Your Wedding

Congratulations

Thank you for considering the Sheraton Grand Chicago
for your special day! Enclosed you will find our wedding package.
Our Wedding Specialists will work closely with you to
ensure an unforgettable event!

Our wedding package is complete with everything you need to create the wedding of your dreams. We are happy to customize a proposal to fit your preference if there are items that you would like to add or remove.

We at the Sheraton Grand Chicago
look forward to being a part of your big day!

Contact Our Wedding Specialist at 312-329-7001

Sheraton Grand Chicago

Parking

As a part of our wedding package, discounted Valet parking is available at a rate of $35 for event parking and $67 overnight. The Sheraton Grand Chicago is happy to customize a private valet entrance for an additional fee. Parking charges may be added to the master account if desired.

Guest Count

Final Guarantee of attendance is due three business days prior to the event. At that point, it is possible to increase the guest count, but not reduce the number below your final guarantees. If guests exceed the guarantee, appropriate charges will be incurred. Wedding party must guarantee at least 80% of contract numbers.

Ceremony

The Sheraton Grand Chicago is happy to offer ceremony space in our Sheraton Chicago Ballroom.
The ceremony set up fee is $2,500.

Service Charge and Sales Tax

All food and beverage and set up fees are subject to a 25% taxable service charge and 11.5% sales tax.

Menu Tasting

Customized three or four course menus can be designed for your special day to suit your desires. Should you decide to offer more than one entrée choice to your guests ahead of time, the highest priced entrée will be charged. Children's Menus are $30 per child, which includes beverage service and cake. Menu tastings are complimentary for you, your fiancé, and two (2) other guests. Additional guests will be at a price of $140, per guest. All pricing is subject to appropriate tax and service charge.

Starwood Preferred Guest

Host your wedding at the Sheraton Grand Chicago and earn bonus Starpoints® toward free honeymoon nights. Starpoints will be awarded once you sign your contract, so you can use them right away. Apply your Starpoints toward free honeymoon nights or more at hotels and resorts in Hawaii, Paris, Bora Bora and more. Bridal couple earns one Starpoint for every $1 contracted of room rental and food & beverage costs. Membership in the Starwood Preferred Guest® program is required to receive Starpoints. Join for free at SPG.com.

Preferred Vendors

Wedding Consultants

Clementine Custom Events, www.clementinecustomevents.com – 773.961.8335
Oliveaire Artisan Events and Meetings, www.oliveaire.com – 847.885.3200

Photographers

Fig Media, www.figmediainc.com – 773.466.8800
WASIO Photography, www.wasiophotography.com – 773.510.4474

Florists

HMR Designs, www.hmrdesigns.com – 773.782.0800
Stems, www.stemschicago.com – 312.243.4470

Music

Toast & Jam, www.toastandjamdjs.com – 773.687.8833
Fig Media, www.figmediainc.com – 773.466.8800
Connexion Band, www.connexionband.com – 708.403.8488
Cagen Orchestra, www.cagenmusic.com – 847-559-0900

Makeup / Hair Artists

Style Onsite, www.styleonsite.com – 847-791-4049
Fine Makeup Art & Associates, www.finemakeupart.com – 847.847.8972

Limousine Services

Windy City Limo, www.windycitylimos.com – 312.972.3271
Altman Hines, www.altmanhines.com – 773.772.7004

Wedding Package

- Private menu and cake tasting for four guests
- Complimentary Presidential Suite for couple, based on availability
- Champagne amenity for couple's suite
- Complimentary breakfast for the Couple in LB Bistro & Pâtisserie
- 10% discount on rehearsal dinner or morning after brunch
- Starwood Preferred Planner Points
- Personalized service with a Wedding Specialist
- Complimentary spotlight of wedding cake
- Four hours of bar service, name brand selection
- Champagne toast
- Wine service with dinner
- Personalized martini for cocktail hour
- Four passed hors d'oeuvres
- Three course dinner including wedding cake
- Choice of black or white floor length linen (upgraded linen available for additional charge)

