

## **WEDDING**

# **BANQUET AND CATERING POLICIES**

### **Food and Beverage Service**

The Sheraton Park South is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

### **Administrative Fees**

All catering and banquet charges are subject to the customary administrative fees and state sales tax.

### **Function Room Assignments**

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

### **Entrée Selection**

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

### **Guarantees**

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 300 people and 3% for groups of 300 and above.

### **Menu Pricing**

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

### **Audio-Visual Equipment**

We will be pleased to arrange for any audio-visual requirements for your event.

### **Billing**

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

### **Security**

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

### **Decorations**

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

### **Package Handling**

Handling of shipped materials is \$2.00 per box per day stored. Shipped materials weighing 40 pounds or more will be stored for \$10.00 per box per day. Parcels in excess of 100 pounds must have special handling arrangements made five (5) business days in advance with the Hotel.

Materials will not be accepted more than 2 days prior to the date of the function, nor stored more than 2 days after the function ends.

Sheraton Park South Hotel

9901 Midlothian Turnpike Richmond, VA 23235

(804) 323-1144

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## WEDDING BRUNCH BUFFET

### Chesterfield Buffet

Chilled Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice, V-8 Juice, 2% and Skim Milk  
Assorted Muffins, Breakfast Pastries and Croissants with Butter and Preserves  
Assorted Yogurts, Dried Fruits and Assorted Cold Cereals



Parmesan Crusted Chicken Breast with Sage Butter Sauce  
London Broil with Sauce Bordelaise



Please Choose Two of the Following Carved Items:  
Virginia Baked Ham with Warm Dijon Honey Mustard Glaze  
Oven Roasted Turkey Breast with Home-style Stuffing  
Roasted Sirloin of Beef with Port Demi Glaze  
Oven Roasted Ginger Garlic Pork Loin with Sweet Soy Sauce



Chef's Selection of Seasonal Vegetables  
Garlic Mashed Red Skin Potatoes



Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*\$23.95 per person*

### Brunch Buffet Enhancements

Traditional Eggs Benedict

*add \$4.25 per person*

French-Toast Station

Chef's Selection of Fruit Compotes, Fresh Cream, Powdered Sugar, Warm Syrup and Butter

*add \$3.50 per person*

Omelet and Eggs Made to Order Station

Includes Cheddar and Swiss Cheeses, Mushrooms, Green Onions, Peppers,  
Tomatoes, Ham, Sausage and Salsa

*add \$4.25 per person*

Waffle Station

Malted Belgian Waffle Station with Fresh Seasonal Berries, Butter and Warm Syrup

*add \$3.75 per person*

## **WEDDING PLATED BREAKFAST**

### **All American**

Chilled Orange Juice  
Freshly Croissants with Butter and Preserves  
Scrambled Eggs  
Choice of Smoked Bacon or Link Sausage  
Herb Roasted Roma Tomato  
Country Style Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
*\$12.95 per person*

### **Breakfast Quiche**

Chilled Orange Juice  
Freshly Croissants with Butter and Preserves  
Breakfast Quiche with Virginia Sugar Cured Ham, Cheddar Cheese, and Chives  
Country Style Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
*\$12.95 per person*

### **Traditional Eggs Benedict**

Chilled Orange Juice  
Toasted Split English muffin topped with Grilled Canadian Bacon, Poached Eggs and Hollandaise Sauce  
Country Style Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
*\$15.95 per person*

### **Blue Berry Cheese Blintzes**

Chilled Orange Juice  
Delicate Cheese Filled Crepes with Blue Berry Topping  
Herb Roasted Roma Tomato  
Country Style Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
*\$13.95 per person*

## WEDDING LUNCH BUFFETS (Page 1 of 3)

*Designed for a minimum of 20 people.*

### Williamsburg Buffet

Soup of the Day

Fresh Rolls and Butter



Mixed Field Greens with Tomatoes, Cucumbers and Toasted Almonds with Raspberry Vinaigrette

Diced Fruit Salad

Red Bliss Potato Salad



Please Choose 2 or 3 Entrees:

Grilled Chicken Breast with Spinach, Artichoke Hearts and Kalamata Olives with Asiago Cream Sauce

Pan Seared Chicken Breast with Fresh Mushrooms, Sweet Corn, and Natural Pan Juices

Sliced London Broil with Sliced Mushrooms and Grilled Onions, Demi Glace

Pecan Crusted Salmon with Maple Aioli

Garlic Herb Crusted Pork Loin with pan Sauce

Portobello Mushrooms Strudel

Carved Roast New York Strip Loin, Pan Jus (add \$2.00 per person)



