



# Sheraton Tampa Riverwalk HOTEL

## Ceremony Information

Indoor and Outdoor Packages Include:

Complimentary Ceremony Rehearsal

A Holding room for the Bridal Party and the Family  
for the day of the wedding

Rental of the Ceremony Room

Setup and Teardown of the room

Stage for the Bride and Groom

Chairs

**With A Reception Package: \$10.00 Additional Per Person**

Ceremony Only: A Flat Room Rental Applies

# Riverfront Silver Package

(50 guest minimum)

(Prices do not include applicable 21% service charge and 7% sales taxes)

## Package Includes:

- Two hour host bar and champagne toast
- Discounted valet parking rates
- Complimentary tasting for up to 4 people
- Use of picturesque waterfront deck for wedding photographs
- Champagne and chocolate covered strawberries delivered to your honeymoon suite
- Complimentary cake cutting and serving
- Black and ivory table linens
- White glove service
- Dance Floor
- Hotel Centerpieces to include: Hurricane globe on a mirrored tile with taper candle and votive candles
- List of Tampa Bay's preferred wedding vendors
- Special group rates for sleeping rooms in our oversized guest room
- Complimentary Deluxe suite for the Bride & Groom

## Cocktail Reception

Fresh Vegetable Crudités  
Served with Assorted Dips

Domestic and Imported Cheeses  
Served with French Baguettes and Deluxe Crackers

## Salad Selections (Choice of One)

Sheraton Riverwalk House Salad  
Baby Greens mixed with Crisp Romaine Lettuce, garnished with Grape Tomatoes, Organic Cucumbers and Shredded Carrots, served with assorted dressings

Traditional Caesar Salad  
With Herbed Croutons and Freshly Grated Parmesan Cheese

## Entrée Selection (Choice of One)

Pasta Primavera  
With Grilled Vegetables and Portobello Mushroom in a Lemon Herb Cream Sauce

Grilled Salmon  
Served with Chive Beurre Blanc Sauce

Herb Encrusted Chicken Breast  
Served with Beurre Blanc Sauce

Rosemary Double Breasted Chicken  
With Roasted Shallot and Merlot Demi Glaze

Roasted Center-Cut Pork Loin  
Served with a Caramelized Apple Cinnamon Glaze

London Broil  
Sliced and Fanned with Roasted Shallot, whole grain mustard. Pinot Wine and Demi Glaze Crème

All Entrees Include a Choice of Starch and Vegetable  
Freshly Baked Rolls and Sweet Butter  
Starbucks Coffee, Decaf and Assorted Tazo Herbal Teas

\$70.00++ Per Person (21 and over)

Ages 12-20 Prices at \$52.00++

Under 12 priced at \$25.00++

\*\$5.00 per plate surcharge for additional menu selections\* \*\$45.00 Bartender Fee\* \*\$150.00 Setup Fee\*

# Riverfront Gold Package

(50 guest minimum)

(Prices do not include applicable 21% service charge and 7% sales taxes)

## Package Includes:

- Two hour host bar and champagne toast
- Discounted valet parking rates
- Complimentary tasting for up to 4 people
- Use of picturesque waterfront deck for wedding photographs
- Champagne and chocolate covered strawberries delivered to your honeymoon suite
- Complimentary Suite for the Bride and the Groom
- Black and ivory table linens
- Complimentary cake cutting and serving
- White glove service
- Dance Floor
- Hotel Centerpieces to include: Hurricane globe on a mirrored tile with taper candle and votive candles
- List of Tampa Bay's preferred wedding vendors
- Special group rates for sleeping rooms in our oversized guest room
- Complimentary Chair Covers and Bows

## Cocktail Reception

(Choice of One Reception Enhancement)

Fresh Vegetable Crudités  
Served with Assorted Dips

Domestic and Imported Cheeses  
Served with French Baguettes and Deluxe Crackers

Grilled Vegetable Antipasto  
Marinated Grilled Vegetable Antipasto with Prociutto Ham, Salami and Smoked Provolone with Balsamic-Basil Vinaigrette

Ahi Tuna & Smoked Salmon Display  
Seared Ahi Tuna & Smoked Salmon with Wakami Seaweed Salad, Pickled Ginger, Wasabi Whipped Cheese, Capers, Tomatoes and Red Onions

Chef's Carving Station  
Peppered Roasted Sirloin, Pan Roasted Turkey Breast or Herb Crusted Pork Loin with Crusty French Rolls and Assorted Spreads

Fresh Tropical Fruit Display  
With Creamy Yogurt Dip

## Butler Passed Hors d'Oeuvres

(Choice of Two)

Artichoke & Arugula Stuffed Mushrooms  
Wonton Wrapped Teriyaki Shrimp  
Roma Tomato Bruschetta  
Sweet Blue Crab & Shrimp Cakes  
Olive Tapenade on a Garlic Crustini

