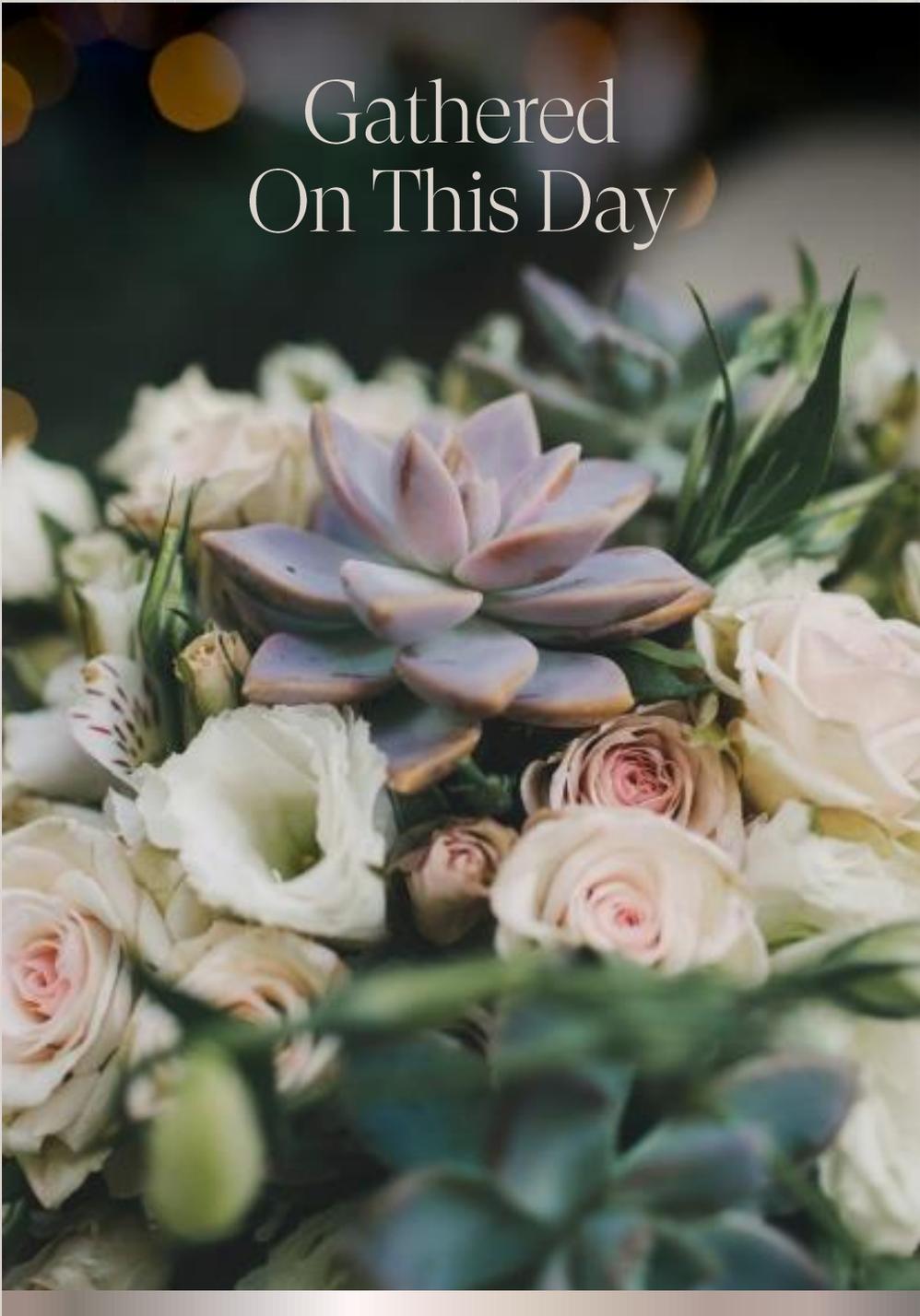




SHERATON
EST. 1937

Gathered On This Day



Sheraton Bloomington Hotel

5601 West 78th Street, Bloomington, MN 55439, T 952 656 5906, www.bloomingtonmnweddings.com



It's Time to Say 'I Do'

LET US HELP YOU MAKE YOUR WEDDING DAY ONE
YOU WILL NEVER FORGET

Celebrate your big day and plan the wedding of your dreams at Sheraton Bloomington Hotel. Our hotel can accommodate up to 500 guests and features 17,000 square feet of event space with our largest being 4,752 square feet. To ensure your event is effortless, you will work with a dedicated wedding specialist throughout the entire planning process. Plus, when you plan with us, you earn Marriott Bonvoy bonus points which can be used towards honeymoon nights.



Silver Package

\$44 per guest

The Silver Package includes a Sparkling Wine or Juice Toast, Two Course Meal, Coffee and Tea Service and a Welcome Beverage with White Glove Service.

FIRST COURSE (Select One)

Wild baby arugula with fresh croutons and shaved parmesan, Caesar dressing

Salad greens with cherry tomatoes and cucumbers, served with herb dressing Served with freshly baked bread and creamery butter

DINNER ENTREES (Select One)

Herb marinated airline chicken breast

Beef short ribs braised and served in a red wine sauce

Mushroom risotto with crispy shallots (vegetarian)

ACCOMPANIMENTS (Select Two)

Mashed red bliss potatoes

Roasted fingerling potatoes Brussels sprouts

Baby carrots with honey and thyme Green beans with garlic

Gold Package

\$60 per guest

The Gold Package includes a Sparkling Wine or Juice Toast, Two Butler Passed Appetizers, Two Course Meal, Coffee and Tea Service and a Welcome Beverage with White Glove Service and floral centerpieces.