Chef's Selection of Seasonal Vegetables and Choice of Autumn Harvest Rice or Herb Roasted Yukon Potatoes



Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

*\$20.95 per person (2 entrée choice)*

*\$23.95 per person (3 entrée choice)*

### Italy

Minestrone Soup

Parmesan-Garlic Bread



Caesar Salad

Antipasto Platter



Spaghetti Pomodoro

Chicken Breast Picatta with Penne Pasta

Meat Lasagna

Italian Style Vegetable Sauté



Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

*\$19.95 per person*

## **WEDDING LUNCH BUFFETS (Page 2 of 3)**

*Designed for a minimum of 20 people.*

### Southwest

Chicken Tortilla Soup

Southwestern Corn Bread



Fresh Salad Greens with Black Olives, Avocado and Cheddar Cheese, Chipotle Dressing

Corn and Black Bean Salad, Jalapeno Vinaigrette



Grilled Chicken with Avocado, Jack Cheese, and Cilantro Cream

Grilled Beef Fajitas with Hot Flour Tortillas, Green Onion, Tomato, Jack and Cheddar Cheeses

Pico de Gallo and Sour Cream

Green Chili Rice

Refried Beans

Spicy Southwestern Vegetable Sauté



Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

*\$20.50 per person*

### 45<sup>th</sup> Street Deli

Chicken and Rice Soup



Baby Greens with Basil Herb Vinaigrette

Mediterranean Pasta Salad with Olives, Artichoke Hearts and Roasted Sweet Peppers

Vine Ripened Sliced Tomatoes with Fresh Mozzarella, Extra Virgin Olive Oil and Fresh Basil

Pickles and Olives



Selection of Deli Meats to Include: Roast Beef, Smoked Turkey and Virginia Ham

Selection of Sliced Cheeses to Include: Cheddar, Monterey Jack, Swiss and Mozzarella

Lettuce, Sliced Tomatoes, Red Onions and Mayonnaise

Assorted Mustards and Horseradish

Assorted Breads and Rolls



Hot Shaved Corned Beef with Sauerkraut Complimented with Thousand Island Dressing,

Swiss Cheese and New York Rye Bread



Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

*\$20.95 per person*

**WEDDING LUNCH BUFFETS (Page 3 of 3)**

*Designed for a minimum of 20 people.*

**All American Buffet**

Chicken Noodle Soup

Fresh Rolls and Butter



Fresh Salad Greens, Two Dressings

Home Made Potato Salad

Creamy Cole Slaw



Country Style Fried Chicken

Home-style Meatloaf with Gravy

Garlic Mashed Redskin Potatoes

Sweet Baby Corn



Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

*\$20.95 per person*

**Chesapeake Buffet**

She-Crab Soup

Corn Muffins



Fresh Salad Greens, Two Dressings

Peel and Eat Shrimp with Cocktail Sauce

Tortellini Salad



Flounder Stuffed with Crab Meat

Fried Pork Chops

Vegetarian Lasagna

Dirty Rice

Market Fresh Vegetables



Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

*\$24.95 per person*

## WEDDING LUNCH ENTREES

*All lunches include choice of baby greens salad or Caesar salad, complimentary starch and vegetable, rolls and butter and choice of iced tea, coffee, assorted hot teas or milk.  
Soup of the day may be substituted for salad for an additional \$1.75 per person.*

### Pecan Crusted Chicken

Fresh Chicken Breast Dredged in Crushed Pecans  
and Served with Maple Aioli  
On top a Festival Rice  
*\$16.95 per person*

### Vegetable Strudel

Grilled Vegetables with Three Cheeses  
Wrapped in Phyllo Dough and Baked  
Sherry-Mushroom Cream Sauce  
*\$18.95 per person*

### Grilled Herb Pork Loin

Sweet Potato Sticks, Rosemary Demi Glace  
*\$18.95 per person*

### Steak Saltimbocca

Pan Seared Prosciutto-Topped Sirloin Steak with  
Melted Parmesan Cheese  
Grilled Peppers and Demi Glace  
*\$19.95 per person*

### Roast New York Strip Sirloin

Sliced Strip Loin Topped with Sautéed Mushrooms  
Whipped Potatoes and Natural Pan Juices  
*\$19.95 per person*

### Chicken Paillard

6 oz Chicken Breast Pounded Thin, Breaded, and  
Sautéed. Served with a Butcher Sauce and a  
Tomato Basil Linguine  
*\$16.95 per person*

