

2023 Catering Menu

SHERATON BIRMINGHAM HOTEL



Breakfast

CONTINENTAL BREAKFAST

Classic

Orange, Cranberry, Apple Juices
Sliced Seasonal Fruits
Dry Cereals, Granola, Skim Milk, 2% Milk, Whole Milk
Assorted House-made Breakfast Pastries, Croissants,
Muffins, Jams, Butter
Freshly Brewed Coffee & Tea
\$ 25.00

Sunrise

Orange, Cranberry, Apple Juices
Sliced Seasonal Fruits
Assorted House-made Breakfast Pastries, Croissants,
Muffins, Jams, Butter
Individual Yogurt Parfait with Dried Fruit
Freshly Brewed Coffee & Tea
\$ 27.00

Morning Fuel

Orange, Cranberry, Apple Juices
Sliced Seasonal Fruits
Assorted House-made Breakfast Pastries, Croissants,
Muffins
Assorted Bagels, Cream Cheeses, Jams, Butter,
Honey
Mixed Berry Smoothie
Steel Cut Oatmeal, Brown Sugar, Nuts, Honey and
Blueberries
Individual Yogurts
Freshly Brewed Coffee & Tea
\$ 30.00

BREAKFAST BUFFET

All Buffets To Include

Orange, Ruby Grapefruit, Pineapple Juices
Assorted House-made Breakfast Pastries,
Croissants, Muffins, Jams, Butter
Freshly Brewed Coffee & Tea

Fresh Start

Seasonal Fruits & Berries
Cage-Free Scrambled Eggs
Applewood Bacon
Country Style Breakfast Potatoes (V)
Steel Cut Oatmeal, Brown Sugar, Nuts, Honey, Dried
Cranberries (GF)
\$ 35.00

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%.

The Classic Breakfast

Seasonal Fruits & Berries
Dry Cereals, Granola, Skim Milk, 2% Milk, Whole Milk
Cage-Free Scrambled Eggs
Applewood Bacon
Pork Sausage
Country Style Potatoes (V)
\$ 39.00

Southern Accents

Fresh Cut Seasonal Fruits & Berries
Breads, Butter, Jams, Honey
Grits, Sharp Cheddar, Green Onion
Assorted Greek Yogurts
Cage-Free Scrambled Eggs
Apple Wood Smoked Bacon
Country Style Biscuit and Sausage Gravy
Gold Breakfast Potatoes with Leeks
\$ 42.00

ACTION STATIONS PER PERSON

Attendant fee of \$125 will apply to each action station

Omelet

Cage-Free Eggs & Egg Whites
Toppings | Ham, Wild Mushrooms, Onions, Diced
Tomatoes, Scallions, Roasted Red & Green Peppers
Cheese | Cheddar, Swiss, Pepper Jack
\$ 16.00

Avocado Toast

Multigrain, Sourdough
Shaved Radish, Cherry Tomato, Petite Cilantro, Olive
Oil, Sea Salt (V)
\$ 15.00

Waffle Station

Fruit Toppings | Sliced Bananas, Mixed Berries
The Fun Stuff | Whipped Butter, Chocolate Shavings,
Vanilla Chantilly, Toasted Almonds, Maple Syrup (N)
\$ 13.00

BREAKFAST ENHANCEMENTS - CHOICE OF: Biscuit, Croissant or English Muffin

Bacon | Cage-Free Egg, Bacon, and Cheese **\$72** per dozen

Sausage | Cage-Free Egg, County Style Patty, Cheddar Cheese **\$72** per dozen

Ham | Cage-Free Egg, Ham and Cheese **\$72** per dozen

Breakfast Burrito | Cage-Free Scrambled Egg, Chorizo, Pepper Jack, Roasted Peppers with Tomato Salsa **\$72** per dozen

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PLATED BREAKFAST

FOR THE TABLE - Included with price for main course

Florida Orange Juice

Bakery Basket | Croissants, Danishes, Muffins (N)

Freshly Brewed Coffee & Tea

FIRST COURSE - SELECT ONE

Parfait | Mixed Berry, Granola, Honey, Picked Mint (N)

