



We are so honored to be able to share the joy of your wedding day with you and your family. Because at Sheraton, we understand that the magic is in the details!

***Package Inclusions - The Little Extras***

One hour host beverage and wine bar featuring imported, domestic craft, and domestic beers, red and white wine, Pepsi brand soft drinks and Pure Life bottled water

Citrus punch during pre-dinner reception

Passed canapés during pre-dinner reception

Assorted fancy canapés, Santa Fe Pinwheels and Stuffed Mushrooms

Sparkling wine and sparkling cider to toast the bride and groom

Floor-length white table linen overlay choices and napkins

Complimentary Hotel centerpieces

Skirted head table, gift table, guest welcome table, and DJ table

Complimentary staging and dance floor

Complimentary cake cutting and cake service

Complimentary guest parking

Customized children's menu

Menu tasting and planning consultation for up to 4 guests\*

Chocolate covered strawberries and sparkling wine included in the room on the night of your wedding.

Overnight accommodation for the bride and groom, including breakfast in bed\*  
Additional fee for tasting guest count higher than 4 ~per person \$30

\*Traditional king room can be upgraded to a suite on the evening of your reception, provided that suites are available.

**The "I Do" Table Buffet** package includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras.

\$65 per person

### **Salads**

Caesar Pasta Salad with Bay Shrimp  
Baby Greens with Fresh Vegetables, Assorted Dressings  
Waldorf salad  
Your choice of California Carrot, Raisin Salad or Ambrosia

### **Entrees**

Salmon Rockefeller  
Rich salmon, Roasted and served on a bed of Spinach with Bacon, Garlic and Parmesan Cheese Sauce

Grilled Chicken  
Breast of Chicken, Roasted red & yellow Pepper Sauce, Roasted Artichoke Hearts and Grape Tomatoes

Beef Sirloin  
Sliced Sirloin of Beef, pearl onion and mushroom sauce

### **Accompaniments**

Lemon and Mushroom Rice Pilaf  
Creamy Au Gratin Potatoes  
Roasted Fresh Vegetables

Additional \$5.00 per person fee for guarantees less than 50

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax

The ***Italian Romance Table Buffet*** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$60 per person

### **Salads**

Baby Greens with Fresh Vegetables, Assorted Dressings  
Bibb Lettuce, Mushroom and Aged Romano with Citrus Dressing  
Tuscan Tortellini with Artichokes

### **Entrees**

Savory Spinach Lasagna with Beef and Italian Sausage  
Roasted Salmon and Bay Scallops, Fennel and Charred Tomato Broth  
Chicken Cacciatore

### **Accompaniments**

Broccoli Rabe and Penne with aged Romano cheese  
Braised Squash, Eggplant, and Tomatoes with fresh basil

Additional \$5.00 fee per person for guarantees less than 50

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The **Sandia Sunset Table Buffet** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$55 per person

### **Salads**

Bay Shrimp and Spinach Caesar Pasta Salad  
Baby greens with Fresh Vegetables and Assorted Dressings  
Chilled Asparagus with Feta Vinaigrette

### **Entrees**

Chateau Beef Tender with Pearl Onions and Mushroom Demi Glace  
Grilled breast of Chicken, Charred Poblano Cilantro Sauce  
Baked Salmon Casino served with Spinach Cream

### **Accompaniments**

Wild Mushroom, Lemon and Pinon Rice Pilaf  
Buttermilk and Chive Mashed Potatoes  
Roasted Fresh Vegetables

Additional \$5.00 fee per person for guarantees less than 50

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

The **Celebrations Table buffet** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$50 per person

### **Salads**

Baby Greens with Fresh Vegetables, Assorted Dressings  
Ambrosia  
California Carrot and Raisin

### **Entrees**

Flank Steak Asada, Pico de Gallo

Traditional Posole, served with warm Flour Tortillas

Pork Tamales smothered with homemade Red Chile

Layered Green Chile Chicken Enchiladas

### **Accompaniments**

Cilantro Rice  
Pinto Beans  
Corn, Green Chile and Zucchini Casserole

Additional \$5.00 per person fee for guarantees less than 50

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## **Plated Menus**

***First Course** ~please Select one soup or salad*

### **Classic Garden Salad**

Crisp iceberg, romaine, baby greens garnished with halved grape tomatoes, fresh cucumber, green and red bell peppers, shredded carrot.  
Ranch and Greek salad dressings

