



2025 Catering Menu

SHERATON BIRMINGHAM HOTEL

The Sheraton Birmingham Hotel offers a variety of catering options for events of all sizes, from small meetings to large weddings. Our team is experienced in creating custom menus to meet the needs of our clients, and we offer a wide range of dishes to choose from.



Sheraton Birmingham Hotel

2101 Richard Arrington Jr. Boulevard North, Birmingham, Alabama, USA

12053245000

marriott.com/bhmsi

Breakfast

CONTINENTAL BREAKFAST

PRICE BASED ON 60 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 25 PEOPLE

CLASSIC

Orange, Cranberry, Apple Juices
Fresh Fruit Cocktail
Dry Cereals, Granola, Skim Milk, 2% Milk, Whole Milk
Assorted House-Made Breakfast Pastries, Croissants,
Muffins, Jams, Butter
Freshly Brewed Coffee & Assorted Tea
\$28.00

SUNRISE

Orange, Cranberry, Apple Juices
Fresh Fruit Cocktail
Assorted House-Made Breakfast Pastries, Croissants,
Muffins, Jams, Butter
Individual Yogurt Parfait with Dried Fruit
Freshly Brewed Coffee & Assorted Tea
\$30.00

MORNING FUEL

Orange, Cranberry, Apple Juices
Fresh Fruit Cocktail
Assorted House-Made Breakfast Pastries, Croissants,
Muffins
Assorted Bagels, Cream Cheeses, Jams, Butter,
Honey
Mixed Berry Smoothie
Steel-cut Oatmeal, Brown Sugar, Nuts, Honey &
Blueberries
Individual Yogurts
Freshly Brewed Coffee & Assorted Tea
\$32.00

All food, beverage and room rental are subject to a taxable 26% Service Charge. All events are subject to a sales tax of 10%.

BREAKFAST BUFFET

All Buffets to Include:

Orange, Cranberry, Apple Juices

Assorted House-Made Breakfast Pastries, Croissants, Muffins, Jams, Butter

Freshly Brewed Coffee & Tea

THE FRESH START BUFFET

Fresh Fruit Cocktail

Cage-Free Scrambled Eggs

Applewood Bacon

Country-Style Breakfast Potatoes (V)

Steel-Cut Oatmeal, Brown Sugar, Pecans, Honey,

Fresh Blueberries

\$39.00

THE CLASSIC BUFFET

Seasonal Fruits & Berries

Dried Cereals, Granola, Skim Milk, 2% Milk, Whole Milk

Cage-Free Scrambled Eggs

Applewood Bacon

Conecuh Sausage **OR** Pit Ham

Country Style Breakfast Potatoes (V)

\$43.00

THE SOUTHERN ACCENTS BUFFET

Fresh Cut Seasonal Fruits & Berries

Assorted Greek Yogurts

Grits, Sharp Cheddar Cheese, Green Onion

Cage-Free Scrambled Eggs

Applewood Smoked Bacon

Assorted Greek Yogurts

Country-Style Biscuit & Sausage Gravy

Country Style Breakfast Potatoes (V)

\$46

Add Chicken & Apple Sausage \$4pp

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ACTION STATIONS PER PERSON

Attendant fee of \$125 will apply to each action station per 75ppl

Please note - the Guarantee for your function will automatically be applied to the Action Station

OMELET

Cage-Free Eggs & Egg Whites

- Toppings | Ham, Wild Mushrooms, Onions, Diced Tomatoes, Scallions, Roasted Red & Green Peppers
- Cheese | Cheddar, Pepper Jack, Swiss

\$18.00 per person

SHRIMP & GRITS

Fresh Gulf Shrimp, Stone Ground McEwen Grits, Bill E's Bacon

\$19.00 per person

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WAFFLE STATION

Fruit Toppings | Sliced Bananas, Mixed Berries
The Fun Stuff | Whipped Butter, Chocolate Shavings,
Vanilla Chantilly, Toasted Almonds, Maple Syrup (N)
\$15.00 per person