### Chicken Virginia

Breaded Chicken Breast Sautéed and Served with  
Virginia Ham and Sauce Supreme  
San Francisco Rice  
*\$17.95 per person*

### Chicken Penne

Sauteed Chicken Breast Tossed with Parmesan  
Pesto Cream Sauce and Penne Pasta  
*\$16.95 per person*

### Penne Portobello

Penne Pasta Tossed with Sliced Portobello  
Mushrooms, Tomatoes, Garlic, Basil, and Olive  
Oil, Topped with Mozzarella Cheese  
*\$15.95 per person*

### Fusilli Pasta

Served with Sun Dried Tomatoes and Wild  
Mushrooms, Tossed in a Creamy Pesto Sauce  
*\$15.95 per person*

### Blackened Salmon

Blackened Salmon with Mango Salsa  
Served with San Francisco Rice  
*\$19.95 per person*

### Chesapeake Crab Cakes

Fresh Lump Crab Cakes Served with Virginia  
Country Ham and Honey Mustard Sauce  
San Francisco Rice  
*\$20.95 per person*

## **WEDDING DINNER BUFFETS (Page 1 of 3)**

*Designed for a minimum of 20 people.*

### **Tuscan Bistro**

Roasted Red Pepper Bisque  
Garlic Bread, Rolls and Butter



Caesar Salad Station  
Antipasto Display with Assorted Flatbreads  
Tuscan Bread Salad



French Cut of Chicken Tuscan  
Portobello Stuffed Pork Loin with Red Pepper Coulis  
Eggplant Parmigiana  
Spaghetti Torta

Penne Pasta with Sauce Provencal  
Italian Style Vegetable Sauté



Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

*\$33.95 per person*

### **Virginia Country Buffet**

Potato and Bacon Soup  
Corn Muffins and Buttermilk Biscuits



Fresh Salad Greens, Two Dressings  
Ham and Macaroni Salad  
Carrot and Raisin Salad



Mushroom Vol Au Vents  
Scallops Wrapped in Bacon



Barbequed Pork Ribs  
Shrimp Provencale  
Country Style Fried Chicken  
Country Mashed Potatoes  
Country Sweet Corn

Market Fresh Vegetables



Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

*\$32.50 per person*

## **WEDDING DINNER BUFFETS (Page 2 of 3)**

*Designed for a minimum of 20 people.*

### **Pacific Rim**

Hot and Sour Soup with Crispy Wontons



Oriental Garden Salad

Soba Noodle Salad

Chilled Tomato-Cucumber Salad



Almond Cashew Chicken

Black Pepper Beef

Ginger and Garlic Mahi Mahi

Vegetable Fried Rice

Stir Fried Vegetables



Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

*\$33.95 per person*

### **Mediterranean Buffet**

Mediterranean Seafood Soup

Assorted Artisan Breads and Rolls



Spinach Salad with Feta, Chives, Capers, Yellow Peppers and Dill Vinaigrette

Golden Jewel Tomato Salad

Dip Trio (Lemon Infused Hummus, Marinated Feta and Roasted Tomatoes, Baba Ganoush with Pita Points)



Spanakopita

Traditional Italian Bruschetta



Seared Cod with Lemon Veloute

Chicken Alexander: Red Pepper, Artichokes, Cheese and a Sun Dried Tomato Caper Sauce

Beef Kabob

Roasted Trio of Potatoes

Seasonal Vegetable Medley



Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

*\$38.95 per person*

## **WEDDING DINNER BUFFETS (Page 3 of 3)**

*Designed for a minimum of 20 people.*

### **Park South Buffet**

Broccoli-Cheddar Soup

Fresh Rolls and Butter



Fresh Salad Greens, Two Dressings

Tri Colored Tortellini Salad

Grilled Marinated Vegetable Salad



Please Choose 2 or 3 Entrees:

Chicken Virginia

Chicken Oscar with Asparagus and Crab Meat

London Broil Forestiere with Duchess Potatoes

Baked Salmon with Lemon Caper Cream Sauce, Vegetable Rice Pilaf

Apple Stuffed Pork Loin with Roasted Sweet Potatoes and Sweet Onion Demi Glace

Parmesan Crusted Chicken with Sage Butter Sauce, San Francisco Rice

Vegetable Strudel with Sherry Mushroom Cream Sauce



Chef's Selection of Seasonal Vegetable



Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Milk

*\$29.95 per person (2 entrée choice)*

*\$32.95 per person (3 entrée choice)*

## **WEDDING DINNER OPTIONS - STARTERS**

*Appetizers are optional and may be added as an additional course to your dinner entrée.*