### **Pan Asian Salad**

Napa cabbage, crisp iceberg and romaine, topped with green onions, shredded carrot, red bell pepper, fresh cucumber, crunchy Chinese egg noodles  
Sesame vinaigrette

### **Goat Cheese and Pine Nut**

Mixed baby greens, warm bacon and sun-dried cherry vinaigrette, toasted pine nuts and goat cheese

### **Caesar Salad**

Torn romaine tossed with parmesan, tangy Caesar dressing  
Topped with home made croutons

### **Creamy Green Chile Chicken Soup**

Chicken, tender mushrooms, and savory green chile

### **Classic Gazpacho Soup**

Chilled Cucumbers, crisp bell peppers, robust tomatoes

Additional \$5.00 per person fee for guarantees less than 50

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

The **Belong Together Plated Package** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$65 per person

Your choice of soup or salad

**Main Course** ~ (includes Steak and Shrimp Duet) Please choose 1 chicken entrée

**Steak and Shrimp Duet**

10 ounce Grilled Flat Iron Steak paired with Tender Shrimp Sautéed in Garlic Lemon Butter  
Creamy Au Gratin Potatoes and Roasted Vegetables

**Chicken en Croute**

Tender Chicken Breast wrapped in pastry, filled with Swiss Chard, Pancetta, and Havarti Cheese  
In a light Red Pepper Sauce  
Roasted Baby Yukon Gold Potatoes and Roasted Vegetables

**Chicken Corona**

Tender Chicken Breast, stuffed with Jack Cheese, Savory Peppers, Green Chile and Corn Bread  
Wrapped with Hickory Smoked Bacon and topped with a Roasted Corn Essence  
Chive Whipped Potatoes and Fresh Roasted Vegetables

Additional \$5.00 fee for people guarantees less than 50

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**The Love and Laughter plated** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$60 per person

Your choice of soup or salad

**Main Course** ~ (Includes Prime Rib) and 1 chicken entrée

**Prime Rib**

Prime Rib of Beef served with Au Jus and Horseradish  
Creamy Au Gratin Potatoes and Fresh Asparagus

**Chicken en Croute**

Tender Chicken Breast wrapped in Pastry, Filled with Swiss chard, Pancetta, and Havarti Cheese. In a light Red Pepper Sauce  
Roasted Baby Yukon Gold Potatoes and Roasted Vegetables

**Chicken and Shrimp Duet**

Teriyaki Glazed Breast of Chicken paired with sautéed Shrimp in Garlic Lemon Butter  
Grilled Sweet Potatoes, and Stir Fried Vegetables

**Chicken Corona**

Tender Breast of Chicken, stuffed with Jack Cheese, savory Peppers, Green Chile and Corn Bread  
Wrapped with Hickory Smoked Bacon and topped with a Roasted Corn Essence  
Chive Whipped Potatoes and Fresh Roasted Vegetables

Additional \$5.00 fee for people guarantees less than 50

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The **Warm Hearts plated** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$55 per person

Your choice of soup or salad

**Main Course** ~ (Includes salmon) and your choice of 1 chicken entrée

**Salmon Rockefeller**

Rich Salmon, roasted and served on a bed of Spinach with Bacon and Garlic, with a Parmesan Cheese Sauce  
Seasoned Red Potato Wedges and Roasted Fresh Vegetables

**Chicken en Croute**

Tender Chicken Breast wrapped in pastry, filled with Swiss chard, Pancetta, and Havarti Cheese in a light Red Pepper Sauce  
Roasted Baby Yukon Gold Potatoes and Roasted Vegetables

**Chicken Corona**

Tender Breast of Chicken, stuffed with Jack Cheese, Savory Peppers, Green Chile and Corn Bread  
Wrapped with Hickory Smoked Bacon and topped with a Roasted Corn Essence  
Chive Whipped Potatoes and Fresh Roasted Vegetables

Additional \$5.00 fee for people guarantees less than 50

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The **Exciting Journey Plated** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$50 per person

Your choice of soup or salad

**Main Course** ~ (Includes Steak Matambre) and your choice of 1 chicken entrée

**Grilled Flank Steak Matambre**

Tender Flank Steak, rolled and stuffed with Grilled Zucchini, Portobello Mushroom, Roasted Red Pepper and Provolone Cheese in a Roasted Garlic Sauce  
Rich Potato Au Gratin and Fresh Crisp Asparagus