Sesame Glazed Ahi Tuna with Wasabi  
Oysters Rockefeller  
Miniature Chicken Cordon Bleu  
Toasted Cheese Ravioli with Marinara  
Garlic & Herb Stuffed Artichoke Hearts

Apple Roasted Chicken Tartlets

Salad Selections  
(Choice of One)

Sheraton Riverwalk House Salad  
Baby Greens mixed with Crisp Romaine Lettuce, garnished with Grape Tomatoes, Organic Cucumbers and Shredded Carrots, served with assorted dressings

Traditional Caesar Salad  
With Herbed Croutons and Freshly Grated Parmesan Cheese

Mandarin Orange and Sesame-Ginger  
Baby Greens and Crisp Romaine Lettuce Topped with Candied Almonds, Mandarin Oranges and Sesame-Ginger Dressing

Entrée Selection  
(Choice of One)

Fresh Florida Grouper  
Served with a Mango Salsa

10 oz. New York Strip  
Served with Pino Nior Wild Mushroom Demi Glaze

10 oz. Roasted Prime Rib of Beef  
Served with Au Jus & Creamy Horseradish Sauce on the Side

Grilled Mahi Mahi  
Served with a Golden Pineapple Salsa

Chicken Roulade  
Stuffed with Spinach, Carrot and Boursin Cheese, Served with a Chive Beurre Blanc Sauce

Chicken Oscar  
Served with Blue Crab, Asparagus, Spinach & Sun-Dried Tomatoes

All Entrees Include a Choice of Starch and Vegetable  
Freshly Baked Rolls and Sweet Butter  
Starbucks Coffee, Decaf and Assorted Tazo Herbal Teas

\$80.00++ Per Person (21 and over)

Ages 13-20 Prices at \$64.00++

12 and under priced at \$25.00++

\*\$5.00 per plate surcharge for additional menu selections\* \*\$45.00 Bartender Fee\*

\*\$150.00 Setup Fee\*

## Riverfront Platinum Package

(50 guest minimum)

(Prices do not include applicable 21% service charge and 7% sales taxes)

### Package Includes:

- Four hour host, house brand bar and champagne toast
- Complimentary tasting for up to 4 people
- Use of picturesque waterfront deck for wedding photographs
- Hotel Centerpieces to include: Hurricane globe on a mirrored tile with taper candle and votive candles
- Complimentary cake cutting and serving
- Black and ivory table linens
- White glove service
- Dance Floor
- Special group rates for sleeping rooms in our oversized guest room
- Complimentary Chair Covers and Bows
- Complimentary Valet Parking
- Complimentary Suite for the Bride and the Groom
- Champagne and chocolate covered strawberries delivered to your honeymoon suite

### Cocktail Reception

(Choice of One Reception Enhancement)

Fresh Vegetable Crudités  
Served with Assorted Dips

Domestic and Imported Cheeses  
Served with French Baguettes and Deluxe Crackers

Grilled Vegetable Antipasto  
Marinated Grilled Vegetable Antipasto with Prociutto Ham, Salami and Smoked Provolone with Balsamic-Basil Vinaigrette

Ahi Tuna & Smoked Salmon Display  
Seared Ahi Tuna & Smoked Salmon with Wakami Seaweed Salad, Pickled Ginger, Wasabi Whipped Cheese, Capers, Tomatoes and Red Onions

Chef's Carving Station  
Peppered Roasted Sirloin, Pan Roasted Turkey Breast or Herb Crusted Pork Loin with Crusty French Rolls and Assorted Spreads

Fresh Tropical Fruit Display  
With Creamy Yogurt Dip

### Butler Passed Hors d'Oeuvres

(Choice of Four)

Artichoke & Arugula Stuffed Mushrooms  
Wonton Wrapped Teriyaki Shrimp  
Roma Tomato Bruschetta  
Sweet Blue Crab & Shrimp Cakes  
Olive Tapenade on a Garlic Crustini

Sesame Glazed Ahi Tuna with Wasabi  
Oysters Rockefeller  
Miniature Chicken Cordon Bleu  
Toasted Cheese Ravioli with Marinara  
Garlic & Herb Stuffed Artichoke Hearts

Apple Roasted Chicken Tartlets

### Salad Selections

(Choice of One)

Sheraton Riverwalk House Salad  
Baby Greens mixed with Crisp Romaine Lettuce, garnished with Grape Tomatoes, Organic Cucumbers and Shredded Carrots, served with assorted dressings

Traditional Caesar Salad  
With Herbed Croutons and Freshly Grated Parmesan Cheese

Mandarin Orange and Sesame-Ginger  
Baby Greens and Crisp Romaine Lettuce Topped with Candied Almonds, Mandarin Oranges and Sesame-Ginger Dressing

