



Sheraton Weddings

Your wedding is a time to express the love you feel, join your hearts and celebrate with family and friends. When you choose the Sheraton Milwaukee Brookfield, you will have selected the experts. You can be confident your wedding will be just as you envisioned as we have the experience to make it happen. Relax and enjoy making memories with your family and friends, we will take care of the rest.

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Sales office 262.364.1005
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Sheraton Wedding Package Inclusions

All packages include the following

- Complimentary overnight accommodation for Bride and Groom*
- Specialized wedding professional*
- White or ivory table linens*
- Linen napkins in a multitude of color selections*
- Complimentary tasting*
- Complimentary bartender*
- Complimentary cake cutting*



Silver Reception Package

Beverage Service

Beverage service with seven hour hosted beer, wine and soft drinks

**See brands offered in beverage specs*

Starters (choice of one)

Garden Salad

Selected Field Greens, shredded carrot, cherry tomato, cucumber and croutons served with French and ranch dressings

Traditional Caesar Salad

Crisp romaine lettuce, parmesan cheese, croutons and classic creamy Caesar dressing

Sheraton Signature Salad'

Mixed field greens, candied walnuts, dried cranberries and feta cheese served with Italian dressing and raspberry vinaigrette

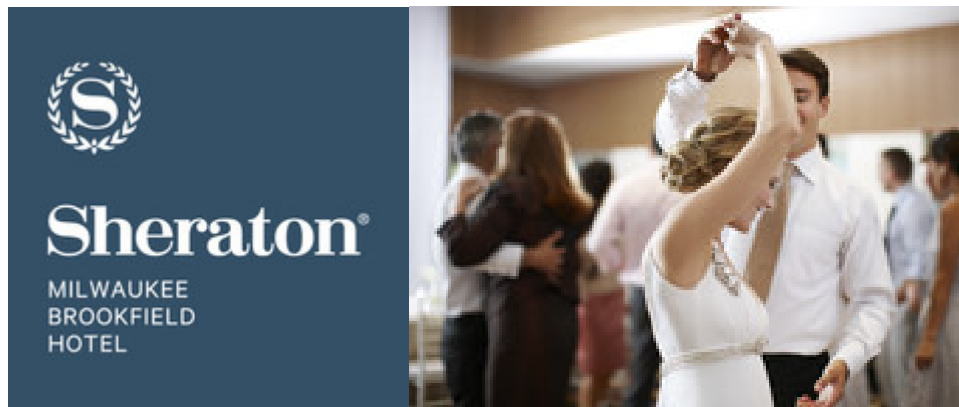
Entrée Selection

Choice of starch: roasted red potatoes, fingerling potatoes, spinach and parmesan risotto, garlic mashed potatoes, mashed potatoes, Cajun spiced Yukon gold potatoes, wild rice blend, oven roasted potato medley (purple, gold and sweet potatoes), jeweled quinoa, baked potato

Choice of vegetable: green beans, sweet glazed baby carrots, tarragon agave carrots, asparagus, steamed broccoli, zucchini, squash and carrot blend

Warm Rolls and Butter

Starbucks Coffee, Decaffeinated Coffee, Iced Tea and Tazo Tea



Gold Reception Package

Beverage Service

Premium beverage service with seven hour open bar

**See brands offered in beverage specs*

Starters (choice of one)

Garden Salad

Selected Field Greens, shredded carrot, cherry tomato, cucumber and croutons served with French and ranch dressings

Traditional Caesar Salad

Crisp romaine lettuce, parmesan cheese, croutons and classic creamy Caesar dressing

Sheraton Signature Salad'

Mixed field greens, candied walnuts, dried cranberries and feta cheese served with Italian dressing and raspberry vinaigrette

Entrée Selection

Choice of starch: roasted red potatoes, fingerling potatoes, spinach and parmesan risotto, garlic mashed potatoes, mashed potatoes, Cajun spiced Yukon gold potatoes, wild rice blend, oven roasted potato medley (purple, gold and sweet potatoes), jeweled quinoa, baked potato