**Chicken en Croute**

Tender Chicken Breast wrapped in pastry, filled with Swiss chard, Pancetta, and Havarti Cheese in a light Red Pepper Sauce  
Roasted Baby Yukon Gold Potatoes and Roasted Vegetables

**Chicken Corona**

Tender Breast of Chicken, stuffed with Jack Cheese, Savory Peppers, Green Chile and Corn Bread  
Wrapped with Hickory Smoked Bacon and topped with a Roasted Corn Essence  
Chive Whipped Potatoes and Fresh Roasted Vegetables

Additional \$5.00 fee per person for guarantees less than 50

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

The **Special Experience plated** includes freshly brewed Starbucks® coffee and an assortment of Tazo® teas with dinner...in addition to the Little Extras

\$48 per person

Your **choice of soup or salad**

**Main** Course ~ Please choose one

**Chicken en Croute**

Tender Chicken Breast wrapped in pastry, filled with Swiss chard, Pancetta, and Havarti Cheese  
Light Red Pepper Sauce  
Roasted Baby Yukon Gold Potatoes and Roasted Vegetables

**Chicken Corona**

Tender Breast of Chicken, stuffed with Jack Cheese, savory Peppers, Green Chile and Corn Bread  
Wrapped with Hickory Smoked Bacon and topped with a Roasted Corn Essence  
Chive Whipped Potatoes and Fresh Roasted Vegetables

**Chicken Milano**

Grilled Breast of Chicken topped with Grilled Eggplant, Tomato and Pesto, served with tender Baked Manicotti and Robust Marinara and Roasted Fresh Vegetables

Additional \$5.00 fee per person for guarantees less than 50

All pricing is per person unless otherwise noted. Prices are exclusive of 21% taxable service charge and 7% state sales tax. 21% service charge of the total catering revenue (plus all applicable taxes) will be added.

All **cash bar packages** include domestic, imported beers, house wines, juices and mixers, bottled waters and assorted Coca-Cola® brand soft drinks. All pricing is per drink.

Cash bars require a *minimum* of 75 guests.

**Familiar Brands - \$6.25 per drink**

Bourbon: Jim Beam  
Scotch: Johnnie Walker Red  
Vodka: Sky  
Gin: Beefeater  
Whiskey: Seagrams VO  
Tequila: Sauza Gold  
Rum: Bacardi Silver

**Favorite Brands - \$8.00 per drink**

Bourbon: Jack Daniels  
Scotch: Dewars  
Vodka: Absolut  
Gin: Tanqueray  
Whiskey: Southern Comfort  
Tequila: 1800 Reposado  
Rum: Bacardi Silver

**Appreciated Brands - \$8.50 per drink**

Bourbon: Jameson Irish  
Scotch: Johnnie Walker Black  
Vodka: Grey Goose  
Gin: Bombay Sapphire  
Whiskey: Crown Royal  
Tequila: Patron Silver  
Rum: Captain Morgan

**Domestic Beers - \$4.75 per bottle**

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light

**Imported and Specialty Domestic Beers - \$ 5.75 per bottle**

Amstel light, Corona, Heineken,  
Fat Tire, Samuel Adams

**House Wine - \$6.25 per glass**

Merlot, Chardonnay, Cabernet Sauvignon, White Zinfandel & Cabernet Sauvignon

**Coca-Cola® brand Assorted Water & Soft Drinks - \$3.00 per bottle**

One bartender required for every 75 guests.

\*Bartender fee of 75 per bar for the first 4 hour period,  
additional bartender hourly rate at \$35 per hour.

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax

All **host bars** include domestic, imported beers, house wines, juices and mixers, bottled waters and assorted Coca-Cola® brand soft drinks. All pricing is per drink.

All host bars require a *minimum* of 40 guests.

**Familiar Brands - \$6.00 per drink**

Bourbon: Jim beam

Scotch: Johnnie Walker Red

Vodka: Sky

Gin: Beefeater

Whiskey: Seagrams VO

Tequila: Sauza gold

Rum: Bacardi Silver

**Favorite Brands - \$7.50 per drink**

Bourbon: Jack Daniels

Scotch: Dewars

Vodka: Absolut

Gin: Tanqueray

Whiskey: Southern Comfort

Tequila: 1800 Reposado

Rum: Bacardi Silver

**Appreciated Brands - \$ 8.00 per drink**

Bourbon: Jameson Irish

Scotch: Johnnie Walker Black

Vodka: Grey Goose

Gin: Bombay Sapphire

Whiskey: Crown Royal

Tequila: Patron Silver

Rum: Captain Morgan \$7.75

**Domestic Beer - \$ 4.50 per bottle**

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light

**Imported and Specialty Domestic Beers \$5.50 per bottle**

Amstel light, Corona, Heineken, St. Pauli

**House Wine - \$6.00 per glass**

Merlot, Chardonnay, Cabernet Sauvignon, White Zinfandel & Cabernet Sauvignon

**Coca-Cola® brand Assorted Water & Soft Drinks - \$3.00 per bottle**

One bartender required for every 75 guests.

