

big
moments
ARE better WHEN SHARED



Wedding Package



Sheraton
Tampa Riverwalk
HOTEL

Together with our experienced wedding professionals,
extraordinary one of a kind waterside venue,
along with our exceptional culinary team and service....
experience the Sheraton Tampa Riverwalk
the best choice for your wedding

OUR WEDDING PACKAGE INCLUDES:

- Personal Consultation with our Wedding Professional and our Executive Chef
- Complimentary Wedding Suite on the night of your wedding with our Signature Chocolate Strawberry Bliss and Champagne Amenity
- Breakfast Buffet for two at our Rivers Edge Restaurant
- Bridal Gathering Room complete with Beverage and Hors d' oeuvres Service
- Floor Length White Hotel Linen complete with Mirror and Votive Accents
- Four Hours Premium Brand Bar Service
- Complimentary Bartender with 100 Guest Minimum
- Champagne Toast with Strawberry
- Complimentary Butler Passed Hors d'oeuvres Service
- Choice of Plated or Buffer Dinner Service
- Complimentary Suite on your First Anniversary with Chocolate Covered Strawberries and Champagne.
- Complimentary Dance Floor
- Complimentary Custom Designed Wedding Cake, Cutting & Service
- Reduced Valet Parking
- Discounted Guest Room Rates
- 20% off of your Catering for Your Rehearsal Dinner and or Sunday Brunch

food and beverage minimums apply 23% service charge and 7% sales tax

WELCOME RECEPTION

Beverage Service

One Hour of Hosted Premium Brand Bar Service to include Mixed Beverages,
Imported and Domestic Beer, Wine by the Glass, Assorted Sodas,
Bottled Water

Premium Brand includes: Absolute Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum,
Malibu Coconut Rum, Jose Cuervo Tequila, Johnnie Walker Black Scotch, Jack Daniel's Bourbon and
Seagram's 7

Budweiser, Bud Light, Corona, Michelob Ultra and Amstel Light
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Artisanal Cheese and Fruit Display – Honeycomb, Dried Fruit, Seedless Grapes, Preserves,
Sliced Baguettes, Gourmet Crackers

Your choice of 3 items from the selections below - Based on four pieces per person:

Cold Hors d' Oeuvres

Smoked chicken Salad Tartlet
Tuna Tartar, Pickled Daikon, Wasabi Cream on
Wonton Shell
Sesame Seared Tuna with Mango Salsa
Vegetable Ratatouille, Olive Toast, Manchego
Cheese
Shrimp Gazpacho Shooter
Lobster Mango Shooters
Duo Melon & Prosciutto - Balsamic Drizzle
Marinated Olives with Feta Cheese

Hot Hors d' Oeuvres

Boursin Stuffed Artichokes
Vegetable Spring Rolls – Plum Sauce
Beef Tenderloin Pinchos
Mini Pressed Cubans
Spicy Beef Empanada
Boursin and Spinach Filo
Coconut Chicken
Chicken Pinchos
Shrimp Satay
Asparagus Roll Up
Kale Dumpling (Vegan)
Spinach & Vegetable Dumpling (Vegan)
Turkey Tenderloin Wrapped in Applewood
Smoked Bacon
Florida Bay Poached Jumbo – Horseradish
Sauce
Miniature Crab Cake – Old Bay Aioli
Coconut Shrimp – Sweet Chili Sauce
Mango Coconut Shrimp Skewers

food and beverage minimums apply 23% service charge and 7% sales tax

MAIN EVENT

Choice of One Salad

Pumpkin Mixed Green Salad with Special Blend Mixed Greens, Grape Tomatoes, and Feta Cheese with Pumpkin Seed Vinaigrette

Traditional Caesar Salad with Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

Tomato Caprese with Baby Arugula, Fresh Mozzarella, Balsamic Reduction

Baby Spinach with Orange Segments, Bleu Cheese, Toasted Almonds, Bacon and Caramelized Onion Vinaigrette

Steakhouse Salad with Iceberg Wedge, Focaccia Croutons, Applewood Smoked Bacon Lardoons, Bleu Cheese Dressing

Champagne Toast with Strawberry for all Guests

Three additional Hours of Hosted Premium Brand Bar Service

To include Mixed Beverages, Imported and Domestic Beer, Wine by the Glass
Assorted Sodas and Bottled Water

