

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.

Zurich Wedding Package







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

@ \$65.00 PER GUEST

CHICKEN CARDINALE — Sautéed Breast of Chicken with Lobster and Sundried Tomato Sauce

@ \$65.00 PER GUEST

CHICKEN WELLINGTON

@ \$ 68.00 PER GUEST

ROAST SIRLOIN OF BEEF WITH BORDELAISE SAUCE

@ \$68.00 PER GUEST

SLICED ROAST TENDERLOIN WITH THREE PEPPERCORN SAUCE

@ \$69.00 PER GUEST

BLACK SESAME SEED SEARED SALMON WITH GINGER SOY SAUCE

@ \$68.00 PER GUEST

MIXED PLATE

Choose Two from the Following:

TENDERLOIN OF BEEF WITH BORDELAISE SAUCE

GRILLED PACIFIC SALMON WITH VALENCIA BASIL BUTTER SAUCE

GRILLED MARINATED CHICKEN BREAST WITH SHERRY TARRAGON SAUCE

@ \$70.00 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

THIS WEDDING PACKAGE IS ALSO AVAILABLE IN THE
MATTERHORN, ST. MORITZ, BERN AND ALPINE ROOMS.

Versailles Ballroom *Wedding Package*



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