



**Sheraton**

*Congratulations on your upcoming nuptials! We are pleased you are considering the Sheraton as part of your special day. We are here to assist with every aspect of your reception and on site ceremony. Our fabulous Ballroom will lend itself to the reception of your dreams.*

*We understand that your wedding is your dream day and will work with you to create an event to remember. We have established some basic packages to act as stepping stones. We know that your day is special and thus, we will be happy to custom create a menu and bar that will complement and enhance the theme or style you have chosen for your day.*



- ~ Private Menu Tasting for Bride and Groom ~
- ~ White Glove Service ~
- ~ Event Maitre d' to assist your Wedding Planner ~
- ~ Elevated Seating for Bride and Groom ~
- ~ China, Glass, and Silver Serviceware ~
- ~ Tea Lights for the Head Table and Cake Table ~
- ~ Wireless LCD projector and Screen for your walk down memory lane ~
- ~ White Linen Tablecloths and Napkins ~
- ~ Draped tables for Cake, Gifts, and other service needs ~
- ~ Dance Floor ~
- ~ Professional Cutting and Serving of Wedding Cake ~
- ~ Complimentary Self Parking for all Wedding Guests ~
- ~ Complimentary overnight accommodations for the Bride & Groom with Breakfast ~
- ~ Discounted overnight accommodations for Wedding Guests ~

~ Romance ~

Mosaic of International & Domestic Cheeses, Crackers & Breads  
Bevy of Fresh Seasonal Fruits and Berries with a Vanilla Yogurt Dipping Sauce

Choice of Three Butler Passed Hors d' Oeuvres

Bruschetta	Assorted Canapes
Twice Baked New Potatoes	Vegetable Spring Rolls
Chicken Spring Rolls	Sesame Chicken
Chicken Satay	Sweet Chili Meatballs

Garden or Caesar Salad

Warm Bakery Breads and Sweet Creamery Butter  
Wine Service with Dinner

Plated Entrees:

**Chicken Piccata ~ \$50.50**

Tender Boneless Breast of Chicken with a Lemon Caper Sauce served with Wild Rice Pilaf and Green Bean Almondine

**Chicken Florentine ~ \$52.50**

Lightly Breaded Boneless Chicken Medallions Stuffed with Spinach and Ricotta Cheese served atop a Bed of Noodles with Haystack Vegetables and Finished with a White Wine Cream Sauce

**Chicken Marsala ~ \$55.50**

Lightly Dusted Chicken Breasts Braised with Marsala Wine and Smothered in Mushrooms served with Wild Rice and Steamed Broccoli

**London Broil ~ \$57.50**

Marinated London Broil Wood Grilled to Perfection and drizzled with a Red Wine Demi served with Wild Rice and Seasonal Vegetables

**Pecan or Potato Encrusted Salmon ~ \$52.50**

Fresh Salmon Cut In House Daily Topped with a Pecan Crust and Served with Home Style Mashed Potatoes and Seasonal Vegetables

**Filet Mignon ~ \$63.50**

8oz Filet Mignon of Beef, prepared to Medium & Served with Lyonnaise Potatoes and Seasonal Vegetables

**Tenderloin & Chicken Marsala ~ \$64.50**

Peppered Tenderloin cooked to Medium and Paired with Chicken Breast Marsala. Served with a Parslied New Potato and Fresh Seasonal Vegetables.

**Tenderloin & Crab Stuffed Flounder ~ \$68.50**

Peppered Tenderloin cooked to Medium and Paired with a Fresh Flounder Fillet stuffed with succulent Crab. Served with a Parslied New Potato and Fresh Seasonal Vegetables.

Champagne Toast  
Wedding cake as dessert  
Berries with your Wedding Cake  
Starbucks Coffee Service



~ Bliss ~

**Pre-Reception ~**

Mosaic of International & Domestic Cheeses, Crackers & Breads  
Bevy of Fresh Seasonal Fruits and Berries with a Vanilla Yogurt Dipping Sauce

Choice of Three Butler Passed Hors d' Oeuvres

Bruschetta	Assorted Canapes
Twice Baked New Potatoes	Vegetable Spring Rolls
Chicken Spring Rolls	Sesame Chicken
Chicken Satay	Sweet Chili Meatballs

**Dinner Service ~**

Choice of Four:

Pasta Salad	Caesar Salad
Potato Salad	Tomato Mozzarella
Fruit Salad	Cucumber, Tomato & Onion
Tossed Field Green Mini Salad Bar	Broccoli Salad
Greek Salad	Crispy Noodle Vegetable Salad
Asian Salad (with Almonds)	Roasted Vegetable Platter
Pesto Rotini Salad	Soup du Jour

Choice of Three:

Chicken Cordon Bleu	Eggplant Parmesan
Chicken Florentine	Yankee Pot Roast
Chicken Marsala	Homestyle Macaroni & Cheese
Chicken Picatta	Tomato Basil Farfalle Pasta
Pecan Encrusted Salmon	Peach Glazed Pork Chops
Prime Rib (Carver required)	Hunter Style Chop Steak

Wedding Cake Cut and Served as Dessert with Champagne Toast  
Starbucks Coffee Service

\$58 per person





## ~ Enchanted ~

### Pre Reception ~

Mosaic of International & Domestic Cheeses, Crackers & Breads  
Bevy of Fresh Seasonal Fruits and Berries with a Vanilla Yogurt Dipping Sauce

