay
*served in a basil cream sauce
with seasonal grilled vegetables and
garlic mashed potatoes*

Complimentary Iced Tea,
Starbucks® Coffee, and Water

Champagne Toast

Cash Bar

ALSO INCLUDED

Complimentary Centerpieces
*mirror tile, hurricane vase with taper
candle, and (2) tea light candles*

Complimentary Linen
*white floor length linen and white
or black napkins*

Cake Cutting Service

Complimentary Room for Bride
and Groom on Night of Wedding

Complimentary Upgrades to
Club Level Room for Parents of
Bride and Parents of Groom

Staging with Skirting

Parquet Wood Dance Floor

Gift Table, Cake Table, and DJ
Table

\$45 PER PERSON

Additional \$200 fee per bar for bartender and cashier (1 bar per 100 guests is recommended)

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GOLD PACKAGE

COCKTAIL HOUR

Six Butler Passed Hors D'Oeuvres

Chicken Bruschetta
asiago cheese and chicken on crostini

BBQ Meatballs
juicy meatballs slathered in BBQ sauce

Fresh Fruit and Cheese Kebabs
assorted fruits and cheeses on a skewer

Assorted Cucumber Canapes
cucumber slices with assorted toppings

Stuffed Mushrooms
mushroom caps stuffed with crab

Prosciutto Melon Skewers
cantaloupe wrapped with prosciutto and drizzled with balsamic glaze

Butler Passed Champagne

One Hour Open Bar
familiar brands

WEDDING RECEPTION

Plated Dinner to Include

Spinach Salad
with dried cranberries, goat cheese, and candied walnuts

Pesto Chicken Chardonnay
served in a basil cream sauce with seasonal grilled vegetables and garlic mashed potatoes

Complimentary Iced Tea, Starbucks[®] Coffee, and Water

One Glass of House Wine
served with meal; white or red

Champagne Toast

Cash Bar

ALSO INCLUDED

Complimentary Centerpieces
mirror tile, hurricane vase with taper candle, and (2) tea light candles

Complimentary Linen
white floor length linen and white or black napkins

Cake Cutting Service

Complimentary Room for Bride and Groom on Night of Wedding

Complimentary Room for Bride and Groom on Night of Wedding

Complimentary Upgrade to Club Level Room for Parents of Bride and Parents of Groom

Staging with Skirting

Parquet Wood Dance Floor

Gift Table, Cake Table, and DJ Table

\$60 PER PERSON

Additional \$200 fee per bar for bartender and cashier (1 bar per 100 guests is recommended)

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PLATINUM PACKAGE

COCKTAIL HOUR

Six Butler Passed Hors D'Oeuvres

Chicken Bruschetta
asiago cheese and chicken on crostini

BBQ Meatballs
juicy meatballs slathered in BBQ sauce

Caprese Kebabs
fresh tomato, basil, and mozzarella on a skewer

Spanikopita
spinach and cream cheese in a triangle puff pastry

Assorted Cucumber Canapes
cucumber slices with assorted toppings

Prosciutto Melon Skewers
cantaloupe wrapped with prosciutto and drizzled with balsamic glaze

Butler Passed Champagne

One Hour Open Bar
familiar brands

WEDDING RECEPTION

Plated Dinner to Include

Spinach Salad
with dried cranberries, goat cheese, and candied walnuts

Herb Crusted Chicken
served in a dijon thyme cream sauce with seasonal grilled vegetables and garlic mashed potatoes

Complimentary Iced Tea, Starbucks[®] Coffee, and Water

One Glass of House Wine
served with meal; white or red

Champagne Toast

Three Hour Open Bar
familiar brands

ALSO INCLUDED

Upgraded Centerpieces
mirror tile, hurricane vase with taper candle, fresh rose petals, and (2) tea light candles

Complimentary Linen
white floor length linen and white or black napkins

Cake Cutting Service

Complimentary Room for Bride and Groom on Night of Event

Complimentary Upgrades to Club Level Room for Parents of Bride and Parents of Groom

Complimentary Room for Bride and Groom on One Year Anniversary

Staging with Skirting

Parquet Wood Dance Floor

Gift Table, Cake Table, and DJ Table

\$80 PER PERSON

Bartender and cashier fee included in package

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DIAMOND PACKAGE

COCKTAIL HOUR

Six Butler Passed Hors D'Oeuvres

Chicken Bruschetta
asiago cheese and chicken on crostini

Beef Wellington
tender beef wrapped in puff pastry

Grilled Cheese Soup Shooters
tomato soup shooter with grilled cheese wedge on top

Shrimp Cocktail Shooters
jumbo shrimp in cocktail sauce shooter

Assorted Cucumber Canapes
cucumber slices with assorted toppings

Prosciutto Melon Skewers
cantaloupe wrapped with prosciutto and drizzled with balsamic glaze

Fresh Fruit and Vegetable
Crudit  Display

Butler Passed Champagne

One Hour Open Bar
local brands

WEDDING RECEPTION

Plated Dinner to Include

Bibb Salad
with roasted pears, gorgonzola cheese, and balsamic glaze

Herb Crusted Chicken
served in a dijon thyme cream sauce with seasonal grilled vegetables and garlic mashed potatoes

Complimentary Iced Tea,
Starbucks® Coffee, and Water

One Glass of Meridian Wine
served with meal; white or red

Champagne Toast

Three Hour Open Bar
local brands

ALSO INCLUDED

Upgraded Centerpieces
mirror tile, hurricane vase with taper candle, fresh rose petals, and (2) tea light candles