HORS D'OEUVRES (Select Two)

Traditional Tomato Bruschetta, Tuna Tostado, Skirt Steak Brochette, Melon Wrapped in Prosciutto, Caprese Skewers or Coconut Shrimp

FIRST COURSE (Select One)

Chicken wild rice soup

Forest greens with cherry tomatoes and hydro cucumbers, served with Tomato-ginger dressing

Baby spinach salad with mandarin oranges, strawberries, red grapes and toasted almonds, served with citrus vinaigrette

Served with freshly baked bread and creamery butter

DINNER ENTREES (Select One)

Herb marinated airline chicken breast

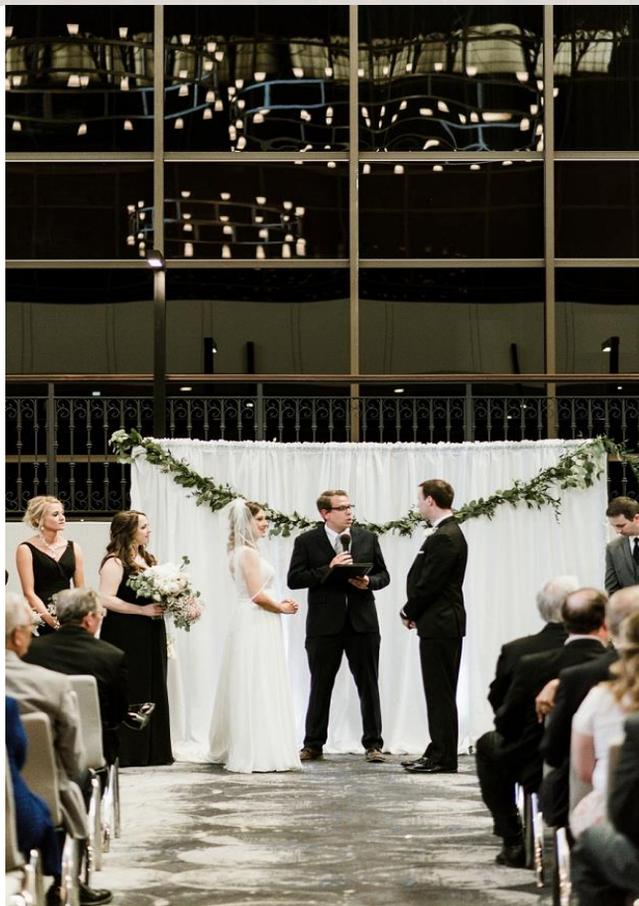
Beef short ribs braised and served in a red wine sauce garnished with Cipollini onions and mushrooms

Pork tenderloin brushed with honey and presented with five-spice roasted apple

Mushroom risotto with crispy shallots (vegetarian)

ACCOMPANIMENTS (Select Two)

Mashed red bliss potatoes, Roasted fingerling potatoes, Brussels sprouts, Baby carrots with honey and thyme or Green beans with garlic





Platinum Package

\$74 per guest

The Platinum Package includes a Sparkling Wine or Juice Toast, Two Butler Passed Appetizers, Two Course Meal, Coffee and Tea Service and a Welcome Beverage with White Glove Service and floral centerpieces.

HORS D'OEUVRES (Select Three)

Traditional Tomato Bruschetta, Tuna Tostado, Skirt Steak Brochette, Melon Wrapped in Prosciutto, Caprese Skewers or Coconut Shrimp

FIRST COURSE (Select One)

Chicken wild rice soup

Forest greens with cherry tomatoes and hydro cucumbers, served with Tomato-ginger dressing

Baby spinach salad with mandarin oranges, strawberries, red grapes and toasted almonds, served with citrus vinaigrette

Served with freshly baked bread and creamery butter

DINNER ENTREES (Select One)

Roasted New York strip, complemented with a rich port wine sauce

Pan-seared Atlantic salmon garnished with tarragon cream sauce

Herb marinated airline chicken breast

Beef short ribs braised and served in a red wine sauce garnished with Cipollini onions and mushrooms

Duet of strip loin and Chilean sea bass with smoked tomato sauce

Mushroom risotto with crispy shallots (vegetarian)

ACCOMPANIMENTS (Select Two)

Mashed red bliss potatoes, Roasted fingerling potatoes, Brussels sprouts, Baby carrots with honey and thyme or Green beans with garlic

Kids Meal \$20 per Child

FIRST COURSE

Fresh fruit

DINNER ENTRÉE

Chicken tenders and French fries

Hamburger or cheeseburger and French fries

Individual pizza (cheese, sausage or pepperoni)

Served with: Chilled milk, Baby carrots and ranch dip

DESSERT

Vanilla ice cream and fudge topping



Rehearsal Dinner Tables \$39 per guest, up to 60 people

FAMIGLIA FESTA TABLE

Caesar salad with baby hearts of romaine, shaved parmesan and fresh croutons

Oven-baked lasagna Bolognese with cheese

Cheese ravioli served with Alfredo sauce Italian green beans garnished with red pepper

Garlic breadsticks

Freshly baked breads and creamery butter

Tiramisu

DIVINE TABLE

Mixed green salad with tarragon dressing Cavatappi pasta salad

Grilled breast of chicken with fine herbs Cheese ravioli served with Alfredo sauce Roasted baby red potatoes

Asparagus and baby carrot medley

Freshly baked breads and creamery butter

Assortment of desserts