

Weddings at Sheraton BWI Hotel

Wedding Package – *Plated Entree*

Ceremony	5:30pm
Cocktail Hour	6:00pm – 7:00pm
Dinner Reception, Dinner & Dance	7:00pm—11:00pm
Calvert Ballroom	



Your Dream Wedding Package Includes

BALTIMORE WEDDINGS AT THE SHERATON BWI HOTEL

Our talented staff will make your experience worry free and full of lasting memories. We provide the utmost attention to every detail, from the elegant ambiance of our Ballroom to our impeccable service.

We will ensure your wedding is special while creating an atmosphere to celebrate and share your special day.

5 Hour Familiar Brand Open Bar

Ceremony, Cocktail Hour and Wedding Reception

Butler Passed Hors d' oeuvres and/or Display Stations during Cocktail Hour

3 Course Plated Salad, Entrée, Vegetable & Starch

Custom Wedding Cake (Gold Level) from Artistic Desserts

Food and cake tasting for up to four guests, *\$30 for additional guests*

Complimentary glass votives for all your tables

China, Glassware, Flatware, Tables, Sheraton Banquet Chairs

Floor length Linens in White with Choice of Napkin Colors

Staging for DJ or band, riser and dance floor

Private wedding party hospitality room

Complimentary suite on wedding night

Special discounted room rate for your guests

Starwood Preferred Planner Points and Personalized webpage

Sheraton BWI Hotel

COCKTAIL RECEPTION

Butler Passed Hors d'oeuvres - *(Choice of 4 Passed)*

Miniature Beef Wellington

Wine-Braised Beef in Pastry

Crispy Asiago Asparagus

Phyllo wrapped Asparagus with Asiago

Miniature Chicken Cordon Bleu

Puff Pastry

Seared Tuna

Atop pita chip with dab of lemon aioli

Bacon Wrapped Scallops

Hibachi Beef Skewers

Display Stations *(Choice of 1 Display Station)*

Cheese Display

Imported and domestic cheese display served with fruits, berries, assorted crackers and baguettes

Baked Brie en Croute

Imported brie wheel baked in pastry dough and drizzled with raspberry compote

Seasonal Fruit Display

Fresh seasonal fruits and berries served with
Honey-yogurt dipping and chocolate sauces

Seasonal Crudite

Fresh vegetable crudités served with
Red-pepper hummas and ranch dressing

WEDDING PLATED DINNER RECEPTION MENU - SILVER



SALAD

(Choice of One)

Caesar Salad

Herbed croutons, shaved parmesan cheese
and classic Caesar dressing

Mixed Field Greens Salad

Pecans, goat cheese, dried cranberries and red bell peppers
With a honey-mustard vinaigrette dressing

Spinach Salad

Vine-ripened tomatoes, feta cheese, green onions, mushrooms
lightly drizzled with warm bacon vinaigrette

PLATED DINNER ENTREES

Herb-Crusted Chicken

Stuffed with spinach, pine nuts, sun-dried tomatoes
Vegetable medley
Wild rice pilaf

Filet of Salmon

drizzled in lemon-herb butter sauce
Lemon Grilled Asparagus
Cous Cous

Freshly baked rolls with creamy butter

DESSERT

Wedding Cake from "Artistic Desserts"

Plated with Raspberry Sauce & Fresh Chilled Berries

WEDDING PLATED DINNER RECEPTION MENU - GOLD



SALAD

(Choice of One)

Caesar Salad

Herbed croutons, shaved parmesan cheese
and classic Caesar dressing

Mixed Field Greens Salad

Pecans, goat cheese, dried cranberries and red bell peppers
With a honey-mustard vinaigrette dressing

Spinach Salad

Vine-ripened tomatoes, feta cheese, green onions, mushrooms
lightly drizzled with warm bacon vinaigrette

PLATED DINNER ENTREES

(Choice of Two)

Garlic-Rosemary Roasted Chicken

Glazed carrots and sugar-snap peas
Trilogy of potatoes

Grilled Swordfish

With mango salsa
Grilled zucchini and summer squash
Wild rice

Filet Mignon

with red wine sauce
Grilled Asparagus
Garlic mashed potatoes

Freshly baked rolls with creamy butter

DESSERT

Wedding Cake from "Artistic Desserts"

Plated with Raspberry Sauce & Fresh Chilled Berries

WEDDING PLATED DINNER RECEPTION MENU - PLATINUM

SALAD

(Choice of One)