Choice of vegetable: green beans, sweet glazed baby carrots, tarragon agave carrots, asparagus, steamed broccoli, zucchini, squash and carrot blend

Warm Rolls and Butter

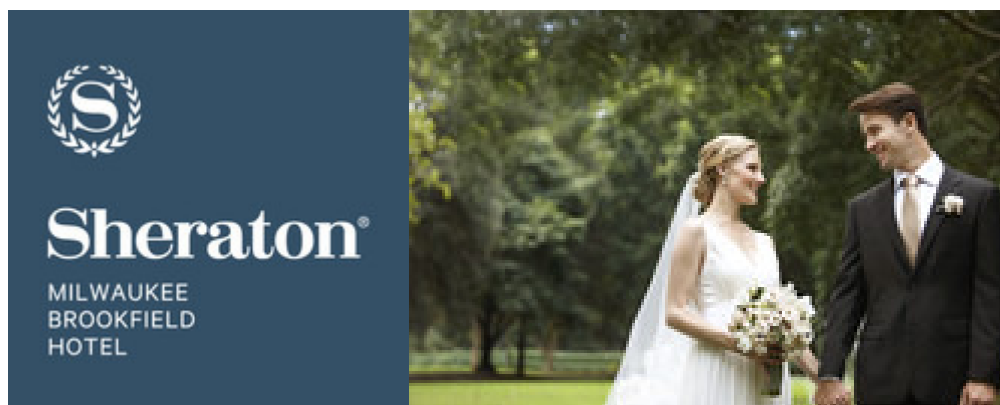
Starbucks Coffee, Decaffeinated Coffee, Iced Tea and Tazo Tea

	<i>Silver Package</i>	<i>Gold Package</i>
<i>Filet Mignon</i> <i>Center cut filet with wild mushroom demi glace</i>	\$60	\$73
<i>Sea Salt and Peppercorn Roasted Prime Rib</i> <i>With au jus</i>	\$58	\$71
<i>Peppercorn Crusted Strip Loin</i> <i>With whole grain mustard demi and cream horseradish sauce</i>	\$47	\$60
<i>Guinness® Stout Braised Beef Short Ribs</i> <i>Tender boneless rib with stout sauce</i>	\$47	\$60
<i>Stuffed Chicken Breast</i> <i>Wild rice stuffing with mushroom truffle cream sauce</i>	\$45	\$58
<i>Lemon Chicken Scaloppini</i> <i>With grilled artichoke hearts</i>	\$44	\$57
<i>Sheraton Signature Pretzel Crusted Chicken Breast</i> <i>With whole grain mustard cream sauce</i>	\$44	\$57
<i>Braised Balsamic Chicken Breast</i> <i>With tomato and basil sauce infused with sweet balsamic</i>	\$43	\$56
<i>Double Cut Pork Chop</i> <i>With apple-brandy butter</i>	\$44	\$57
<i>Rosemary Crusted Pork Loin</i> <i>With sherry cream sauce</i>	\$45	\$58
<i>Pacific Halibut</i> <i>With lemon pepper crust and butter chardonnay sauce</i>	\$46	\$59
<i>Oven Roasted Salmon</i> <i>With tarragon-mustard cream</i>	\$45	\$58
<i>Petite Filet Mignon and Poultry Cream Chicken Breast</i> <i>Petite filet with wild mushroom demi glace and chicken topped with poultry cream</i>	\$53	\$66
<i>Petite Filet Mignon and Salmon</i> <i>Petite filet with wild mushroom demi glace and salmon with dill cream sauce</i>	\$54	\$67