*A salad is included in the price of each plated dinner entrée.*

### **Appetizers**

#### **Fried Green Tomatoes**

Pan Fried, Cornmeal Crusted Slices of Fresh Green Tomato, Topped with Plum Sauce  
*\$6.50 per person*

#### **Crab Cake Martini**

Crab Cakes atop Apple Fennel Slaw and Belgian Endive Served in a Martini Glass  
*\$9.50 per person*

#### **Shrimp Cocktail**

Jumbo Prawns with Chili Horseradish Sauce  
*\$8.50 per person*

### **Specialty Salads and Soups**

#### **Mixed Spring Greens with Parmesan Cheese Croutons**

Balsamic Vinegar Dressing  
*Included in dinner entrée price*

#### **Nicoise Salad**

Fresh Field Greens, Potatoes, and Green Beans with a Chenin Blanc Vinaigrette  
*Available for an additional \$2.00 per person*

#### **Caesar Salad**

Traditional Presentation, Including Crisp Garlic Croutons and Grated Parmesan Cheese  
*Included in dinner entrée price*

#### **Mushroom Soup en Croute**

Creamy Mushroom Soup Baked in a Puff Pastry Crust  
*Available for an additional \$3.00 per person*

## **WEDDING DINNER OPTIONS – ENTREES (Page 1 of 2)**

*All dinner entrees include a salad, complimentary starch and vegetable, warm dinner rolls and butter, coffee, tea, iced tea or milk.*

### **Parmesan Crusted Chicken**

Fresh Chicken Breast Dredged in Parmesan Breading  
and Served with Sage Butter Sauce  
San Francisco Rice  
*\$26.95 per person*

### **Roasted New York Strip Loin**

Sliced Pepper Crusted Strip Loin with Caramelized  
Onions, Gorgonzola Whipped Potatoes and  
Cabernet Sauce  
*\$30.95 per person*

### **Apple Stuffed Roast Pork Loin**

Roasted Sweet Potatoes, Sweet Onion Demi Glace  
*\$28.95 per person*

### **Shrimp Scampi**

Sautéed Shrimp with Lemon, Garlic and Capers  
Linguine Pasta Alfredo  
*\$33.95 per person*

### **Chicken Oscar**

Grilled Chicken Breast Topped with Crab Meat  
Asparagus and Béarnaise Sauce  
*\$29.95 per person*

### **Chicken Penne**

Sautéed Chicken Breast Tossed with Parmesan  
Pesto Cream Sauce and Penne Pasta  
*\$25.95 per person*

### **Medallions of Beef Tenderloin**

Medallions of Beef Tenderloin with Sauce Bordelaise  
Served with Duchess Potatoes  
*\$34.95 per person*

### **Grilled Veal Chop**

Grilled Veal Chop, Roasted Garlic Jus with Onion  
Garni, Herb Infused Orzo  
*\$35.95 per person*

### **Penne Portabello**

Penne Pasta Tossed with Sliced Portabello Mushrooms,  
Tomatoes, Garlic, Basil and Olive Oil.  
Topped with Mozzarella Cheese  
*\$25.95 per person*

### **Baked Salmon**

Baked Salmon with Lemon Caper Cream Sauce  
Vegetable Rice Pilaf  
*\$31.95 per person*

### **Prime Rib of Beef**

Horseradish Infused Prime Rib of Beef  
Herb Bread Dressing  
Whipped Buttermilk Potatoes and Beef Jus  
*\$34.95 per person*

### **Vegetable Strudel**

Grilled Vegetables with Three Cheeses Wrapped in  
Phyllo Dough and Baked  
Sherry-Mushroom Cream Sauce  
*\$26.95 per person*

### **Orange Glazed Salmon**

Served with Lime Marmalade Glaze and Rice Pilaf  
*\$31.95 per person*

### **Chesapeake Crab Cakes**

Fresh Lump Crab Cake Served with Virginia Ham  
and Honey Mustard Sauce  
with San Francisco Rice  
*\$34.95 per person*

**WEDDING DINNER OPTIONS – ENTREES (Page 2 of 2)**

*All entrees include a salad, complimentary starch and vegetable, warm dinner rolls and butter, coffee, tea, iced tea or milk.*

**- Combination Plates -**

**Boursin Chicken and Garlic Prawns**

Grilled Chicken Breast with Boursin Cream Sauce and Sautéed Garlic Prawns  
Angel Hair Pasta and Freshly Grated Parmesan Cheese  
*\$36.95 per person*

