

Sheraton Orlando North Banquet Menus

600 North Destiny Road Maitland, FL 32751

Continental Breakfast Tables

Minimum of 10 people required.

Classic Continental Table

Sliced Seasonal Fruit

Selection of Danish, Pastries and Muffins with Sweet Butter and Fruit Preserves

Your choice of Assorted Bottled Juices; Orange, Cranberry or Grapefruit

Freshly brewed Starbucks® coffee (regular and decaffeinated) and Tazo® Herbal Teas.

Executive Continental Table

Sliced Seasonal Fruit

Assortment of Bagels with Cream Cheese with Sweet Butter and Fruit Preserves

Chilled Vanilla Yogurt, Seasonal Berries and Natural Granola

Freshly Baked Ham & Cheese Croissant Sandwiches

Your choice of Assorted Bottled Juices; Orange, Cranberry or Grapefruit

Freshly brewed Starbucks® coffee (regular and decaffeinated) and Tazo® Herbal Teas.

Al La Carte Breakfast

Fresh Fruit Display (Cantaloupe, Honeydew, and Pineapple with a Grape Garnish)

Assorted Nature Valley and Kashi Bars

Assorted Whole Fruits

Individual Plain & Fruit Flavored Yogurts

Assorted Chocolate, Glazed and Plain Donuts

Assorted Pastries

Assorted Scones served with Sweet Butter and Preserves

Bagels with Cream Cheese

Croissants (Plain and Chocolate)

Freshly Baked, Warm Cinnamon Rolls

Southwest Burrito; Egg, Cheddar Cheese and your choice of Bacon or Chorizo OR

Vegetarian Southwest Burrito; Egg, Cheddar Cheese and Black Beans served with Salsa and Sour Cream

Assorted Cereal Bowls

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Hot Breakfast Table

Minimum of 20 people required.

The Florida Fresh Table

Sliced Seasonal Fruit
Assorted Danish and Muffins
Fresh Scrambled Eggs
Country Style Bacon
Sausage Links
Breakfast Potatoes with Onions and Peppers
Fresh juices to include Individual Bottles of Orange, Cranberry and Grapefruit
Freshly brewed Starbucks® coffee (regular and decaffeinated) and Tazo® Herbal Teas.

The Morning Renewal

Sliced Seasonal Fruit
Assorted Danish and Muffins
Fresh Scrambled Eggs
Country Style Bacon
Sausage Links
Breakfast Potatoes with Onions and Peppers
Yogurt Parfait Bar to Include Vanilla and Strawberry Yogurt, Fresh Berries and Granola
One Station Add On to Include Belgian Waffle Station or Omelet Station
Fresh juices to include Individual Bottles of Orange, Cranberry and Grapefruit
Freshly brewed Starbucks® coffee (regular and decaffeinated) and Tazo® Herbal Teas.

Attendant Fee 75 per chef

Belgian Waffle Station

Freshly Made Waffles with Whipped Cream, Butter, Preserves, Toasted Pecans, Fresh Berries and Warm Maple Syrup

Attendant Fee 75 per chef

Omelet Station

Omelets Made to Order with Cheddar, Ham, Bacon, Onions, Mushrooms, Spinach, Bell Peppers, Tomato and Salsa

Attendant Fee 75 per chef

Breakfast Upgrades

Applewood Smoked Bacon
Turkey Bacon
Turkey Sausage
Chicken and Apple Sausage
Vanilla French Toast
Fluffy Pancakes
Scrambled Egg White
Biscuit and Gravy
Individual Fruit Cups
Individual Yogurt Parfaits

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Beverages on Consumption

Assorted Soft Drinks
Individual Organic Non-Dairy Milk (Chocolate or Vanilla)
Dasani Bottled Water
Perrier Sparkling Bottled Water
Assorted Bottle Juices (Orange, Cranberry and Grapefruit)
Golden Peak Tea (Green and Unsweetened)
Freshly brewed Royal Cup® regular & decaffeinated coffee & Hot Tazo Tea
Freshly brewed Starbucks® regular & decaffeinated coffee & Hot Tazo Tea

All Day Beverages

(8 Hours)

