



Sheraton[®]

STAMFORD HOTEL



Eat, Drink and be Married

EXPERIENCE THE DEVOTION WEDDING PACKAGE:

- Private Social Hour Area
- Champagne Toast
- Open Bar
- White Glove Service
- Deluxe Four Course Dinner
- Tiered Wedding Cake of Choice
- Deluxe Suite for the Bride & Groom (The night of the reception)
- Discount Rates for Out of Town Guests
- Complimentary Parking for Your Attendees
- Professional Event Consultant

Learn More at sheratonstamford.com 700 E Main St, Stamford, CT 06901 203.358.8400

spg^{*}
Starwood
Preferred
Guest



Your Dream Day

SOCIAL HOUR

Hors d'oeuvres
Gourmet Display or Station

DINNER

Champagne Toast
First Course
Second Course
Plated Entree
Tiered Wedding Cake
Starbucks Coffee Service

OPEN BAR

Smirnoff Vodka, Titos Vodka, Absolut, Beefeater Gin, Tanqueray, Cruzan Rum, Bacardi Superior, Malibu Coconut Rum, Johnnie Walker Red, Dewar's White Label, Jim Beam Bourbon, Jack Daniels, Seagrams 7, Canadian Club, Southern Comfort, Amaretto Di Saronno, Bailey's Irish Cream, Kahlua, Apple Pucker, Peach Schnapps, Triple Sec, Sweet & Dry Vermouth

Budweiser, Bud Light, Miller Light, Corona, Heineken, Heineken Light & St. Pauly Girl N/A

Beringer White Zinfandel, BV Century Cellars Chardonna Placido Pinot Griglo & Two Vines Sauvignon Blanc

BV Century Cellars Cabernet Sauvignon, Glass Mountain Merlot, Canyon Road Pinot Noir

For Upgrades Please Ask Our Catering Team for Our Full Worldly Wine List



Cold Hors D'Oeuvres

Peppered Beef Tenderloin Crostini
Horsy sauce, crispy onions

Mozzarella Balls
Arugula pesto with pepperoni

Heirloom Tomato Bruschetta
Kalamata olives, basil, toasted focaccia

Sesame Tuna Tataki
Marinated tuna, crispy wonton, seaweed, sweet chili sauce

Antipasto Satay
Garlic sausage, mozzarella, heirloom tomato, basil

Smoked Salmon Rosette
Toast point, creme fraiche, caviar

Shrimp Cocktail
Served individually, old bay steamed

Gazpacho Crab Shooter
Spicy chilled tomato based soup, fresh crab

Prosciutto Wrapped Asparagus
Grilled and chilled, evoo and fresh black pepper

Brie & Apple
Caramelized apple, spiced pecan, creamy brie, belgium endive

Hot Hors D'Oeuvres

(Select 6 total from hot and cold)

Peppered Beef Tenderloin Crostini
Horsy sauce, crispy onions

Scallops
Pecan wood bacon wrapped

Chicken Satay
Thai peanut sauce

House Crab Cakes
Roasted red pepper aioli

Samosa
Potato, pea, curry, minted chutney

Cha Siu Bao
Cantonese bbq, pork filled bun

Beef Brochette Churrasco
Chimi churri sauce

Chicken Or Vegetable Quesadilla
Salsa & sour cream

French Onion Soup Boule
Miniature soup in bread bowl

Wagu Blue Burger Slider
Cognac ketchup

Tomato Soup Shooter
Mini grilled cheese, 7 grain pullman

Empanada
Classic spanish stuffed turnover, steak and cilantro

Buffalo Chicken Spring Roll
Blue cheese dipping sauce

Lobster & Shrimp
Maccheese fritters, old bay aioli

Peking Duck Spring Roll
Ginger wasabi dipping sauce

Edamame Dumplings
Steamed, sweet chili sauce



Culinary Displays

(Choose one display or station)

Fromage

Imported and domestic cheeses, garnished with fruits and nuts. Served with crackers and flatbreads

Crudités

Fresh veggies and dip in individual vessels

Mediterranean Tapas

Hummus, baba ganoush, olives, feta, pepperoncinis, broccoli, carrots, pita chips

Baked Brie

Triple cream Belletoile brie wrapped in puff pastry, Served warm topped with toasted almonds, and pomegranate honey. Warm bread, sliced apples, grapes