**Filet and Salmon**

Grilled Filet of Beef with Cabernet Sauce and Grilled Salmon with Saffron Cream  
Herb Risotto Cake  
*\$39.95 per person*

**Beef Medallions and Stuffed Chicken**

Sautéed Mushrooms and Parmesan Crescent Potatoes  
Madeira Jus  
*\$36.95 per person*

**Parmesan Crusted Chicken and Chesapeake Crab**

Sage Butter Sauce, Lemon Caper Sauce  
San Francisco Rice  
*\$41.95 per person*

## WEDDING HORS D'OEUVRES

*All prices are for 25 pieces of one hors d'oeuvre item (unless otherwise noted).*

### Cold Selections

Asparagus Spears Wrapped in Prosciutto	\$62.00
Antipasto Skewers	\$62.00
Traditional Italian Bruschetta	\$55.00
Whipped Brie and Pear with Almond in Phyllo Cup	\$40.00
Roast Tenderloin of Beef Rolls with Horseradish	\$62.00
Endive Boats Filled with Stilton Cream Cheese and Apple	\$40.00
Assorted Finger Sandwiches	\$40.00
Deluxe Assorted Canapes	\$40.00
Traditional Shrimp Cocktail with Horseradish Chili Sauce	\$82.00
Assorted Mini Pastries	\$55.00
Truffelette Chocolate Cheesecakes	\$62.00
Assorted Mini Royal Cheesecakes	\$62.00

### Hot Selections

Mushrooms Stuffed with Crab Meat	\$82.00
Parmesan Artichoke Hearts	\$62.00
Mushroom Vol Au Vents	\$62.00
Beef Satay with Teriyaki Glaze	\$82.00
Mini Crab Cakes with Remoulade Sauce	\$82.00
Coconut Chicken Strips with Orange Marmalade Dip	\$62.00
Bacon Wrapped Scallops with Honey Balsamic Drizzle	\$82.00
Shrimp and Andouillie Kabobs	\$82.00
Fried Shrimp with Cocktail Sauce	\$82.00
Mini Beef Wellingtons	\$82.00
Cozy Shrimp with Julienned Vegetables	\$82.00
Fig and Mascarpone in Phyllo	\$62.00
Dill Cheese Puff	\$40.00
Spanakopita	\$62.00

### Snacks

Deluxe Mixed Nuts *\$20.00 per pound*

Bar Mix *\$14.00 per pound*

Chips, Dips and Salsa *\$4.25 per person*

(an assortment of potato chips, corn chips and tortilla chips accompanied by French onion dip and salsa picante)

## WEDDING RECEPTION ENHANCEMENTS

### Reception Displays

#### Imported and Domestic Cheeses

An Array of Imported and Domestic Cheeses  
Served with Assorted Breads and Crackers  
*\$5.00 per person*

#### Seasonal Vegetable Crudités

Fresh Seasonal Vegetables with an Assortment of  
Dips to Include Bleu Cheese and Ranch  
*\$4.00 per person*

#### Smoked Salmon

Side of Smoked Salmon with Capers, Onion,  
Chopped Egg and Assorted Breads  
*\$275.00 per side (Serves Approximately 25 People)*

#### Warm Artichoke and Spinach Dip

Served with Pita Triangles  
*\$4.95 per person*

#### Fire Roasted Vegetables

An Assortment of Seasonal Vegetables Seasoned  
with Olive Oil, Cracked Pepper and Basil  
*\$5.25 per person*

#### Fresh Seasonal Fruits and Berries

Fresh Seasonal Fruits and Berries with  
Spiced Honey Yogurt Dip  
*\$4.00 per person*

#### Baked Brie en Croute

Wheel of Brie Filled with Sliced Apples and  
Pecans wrapped in Puff Pastry and Baked  
*\$135.00 per 2 pound wheel*  
*(Serves Approximately 30 People)*

#### Antipasto Platter

An Array of Sliced Meats, Cheeses, Vegetables and  
Relishes with Fresh Artisan Breads and Crackers  
*\$5.00 per person*

### The Carving Board

#### Tenderloin of Beef

Horseradish Cream and a Variety of Rolls  
*\$250.00 (serves approximately 25 people)*  
*1 Chef Attendant Required at \$75*

#### Roast Tom Turkey

With Cranberry Relish and a Variety of Rolls  
*\$195.00 (serves approximately 25 people)*  
*1 Chef Attendant Required at \$75*

#### Prime Rib of Beef

Herb Crusted and Slow Roasted  
Served with Natural Jus and a Variety of Rolls  
*\$415.00 (serves approximately 50 people)*  
*1 Chef Attendant Required at \$75*

