

*Wedding Packages*  
*2009*  
*Sheraton West Port Hotels*



“JOY MIXED WITH TEARS IS OUR FAVORITE EMOTION”  
LET US SHARE IN YOUR JOY



OUR PACKAGE INCLUDES THE FOLLOWING WITH OUR COMPLIMENTS

- ⌘ PRE RECEPTION ⌘
- ⌘ CANDLELIGHT CENTERPIECES ⌘
- ⌘ WOOD PARQUET DANCE FLOOR ⌘
- ⌘ DELUXE ACCOMMODATIONS FOR THE BRIDE AND GROOM ⌘
- ⌘ COMPLIMENTARY PARKING ⌘
- ⌘ SPECIAL GUEST ROOM RATES FOR OUT OF TOWN GUESTS ⌘
- ⌘ WINE SERVICE WITH DINNER ⌘
- ⌘ CHAMPAGNE TOAST ⌘
- ⌘ CAKE CUTTING SERVICE WITH ACCOMPANIMENTS ⌘



CALL (314) 878-1500  
ASK FOR THE CATERING DEPARTMENT



MINIMUM REQUIREMENTS MAY APPLY.  
PLEASE ADD CUSTOMARY 22% SERVICE CHARGE AND APPLICABLE SALES TAX.  
A NON-REFUNDABLE \$2,000.00 DEPOSIT IS REQUIRED.  
BALANCE DUE 72 HOURS PRIOR TO YOUR EVENT.

*Versailles Ballroom*  
*Wedding Package*  
*2009*



*Beverages Included*

FOUR HOURS OF PREMIUM HOSTED BAR  
PREMIUM CHAMPAGNE FOR ALL GUESTS  
WINE SERVED WITH ENTRÉE

*Hors d'Oeuvres*

(PASSED BUTLER STYLE WITH WHITE GLOVES)

Choose Four from the Following Suggestions:

MUSHROOM BEGGARS PURSES  COCONUT LOBSTER TAILS  
MINI POTATO PANCAKES WITH SOUR CREAM AND CAVIAR  
CROSTINI WITH BEEF TENDERLOIN  BRIE EN CROUTE WITH RASPBERRY  
KALAMATA OLIVE AND ARTICHOKE HEART TARTS

*Three Course Served Dinner*

FLATBREADS AND HONEY BUTTER

MISSOURI FIELD GREEN SALAD TABLESIDE

FRESHLY BAKED COMPANION BREADS

ENTRÉE SELECTIONS

All Entrées are Served with Our Chef's Specialty Potato  
and a Selection of Fresh Seasonal Vegetables

PISTACHIO ENCRUSTED SALMON

SEA BASS BEURRE BLANC

ROASTED TENDERLOIN WITH WILD MUSHROOM ZINFANDEL SAUCE

NEW YORK STRIP STEAK

RACK OF LAMB

CHICKEN VERSAILLE WITH ASPARAGUS AND GOAT CHEESE

YOUR WEDDING CAKE CUT AND SERVED WITH PREMIUM COFFEE BAR  
ACCOMPANIED WITH AN ICE CREAM BON BON FLAVOR OF YOUR CHOICE

\$75.00 PER GUEST

ADD AN ADDITIONAL \$2.00 PER GUEST FOR CHOICE OF ENTRÉE OR MIXED PLATE