Fruit Cup | Cantaloupe, Watermelon, Pineapple, Honeydew

Overnight Oatmeal | Almond Milk, Honey, Cinnamon, Coconut, Blueberries, Pecans (V)

MAIN COURSE - SELECT ONE

Cage-Free Scrambled Eggs | Pork Sausage, Home-Style Roasted Potatoes **\$33** per person

Hickory Bacon Frittata | Eggs, Cheddar with Bacon, Home-Style Roasted Potatoes **\$33** per person

Florentine Frittata | Eggs, Spinach, Feta Cheese with Chicken Sausage, Home-Style Roasted Potatoes **\$33** per person

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Break

BREAK SELECTIONS

- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea by the gallon | \$ 75.00
- Iced Tea (Sweet or Unsweetened) Station by the gallon | \$ 65.00
- Lemonade Station by the gallon | \$ 65.00
- Hot Chocolate by the gallon | \$ 75.00
- Individual Juices | Orange, Apple, Cranberry | \$ 6.00 each
- Naked Juices | \$ 8.00 each
- Soft Drinks & Water | Assorted Pepsi Soft Drinks and Bottled Water | \$ 6.00 each
- Red Bull Energy Drink | \$ 8.00 each
- V8 Energy Drink | \$ 8.00 each
- Gatorade | \$ 8.00 each

BEVERAGES PER PERSON

Freshly Brewed Coffee, Decaffeinated Coffee & Soft Drinks

- Per Person for 4 Hours \$ 30.00
- Per Person for 8 Hours \$ 56.00

- Protein Bars | \$ 6.00 each
- Cereal & Candy Bars | (N) Assorted Novelty Candy, Quaker Chewy, Nature Valley, Nutri Grain Cereal, Planters Trail Mix | \$ 5.00 each
- Assorted Bags | Potato Chips, Vegetable Chips, Pretzels and Popcorn | \$ 5.00 each

- Whole Fruit | Honey Crisp, Fuji & Granny Smith Apples, Local Navel Oranges, Mandarin Oranges, Bananas, Pears | \$ 5.00 each
- Fresh Fruit Skewers | \$ 39.00 per dozen
- Yogurt Parfaits (N) | House-made Honey Almond Granola, Fresh Berries, Honey | \$ 9.00 each
- Individual Flavored Yogurts | Plain & Greek | \$ 6.00 each

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- Warm Cinnamon Rolls | Cream Cheese Icing | \$ 42.00 per dozen
- Donuts | Assortment of Yeast Donuts | \$ 42.00 per dozen
- Muffins | Cinnamon Apple, Banana Nut, Blueberry | \$ 42.00 per dozen
- Assorted Croissants OR Danish | \$ 42.00 per dozen
- Assorted Pastry | Croissants, Cinnamon Rolls, Pastry | \$ 42.00 per dozen
- Signature Gourmet Cookies | Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin | \$ 42.00 per dozen

SPECIALTY BREAKS

BUILD YOUR OWN TRAIL MIX

Granola, Shaved Coconut, Banana Chips, White Chocolate, Milk Chocolate, Dried Blueberries, Dried Cranberries, Dried Apricots, Pecans, Roasted Almonds | \$ 17.00

CARNIVAL

Popcorn | White Cheddar
 Warm Pretzel | Warm Beer Cheese
 Fun Sweets | Moon Pies, Priestster's Praline and Pecans
 Refresh | Sweet Lemonade OR Sweet Tea
 \$ 20.00

LOCAL FAVORITES

Deep River Chips, Moon Pies, Candied Pecans, Grapico & Orange Sunkist | \$ 16.00

MEDITERRANEAN

Breads | Pita, Lavash, Focaccia
 Spreads | Hummus, Tzatziki (V)
 Olive Melody | Charred Citrus, White Wine
 \$ 20.00

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Lunch

DAILY BUFFET "DAY OF THE WEEK" LUNCH MENU Daily Lunch Menu Includes Coffee & Tea

LUNCH BUFFET

MONDAY – VIVA ITALIA

Bread | Assorted Rolls & Butter
Tuscan Soup
Tomato Mozzarella Caprese Salad
Caesar Salad
Julienne Squash, Zucchini, Tomato and Oregano
Cavatilla Pasta Primavera | Basil, Olive Oil, Sundried
Tomatoes, Artichoke Hearts, Mushroom and
Parmesan Cheese
Parmesan Crusted Chicken | Lemon Butter Sauce
Gnocchi | Italian Sausage, Tomatoes, Spinach, Garlic
and Olive Oil
Cannoli
Tiramisu
\$ 42.00