food and beverage minimums apply 23% service charge and 7% sales tax



ENTRÉE SELECTIONS



▪ **Chicken Boursin**
Lemon Cream Sauce
\$84

▪ **Roasted Bone in Chicken Breast**
Madeira Wine Reduction
\$89

▪ **Goat Cheese Stuffed Chicken Breast**
Tomato Cream Sauce
\$89

▪ **Chicken Chasseur**
Classic Hunter Sauce
\$84

▪ **Citrus Glazed Grouper**
Lime Buerre Blanc
\$95

▪ **Herb Crusted Snapper**
Chive Nage
\$93

▪ **Grilled Petit Filet**
Mushroom Ragout
\$110

▪ **Herb Marinated NY Strip**
Cabernet Reduction
\$105

▪ **Orange Glazed Duck Breast**
\$95

▪ **Goat Cheese Stuffed Chicken and Herb Crusted Snapper Duet**
\$110

▪ **Roast Chicken and Herb Basted Shrimp Duet**
Madeira Wine Reduction
\$105

▪ **Petit Filet Mignon and Basil Shrimp Duet**
\$115

▪ **London Broil**
Sherried Mushroom Reduction
\$89

▪ **Pan Seared Grouper and Petit Filet**
Key Lime Reduction – Mushroom Ragout
\$118

Choose maximum of two entrée selections, however Vegetarian or Special Dietary needs will be accommodated.

All guests will be charged at the higher of the two prices when two entrée selections are chosen at two different prices.

Freshly Brewed Starbucks Coffee, Decaf Coffee and Tazo Herbal Teas

food and beverage minimums apply 23% service charge and 7% sales tax

WEDDING BUFFET INCLUDES:

Pumpkin Mixed Green Salad with Special Blend Mixed Greens, Grape Tomatoes, and Feta Cheese with Pumpkin Seed Vinaigrette

Traditional Caesar Salad with Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

Artisanal Breads and Butter

Freshly Brewed Starbucks Coffee, Decaf Coffee and Tazo Herbal Teas

Your choice of one item from the selection below:

Creamy Polenta, Wild Rice Pilaf, English Pea Risotto, Garlic Yukon Mashed Potatoes, Sweet Potato Casserole, Oven Roasted Red Bliss Potatoes, Garlic Fingerling Potatoes

Your choice of one item from the selection below:

Green Beans Almandine, Steamed Broccoli, Grilled Asparagus, Roasted Squash – Zucchini, Yellow, Butternut and Chef's Choice Oven Roasted Vegetables

Entrée Selections

- Pan Seared Chicken Breast – Honey, Ginger, Mango Chutney
- Grilled Chicken Breast – Green Pepper Corn Jus
- Chicken Picatta – Asiago Cheese Batter, Lemon Caper Sauce
- Chicken Saltimbocca – Prosciutto, Sage, Artichokes – Brown Butter Sauce
- Churrasco Skirt Steak – Cilantro Lime Marinade
- Grilled Sirloin – Caramelized Onions – Red Wine Demi-Glace
- Spice Rubbed Pork Loin – Mushroom, Calvados Apple Demi-Glace
- Jerk Mahi Mahi – Tropical Fruit Relish
- Grilled Mahi Mahi with spinach Cream Sauce
- Fried Catfish – Cajun Remoulade
- Seared Florida Grouper – Tomato Pepper Relish
- Seared Mediterranean Salmon – Olives, Feta, Tomato, Jalapenos
- Grilled Salmon, Roasted Fennel, Artichoke, Dill, Cucumber Cream

Choose 2 Entrées \$95

Choose 3 Entrées \$99

food and beverage minimums apply 23% service charge and 7% sales tax



FINISHING TOUCH

Viennese Dessert Table

Mini Pastries, Flavored Starbucks Coffee with White and Milk Chocolate Shavings, Ground Cinnamon, Orange Zest and Whipped Cream
\$14 per person

Dark or Milk Chocolate Fountain – 100 guest minimum

Warm, Flowing, Premium Belgian Chocolate with its Captivating Aroma
Up to Two Hours of Service with an Attendant
Included: Strawberries, Bananas, Marshmallows, Biscotti, Pineapple, Rice Krispy Treats, Donut Holes
\$13 per person

Café Ala Carte – 100 guest minimum

Gourmet Espresso, Latte & Cappuccino Bar
Up to Two Hours of Service with a Professional Barista to Serve Made to Order Specialty Coffees and Gourmet Teas
\$12 per person

The Gelato Carte – 100 guest minimum

Italy's Finest, Made with Passion and Served with Style
Up to Two Hours of Service with an Attendant to Serve Guests Their Choice of Gelato or Sorbet
\$10 per person

The S'mores Bar

Make Your Own S'mores featuring Flavored Marshmallows, Assorted Candies, Gourmet Cookies and Flavored Graham Crackers
Up to Two Hours of Service
\$8 per person

Sheraton Wine Service with Dinner

\$29 bottle

Ice Carving

\$450 and Up

Chair Covers

Complete with your choice of Organza or Solid Satin Sash
\$5.50 per chair

Signature Drinks Available – Consult your Catering Sales Professional

Upgrade Bar

To Top Shelf Brand Bar – Additional \$8 per person
Additional hour bar service - \$8 per person based on the guarantee number

food and beverage minimums apply 23% service charge and 7% sales tax