



**Sheraton Baltimore Washington Airport Hotel**  
**Silver Wedding Package**  
**Deluxe Buffet**  
**\$80**

**4 Hour Reception**

*1 Hour Crudités Display-Cocktail Hour*

*1 Hour Domestic Cheese Display with Assorted Crackers*

*Accompanied by Grapes, Strawberries, Apple Slices*

**4 Hour Limited Premium Open Bar**

**Premium Brand Wine:** *Magnolia Grove Chardonnay, Bella Sera  
Moscato, Placido Pinot Grigio, 14 Hands Cabernet Sauvignon*

**Domestic Beer:** *Budweiser, Bud Light, Miller Lite, Yuengling Lager,  
Coors Light*

**Imported Beer:** *Corona, Heineken, Amstel Light, Sam Adams, Sam  
Adams Light*

**Beverages:** *Assorted Soft Drinks, Assorted Juices, Bottled Water*

**Bridal Party Holding Room with Bridal Attendant**

**Champagne Toast**

**Gourmet Wedding Cake from Artistic Desserts**

**House Centerpiece:** *Mirror Tile with 12 inch White Taper Candle,  
Glass Hurricane and Votive Candles*

**Floor Length White Linen and Napkins**

**Complimentary Suite for Bride and Groom Night of Wedding**

**Complimentary On-site Parking for Guests with Designated  
Handicap Spaces**

**Complimentary Bartender(s) (service ratio one per 75 guests)**

**Complimentary Tasting Appointment - Four Guests (additional  
guests \$30.00 per person)**

**Courtesy Guest Room Block of Ten Rooms**

**Starwood Wedding Link for Group Block**

*Pricing is per person*

*Package does not include 22% Service Charge, 9% Maryland Alcohol  
Tax and 6% Maryland State Tax*



**Silver Wedding Package Selections**

**Salad Selection (select two)**

**House Salad**

*Organic Spring Mix with Dried Cranberries,  
Crumbled Goat Cheese, Dried Pears  
Finished with Raspberry Vinaigrette*

**Caesar Salad**

*Crisp Romaine Lettuce, Seasoned Croutons,  
Fresh Grated Parmesan Cheese  
Finished with Caesar Dressing*

**Greek Salad**

*Mixed Garden Greens, Sliced Cucumbers,  
Cherry Tomatoes, Feta Cheese  
Finished with Greek Dressing*

**Mandarin Baby Spinach Salad**

*Baby spinach, Mandarin Oranges, Slivered Almonds  
Finished with Citrus Vinaigrette*

**Assorted Dinner Rolls with Sweet Butter**

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**Side Selections (select two)**

**Potatoes Au Gratin**

**Red Bliss Potatoes**

**Garlic Mashed**

**Wild Rice Pilaf**

**Green Beans Almandine**

**Seasonal Vegetable Medley**

**Baked Ziti Ricotta**

**Broccoli**

**Baby Spinach**

**Snap Peas**

**Honey-Glazed Carrots with Sugar Snap Peas**



**Entrée Selection (select 2)**

**Roasted Chicken**

*Rosemary Infused Chicken Breast Au Jus*

**Chicken Marsala**

*Seasoned with Fresh Thyme, Basil, Oregano  
Finished with a Mushroom Marsala Wine Sauce*

**Grilled Salmon**

*Finished with a Lemon Dill Sauce*

**Mahi-Mahi**

*Finished with Tequila Lime Sauce*

**Pork Loin with Apple Compote**

**Balsamic Glazed Flank Steak**

**Roasted Top Round**

*Finished with a Bordelaise Sauce*

**Starbucks Regular, Decaffeinated Coffee**

**Assorted TAZO Tea Selections**

**Additional Entrée Selection \$10.00 per person**





**Sheraton Baltimore Washington Airport Hotel  
Gold Wedding Package**

**\$98.00**

**4 Hour Reception**

1 Hour Crudités Display (Cocktail Hour)

1 Hour Domestic Cheese Display with Assorted Crackers

Accompanied by Grapes, Strawberries, Apple Slices

2 Butler Passed Hors d'oeuvres

**4 Hour Premium Open Bar**

**Premium Brand Liquor:** Smirnoff, Bacardi Rum, Beefeater Gin,  
Jim Beam White Label, Seagram's 7, Johnnie Walker Red, Sauza  
Tequila, Kahlua and Amaretto

