



Sheraton®

TAMPA RIVERWALK HOTEL



2019 Wedding Packages



Package Includes

BEFORE "I DO"

Personal Consultation with Wedding Professional and Executive Chef

Reduced Valet Parking

Discounted Guest Room Rates

DURING

Four Hours Premium Brand Bar Service

Complimentary Bartender
100 Guest Minimum

Complimentary Butler Passed Hors d'oeuvres Service

Champagne Toast with Strawberry

Complimentary Custom Designed Wedding Cake, Cutting & Service

Complimentary Dance Floor

Floor Length White Hotel Linen complete with Mirror and Votive Accents

Bridal Gathering Room complete with Beverage and Hors d' oeuvres Service

HAPPILY EVER AFTER

Complimentary Wedding Suite on the night of wedding

Chocolate Strawberry Bliss and Champagne Amenity

Breakfast Buffet for two at Rivers Edge Restaurant

Complimentary Suite on your First Anniversary with Chocolate Covered Strawberries and Champagne.



Sheraton®

TAMPA RIVERWALK HOTEL

Beginnings

RECEPTION

One-Hour Hosted Premium Brand
Mixed Beverages
Imported and Domestic Beer
Wine by the Glass
Assorted Sodas
Bottled Water

Premium Brand includes:
Absolut Vodka, Tanqueray Gin,
Bacardi Rum, Captain Morgan
Spiced Rum, Dewars White Label
Scotch, Canadian Club Whiskey,
Makers Mark Bourbon, Jack
Daniel's Bourbon, Hennessy VS
and Don Julio Blanco Tequila

Budweiser, Bud Light, Corona,
Michelob Ultra, Cigar City Jai Lai
and Yuengling

Chardonnay, Pinot Grigio, Merlot,
Cabernet Sauvignon

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

COLD HORS D'OEUVRES*

Tuna Tartar
Cucumber, Wasabi Cream on
Wonton Shell

Shrimp Cocktail Shooter
House Made Tomato Gazpacho

Caribbean Ceviche Shooter
Plantain Crisp

Caprese Skewers
Grape Tomato, Fresh Mozzarella,
Basis Balsamic Glaze

Shaved Beef Tenderloin
Crostini with Shallot Jam and
Horseradish Crème

Deviled Eggs

HOT HORS D'OEUVRES*

Vegetable Spring Rolls
Plum Sauce

Mini Cubans

Beef or Chicken Empanada

Spanakopita

Coconut Shrimp
Pina Colada Sauce

Turkey Tenderloin Wrapped in
Applewood Smoked Bacon
Horseradish Crème

Miniature Crab Cake
Old Bay Aioli

Mini Beef Wellington

White Truffle and Fontina Flat
Bread

Cranberry Walnut Brie Cheese
Filo, Honey Drizzle

Spinach, Wild Mushroom and
Goat Cheese Pizzeta

Asian Short Rib Pot Pie

*Choice of 3 items, based on four pieces per person



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TAMPA RIVERWALK HOTEL

Plated Dinners

SALAD

Choice of One

Mixed Field Green Salad with Diced Tomatoes, Cucumbers, Red Onions and Spun Carrots with an Herbed Vinaigrette

Boston Bibb Lettuce with Candied Walnuts, Diced Pears and Gorgonzola Cheese, with a Champagne Vinaigrette

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

Tomato Caprese with Baby Arugula, Fresh Mozzarella, Balsamic Reduction

Red Oak, Arugula, Watercress, Cranberries, Walnuts, Bleu Cheese Crumbles, Pickled Cherry Pepper Vinaigrette

PLATED ENTREES

Roasted Bone in Airline Chicken Breast topped with a Rich Brandy Mushroom Cream Sauce
\$90

Chicken Saltimbocca Bone in Airline Breast stuffed with Fresh Sage and Pecorino Romano, Wrapped in Prosciutto, Finished with a Marsala Tomato Sauce
\$91

Citrus Glazed Grouper Lime and Cilantro Marinated Florida Gulf Grouper, Chargrilled, Served Over a Lime Beurre Blanc
\$96

Potato and Herb Crusted Snapper Shredded Potatoes and Fresh Herbs atop Gulf Snapper, Finished with a Fresh Yellow Pepper and Caper Salsa
\$98

