


big
moments
ARE better WHEN SHARED



Sheraton
Tampa Riverwalk
HOTEL



Together with our experienced wedding professionals,
extraordinary one of a kind waterside venue,
along with our exceptional culinary team and service....
experience the Sheraton Tampa Riverwalk
the best choice for your wedding

OUR WEDDING PACKAGES INCLUDE:

- Personal Consultation with our Wedding Professional and our Executive Chef
- Bridal Suite with our Signature Chocolate Strawberry Bliss and Champagne Amenity
- Breakfast delivered to your Bridal Suite the next morning at your leisure
- Bridal Gathering Room complete with Beverage and Hors d' oeuvres Service
- Floor Length Linens complete with Mirror, Hurricane Globe and Votive Accents
- Champagne Toast
- Complimentary Butler Passed Hors d'oeuvres Service
- Complimentary Suite on your One Year Anniversary
- with Chocolate Covered Strawberries and Champagne
- Complimentary Parquet Dance Floor
- Complimentary Cake Cutting and Serve
- Reduced Valet Parking Rates
- Discounted Guest Room Rates
- 10% off of your Rehearsal Dinner and or Sunday Brunch

food and beverage minimums apply 22% service charge and 7% sales tax

WELCOME RECEPTION

Beverage Service

One Hour of Hosted Premium Bar Service to include Mixed Beverages, Imported and Domestic Beer, Wine by the Glass, Assorted Sodas, Bottled Water and Champagne Toast for all Guests

Imported and Domestic Cheese Display garnished with Fresh Seasonal Fruits, Sliced Baguettes & Deluxe Cracker Assortment

Your choice of 4 items from the selection below:

Cold Hors d'oeuvres

Sesame Glazed Ahi Tuna
Roma Tomato Brushetta
Apple Roasted Tartlets
Salami Coronets
Cajun Shrimp Crostini
Asparagus Tips wrapped in Proscuitto
Smoked Salmon Pinwheels
Smoked Salmon Display
Ahi Tuna Display
Grilled Vegetable Antipasto Display
Custom Baked Brie en Croute Display

Hot Hors d'oeuvres

Artichoke & Arugula Stuffed Mushrooms
Wonton Wrapped Teriyaki Shrimp
Sweet Blue Crab & Shrimp Cakes
Miniature Chicken Cordon Bleu Bites
Toasted Cheese Ravioli in Marinara Sauce
Bacon Wrapped Scallops
Raspberry & Almond Brie
Filet of Beef with Blue Cheese
Buffalo Chicken Spring Rolls
Malibu Coconut Shrimp
Chicken Saltimbocca Skewers
Asian Spring Rolls
Beef or Chicken Empanada

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MAIN EVENT

Salad Selections

Sheraton Riverwalk House Salad

Baby Greens, mixed with crisp romaine lettuce, garnished with grape tomatoes, organic cucumbers, shredded carrots & served with assorted dressings

Pear & Goat Cheese Salad

Baby Greens, tossed with port wine vinaigrette, topped with chevre goat cheese, cranberries & fresh sliced pears

Traditional Caesar

With herbed croutons & freshly grated parmesan cheese

Mandarin Orange & Sesame Salad

Baby Greens & crisp romaine lettuce topped with candied almonds, mandarin oranges & sesame-ginger dressing

Caprese Salad

Fresh Mozzarella, Tomato & basil, on assorted greens with balsamic vinaigrette

Champagne Toast for all Guests

Three additional Hours of Hosted Premium Bar Service

To include Mixed Beverages, Imported and Domestic Beer, Wine by the Glass and Assorted Sodas

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ENTRÉE SELECTIONS

- **Chicken Saltimbocca**
Prosciutto, Provolone & Sage with
Grilled Tomato Basil Coulis
\$82
- **Airline Chicken Breast**
Roasted Corn, Black Bean,
Chorizo Ragout
\$82
- **Chicken Roulade**
Roasted Red Pepper with
Chicken Veloute
\$80
or
Sweet Italian Basil with Grilled
Tomato Coulis
\$80
- **Rosemary Chicken**
Marinated & Grilled with a
Merlot-Rosemary Demi-Glace \$78
- **Herb Encrusted Chicken Breast**
Served with a Buerre Blanc Sauce
\$78
- **Lemon Feta Chicken**
Topped with a Zesty Lemon
Sauce & Crumbled Feta Cheese
\$78
- **Grilled Salmon**
With Maple Bourbon
Glaze or Lemon Buerre Blanc
\$83
- **Coffee Seared Mahi-Mahi**
With Vanilla Bean Buerre Blanc
\$82
- **Grilled Grouper**
With a Creamy Navel Orange
Proseco Drizzle
\$85
- **Stuffed Flounder with Crabmeat**
Topped with Floribbean
Hollandaise
\$86
- **Pepper Crusted Prime Rib Au Jus**
With Creamy Horseradish
\$88
- **Char Grilled Filet Mignon**
With Wild Mushroom Demi-Glace \$90
- **Char Grilled NY Strip**
With Gorgonzola Butter
\$86
- **Southwest Seared Sirloin Steak**
With Grilled Sweet Onion Demi-Glace
\$82
- **Stuffed Portobello Mushroom**
Spinach Artichoke & Boursin Cheese
\$77
- **Spinach Goat Cheese & Pine Nut
Ravioli**
With Roasted Tomato Coulis
\$79
- **Surf & Turf**
Cold Water Lobster Tail with
Char Grilled Filet of Beef
\$99

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FINISHING TOUCH

Viennese Station

Mini Pastries, Flavored Starbucks Coffee with White and Milk Chocolate Shavings, Ground Cinnamon, Orange Zest and Whipped Cream \$10.00 per person

Dark or Milk Chocolate Fountain

\$9.00 per person
(dipping items additional)

Bananas Foster or Cherries Jubilee Flambé'

Served over Vanilla Bean Ice Cream
\$10.00 per person

Intermezzo

\$6.00 per person

Sheraton Wine Service with Dinner

\$32 bottle

Ice Carving

\$400

Ice Luge

\$600

Chair Covers

Complete with your choice of Organza or Solid Satin Sash
\$5.00 per chair

Reduced Valet Parking

\$10.00 per car

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