Cocktail Hour

Butler Passed Canapés

Select Four

Cold

California Rolls with Wasabi Soy Sauce • Mediterranean Style Assorted Bruschetta Peekytoe Crab Salad, Spiced Wonton • Prosciutto, Watermelon, Feta Basil Skewers Miso Glazed Yellow Fin, Wakami Salad, Tobiko Chili Sauce • Seared Beef Tenderloin, Garlic, Crostini, Horseradish, Crispy Shallots • Tomato Caprese, Sundried Tomato Vinaigrette, Parmesan Crostini, Micro Arugula • Beet and Goat Cheese Napoleon on Chinese Spoon • Belgian Endive Cups with Roasted Pepper Whipped Goat Cheese and Crushed Pine Nuts • Hand Rolled Vietnamese Spring Rolls with Plum Sauce • Mini New England Lobster Rolls • Chicken Waldorf Salad with Toasted Pecans on Tarragon Crostini

Hot

Coconut Chicken Skewers • Pear and Brie Baked in Phyllo • Braised Short Rib, Pickled Beet and Horseradish, Puff Pastry Bouchee • Truffled Risotto, Manchego Cheese, Smoked Tomato Sauce • Miniature Beef Wellington, Choron Sauce • Parmesan Artichoke Hearts, Roasted Tomato Butter • Bacon Wrapped Dates • Butter Pecan Shrimp with Maple Aioli Mini Beef and Veg Souvlaki with Tzatziki • Crispy Vegetable Rolls with Sweet Chili Garlic Maryland Lump Crab cakes with Chipotle Aioli • Sautéed Lamb Lollipops, Mint Yogurt Sauce (Add $1.50 Per Piece)

Cocktail Hour

Enhancements

Displays

Imported and Domestic Cheeses **15 per person**

An assortment of imported cheeses with complimentary condiments and cheese fondue. Served with crostini, lavosh and crackers.

Garden Vegetable Crudités **12 per person**

Seasonal fresh vegetables with herbed ranch dipping sauce.

Shogun Sushi Station **26 per person / 300 Chef Fee**

Rainbow rolls, California Rolls, Vegetarian rolls, Spicy tuna rolls, Nigiri sushi or Sashimi. Served with shoyu, wasabi and pickled ginger, all prepared by an authentic Sushi Chef.

Sautee Station **26 per person/200 Chef Fee**

Baby lamb chops served with mint sauce and rosemary butter, beef medallions served with peppercorn sauce and grain mustard dip, brandy glazed shrimp with garlic butter.

Raw Bar **30 per person**

King crab, seasonal oysters, clams, shrimp and scallop ceviche with cocktail sauce.

Minimum Enhancement Order of 75% of Final Guarantee

Dinner

First Course

Select One

Soup

Forrest Mushroom Bisque, White Truffle Essence, Parmesan Crouton

Smoked Tomato Bisque, Garlic Toast, Prosciutto Chip, Basil

Lobster Bisque, Roasted Corn, Sautéed Lobster

Corn and Shrimp Chowder, Pepper Relish

Carrot and Ginger Soup (Vegan)

Celery Root and Potato Soup with Bacon

Salad

Hearts of Romaine, Herbed Focaccia Croutons, Parmigiano-Reggiano Tuille, Roasted Pear Tomato and Caesar Dressing

Field Greens, Frisee, Shiraz-Poached Pear, Spice Walnuts, Maytag Blue Cheese, Vanilla Vinaigrette

Arugula, Haricot Vert, Grapefruit and Orange Segments, Balsamic Vinaigrette

Mache, Granny Smith Apple, Spiced Pumpkin Seeds, Crispy Sweet Potato, Maple Cinnamon Vinaigrette

Roasted Asparagus Salad, Wild Arugula, Figs, Agave Glazed Cantaloupe, Bibb Lettuce Cup, Bleu Cheese Balsamic Vinaigrette

Grilled Vegetable Napoleon and Baby Gem Lettuce Salad, Mesculin Greens, Heirloom Tomato, Mozzarella, Brioche Crisp, Sundried Tomato Vinaigrette