BREAKFAST ENHANCEMENTS

Choice of: Biscuit or Croissant

Bacon: Cage-Free Egg, Bacon & Cheese **\$76 per dozen**

Sausage: Cage-Free Egg, Country-Style Patty, Cheddar Cheese **\$76 per dozen**

Ham: Cage-Free Egg, Ham & Cheese **\$76 per dozen**

Breakfast Burrito: Cage-Free Scrambled Egg, Chorizo, Pepper Jack, Roasted Peppers with Tomato Salsa **\$78 per dozen**

Smoked Salmon: Cream Cheese on Bagel **\$78 per dozen**

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PLATED BREAKFAST

For the Table

Florida Orange Juice

Bakery Basket: Biscuits & Croissants | Butter & Jelly (N)

Freshly Brewed Coffee & Tea

First Course - Select One

- Parfait | Mixed Berry, Granola, Picked Mint (N)
- Fruit Cup | Cantaloupe, Watermelon, Pineapple, Honeydew
- Chia Pudding | Coconut Cream, Cinnamon, Ginger, Blueberries (V)

Main Course - Select One

- Cage-Free Scrambled Eggs | Conecuh Sausage, Home-Style Roasted Potatoes **\$36 per person**
- Egg White Frittata | Eggs, Cheddar with Bacon, Home-Style Roasted Potatoes **\$37 per person**
- Quiche | Eggs, Spinach, Feta Cheese with Chicken Sausage, Home-Style Roasted Potatoes **\$40 per person**

Vegan/Vegetarian Options Available

Savory Oats with Roasted Beets & Kale *Vegan*

Scrambled Eggs , Black Beans , Avocado, Pico , Tortilla *Vegetarian*

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BREAKS

BREAK SELECTIONS

BEVERAGE BREAK SELECTIONS BY THE GALLON

- Coffee, Decaffeinated Coffee, Assorted Hot Tea | \$75.00
- Iced Tea Station (Sweet or Unsweet) | \$65.00
- Lemonade Station | \$65.00
- Hot Chocolate Station | \$75.00

BEVERAGE BREAK SELECTIONS PER PERSON

- Individual Juices | Orange, Apple, Cranberry | \$6.00 each
- Naked Juices | \$8.00 each
- Soft Drinks & Water | Assorted Coke Products & Bottled Water | \$7.00 each
- Regional & Micro Soft Drinks | \$8.00 each
- Red Bull Energy Drink | \$8.00 each
- Milo's Tea | \$6.00 each
- Gatorade | \$8.00 each

Unlimited Coffee (Reg/Decaf), Hot Tea, Coke Products & Bottled Water

- Per person for 4 hours \$30.00
- Per person for 8 hours \$56.00

SNACK BREAK SELECTION PER DOZEN (12)

- Fresh Fruit Cocktail | \$39.00
- Warm Cinnamon Rolls | Cream Cheese Icing | \$42.00
- Muffins | Cinnamon Apple, Banana Nut, Blueberry | \$42.00
- Assorted Pastries | Croissants, Cinnamon Rolls, Pastry | \$42.00
- Signature Gourmet Cookies Assortment | Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin | \$42
- Mini Petite Fours | \$100.00 per 50 pieces

SNACK BREAK SELECTIONS PER PERSON

- Protein Bars | \$6.00 each
- Cereal & Candy Bars | (N) Assorted Novelty Candy, Quaker Chewy, Nature Valley, Nutri Grain Cereal, Planters Trail Mix | \$5 each
- Assorted Bags | Potato Chips, Pretzels & Popcorn | \$5.00 each
- Whole Fruit | Honey Crisp, Fuji & Granny Smith Apples, Local Navel Oranges, Mandarin Oranges, Bananas, Pears | \$5 each
- Yogurt parfaits (N) | House-made Honey Almond Granola, Fresh Berries, Honey | \$9.00 each
- Assorted Individual Flavored Yogurt | Plain & Greek | \$6.00 each

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SPECIALTY BREAKS

BISCUIT BAR

Whole Fruit, Biscuit Bar, Sausage Gravy, Chocolate Gravy, Pimento Cheese, Local Preserves
Honey, Cane Syrup
\$23.00

