

Ceremony Information

Indoor and Outdoor Packages Include:

Complimentary Ceremony Rehearsal

Holding Room for Bridal Party and Family Day Of

Rental of Ceremony Room

Setup and Teardown

Stage for the Bride and Groom

Chairs

With Reception Package: \$10.00 additional per person

Ceremony only: Flat room rental applies

Riverfront Sliver Package

(Prices Do Not Include Applicable 21% Services Fees and 7% Sales Taxes)
(50 Guest Minimum)

Package Includes:

- Two Hour, host, house brand bar and champagne toast
 - Discounted Valet Parking Rates
- Complimentary Deluxe Suite for the Bride and Groom
- Complimentary Tasting for up to 4 people of selected menu items
 - Complimentary Cake Cutting
 - Black and Ivory Linens
 - White glove service
- Hotel Centerpieces to Include: Hurricane Globe on Mirror Tile with Taper Candle, Votive candles
 - Dance Floor
- Use of picturesque waterfront deck for wedding photographs
- Champagne and chocolate covered strawberries delivered to your honeymoon suite
 - List of Tampa Bays Preferred wedding vendors
- Special group rates for sleeping rooms in our oversized guest rooms

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

Entrée Selection

(Choice of One)

Pasta Primavera

Vegetarian Option

Grilled Salmon

With Chive Beurre Blanc Sauce

London Broil

With a Demi Glace & Roasted Corn
Salsa

Rosemary Double Breasted Chicken

With a Roasted Shallot & Merlot Demi
Glaze

Herb Encrusted Chicken Breast

With Beurre Blanc Sauce

Pork Loin

With a Cranberry Apple Glace

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 priced 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

(Prices Do Not Include Applicable 21% Services Fees and 7% Sales Taxes)
(50 Guest Minimum)

Package Includes:

- Two Hour, house, host brand bar and champagne toast
 - Complimentary Chair Covers and Bows
 - Discounted Valet parking rates
 - Complimentary Deluxe Suite for the Bride and Groom
- Complimentary Tasting for up to 4 people of selected menu items
 - Complimentary Cake Cutting
 - Black and Ivory Linens
 - White glove service
- Hotel Centerpieces to Include: Hurricane Globe on Mirror Tile with Taper Candle, Votive candles
 - Dance Floor
- Use of picturesque waterfront deck for wedding photographs
- Champagne and chocolate covered strawberries delivered to your honeymoon suite
 - List of Tampa Bays Preferred wedding vendors
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Cocktail Reception

Fresh Vegetable Crudités
Served with Assorted Dips

Domestic and Imported Cheeses
Served with French Baguettes and
Deluxe Crackers

(Choice of One)

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

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

Ahi Tuna & Smoked Salmon Display
Seared Ahi Tuna & Roasted Alaskan
Salmon
With Wakami Seaweed Salad, Pickled
Ginger, Wasabi Whipped Cream Cheese,
Capers,
Tomatoes and Red Onions
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 Tempenade on a Garlic Croustini
Sesame Glazed Ahi Tuna with Wasabi
Apple Roasted Chicken Tartlets

Oysters Rockefeller
Miniature Chicken Cordon Bleu
Spinach & Feta Phylo
Vegetable Spring Rolls
Toasted Cheese Ravioli with Marinara
Miniature Beef Wellington
Garlic & Herb Stuffed Artichoke Hearts

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

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

Entrée Selection

(Choice of One)

Fresh Florida Grouper

With a mango salsa

10 oz. Roasted Prime Rib of Beef

With Au Jus & Creamy Horseradish
Sauce on the Side

Grilled Mahi Mahi

Served with Tropical Fruit Salsa

10 oz. New York Strip

Served with Pino Nior wild mushroom
demi glaze

Chicken Roulade

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

Chicken Oscar

Sautéed chicken breast topped with crab meat,
asparagus and Holland daze sauce

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 12-20 priced at \$64.00++

Under 12 priced at \$25.00++

\$5.00 per plate surcharge for additional menu selections

\$45.00 Bartender Fee

\$150.00 Setup Fee

Riverfront Platinum Package

(Prices Do Not Include Applicable 21% Services Fees and 7% Sales Taxes)
(50 Guest Minimum)

Package Includes:

- Four Hour, host, house brand bar and champagne toast
 - Discounted Valet Parking Rates
- Complimentary Deluxe Suite for the Bride and Groom
- Complimentary Tasting for up to 4 people of selected menu items
 - Complimentary Cake Cutting
 - Black and Ivory Linens
 - White glove service
- Hotel Centerpieces to Include: Hurricane Globe on Mirror Tile with Taper Candle, Votive candles
 - Dance Floor
- Use of picturesque waterfront deck for wedding photographs
- Champagne and chocolate covered strawberries delivered to your honeymoon suite
 - List of Tampa Bays Preferred wedding vendors
- Special group rates for sleeping rooms in our oversized guest rooms

Cocktail Reception

Fresh Vegetable Crudités
Served with Assorted Dips

Domestic and Imported Cheeses
Served with French Baguettes and
Deluxe Crackers

(Choice of One)

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

Chef's Carving Station
Peppered Roasted Sirloin, Pan Roasted
Turkey Breast or Herb Crusted Pork
Loin

With Crusty French Rolls and Assorted
Spreads
Ahi Tuna & Smoked Salmon Display
Seared Ahi Tuna & Roasted Alaskan
Salmon
With Wakami Seaweed Salad, Pickled
Ginger, Wasabi Whipped Cream Cheese,
Capers,
Tomatoes and Red Onions
Fresh Tropical Fruit Display
With Creamy Yogurt Dip

Butler Passed Hors d'Oeuvres
(Choice of Four)

Artichoke & Arugula Stuffed Mushrooms	Miniature Chicken Cordon Bleu Spinach & Feta Phylo
Wonton Wrapped Teriyaki Shrimp Roma Tomato Bruschetta	Vegetable Spring Rolls Toasted Cheese Ravioli with Marinara
Sweet Blue Crab & Shrimp Cakes Olive Tempenade on a Garlic Croustini	Miniature Beef Wellington Gorgonzola Stuffed Belgium Endive
Sesame Glazed Ahi Tuna with Wasabi Apple Roasted Chicken Tartlets	Garlic & Herb Stuffed Artichoke Hearts Bacon Wrapped Scallops
Oysters Rockefeller	

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

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

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

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

Intermezzo
(Choice of One)

Lemon	Raspberry
Mango	Lime

Entrée Selection

(Choice of Two)

Chicken Saltimbocca

With Portabella Mushroom

Seared Duck Breast

With a Sweet Blueberry Glaze

6 oz. Filet Mignon

With a Savory Portobello Demi Glaze

6 oz. Sea Bass

With Mango Coulis

Crab Stuffed Grouper

With Lobster Cream Sauce

Grilled Lamb Chops

Served with Mint Jelly

Garlic and Basil Grilled Shrimp

With a Chive Buerre Blanc

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
Ages 12-20 priced 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

(Prices Do Not Include 21% Service Fees and 7% Sales Taxes)

(50 Guest Minimum)

Package Includes:

- Four Hour, host, house brand bar and champagne toast
 - Discounted Valet Parking Rates
- Complimentary Deluxe Suite for the Bride and Groom
- Complimentary Tasting for up to 4 people of selected menu items
 - Complimentary Cake Cutting
 - Black and Ivory Linens
 - White glove service
- Hotel Centerpieces to Include: Hurricane Globe on Mirror Tile with Taper Candle, Votive candles
 - Dance Floor
- Use of picturesque waterfront deck for wedding photographs
- Champagne and chocolate covered strawberries delivered to your honeymoon suite
 - List of Tampa Bays Preferred wedding vendors
- Special group rates for sleeping rooms in our oversized guest rooms

Cocktail Reception

Fresh Vegetable Crudités
With Assorted Dips

Domestic and Imported Cheeses
Served with French Baguettes and
Deluxe Crackers

(Choice of One)

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

Chef's Carving Station
Peppered Roasted Sirloin, Pan Roasted
Turkey Breast or Herb Crusted Pork
Loin

With Crusty French Rolls and Assorted
Spreads
Ahi Tuna & Smoked Salmon Display
Seared Ahi Tuna & Roasted Alaskan
Salmon
With Wakami Seaweed Salad, Pickled
Ginger, Wasabi Whipped Cream Cheese,
Capers,
Tomatoes and Red Onions

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 Tempenade on a Garlic Croustini
Sesame Glazed Ahi Tuna with Wasabi
Apple Roasted Chicken Tartlets
Oysters Rockefeller

