



# SHERATON

Arlington Hotel

Prices are exclusive of 23% taxable service charge and applicable taxes  
All pricing is per person unless otherwise noted

# Sheraton Arlington Hotel

## Wedding Reception Packages

**Silver Package**.....\$49.00  
Choice of (1) Salad / (2) Accompaniments /  
Choice of (2) Entrees

**Gold Package**..... \$52.00  
Choice of (1) Hors d'oeuvres (passed) /  
Choice of (2) Salad / (2) Accompaniments / Choice of (2) Entrées

**Platinum Package**.....\$55.00  
Choice of (2) Hors d'oeuvres (passed) / Choice of (2) Salads /  
Choice of (3) Accompaniments / Choice of (2) Entrees

**Diamond Package**.....\$59.00  
Choice of (3) Hors d'oeuvres (passed) / Choice of (3) Salads / Choice of (3)  
Accompaniments / Choice of (3) Entrees

**\*\*hors d oeuvres allotted 2 pieces per person**

**\*\*Buffets & Hors d'oeuvres are no longer self-served, and require attendants at \$80.00++ each. The number of attendants is determined by the menu chosen and number of guests guaranteed.**

### **All Packages Include**

Citrus Punch or Lemonade  
Freshly Brewed Starbucks® Coffee  
Selection of Tazo® Teas

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## **Hors d'oeuvres**

Hors d'oeuvres are passed and require an attendant fee of \$80.00++ each  
Each Hors d'oeuvres Comes with an Appropriate Dipping Sauce

Philly Cheesesteak Eggroll

Skewer of Mozzarella, Tomato and Kalamata Olive (Vegetarian)

Southwestern Egg Roll

Crab Rangoon

Coconut Chicken Tender

Portobello Mushroom Turnover (Vegetarian)

Stuffed Risotto Balls

Crispy Vegetable Spring Rolls (Vegetarian)

Kung Pow Shrimp Skewer

Beef Teriyaki Sate

Vegetable Samosa (Vegetarian)

Spinach, Feta and Sundried Tomato Turnover (Vegetarian)

**(Gluten free options available upon request)**

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## **Garden Fresh Salads**

Field Greens, Kalamata Olives, Artichoke Hearts, Shaved Red Onion, English Cucumbers, Ripe Tomatoes, Herbed Feta Cheese with Roasted Garlic Balsamic Dressing

Spring mix, Cherry Tomatoes, Grilled Asparagus, Shredded Asiago, Aged Parmesan with Choice of Dressing

Heart of Romaine, Brioche Croutons, Shredded Asiago with Caesar Dressing

Baby Arugula, Spinach, Roasted Wild Mushrooms, Toasted almonds with Balsamic Dressing

Fresh Romaine with Carrots, Mandarin Orange, Sliced Almonds, Diced Cucumber, Sliced Strawberry and Diced Tomatoes Tossed in a Strawberry Vinaigrette

Mixed Greens with Cherry Tomatoes, Diced Cucumber, Shredded Carrots and Red Cabbage with Choice of Dressing

Mixed Greens, Cherry Tomatoes, Diced Cucumber, Queso Fresco, Sliced Peaches, Red Cabbage, Shredded Carrots, and Candied Pecans with Choice of Dressing

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## **Selection of (2) or (3) Entrees**

Sautéed Chicken with Wild Mushroom Madeira

Spinach and Mozzarella Stuffed Breast of Chicken, fire Roasted Red Pepper Cream

Blackened Breast of Chicken Creole with Buttered Cajun shrimp

Chicken Saltimbocca - Grilled Chicken Topped with Prosciutto and Italian Mushroom with an Oak Barrel Wine Sauce

Chicken with Shrimp Topped with Sundried Tomato and Basil Citrus Sauce

Basil Seared Atlantic Salmon with Creamy Sundried Tomato Nage

Shiner Bock Brined Grilled Pork Loin with Caramelized Brown Sugar & Chipotle Sauce

Braised Rib Roast Topped with a Wild Mushroom and a Red Wine Reduction

Roast Sirloin of Beef, with an Old World Style Red Wine Reduction Topped with Tobacco Onions

Grilled Striploin of Beef with a Port Wine Reduction

Dr. Pepper Glazed Short Ribs

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## **Selection of Accompaniments**

### **Starches**

Yukon Gold Mash Potatoes

Creamy Potatoes Au Gratin with Fresh Garlic & Basil

Scallop Potatoes with White Cheddar and Crushed Bacon

Olive Oil and Herb Roasted Fingerling Potatoes

Herb and Almond Wild Rice Pilaf with Dried Cranberries

Toasted Orzo Pasta with Sun Dried Tomatoes, Basil and Fresh Parmesan

Three Cheese Macaroni

Loaded Mashed Potatoes with Bacon, Green Onion, Cheddar Cheese and Sour Cream

Calico Potatoes (a Mix of Potatoes Sautéed in Deep Garlic Butter)

Twice Baked Potatoes

Bacon Fried Rice with Green Peas and Shredded Carrots

Spanish Rice

### **Vegetables**

Winter Vegetables (Broccoli and Cauliflower)