Assorted Coca Cola Bottle Soft Drinks
Dasani Bottled Water
Freshly brewed Royal Cup® regular & decaffeinated coffee & Tazo Hot Tea

Half Day Beverages

(4 Hours)

Assorted Coca Cola Bottle Soft Drinks
Dasani Bottled Water
Freshly brewed Royal Cup® regular & decaffeinated coffee & Tazo Hot Tea

Breaks

Midmorning Stretch

Pineapple & Strawberry Kabobs with Blueberry Greek Yogurt Dip, Protein & Granola Bars

Pep in Your Step

Protein Bars, Nature Valley and Kashi Bars, Trail Mix, Fruit Cups and Assorted Cheeses

Cookie Bake

Jumbo Assorted cookies to include: Chocolate Chip, Peanut Butter, White Chocolate Macadamia and Oatmeal Raisin
Cookies Served with Regular and Chocolate Milk Chugs

Sweet & Salty

Snack Mix & Assorted Cookies

Saturday at the Movies

Assorted Popcorn Junkie Popcorn, Soft Pretzels with Cheese and Cracker Jacks

Escape to the Mediterranean

Falafel Chips, Hummus, Cherry Tomatoes, Cucumbers and Baby Carrots

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Al La Carte Snacks

Individual Assorted Bags of Metro Deli Kettle Chips

Individual Bags of Rold Gold Pretzels

Fresh Baked Assorted Cookies (Chocolate Chip, Oatmeal Raisin, Snickerdoodle, Peanut Butter, Sugar)

Fresh Baked Brownies with Powdered Sugar

Lunch Tables

Minimum of 21 guests

All lunches are served with freshly brewed Starbucks® coffee and Tazo® Herbal Teas, Water and Iced Tea

The Market Table

Bistro Salad - Baby Lettuce, Cherry Tomatoes, Cucumber, Garlic Croutons with Ranch and Balsamic Dressings

Fresh Ham & Swiss, Turkey & Cheddar, Tuna Salad and Chicken Salad Sandwiches

Handpicked Tomatoes, Vidalia Onions, Leaf Lettuce, Kosher Dill Pickles, Mayonnaise & Dijon Mustard

Potato Salad

Assorted Metro Deli Kettle Chips

Assorted Cookies (Chocolate Chip, Oatmeal Raisin, Snickerdoodle, Peanut Butter, Sugar)

Sicilian Table

Traditional Caesar Salad with Broken Romaine, Parmesan Cheese, Baked Croutons and Caesar Dressing

Chicken Roulade topped with Spinach, Mozzarella, Roasted Red Peppers and a Red Pepper Coulis

Nut Crusted Salmon with Caper Cream Sauce

Penne Pasta with Artichoke, Eggplant and Sundried Tomatoes in a Light Olive Oil and Garlic Dressing

Seasonal Vegetables and Garlic Bread Sticks

Tiramisu

Baja Table

Fresh Field Greens with Roasted Tomatoes, Crispy Tortilla Strips served with a Salsa Ranch Dressing

Grilled Tequila Lime Marinated Chicken Breast with a Poblano Cream sauce

Flank Steak with Roasted Mushrooms and Onions

Santa Fe Rice

Fresh Seasonal Vegetables

Corn Bread with Sweet Cream Butter

Mexican Chocolate Cake

Backyard BBQ Table

Country Salad with Broken Romaine, Black Beans, Corn Salsa, Tortilla Strips and BBQ Ranch

Sweet Baby Ray's BBQ Chicken and Pulled Pork

Slider Buns

Coleslaw

Corn on the Cob

Baked Beans

Hot Berry Cobbler

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The Floridian Table

Florida Grown Salad with Arugula, Beets, Florida Orange, Florida Grapefruit, Sunflower Seeds and Citrus Vinaigrette
Chicken Breast braised in a Wine Brandy Sauce with Bacon, Mushrooms and Pearl Onions
Blackened Mahi Mahi with a Key Lime Butter Sauce
Cilantro and Key Lime White Rice
Steamed Corn, Red Peppers, Diced Tomatoes and Onions
Florida Key Lime Pie

