

Your Happily Ever After Begins...



At the Sheraton Orlando North

Ceremony Packages

Inspirational Package \$1,500++:

- One hour set-up time for vendors prior to ceremony
- 20' white pipe and drape backdrop
- Ivory drape available for \$100++ additional
- (2) Uplights illuminating backdrop ~ Bride and Groom to select color in coordination with their décor
- Theater style seating set by Hotel
- Small table with coordinating linen for candle lighting ceremony, letter ceremony, sand ceremony, etc.

Memorable Package @ \$2,000++:

- One hour set-up time for vendors prior to ceremony
- 20' white pipe and drape backdrop
- Ivory drape available for \$100++ additional
- (2) Uplights illuminating backdrop ~ Bride and Groom to select color in coordination with their décor
- Theater style seating set by Hotel
- Small table with coordinating linen for candle lighting ceremony, letter ceremony, sand ceremony, etc.
- Custom GOBO to welcome guests upon arrive in Lobby
- If requested to be set night prior, additional charges apply



All pricing is subject to a 23% administrative charge and 6.5% sales tax

Reception Packages

All reception packages are based upon a four hour event and include Self-Parking for Wedding Day.

Elegant Plated Dinner

Favorites Brands-4 hour bar

Open Bar - Familiar Brands

Vodka: Smirnoff

Tequila: Sauza Blue

Scotch: Grant's

Bourbon & Whiskey: Jim Beam

Rum: Cruzan Light

Gin: Beefeater

House Wine

Domestic and Imported Beer

Sodas

Cocktail Hour

Butler Passed Hors d oeuvres

(Select Three)

Vegetarian

Edamame Dumplings with Ginger Soy

Raspberry & Brie en Croute

Vegetable Spring Roll with Sweet Thai Chili Sauce

Spinach & Cheese Stuffed Mushroom

Antipasto Mediterranean Skewer

Chicken

Hawaiian Chicken Kabob with Sweet Chili Thai Glaze

Miniature Chicken Cordon Bleu with Dijon Sauce

Chicken Quesadilla Cones with Salsa Ranch Dip

Chicken & Lemongrass Dumpling with Ginger Soy

Beef/Lamb/Duck

Beef and Gorgonzola Wrapped in Bacon

Beef Wellington

Sweet & Sour Meatballs

Sausage Stuffed Mushrooms

Hibachi Steak Bites

Peking Duck Spring Roll with Orange Marmalade

Moroccan Lamb Cigar with Harissa Sauce

Seafood

Crab & Chive Cream Cheese in Phyllo

Miniature Crab Cakes

Bacon wrapped Scallops

Lobster Mac & Cheese Fritter

Coconut Shrimp with Sweet Chili sauce

All pricing is subject to a 23% administrative charge and 6.5% sales tax

Elegant Plated Dinner Continued

Salad

Select one option

Bistro Salad - Baby Lettuce, Cherry Tomatoes, Cucumber, Garlic Croutons with Ranch Dressing
Spring California Salad - Spring Mix, Tomatoes, Shredded Carrot and Tortilla Strips with Southwestern Ranch
Caesar Salad - Romaine Lettuce, Garlic Croutons, Shredded Parmesan and Classic Caesar Dressing
Spinach Salad - Leaf Spinach, Mandarin Oranges, Dried Cranberries, Crunchy Noodles with Balsamic Vinaigrette
Artisan Rolls with Sweet Cream Butter

Plated Entree

Select two options

Additional option \$10.00 per person
Duet Plate additional \$10.00 per person

Chicken (Select One)

Parmesan Herb Crusted Chicken with Tomato Cream Sauce
Chicken Breast seared topped with Roasted Tomatoes, Mozzarella, Basil and drizzled with Balsamic Glaze
Pan Seared Chicken Breast with Pinot Grigio Beurre Blanc with Capers
Chicken Breast topped with Spinach & Parmesan Cheese atop Red Pepper Coulis
Grilled Tequila Lime Marinated Chicken Breast with Pablano Cream Sauce

Beef (Select One)

Slow Braised Beef Short Rib with Natural Au Jus
Grilled center cut NY Strip topped with Red Wine Demi & Tabacco Onions
Hoisin Marinated Flat Iron Steak with a Sweet Portobello Cream Sauce
Merlot Marinated New York Strip served with Tomato Ragout

Seafood (Select One)

Pan Seared Salmon with a Braised Leek Cream Sauce
Pan Seared Mahi Mahi with a Lemon Cream Sauce

