

YOUR DREAM WEDDING...





365 Airport Road New Castle, DE 302-328-6817

Your Dream Wedding by Sheraton Wilmington South

www. she raton wilming ton south. com



2017-2018 Wedding Package

Dreams come true for you and your guests at the Sheraton Wilmington South.

Our Staff of professionals will devote themselves to you and your guests – making certain that the Wedding Reception of your dreams becomes reality.

You want your Wedding to be a reflection of who you are ... your taste, your style and your personality. You want it to be uniquely you!

Your Reception Site is your opportunity to set the tone for your special day! The Sheraton Wilmington South offers a romantic ambiance enhanced with our hardwood floors and accentuated by decorative lighting.

Begin with an intimate Ceremony on our terrace, followed by an elegant Cocktail Reception in our Atrium Lounge and an elaborate Dinner Dance in the Grand Chesapeake Ballroom.

We Invite you in for a tour to see for yourself why the Sheraton Wilmington South is known for hosting flawless events that you and your guests will remember for years to come!

We look forward to hearing from you soon!

Your Dream Wedding by Sheraton Wilmington South



One of the most important aspects of a Wedding Reception is the level of Quality and Service your Guests will be given. The following are just a few of the benefits which you receive by choosing the Sheraton Wilmington South to host your Special Day!

. . .

Our Sales and Event Managers are Experienced Wedding Planners and will personally assist you in planning every detail of your Wedding Reception

The Maître D' and his highly trained staff will provide your Guests with Top Notch Service to realize a stunning event

Wait Staff: 1 per 20 Guests

Bartenders: 1 per 80 Guests

A dedicated Personal Server assigned to you for the Evening

...

Package Includes the Following ...

Bridal Parlor for a private cocktail hour with you and your Bridal Party

• • • •

Up-graded Ivory Floor Length Linens & Ivory Napkins

...

Ivory Spandex Chair Covers

Customized Wedding Cake

Floral Centerpieces

...

Mirrors and Votive Candles

• • •

Table Numbers

Complimentary Deluxe Suite for Bride and Groom on Wedding Night with Chilled Champagne and Chocolate Covered Strawberries

Special Rates for your Guests' sleeping rooms and a custom website allowing your guests to make their reservations online will be provided within a group block

Your Dream Wedding by Sheraton Wilmington South



Beverage Service Included ...

Guests will be greeted upon entering the Atrium Lounge by Butler Passed Champagne, White Wine and Sparkling Water

..

Champagne or Cider Toast

...

Four-Hour Premium Tier Open Bar will feature the following:

Smirnoff, Beefeater, Jim Beam, Johnny Walker Red, Bacardi Light, Seagram's 7, Tequila,
Dekuyper, House Brand Chardonnay, Cabernet Sauvignon,
Beringer White Zinfandel
Imported and Domestic Beer, Non-Alcoholic Beer
Assorted Sodas, Juices and Mixers

~Ultra-Premium Tier available for \$6.00 additional per person Wine and Champagne may be upgraded at an additional fee per person~

Our Executive Chef and his Culinary Staff have put together suggestions designed to provide the highest standards of Sheraton Food and Beverage Presentation,

Quality and Service.

Taste Panel

A Private Taste Panel will be conducted Three to Four Months prior to Wedding to help in the Selection of the Menu.

Your Dream Wedding by Sheraton Wilmington South



Cocktail Reception ...

Includes:

International Cheese Display

Assorted Domestic and Imported Cheeses: Garnished with Dried Fruits, Crackers, Fruit and Nut Crisps and French Bread

Bruschetta Station

Tomato Basil Concasse, Kalamata Olive Tempanade Sun-dried Tomato Goat Cheese and White Bean Hummus Served with Crostini, Pita Chips and Gourmet Crackers

(Please Select Six of the Following Butler Passed Hors D' Oeuvres)

<u>Chicken</u> <u>Meat</u>

Buffalo Chicken Empanadas
Chili Lime Chicken Kabob
Cheese Steak Spring Roll
Lamb Gyro
Chicken Yakatori Skewers
Chicken Samosa
Asian Chicken Cashew Spring Roll
Chicken Tikka Nigalla Seeds
Reuben Puffs
Cheese Steak Spring Roll
Lamb Gyro
Bacon & Cheddar American Kobe Slider
Asian Short Rib Pot Pie
Coney Island Frank
Mini Cuban Sandwiches

Vegetarian

Chicken Pot Stickers

Vegetable Spring Rolls Kale & Vegetable Dumpling Vegetable Pakora Pear Brie & Almond Phyllo Roasted Root Vegetable Kabob Brie & Apple Sandwiches Vegetable Pot Stickers

Seafood

Maui Shrimp Spring Rolls Lump Crab Cakes Applewood Bacon Wrapped Scallop Coconut Shrimp Polynesian Crab Rangoon Maine Lobster Newburg Phyllo



THE BEGINNING OF A WONDERFUL DINNER...