Plated Luncheon

Served with Selection of Accompaniments and Chef's Selection of Dessert
Freshly brewed Starbucks® coffee and Tazo® Herbal Teas, Water and Iced Tea

Salad (Select One)

Bistro Salad - Baby Lettuce, Roma Tomatoes, Cucumber, Garlic Croutons with Red Wine Vinaigrette
Traditional - Mixed Seasonal Greens, Candied Nuts, Feta Cheese, Sweet Balsamic Vinaigrette
Spring California Salad ~ Spring Mix, Tomatoes and Tortilla Strips with Southwestern Ranch
Caesar Salad - Romaine Lettuce, Garlic Croutons, Shredded Parmesan and Classic Caesar Dressing
Artisan Rolls and Sweet Cream Butter

Entrée (Select One)

Chicken Salad served on Ciabatta Bread
Blackened Grouper with Apple Cider Slaw in a Tortilla
Parmesan Herb Crusted Chicken with Tomato Cream Sauce
Caprese Chicken with Roasted Tomatoes, Spinach & Mozzarella drizzled with Balsamic Glaze
Santa Fe Chicken with Tequila Lime and Poblano Cream Sauce
Grilled Grouper with a Lemon Beurre Blanc
Grilled Chimichurri Flat Iron Steak with Salsa Verde

Accompaniments - Select Two

Mashed Sweet Potatoes
Seasoned Whipped Mashed Potatoes
Mashed Cauliflower
Edamame Rice Pilaf
Yellow Rice & Baby Peas
Grilled Asparagus
Broccoli and Cauliflower
Honey Glazed Baby Carrots
Sautéed Green Beans & Roasted Cherry Tomatoes

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Boxed Lunches

All Sandwiches served on fresh Bread with Lettuce, Tomato, and individual Condiments on the side
Served with Metro Deli Kettle Chips, Cookie and Dasani Bottled Water

Select up to Three Options:

Turkey and Cheddar Sandwich served on an Italian Hoagie Roll

Ham and Swiss on an Italian Hoagie Roll

Tuna Sandwich served on an Italian Hoagie Roll

Veggie Wrap (grilled zucchini, squash, red pepper, and red onions) with roasted red pepper hummus

Chicken Salad served on Ciabatta Bread

Executive Lunch Menu

Maximum of 20 people

All meals included entrée, chef's choice of dessert and iced tea.

Crunchy Green Salad with Chicken

Fresh Spring Mix Greens, Candied Walnuts, Sun Flower Seeds, Strawberries, Feta Cheese and Hard-boiled Egg with Raspberry Vinaigrette

Uptown French Dip

Shaved Roast Beef, Wild Mushrooms, Aged White Cheddar, Garlic Aioli. Served on a Crisp Baguette with Thyme Au Jus served with French Fries

California Chicken Wrap

Grilled Chicken, Avocado Spread, Mayonnaise, Arugula, Swiss Cheese, Bacon and Tomato Wrapped in a Grilled Tortilla served with French Fries

Italian Spiced Tuna Melt

House Made Tuna Salad, Arugula, Tomato, and Provolone Cheese. Served on Italian Herbed Garlic Ciabatta Bread served with French Fries

(3) Mahi- Mahi Tacos

Blackened Mahi, Pineapple Salsa, Pickled Red Cabbage, House Relish, Minted Sour Cream. Served in a Soft Corn Tortilla with French Fries

Caesar Salad Wrap

Romaine Lettuce with Parmesan Cheese, Croutons, and Caesar Dressing served with French Fries

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Reception

Butler Passed or Stationed

50 piece increments

Cold

Antipasto Skewer (Mozzarella, Sundried Tomatoes, Artichoke and Olives with a Balsamic Glaze)
Caprese Skewer (Tomato, Mozzarella and Basil with a Basil Pesto)
Smoked Salmon on Cucumber with Herb Cream Cheese Spread
Mexican Shrimp Cocktail Shooters with Avocado and Roasted Peppers
Bruschetta Bites with Basil Pesto, Cherry Tomatoes and Fresh Mozzarella