Italian Antipasto Display

Fresh mozzarella, roasted peppers, kalamata olives, prosciutto, pepperoni, capicola, grilled tuna, grilled vegetables, provolone cheese. Served with grissini crisps, garlic parmesan crostini and soft breadsticks

Action Stations

Pasta Station

Bowtie and penne pastas; Cacciatore, alfredo, and pesto sauces. Broccoli, mushrooms, peppers, julienne chicken, baby shrimp, red pepper flakes, shaved parmesan, garlic breadsticks

Tuna Taco Station

Marinated tuna, grilled seasoned chicken strips, queso blanco, pico de gallo, fresh limes and cilantro, avocado's, shredded cabbage, serrano sauce, jalapeno's, flour tortillas, salsa verde

Gourmet "Slider" Station

Traditional beef, pulled pork and crab cake sliders Served With cheddar and pepperjack cheeses, caramelized onions, grilled mushrooms, garlic aioli, roasted red peppers and green chili relish

Stir Fry Station

Sizzling beef, chick or shrimp served with Asian style vegetables. Steamed dumplings with a sesame ginger soy, vegetable spring rolls, white and fried rice, fortune cookies

Seafood Station (Additional/Market)

Jumbo shrimp, clams, oysters, crab claws, fresh lemons, cocktail sauce, mignet sauce



First Course

(Choose one)

Tuscan Vegetable Speckled Ravioli,
Roasted Tomato Ju

Melon With Prosciutto Di Parama

Ugli Tomato, Fresh Mozzarella, Basil,
Kalamata Olive, Balsamic Drizzle

Roasted Portobello, Eggplant, Gorgonzola

Angel Hair Pasta,
Puttanesca Sauce, Prosciutto

Wedding Soup

Seared Diver Scallops

Second Course

(Choose one)

700 On Main

Arcadia mix greens with arugula, topped with heirloom cherry tomatoes, cucumbers, matchstick carrots, crumbled feta, dried cranberries, balsamic vinaigrette

Classic Caesar

Tender hearts of romaine, hand shaved parmesan, garlicky croutons, creamy Caesar dressing

New England

Array of field greens with mesclun, Roquefort cheese, candied pecans, dried cherries, Bermuda onions, pomegranate acai vinaigrette

Toy Box Salad

Heirloom tomatoes, fresh mozzarella, Kalamata olives, smoked sea salt, freshly cracked black pepper and frissee lettuce



Entrees

All entrees include fresh vegetables and starch sides, along with freshly baked rolls and butter (Choose 2-3)

Chicken San Remo

Breaded chicken breast topped with roasted red peppers and fresh mozzarella cheese. Served with a chicken veloute with spinach and cayenne

Smoked Prime Rib Of Angus Beef

14oz slow roasted with a rosemary black pepper au jus

Chicken On Main

Free range chicken stuffed with spinach and boursin cheese, wrapped in prosciutto. Herbed white wine veloute

Black Angus New York Strip

Grilled 10oz steak, sea salt and herbs

Wild Caught Salmon

Pan seared, champagne beurre-blanc, caviar garnish

Atlantic Cod

Broiled, duet of shrimp, scampi sauce

Classic Steak Au Poivre-Pan

Seared, cognac peppercorn sauce

Pan Roasted Duck Breast

Blueberry green peppercorn chutney

Portobello Napoleon

Grilled marinated mushroom, topped with roasted red peppers, sautéed spinach, sliced ugli tomato, grilled eggplant and squash, with fresh mozzarella

and parmesan cheese

Boneless Beef Short Ribs

Rich burgundy demi-glace

Sesame Crusted Wild Salmon

Pan seared, ginger butter cream sauce

Duets

Add petite filet to any chicken breast, add \$6

Add seafood to any chicken breast, add \$3

*** Package price is determined by entrée selection. If multiple entrees are selected the highest price entrée will determine the cost of all entrées.

Enhancements

DESSERTS

Enhancements Viennese Display \$9/PP
Mini Eclairs, Petit Fours, Crème Brule, Chocolate Dipped Fruit, Fruit Tarts, Mini Cheesecake and Pastries

Chocolate Fondue \$8/PP

Freshly cut melons, bananas, pound cake, graham crackers, rice krispy treats, pretzel sticks, sugar cookies, marshmallows

LATE NIGHT BITES

Mini Kobe Beef Sliders \$55/dozen

French Fry Cones \$36/dozen

Chicken Wings \$29/dozen

Jumbo Soft Pretzels \$28/dozen

Italian Combo Slider \$50/dozen

Mozzarella Sticks \$29/dozen