

SHERATON WEDDINGS

Wedding Packages
General Information

Sheraton
Silver Spring MD



Your Wedding Package includes:

- Four (4) hour open bar featuring familiar brand spirits, imported and domestic beer and wine
- Champagne or Sparking Cider toast for all of your guests
- Four (4) butler passed hors d'oeuvres during cocktail hour
- One (1) displayed hors d'oeuvres during cocktail hour
- Plated dinner to include soup or salad and two single entrée choices or one duet entrée
- Complimentary plating and serving of your wedding cake
- Floor length ivory linens and napkins
- Glass cylinder centerpieces and votive candles
- Complimentary suite for the newlyweds on the evening of the wedding
- Special room rates for family and friends
- Complimentary personalized wedding group room reservations website
- Discounted event valet parking rates for overnight guests
- Bonus Starpoints® for hosting your wedding with us
- *Service charge and sales tax are INCLUDED in menu pricing*

Service charge and sales tax are INCLUDED in package pricing.



RECEPTION

I. Butler Passed Hors d'oeuvres (select four)

Cold Canapés

Vegetable Antipasto Skewers
Brie Stuffed Strawberries
Gorgonzola Mousse on Cucumber Bites
Shaved Roasted Pork Loin with Apple Chutney Crostini
Smoked Chicken Salad Cups

Hot Canapés

Potato and Gouda Puffs
Teriyaki Glazed Chicken Satay
Chimichurri Beef Satay
Maryland Style Crab Cake Bites
Shrimp Empanada
Vegetable Spring Roll with Asian Glaze
Mini Lamb Gyros
Mini Chicken Cordon Bleu
New Zealand lamb chops, mint sauce (*\$5 supplemental charge*)



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Sheraton Silver Spring 8777 Georgia Ave., Silver Spring MD 20910 sheratonsilverspring.com
For inquiries, please call 301 563-3729 or email us at rneam@sheratonsilverspring.com.

RECEPTION *(continued)*

II. Displayed Hors d'oeuvres (select one)

Seasonal Fresh Fruit and Berries

To include pineapple, cantaloupe, honeydew, watermelon, grapes and seasonal berries with a honey yogurt dip

Mediterranean Display

Tabbouleh, Hummus, Tapenade, Babaganoush
Fire Grilled Flat Breads

Local & Imported Cheese Display

Berries, Nuts, Jams, Crackers & Artisan Breads

Farm to Table Garden Bar

Vegetables "Al Crudo", Tri-Color Picked Cauliflower, Lettuce Wraps
Grilled Marinated Vegetables

Charcuterie

Cured Meats, Pickled Vegetables & Cheese Antipasto

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DINNER

All dinners will be served with seasonal vegetables, Fresh warm dinner rolls and sweet butter rosettes.

A selection of two single entrées or one duet entrée plus a vegetarian offering may be ordered.

The highest priced entrée establishes the package price.

First Course (select one)

Chilled Romaine Hearts, Shaved Parmesan, Garlic Bread Croutons
Creamy Caesar Dressing

Field Greens, Crumbled Feta, Cucumbers, Heirloom Cherry Tomatoes
Toasted Almonds, Red Wine Vinaigrette

Baby Spinach, Candied Walnuts, Berries, Orange Segments
Raspberry Vinaigrette

Baby Wedge Lettuce, Heirloom Tomatoes, Shaved Red Onion, Carrots
Bleu Cheese Dressing

Caprese Salad, Sliced Beefsteak Tomatoes, Fresh mozzarella, Sweet Basil
Balsamic Reduction

Roasted Tomato and Gouda Bisque

Potato, Kale & Root Vegetables Soup

Cinnamon Butternut Squash Soup



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Single Entrée Selections (select two)

Boursin Stuffed Chicken Breast
Panko-parmesan crusted chicken breast, smashed potatoes,
Market vegetables, asiago cream
\$142

Rosemary Chicken Roulade
Soft polenta, market vegetables
Heirloom Tomato Sauce
\$144

Island Spiced Corvina
Grilled Pineapple/Cilantro Salsa, Black Rice Pilaf
Sautéed String Beans
\$144

Teriyaki Glazed Salmon Filet
Wasabi Smashed Potatoes, Roasted Root Vegetables
\$142

Colossal Lump Maryland Style Crabcakes
Potato /Corn Succotash, Fire Roasted Pepper Coulis
\$155

Grilled Flat Iron Steak
Chimichurri, Mashed Potatoes, Glazed Asparagus
\$148

Queen's Cut Beef Prime Rib
Whipped Potato Puree, Grilled Asparagus, Merlot/Veal Reduction
\$159

Fried Green Tomatoes
Portabella & Mozzarella Napoleons, Yellow Pepper Sauce
\$138

Black Beluga Lentils
Roasted Root Vegetables on Braised Tomato Sauce
\$138

Duet Entrée Selections (select one)