Hot

Raspberry & Brie en Croute
Vegetable Spring Roll with Sweet Thai Chili Sauce
Spinach and Cheese Stuffed Mushrooms
Hawaiian Chicken Kabob with Sweet Thai Glaze
Chicken Quesadilla Cones with Salsa
Buffalo Chicken Bites served in an Endive Cup with Blue Cheese Cream
Beef Gorgonzola Wrapped in Bacon
Beef Wellington
Sweet & Sour Meatballs
Miniature Crab Cakes
Bacon Wrapped Scallops
Lobster Mac & Cheese Fritter

Carving Board

Minimum of 25 guests

Carver Fee 100 per carver

Roasted Breast of Turkey

Country Gravy and Cranberry Sauce served with Artisan Rolls
Serves 30 guests

Honey Baked Ham

Honey Dijon Mustard and Garlic Aioli served with Artisan Rolls
Serves 40-50 guests

Peppercorn Crusted Tenderloin of Beef

Warm Truffle Sauce, Béarnaise and Freshly Grated Parmesan Cheese with Artisan Rolls
Serves 25 – 30 guests

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Reception Continued

Snack Table

Roasted Red Pepper & Traditional Hummus
Homemade Salsa & Herbed Cheese Spread
Served with Pita Chips, Tortilla Chips & Crackers

Antipasti Display

Assorted Italian Meats, Imported Cheeses, Spanish & Black Olives & Marinated Artichokes
Grilled Sweet Peppers, Zucchini, Squash, Portobello Mushroom & Eggplant
Drizzled with Olive Oil & Balsamic Vinegar

Pasta Station

Penne Pasta tossed in Olive Oil
Grilled Chicken
(Choose One Sauce for Chicken)
Alfredo, Pesto, or Marinara
Parmesan Cheese and Garlic Bread Sticks

Southwestern Sizzle

Fajita Style Beef or Chicken
Sautéed Peppers and Onions
Mexican Rice
Warm Flour Tortillas, Shredded Lettuce & Cheeses, Salsa and Sour Cream

Grand Dessert Table

Assorted Cupcakes (Red Velvet, Chocolate, Vanilla and Peanut Butter), Brownie Bites, Gourmet Cookies, Macarons,
Gourmet Donuts and Fresh Seasonal Fruit Display

Al La Carte

Fresh Crudit  of Vegetables with a Dill Ranch Dip
Imported and Domestic Cheeses served with a selection of Gourmet Crackers

Sheraton[®]
ORLANDO NORTH HOTEL

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Executive Dinner Menu

Maximum of 15 people

All meals included salad, entrée, chef's choice of dessert and iced tea.

Salad Choice

House Salad

Fresh Spring Mix Greens, Candied Walnuts, Red Onion, and Goat Cheese with Balsamic Dressing.

Caesar Salad

Romaine Lettuce with Parmesan Cheese, Croutons, and Caesar Dressing

Entree Choice

Irish Burger

Grass Fed Hand Crafted 8oz Patty Cooked Medium-well, Pecan Smoked Irish shoulder Bacon, Irish Cheddar, House Relish on Brioche

Fish 'N' Chips

Light and Crisp Smithwick's Beer Battered Atlantic Cod, Pea Puree, Battered Fries and Tartar Sauce

Chef McFadden's Slow Braised Short Rib

8oz Grass Fed Slow Braised Short Rib, Champ Potatoes, Wild Forest Mushroom and Black Truffle Puree

Traditional Shepherd's Pie

Traditional Irish Shepherd's Pie of Ground Beef, Carrots, Onions and Garden Pea's in Guinness Gravy Topped with Cheddar Champ Potatoes

Penne Pasta

Onion, Mushroom, Chorizo and Parmesan Cream Infused Penne Pasta with Garlic Ciabatta with your choice of Chicken or Shrimp

Plated Dinner

All dinners served with freshly brewed Starbucks® coffee and Tazo® Herbal Teas, Water and Iced Tea

Pre Set Salad (Select One)

Bistro Salad - Baby Lettuce, Cherry Tomatoes, Cucumber, Garlic Croutons with Ranch and Balsamic

Spring California Salad - Spring Mix, Tomatoes, Shredded Carrot and Tortilla Strips with Southwestern Ranch

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shredded Parmesan and Classic Caesar Dressing