#### BBQ Glazed New York Strip Loin

Basted with Spicy BBQ Sauce and Slow Roasted  
Served with a Variety of Rolls  
*\$360.00 (serves approximately 50 people)*  
*1 Chef Attendant Required at \$75*

#### Sugar Cured Ham

Served with Rolls, Mustards and Mayonnaise  
*\$200.00 (serves approximately 40 people)*  
*1 Chef Attendant Required at \$75*

#### Inside Top Round of Beef

Served with Horseradish Cream and a  
Variety of Rolls  
*\$525.00 (serves approximately 125 people)*  
*1 Chef Attendant Required at \$75*

## WEDDING RECEPTION THEME STATIONS

*All theme stations are priced per person based on a one hour reception. Theme stations are intended to be served with additional items to provide substantial fare for your guests.*

### Pasta Station

Tri-Colored Tortellini, Farfalle, and Penne Pasta  
with Five Cheese Cream, Pomodoro,  
and Sherry Mushroom Sauces  
Accompanied by Tomatoes, Chives, Black Olives,  
Artichokes, Sun-Dried Tomatoes, Parmesan  
Cheese, Focaccia Bread  
and Extra Virgin Olive Oil  
*\$6.95 per person*  
*1 Chef Attendant Required at \$75*

### Fiesta

Chicken and Beef Fajitas with Grilled Onions and  
Peppers, Warm Flour Tortillas  
Condiments Include Shredded Lettuce, Cheddar  
and Jack Cheeses, Diced Tomatoes, Pico de Gallo,  
Sour Cream and Guacamole  
Blue and Yellow Corn Chips with Salsa  
Cheese Stuffed Fried Jalapeno Peppers  
*\$6.95 per person*  
*1 Chef Attendant Required at \$75*

### Asian

Lettuce Wrap Station with Seasoned Ground Pork  
and Vegetables Stir Fried to Order  
Served with Assorted Dim Sum and Spring Rolls  
*\$6.95 per person*  
*1 Chef Attendant Required at \$75*

### Shrimp Scampi Sauté

Jumbo White Shrimp Marinated in Fresh Herbs,  
Sautéed in Butter, Shallots, White Wine and Garlic  
Focaccia Bread and Extra Virgin Olive Oil  
*\$12.95 per person*  
*1 Chef Attendant Required at \$75*

### Pulled Pork Station

Tender, Slow Roasted Pork  
Homemade Barbeque Sauce, and Cajun Coleslaw  
Warm Corn Cake, and Hush Puppies  
*\$8.75 per person*  
*1 Chef Attendant Required at \$75*

### Southern Roasted Turkey Station

Served with Savory Giblet Gravy  
Warm Buttermilk Biscuits  
*\$8.75 per person*  
*1 Chef Attendant Required at \$75*

### Raw Bar

Jumbo Shrimp, Cracked Crab Claws,  
Seasoned Oysters and Littleneck Clams on the Half Shell  
Presented on a Bed of Ice  
Served with Cocktail, Remoulade, Herb, Mignonette and  
Garlic Herb Sauces  
*\$21.95 per person*  
*1 Chef Attendant Required at \$75*  
(Minimum Order of 20 People)

## **WEDDING RECEPTION ENHANCEMENTS/ DESSERTS**

*All dessert stations are priced per person based on a one hour reception. Dessert stations are intended to be served with additional items to provide substantial fare for your guests.*

*One (1) Station per 75 people*

### **Viennese Station**

An Assortment of French Pastries, Mini Éclairs, Truffles and Petit Fours  
Freshly Brewed Coffee and Decaffeinated Coffee Displayed with Flavored Syrups, Whipped Cream,  
Chocolate Shavings and Cinnamon Sticks  
Chocolate Fountain and Fruit for Dipping  
Served with a Selection of Fine Teas.