\*Bartender fee of 75 per bar for the first 4 hour period,  
additional bartender hourly rate at \$35 per hour.

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

All **specialty bar packages** require a *minimum* of 40 guests

**Domestic Beer - \$330.00**

Budweiser, Bud Light, Coors Light, Miller Light

**Imported and Specialty Domestic Beer - \$425**

Fat Tire, Heineken, Samuel Adams, Santa Fe Pale Ale,  
Sierra Nevada, Stella Artois, Widmer Drifter

**Margarita, Beer and Wine Package**

Savor the flavors of the southwest with a variety of premium tequilas and mixers, including Blue Curacao, Midori melon liqueur, and Pama Pomegranate. Package also includes imported and domestic beer, house wine, assorted Coca Cola® brand soft drinks and bottled water

1 hour: 15.00

\$10 every hour there after

**Beer and Wine Package**

Relax and enjoy a casual evening with a selection of imported and domestic beer, house wine, Coca- Cola® brand soft drinks and bottled water

1 hour: \$12

\$9 every hour there after

**Domestic Beer**

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light

**Imported and Specialty Domestic Beer**

Amstel light, Corona, Heineken, St. Pauli (non alcoholic)  
Fat Tire, Samuel Adams

**House Wine**

Ravenswood Cabernet Sauvignon  
La Terre Cellars Chardonnay  
Beringer White Zinfandel

One bartender required for every 75 guests.

\*Bartender fee of 75 per bar for the first 4 hour period, additional bartender hourly rate at \$35 per hour.

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

All **hosted bar packages** include domestic, imported beers, house wines, juices and mixers, bottled waters and assorted Coca-Cola® brand soft drinks.

All bar packages require a *minimum* of 40 guests

**Familiar Brands**

Bourbon: Jim Beam  
Scotch: Johnnie Walker Red  
Vodka: Smirnoff  
Gin: Beefeater  
Whiskey: Seagrams VO  
Tequila: Sauza Gold  
Rum: Bacardi Silver  
1 hour: \$13  
\$8 every hour there after

**Favorite Brands**

Bourbon: Jack Daniels  
Scotch: Dewars  
Vodka: Absolut  
Gin: Tanqueray  
Whiskey: Southern Comfort  
Tequila: 1800 Reposado  
Rum: Bacardi Silver  
1 hour: \$14  
\$9 every hour there after

**Appreciated Brands**

Bourbon: Jameson Irish  
Scotch: Johnnie Walker Black  
Vodka: Grey Goose  
Gin: Bombay Sapphire  
Whiskey: Crown Royal  
Tequila: Patron Silver  
Rum: Captain Morgan  
1 hour: \$15  
\$10 every hour there after

### **Sparkling Wine:**

Charles de Fere, Cuvee Jean Louis, Blanc de Blancs, Brut, France Has toasty, Bready, sweet apricot, sweet pear, toast and bread. It finishes medium-broad and medium-long. Tasty.

Per Bottle: 35

Domaine Ste Michelle, Brut, Columbia Valley Pale straw color with the faintest rosy hue, apples and citrus aromas and citrus with a light toasty finish flavors.

Per Bottle: 25

### **Chardonnay:**

Century Cellars by BV, California You will them reminiscent of citrus, apple, pear and nectarine, with just a hint of floral and spice. These fruit notes reappear on the palate, enhanced by crisp, balanced acidity and a silky texture.

Per Bottle 25

Kendall-Jackson, Special Select, California Bursting with tropical flavors and citrus notes, crisp and green apple flavors, smooth, creamy texture

Per bottle 36

Sonoma-Cutrer, Estate Bottled, Russian River Ranches Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango. Roasted hazelnut joins nougat and almond butter, finishing with a touch of lime and lychee.