Artisan Rolls with Sweet Cream Butter

Entrées

Chicken (Select One)

Chicken Breast topped with Roasted Tomatoes, Mozzarella, Basil & drizzled with Balsamic Glaze

Pan Seared Chicken Breast with Pinot Grigio Beurre Blanc with Capers

Grilled Tequila Lime Marinated Chicken Breast with Poblano Cream Sauce

Citrus and Herb Rubbed Supreme of Chicken, Butternut and Orange Puree

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Beef (Select One)

Slow Braised Beef Short Rib with Natural Au Jus

Grilled center cut NY Strip topped with Red Wine Demi & Tobacco Onions

Merlot Marinated New York Strip served with Tomato Ragout

Seafood (Select One)

Pan Seared Salmon with a Braised Leek Cream Sauce

Pan seared Red Snapper, Lemon Ginger Cream

Pan Seared Mahi Mahi with Corn, Tomato, Pepper and Red Onion Salsa

Accompaniments - Select Two

Mashed Sweet Potatoes

Seasoned Whipped Mashed Potatoes

Mashed Cauliflower

Edamame Rice Pilaf

Yellow Rice & Baby Peas

Grilled Asparagus

Broccoli and Cauliflower

Honey Glazed Baby Carrots

Sautéed Green Beans & Roasted Cherry Tomatoes

Plated Dessert (Select One)

Miniature Chocolate Bundt Cake

Crème Brule Cheesecake

Florida Key Lime Pie

Mandarin Orange Cake

Dulce De Leche Cheesecake

Strawberry Shortcake

Plated Dinner Upgrade

Add a Shrimp Skewer to your entrée for

Skewer per Person with 3 Shrimp

- Garlic Lime Gulf Shrimp
- Guajillo Pepper Crusted Shrimp
- Mediterranean Country Side Shrimp

Classic Dinner Table

Minimum of 25 guests

All dinners served with Freshly brewed Starbucks® coffee and Tazo® Herbal Teas, Water and Iced Tea

Pre Set Salad (Select One)

Bistro Salad - Baby Lettuce, Cherry Tomatoes, Cucumber, Garlic Croutons with Ranch and Balsamic

Spring California Salad - Spring Mix, Tomatoes, Shredded Carrot and Tortilla Strips with Southwestern Ranch

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shredded Parmesan and Classic Caesar Dressing

Artisan Rolls with Sweet Cream Butter

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Entrées

Chicken (Select One)

Chicken Breast seared topped with Roasted Tomatoes, Mozzarella, Basil and drizzled with Balsamic Glaze
Pan Seared Chicken Breast with Pinot Grigio Beurre Blanc with Capers
Grilled Tequila Lime Marinated Chicken Breast with Poblano Cream Sauce
Citrus and Herb Rubbed Supreme of Chicken, Butternut and Orange Puree

Beef (Select One)

Slow Braised Beef Short Rib with Natural Au Jus
Grilled center cut NY Strip topped with Red Wine Demi & Tobacco Onions
Chimichurri Marinated Flank Steak

Seafood (Select One)

Pan Seared Salmon with Tarragon Cream Sauce
Pan Seared Mahi Mahi with Mediterranean Salsa Verde
Grilled Grouper with Creole Salsa

Pasta (Select One)

Mushroom Truffle Ravioli in Sage Cream Sauce
Goat Cheese Spinach & Pine Nut Ravioli with Pesto Sauce
Penne with Sautéed Spinach and Tomatoes, Olive Oil and Garlic
Butternut Squash Ravioli with Tarragon Cream Sauce

Accompaniments - Select Two

Mashed Sweet Potatoes
Seasoned Whipped Mashed Potatoes
Mashed Cauliflower
Edamame Rice Pilaf
Yellow Rice & Baby Peas
Grilled Asparagus
Broccoli and Cauliflower
Honey Glazed Baby Carrots
Sautéed Green Beans & Roasted Cherry Tomatoes

Grand Dessert

Assorted Cupcakes (Red Velvet, Chocolate, Vanilla and Peanut Butter), Brownie Bites, Gourmet Cookies, Macarons,
Gourmet Donuts and Fresh Seasonal Fruit Display