SUPER SNACK

Mixed Nuts, House Snack Mix, Chocolate Cover Pretzels, Fresh Made Potato Chips with Dips
\$20.00

DONUT SHOPPE

Assorted Yeast & Cake Donuts | Beignets | Apple Fritters
\$23.00

FIT

Fresh Smoothies, Greek Yogurt, Fresh Fruit Cocktail, Chia Pudding, Egg Bites
\$24.00

DEEP SOUTH

Fresh Pork Rinds, Pimento Cheese & Crackers, Boiled Peanuts, Wickles, Fried Pies
\$23.00

MOVIE

Fresh Pop Popcorn | Nachos | Boxed Movie Candy

(Choose 3) M&M's, Reese's Pieces, Junior Mints, Gummy Bears, Sour Patch Kids, Hot Tamales, Whoppers
\$25.00

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Lunch Menu Includes Coffee & Tea

BBQ LUNCH

Poppy Seed Cole Slaw
Devised Egg Potato Salad
English Pea Salad
Smoked Chicken Quarters I with Alabama White Sauce
Slow Smoked Pulled Pork I with Carolina BBQ Sauce
24hr Smoked Brisket I with Fig BBQ Sauce
Collard Greens
Mac N Cheese
Bar B Que Beans
Cornbread
Desserts I Banana Pudding & Strawberry Short Cake
\$46.00

MARKET

Loaded Potato Soup
Chopped Salad
Poppy Seed Slaw
Macaroni Salad
Chicken Salad
Hot Sandwich's I Ruben /Rachel & Grilled Pimento Cheese
Cold Sandwich's I Egg Salad, Turkey & Swiss
Desserts I Cookies, Brownies & Lemon Bars
\$47.00

SEC TAILGATE

Chopped Greek Salad
Loaded Potato Salad
Cowboy Caviar
Fresh Potato Chips I with assorted Dips
Fresh Tortilla Chips I with Guacamole, Salsa, & Queso
Grass Fed Beef Sliders I with Pickles & Cheese
Pulled Pork Sliders I with Slaw
Pulled Chicken Slider I with Alabama White Sauce
Chicken Wings, Buffalo I Garlic Chili, White Sauce
Carrots & Celery I with Ranch & Blue Cheese
Desserts I Oatmeal Crème Pies & Fresh Chocolate Brownies
\$46.00

MEDITERRANEAN

Greek Salad
Tabbouleh
Caprese
Lemon Oregano Chicken
Souvlaki Grilled Beef
Shrimp Saganaki
Tzatziki
Whipped Feta
Pita
Herbed Rice
Lemon Garlic Potatoes
Grilled Vegetables
Desserts I Baklava & Italian Lemon Cake
\$48.00

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SHERATON CUSTOM

SOUP OR SALAD (PICK 1)

Chicken Gumbo, Roasted Tomato Bisque, Loaded Potato Soup

Garden I Romaine & Mixed Green Blend, Carrot, Radish, Cucumber, Tomato, House Ranch

BHam Caesar I Baby Romaine, Cornbread Croutons, Roasted Red Peppers, Parmesan, House Caesar

SIDES (PICK 2)

Macaroni & Cheese
Southern Green Beans
Herb Roasted Potatoes
Buttermilk Mashed Potatoes
Skillet Corn
Ham Braised Collard Greens
Sorghum Baked Beans
Vegetable Succotash
Candied Yams
Dirty Rice
Grilled Fresh Vegetables

BREADS (PICK 1)

Cornbread or Yeast Rolls

COMPOSED SALAD (PICK 1)

Broccoli Salad
Deviled Egg Potato Salad
Poppy Seed Cole Slaw
Greek Pasta Salad
Fresh Fruit Cocktail
Vegetable & Quinoa Salad
English Pea Salad

ENTREES: PICK 2 - \$49 I PICK 3 - \$52

Southern Fried Chicken
Oven Roasted Chicken I with Herb Vinaigrette
Pecan Crusted Chicken I with Honey Dijon Sauce
Mississippi Pot Roast I with Pan Gravy
Slow Roasted Pork Loin I with Peach Glaze
Fried Catfish with Remoulade
Roasted Salmon I with Dill & White Wine Sauce
Black Eyed Pea Fritters I with Lemon Aioli

