

***At the Sheraton Dallas
We want to make your
Wedding dreams come true...***

The Sheraton Dallas, creates an elegant and timeless atmosphere for your wedding reception, rehearsal dinner, bridal luncheon or celebratory brunch, custom tailored to enhance your unique style and vision.

The Sheraton Dallas, certified wedding consultant offers impeccable service and extensive wedding expertise ensuring the perfect experience.

An award-winning culinary team prepares the finest and freshest cuisine of unsurpassed quality while the outstanding banquet staff provides gracious service in beautiful ballrooms for intimate gatherings of 50 to dramatic affairs of 2,500 guests. The fabulous views of the city at the Sheraton Dallas Hotel present the ideal setting for your extraordinary occasion.

All Wedding Packages Include

*Deluxe Accommodations in a Bridal Suite
with a bottle of Chilled Champagne
for the Bride & Groom on the Evening of the Wedding
& Breakfast in Bed the next Morning.*

Special Guest Room and Parking Rates for your Guests

Complimentary Floor Length White Satin Stripe Tablecloths

*Complimentary Parquet Dance Floor and Staging/Risers
Complimentary Gift, Guest Book and Wedding Cake Tables
Complimentary Hurricane Lamps and Mirrored Tile Centerpieces*

Gold Reception

Sliced Fresh Seasonal Fruit
with Berry Garnish

Fresh Garden Vegetable Crudite

International and Domestic Cheese
Served with Flat Breads, Bread Sticks & Rye Crisps

Roasted Tomato and Mozzarella Bruschetta
Smoked Salmon Canapés
Belgian Endives with Roquefort and Walnuts
Prosciutto Wrapped Asparagus

Pasta Presentation*

Tortellini, Penne, Farfalle & Assorted Toppings:
Pesto Garlic Cream, Arabbiata Red Sauce, Roasted Pepper Caponata,
Parmesan Cheese & Cracked Pepper Served with Sliced Baguettes
Tossed upon you request by tow attendants

The Carvery*

Roast Baron of Beef Served with Sauce Béarnaise, Horseradish & Chutney
Smoked Turkey Breast With Cranberry, Orange Relish, Black Pepper Mayonnaise & Cocktail Rolls
Carved upon your request by two Chef's

Champagne Toast

Coffee and Tea service

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
\$65.00++
(100 Person Minimum)

Silver Reception

Cold Hors d'Oeuvres

Roasted Tomato and Mozzarella Bruschetta
Smoked Salmon Canapés
Belgian Endives with Roquefort and Walnuts
Prosciutto Wrapped Asparagus

International and Domestic Cheeses

With Fresh Fruit Garnish, Crackers & Sliced Baguettes

Antipasto

Grilled Vegetables, Marinated Artichokes and Mushrooms
with an array of Italian Meats and Seafood

Hot Hors d'Oeuvres

Crab Rangoon
Beef Satay with Spicy Thai Sauce
Coconut Chicken
Parmesan Artichoke Hearts
Boursin Stuffed Mushroom Caps
Bacon Wrapped Scallops
Smoked Chicken Quesadilla with Chipotle Salsa
Crispy Spring Rolls with Red Chile and Cilantro

Champagne Toast

Coffee and Tea Service

Freshly Brewed Coffee, Decaffeinated coffee & Assorted Teas

\$58.00++

(100 Person Minimum)

Crystal Buffet
&
Platinum Entrées

*Prior to the meal while awaiting the arrival
of the Bride & Groom
one-hour reception includes:
Butler Passed Champagne, Punch & Sparkling Cider*

Platinum Entrées

Salads – Select One

Boston Bibb Lettuce with Grilled Belgian Endive & apple Pistachio Vinaigrette
Traditional Caesar Salad with Garlic Croutons
Field Greens with Watercress, Toasted Walnut & Raspberry Vinaigrette
Spinach Salad with Fresh Spinach, Eggs & Bacon Vinaigrette

Entrée Selections – Select One

Herb Crusted Salmon with Toasted Onion Marmalade
\$43.00++
Thai Seared Swordfish with Mango-Papaya Chutney
\$45.00++
Grilled Beef Tenderloin with Roasted Shallots & Pinot Noir Garlic Sauce
\$45.00++
Filet Mignon with Pan Roasted Filet with Truffle Sauce
\$55.00++
Free Range Boneless Chicken Breast with Sun-Dried Tomato Chutney
\$41.00++
Roasted Chicken Breast filled with Sun-Dried Apricot Compote & Merlot Ginger Sauce
\$42.00++
Honey Pommery Chicken with Stone Ground Mustard Honey Glaze
\$39.00++

Champagne Toast

Coffee and Tea Service

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

*Prices do not include 22% gratuity or 8.25% sales tax. ♦ *Carver &/or attendant fee to apply
Sheraton Dallas ♦ 400 North Olive Street ♦ Dallas TX 75201 ♦ 214/922-8000 ext 4172 phone
214/933-0308 fax ♦ www.sheraton.com*

Crystal Buffet

Salads – Select Three

Asian Pepperslaw with shaved Fennel, Sugar Snap Peas, Bean Sprouts & Sesame Vinaigrette
Five Spice Roasted Beef & Spicy Bean Thread Salad
Citrus – Jicama Pepper Salad with Asian Pears & Cilantro-Lime Dressing
Bay Scallop Ceviche with Citrus-Pepper Marinade
Greek Salad with Cucumber, Red Onion, Kalamata Olive & Feta Cheese
Hoisin Chicken with Wild Mushrooms & Angel Hair Pasta with Ginger-Soy Vinaigrette
Waldorf Salad with Apples, Celery & Chopped Walnuts
Spinach Salad with Fresh Spinach, Chopped Eggs & Bacon Vinaigrette