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Dinner Tables

Minimum of 25 guests

All dinners served with freshly brewed Starbucks® coffee and Tazo® Herbal Teas, Water and Iced Tea

Floridian Homestyle Barbeque

Freshly Baked Cornbread
Watermelon Wedges
Everglades Cabbage Cole Slaw
Barbequed Style Pork Ribs
Backwoods Barbeque Chicken
Slow Roasted Corn on the Cob
Breaded Mac and Cheese with Romano and Smoked Gouda
Barbequed Baked Bean Medley
Key Lime Pie

Ole Table

Mixed Greens, Spinach, Tomato, Roasted Corn, Black Beans, Cherry Tomatoes, Crisp Tortilla Strips and Chipotle Ranch
Fajita Style Marinated Chicken Breast
Fajita Style Marinated Flank Steak
Mexican Style Rice and Beans
Grilled Peppers and Onions
Chips, Salsa and Guacamole
Jalapenos, Sour Cream, Shredded Cheese, Shredded Lettuce, Tortillas (Tomato, Spinach and Plain)
Dulce de Leche Cheesecake

Little Italy Table

Pear and Arugula Salad with Feta Cheese, Candied Pecans and Raspberry Vinaigrette
Pan Seared Chicken Breast stuffed with Spinach and Goat Cheese with a Light Herb Cream Sauce
Parma Ham Wrapped Monk Fish, Eggplant Courgette Ragu and Cauliflower Puree
Roasted Baby Marble Potatoes
Grilled Asparagus and Roasted Grape Tomatoes
Freshly Baked Garlic Rolls
Crème Brule Cheesecake

Surf N Turf Table

Arugula Salad with Golden Beets, Florida Orange, Grapefruit, Sunflower Seeds and Citrus Vinaigrette
Artisan Rolls and Butter
Beef Short Rib with Burgundy Demi
Pan Seared Fresh Local Red Snapper with a Lemon Basil Cream
Porcini and Boursin Sun Dried Tomato Risotto
Grilled Asparagus and Cherry Tomatoes
Pineapple Cake

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Bars

Bartender fee of 100 will be charged for all bars per bartender

Preferred Open Bar

Vodka: Smirnoff

Tequila: Sauza Blue

Scotch: Grant's

Bourbon & Whiskey: Jim Beam

Rum: Cruzan Light

Gin: Beefeater

House Wine

(Beringer Pinot Grigio, Canyon Road Chardonnay, Cabernet, & Pinot Noir)

Domestic and Imported Beer

Sodas

Premium Open Bar

Vodka: Absolut

Tequila: 1800 Reposado

Scotch: Dewar's White Label

Bourbon & Whiskey: Jack Daniel's

Rum: Bacardi Superior

Gin: Tanqueray

Premier Wine

(Stellina di Notte Pinot Grigio, Kendall Jackson Chardonnay, Beringer Founder's Estate Cabernet, Erath Pinot Noir)

Domestic and Imported Beer

Sodas

Ultra-Premium Open Bar

Vodka: Ketel One

Tequila: Patron Silver

Scotch: Johnnie Walker Black

Bourbon & Whiskey: Maker's Mark

Rum: Mount Gay

Gin: Bombay Sapphire

Ultra-Premium Wine

(Ferrari – Carano Fume Blanc Sauvignon Blanc, Wente Vineyards Estate grown Chardonnay, Louis M. Martini Cabernet, Penfolds Shiraz)

Domestic and Imported Beer

Sodas

Open Bar – Soft Bar

House Wine

(Beringer Pinot Grigio, Canyon Road Chardonnay, Cabernet, & Pinot Noir)

Imported Beer

Domestic Beer

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Preferred Host

Preferred House Wine

(Beringer Pinot Grigio, Canyon Road Chardonnay, Cabernet, & Pinot Noir)

Preferred Brands Mixed Drinks

Local Craft Beer

Import Beer

Domestic Beer

Soda & Juice

Preferred Cash Bar

Preferred House Wine

(Beringer Pinot Grigio, Canyon Road Chardonnay, Cabernet, & Pinot Noir)

Familiar Brands Mixed Drinks

Local Craft Beer

Import Beer

Domestic Beer

Soda & Juice



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