Surf & Turf
7 Hour Slow Cooked Short Rib of Beef & Colossal Lump Maryland Crab Cake
Potato Puree, Braised Carrots, Veal Reduction and Fire Roasted Pepper Coulis
\$162

Chicken & Fish
Tuscan Roasted Chicken and Ancho Glazed Salmon
Garlicky Fingerling Potatoes, Baby Vegetables
Braised Tomatoes/Kalamata & Basil Sauce
\$155

Freshly brewed Starbucks coffee, decaffeinated coffee,
assortment of Tazo teas, served table side



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SILVER OPEN BAR

Four hours of continuous beverage service

One complimentary bartender
Additional bartenders at \$132.50 each
One bar is arranged for every 75-100 guests

Silver Spirits

Tito's Vodka
Beefeater Gin
Cruzan Rum
Souza Gold Tequila
Johnnie Walker Red Label Scotch
Jim Beam White Label Bourbon
Seagram's "7" Whiskey

Silver Wine

Beaulieu Vineyard, "Century Cellars" Chardonnay
Canyon Road Cabernet Sauvignon

Domestic Beers

Budweiser
Coors Light
Samuel Adams Lager
Yuengling

Imported Beers

Heineken
Corona Extra

Non-Alcoholic Beverages

Assorted juices, soft drinks, mixers and mineral water

Wedding Toast

William Wycliff Champagne



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BAR UPGRADES

Tableside Wine Service

with dinner

(\$8 supplemental charge)

Dinner Wines

Beaulieu Vineyard, "Century Cellars" chardonnay
Canyon Road cabernet sauvignon

DIAMONDS & ICE BRAND BAR

Diamonds & Ice Spirits

Ketel One Vodka

Bombay Sapphire Gin

Bacardi Superior Rum

Jose Cuervo Gold Tequila

Johnnie Walker Black Label Scotch

Maker's Mark Bourbon

Crown Royal Whiskey

Diamonds & Ice Wine

Magnolia Grove Chardonnay

Magnolia Grove Cabernet Sauvignon

(\$13 supplemental charge)

RECEPTION MENU ENHANCEMENTS

Late Night Snacks

priced per 25 pieces; served in convenient crafty carry out packages

House Made Sliders

\$125

All Natural Mini Beef Hot Dogs

\$125

Soft Pretzels & Cheese Sauce

\$90

Sliced Pizza

(Cheese or Pepperoni)

\$125

Chocolate Chip Cookies & Milk

\$100

Mini French Pastries

\$100

Ice Cream by the Gallon (Vanilla, Chocolate or Strawberry)

\$60



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General Information

Starwood Preferred Guest (SPG) Program

Host your wedding with us and earn bonus Starpoints® to help pay for your honeymoon. Receive your points right away so you can start planning. Offer valid for weddings occurring no later than December 31, 2016. Earn one bonus Starpoint for every dollar contracted in food and beverage and room rental, maximum of 100,000 Starpoints®.

Ceremony

Ceremony fee is \$750 inclusive of sales tax and service charge. Elaborate ceremony setups that require additional setup time are subject to additional fees.

Parking

Valet or Self-Parking available. Event valet parking is discounted at \$14 per car (typically \$18) and self-parking is discounted to \$10. Overnight parking is \$29 per car. Valet parking charges may be added to the master account.

Coat Check

Attendants are available at \$132.50 for a maximum of five (5) hours. Additional consecutive hours are \$53 per attendant.

Minimum Revenue Requirements

A total food and beverage minimum will apply to your event. This minimum is determined by the event space allocated, time of day and date preference.

Payment Schedule

A 25% non-refundable deposit is required to secure your event space on a definite basis. An additional 25% deposit is due no later than 90 days prior to your event. Your final payment is due no later than 3 business days prior. An authorized credit card is required for any additional charges incurred during the event. Acceptable methods of payment for your event are credit card, cashiers or certified check or cash.

Guest Count

Your final attendance guarantee is due three (3) business days prior to the event. At that point in time, it is not possible to reduce your final guaranteed attendance. If guests exceed the guarantee, appropriate charges will be incurred.

Tasting

As part of the menu planning process, we offer a complimentary tasting for a maximum of four (4) guests. Tastings are generally conducted 2-3 months prior to your event and scheduled Monday through Friday as early as 1:30pm or as late as 4:00pm. Consult with your catering sales manager for scheduling with our culinary team.