Per Bottle: 55

Sterling Vintner's Collection, Limited Release, Central Coast With bright, enticing aromas of tropical fruit, green apple and white flowers, the wine opens up into well-rounded flavors of melon, peach, and fig cupped by vanilla and spice.

Per Bottle 35

### **Other Interesting White Wines:**

Pinot Grigio, Bollini, Trentino, Italy Unique microclimate and morainic, alluvial soil endow this varietal with intrinsic traits seldom achieved: pear, flinty and mineral notes, creamy texture.

Per Bottle: 35

Pinot Grigio, Trinity Oaks, California Subtle aromas of citrus, melon, pears, and apricot. On the palate, the wine is crisp and fresh, with plenty of juicy flavors, a light note of minerals and refreshing acidity.

Per Bottle: 26

### Other White Wines Cont.

Sauvignon Blanc, Matua Valley, Marlborough, New Zealand Aromas of vibrant tropical and citrus fruits combine with attractive herbaceous characters on the nose. The palate is generous and fruit driven with classical Marlborough acidity giving length and structure.

Per Bottle: 29

White Zinfandel, Sycamore Lane, California Fresh red berry, citrus and melon aromas and flavors, and round them out with subtle hints of nutmeg and clove

Per Bottle: 20

### **Cabernet Sauvignon:**

Beaulieu Vineyards®, Napa Valley

Velvety layers of cherry, plum, rose and chocolate captured from vineyards throughout this renowned valley.

Per Bottle: 46

Canyon Road, California

Medium-bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish.

Per Bottle: 24

Geyser Peak, Alexander Valley

Intense and lively, forward fruit characters of black cherry and blackberry, with underlying notes of dark chocolate and spice.

Per Bottle: 37

Kendall-Jackson, Special Select, California

Cool air influences from the nearby Pacific Ocean, rocky soil, and steep vineyards situated on mountains provide the ideal environment for Cabernet Sauvignon to thrive.

Per Bottle: 36

14 Hands, Washington State

Aromas of sweet cassis and black cherries with subtle hints of spice and dried herbs. Dark stone fruit flavors are joined by notes of cocoa and complemented by fine, velvety tannins.

Per Bottle: 26

### **Merlot:**

Canyon Road, California

Soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

Per Bottle: 24

Ferrari-Carano, Sonoma Valley

Velvety wine with a complex nose of fresh cherries, pomegranate and rhubarb pie, accented by intricately woven flavors of strawberry, brown sugar and crème brûlée.

Per Bottle: 46

Red Diamond, Washington State

Aromas of tea, molasses, and cassis introduce this Merlot. The fleshy and supple palate displays flavors of figs, vanilla and a touch of caramel that lead to the creamy, thick finish.

Per Bottle: 26

**Pinot Noir:**

Estancia, Pinnacles Ranches, Monterey County

Deep garnet with crimson hues, notes of dark berries, black cherry and caramel accent the allspice, rose petals. Flavor of ripe blueberry, black cherry and plum balanced by rich creamy vanilla leading to a smooth lingering finish.

Per Bottle: 39

**Other Interesting Red Wines:**

Zinfandel, Rancho Zabaco, Reserve, Sonoma County

Ripe boysenberry, black raspberry, plum, spice, and smoky, woody notes.

Per Bottle: 45

Zinfandel, Roseblum, Paso Robles

Dark in color, displays notes of black cherry, raspberry, rhubarb, violets and cracked white pepper spice in the bouquet. Full-bodied, reveals dense and juicy dark fruits.

Per Bottle: 40

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% state sales tax.

## **Extraordinary Events Enhancements**

### ***Wine Service with Dinner***

Red and White house wines

1 each per table

\$50 per table

### ***Pretty Package***

Floor length white linen, topped with a specialty overlay or table runner, specialty napkins, chair cover and chair tie.

\$85.00 per table

### ***Inspiring Package***

White floor length linen, specialty table runner and specialty napkins will provide a beautiful splash of color.

\$35.00 per table

### ***Fruit Fantastic***

12" glass cylinders filled with vibrant fresh fruit, submerged in water for a punch of color

\$30 per table

### ***Submerged Sophistication***

Magnify the elegance of your event with submerged fresh floral centerpieces, (dependant on season)

\$30 per table

### ***Installations***

Providing your own linens? Our staff will receive, install, tear down, and prepare for pickup any outside linen order

\$1.00 per chair cover and tie

.50 per table linen

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