TUESDAY – SOUTH OF THE BORDER

Enchilada Soup | Chicken, Black Bean
Southwest Cobb Salad | Mixed Greens with Choice
of Dressing
Sliced Marinated Flank Steak | Onions and Peppers
Marinated Jalapeno Lime Chicken | Pan Fried
Onions and Peppers
Sides | Grated Chihuahua Cheese, Tomato Salsa,
Sour Cream, Guacamole
Corn and Flour Tortillas
Mexican Rice | Cilantro Lime
Black Beans | Chipotle, Roasted Onions
Tortilla Chips | Salsa and Guacamole
Sopapilla | Cinnamon, Sugar
Tres Leches
\$ 42.00

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WEDNESDAY – SOUTHERN TABLE

Tossed Salad | Cucumber, Tomato, Buttermilk Ranch
Southern Style Cole Slaw
Southern Fried Chicken
BBQ Pulled Pork | Buns
Macaroni and Cheese
Southern Style Green Beans | Applewood Bacon
Corn Bread | Butter
Watermelon Wedge
Warm Peach Cobbler | Whipped Topping
\$ 42.00

FRIDAY – WRAP IT UP

Minestrone Soup
Mixed Green Salad | Tomatoes, Carrots, Dried
Cranberries, Balsamic Vinaigrette
Garbanzo Bean & Cous Cous Salad | Grilled
Vegetables, Lemon Tahini Dressing
Grilled Vegetable Wrap | Assorted Peppers, Squash,
Portobello Mushrooms, Pesto Hummus
Steak Wrap | Caramelized Onions, Roasted Peppers,
Muenster Cheese, Horseradish Mayonnaise
Smoked Cran-Apple Wrap | Turkey, Granny Smith
Apples, Cranberries, Sage Mayonnaise
House Made Chips
Assorted Fresh Baked Cookies
Brownies
\$ 42.00

THURSDAY – BUILD A BURGER

Salads
Potato | Bacon, Scallions, Cheddar
Mixed Greens | Garden Vegetables, Tomato, Carrot,
Ranch and Balsamic Dressing
From The Grill | Angus Beef Burgers, BBQ Chicken
Breasts
Gourmet Toppings | Cheeses, Lettuce, Tomatoes,
Pickles, Sharp Cheddar, Provolone, Swiss, Grilled
Onions, Smothered Mushrooms, Jalapenos
Spreads | Ketchup, Mayonnaise, Mustard
Buns | Brioche
Baked Beans | Applewood Bacon
Corn on the Cob
Watermelon Wedges
Assorted Fruit Pies
\$ 42.00

SATURDAY & SUNDAY – SOUP & SALAD

Rolls | Butter
Chef's Choice of Soup
Lettuce | Romaine, Spring Mix, Spinach
Toppings | Garbanzo Beans, Pickled Red Onions,
Olives, Tomatoes, Shredded Carrots, Eggs,
Cucumbers, Cheddar, Croutons, Blue & Feta
Cheeses
Proteins | Grilled Chicken, Julienne Blackened Steak
Dressings | Buttermilk Ranch, Caesar, Balsamic
Dressing
Pecan Pie
Red Velvet Cake
\$ 42.00

Guests may select another menu other than the Daily Lunch Menu with a surcharge of **\$15 per guest**

SMALL LUNCH BUFFET - 25 OR LESS GUESTS - **Additional \$10 per person**

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THREE COURSE PLATED LUNCH

Includes | Bread, Butter, Salad, Entree, Dessert, Water, Freshly Brewed Coffee & Tea Service

Enhance your meal with Iced Tea or Lemonade \$5 per person

SALAD - SELECT ONE

Classic Caesar | Baby Romaine Lettuce, Croutons, Aged Parmesan, Creamy Dressing

Iceberg | Crispy Bacon, Cherry Tomato, Pickled Red Onions, Blue Cheese Crumbles & Dressing