First Course...

Field Green Salad Cucumber Wrapped Mixed Greens, Grape Tomatoes, Shredded Carrots, Champagne Vinaigrette

Caesar Style Salad Hearts of Romaine, Herb Croutons, Parmesan Cheese Creamy Caesar Dressing

Baby Wedge Salad Iceberg Wedge, Grape Tomatoes, Diced Cucumbers, Crumbled Gorgonzola Balsamic Blue Cheese Vinaigrette

Spinach Salad Baby Spinach, Sundried Cranberries, Toasted Pecans, Goat Cheese Apple Walnut Vinaigrette

Wild Mushroom Strudel Rosemary Cream & Chive Oil

Four Cheese Sacchetti Asparagus & Pancetta Cream

Bride's Signature Soup Whatever she wants... she gets!



Our Chef's Favorite Entrees

Choice of 3 Entrees
All pricing is <u>inclusive</u> of 22% service charge

...

Sage and Prosciutto Stuffed Chicken
Wild Mushroom Demi
\$102.00 per guest

Roasted Red Pepper, Spinach & Cheese Stuffed Chicken Breast white wine garlic cream sauce \$102.00 per guest

Crabmeat & Fontina Stuffed Chicken Breast Lemon Caper Sauce \$108.00 per guest

Pan Seared Chicken Breast Caramelized Apples, Thyme Demi Glace \$102.00 per Guest

Oven Roasted Salmon Raisin, Walnut & Caper Chutney \$106.00 per guest Pan Seared Cod Leek, Tomato, Scallion & Parsley Olive oil \$110.00 per guest

> Broiled Crab Cake Lemon Butter \$118.00 per guest

80z Grilled Filet of Sirloin Cabernet Demi \$103.00 per guest

Almond Crusted Rack of Lamb Pinot Noir Reduction \$120.00 per guest

Jumbo Lump Crabmeat Stuffed Shrimp Scampi Sauce \$120.00 per guest

Duet Presentations

6oz Filet of Sirloin & Petite Breast of Chicken Wild Mushroom Demi Glace \$119.00 per Guest

Atlantic Salmon & Petite Breast of Chicken Citrus Beurre Blanc \$113.00 per Guest 6oz Filet Mignon & Crab Cake Dijon Demi Glace \$128.00 per Guest

6oz Filet Mignon & Jumbo Shrimp Herb Compound Butter \$131.00 per Guest



<u>Customized Wedding Buffet</u> \$109.00 per person inclusive of Service charge

Salads (Choose 1)

Iceberg Lettuce Toasted Walnuts, Charred Red Onions, Blue Cheese, Granny Smith Apples Balsamic Vinaigrette Mesclun Mixed
Greens with
Sun-Dried
Cranberries,
Candied Pecans
& Goat Cheese
Sherry Vinaigrette

Baby Spinach and Arugula Shaved Fennel & Mushrooms Lemon Vinaigrette

Carving Station (Choose 1)

Slow Roasted Prime Rib of Beef Natural Au Jus, & Horseradish Cream

Smoked Mozzarella & Spinach Stuffed Pork loin with a Rosemary Demi

Pasta (Choose 1)

Cavatappi with Black Truffle Alfredo Sauce

Rigatoni Vodka, peas & prosciutto

Fusilli with Garlic Braised Tomatoes, Broccoli

Chicken (Choose 1)

Grilled Citrus Chicken – White Beans and Kale

Vinegar Pepper Chicken – Braised Green Chilies Pan Roasted Chicken-Marinated Artichokes, Black Olives & Tomatoes

Fish (Choose 1)

Pan Seared Cod – Shitake mushroom & Mustard Rosemary Sauce

Seared Lump Crab Cakes – Mustard Thyme Butter Sauce

Oven Roasted Salmon – Warm Bruschetta

Starch (Choose 1)

Parmesan & Olive Oil Roasted Potatoes Toasted Orzo Pilaf Leek & Potatoes Gratin

Vegetable (Choose 1)

Seasonal Vegetable Roasted Squash Medley



Happily, Ever...Dessert

A beautiful complement to our wedding menus

Dessert

Assorted Miniature Pastries served family style along with the wedding cake & Starbucks ® coffee



Cocktail Reception Enhancements

Carving Stations

...