Zucchini and Yellow Squash Sautéed with Fresh Garlic and Topped with Roasted Red Pepper

Roast Asparagus Tossed in a Savory Herb Oil

Fresh Seasonal Vegetables Sautéed with Roasted Shallot

Braised Green Beans with a Pecan Butter

Sweet Kettle Corn Succotash (Corn, Lima Beans, Pico de Gallo)

Brown Butter Brussel Sprouts

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## **Plated Entree Selections**

All Entrees Include Dinner Rolls, Starbucks Coffee, Tazo Tea & Citrus Punch

Herb Roast Breast of Chicken, Sautéed Spinach, Madeira Sauce

**\$36.00**

Grilled Chicken Marsala, Wild Mushroom, Bee Honey

**\$36.00**

Spinach and Herb Stuffed Chicken Breast, Boursin Cheese, Tomato and Basil Butter

**\$39.00**

Pork Tenderloin with an Apricot and Walnut Chutney

**\$37.00**

Seared Salt Crusted Cod with a Citrus Butter Sauce

**\$40.00**

Broiled Atlantic Salmon, Dill Butter, Gremolata

**\$41.00**

Shrimp Scampi, Sautéed Tiger Shrimp Topped with a Savory Citrus Sauce

**\$42.00**

Strip Steak with a Creamed Cognac Sauce, Herb Roasted Potatoes

**\$44.00**

Pepper Crusted Beef Tenderloin Filet, Portobello Mushroom & Merlot Demi-glace

**\$48.00**

Crab Stuffed Lobster Tail, Herb and Lemon Zest Gremolata, Made to Order Béarnaise

**\$57.00**

(Please see list of Accompaniments for sides to complete your dish)

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## **Beverage Selections**

Bartender Fee – 2 Hours  
(One Bartender per 100 Guests)  
\$80.00/Bar  
(\$20.00 Each Additional Hour)

### **SPONSORED BAR - (Priced Per Drink)**

Call Liquor Cocktails.....	\$7.00
Premium Liquor Cocktails.....	\$8.00
Deluxe Liquor Cocktails.....	\$9.00
Cordials & Cognacs.....	\$9.00
Imported Bottled Beer.....	\$7.00
Domestic Bottled Beer.....	\$6.00
House Wine.....	\$7.00
Assorted Soft Drinks.....	\$4.00
Mineral Water.....	\$4.00
Assorted Fruit Juices.....	\$5.00
House Wine.....	\$28.00

### **HOURLY BAR PACKAGES - (Priced Per Person)**

Call Liquor Cocktails	One Hour.....	\$21.00
	Additional Hours.....	\$9.00
Premium Liquor Cocktails	One Hour.....	\$24.00
	Additional Hours.....	\$14.00

### **CASH BAR - (Priced Per Drink)**

Call Liquor Cocktails.....	\$8.00
Premium Liquor Cocktails.....	\$9.00
Deluxe Liquor Cocktails.....	\$10.00
Cordials & Cognacs.....	\$9.00
Imported Bottled Beer.....	\$7.00
Domestic Bottled Beer.....	\$6.00
House Wine.....	\$7.00
Assorted Soft Drinks.....	\$3.00
Mineral Water.....	\$4.00
Assorted Fruit Juices.....	\$5.00

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## **Beverage Selections**

### **Call Brand Liquors**

Beefeaters Gin  
Smirnoff Vodka  
Bacardi Light Rum  
Cuero Gold Tequila  
Jim Beam Bourbon  
Dewards Scotch

### **Premium Liquors**

Bombay Sapphire Gin  
Absolut Vodka  
Captain Morgan Rum  
Sauza  
Commemorativo  
Tequila  
Jack Daniel's Bourbon  
Chivas Regal Scotch

### **Deluxe Liquors**

Tanqueray Ten  
Grey Goose Vodka  
Mount Gray Rum  
Patron Silver Tequila  
Makers Mark  
Bourbon  
Glenlivet Scotch

### **Cordials & Cognacs**

Di Sarrano Amaretto  
Bailey's  
Drambuie  
Grand Marnier  
Kahlua  
Courvoisier VSOP  
Frangelico  
Sambuca

### **Martini Bars**

Select (4) Signature Martinis for Your Bar...or create your own!

### **Atinti**

Jose Cuervo, Grand Marnier, Orange Juice & a Jalapeno Stuffed Olive

### **Cosmopolitan**

Kettle One & Cranberry Juice

### **Sour Apple Martini**

Absolut & Sour Apple Schnapps

### **Chocolate Martini**

Absolut, White Crème de Cacao & Chocolate Shavings

### **Royal Martini**

Kettle One, Chambord & Fresh Blackberries

### **The Gibson**

Tanqueray Gin, Dry Vermouth & Cocktail Onion

**\$11.00 per drink**

Our Professional Mixologists Can Create Signature Drinks To Go with Any Theme or Taste  
Please Inquire with your Wedding Facilitator for More Details

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**Wine Selections**  
**Pricing per Bottle**

**\*\*Menu on Request**

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