



We are so honored to be able to share the joy of your wedding day with you and your family. Because at Sheraton, we understand that the magic is in the details!

Package Inclusions - The Little Extras

One hour host beverage and wine bar featuring imported, domestic craft, and domestic beers, red and white wine, Coca Cola Brand Soft Drinks

Citrus punch during pre-dinner reception

Passed canapés during pre-dinner reception

Assorted fancy canapés, Santa Fe Pinwheels and Stuffed Mushrooms

Sparkling wine and sparkling cider to toast the Bride and Groom

Floor-length white table linen with white overlays and napkins

Complimentary Hotel centerpieces

Skirted head table, gift table, guest welcome table, and DJ table

Complimentary staging and dance floor

Complimentary cake cutting and cake service

Complimentary guest parking

Customized children's menu

Menu tasting and planning consultation for up to 4 guests*

Chocolate covered strawberries and sparkling wine included in the room on the night of your wedding.

Overnight accommodation for the bride and groom, including breakfast in bed*
Additional fee for tasting guest count higher than 4 ~per person \$30

*Traditional king room can be upgraded to a suite on the evening of your reception, provided that suites are available.

The "I Do" Table Buffet package includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras.

\$65 per person

Salads

Caesar Pasta Salad with Bay Shrimp
Baby Greens with Fresh Vegetables, Assorted Dressings
Waldorf salad
Your choice of California Carrot, Raisin Salad or Ambrosia

Entrees

Salmon Rockefeller
Rich salmon, Roasted and served on a bed of Spinach with Bacon, Garlic and Parmesan Cheese Sauce

Grilled Chicken
Breast of Chicken, Roasted red & yellow Pepper Sauce, Roasted Artichoke Hearts and Grape Tomatoes

Beef Sirloin
Sliced Sirloin of Beef, pearl onion and mushroom sauce

Accompaniments

Lemon and Mushroom Rice Pilaf
Creamy Au Gratin Potatoes
Roasted Fresh Vegetables

Additional \$5.00 per person fee for guarantees less than 50

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax

The ***Italian Romance Table Buffet*** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$60 per person

Salads

Baby Greens with Fresh Vegetables, Assorted Dressings
Bibb Lettuce, Mushroom and Aged Romano with Citrus Dressing
Tuscan Tortellini with Artichokes

Entrees

Savory Spinach Lasagna with Beef and Italian Sausage
Roasted Salmon and Bay Scallops, Fennel and Charred Tomato Broth
Chicken Cacciatore

Accompaniments

Broccoli Rabe and Penne with aged Romano cheese
Braised Squash, Eggplant, and Tomatoes with fresh basil

Additional \$5.00 fee per person for guarantees less than 50

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The **Sandia Sunset Table Buffet** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$55 per person

Salads

Bay Shrimp and Spinach Caesar Pasta Salad
Baby greens with Fresh Vegetables and Assorted Dressings
Chilled Asparagus with Feta Vinaigrette

Entrees

Chateau Beef Tender with Pearl Onions and Mushroom Demi Glace

Grilled breast of Chicken, Charred Poblano Cilantro Sauce

Baked Salmon Casino served with Spinach Cream

Accompaniments

Wild Mushroom, Lemon and Pinon Rice Pilaf
Buttermilk and Chive Mashed Potatoes
Roasted Fresh Vegetables

Additional \$5.00 fee per person for guarantees less than 50

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The **Celebrations Table buffet** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$50 per person

Salads

Baby Greens with Fresh Vegetables, Assorted Dressings
Ambrosia
California Carrot and Raisin

Entrees

Flank Steak Asada, Pico de Gallo

Traditional Posole, served with warm Flour Tortillas

Pork Tamales smothered with homemade Red Chile

Layered Green Chile Chicken Enchiladas

Accompaniments

Cilantro Rice
Pinto Beans
Corn, Green Chile and Zucchini Casserole

Additional \$5.00 per person fee for guarantees less than 50

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Plated Menus

***First Course** ~please Select one soup or salad*

Classic Garden Salad

Crisp iceberg, romaine, baby greens garnished with halved grape tomatoes, fresh cucumber, green and red bell peppers, shredded carrot.
Ranch and Greek salad dressings