**Premium Brand Wine:** Magnolia Grove Chardonnay, Bella Sera  
Moscato, Placido Pinot Grigio, 14 Hands Cabernet Sauvignon

**Domestic Beer:** Budweiser, Bud Light, Miller Lite, Yuengling Lager,  
Coors Light

**Imported Beer:** Corona, Heineken, Amstel Light, Sam Adams,  
Sam Adams Light

**Beverages:** Assorted Soft Drinks, Assorted Juices, Bottled Water



**Bridal Party Holding Room with Bridal Attendant**

**Champagne Toast**

**Gourmet Wedding Cake from Artistic Desserts**

**House Centerpiece: Mirror Tile with 12 inch White Taper Candle,  
Glass Hurricane and Votive Candles**

**Floor Length White Linen and Napkins**

**Complimentary Suite for Bride and Groom Night of Wedding**

**Complimentary On-site Parking for Guests with Designated  
Handicap Spaces**

**Complimentary Bartender(s) (service ratio one per 75 guests)**

**Complimentary Tasting Appointment - Four Guests (additional  
guests \$30.00 per person)**

**Courtesy Guest Room Block of Ten Rooms**

**Starwood Wedding Link for Group Block**

*Pricing is per person*

*Package does not include 22% Service Charge, 9% Maryland Alcohol  
Tax and 6% Maryland State Tax*





**Gold Wedding Package Selections**

**Salad Selection (select one)**

**House Salad**

*Organic Spring Mix with Dried Cranberries,  
Crumbled Goat Cheese, Dried Pears  
Finished with Raspberry Vinaigrette*

**Caesar Salad**

*Crisp Romaine Lettuce, Seasoned Croutons,  
Fresh Grated Parmesan Cheese  
Finished with Caesar Dressing*

**Greek Salad**

*Mixed Garden Greens, Sliced Cucumbers,  
Cherry Tomatoes, Feta Cheese  
Finished with Greek Dressing*

**Mandarin Baby Spinach Salad**

*Baby Spinach, Mandarin Oranges, Slivered Almonds  
Finished with Citrus Vinaigrette*

**Assorted Dinner Rolls with Sweet Butter**

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**Side Selections (select two)**

**Potatoes Au Gratin**

**Red Bliss Potatoes**

**Garlic Mashed**

**Wild Rice Pilaf**

**Green Beans Almandine**

**Seasonal Vegetable Medley**

**Baked Ziti Ricotta**

**Broccoli**

**Snap Peas**

**Baby Spinach**

**Honey-Glazed Carrots with Sugar Snap Peas**





**Entrée Selection (Select 2)**

**Roasted Chicken**

*Rosemary Infused Chicken Breast Au Jus*

**Chicken Marsala**

*Seasoned with Fresh Thyme, Basil, Oregano  
Finished with a Mushroom Marsala Wine Sauce*

**Grilled Salmon**

*Finished with a Lemon Mustard Glaze*

**Grilled Swordfish**

*Pineapple Mango Chutney*

**Baked Stuffed Shrimp**

*4 Jumbo Shrimp Stuffed with Lump Crab  
Finished with Lemon Butter Blanc Sauce*

**Petite Filet Mignon**

*7oz Tender Filet Mignon Finished with Cabernet Wine Reduction*



**Starbucks Regular, Decaffeinated Coffee**  
**Assorted TAZO Tea Selections**

**Additional Entrée Selection \$10.00 per**





**Sheraton Baltimore Washington Airport Hotel  
Platinum Wedding Package**

**\$125.00**

**4 Hour Reception**

1 Hour Crudités Display (Cocktail Hour)

1 Hour Domestic Cheese Display with Assorted Crackers

Accompanied by Grapes, Strawberries, Apple Slices

2 Butler Passed Hors d'oeuvres

**4 Hour Premium Open Bar**

**Deluxe Brand Liquor:** Kettle One Vodka, Captain Morgan Rum, Makers Mark Bourbon, Crown Royal, Johnnie Walker Red, Sauza Tequila, Kahlua and Amaretto