Entrées – Select Three

Roasted Chicken with Artichoke, Prosciutto & Marsala Sauce with Basil Risotto
Stir-Fried Prawns & Vegetables with Black Bean Sauce & Steamed Rice
Linguine Pasta tossed with Lobster, Scallops & Shrimp with Tomato Lemon Grass Broth
Fettuccine Jambalaya with andouille Sausage, Shrimp, Blackened Chicken & Sweet Peppers
Vegetarian Rigatoni Garden Vegetables, Olive Oil, Parmesan Cheese & Red Bell Pepper Sauce
Grilled Beef Tenderloin with Golden Pepper Coulis & Parsley Essence
Spiced Pork Loin accented with Spicy Apple Chutney
Asian Stir Fried Beef Tenderloin with ginger Sake Glaze
Chicken Breast filled with Wild Mushroom
Baked Salmon in Mustard Crust

*Chef's Selection of Seasonal Accompaniments,
Freshly Baked Rolls & Creamy Butter*

Champagne Toast

Coffee and Tea Service

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
\$65.00++

Specialty Sweet Table

*An Array of Assorted Dessert Specialties Including:
Chantilly Swans, Miniature Eclairs, Napoleons, Fruit Tarts,
Chocolate-Dipped Strawberries, Cheesecake Diamonds,
Lemon Bars, Cappuccino & Mascarpone Cheese Tarts*

\$18.00++

(100 Person Minimum)

Chocolate Fondue

*Cubed Seasonal Fruit & Pound Cake Squares with White Chocolate
Dipping Sauce, Dark Chocolate Dipping Sauce & Chantilly Cream*

\$8.75++

(50 Person Minimum)

Miniature French Pastries & Profiteroles

Delicious Assorted French Pastries

Chocolate-Dipped Strawberries

Fresh Strawberries Dipped in White & Dark Chocolate

Coffee & Decaffeinated Coffee

With an Assortment of Specially Teas

Flavored Coffee & Flavored Decaffeinated Coffee

Cappuccino & Espresso

\$22.00++

**Machine Rental required at \$400.00 per day
and Special Attendant required at \$30.00 per hour with a 3-hour minimum.*

Package Bars

*Unlimited beverage service consisting of cocktails, beer, wine, soft drinks, mineral water
& fruit juices at a quoted price per person for a stated continuous time period.*

Beverage Selections

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<i>HOUR</i>	<i>ONE</i>	<i>TWO</i>	<i>THREE</i>	<i>FOUR</i>
<i>Selection 1</i>	\$17.00	\$23.00	\$27.00	\$30.00
<i>Selection 2</i>	\$19.00	\$24.00	\$28.00	\$32.00
<i>Selection 3</i>	\$20.00	\$25.00	\$29.00	\$34.00
<i>Selection 4</i>	\$22.00	\$26.00	\$30.00	\$36.00

Selection 1

*Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum,
Bulleitt Bourbon, Canadian Club Blended Whisky, Johnnie Walker Red Scotch
Sauza Gold Tequila, Noilly Prat Vermouth*

Selection 2

*Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum, Bulleitt Bourbon,
Canadian Club Blended Whisky, Johnnie Walker Red Scotch,
Sauza Gold Tequila, Amaretto Di Saronno, Frangelico,
Noilly Prat Vermouth, Courvoisier, Sambuca Romana*

Selection 3

*Absolut Vodka, Bombay Sapphire Gin, Johnnie Walker Black Scotch,
Maker's Mark Bourbon, Crown Royal Canadian Blended Whisky,
Mount Gay Eclipse Rum, Noilly Prat Vermouth,
Sauza Commemorativo Tequila*

Selection 4

*Absolut Vodka, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Maker's Mark
Crown Royal Canadian Blended Whisky, Mount Gay Eclipse Rum,
Sauza Commemorativo Tequila, Noilly Prat Vermouth, Amaretto Di Saronno,
Frangelico, Sambuca Romana, Drambuie, Grand Marnier, Tia Maria,
Remy Martin V.S.O.P., Kahlua, Bailey's Irish Cream, B&B*

Additional Selections

Shrimp Provencal Station

*Gulf Shrimp Sautéed by a Chef with Fennel, Tomatoes, Kalamata Olives, Fresh Garlic
Extra Virgin Olive Oil & Fresh Baked French Bread
\$24.00++ Per Person*

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Portabella Mushroom Station

*Marinated Portabella Mushroom sautéed by a Chef with Goat Cream Cheese
& Fresh Tomato Relish with Assorted Focaccia & Italian Baguettes
\$14.00++ Per Person*

Sushi Station

*California Roll, Spicy Tuna Roll, Hamachi, Salmon & Tuna served with
Wasabi, Pickled Ginger & Soy Sauce
\$28.00++ Per Person
(5 pieces Per Person)*

Honey Pecan-Crusted Rack of Lamb with Minted Sambal Garlic Jam

*\$48.00++
Serves 8 Chops per Rack*

***Porkloin with Fruit Chutney, Caramelized Onion Crème Fraiche &
Assorted Silver Dollar Rolls***

*\$350.00++
Serves 30 Guests*

***Roasted New York Sirloin Strip with Cognac Peppercorn Sauce &
Assorted Silver Dollar Rolls***

*\$300.00++
Serves 25 Guests*

***Pineapple-Glazed Ham with Honey-Mustard Sauce &
Assorted Silver Dollar Rolls***

*\$350.00++
Serves 50 guests*