Pan Asian Salad

Napa cabbage, crisp iceberg and romaine, topped with green onions, shredded carrot, red bell pepper, fresh cucumber, crunchy Chinese egg noodles
Sesame vinaigrette

Goat Cheese and Pine Nut

Mixed baby greens, warm bacon and sun-dried cherry vinaigrette, toasted pine nuts and goat cheese

Caesar Salad

Torn romaine tossed with parmesan, tangy Caesar dressing
Topped with home made croutons

Creamy Green Chile Chicken Soup

Chicken, tender mushrooms, and savory green chile

Classic Gazpacho Soup

Chilled Cucumbers, crisp bell peppers, robust tomatoes

Additional \$5.00 per person fee for guarantees less than 50

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The **Belong Together Plated Package** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$65 per person

Your choice of soup or salad

Main Course ~ (includes Steak and Shrimp Duet) Please choose 1 chicken entrée

Steak and Shrimp Duet

10 ounce Grilled Flat Iron Steak paired with Tender Shrimp Sautéed in Garlic Lemon Butter
Creamy Au Gratin Potatoes and Roasted Vegetables

Chicken en Croute

Tender Chicken Breast wrapped in pastry, filled with Swiss Chard, Pancetta, and Havarti Cheese
In a light Red Pepper Sauce
Roasted Baby Yukon Gold Potatoes and Roasted Vegetables

Chicken Corona

Tender Chicken Breast, stuffed with Jack Cheese, Savory Peppers, Green Chile and Corn Bread
Wrapped with Hickory Smoked Bacon and topped with a Roasted Corn Essence
Chive Whipped Potatoes and Fresh Roasted Vegetables

Additional \$5.00 fee for people guarantees less than 50

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The Love and Laughter plated includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$60 per person

Your choice of soup or salad

Main Course ~ (Includes Prime Rib) and 1 chicken entrée

Prime Rib

Prime Rib of Beef served with Au Jus and Horseradish
Creamy Au Gratin Potatoes and Fresh Asparagus

Chicken en Croute

Tender Chicken Breast wrapped in Pastry, Filled with Swiss chard, Pancetta, and Havarti Cheese. In a light Red Pepper Sauce
Roasted Baby Yukon Gold Potatoes and Roasted Vegetables

Chicken and Shrimp Duet

Teriyaki Glazed Breast of Chicken paired with sautéed Shrimp in Garlic Lemon Butter
Grilled Sweet Potatoes, and Stir Fried Vegetables

Chicken Corona

Tender Breast of Chicken, stuffed with Jack Cheese, savory Peppers, Green Chile and Corn Bread
Wrapped with Hickory Smoked Bacon and topped with a Roasted Corn Essence
Chive Whipped Potatoes and Fresh Roasted Vegetables

Additional \$5.00 fee for people guarantees less than 50

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The **Warm Hearts plated** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$55 per person

Your choice of soup or salad

Main Course ~ (Includes salmon) and your choice of 1 chicken entrée

Salmon Rockefeller

Rich Salmon, roasted and served on a bed of Spinach with Bacon and Garlic, with a Parmesan Cheese Sauce
Seasoned Red Potato Wedges and Roasted Fresh Vegetables

Chicken en Croute

Tender Chicken Breast wrapped in pastry, filled with Swiss chard, Pancetta, and Havarti Cheese in a light Red Pepper Sauce
Roasted Baby Yukon Gold Potatoes and Roasted Vegetables

Chicken Corona

Tender Breast of Chicken, stuffed with Jack Cheese, Savory Peppers, Green Chile and Corn Bread
Wrapped with Hickory Smoked Bacon and topped with a Roasted Corn Essence
Chive Whipped Potatoes and Fresh Roasted Vegetables

Additional \$5.00 fee for people guarantees less than 50

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The **Exciting Journey Plated** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$50 per person

Your choice of soup or salad

Main Course ~ (Includes Steak Matambre) and your choice of 1 chicken entrée

Grilled Flank Steak Matambre

Tender Flank Steak, rolled and stuffed with Grilled Zucchini, Portobello Mushroom, Roasted Red Pepper and Provolone Cheese in a Roasted Garlic Sauce
Rich Potato Au Gratin and Fresh Crisp Asparagus