**Premium Brand Wine:** Magnolia Grove Chardonnay, Bella Sera Moscato, Placido Pinot Grigio, 14 Hands Cabernet Sauvignon

**Domestic Beer:** Budweiser, Bud Light, Miller Lite, Yuengling Lager, Coors Light

**Imported Beer:** Corona, Heineken, Amstel Light, Sam Adams, Sam Adams Light

**Beverages:** Assorted Soft Drinks, Assorted Juices, Bottled Water



**Bridal Party Holding Room with Bridal Attendant**

**Champagne Toast**

**Gourmet Wedding Cake from Artistic Desserts**

**House Centerpiece: Mirror Tile with 12 inch White Taper Candle, Glass Hurricane and Votive Candles**

**Floor Length White Linen and Napkins**

**Complimentary Suite for Bride and Groom Night of Wedding**

**Complimentary On-site Parking for Guests with Designated Handicap Spaces**

**Complimentary Bartender(s) (service ratio one per 75 guests)**

**Complimentary Tasting Appointment - Four Guests (additional guests \$30.00 per person)**

**Courtesy Guest Room Block of Ten Rooms**

**Starwood Wedding Link for Group Block**

*Pricing is per person*

*Package does not include 22% Service Charge, 9% Maryland Alcohol Tax and 6% Maryland State Tax*





**Platinum Wedding Package Selections**

**Salad Selection (select one)**

**House Salad**

*Organic Spring Mix with Dried Cranberries,  
Crumbled Goat Cheese, Dried Pears  
Finished with Raspberry Vinaigrette*

**Caesar Salad**

*Crisp Romaine Lettuce, Seasoned Croutons,  
Fresh Grated Parmesan Cheese  
Finished with Caesar Dressing*

**Greek Salad**

*Mixed Garden Greens, Sliced Cucumbers,  
Cherry Tomatoes, Feta Cheese  
Finished with Greek Dressing*

**Mandarin Baby Spinach Salad**

*Baby Spinach, Mandarin Oranges, Slivered Almonds  
Finished with Citrus Vinaigrette*

**Assorted Dinner Rolls with Sweet Butter**

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**Side Selections (select two)**

**Potatoes Au Gratin**

**Red Bliss Potatoes**

**Garlic Mashed**

**Wild Rice Pilaf**

**Green Beans Almandine**

**Seasonal Vegetable Medley**

**Baked Ziti Ricotta**

**Broccoli**

**Snap Peas**

**Baby Spinach**

**Honey-Glazed Carrots with Sugar Snap Peas**







**Entrée Selection (select two)**

**Roast Chicken Poulet Grand Meré**

Roasted with Pearl Onions, Bacon, Mushrooms

**Grilled Salmon**

Finished with Lemon Dill Sauce

**Grilled Swordfish**

Finished with Tomato Jam

**4 oz Maryland Style Crab Cake**

**Stuffed Shrimp**

2 Jumbo Shrimp Stuffed with Lump Crab

Finished with Lemon Buêrre Blanc Sauce

**Petite Filet Mignon**

4 oz Tender Filet Mignon Finished with Cabernet Wine Reduction

**Starbucks Regular, Decaffeinated Coffee**

**Assorted TAZO Tea Selections**



**Starbucks Regular, Decaffeinated Coffee**

**Assorted TAZO Tea Selections**

**Additional Entrée Selection \$10.00**



## **Sheraton Baltimore Washington Airport Hotel**

### **Vegetarian Options**

#### **Pasta Primavera**

*Penne Pasta, Diced Tomatoes, Asparagus Tips, Garlic, EOO,  
Balsamic Glaze Reduction*

#### **Vegetarian Stacker**

*Portobello Mushroom, Sliced Green Pepper, Zucchini, Red Onion,  
Melted Swiss Cheese*