Alabama | Candied Pecans, Roasted Peaches, Goat Cheese, White Balsamic Peach Dressing

ENTREE - SELECT ONE

Lemon Herb Roasted Chicken

Dauphinoise Potato, Petite Green Beans, Leeks,

Herb Jus

\$ 41.00

Seared Salmon

Crisp Fingerling Potatoes, Asparagus, Buerre Blanc

\$ 43.00

Seared Filet of Beef

Garlic Mashed Potatoes, Herb Roasted Baby Carrot,

Red Wine Demi

\$ 48.00

Vegan/Vegetarian Options Available

Garden Tart | Confit Vegetables, Roasted Red Peppers, Seasonal Vegetables, Aged Balsamic

South of the Border | Black Bean and Corn Tart, Roasted Red Pepper, Seasonal Vegetables

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DESSERT- Select One From Below

Bourbon Pecan Pie I Caramel Drizzle

Red Velvet Cake I Chocolate or Raspberry Drizzle

Cheese Cake I Chocolate or Raspberry Drizzle

Chocolate Torte (GF) I Raspberry Drizzle

Carrot Spice Cake I Caramel Drizzle

Triple Chocolate Cake I Chocolate Drizzle

Key Lime Pie I Caramel Drizzle

Italian Crème Cake I Raspberry Drizzle

ENHANCED DESSERT – Additional \$3 per person

Ricotta & Pistachio Cake

Monterosa I Mascarpone, Sponge Cake,

Strawberries

Salted Carmel Crunch Cake I Caramel Drizzle

Crème Brulee Cheesecake

GRAB & GO LUNCH - \$34 per person

Includes a Bottle Water, Apple, Side Salad, Crafted Sandwich, Chips & Chocolate Chip Cookie

SALAD - SELECT ONE

Pasta I Pepper, Carrot, Celery, Mustard Vinaigrette

Tomato I Cucumber, Onion, Honey Mustard Vinaigrette

Potato I Bacon, Mayonnaise

SANDWICHES -

Groups of 75 & Under Select Two Types of Sandwiches

Groups of 76 & Above Select Three Types of Sandwiches

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Grilled Pesto Chicken | Roasted Red Peppers, Smoked Provolone, Pesto Mayonnaise, Ciabatta

Oven Roasted Turkey | Green Apples, Brie, Cranberry Mayonnaise, Arugula, Wheat Berry Bread

Roast Beef | Caramelized Red Onion, Blue Cheese, Horseradish Aioli

Italian Grinder | Ham, Salami, Peperoni, Provolone, Pepperoncini, Tomato, Red Onion, Lettuce, Roll

Roasted Vegetable Wrap | Grilled Asparagus, Squash, Zucchini, Portabella Mushrooms, Roasted Red Peppers, Bourse Cheese

Caprese | Fresh Mozzarella, Marinated Tomatoes, Basil, Pesto Mayonnaise

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Reception

Chilled and Hot Hors d'oeuvres Reception Serves a Minimum of 25 Pieces

HORS D'OEUVRES

CHILLED HORS D'OEUVRES

- Watermelon | Feta, Mint \$ 5.00 per piece
- Grilled Shrimp | Micro Arugula, Parmesan Crisp \$ 6.00 per piece
- Garlic Hummus | Lemon, Dill, crostini \$ 5.00 per piece
- Bruschetta | Tomatoes, Toast \$ 5.00 per piece
- Smoked Chicken Tartlet | Celery, Candied Pecan \$ 6.00 per piece
- Deviled Egg | Pecan, Smoked Paprika \$ 6.00 per piece

HOT HORS D'OEUVRES

- Tandoori Chicken Satay | Cilantro Lime Yogurt \$ 6.00 per piece
- Mac and Cheese Fritter \$ 5.00 per piece
- Beef Wellington \$ 6.00 per piece
- Tempura Shrimp | Sriracha Aioli \$ 6.00 per piece
- New England Crab Cake | Citrus Mayonnaise \$ 6.00 per piece
- Vegetable Spring Roll | Sweet Chili \$ 5.00 per piece
- Meatball | Gorgonzola, Bacon \$ 7.00 per piece
- Meatball | BBQ \$ 6.00 per piece
- Assorted Quiches \$ 6.00 per piece
- Egg Roll | Buffalo Chicken \$ 6.00 per piece