Caesar Salad

Herbed croutons, shaved parmesan cheese
and classic Caesar dressing

Mixed Field Greens Salad

Pecans, goat cheese, dried cranberries and red bell peppers
With a honey-mustard vinaigrette dressing

Spinach Salad

Vine-ripened tomatoes, feta cheese, green onions, mushrooms
lightly drizzled with warm bacon vinaigrette



PLATED DINNER ENTREES

(Choice of Two)

Caramel Baked Chicken

Green beans almandine
Red-roasted potatoes

Ginger-Glazed Mahi Mahi

With mango salsa
Steamed vegetable medley
Jasmine rice

Filet Mignon and Maryland Crabcake

Grilled Asparagus
Mushroom risotto

Freshly baked rolls with creamy butter

DESSERT

Wedding Cake from "Artistic Desserts"

Plated with Raspberry Sauce & Fresh Chilled Berries

WEDDING PACKAGE - SILVER

- 5 Hour Familiar Brand Open Bar for Cocktail Hour
 - Specialty Drink
- Brides Choice of 4 Butler Passed and 1 Display Stations
- 3 Course Dinner Plated Entrée with choice of Chicken & Fish entrees,
Salad, Vegetable and Starch
 - Champagne Toast
- Custom Wedding Cake from Artistic Desserts (Gold Level)
 - Use of Ballroom and Gallery for wedding
 - Hospitality Room for Wedding Party & Family

...And everything included on page 1

\$95++ per person

\$1000 Ballroom Room Rental

++Prices above are exclusive of MD Sales Tax (6%) & Service Charge (22%)

WEDDING PACKAGE - GOLD

- 5 Hour Familiar Brand Open Bar for Cocktail Hour
 - Specialty Drink
- Brides Choice of 4 Butler Passed and 1 Display Stations
- 3 Course Dinner Plated Entrée with choice of Chicken, Fish or Beef entrees,
Salad, Vegetable and Starch
 - Champagne Toast
- Custom Wedding Cake from Artistic Desserts (Gold Level)
 - Use of Ballroom and Gallery for wedding
 - Hospitality Room for Wedding Party & Family

...And everything included on page 1

\$100++ per person

\$1000 Ballroom Room Rental

++Prices above are exclusive of MD Sales Tax (6%) & Service Charge (22%)

WEDDING PACKAGE - PLATINUM

- 5 Hour Familiar Brand Open Bar for Cocktail Hour
 - Specialty Drink
- Couples Choice of 4 Butler Passed and 1 Display Stations
- 3 Course Dinner Plated Entrée with choice of Chicken, Fish or Beef entrees,
Salad, Vegetable and Starch
 - Champagne Toast
- Custom Wedding Cake from Artistic Desserts (Gold Level)
 - Use of Ballroom and Gallery for wedding
 - Hospitality Room for Wedding Party & Family

...And everything included on page 1

\$110++ per person

\$1000 Ballroom Room Rental

++Prices above are exclusive of MD Sales Tax (6%) & Service Charge (22%)

Optional Enhancements:

- Wine Service with Dinner: \$8 pp*
- Upgraded Bar Favorites Brand Package: \$6 pp*
- Chocolate Covered Strawberries for dessert: \$3 pp*
- Chair Covers and Colored Sashes for Dinner Reception: \$6.50 pp*
- Chiavari Chairs and Specialty Linens (over 300 colors and styles to choose from): \$14pp*
- Dinner Entrees can range from \$2 - \$5 additional depending on option*

FAMILIAR BRAND BAR

Cocktails

Smirnoff, Beefeaters, Johnnie Walker Red,
Bacardi, Jim Beam, Sauza Gold and Seagrams 7

Wines

LaTerre Chardonnay, Trinity Pinot Grigio,
LaTerre Cabernet Sauvignon and Canyon Road Merlot

Domestic

Budweiser, Bud Light,

Import

Amstel Light, Heineken and St. Pauli Girl N.A

Assorted Coke® Products, Juices
Still and Sparkling Bottled Water

Premium Bar (Favorites Bar): Jack Daniels, Johnnie Walker Black, Absolut, Bombay Sapphire,
CrownRoyal, Jose Cuervo Gold, Bacardi Superior, Wines: Century Cellars BV Chardonnay, Two Oceans
Sauvignon Blanc, Canyon Road Cabernet Sauvignon, Cellar No. 8, Merlot