Chicken en Croute

Tender Chicken Breast wrapped in pastry, filled with Swiss chard, Pancetta, and Havarti Cheese in a light Red Pepper Sauce
Roasted Baby Yukon Gold Potatoes and Roasted Vegetables

Chicken Corona

Tender Breast of Chicken, stuffed with Jack Cheese, Savory Peppers, Green Chile and Corn Bread
Wrapped with Hickory Smoked Bacon and topped with a Roasted Corn Essence
Chive Whipped Potatoes and Fresh Roasted Vegetables

Additional \$5.00 fee per person for guarantees less than 50

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

The **Special Experience plated** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$48 per person

Your **choice of soup or salad**

Main Course ~ Please choose one

Chicken en Croute

Tender Chicken Breast wrapped in pastry, filled with Swiss chard, Pancetta, and Havarti Cheese
Light Red Pepper Sauce
Roasted Baby Yukon Gold Potatoes and Roasted Vegetables

Chicken Corona

Tender Breast of Chicken, stuffed with Jack Cheese, savory Peppers, Green Chile and Corn Bread
Wrapped with Hickory Smoked Bacon and topped with a Roasted Corn Essence
Chive Whipped Potatoes and Fresh Roasted Vegetables

Chicken Milano

Grilled Breast of Chicken topped with Grilled Eggplant, Tomato and Pesto, served with tender Baked Manicotti and Robust Marinara and Roasted Fresh Vegetables

Additional \$5.00 fee per person for guarantees less than 50

All pricing is per person unless otherwise noted. Prices are exclusive of 21% taxable service charge and 7% state sales tax. 21% service charge of the total catering revenue (plus all applicable taxes) will be added.

All **cash bar packages** include domestic, imported beers, house wines, juices and mixers, bottled waters and assorted Coca-Cola® brand soft drinks. All pricing is per drink.

Cash bars require a *minimum* of 75 guests.

Familiar Brands - \$6.25 per drink

Bourbon: Jim Beam
Scotch: Johnnie Walker Red
Vodka: Sky
Gin: Beefeater
Whiskey: Seagrams VO
Tequila: Sauza Gold
Rum: Bacardi Silver

Favorite Brands - \$8.00 per drink

Bourbon: Jack Daniels
Scotch: Dewars
Vodka: Absolut
Gin: Tanqueray
Whiskey: Southern Comfort
Tequila: 1800 Reposado
Rum: Bacardi Silver

Appreciated Brands - \$8.50 per drink

Bourbon: Jameson Irish
Scotch: Johnnie Walker Black
Vodka: Grey Goose
Gin: Bombay Sapphire
Whiskey: Crown Royal
Tequila: Patron Silver
Rum: Captain Morgan

Domestic Beers - \$4.75 per bottle

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light

Imported and Specialty Domestic Beers - \$ 5.75 per bottle

Amstel light, Corona, Heineken,
Fat Tire, Samuel Adams

House Wine - \$6.25 per glass

Merlot, Chardonnay, Cabernet Sauvignon, White Zinfandel & Cabernet Sauvignon

Coca-Cola® brand Assorted Water & Soft Drinks - \$3.00 per bottle

One bartender required for every 75 guests.

*Bartender fee of 75 per bar for the first 4 hour period,
additional bartender hourly rate at \$35 per hour.

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax

All **host bars** include domestic, imported beers, house wines, juices and mixers, bottled waters and assorted Coca-Cola® brand soft drinks. All pricing is per drink.

All host bars require a *minimum* of 40 guests.

Familiar Brands - \$6.00 per drink

Bourbon: Jim beam
Scotch: Johnnie Walker Red
Vodka: Sky
Gin: Beefeater
Whiskey: Seagrams VO
Tequila: Sauza gold
Rum: Bacardi Silver

Favorite Brands - \$7.50 per drink

Bourbon: Jack Daniels
Scotch: Dewars
Vodka: Absolut
Gin: Tanqueray
Whiskey: Southern Comfort
Tequila: 1800 Reposado
Rum: Bacardi Silver

Appreciated Brands - \$ 8.00 per drink

Bourbon: Jameson Irish
Scotch: Johnnie Walker Black
Vodka: Grey Goose
Gin: Bombay Sapphire
Whiskey: Crown Royal
Tequila: Patron Silver
Rum: Captain Morgan \$7.75

Domestic Beer - \$ 4.50 per bottle

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light

Imported and Specialty Domestic Beers \$5.50 per bottle

Amstel light, Corona, Heineken, St. Pauli

House Wine - \$6.00 per glass

Merlot, Chardonnay, Cabernet Sauvignon, White Zinfandel & Cabernet Sauvignon

Coca-Cola® brand Assorted Water & Soft Drinks - \$3.00 per bottle

One bartender required for every 75 guests.