DESSERTS (PICK 2)

Carrot Cake
Red Velvet Cake
Chocolate Cake
Banana Pudding
Cobbler, Peach, Apple, Blue Berry, Blackberry
NY Cheese Cake
Bread Pudding
Strawberry Shortcake

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

Bham Caesar | Baby Romaine, Cornbread Croutons, Roasted Red Peppers, Parmesan, House Caesar

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

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

Gingham | Mixed Greens, Blueberries, Strawberries, Toasted Almonds, Blue Cheese, Gingham Dressing

Baby Wedge | Baby Iceberg, Heirloom Tomatoes, Bacon, Tobacco Onions, Creamy Blue Cheese Dressing

Garden | Romaine & Mixed Green Blend, Carrot, Radish, Cucumber, Tomato, House Ranch

ENTREE - SELECT ONE

Beef Tenderloin | \$53

6oz Seared Beef Filet | with Peppercorn Cream
Sauce

Braised Short Rib | \$50

Slow Braised Short Rib, Reduced Pan Sauce

BHam Greek Chicken | \$45

French Cut Chicken Breast, Tomatoes, Shallot,
Kalamata Olives, Feta, White Wine Sauce

Lemon Pepper Chicken | \$43

French Cut Chicken Breast, Herb Cream Sauce

Bronzed Grouper | \$47

Gulf Grouper, Creole Tasso Cream Sauce

DESSERT - SELECT ONE

Basque Cheese Cake with Mixed Berry Compote **GF**

Red Velvet Cake

Dulce De Leche Cake

Carrot Cake

Lemon Coconut Cake

Chocolate Filled Bundt Cake

Alternate desserts additional \$3pp

SIDES - SELECT ONE

Buttermilk Whipped Potatoes

Dauphinoise Potato

White Cheddar Grits

Roasted Root Vegetable

Dirty Rice

Lemon Herb Orzo

VEGETABLES - SELECT ONE

Roasted Baby Carrots

French Green Beans

Grilled Asparagus

Charred Broccolini

Corn & Pepper Maque Choux

Apple Cider Roasted Brussels

Vegan/Vegetarian Options Available

Grilled Baby Carrots, Farro, Roasted Tomatoes & Kalamata Olives **Vegan**

Wild Mushroom Ravioli , Truffle Cream Sauce , Roasted Walnuts **Vegetarian**

Black Eyed Pea Croquettes, Collard Greens, Succotash **Vegan**

Grit with Wild Mushroom Ragu **Vegan**

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GRAB & GO LUNCH - \$37 per person

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

SALAD - *SELECT ONE*

Deviled Egg Potato Salad

Southern Cole Slaw

Black-eyed Pea Salad

SANDWICHES -

Groups of 75 & Under Select Two Types of Sandwiches

Groups of 76 & Above Select Three Types of Sandwiches

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

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

Cuban Sandwich | Roasted Pork, Ham, Swiss Cheese, Mustard, Pickle, Cuban Bread

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

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

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

Southern Chicken Salad | Shredded Lettuce, Wheat Berry Bread

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Reception

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

HORS D'OEUVRES

CHILLED HORS D'OEUVRES

- Muffaletta Skewer | Salami, Tomato, Olive, Peppadew \$6.00 per piece
- Grilled Shrimp | Charred Lemon, Cocktail Sauce \$7.00 per piece
- West Indies Crab | Lemon, Dill, Wonton \$8.00 per piece
- Bruschetta | Tomatoes, Toast \$5.00 per piece
- Smoked Chicken Salad | Fresh Baked Croissant \$6.00 per piece
- Deviled Egg | Bacon, Smoked Paprika \$6.00 per piece