CHILLED STATIONS—priced per person

DIPS AND CHIPS

Potato Chips and Tortilla Chips | Guacamole, Salsa, Onion and Spinach Dip
\$ 12.00

Grilled Asparagus

Prosciutto, Balsamic
\$ 12.00

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VEGETABLE CRUDITE

Selection of Raw Vegetables
Dips | Ranch, Hummus
\$ 15.00

DOMESTIC CHEESE DISPLAY

Variety of Four Types of Cheese
Accompaniments | Grapes, Jams, Local Honey,
Assorted Nuts (N)
Sliced Baguette, Tea Cracker
\$ 28.00

FRESH FRUIT DISPLAY

Sliced Melons, Seasonal Berries, Grapes
\$ 15.00

ANTIPASTI

Selection of Italian Cheeses, Fresh Mozzarella,
Marinated Olives, Sliced Salami & Cured Ham,
Grilled Artichokes in Extra Virgin Olive Oil, Marinated
Mushrooms, Green Zucchini, Yellow Squash, Roasted
Red Peppers
Sliced Baguette, Focaccia
\$ 32.00

HOT STATIONS—priced per person

SHRIMP AND GRITS

Shrimp, Conecuh Sausage, Stone Ground Grits,
White Cheddar, Green Onion, Cajun Cream Sauce
\$ 22.00

SLIDER STATION

Select Two From Below
Beef | Aged Cheddar, Applewood Bacon, Chipotle
Aioli
Pulled Pork | BBQ Sauce, Coleslaw
Chicken Parmesan | Mozzarella Cheese, Pomodoro,
Basil
Portobello | Fresh Mozzarella, Balsamic Glaze (V)
\$ 22.00

MAC & CHEESE

Select Two From Below
Traditional | Velvety Cheese Sauce (V)
Short Rib & Gouda | 36 Hour Slow Braised Beef,
Gremolata Crumb
Conecuh Sausage | Peas, Smoked Paprika Crumb
Jalapeño | Applewood Bacon, Cheddar Cheese,
Herb Crumb
Rolls
\$ 25.00

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CARVING STATIONS—priced per person

All Carving Selections Served With Warm Rolls

Oven-Roasted Turkey Breast | Sage, Brioche Stuffing, Turkey Gravy, Cranberry Jam **\$16**

New York Striploin | Parmesan Fingerling Potatoes, Red Onion Marmalade, Peppercorn Cream **\$22**

Herbed Prime Rib of Beef | Yukon Gold Pomme, Horseradish Cream **\$29**

Dijon Herb Crusted Rack of Lamb | Herb Roasted Fingerling Potatoes, Chimichurri Sauce **\$26**

Bourbon Maple Glazed Ham | Red Bliss Potatoes, Grain Mustard Sauce **\$16**

Attendant fee of \$125 will apply to each action station

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Beverages

BAR PACKAGES \$125 per bartender (up to 4 hours)

SIGNATURE PACKAGE OPEN BAR | PER PERSON

- One Hour | \$ 30.00
- Two Hour | \$ 39.00
- Three Hour | \$ 44.00
- Four Hour | \$ 50.00
- Each Additional Hour | \$ 10.00

SPIRITS

Tito's, Jim Bean, Captain Morgan, Bacardi Silver, Sauza, Beef Eaters, Canadian Club

WINE

White

Pinot Grigio, Campo Di Fiori
Sauvignon Blanc, Vin 21
Chardonnay, Quintara

Red

Red Blend, Fable Roots
Cabernet Sauvignon, Harmony And Soul

Rose

Sirena Del Mare

BEER

Michelob Ultra, Miller Lite, Corona, Heineken,
Blue Moon, Good People IPA



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NON-ALCOHOLIC

Assorted Pepsi Soft Drinks, Bottled Water

CASH / HOST - PER DRINK

- Wine \$ 10.00
- Domestic \$ 7.00
- Import Beer \$ 9.00
- Liquor \$ 11.00
- Soda/Water \$ 6.00