Grilled Petit Filet Seasoned and Chargrilled Filet, Topped with a Sweet Onion Relish and Served with a Mushroom Bordelaise
\$113

Herb Marinated NY Strip Chargrilled and Finished with a Cabernet Gastrique
\$106

PLATED ENTREES

Grilled Top Sirloin Caramelized Onion Demi-Glace
\$90

Roasted Bone in Pork Chop Seared Center Cut Bone In Pork Chop with a Tart Cherry Maple Sauce
\$96

Chicken Saltimbocca and Herb Crusted Snapper Duet
\$111

Roast Chicken and Herb Basted Shrimp Duet Brandy Mushroom Crème
\$105

Petit Filet Mignon and Garlic Shrimp Duet
\$116

Citrus Glazed Grouper and Petit Filet Lime Beurre Blanc and Mushroom Bordelaise
\$121

Stuffed Portabello Mushroom, Balsamic Drizzle, Tomato Ragu (Gluten Free and Vegan)
\$86

Mushroom Stuffed Ravioli Ruby Port Wine Sauce and Parmesan Cheese
\$96

Plated Entrees are served with Freshly Brewed Starbucks Coffee, Decaf Coffee and Tazo Herbal Teas. Maximum of two entrée selections, the higher of the two prices applies to all entrees when two entrees are chosen at two different prices.



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TAMPA RIVERWALK HOTEL

Buffet Dinners

50 Guests Minimum
90 Minutes Continuous Service

SALAD

Choice of One

Mixed Field Green Salad with Diced Tomatoes, Cucumbers, Red Onions and Spun Carrots with an Herbed Vinaigrette

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

Red Oak, Arugula, Watercress, Cranberries, Walnuts, Bleu Cheese Crumbles, Pickled Cherry Pepper Vinaigrette

ENTREE

Choice of Two \$100
Choice of Three \$105

Wild Mushroom Stuffed Ravioli, Ruby Port Wine Sauce and Parmesan Cheese

Grilled Stuffed Portobello Mushroom Seared Chicken Breast Boursin Mushroom Cream

Grilled Chicken Breast Fig and Olive Chutney

Seared Chicken Breast, Lemon Thyme Reduction

Fresh Florida Grouper, Florida Orange Juice and Honey Gastrique

Fennel Dusted Salmon, Lemon and Parsley Gremolata

Apple Cider Glazed Ham

Sweet Tea Brined Pork loin, Tart Cherry Mustard

Slow Braised King Beef Short Rib, Burgundy Wine Reduction

Oven Roasted Sliced Beef, Caramelized Onions, Red Wine Demi-Glace

SIDES

Choice of Two

Starch

Wild Rice Pilaf

Coconut Rice Pilaf

Aged White Cheddar Mashed Potatoes

Black Garlic Roasted Fingerling Potatoes

Roasted Garlic Red Bliss Potatoes

Vegetable

Green Beans Almandine

Grilled Asparagus

Steak House Vegetables (Zucchini, Yellow, Squash, Red & Green Peppers)

Brown Buttered Heirloom Baby Carrots

Grilled Broccoli Rabe

Plated Entrees are served with Artisanal Breads, Iced Tea, Freshly Brewed Starbucks® Coffees and Tazo® Teas



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TAMPA RIVERWALK HOTEL

Finishing Touch

CHOCOLAT AFFAIR®

100 guests minimum

Warm, Flowing, Premium Belgian Chocolate with Its Captivating Aroma
Up to Two Hours of Service with an Attendant
Strawberries, Bananas, Pineapple, Marshmallows, Biscotti, Rice Crispy® Treats and Donut Holes
\$13 Person

CAFÉ ALA CARTE®

100 guests 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 person

THE GELATO CARTE®

100 guests 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.
\$12 person

VIENNESE DESSERT TABLE

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

BEVERAGE UPGRADE

Additional 1-hour premium bar
\$8 person

4-hour top shelf bar – additional
\$10 person

Signature drinks are available

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

CHAIR COVERS

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

SHERATON WINE SERVICE WITH DINNER

\$29 Bottle

ICE CARVING

\$450 and Up

SUSHI

California Roll, Tampa Roll, Spicy Tuna Roll
Ginger, Wasabi, Soy Sauce
4 pieces per Guest total
\$18 per person