Additional Course Can be Added for $12 Per Person

Dinner
Enhancements

Plated Appetizer

Add an appetizer course to dinner for an additional $12 per person

Asparagus Truffle Risotto Cake, Crispy Mushroom, Watercress Puree

Braised Short Rib, Foie Fras, Parsnip Puree, Beet Reduction

Peekytoe Crab Cake, Fennel Cucumber Slaw, Piquillo Pepper Sauce

Lobster and Rock Shrimp Hash, Wilted Chickory, Sweet Pea Puree

Chili Rubbed Duck, Goat Cheese Grits, Bright Lights Char, Young Ginger Carrot Sauce

Intermezzo

Add for an additional $6 per person to cleanse your palate before dinner

Lemon Spice Sorbet

Sweet Pear and Lime Sorbet

Gin Sorbet

Champagne Sorbet

Calamansi Lime Granite with Agave, Micro Cilantro and Sea Salt

Dinner

Air

Lemon Grass, Ginger Airline Chicken Breast, Forbidden Black Rice, Soy Grilled Bok Choy, Spicy Carrot Cake **155**

Roasted Chicken Breast, Herb Risotto Cake, Bright Lights Swiss Chard Baby Vegetables, Yellow Pepper Sauce **155**

Grilled Espelette Rubbed Chicken, Yukon Gold Potato, Truffle Stewed Tomato, Sweet Garlic Sauce **155**

Mesquite Grilled Chicken Breast, Purple Potato Puree, Baby Vegetables, Smoke Tomato Demi 15**5**

Thyme Roasted Chicken Breast, Fingerling Potato Lyonnais, Sautéed Swiss Chard, Baby Zucchini and Patty Pans, Herb Chicken Jus **155**

Sea

Grilled Norwegian Salmon, Mashed Peruvian Potato, Asparagus, Ginger Demi Sauce, Cucumber and Seaweed **165**

Roasted Halibut, Golden Fingerlings, Baby Fennel, Baby Carrot, Scallion Sauce, Mustard Seed Caviar **165**

Roasted Grouper, Sautéed Spinach, Forbidden Black Rice, Saffron Sauce, Seasonal Vegetables **165**

Pan Seared Mahi Mahi, Roasted Heirloom, Potatoes, Leek & Fennel Ragout, Snap Peas & Carrots, Sherry Demi **165**

Sautéed Escolar Filet, Broccolini and Patty Pan, Roasted Eggplant Cream with Cabbage Ragout, Roasted Fingerling Potatoes **Market Price**

Land

Smoked New York Sirloin, Potato Pave, Heirloom Cauliflower and Carrots, Roasted Cipollini, Chimichurri **165**

Pan Seared Filet of Beef, Maytag Bread Pudding, Roasted Carrots and Brussel Sprouts, Truffle Mushroom Jus **175**

Mesquite Grilled Beef Tenderloin, Potato Pave, Roasted Garlic Demi, Seasonal Vegetable Medley **175**

Smoke Scented Filet of Beef, Horseradish Whipped Potatoes, Wild Mushrooms, Asparagus and Lingonberry Jus **175**

Wild Mushroom Crusted Filet of Beef, Blue Cheese Mashed Potatoes, Broccolini and Roasted Peppers, Garlic Red Wine Demi **175**

Braised Short Ribs, Garlic Yukon Wedges, Steamed Asparagus & Carrots, Wild Mushrooms & Bacon, Herb Demi **165**

Dinner

Earth

Vegetarian: Sweet Corn & Polenta Ravioli, Wild Mushrooms, Leek and Escarole, Roasted Red Pepper Sauce **145**

Ricotta Stuffed Gnocchi, Primavera Vegetables, Sautéed Spinach, Tomato Cream, Shaved Parmesan **145**

Vegan: Wild Mushroom Risotto Cake, Grilled Artichoke Hearts, Smoked Tomato Sauce, Watercress, Roasted Tomatoes, Wilted Spinach, Reduced by Vegetable Stock **145**

Vegan and Gluten Free: Seared Tofu, Black Rice, Red Curry Coconut Sauce, Wilted Spinach and Roasted Tomatoes **145**