PREMIUM OPEN BAR PACKAGE | PER PERSON

- One Hour | \$ 36.00
- Two Hour | \$ 45.00
- Three Hour | \$ 50.00
- Four Hour | \$ 56.00
- Each Additional Hour | \$ 10.00

SPIRITS

Tito's, Bacardi Light, Hennessy VSOP, Don Julio,
Bombay Sapphire, Jack Daniels, Crown Royal,
Makers Mark

WINE

White

Chardonnay, Sonoma Curter
Sauvignon Blanc, Kim Crawford
Riesling, Urban

Red

Pinot Noir, Duckhorn
Cabernet, Justin

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BEER

Michelob Ultra, Miller Lite, Corona, Heineken, Blue Moon, Good People IPA

NON-ALCOHOLIC

Assorted Pepsi Soft Drinks, Bottled Water

CASH / HOST - PER DRINK

- Wine \$ 13.00
- Domestic \$ 7.00
- Import Beer \$ 9.00
- Liquor \$ 13.00
- Soda/Water \$ 6.00

ENHANCED BOURBON'S

- Bullet – Additional \$ 2.00 per person
- Woodford Reserve - Additional \$ 3.00 per person
- Knob Creek - Additional \$ 3.00 per person
- Basil Hayden - Additional \$ 4.00 per person

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Dinner

PRICED PER PERSON

DINNER BUFFETS

Includes | Bread, Butter, Freshly Brewed Coffee & Tea Station

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LITTLE ITALY

SALADS

Asparagus I Prosciutto, Fontina Cheese
Caesar I Romaine, Croutons, Aged Parmesan,
Creamy Dressing
Tomato I Fresh Mozzarella, Cracked Pepper, Basil,
Olive Oil

MAIN COURSE

Chicken Breast I Sage, Spinach, White Wine Sauce
Strip Loin I Garlic, Parmesan, Chianti Tomato,
Roasted Onion Compote

SIDES

Bowtie Pasta I Mushrooms, Garlic, Balsamic Vinegar,
Parmesan Cheese, Parsley
Vegetables I Yellow Squash, Zucchini, Tomatoes,
Oregano

DESSERTS

Tiramisu
Italian Crème Cake
Cannoli's
\$ 68.00

ASIAN

SALADS

Greens I Cucumber, Carrot, Grape Tomato, Ginger
Dressing
Cabbage I Carrot, Red Pepper, Cilantro, Sesame

MAIN COURSE

Crisp Orange Chicken I Sweet and Spicy Orange
Sauce
Beef I Broccoli, Teriyaki Sauce
Shrimp I Tempura, Soy Sauce

SIDES

Egg Rolls I Vegetable, Duck Sauce
Fried Rice I Egg, Onion, Peas

DESSERTS

Ricotta & Pistachio Cake
Mandarin Fruit Salad
\$ 65.00

OLE SOUTH BBQ

SALADS

Garden Green I Carrot, Radish, Cucumber, Blue
Cheese Dressing
Sweet Cole Slaw I Creamy Southern Style
Cucumber & Tomato I Scallion, Mustard Dressing

MAIN COURSE

Shrimp I Cajun Spiced Peel and Eat
BBQ Chicken I Roasted Corn Relish
BBQ Ribs I Dry Rub, BBQ Sauce, Sweet Smokey BBQ
Sauce

SIDES

Corn I On-the-Cob, Butter
Baked Potato Bar I Bacon, Sour Cream, Cheddar
Cheese, Scallions, Butter
Watermelon Wedges
Cornbread I Butter

DESSERTS

Banana Cream
Lemon Meringue
Coconut Cream
\$ 70.00

SWEET HOME ALABAMA

SALADS

Iceberg I Grape Tomatoes, Cucumbers, Carrots,
Croutons, Bacon, Cheddar, Ranch Dressing
Potato Salad I Bacon, Mayonnaise
Cole Slaw I Cabbage, Mayonnaise

MAIN COURSE

Fried Chicken I Buttermilk, Hot Sauce
Catfish I Corn Meal Dusted
Pulled Pork I BBQ