*\$11.50 per person*

### **Chocolate Fondue**

Dark or White Fondue with Assorted Fruits, Lady Fingers and Pound Cake

*\$8.75 per person*

### **Fruit & Mascarpone Crepes**

Delicate Crepes Stuffed with Peach, Bing Cherry and Mandarin Orange with Mascarpone Cheese  
Crème Anglaise Sauce

*\$7.75 per person*

### **Sorbet and Exotic Fruit Bar**

Three Flavors of Refreshing Sorbet Served with Assorted Exotic Fruits, Presented in Martini Glass

*\$8.75 per person*

### **Gourmet Coffee Station**

Freshly Brewed Coffee and Decaffeinated Coffee Displayed with Flavored Syrups, Whipped Cream,  
Chocolate Shavings and Cinnamon Sticks  
Served with a Selection of Fine Teas

*\$5.50 per person*

## **WEDDING RECEPTION PACKAGES**

*Minimum of 50 guests, unlimited for two consecutive hours. All items served together. All reception packages include coffee, decaffeinated coffee, hot tea and water station.*

### **The Chesapeake**

Carved Inside Round of Beef  
 Fresh Seasonal Fruit and Assorted Cheeses  
 Vegetable Crudite with Ranch Dip  
 Cozy Shrimp  
 Miniature Crab Cakes  
 Chicken Tenders with Honey Mustard  
 Spanakopitas  
 Assorted Canapés (Barquettes with Ham, Shrimp and Salmon Mousse)  
 1 Chef to Carve at \$75.00+  
 \$28.95 per person

### **The Williamsburg**

Fresh Seasonal Fruit and Assorted Cheeses  
 Vegetable Crudite with Ranch Dip  
 Roast Beef Rolls with Horseradish Sauce  
 Fried Scallops  
 Wontons with Sweet and Sour Sauce  
 Chicken Tenders with Honey Mustard  
 Mushroom Vol-Au-Vents  
 Assorted Finger Sandwiches (Smoked Salmon, Chicken Salad & Country Ham)  
 \$27.95 per person

### **The Bon Air**

Fresh Seasonal Fruit and Assorted Cheeses  
 Vegetable Crudite with Ranch Dip  
 Chicken Tenders or Chicken Drumettes  
 Mushroom Vol-Au-Vents  
 Meatballs Au Poivre or Roast Beef Rolls with Horseradish Sauce  
 Chinese Egg Rolls (Vegetarian)  
 Hot Maryland Crabmeat Dip with Toast Points  
 Assorted Deluxe Canapés  
 \$26.95

### **The Chesterfield**

Fresh Seasonal Fruit and Assorted Cheeses  
 Vegetable Crudite with Ranch Dip  
 Virginia Ham Biscuits  
 Chicken Tenders with Honey Mustard  
 Chinese Egg Rolls with Plum Sauce  
 Meatballs Au Poivre  
 Crab Balls with Tartar Sauce  
 \$26.95

## WEDDING BEVERAGES

*The sales and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.*

### Beverage Service – Per Drink Pricing

#### Host Bar

Call Labels	\$5.75
Prestige Labels	\$6.50
House Wine	\$5.00
Domestic Beer	\$4.25
Imported Beer	\$4.75
Sparkling and Still Waters	\$2.50
Soft Drinks	\$2.00

#### Cash Bar

Call Labels	\$6.00
Prestige Labels	\$6.75
House Wine	\$5.25
Domestic Beer	\$4.50
Imported Beer	\$5.00
Sparkling and Still Waters	\$2.50
Soft Drinks	\$2.25

### **Cordials, Cognacs, & Ports May Be Priced Upon Request**

#### Cocktail Package – Per Person Per Hour Pricing

Unlimited beverage service charged per person (based on guaranteed attendance).

#### Call Labels

First Hour	\$12.00
Additional Hours	\$5.00

#### Prestige Labels

First Hour	\$14.00
Additional Hours	\$7.00

### Other Beverage Options

Champagne or Wine Punch	\$65.00 per gallon
Fruit Punch	\$30.00 per gallon

Imported Beer	\$350.00 per 16 gal. (1/2 barrel)
Domestic Beer	\$295.00 per 16 gal. (1/2 barrel)

#### Martini Bar

Classic Vodka Martini, Sour Apple Martini,  
Cosmopolitan, and White Chocolate Raspberry  
Martini Prepared with Absolut® Vodka and  
DeKuyper® Cordials  
\$8.75 per drink

#### Bartender and Cashier Charges

\$75.00+ Per Bartender for 3 Hours or Less  
\$20.00+ For Each Additional Hour or Fraction of an Hour

## WEDDING BANQUET WINE LIST

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### Wine Selection Tips

Our wines are listed in general order of taste, from milder at the top to stronger at the bottom of the list. This layout should make it easier to experiment with new wines without straying too far from the profile of wines you and your guests enjoy most.