Service Charge and Sales Tax

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We know the party doesn't end at the stroke of midnight. You have family and friends in town from afar who you want to send off with a full belly and a few more laughs. Sometimes, this is where the best pictures are taken and the best gossip is passed. We have put together a few breakfast/brunch suggestions for your review:

All American Breakfast

Warm assorted muffins and breakfast pastries
Seasonal diced fruit and berries
Assorted yogurts
Farm fresh scrambled eggs
Applewood Smoked Bacon Strips or Sausage Links
Cream Cheese, Butter, Preserves
Brewed Regular and Decaffeinated Coffee
Medley of Hot Teas, Freshly Squeezed Orange Juice, Grapefruit Juice,
Cranberry Juice

\$28.00 per person

Powerful Beginning and a way to get your guests on the road

Oatmeal lab - homemade granola, dried fruits, toasted nuts, brown sugar, 2% milk
Espresso trail mix shots
Multigrain muffins
Build your own parfait - customizable items to include low fat vanilla yogurt, mixed berries, Fruit puree, local honey, diced fruit salad, cinnamon and vanilla powder
Green mean smoothie - kale, granny smith apples, kiwi, celery, ginger, lime juice, raw honey
Spinach, feta, roasted potato and egg white skillet
Turkey bacon and turkey sausage
Brewed Regular and Decaffeinated Coffee
Medley of Hot Teas, Freshly Squeezed Orange Juice, Grapefruit Juice,
Cranberry Juice

\$38.00 per person

Breakfast/Brunch Buffet

Fruit and Berries, Yogurt Dip
Imported and Domestic Cheese Display, Sourdough Bread, Water Crackers
Smoked Salmon, Sliced Tomatoes, Cucumber, Red Onion
House Made French Toast, Warm Maple Syrup
Soft scrambled eggs with side salsa, chives & cheddar cheese
Smoked Bacon Strips and Sausage Links
Country Breakfast Potatoes
Smoked Bacon Strips or Sausage Links
Breakfast Bakeries, Traditional Bagels, Fruit Danish, Muffins, Croissants
Cream Cheese, Butter, Preserves
Brewed Coffee
Medley of Hot Teas, Freshly Squeezed Orange and, Grapefruit Juice, Cranberry Juice

\$42.00 per person

Breakfast Buffets (only) are Subject to a 23% Service Charge and Maryland State Sales Tax
All groups under 25 guests will incur a \$50.00 small group fee.

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Bridal Shower

Afternoon Tea

Classic Tea Sandwiches
Watercress, Cucumber, Smoked Salmon
Chicken Salad, Egg Salad, Smoked Turkey
Sliced and Whole Fresh Fruit
English Style Scones, Sweet Butter, Preserves
Bread Pudding
Miniature Pastries, Butter Cookies
Brewed Regular and Decaffeinated Coffee, Medley of Teas

\$39.00 per person

Luncheon Buffet

Mediterranean

Tuscan Chicken Soup
Crisp Romaine Caesar Salad
Antipasto Salad
Grilled Chicken Breast
Braised Salmon on a savory tomato base
Fingerling potatoes
Fresh seasonal vegetables
Chef's Choice of seasonal dessert
Freshly brewed Starbucks coffee, decaffeinated coffee
Assortment of Tazo teas with lemon and honey
\$45

Southern Buffet

Vegetable tortilla soup with corn bread
Cucumber, tomato and cilantro salad with house made lime vinaigrette
Spanish Cobb - Romaine hearts, roasted corn, tomatoes, hardboiled egg, queso fresco
Machaca chicken tacos - soft tortillas, crema, guacamole, crumbled fresco cheese
Steak churrasco w. Pico de Gallo
Fiesta rice
Market vegetables
Tres leches cake
Freshly brewed Starbucks coffee, decaffeinated coffee
Assortment of Tazo teas with honey & lemon
\$49.50

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Rehearsal Dinner Buffet

American Crafted

Crab Chowder with Warm dinner rolls and sweet cream butter
Chopped wedge salad with heirloom tomatoes
Truffle scented egg salad
Garlic chicken cutlet with parmesan sauce
Roasted beef sirloin strip with lemon butter
Tomato and Gouda mac and cheese
Steamed broccoli, cauliflower and carrots
Cheesecake of the day with fresh seasonal berries
Freshly brewed Starbucks blend coffee, decaffeinated coffee,
Medley of Tazo teas with lemon and honey
\$64

Cocina Latina

Avocado Soup with fried tortilla strips
Orange, jicama, tomato & cilantro salad
Spanish Cobb – romaine hearts, corn, tomatoes, hard boiled eggs, queso fresco
Chicken breast “ala plancha”
Chimichurri skirt steak
Tortilla crusted tilapia
Fiesta rice, pork belly borracho beans
Caramel flan
Freshly brewed Starbucks coffee, Tazo tea selection
\$67 per person

Georgia Avenue Buffet

Shrimp Bisque with Jalapeno Corn Bread
Arugula, berries & grilled pear salad
Tricolor tortellini salad
Braised chicken with orange and thyme jus
7 hour low and slow cooked short ribs
Grilled corvina with lemon grass and basil curry
Strawberry chiffon and chocolate decadence
Freshly brewed Starbucks coffee, Tazo tea selection
\$72

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