SIDES

Macaroni and Cheese
Collard Greens
Cornbread I Butter

DESSERTS

Peach Cobbler
Red Velvet Cake
Lemon Meringue
\$ 70.00

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BIRMINGHAM BACK YARD BBQ

SALADS

Garden Salad | Tomatoes, Cucumbers, Shredded

Carrots, Ranch Dressing

Potato | Bacon, Mayonnaise

Black Eyed Peas | Red Pepper, Lemon Vinaigrette

MAIN COURSE

Grilled Chicken | Bourbon Peach Glazed

Beef Brisket | Smoked

Pork Ribs | Baby Back, BBQ Sauce

SIDES

Corn | On-the-Cob, Flame Roasted

Baked Beans | Pork

Cornbread, Butter

DESSERTS

Bourbon Pecan Pie

Key Lime Pie

Chocolate Chip Cookies

\$ 70.00

THREE COURSE PLATED DINNERS

Includes | Bread, Butter, Salad, Entree, Dessert, Water, Freshly Brewed Coffee & Tea Service

Enhance your meal with Iced Tea or Lemonade \$5 per person

SALADS - *SELECT ONE*

Classic Caesar | Baby Romaine Lettuce, Croutons, Aged Parmesan, Creamy Dressing

Iceberg | Crispy Bacon, Cherry Tomato, Pickled Red Onions, Blue Cheese Crumbles & Dressing

Alabama | Candied Pecans, Roasted Peaches, Goat Cheese, White Balsamic Peach Dressing

Greek | Baby Romaine, Feta Cheese, Cucumbers, Grape Tomatoes, Kalamata Olives

Garden | Artisan Greens, Shaved Radish, Carrots, Euro Cucumbers, Baby Heirloom Tomatoes

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ENTREES - SELECT ONE

Chicken Mustard | Grain Mustard, Mashed Potato, Broccoli \$56

Sweet Tea Chicken | Sweet Potato Puree, Collard Greens, Honey Vermouth Reduction \$56

Buttermilk Chicken | Garlic Mashed Potato, Braised Collard Greens, White Country Gravy \$56

Braised Beef Short Rib | Cheddar Grits, Roasted Brussel Sprouts, Heirloom Carrots, Red Wine Reduction \$59

Filet Mignon | Garlic Mashed Potato, Rainbow Swiss Chard, Broccoli, Bacon Onion Jam \$72

Sweet & Smokey Bone-In Pork Chop | Sweet Potato Mashed, French Green Beans, Apple Whiskey Sauce \$59

Salmon Filet | Sweet Honey Chili Glaze, Saffron Infused Basmati Rice, Haricot Vert \$58

ENTREE DUET - SELECT ONE

Cajun Salmon & Grilled Chicken | Wild Rice Blend, Roasted Brussel Sprouts, Lemon Thyme Jus \$68

Filet Mignon & Shrimp | Dauphinoise Potato's, Asparagus, Red Wine Reduction, Garlic Butter \$79

Vegan Option Available

Garden Tart | Confit Vegetables, Roasted Red Peppers, Seasonal Vegetables, Aged Balsamic

South of the Border | Black Bean and Corn Tart, Roasted Red Pepper, Seasonal Vegetables

DESSERT- Select One From Below

Bourbon Pecan Pie | Caramel Drizzle

Red Velvet Cake | Chocolate or Raspberry Drizzle

Cheese Cake | Chocolate or Raspberry Drizzle

Chocolate Torte (GF) | Raspberry Drizzle

Carrot Spice Cake | Caramel Drizzle

Triple Chocolate Cake | Chocolate Drizzle

Key Lime Pie | Caramel Drizzle

Italian Crème Cake | Raspberry Drizzle

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ENHANCED DESSERT – Additional \$3 per person

Ricotta & Pistachio Cake

Monterosa | Mascarpone, Sponge Cake, Strawberries

Salted Carmel Crunch Cake | Caramel Drizzle

Crème Brulee Cheesecake

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General Information

TERMS & CONDITIONS

MENU TASTING

A complimentary taste panel can be arranged for definite business on plated menus with a food and beverage minimum of \$45,000 or more. Based on availability prior to the event for up to four persons. Additional attendees can be accommodated at 50% of the menu price.