Choice of Three Butler Passed Hors d' Oeuvres

Bruschetta	Assorted Canapes
Twice Baked New Potatoes	Vegetable Spring Rolls
Chicken Spring Rolls	Sesame Chicken
Chicken Satay	Sweet Chili Meatballs

### Wine Service with Dinner

### Buffet Dinner Service ~

Choice of Four:

Pasta Salad	Caesar Salad
Potato Salad	Tomato Mozzarella
Fruit Salad	Cucumber, Tomato & Onion
Tossed Field Green Mini Salad Bar	Broccoli Salad
Greek Salad	Crispy Noodle Vegetable Salad
Asian Salad (with Almonds)	Roasted Vegetable Platter
Pesto Rotini Salad	Soup du Jour

Choice of Three:

Chicken Picatta	Eggplant Parmesan
Chicken Parmesan	Beef Wellington
Chicken Oscar	London Broil in Red Wine Demi Glace
Crab Stuffed Flounder	Tomato Basil Farfalle Pasta
Pecan Encrusted Salmon	Seafood Newberg
Prime Rib (Carver required)	Hunter Style Chop Steak

Wedding Cake Cut and Served as Dessert with Champagne Toast  
Starbucks Coffee Service

\$63 per person





~ Festivity ~

Mosaic of International & Domestic Cheeses, Crackers & Breads  
Bevy of Fresh Seasonal Fruits and Berries with a Vanilla Yogurt Dipping Sauce

Choice of Three Butler Passed Hors d' Oeuvres

Bruschetta	Assorted Canapes
Twice Baked New Potatoes	Vegetable Spring Rolls
Chicken Spring Rolls	Sesame Chicken
Chicken Satay	Sweet Chili Meatballs

Salad Station:

Bowls of Mixed Greens, Romaine and Iceberg Lettuces, Tomatoes, Cucumbers, Beets, Feta Cheese, Cheddar Cheese, Parmesan Cheese, Green Peppers, Pepperoncini, Black Olives, Red Onion, Garbanzo Beans, Carrots and Croutons. Greek, Italian, Ranch, Caesar and Raspberry Vinaigrette Dressings.  
Bakery Breads

Mashed Potato Station:

Freshly Whipped Potatoes with Shredded Cheeses, Traditional Brown Gravy, Broccoli, Bacon, Horseradish, Sautéed Mushrooms, Butter, Chives & Sour Cream

Choice of 2 Carving Stations:

Roast Prime Rib of Beef	Whole Pit Ham
Whole Tom Turkey	Smithfield Pork Tenderloin

Choice of 1 Station:

Pasta Station: Assorted Pasta with an array of sauces and toppings	Asian Station: White & Brown Rice with a variety of Stir Fry options
Sushi Station: Assorted Rolls to include Yellow Fin Tuna (raw) & Vegetarian	South of the Border: Create your own piled high Nachos

Starbucks Coffee Station:

Regular & Decaffeinated Starbucks Coffee and Tazo Teas  
Whipped Cream, Shaved Chocolate, Lemon Wheels, Milk, Cream, Cherries, Orange Slices, Vanilla, Caramel Syrup

\$70 per person



## CONSUMPTION AND HOSTED BARS

### Hosted Bar

#### Deluxe Selection

One Hour	\$20 per person
Additional Hour	\$7 per person

#### Premium Selection

One Hour	\$25 per person
Additional Hour	\$7 per person

#### Deluxe

Smirnoff  
Stolichnaya  
Beefeater  
Tanqueray  
Bacardi Light  
Parrot Bay  
Jose Cuervo  
Jim Beam  
Jack Daniels  
Dewar's White Label  
Johnny Walker Red Label  
Domestic & Premium Beers

#### Premium

Grey Goose  
Ketel One  
Plymouth  
Bombay Sapphire  
Capt. Morgan Spiced  
Ron Zacapa  
Patron Silver  
Makers Mark  
Crown Royal  
Glen Livet 12  
Johnny Walker Black Label  
Domestic & Premium Beer

#### Host

Deluxe Brand Liquor	\$7.00 each
Premium Brand Liquor	\$8.00 each
Domestic Beer	\$4.00 each
Imported Beer	\$5.00 each
House Wine Deluxe	\$6.00 each
Wine Premium	\$8.00 each
Soft Drinks-Bottle Water	\$3.00 each

#### Cash

\$8.00 inclusive
\$9.00 inclusive
\$5.00 inclusive
\$6.00 inclusive
\$7.00 inclusive
\$9.00 inclusive
\$4.00 inclusive

### Specialty Drinks/Punches

Margarita's ~ Mimosas ~ Screwdrivers ~ Bloody Mary's	\$75.00 per gallon
Caribbean Rum ~ Vodka Sherbet ~ Champagne ~	\$75.00 per gallon

### Bottled Beverages

House Wine	\$30.00	Champagne Bottle	\$35.00
Non-Alcoholic Sparkling Cider or Champagne \$30.00			

**Bartender fee of \$85;** 4 hour minimum

\$25.00 Each Additional Hour

Minimum Requirement of one bartender per 75 guests

**Bars require a revenue minimum of \$400++ per bar.**

If this revenue is not met for each bar, the difference will be applied as a set up fee.

The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, we are responsible for the administration of beverage regulations. It is a policy, therefore, that all alcoholic beverages must be supplied by the hotel. Sheraton Jacksonville Hotel encourages safe and responsible alcohol consumption.

**All guests are subject to having their age verified by a legal state identification card.**

Prices do not include Florida State Sales Tax; presently 7% or 22% Banquet Service Charge