HOT HORS D'OEUVRES

- Tandoori Marinated Chicken Satay | Cilantro Lime Yogurt | \$6.00 per piece
- Smoked Gouda 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
- Spanakopita | Tzatziki \$7.00 per piece
- Egg Roll | Buffalo Chicken | \$7.00 per piece
- Chicken Tenders | Honey Mustard, BBQ sauce | \$150.00 per 50 pieces
- Chicken Wings - Choice of BBQ, Dry Rub, Medium Buffalo. Comes with celery, carrot sticks, Ranch & Blue Cheese | \$150.00 per 50 pieces

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CHILLED STATIONS-priced per person

DIPS AND CHIPS

Potato Chips and Tortilla Chips | Guacamole, Salsa,
Onion and Spinach Dip
\$14.00

VEGETABLE CRUDITE

Selection of Raw Vegetables
Dips | Ranch, Hummus
\$16.00

DOMESTIC CHEESE DISPLAY

Variety of Four Types of Cheese
Accompaniments | Grapes, Jams, Local Honey,
Assorted Nuts (N)
Sliced Baguette, Tea Cracker
\$30.00

REGIONAL CHARCUTERIE

Pimento Cheese, Asher Blue Cheese, Green Hill Brie,
Spiced Pecans, Pickled Okra, Pickled Tomato,
Peppered Bacon, Salami, Prosciutto
Sliced Baguette, Focaccia
\$42.00

FRESH FRUIT DISPLAY

Sliced Melons, Seasonal Berries, Grapes
\$16.00

HOT STATIONS-priced per person

SLIDER STATION

Select Two From Below:
Beef | Aged Cheddar, Applewood Bacon, Chipotle
Aioli
Pulled Pork | BBQ Sauce, Coleslaw
Chicken Parmesan | Mozerella Cheese, Pomodoro,
Basil
Portobello | Fresh Mozzarella, Balsamic Glaze (V)
\$24.00

MAC & CHEESE

Select Two From Below:
Traditional | Velvety Cheese Sauce (V)
Short Rib & Gouda | 36-hour Slow Braised Beef
Gremolata Crumb
Conecuh Sausage | Smoked Paprika Crumb
Smoked Chicken | Applewood Bacon, White
Cheddar Cheese, Herb Crumb
All served with rolls
\$28.00

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SHRIMP & GRITS

Shrimp, Conecuh Sausage, Stone Ground Grits,
White Cheddar, Green Onion, Cajun Cream Sauce
\$24.00

CARVING STATIONS—priced per person

All Carving Selections Served With Warm Rolls

Oven-Roasted Turkey Breast | Sage, Cornbread Stuffing, Turkey Gravy, Cranberry Jam **\$18.00**

New York Striploin | Parmesan Fingerling Potatoes, Bacon Jam, Peppercorn Cream **\$26.00**

Herbed Prime Rib of Beef | Buttermilk Whipped Potatoes, Horseradish Cream **\$30.00**

Dijon Herb Crusted Rack of Lamb | Herb Roasted Fingerling Potatoes, Chimichurri Sauce **\$29.00**

Bourbon Maple Glazed Ham | Red Bliss Potatoes, Grain Mustard Sauce **\$18.00**

Whole Hog (*Minimum 25 ppl*) | Deviled Egg Potato Salad, Carolina Vinegar Sauce, Alabama White Sauce, White Bread
\$35.00

Attendant fee of \$125 will apply to each action station per 75ppl

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Beverages

BAR PACKAGES

\$125 per bartender (up to 4 hours)

SIGNATURE PACKAGE OPEN BAR | PER PERSON

- One Hour | \$35.00
- Two Hour | \$44.00
- Three Hour | \$49.00
- Four Hour | \$55.00
- Each Additional Hour | \$10.00

SPIRITS

Tito's, Jack Daniels, Captain Morgan, Bacardi Superior, Sauza, Tanqueray, Maker's Mark, Dewar's, Patron Silver, Courvoisier VS, Martini Dry, Martini Rosso, Hiram Walker Triple Sec

WINE

White

Pinot Grigio, Campo Di Fiori
Chardonnay, Quintara

Red

Red Blend, Fable Roots
Cabernet Sauvignon, Harmony And Soul

Champagne

Mumm Napa Brut



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BEER

Import/Craft: Corona Extra, Good People IPA, Truly Wild Berry
Domestic: Michelob Ultra, Miller Lite, Blue Moon