Accompaniments

Select two options

Green Beans & Cherry Tomatoes
Steamed Seasonal Vegetables
Herb Roasted Potatoes
Garlic Mashed Potatoes
Edamame Rice Pilaf
Yellow Rice & Baby Peas

Dessert & Champagne Toast

Chocolate Strawberries
Champagne Toast
\$99 per person



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Classic Buffet Dinner

Favorites brands-4 hour bar

Open Bar - Familiar brands

Vodka: Smirnoff

Tequila: Sauza Blue

Scotch: Grant's

Bourbon & Whiskey: Jim Beam

Rum: Cruzan Light

Gin: Beefeater

House Wine

Domestic and Imported Beer

Sodas

Cocktail Hour

Butler Passed Hors d oeuvres

(Select Three)

Vegetarian

Edamame Dumplings with Ginger Soy

Raspberry & Brie en Croute

Vegetable Spring Roll with Sweet Thai Chili Sauce

Spinach & Cheese Stuffed Mushroom

Antipasto Mediterranean Skewer

Chicken

Hawaiian Chicken Kabob with Sweet Chili Thai Glaze

Miniature Chicken Cordon Bleu with Dijon Sauce

Chicken Quesadilla Cones with Salsa Ranch Dip

Chicken & Lemongrass Dumpling with Ginger Soy

Beef/Lamb/Duck

Beef and Gorgonzola Wrapped in Bacon

Beef Wellington

Sweet & Sour Meatballs

Sausage Stuffed Mushrooms

Hibachi Steak Bites

Peking Duck Spring Roll with Orange Marmalade

Moroccan Lamb Cigar with Harissa Sauce

Seafood

Crab & Chive Cream Cheese in Phyllo

Miniature Crab Cakes

Bacon wrapped Scallops

Lobster Mac & Cheese Fritter

Coconut Shrimp with Sweet Chili sauce

Classic Buffet Dinner Continued

Salad Station

Select one option

Bistro Salad - Baby Lettuce, Cherry Tomatoes, Cucumber, Garlic Croutons with Ranch Dressing
Spring California Salad - Spring Mix, Tomatoes, Shredded Carrot and Tortilla Strips with Southwestern Ranch
Caesar Salad - Romaine Lettuce, Garlic Croutons, Shredded Parmesan and Classic Caesar Dressing
Spinach Salad - Leaf Spinach, Mandarin Oranges, Dried Cranberries, Crunchy Noodles with Balsamic Vinaigrette
Artisan Rolls with Sweet Cream Butter

Buffet Entrées

Select two options

Additional option is \$10.00 per person

Chicken (Select One)

Parmesan Herb Crusted Chicken with Tomato Cream Sauce
Chicken Breast seared topped with Roasted Tomatoes, Mozzarella, Basil and drizzled with Balsamic Glaze
Pan Seared Chicken Breast with Pinot Grigio Beurre Blanc with Capers
Chicken Breast topped with Spinach & Parmesan Cheese atop Red Pepper Coulis
Grilled Tequila Lime Marinated Chicken Breast with Pablano Cream Sauce

Beef (Select One)

Slow Braised Beef Short Rib with Natural Au Jus
Grilled center cut NY Strip topped with Red Wine Demi & Tabacco Onions
Hoisin Marinated Flank Steak with a Sweet Portobello Cream Sauce
Merlot Marinated New York Strip served with Tomato Ragout

Pasta (Select One)

Mushroom Truffle Ravioli in Sage Cream Sauce
Goat Cheese Spinach & Pine Nut Ravioli with Pesto Sauce
Penne with Sautéed Spinach and Tomatoes, Olive Oil and Garlic
Tuscan Cheese Tortellini with Sautéed Vegetables & Tomato Basil Sauce

Accompaniments

Select two options

Green Beans & Cherry Tomatoes
Steamed Seasonal Vegetables
Herb Roasted Potatoes
Garlic Mashed Potatoes
Edamame Rice Pilaf
Yellow Rice & Baby Peas

Dessert & Champagne Toast

Chocolate Strawberries
Champagne Toast

\$97 per person



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Contact Information

For information on booking your wedding with us, please contact Alana Norris,
Director of Catering at Alana.Norris@sheratonorlandonorth.com

For information on booking your room block only with us, please contact Shauna
Labbee Sales Manager at Shauna.Labbee@sheratonorlandonorth.com

We look forward to working with you!

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