Wedding Buffet

	<i>Silver Package</i>	<i>Gold Package</i>
<i>Wedding Buffet Two Entrée</i>	<i>\$50</i>	<i>\$65</i>
<i>Garden salad with assorted toppings and dressings</i>		
<i>potato salad – choice of American or German</i>		
<i>pasta salad - Italian or Creamy Ranch</i>		
<i>fresh seasonal fruit tray</i>		
<i>vegetable display</i>		
<i>Choice of Two Entrees:</i>		
<i>sliced roast beef with cabernet mushroom sauce</i>		
<i>baby back Memphis style pork rib</i>		
<i>sautéed chicken breast with a Sprecher® beer mustard sauce</i>		
<i>pork loin with rosemary cream sauce</i>		
<i>salmon topped with dill cream sauce</i>		
<i>chicken piccata</i>		
<i>baked cod with lemon butter sauce</i>		
<i>baked cheese manicotti topped with marinara</i>		
<i>Choice of seasonal vegetable</i>		
<i>Choice of starch</i>		
<i>fresh baked rolls & butter</i>		



Vibe Changers

<i>Champagne Toast</i>	<i>\$3.00 per guest</i>
<i>Chair Covers and Sashes</i> <i>With a large selection of different color combinations</i>	<i>\$7.00 per guest</i>
<i>Centerpiece package</i> <i>Includes mirror tile and four oil burning votive candles</i>	<i>\$2.00 per table</i>
<i>Ballroom LED up lighting package</i>	<i>\$3.00 per person</i>
<i>Late Night Hors d'oeuvres</i> <i>Assorted pizzas, medallion sandwiches,</i> <i>tortilla chips and salsa</i>	<i>\$5.00 per person</i>
<i>Slideshow package (LCD projector and screen)</i>	<i>\$150</i>

Cold Hors d'oeuvres - All selections listed at 50 pieces unless noted

<i>Jumbo iced shrimp with lemon and cocktail sauce</i>	<i>\$165</i>
<i>Wisconsin cheese and cracker display (serves 50 guests) Wisconsin two year cheddar, Swiss, pepper jack, tomato basil and brie</i>	<i>\$95</i>
<i>Seasonal fruit display Sliced fresh seasonal fruits with flavored yogurt dip</i>	<i>\$100</i>
<i>Vegetable crudité Fresh seasonal vegetables with dipping sauce</i>	<i>\$95</i>
<i>Bruschetta Thinly sliced baguettes with tomato basil garlic blend</i>	<i>\$75</i>
<i>Sliced roast beef roulades Cream cheese and horseradish rolled in thinly sliced beef and topped with Dijon mustard</i>	<i>\$125</i>

Hot Hors d'oeuvres - All selections listed at 50 pieces unless noted

<i>Miniature beef wellington Beef tenderloin with mushroom cream sauce in a puff pastry</i>	<i>\$145</i>
<i>Scallops wrapped in bacon Tender scallops wrapped in crisp bacon</i>	<i>\$100</i>
<i>Stuffed mushrooms Fresh spinach, ricotta and parmesan stuffing</i>	<i>\$95</i>
<i>Oriental pot stickers Pork, scallion, garlic and ginger in a wonton wrapper</i>	<i>\$90</i>
<i>Coconut chicken tenders Sweet coconut and bread crumbs over tender chicken</i>	<i>\$90</i>
<i>Chicken quesadilla Chicken, cheese, jalapeno, tomato, onion and cilantro in a flour tortilla cone</i>	<i>\$90</i>
<i>Vegetable spring rolls Fresh chopped vegetables with Asian spices wrapped in a spring roll</i>	<i>\$85</i>
<i>Bacon wrapped water chestnuts Crispy water chestnuts wrapped in bacon on a skewer</i>	<i>\$85</i>
<i>Spanakopita Spinach, feta cheese and a touch of garlic in a delicate phyllo triangle</i>	<i>\$85</i>



Beverage List

Silver beverage brand specs

Beer

Miller Lite

Bud Light

Spotted Cow

Corona

Wines

Canyon Road Moscato & Pinot Noir

*Copper Ridge Pinot Grigio, Cabernet Sauvignon
Merlot, White Zinfandel & Chardonnay*

Soft Drinks

Coke products

Gold beverage brand specs

***Everything from silver package plus
premium spirits listed below***

Premium spirits

Tito's Handmade Vodka

Beefeater's Gin

Captain Morgan Rum

Bacardi Rum

Jose Cuervo Silver Tequila

Dewar's White Label Scotch

Jim Beam Bourbon

Seagram's 7 Crown Whiskey