HOST BAR - per drink

Wine \$11.00

Domestic \$8.00

Import Beer \$10.00

Liquor \$13.00

Soda/Water \$7.00

NON-ALCOHOLIC

Assorted Coke Soft Drinks, Bottled Water
Red Bull, Fever-Tree Ginger Beer, Fever-Tree Tonic, Heineken 0.0

CASH BAR - per drink

Wine \$12.00

Domestic \$9.00

Import Beer \$11.00

Liquor \$14.00

Soda/Water \$7.00

PREMIUM OPEN BAR PACKAGE | PER PERSON

- One Hour | \$41.00
- Two Hour | \$50.00
- Three Hour | \$55.00
- Four Hour | \$61.00
- Each Additional Hour | \$10.00

SPIRITS

Grey Goose, Bacardi Superior, Captain Morgan, Knob Creek, Johnnie Walker Black Label, Hennessy VSOP, Bombay Sapphire, Jack Daniels, Crown Royal, Casamigos Blanco, Martini Dry, Martini Rosso, Hiram Walker Triple Sec

WINE

White

Chardonnay, Sonoma Curter
Sauvignon Blanc, Kim Crawford
Riesling, Chateau Ste Michele

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Red

Red Blend, Troublemaker
Cabernet, The Federalist

Champagne

Chandon Brut

BEER

**Import/Craft: Corona, Good People IPA, Truly Wild
Berry**
Domestic: Michelob Ultra, Miller Lite, Blue Moon

CASH BAR - per drink

Wine \$16.00
Domestic \$10.00
Import Beer \$11.00
Liquor \$15.00
Soda/Water \$7.00

NON-ALCOHOLIC

Assorted Coke Soft Drinks, Bottled Water
Red Bull, Fever-Tree Ginger Beer, Fever-Tree Tonic,
Heineken 0.0

HOST BAR - per drink

Wine \$15.00
Domestic \$9.00
Import Beer \$10.00
Liquor \$15.00
Soda/Water \$7.00

ENHANCED BOURBON'S

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

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Dinner

PRICED PER PERSON

PRICE BASED ON 60 MINUTES OF SERVICE | MINIMUM GUARANTEE OF 25 PEOPLE

Dinner Menu Includes Coffee & Tea

DINNER BUFFETS

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

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STEAKHOUSE

SALADS

Caesar Salad | Romaine, Seasoned Croutons, Oven
Roasted Tomatoes, Caesar Dressing
Roasted Beet Salad | Golden Beets, Walnuts Goat
Cheese, Honey Dijon Dressing
Broccoli Salad | Sesame seeds, Bacon, Dried
Cranberries, Red Onion

MAIN COURSE

Chilled Shrimp Cocktail | Charred Lemon, Cocktail
Sauce
Whole Roasted Beef Tenderloin | Dijon Horseradish
Sauce
Jumbo Lump Crab Cakes | Lemon & Dill Sauce
Grilled Lamb Lolly Pops | Chimichurri

SIDES

Cream Spinach
Garlic Roasted Fingerling Potatoes
Charred Jalapeno Creamed Corn
Truffle White Cheddar Mac N Cheese

DESSERTS

Crème Brulee Cheese Cake
Bread Pudding with Bourbon Sauce
Triple Chocolate Cake
\$95.00

OLE SOUTH BBQ

SALADS

Garden Green | Carrot, Radish, Cucumber, Blue
Cheese Dressing
Poppy Seed Cole Slaw
Broccoli Salad

MAIN COURSE

Grilled Conecuh Sausage | Peach Relish
Smoked Chicken | Alabama White Sauce
BBQ Ribs | Dry Rub, BBQ Sauce, Sweet Smokey BBQ
Sauce

SIDES

Corn | On-the-Cob, Butter
Bourbon Baked Beans
Cornbread | Butter
Seasonal Fruit

DESSERTS

Banana Pudding
Strawberry Short Cake
Pecan Pie
\$75.00

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GULF COAST

SALADS

Iceberg I Grape Tomatoes, Cucumbers, Carrots,
Croutons, Bacon, Cheddar, Ranch Dressing
Black-eyed Pea Salad
Tomato Feta Salad