Entree Combinations

Herb Grilled Chicken, Seared Norwegian Salmon, Mushroom Risotto Cake, Asparagus, Artichoke Sauce **195**

Blackened Filet of Beef, Seared Monkfish, White Cheddar Grits, Crispy Sweet Potato, Swiss Chard, Cider Demi **215**

Spring Lamb Chop, Rock Lobster Tail, Sweet Corn Potato Hash, Arugula, Fine Herbs Jus **225**

Maytag Blue Cheese Crusted Beef Tenderloin, Grilled Florida Prawns, Truffle Yukon Gold Potatoes, Haricot Verts, Thyme Jus **225**

Roasted Halibut, Topped Filet of Beef, Parnis Puree, Asparagus, Patty Pan, Watercress, Shiraz Jus **225**

BBQ Spiced Chicken Breast and Braised Short Ribs, Roasted Corn Succotash, Truffle Fingerling Potatoes, Veggie Peppers and Asparagus, Shallot Demi **215**

Roasted Beef Filet and Lemon Grass Salmon, Heirloom Marble Potatoes, Sautéed Tuscan Kale, Celery Root Puree, Baby Zucchini and Carrots, Merlot Reduction **215**

Children's Menu

$45 per person, ages 12 and under

Fresh Fruit Cocktail or Garden Salad, Choice of Entree: Chicken Fingers, Cheeseburger, or Macaroni and Cheese, Wedding Cake and Soda

Dessert

Wedding Cake

Select one from each of the following

Wedding Cake

Traditional White, Red Velvet, Rich and Moist Chocolate and Yellow

Wedding Cake Filling

Crème Brulee, Raspberry Jam and Apricot Jam

Wedding Cake Icing

Ganache: Chocolate, Hazelnut and White Chocolate

Mousse: White Chocolate, Chocolate, Raspberry, Strawberry and Lemon

Buttercream: Chocolate, Vanilla, Strawberry and Lemon

*Wedding cakes provided from an outside source are subject to a $4.50 cake cutting fee per guest. All plated wedding cakes served as dessert must be prepared and plated by the Sheraton Grand Chicago. All wedding cakes included in the wedding package are 3-tier cakes and additional specialty cake items outside the standard wedding package menu must be approved by the Sheraton Grand Chicago and is subject to an additional per person charge.

Dessert

Dessert Enhancements

Minimum Enhancement Order of 75% of Final Guarantee

Chocolate Truffle Station **12 per person**

Milk Chocolate Lavender, White Chocolate Key Lime, Extra Bitter Chambord Chocolate, Dark and White Chocolate for Dipping. Choose Four of the Following Toppings: Shredded Toasted Coconut, Dark Chocolate Vermicelli, Candied Chopped Pistachio, Heath Bar Crunch, Candied Chopped Hazelnuts, Finely Chopped Granola, Extra Brute Cocoa Powder, Crushed Macadamia Nuts, Cinnamon Powder Sugar. Chef Attendant Fee of $250 Required

Chocolate Fondue Station **20 per person**

White, Dark or Milk Chocolate. Choose Four of the Following Dippers: Assorted Mini Lollipop Cookies, Pretzel Rods, Biscotti, Shortbread Bars, Pound Cake Cubes, Angel Food Cake Cubes, Jumbo Marshmallows, Pineapple Cubes, Fresh Strawberries, Bananas, Honeydew Cubes, Cantaloupe Cubes

Sheraton Sweets Table

Assorted Cake Pops, Cookies, Brownies, Blondies, Cheesecake Squares, Lemon Bars, Lime Bars, Raspberry Bars, Chocolate Mini Cupcakes, Vanilla Mini Cupcakes, Red Velvet Mini Cupcakes, Triple Chocolate Tarts, Berry Tarts, Lemon Tarts, Chocolate Covered Pretzels

Choose Three Items	$20
Choose Five Items	$25
Choose Seven Items	$30

Beverages

Bar Service

Top Shelf, Upgrade for an Additional 10 Per Person

Spirits

Kettle One or Grey Goose, Bombay Sapphire, Crown Royal, Makers Mark, Captain Morgan

Beer

Bud Light, Samuel Adams Boston Lager, Miller Lite, Goose Island, Amstel Light, Heineken, St. Pauli N.A.