Lemon and Parsley Crusted Cod with Caramelized Lemon Marmalade Roasted Strip Loin of Beef with Shallot Ragout Roast Breast of Turkey with Cranberry Chutney and Pomeray Mustard Fresh Ham with Fresh Apple Sauce and Whole Grain Mustard Rosemary Scented Pork Loin with Red Onion Confit and Sherry Vinaigrette Cold Poached Salmon with Dill Cucumber Crème Fraiche Roasted Leg of Lamb with Rosemary Balsamic Glaze \$12.00 Additional per Guest

Mustard and Herb Crusted Rack of Lamb with Natural Jus Roasted Beef Tenderloin with Bordelaise Sauce Citrus Pepper Sword Fish Loin with Mango Relish Fennel and Coriander Marianted Tuna with Shaved Fennel Salad Roasted Kobe Top Sirloin, Shallot and Fresh Thyme Demi Glaze \$15.00 Additional per Guest

International Stations

Asian Sauté Station

Choice of Char Su Pork Loin, Sesame Chicken, or Hoisin Beef Stir Fried Oriental Vegetables, served with Jasmine Rice and Crispy Shallots \$8.00 Additional per Guest

<u>Italian Pasta Station</u> (Please Select Two of the Following)

Lobster Ravioli in a Cream Sauce Rigatoni Rustica Cheese Tortellini with Mushroom Sauce Cavatappi with Broccoli Rabe, Garlic Braised Tomatoes, Sweet Italian Sausage Penne Alfredo with Peas and Prosciutto \$10.00 Additional per Guest

Risotto Station

Sautéed to Order with Guests' Choice of Accompaniments:
Wild Mushrooms, Sun-Dried Tomatoes, Asparagus Tips, Freshly Shaved Parmesan, Basil
Chiffonade, Toasted Pine Nuts, Spinach and Grape Tomatoes
Display of Foccacia
\$10.00 Additional per Guest

Your Dream Wedding by Sheraton Wilmington South



Mezze Station

Chicken Tender, Lamb Kafta Tzatziki, Hummus, Baba Ganoush, Cous Cous, Pita, Lavash, Marinated Olives Arugula Tomato and Red Onion Salad \$10.00 Additional per Guest

Sushi & Sashimi Station

Uniformed Sushi Chef to Prepare:

Futo Maki, Hamachi Maki, Tekka Maki, California Roll Sushi, Tuna, Shrimp, and Salmon Sashimi served with Picked Ginger, Wasabi, Soy Sauce and Warmed Sake \$16.00 Additional per Guest
Chef Fee = \$250.00 & Optional Hostess Fee = \$150.00 per Every 100 Guests

Chilled Seafood Display

Jumbo Shrimp on Ice, Little Neck Clams, Oysters on the Half Shell &

Johan Crab Claws

Served with Cocktail Sauce, Classical Mignonette and Brandy Sauce \$18.00 Additional per Guest

Cold Displays

Garden Vegetable Crudite & Fresh Fruit Display

A Fresh Medley of Crisp Garden Vegetables attractively displayed & served with Assorted Dips \$6.00 Additional per Guest

Antipasto Display

Shaved Prosucitto, Genoa Salami, Pepperoni and Grana Padano Cheese, Marinated Mushrooms, Roasted Red Peppers, Calamata Olives, Artichoke Hearts, Mozzarella & Grape Tomato Salad Served with Italian Bread, Bread Sticks, Virgin Olive Oil and Balsamic Vinegar \$11.00 Additional per Guest

Mélange of Grilled Vegetables

Thin Slices of Eggplant, Mushrooms, Red Pepper, Onion and Zucchini grilled to perfection and served with Gorgonzola Vinaigrette
\$7.00 Additional per Guest

Mediterranean Station

A Taste of the Region with Attractive Displays of Baba Ganoush, Hummus, Calamari Salad, Cavetelli Broccoli Salad, Marinated Olives, Served with Pita & Lavosh \$9.00 Additional per Guest



Late Night Bites

Boneless Buffalo Wings Spicy Boneless Buffalo Wings Bleu Cheese & Ranch Dressing 50 pieces \$200

Mini Sliders Miniature Grilled Burgers on Buns With sliced Pickles and Ketchup 50 pieces \$250

Mini Sandwiches Mini Ham, Turkey & Roast Beef Sandwiches Chipotle Mayo and Mustard 50 pieces \$200

Assorted Extras
Warm Jumbo Soft Pretzels \$4 each
Assorted Jumbo Cookies or Brownies \$48 per dozen
Pizzas \$15 each



General Information ...

Food & Beverage

To ensure the safety of all your guests and comply with local health regulations, neither patrons nor their guests shall be allowed to bring food and beverage into the Hotel or take it out. Catering must be provided by Hotel and all Alcoholic Beverages must be provided and served by the hotel staff.

Deposit Schedule

\$1000 Non-Refundable deposit due at contracting. Additional Deposits due prior to your Special day which would be your Food and Beverage minimum contracted broken into 4 payments. Additional payments accepted but not required.

Final Guarantee and Payment

Hotel requires your final guarantee three (10) business days prior to your Event. Final payment is excepted via Certified Check, Cash or Credit Card

Ceremony Fee

\$800 Ceremony Fee includes additional Hour, White Folding Chairs and Undecorated Arch.

Indoor and Outdoor options available

Linens and Upgrades

Chaivari Chairs are available \$9.00 per person plus 22% service charge. Several linen options are available price depending on the linen choice.