Pear and Goat Cheese  
Mixed Baby Greens tossed with a Port Wine Vinaigrette  
Topped with Chevre Goat Cheese, Dried Cranberries and Granny Smith Apples

Balsamic and Baby Spinach  
Topped with Bacon-Balsamic Vinaigrette, Grape Tomatoes,  
Candied Walnuts and Sweet Red Onions

Intermezzo  
(Choice of One)

Lemon, Raspberry, Lime or Mango

Entrée Selection  
(Choice of Two)

Chicken Saltimbocca  
Served with Portabella Mushroom

6 oz. Sea Bass  
With Mango Coulis

6 oz. Filet Mignon  
Served with a Savory Portobello Demi Glaze

Grilled Lamb Chops  
Served with Mint Jelly

Crab Stuffed Grouper  
With Lobster Cream Sauce

Garlic and Basil Grilled Shrimp Skewer  
Served with a Chive Buerre Blanc

Seared Duck Breast  
Served with a Sweet Blueberry Glaze

All Entrees Include a Choice of Starch and Vegetable  
Freshly Baked Rolls and Sweet Butter  
Starbucks Coffee, Decaf and Assorted Tazo Herbal Teas

\$105.00++ Per Person (21 and over)

Ages 13-20 Prices at \$84.00++

Under 12 priced at \$30.00++

\*\$5.00 per plate surcharge for additional menu selections\* \*\$45.00 Bartender Fee\*

\*\$150.00 Setup Fee\*

# Riverfront Buffet Package

(50 guest minimum)

(Prices do not include applicable 21% service charge and 7% sales taxes)

## Package Includes:

- Four hour host bar and champagne toast
- Discounted valet parking rates
- Complimentary tasting for up to 4 people
- Use of picturesque waterfront deck for wedding photographs
- Champagne and chocolate covered strawberries delivered to your honeymoon suite
- Dance Floor
- Complimentary cake cutting and serving
- Black and ivory table linens
- White glove service
- Hotel Centerpieces to include: Hurricane globe on a mirrored tile with taper candle and votive candles
- List of Tampa Bay's preferred wedding vendors
- Special group rates for sleeping rooms in our oversized guest room
- Complimentary Suite for the Bride and the Groom

## Cocktail Reception

(Choice of One Reception Enhancement)

Fresh Vegetable Crudités  
Served with Assorted Dips

Domestic and Imported Cheeses  
Served with French Baguettes and Deluxe Crackers

Grilled Vegetable Antipasto  
Marinated Grilled Vegetable Antipasto with Prociutto Ham, Salami and Smoked Provolone with Balsamic-Basil Vinaigrette

Ahi Tuna & Smoked Salmon Display  
Seared Ahi Tuna & Smoked Salmon with Wakami Seaweed Salad, Pickled Ginger, Wasabi Whipped Cheese, Capers, Tomatoes and Red Onions

Chef's Carving Station  
Peppered Roasted Sirloin, Pan Roasted Turkey Breast or Herb Crusted Pork Loin with Crusty French Rolls and Assorted Spreads

Fresh Tropical Fruit Display  
With Creamy Yogurt Dip

## Butler Passed Hors d'Oeuvres (Choice of Three)

Artichoke & Arugula Stuffed Mushrooms  
Wonton Wrapped Teriyaki Shrimp  
Roma Tomato Bruschetta  
Sweet Blue Crab & Shrimp Cakes  
Olive Tapenade on a Garlic Crustini  
Apple Roasted Chicken Tartlets

Sesame Glazed Ahi Tuna with Wasabi  
Oysters Rockefeller  
Miniature Chicken Cordon Bleu  
Toasted Cheese Ravioli with Marinara  
Garlic & Herb Stuffed Artichoke Hearts

## Salad Selections

(Choice of Two)

Sheraton Riverwalk House Salad  
Baby Greens mixed with Crisp Romaine Lettuce, garnished with Grape Tomatoes, Organic Cucumbers and Shredded Carrots, served with assorted dressings

Traditional Caesar Salad  
With Herbed Croutons and Freshly Grated Parmesan Cheese

Mandarin Orange and Sesame-Ginger  
Baby Greens and Crisp Romaine Lettuce Topped with Candied Almonds, Mandarin Oranges and Sesame-Ginger Dressing

Pear and Goat Cheese  
Mixed Baby Greens tossed with a Port Wine Vinaigrette  
Topped with Chevre Goat Cheese, Dried Cranberries and Granny Smith Apples

Balsamic and Baby Spinach  
Topped with Bacon-Balsamic Vinaigrette, Grape Tomatoes,  
Candied Walnuts and Sweet Red Onions