MAIN COURSE

Seafood Gumbo I with Rice
Chargrilled Oysters on the half shell
Bronzed Grouper I Tasso Cream Sauce
Fried Shrimp I Cocktail & Remoulade
Creole Chicken Breast I with Dirty Rice

SIDES

Corn & Potatoes
Hushpuppies

DESSERTS

Bread Pudding I with Bourbon Sauce
Pecan Pie
Key Lime Pie
\$80.00

SWEET HOME ALABAMA

SALADS

Iceberg I Grape Tomatoes, Cucumbers, Carrots,
Croutons, Bacon, Cheddar, Ranch Dressing
Deviled Egg Potato Salad
English Pea Salad

MAIN COURSE

Fried Chicken I Buttermilk, Hot Sauce
Catfish I Corn Meal Dusted
Smothered Pork Chops

SIDES

Macaroni and Cheese
Collard Greens
Cornbread I Butter

DESSERTS

Peach Cobbler
Red Velvet Cake
Lemon Meringue
\$75.00

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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

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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

ENTREES - SELECT ONE

Chicken Cordon Bleu | Rice Pilaf, Haricot Verts, Dijon Cream **\$60.00**

Herb Roasted Chicken | Potato Dauphinoise, Grilled Asparagus, Beurre Blanc **\$60.00**

Buttermilk Chicken | Garlic Mashed Potato, Braised Collard Greens, White Country Gravy **\$60.00**

Braised Beef Short Rib | Buttermilk Mashed Potato, Heirloom Carrots, Bordelaise **\$61.00**

Filet Mignon | Garlic Mashed Potato, Roasted Baby Carrots, Broccolini, Roasted Tomato Demi **\$75.00**

Bone-In Pork Chop | Sweet Potato Mashed, Haricot Verts, Apple Whiskey Sauce **\$62.00**

Salmon Filet | Chili Lime Rub, Cilantro Rice, Street Corn **\$61.00**

Greek Red Snapper | Herb Orzo, Shrimp Saganaki **\$61.00**

ENTREE DUET - SELECT ONE

▪ **Roasted Salmon & Chicken Roulade** | Wild Rice Pilaf, Haricot Verts, Lemon Thyme Jus **\$71.00**

▪ **Filet Mignon & Grilled Shrimp** | Dauphinoise Potato, Asparagus, Roasted Tomato Demi **\$82.00**

Vegan Option Available

▪ Grilled Baby Carrots, Farro, Roasted Tomatoes & Kalamata Olives **Vegan**

▪ Wild Mushroom Ravioli , Truffle Cream Sauce , Roasted Walnuts **Vegetarian**

▪ Black Eyed Pea Croquettes | Collard Greens, Succotash **Vegan**

All food, beverage and room rental are subject to a taxable 26% Service Charge. All events are subject to a sales tax of 10%.

DESSERT- Select One From Below

NY Cheese Cake

Basque Cheesecake (GF)

Carrot Spice Cake

Triple Chocolate Cake

Key Lime Tart

Olive Oil Cake

Dulce De Leche Cake

Alternate desserts additional \$3pp

ENHANCED DESSERT – Additional \$3 per person

Bourbon Pecan Pie

Hummingbird Cake

Salted Carmel Crunch Cake

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 \$25,000 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 hour 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 one hour 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.

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DISCLAIMER | RECEPTION

Reception Stations are charged on a guarantee or actual attendance if greater than guarantee. Reception Stations are designed for a maximum of one hour 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 thereof. Our buffets and food stations are all priced as per the following meal durations:

* Breakfast Buffet, Lunch Buffet, Dinner Buffet and Reception/Stations - One Hour

* 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 26% 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.

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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.

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.

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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 1 hour. Generally, one attendant is required per 75 guests.

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SHERATON BIRMINGHAM HOTEL

2101 Richard Arrington Jr. Boulevard North, Birmingham, Alabama, USA

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