Miniature Chicken Cordon Bleu
Spinach & Feta Phylo
Vegetable Spring Rolls
Toasted Cheese Ravioli with Marinara
Miniature Beef Wellington
Gorgonzola Stuffed Belgium Endive
Garlic & Herb Stuffed Artichoke Hearts
Bacon Wrapped Scallops

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

Mandarin Oranges & Sesame-Ginger
Baby Greens & Crisp Romaine Lettuce topped with
Candied Almonds, Mandarin Oranges & Sesame-Ginger Dressing

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

Entrée Selection

Pesto Encrusted Salmon Florentine

With a Romano Cream Sauce

Roasted Prime Rib of Beef

With Au Jus & Creamy Horseradish
Sauce on the Side

Marinated Double Chicken Breast

With Rosemary Sauce

Grilled Mahi Mahi

Served with Tropical Fruit Salsa

Cranberry Ginger Glazed Pork Loin

Slow roasted pork loin glazed with
sesame ginger and sun dried cranberries

Chicken Roulade

Stuffed with Spinach, Carrot and
Boursin Cheese

Served with a Chive Beurre Blanc Sauce

Shrimp and Scallop Pasta

Tossed with fettuccine in a light lobster
butter sauce

Brazed Pork Osso Bucco

With tomato marsalla demi glaze

All Entrees Include a Choice of two Vegetables and two Starches
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

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*Wedding Packages-revision

Vegetable Options

Honey Glazed Carrots
Garlic Roasted Asparagus
Green Bean Almondine
Broccoli, Cauliflower and Carrot Vegetable Medley
Steamed Broccoli
Cauliflower Polonaise
Sautéed Zucchini and Yellow Squash
Asparagus with Béarnaise Sauce
Asiago Stuffed Tomatoes
Broccoli and Cheddar
Stuffed Portabello Mushroom

Starch Options

Garlic Roasted Mashed Potatoes
Twice Baked Potatoes
Scalloped Potatoes
Augrauten Potatoes
Oven Roasted Red Bliss Potatoes
Duchess Potatoes
Baked Idaho Potatoes
(also available as Buffet Station)
Rice Pilaf
Wild Rice Blend
Saffron Rice
Mushroom Risotto
Pasta with Alfredo or Marinara Sauce

Beverage Information

House Wine by the Glass
\$4.25 each

Host Bar on Consumption/ Cash Bar Pricing

Deluxe Mixed Drinks	\$7.50 per drink
Premium Mixed Drink	\$5.25 per drink
Call Mixed Drink	\$4.75 per drink
House Wine Selection	\$4.25 per glass
Domestic Beer	\$3.75 per bottle
Imported Beer	\$4.00 per bottle
Cordials	\$6.00 per drink
Bottled Water, Soft Drinks & Juices	\$2.50 per drink

Open Bar

(Prices are per person/ per hour)

Call Brands

First Hour \$10.50/ Each Additional Hour \$8.50

Premium Brands

First Hour \$12.50/ Each Additional Hour \$9.50

Deluxe Brands

First Hour \$14.50/ Each Additional Hour \$10.50

Beer, Wine and Soft Drink Bar

First Hour \$9.50/ Each Additional Hour \$6.50

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 Sprig
\$5.00 per person

Wine Service

White and Red Wine
White Gloved Butler Service at the
Table for your guests convenience
\$8.00 per person

Chef Attended Dessert Stations

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

Chocolate Fountain

White, Milk or Dark Chocolate
Served with Graham Crackers, Cookies, Pound Cake
Fresh Fruit, Marshmallows and Pretzels for Dipping
\$12.00 Per Person
\$500.00 Equipment Rental with Skewers

Chocolate Dipped Strawberries

\$2.00 Per Piece

Wedding Brunch

(Prices Do Not Include Applicable 21% Services Fees and 7% Sales Taxes)

Freshly Squeezed Orange & Grapefruit Juices

Fresh Sliced Seasonal Fruit

Basket of Fresh Baked Pastries and Buttermilk Biscuits

Pancakes with Fruit Toppings & Whipped Cream,
Waffles or French Toast

Crispy Bacon and Sausage

Breakfast Potatoes

Blintz
With Fresh Fruit Toppings

Assorted Jams and Butters

Freshly Brewed Starbucks Coffee, Decaf and Assorted Tazo
Herbal Teas

Chef Attended Omelet Station

Brunch Price - \$30.00 Per Person++

All Food and Beverage Prices and Subject to 21% Taxable Service Charge and 7% Sales Tax.
Prices are *Subject to change*