*Bartender fee of 75 per bar for the first 4 hour period,
additional bartender hourly rate at \$35 per hour.

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

All **specialty bar packages** require a *minimum* of 40 guests

Domestic Beer - \$330.00 (per Keg)
Budweiser, Bud Light, Coors Light, Miller Light

Imported and Specialty Domestic Beer - \$425 (per Keg)
Fat Tire, Heineken, Samuel Adams, Santa Fe Pale Ale,
Sierra Nevada, Stella Artois, Widmer Drifter

Margarita, Beer and Wine Package
Savor the flavors of the southwest with a variety of premium tequilas and mixers, including Blue Curacao, Midori melon liqueur, and Pama Pomegranate. Package also includes imported and domestic beer, house wine, assorted Coca Cola® brand soft drinks and bottled water

1 hour: 15.00
\$10 every hour there after

Beer and Wine Package
Relax and enjoy a casual evening with a selection of imported and domestic beer, house wine, Coca- Cola® brand soft drinks and bottled water

1 hour: \$12
\$9 every hour there after

Domestic Beer
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light

Imported and Specialty Domestic Beer
Amstel light, Corona, Heineken, St. Pauli (non alcoholic)
Fat Tire, Samuel Adams

House Wine
Ravenswood Cabernet Sauvignon
La Terre Cellars Chardonnay
Beringer White Zinfandel

One bartender required for every 75 guests.

*Bartender fee of 75 per bar for the first 4 hour period, additional bartender hourly rate at \$35 per hour.

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

All **hosted bar packages** include domestic, imported beers, house wines, juices and mixers, bottled waters and assorted Coca-Cola® brand soft drinks.

All bar packages require a *minimum* of 40 guests

Familiar Brands

Bourbon: Jim Beam
Scotch: Johnnie Walker Red
Vodka: Smirnoff
Gin: Beefeater
Whiskey: Seagrams VO
Tequila: Sauza Gold
Rum: Bacardi Silver
1 hour: \$13
\$8 every hour there after

Favorite Brands

Bourbon: Jack Daniels
Scotch: Dewars
Vodka: Absolut
Gin: Tanqueray
Whiskey: Southern Comfort
Tequila: 1800 Reposado
Rum: Bacardi Silver
1 hour: \$14
\$9 every hour there after

Appreciated Brands

Bourbon: Jameson Irish
Scotch: Johnnie Walker Black
Vodka: Grey Goose
Gin: Bombay Sapphire
Whiskey: Crown Royal
Tequila: Patron Silver
Rum: Captain Morgan
1 hour: \$15
\$10 every hour there after

Sparkling Wine:

Charles de Fere, Cuvee Jean Louis, Blanc de Blancs, Brut, France Has toasty, Bready, sweet apricot, sweet pear, toast and bread. It finishes medium-broad and medium-long. Tasty.

Per Bottle: 35

Domaine Ste Michelle, Brut, Columbia Valley Pale straw color with the faintest rosy hue, apples and citrus aromas and citrus with a light toasty finish flavors.

Per Bottle: 25

Chardonnay:

Century Cellars by BV, California You will them reminiscent of citrus, apple, pear and nectarine, with just a hint of floral and spice. These fruit notes reappear on the palate, enhanced by crisp, balanced acidity and a silky texture.

Per Bottle 25

Kendall-Jackson, Special Select, California Bursting with tropical flavors and citrus notes, crisp and green apple flavors, smooth, creamy texture

Per bottle 36

Sonoma-Cutrer, Estate Bottled, Russian River Ranches Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango. Roasted hazelnut joins nougat and almond butter, finishing with a touch of lime and lychee.