Wine

Upgraded selection of red and white wines: Sycamore Lane CA Sterling Vintner's Collection limited release, Central Coast, Red Diamon Winery WA, 14 Hands WA, Trinity Oaks CA, house champagne

Beverage Enhancements

Bar Service

Cordials and Martini's

Standard Cordials **12 per person**

Amaretto Di Sarano, Kahlua, Hennessy VS, Sambucca Romana, Frangelico, Jameson Irish Whisky

*Include in package at $4 per person based on consumption at $4 per drink

Premium Cordials **15 per person**

Baileys Irish Cream, Remy VSOP, Grand Marnier, Drambuie, B&B, Courvoisier VSOP

*Include in package at $6 per person based on consumption at $10 per drink

Martini Bar **18 per person**

Select three of the following: Apple Pucker, chocolate, Blue Sapphire, Cosmopolitan, Dirty, Cinnamon Firecracker, Lemon drop, French

Late Night

Late Night Snacks

Based on per person
Minimum Enhancement Order of 75% of Final Guarantee

Mini Pizza	8
Chicago Style Mini Hot Dogs	7
Soft Pretzels and Dipping Sauces	6
Chicken Tenders and Dipping Sauces	7
Buffalo Chicken Wings and Dipping Sauces	8
Mini Grilled Cheese Sandwiches	6
Onion Rings and French Fries	6
Chips and Dip, Select One:	
Pico De Gallo	6
Guacamole	8
Spinach Dip	9
Hummus	6

Fajita Station: Grilled Chicken, Chipotle Carne Asada, Flour and Corn Tortillas, Shredded Lettuce, Cheddar Cheese, Pico de Gallo, Cilantro, Guacamole, Sour Cream, Lime Wedges 20

Slider Bar: Mini Cheeseburgers on Onion Roll, BBQ Pulled Pork on Pretzel Roll, Sloppy Joe on Potato Roll, Crispy Chicken with Ranch on Brioche 20

Breakfast

Breakfast

$55 per person

Scrambled eggs, three pepper bacon, maple sausage, breakfast potatoes, cheese blintz with blueberry compote and sour cream, breakfast pastries and bagels, sweet butter and fruit preserves, plain and two flavored cream cheeses, sliced fruit, freshly brewed coffee, selection of hot tea, chilled orange, grapefruit and cranberry juices, regular and skim milk

Breakfast Enhancements

Based on per person

Omelet Station **12**

Diced smoked ham, cheddar and swiss cheese, chives, sliced mushroom, sausage, bell peppers and onions. $200 chef attendant fee

Lox and Bagels **14**

Smoked salmon, capers, onions, sliced tomatoes, assorted bagels and cream cheese

Belgium Waffles and Pancakes **12**

Waffles and pancakes complete with fresh fruits, nuts, chocolate chips and whipped cream. $200 chef attendant fee

French Toast **12**

Cinnamon french toast with whipped pecan butter drizzled with warm maple syrup

Fountainview Brunch

Brunch

$85 per person

Freshly Squeezed Orange, Grapefruit and Cranberry Juice
Homemade Yogurt Parfait with Greek Yogurt, Granola and Fresh Seasonal Berries

Lox and Bagels: Assorted Bagels with Sliced Nova Scotia Lox, Traditional Accompaniments of Capers, Vine-Ripened Tomatoes, Bermuda Onions, Regular and Low Fat Cream Cheese

Seasonal Field Greens with Fig Balsamic and Buttermilk Ranch
Chilled Asparagus Salad with Mimosa Dressing
Fresh Fruit Salad with Lemon Grass Syrup

Country Fresh Scrambled Eggs with Garden Chives
Grilled Petit Filet Mignon
Hickory Smoked Bacon and Grilled Sausage Links
Cheese Blintzes with a Blueberry Compote and Sour Cream

Frenched Chicken Breast with Roasted Shallots and Portobello Jus
Almond Crusted Salmon with a Lemon Buerre Blanc
Fingerling Potatoes with Truffle Oil
Chef's Choice of Seasonal Vegetables