Entrée Selection

Pesto Encrusted Salmon Florentine  
Served with Romano Cream Sauce

Grilled Mahi Mahi  
Served with Tropical Fruit Salsa

Roasted Prime Rib of Beef  
Served with a Au Jus & Creamy Horseradish  
Sauce on the Side

Chicken Roulade  
Stuffed with Spinach, Carrot and Boursin  
Cheese Served with Chive Beurre Blanc Sauce

Marinated Double Chicken Breast  
Served with Rosemary Sauce

Shrimp and Scallop Pasta  
Tossed with Fettuccine in a Light Lobster  
Butter Sauce

Cranberry Ginger Glazed Pork Loin  
Slow Roasted Pork Loin with Sesame Ginger  
and Sun Dried Cranberries

Brazed Pork Osso Bucco  
Served with Tomato Marsalla Demi Glaze

All Entrees Include a Choice of Starch and Vegetable  
Freshly Baked Rolls and Sweet Butter  
Starbucks Coffee, Decaf and Assorted Tazo Herbal Teas

Choice of Two Entrees \$88.00++ Per Person

Choice of Three Entrees \$95.00++ Per Person

Ages 13-21 Prices at \$80.00++

12 and under priced at \$27.50++

All Inclusive Option:

Three Entrée Selection, Chair Covers and Bows and Valet Parking

\$110.00++ Per Person

\*\$45.00 Bartender Fee\* \*\*\$150.00 Setup Fee\*

## Vegetable Options

Honey Glazed Carrots  
Garlic Roasted Asparagus  
Green Bean Almondine  
Vegetable Medley  
Steamed Broccoli  
Cauliflower Polonaise  
Sautéed Zucchini and Yellow Squash  
Asiago Stuffed Tomatoes  
Broccoli and Cheddar

## Starch Options

Garlic Roasted Mashed Potatoes  
Twice Baked Potatoes  
Scalloped Potatoes  
Oven Roasted Red Bliss Potatoes  
Baked Idaho Potatoes  
Rice Pilaf  
Wild Rice Blend  
Saffron Rice  
Mushroom Risotto  
Pasta with Alfredo or Marinara Sauce

## Beverage Information

Complete Open Bar Packages  
(Prices are per person/per hour)

### Premium Brands

Each Additional ½ Hour \$6.00++  
OR Each Additional Hour \$8.00++

### Deluxe Brands

Each Additional ½ Hour \$7.00++  
OR Each Additional Hour \$9.00++

### Beer, Wine & Soft Drink Bar

Each Additional Hour \$5.00++

### Unlimited Soda, Bottled Water or Juice

\$7.00 Unlimited (1 time per person fee)

## Host Bar on Consumption/Cash Bar Pricing

Deluxe Mixed Drinks	\$7.50 per drink
Premium Mixed Drinks	\$6.50 per drink
Call Mixed Drinks	\$5.50 per drink
House Wine by the Glass	\$6.50 per glass
Imported Beer	\$4.75 per bottle
Domestic Beer	\$4.50 per bottle
Cordials	\$8.00 per drink
Bottled Water, Sodas & Juices	\$3.00 per drink

## Package Enhancements

### Butler Passed Cocktails

Butler Passed House Chardonnay or Champagne  
As your guests arrive to your Cocktail Hour  
\$4.00 per person

### Intermezzo

Add a Refreshing Light Sorbet to Precede your Entrée  
Your Choice of Lemon, Mango, Raspberry or Lime  
Garnished with Fresh Fruit and Mint Spring  
\$5.00 per person

### Wine Service

White and Red Wine  
White Gloved Butler Service at the  
Table for Your Guest Convenience

### Chef Attended Dessert Stations

Chef Prepared Presentation of Bananas Foster  
With Vanilla Ice Cream and Whipped Cream  
\$12.00 per person

### 34" Chocolate Fountain

White, Milk or Dark Chocolate  
Served with 6 Dipping Items of Your Choice  
\$5.00 per person  
\$500.00 Equipment Rental and Skewers

### Candy Table Buffet

Candy, Containers, Candy Scoops, Candy Bags with ties,  
Risers and Candles  
\$6.00 per person

### Chocolate Dipped Strawberries

\$2.00 per Piece

## Wedding Brunch

(Prices do not include applicable 21% service charge and 7% sales taxes)

Freshly Squeezed Orange and Grapefruit Juices

Fresh Sliced Seasonal Fruit

Basket of Fresh Baked Pastries and Buttermilk Biscuits

Pancakes with Fruit Toppings and Whipped Cream Waffles or French Toast

Crispy Bacon or Sausage

Scrambled Eggs

Breakfast Potatoes

Blintz with Fresh Fruit Toppings

Assorted Jams and Butters

Freshly Brewed Starbucks Coffee, Decaf and Assorted Tazo Herbal Teas

Brunch Price- \$30.00++ per person

Chef Attended Omelet Station  
\$5.00 additional per person