Per Bottle: 55

Sterling Vintner's Collection, Limited Release, Central Coast With bright, enticing aromas of tropical fruit, green apple and white flowers, the wine opens up into well-rounded flavors of melon, peach, and fig cupped by vanilla and spice.

Per Bottle 35

Other Interesting White Wines:

Pinot Grigio, Bollini, Trentino, Italy Unique microclimate and morainic, alluvial soil endow this varietal with intrinsic traits seldom achieved: pear, flinty and mineral notes, creamy texture.

Per Bottle: 35

Pinot Grigio, Trinity Oaks, California Subtle aromas of citrus, melon, pears, and apricot. On the palate, the wine is crisp and fresh, with plenty of juicy flavors, a light note of minerals and refreshing acidity.

Per Bottle: 26

Other White Wines Cont.

Sauvignon Blanc, Matua Valley, Marlborough, New Zealand Aromas of vibrant tropical and citrus fruits combine with attractive herbaceous characters on the nose. The palate is generous and fruit driven with classical Marlborough acidity giving length and structure.

Per Bottle: 29

White Zinfandel, Sycamore Lane, California Fresh red berry, citrus and melon aromas and flavors, and round them out with subtle hints of nutmeg and clove

Per Bottle: 20

Cabernet Sauvignon:

Beaulieu Vineyards®, Napa Valley

Velvety layers of cherry, plum, rose and chocolate captured from vineyards throughout this renowned valley.

Per Bottle: 46

Canyon Road, California

Medium-bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish.

Per Bottle: 24

Geyser Peak, Alexander Valley

Intense and lively, forward fruit characters of black cherry and blackberry, with underlying notes of dark chocolate and spice.

Per Bottle: 37

Kendall-Jackson, Special Select, California

Cool air influences from the nearby Pacific Ocean, rocky soil, and steep vineyards situated on mountains provide the ideal environment for Cabernet Sauvignon to thrive.

Per Bottle: 36

14 Hands, Washington State

Aromas of sweet cassis and black cherries with subtle hints of spice and dried herbs. Dark stone fruit flavors are joined by notes of cocoa and complemented by fine, velvety tannins.

Per Bottle: 26

Merlot:

Canyon Road, California

Soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

Per Bottle: 24

Ferrari-Carano, Sonoma Valley

Velvety wine with a complex nose of fresh cherries, pomegranate and rhubarb pie, accented by intricately woven flavors of strawberry, brown sugar and crème brûlée.

Per Bottle: 46

Red Diamond, Washington State

Aromas of tea, molasses, and cassis introduce this Merlot. The fleshy and supple palate displays flavors of figs, vanilla and a touch of caramel that lead to the creamy, thick finish.

Per Bottle: 26

Pinot Noir:

Estancia, Pinnacles Ranches, Monterey County

Deep garnet with crimson hues, notes of dark berries, black cherry and caramel accent the allspice, rose petals. Flavor of ripe blueberry, black cherry and plum balanced by rich creamy vanilla leading to a smooth lingering finish.

Per Bottle: 39

Other Interesting Red Wines:

Zinfandel, Rancho Zabaco, Reserve, Sonoma County

Ripe boysenberry, black raspberry, plum, spice, and smoky, woody notes.

Per Bottle: 45

Zinfandel, Roseblum, Paso Robles

Dark in color, displays notes of black cherry, raspberry, rhubarb, violets and cracked white pepper spice in the bouquet. Full-bodied, reveals dense and juicy dark fruits.

Per Bottle: 40

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Extraordinary Events Enhancements

Wine Service with Dinner

Red and White house wines

1 each per table

\$50 per table

Pretty Package

Floor length white linen, topped with a specialty overlay or table runner, specialty napkins, chair cover and chair tie.

\$85.00 per table

Inspiring Package

White floor length linen, specialty table runner and specialty napkins will provide a beautiful splash of color.

\$35.00 per table

Fruit Fantastic

12" glass cylinders filled with vibrant fresh fruit, submerged in water for a punch of color

\$30 per table

Submerged Sophistication

Magnify the elegance of your event with submerged fresh floral centerpieces, (dependant on season)

\$30 per table

Installations

Providing your own linens? Our staff will receive, install, tear down, and prepare for pickup any outside linen order

\$1.00 per chair cover and tie

.50 per table linen

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