#### **Fettuccini Alfredo**

*Fettuccini Alfredo, Grilled Asparagus Tips and Sun-dried Tomato*


### **Plated Children Entrees (includes beverage) \$20**

#### **Chicken Tenders**

*3 Breaded Chicken Tenders with French Fries*

#### **Penne Pasta**

*Choice of Alfredo or Marinara Sauce*



### **Vendor Meals \$20**

#### **Chicken Panini**

*French Fries and Beverage*

#### **Angus Burger**

*French Fries and Beverage*

*22% Service Charge and 6" Maryland State Tax are applicable for  
Children Entrees and Vendor Meals*

## **Sheraton Baltimore Washington Airport Hotel**

### **Hors d'oeuvres Selections**

**Tomato, Basil Bruschette**  
**\$125**

**Antipasto Skewers**  
**\$125**

**Boursin and Spinach Stuffed Mushroom**  
**\$125**

**Red Pepper and Goat Cheese Quiche**  
**\$125**

**Vegetable Spring Rolls**  
**\$125**

**Miniature Chicken Cordon Bleu Puff**  
**\$150**

**Crispy Asiago Asparagus**  
**\$150**

**Chicken Satay**  
Sweet Chili Dipping Sauce  
**\$150**

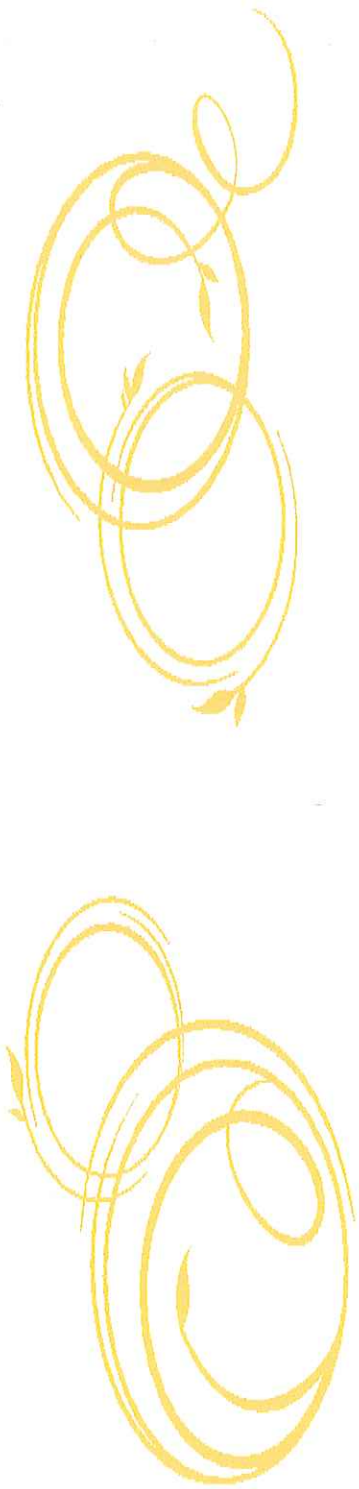
**Miniature Beef Wellington**  
**\$175**

**Fig and Mascarpone Beggar Purse**  
**\$175**

**Hibachi Beef**  
**\$175**

**Chicken Yakatori**  
**\$175**

**Coconut Shrimp**  
Spicy Pineapple Dipping Sauce  
**\$175**







***Seared Tuna on Pita Chips***  
*Finished with Lemon Aioli*  
**\$200**

***Asian Short Rib Pot Pie***  
**\$200**

***Peking Duck Rolls***  
**\$200**

***Shrimp Cocktail***  
**\$200**

***Miniature Crab Cakes***  
**\$200**

***Bacon Wrapped Scallops***  
**\$200**

***Lamb Chop Pops with Mint Jelly***  
**\$250**





***Sheraton Baltimore Washington Airport Hotel***

***Reception Enhancements***

***Viennese Table***

*Miniature French Pastries, Petite Fours, Assorted Macarons*  
**\$16**

***International Coffee Station***

*Assorted Flavor Syrups, Chocolate Shavings, Whip Cream, Sugar  
Spoons*  
**\$15**