### Sparkling Wines

Cooks Imperial Brut	\$24
Codornio Brut	\$32
Mumm Cuvee Napa, Chef de Caves	\$42

### Light-Bodied White and Blush Wines, Lightly Sweet to almost Dry

White Zinfandel, Beringer Vineyards ~ Sheraton Select House Wine	\$19
Pinot Grigio, Ecco Domani	\$29
Sauvignon Blanc, Brancott Marlborough Reserve	\$34
Sauvignon Blanc, Whitehaven	\$41
Riesling, Trimbach	\$59
Pinot Grigio, Maso Canali	\$38

### Medium to Full-Bodied, Drier White Wines

Chardonnay, Mirassou ~ Sheraton Select House Wine	\$25
Chardonnay, Beringer Founder's Estate	\$32
Chardonnay, Indigo Hills	\$26
Chardonnay, Meridian Vineyards Santa Barbara County	\$37
Chardonnay, Acacia Carneros	\$60

### Light to Medium-Bodied, Fruiter Red Wines

Cabernet, Alice White	\$25
Pinot Noir, R. Mondavi	\$58
Pinot Noir, Mirassou	\$26

### Medium to Full-Bodied Red Wines

Merlot, Blackstone ~ Sheraton Select House Wine	\$25
Pinot Noir, Frei Brothers Reserve	\$55
Merlot, Red Rock Merlot	\$32
Merlot, Indigo Hills	\$26
Merlot, Mirassou	\$26
Zinfandel, Rancho Zabaco Heritage	\$34
Shiraz, Wolf Blass Yellow	\$33
Cabernet Sauvignon, Mirassou	\$26
Shiraz, McWilliams	\$28
Merlot, Frei Brothers	\$44
Cabernet Sauvignon, Indigo Hills	\$28
Zinfandel, St. Francis Old Vines	\$46
Cabernet Sauvignon, Sterling Vintners	\$34

Meritage, Lyeth	\$45
Cabernet Sauvignon, Simi	\$66

## **WEDDING RELATED SERVICES** (Page 1 of 2)

For Those Services Not Provided By The Hotel, The Following Is A List Of Frequent Vendors:

**Wedding Website: [www.premierbride.com](http://www.premierbride.com)**

### **Entertainment:**

Party Time Entertainment	353-4548
Fantasia Sound Company	276-0493
Choice Entertainment	788-4603
Nard's Professional DJ	747-9159
Jimmy G Entertainment	346-0727
Bruce Sharp	280-8880
Nanny Green Entertainment	379-9404
Harmony Of Virginia Shelly Greene, Harpist	329-9689
Cory/ Davis Flute & Guitar Duo	467-8726
Windmere Strings	241-2483

### **Flowers:**

GLM Design	358-5322
Flowers Make Scents	897-6100
Bloomers	330-5456

### **Invitations:**

By Invitations Only	747-1761
Elegant Events By Joani	744-5974
Heavenly Benefits	675-2900
One Thing At A Time	355-9801

### **Photography:**

Sargent Portrait Gallery – Mark Sargent	897-2902
Shot By Dellinger – Gus Dellinger	379-6768
Miller Photography	944-2169
Moments By Maggi	739-7056
The Art Of Photography, Hayes & Fish	740-9307
Woodard Photographic Designer	598-9511

### **Videotography:**

Alzuro Video Production	873-4826
Priceless Moments	852-2929
BVC – Keith Boitnott/ Billy Childress	379-9400
United Wedding Productions	364-9400

## WEDDING RELATED SERVICES (Page 2 of 2)

### Wedding Cake:

A Cake To Remember	754-2084
Bakers Kitchen	745-0441
Cakes By Graham	288-1920
Mixing Bowl	355-0501
Ukrop's Super Markets	

### Balloons:

Fun Filled Balloons, Inc.	798-7430
Magic 4 U	273-6888
Balloons By Extreme	716-0511

### Rentals:

Classic Party Rentals	743-7980
Prop Shop	228-1100
Taylor Rental	794-2170

### Limousine Service:

TNT Limousine & Executive Sedan	965-0990
James Limousine	273-1540
Down Under Limousine	784-4024

### Special Lighting:

Frost – Bryan	703-550-7707
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### Consultants:

Southern Elegance Event Planners – Anne Heath	276-0493
Occasions	519-0390
Bridal Consulting By Naomi	270-0493
An Eye For Flair - Pamela	306-6552

### Chocolate Fountain:

Chocolate Fountain Bliss	353-4548
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### Horse And Carriage:

Triple "R" Horse And Carriage, L.L.C.

### Marriage Officiant

Sheraton Park South Hotel

9901 Midlothian Turnpike Richmond, VA 23235

(804) 323-1144

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include 21% service charge or 5% tax.

WM. J. Doran, III. J.D.

249-9184

Sheraton Park South Hotel

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