Complimentary Linen
white floor length linen and white or black napkins

Cake Cutting Service

Complimentary Room for Bride and Groom on Night of Event

Complimentary Upgrades to Club Level Room for Parents of Bride and Parents of Groom

Complimentary Room for Bride and Groom on One Year Anniversary

Staging with Skirting

Parquet Wood Dance Floor

Gift Table, Cake Table, and DJ Table

\$100 PER PERSON

Bartender and cashier fee included in package

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CINDERELLA PACKAGE

COCKTAIL HOUR

Six Butler Passed Hors D'Oeuvres

Chicken Bruschetta

asiago cheese and chicken on crostini

BBQ Meatballs

juicy meatballs slathered in BBQ sauce

Caprese Kebabs

fresh tomato, basil, and mozzarella on a skewer

Spanikopita

spinach and cream cheese in a triangle puff pastry

Assorted Cucumber Canapes

cucumber slices with assorted toppings

Prosciutto Melon Skewers

cantaloupe wrapped with prosciutto and drizzled with balsamic glaze

Fresh Seafood Display

jumbo shrimp, snow crab knuckles, and fresh gulf oysters

Butler Passed Champagne

One Hour Open Bar

appreciated brands

\$125 PER PERSON

Bartender and cashier fee included in package

WEDDING RECEPTION

Plated Dinner to Include

Spinach Salad

with dried cranberries, goat cheese, and candied walnuts

Herb Crusted Chicken and Slow Roasted Beef Tenderloin Duo Plate

served in a dijon thyme cream sauce and red wine demi-glace with seasonal grilled vegetables and garlic mashed potatoes

Complimentary Iced Tea, Starbucks[®] Coffee, and Water

One Glass of Meridian Wine

served with meal; white or red

Champagne Toast

Three Hour Open Bar

appreciated brands

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ALSO INCLUDED

Upgraded Centerpieces

mirror tile, hurricane vase with taper candle, fresh rose petals, and (2) tea light candles

Upgraded Linen

white floor length linen with satin overlay, white or black spandex chair covers with satin sash, and colored napkins

Additional Décor

charger plates, up lights, and custom GOBO

Cake Cutting Service

Complimentary Room for Bride and Groom on Night of Event

Complimentary Upgrades to Club Level Room for Parents of Bride and Parents of Groom

Complimentary Room for Bride and Groom on One Year Anniversary

Staging with Skirting

Parquet Wood Dance Floor

Gift Table, Cake Table, and DJ Table



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OPEN BAR

Includes Your Choice of Familiar, Local, or Appreciated Brand Cocktails, House Wines, Domestic and Premium Beer, and Sodas
Priced on an hourly basis and charged for all guests over 21 years of age (Regardless of whether they plan to consume alcohol or not)

Familiar Brands	1st Hour - \$20.00	Each additional hour - \$7.00
Local Brands	1st Hour - \$22.00	Each additional hour - \$8.00
Appreciated Brands	1st Hour - \$20.00	Each additional hour - \$9.00

	CASH BAR	HOSTED BAR
Assorted Sodas	\$3.50	\$3.50
Domestic Beer	\$6.00	\$6.00
Premium Beer	\$7.00	\$7.00
House Wines	\$8.00	\$8.00
Familair Cocktails	\$9.00	\$9.00
Local Cocktails	\$9.00	\$9.00
Appreciated Cocktails	\$10.00	\$10.00
Cordials	\$12.00	\$12.00

No Service Charge on
Cash Bar Prices

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LIQUOR BRANDS

	FAMILIAR BRANDS	LOCAL BRANDS	APPRECIATED BRANDS
<i>Bourbon</i>	Jack Daniels	Ranger Creek .36 <i>(San Antonio, TX)</i>	Gentleman Jack
<i>Scotch</i>	Dewars	Balcones TX <i>(Waco, TX)</i>	Johnny Walker Black
<i>Vodka</i>	Smirnoff	Titos <i>(Austin, TX)</i>	Ketel One
<i>Gin</i>	Beefeaters	Waterloo <i>(Dripping Springs, TX)</i>	Bombay Sapphire
<i>Whiskey</i>	Seagrams	TX Blended <i>(Fort Worth, TX)</i>	Crown Royal Reserve
<i>Rum</i>	Bacardi	Red River <i>(Lewisville, TX)</i>	Bacardi Anejo
<i>Tequila</i>	Jose Cuervo Gold	Z Tequila Blanco <i>(Austin, TX)</i>	Jose Cuervo Anejo
		<i>Or Similar Texas Brands</i>	

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BEER AND WINE

DOMESTIC

Bud Light

Budweiser

Coors Light

Miller Lite

PREMIUM

Corona

Heineken

Shiner Bock

DOS XX

WINES

Chardonnay

Merlot

White Zinfandel

Cabernet

Security is required for groups of 150 or more where alcohol is served
One Security Guard is required per 150 Guests
If security is obtained through the hotel - \$35.00 per guard, per hour

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DÉCOR - A LA CARTE

Spandex Chair Cover with Satin Sash - \$4 each
Satin Overlays - \$10 each
Lace Overlays - \$13 each
Bejeweled or Sequin Overlays - \$16 each
Satin Runner - \$3 each
Lace Runner - \$5 each
Sequin or Chemical Lace Runner - \$7 each
Colored Napkins - \$1 each
Chargers - \$2 each
Custom Stage Décor - Starts at \$500
Pipe and Drape - \$15 per Sq. Ft.
Up Lights - \$30 each
Floral Centerpieces by Devin Designs - Starts at \$50 each
Custom GOBO - \$400 each

OTHER SERVICES

Coat Check - \$100 per day
LCD Projector and Screen - Starts at \$630
Valet - Price varies based on length of event

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