Assorted Breakfast Bakeries, Blueberry and Bran Muffins, Cranberry Scones, Croissants, Cinnamon, Blueberry and Mocha Coffee Cakes, Sweet Butter, Devonshire Cream, Assorted Fruit Preserves, Assorted Pies, Cakes and Tortes from our Pastry Kitchen
Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Tea

Your Wedding

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Information

Food and Beverage Minimum

The hotel requires a minimum food and beverage guarantee for the ballroom space needed to accommodate your reception. Guest rooms, room rental, service charges, sales tax, audio/visual, labor charges, and other miscellaneous charges do not contribute to the minimum food and beverage guarantee. In the event that the actual food and beverage amount falls short of the contracted minimum food and beverage guarantee, room rental will be assessed. A 25% service charge and 11.5% city and state tax will be applied to all food and beverage items

Ceremony

The Sheraton Grand Chicago will be honored to host your wedding ceremony. A ceremony set up fee of $2,500 will apply

Deposits

The hotel requires a non-refundable deposit of $5,000 at the time of booking. Thirty (30) days prior to the wedding, an additional payment of 50% of your estimated total charges is required. The remaining balance is due ten (10) days prior to the event. Payments can be submitted via credit card, cashier's check or money order

Guarantee

The catering department must be notified no later than 12:00 noon, 72 business hours prior to your function, of the exact number of guests scheduled to attend. This number shall constitute a guarantee not subject to reduction and charges will be made accordingly

Information

Guest Room Accommodations

Discounted room accommodations for your wedding guests can be arranged. The discounted rates are subject to availability

Coat Check

Coat check can be arranged on cash or hosted basis at a rate of $2 per item with a $125 charge per attendant

Parking

The hotel offers a discounted valet parking rate of $34 and self-parking rate of $30 per vehicle for guests attending the wedding. Discounted rate is based upon availability. The discounted rate is valid only at the Sheraton Grand Chicago parking garage. Rate does not apply to any other nearby parking garages. Discounted rate does not include in and out privileges

Audio Visual Equipment and Electrical Needs

Electricity and additional audio visual equipment for your entertainment must be arranged with the hotel. Please consult the catering department for charges

Enjoy

- Private menu and cake tasting for four guests
- Starwood Preferred Planner Points
- Personalized service with wedding specialist
- Complimentary Bridal Suite for Bride and Groom the night of the wedding
- Parents of the bride and groom receive club upgrade at room block rate, based on availability
- Two changing rooms for attendants on the day of the event
- Preferred sleeping room rate for wedding guests
- One complimentary wireless microphone
- Complimentary spotlight of wedding cake
- Four hours of open bar service, upgraded selections
- Champagne toast
- Wine service with dinner
- Catered appetizers for cocktail hour, buffet or passed
- Catered dinner, family style, buffet or plated
- Wedding cake, choice of flavor, filling and icing
- Viennese sweet table with gourmet coffee station and herbal tea
- Floor length linen and napkins
- China show plates with three votive candles per table

Buffet Style Dinner 175
Family Style Dinner 185

Wedding packages exclude tax and gratuity/service charge

Menu Selections

Lunch

Buffet Style

50 Per Person

4 Vegetarian Selections
Choice of Rice and Naan
Salad and Accompaniments
Indian Tea, Lemonade and Iced Tea

Lunch Enhancements

5 Per Person, Each

Fresh Made Juices: Ginger Peach, Watermelon and Cucumber Mint
Traditional Indian Sweets

Cocktail Hour

Buffet and Butler Passed

Four to Six Appetizers
Additional Charge for Lamb or Shrimp

Dinner

Buffet or Family Style

Choice of Four Entrees: Chicken or Vegetarian
Choice of Rice
Naan, Papadum, Raita, Salad, Pickles (Achar), Chutneys (Mint and Tamarind)
Choice of Two Desserts

Choice of Catering by India House, Indian Garden or Gaylord

Beverages

Bar Service

Premium Brand Selections

Spirits

Absolut, Bombay Sapphire, Jose Cuervo Gold, Johnnie Walker Black Label, Jack Daniel's, Crown Royal, Hennessey V.S.O.P.

