

# *Wedding Packages*

## *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.

# *Plaza Tower Wedding Package*

PACKAGE INCLUDES CHAIR COVERS WITH BOWS






## *Beverages Included*

FOUR HOURS OF CALL BRAND HOSTED BAR  CHAMPAGNE TOAST FOR ALL GUESTS  
WINE SERVICE WITH ENTRÉE

## *Hors d'Oeuvres*

(PASSED BUTLER STYLE)

Choose Four from the Following Suggestions:

MINI BEEF WELLINGTONS  GREEK SPANAKOPITAS  CHEESE BROCHETTES  
FRESH FRUIT BROCHETTES  PETITE QUICHE LORRAINE  ORIENTAL SPRING ROLLS  
MUSHROOM BEGGAR PURSES  COZY SHRIMP  
BACON WRAPPED CHESTNUTS  KALAMATA OLIVES AND ARTICHOKE HEARTS

## *Three Course Served Dinner*

CAESAR SALAD

OR WEST PORT SALAD

(TOSSED TABLE SIDE)

MIXED GREENS WITH ARTICHOKE HEARTS, PEPPERED WALNUTS, ROASTED RED PEPPERS  
AND FRESH SHAVED PARMESAN CHEESE WITH HOUSE DRESSING

FRESHLY BAKED SELECTION OF FRESH BAKED HEARTH BREADS AND BUTTER

### ENTRÉE SELECTIONS

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

CHICKEN FLORENTINE – Sautéed Breast of Chicken with Spinach, Artichoke, Roasted Red Pepper  
Topped with Roasted Tomato

@ \$60.00 PER GUEST

CHICKEN MARSALA – Sautéed Breast of Chicken with Mushroom Sauce

@ \$60.00 PER GUEST

CHICKEN WELLINGTON

@ \$ 63.00 PER GUEST

ROAST SIRLOIN OF BEEF WITH PEPPERCORN SAUCE

@ \$63.00 PER GUEST

SLICED ROAST TENDERLOIN WITH CABERNET DEMI-GLACE

@ \$66.00 PER GUEST

GRILLED SALMON WITH VALENCIA BASIL BUTTER SAUCE

@ \$65.00 PER GUEST

### MIXED PLATE

Choose Two from the Following:

TENDERLOIN OF BEEF WITH BORDELAISE SAUCE

GRILLED PACIFIC SALMON WITH DILL CHARDONNAY

GRILLED MARINATED CHICKEN BREAST WITH SHERRY TARRAGON SAUCE

@ \$68.00 PER GUEST

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

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