SPLIT MENUS

If multiple entrées are requested, the salad, entrées, sides, and dessert will be the same for all guests. You may choose up to three entrée proteins for your function. The cost for the higher price entrée will be charged for all choices.

DISCLAIMER | BREAKFAST

Breakfast Action Stations are charged on a guarantee or actual attendance if greater than guarantee. Breakfast is designed for a maximum of one and one-half hours of service.

Food items are NOT transferable to other function rooms.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

DISCLAIMER | LUNCH

Buffet Luncheons are charged on guarantee or actual attendance if greater than guarantee. These menus are designed for a maximum of two hours of service.

Food items are NOT transferable to other function rooms.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing.

All prices are subject to prevailing sales tax and service charge.

Guests may select another menu other than the Daily Lunch Menu with a surcharge of \$15 per guest.

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%.

DISCLAIMER | RECEPTION

Reception Stations are charged on a guarantee or actual attendance if greater than guarantee. Reception Stations are designed for a maximum of two hours of service. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

BUFFET MEALS

Stations, either displayed or action, will be prepared for the entire guarantee and not for a portion there of. Our buffets and food stations are all priced as per the following meal durations:

* Breakfast Buffet - One and Half Hours

* Lunch, Dinner Buffets, and Reception /Stations - Two Hours

* Coffee Breaks – Two Hours

Should you require additional time, this can be arranged for an additional fee. Please coordinate with your Event Manager for a personalized proposal.

PRICES & PAYMENT

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%. Prices are subject to change and will be guaranteed 90 days prior to your function.

BEVERAGE PACKAGES

Prices are quoted on a per person basis. A fee of \$125 per bartender will be applied to package bars up to 4 hours. Generally, one bartender is required per 75 guests. Each additional hour is \$75 per bartender.

Table side wine service is not included in service, please inquire for an additional fee.

FOOD ALLERGY | SPECIAL MENU

In the event that any of the attending guests have food allergies, the client shall inform the Hotel of the names of such persons and the nature of their allergies 10 days in advance, in order that the Hotel can take the necessary precautions when preparing their food.

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%.

The Hotel undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests.

It is our intent to accommodate any requests due to special dietary restrictions. Special Meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary or food allergies. Kosher meals require a minimum 14 business days prior notice.

FOOD & BEVERAGE

All food and beverage must be purchased exclusively from the Sheraton/Westin and consumed in designated function areas. The Department of Health prohibits the hotel from allowing food to be removed from the function location.

We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. Event Orders will be issued for all organized food and beverage functions approximately 20 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 14 days prior to the event.

GUARANTEES

The guaranteed number of attendees is due at Noon, three business days prior to the function date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase of attendees on the day of the event greater than 5% may result in additional costs and substitution of food and beverage products.

This guarantee will apply to all aspects of your event (Food, Beverage, Service Charge). This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater.

Should your guaranteed final attendance be significantly less than your tentative count, the hotel reserves the right to move your event to a more suitable location to better serve your guests.

Changes or additions to food or beverage made seven or fewer business days prior to a function date may incur additional charges.

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%.

SIGNAGE & LITERATURE

Signage is to be used outside meeting rooms only. The hotel reserves the right to remove signage which is considered to be inappropriate and must be professional printed.

The posting of any items (posters, signs, etc.) on function room walls or doors is strictly prohibited. Rental arrangements can be made for easels. Banner displays will incur an additional set-up charge.

ALCOHOL

The sale and service of all alcoholic beverages is regulated by the Alabama State Division of Alcoholic Beverages and Tobacco. It is our policy, therefore, that no alcoholic beverages may be brought into the hotel at any time.

For similar liability reasons, no food may be brought into the hotel for any catered functions.

Alabama law requires all alcohol service to end at 2:00 am.

We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

SECURITY

The hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior, during or following a banquet function.

Dedicated security staff is available, and the charge begins at \$50 per officer, per hour (4 hour consecutive minimum).

Arrangements must be made in advance for Loss Prevention officers to be present.

ACTION STATION

Attendant fee of \$125 will apply to each action station up to 2 hours. Generally, one attendant is required per 75 guests.

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 10%.

SHERATON BIRMINGHAM HOTEL

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[marriott.com/bhmsj](https://www.marriott.com/bhmsj)

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