Beer

Domestic, Imported and Micro-Brew

Wine

Upgraded selection of red and white wines: – Silverado Napa Chardonnay, Jordon Russian River Chardonnay, Caymus Conundrum Sauvignon Blanc, Simi Alexander Valley Cabernet Sauvignon, Grgich Hills Napa Cabernet Sauvignon and Emeritus Russian River Pinot Noir

Additional Hour of Premium Brand Open Bar Service, $8 per Guest

Bar Enhancements

$6 per Guest or $9 per Drink

Cordials

Amaretto Di Sarrano, Kahula, Sambucca Romana, Frangelico, Jameson's Irish Whiskey, Bailey's Irish Cream, Remy V.S.O.P., Grand Marnier, Drambuie, B&B, Hennessey VS, Courvoisier V.S.O.P.

Beverages

Bar Enhancements

Based on Consumption, $11 per Drink

Martini Bar

Please select three of the following: Apple Pucker, Chocolate, Blue Sapphire, Cosmopolitan, Dirty, Cinnamon Firecracker, Lemon Drop, or French

Reception

Enhancements

Mediterranean Style Vegetables **10 Per Person**

Grilled seasonal vegetables with accompaniments and assorted sauces

Imported and Domestic Cheeses **16 Per Person**

An assortment of imported cheeses with complimentary condiments and cheese fondue served with crostini, lavosh and assorted house made crackers

Shogun Sushi Station **30 Per Person**

Four pieces per person: Rainbow rolls, California rolls, Vegetarian rolls, Spicy tuna rolls, Nigiri (tuna, salmon and eel) or sashimi. Served with shoyu, wasabi and pickled ginger, all prepared by an authentic Sushi Chef

Seafood Bar **35 Per Person**

Four pieces per person: Snow crab, seasonal oysters, clams, shrimp and scallop ceviche with cocktail sauce, mignonette sauce and condiments

Dessert

Plated Desserts **10 Per Person**

Cappuccino cheesecake with cinnamon cream, Six layer chocolate decadence with raspberry coulis and vanilla bean sauce, Grand Marnier crème brulee with fresh berries, Crunchy praline and dark chocolate obsession with frangelico cream, Key lime tarts with sauce anglaise and strawberry coulis, Apple and pear strudel with giner ice cream and bacardi gold cream, or Basked Alaska with warm brandied bing cherries

Sweet Table (Included in Package)

An assortment of miniature French & Viennese pastries, fruit in the ripe, sliced luscious melons, tropical pineapple, bunches of California seedless grapes and sweet strawberries, gourmet coffee station

Chocolate Fountain (Minimum of 150 Guests) **20 Per Person**

Dark, white or milk chocolate served with mini lollipops, pretzel rods, biscotti, shortbread bars, angel food cake cubes, glazed apricots, jumbo marshmallows, pineapple chunks, fresh strawberries, honeydew and cantaloupe cubes, gourmet
coffee station to include freshly brewed Starbucks coffee and herbal teas accompanied by whipped cream, rock candy, shaved chocolate, cinnamon sticks and orange zest

Morning After

Brunch

$47 per person

Scrambled eggs, three pepper bacon, maple sausage, breakfast potatoes, breakfast pastries and bagels, sweet butter and fruit preserves, flavored cream cheese, sliced fruit, freshly brewed coffee, selection of hot tea, chilled fruit juices, regular and skim milk

Brunch Enhancements

Based on per person

Omelet Station **12**

Diced smoked ham, cheddar and swiss cheese, chives, sliced mushroom, sausage, bell peppers and onions. $200 chef attendant fee

Lox and Bagels **12**

Smoked salmon, capers, onions, sliced tomatoes, assorted bagels and cream cheese

Belgium Waffles and Pancakes **10**

Waffles and pancakes complete with fresh fruits, nuts, chocolate chips and whipped cream. $200 chef attendant fee

Brioche French Toast **10**

Cinnamon french toast with whipped pecan butter drizzled with warm maple syrup