

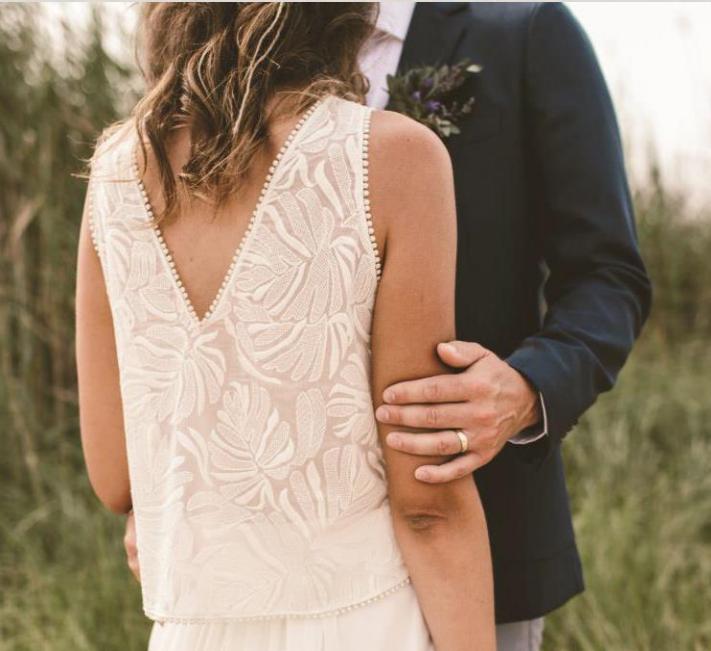


SHERATON
EST. 1937

Gathered On This Day



Sheraton Fairplex Hotel & Conference Center
601 W. McKinley Avenue, Pomona CA, 91768 T 909-622-2220. F 909-622-1028, marriott.com
Sheratonfairplexhotel.com



Our Hotel

Located in Pomona, California, the Sheraton Fairplex Hotel & Conference Center invites you to discover this hidden gem. perfectly situated on 543-acres of gorgeous park like surroundings with breathtaking mountain views, offering the perfect marriage between glamour and leisure.

Our premier hotel offers a wide a range of indoor and unique outdoor event spaces, that can be transformed to crest a wedding setting that couples have always envisioned. Let our 5-acre organic farm set the stage for a one-of-a-kind wedding celebration. Treat your guests to al fresco dining and an unforgettable farm-to-table culinary experience.

The award winning team at the Sheraton Fairplex Hotel & Conference Center will assist with every last detail. From dedicated event planning professionals to our seasoned culinary team, everyone is committed to ensure your wedding receives the very best service and experience.



Your Ceremony

Surround yourself with gorgeous mountain views at one of our outdoor venues or chose one of our stunning indoor venues to celebrate the life you share with the one you love.

Ceremony Package

Bride and Groom Changing Room
Banquet Chairs or White Garden Chairs
Gift and Guestbook Table
Rehearsal Time and Space Reserved
Infused Water Station

Ceremony Fee

Saturday; \$2,000++
Friday/Sunday: \$1,500++

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Dinner Packages

One Hour Reception

Selection of three tray passed appetizers
Imported and Domestic cheese display

Dinner

Three Course Plated Dinner or Stationed
Buffet Dinner
Coffee & Tea Service

Additional Inclusions

Complimentary Room on Wedding Night
Bride and Groom Changing Room
Menu Tasting for up to Four People
House Linens
Votive Candles
DJ Table
Riser and Dance floor
Cake Cutting Service
Champagne and/or Sparkling Toast



Reception Hors D'oeuvres

Cold hors d'oeuvres

Tomato Mozzarella ,Pipette, balsamic and olive oil
Figs and Goat Cheese Wrapped in prosciutto
Sea Bass Ceviche with Cilantro
Chopped Chicken Salad on toast point
Tomato Bruschetta, shaved parmesan cheese

Hot Hors D'oeuvres

Spicy Chicken Lollipops
Cheese empanadas
Beef Empanadas
Mini Maryland Style Crab Cakes
Chicken Satay
Beef Tataki

Plated Dinner

Beginnings (Choice of Soup or Salad)

Soups

Heirloom Tomato Bisque with crème fraîche
 Cream of Mushroom, timbale of shiitake
 Vidalia Onion Soup, jumbo lump crab

Salads

Spinach and Frisee , Caramelized walnuts, sweet corn, herb croutons with Lemon pepper dressing
 Wild Mushroom, Sun dried tomatoes, local goat cheese with Caramelized shallot Vinaigrette
 Grill Asparagus and Tomato, Baby kale with Champagne Dressing

Entrees

Chicken - \$67+

Herb Roasted Chicken, roasted garlic mashed potatoes, natural reduction, Seasonal Farm Vegetables

Citrus Marinated Chicken, rosemary scented potatoes, Seasonal Farm Vegetables

Fish - \$73++

Pan roasted Salmon, creamy polenta, Lemon Herb compound butter, Seasonal Farm Vegetables

Pan Seared Sea Bass

Butternut squash puree, “The Farm” meyer lemon reduction

Beef

Grilled Hanger Steak, Potato Croquette,
 House chimichurri, Seasonal Farm Vegetables

\$81++

Pan Roasted Filet, au gratin potato, red wine reduction

\$89++

Lamb - \$79++

Colorado Rack of Lamb Chop, crusted with Dijon mustard and herbed bread crumbs, Creamy Polenta, Seasonal Farm Vegetables

Duo

Pan Seared Citrus Salmon
 Herb Grilled Chicken
 Risotto style orzo tossed with scallions, tropical fruit salsa, and pan reduction

\$77++

Port Wine Braised Short Rib
 Pan Roasted Jidori Chicken Breast
 Silky parsnip puree, pan jus, caramelized shallot reduction

\$100++

Endings (Choice of One)

Crème Brulee Cheesecake
 Fresh Fruit Tart
 Classic Tiramisu, chocolate sauce
 Selection of Mini Pastries



Buffet Dinner

Cajun - \$79++

Homemade Hush Puppies with Cajun remoulade
Creole Tomato Salad, Roasted peppers, green
olives and fresh basil

House Caesar Salad, Focaccia croutons,
shaved parmesan cheese and creamy Caesar
dressing

Chicken and Sausage Jambalaya

Andouille sausage, tomato scented rice,
grilled peppers

Fried Catfish Nuggets coated with corn meal
batter, Garlic aioli

Corn Meal Crusted Fried Okra with Cajun
sour cream

Sautéed Squash Medley tossed with fresh
herbs

Creamy Baked Mac and Cheese

Homemade Corn Bread with whipped cinnamon
butter

Chefs Selection of Cajun Inspired desserts

American - \$85++

Mixed Green Salad Bar, Tomato, cucumber,
carrot, corn, mushrooms, olives, Cheddar
cheese and garlic croutons

Roasted Corn and Roasted Red Pepper Salad
with Cilantro vinaigrette

Citrus Grilled Chicken, Lemon caper sauce

Oven Roasted Striploin, Mushroom reduction

Seasonal Farm Vegetables

Mashed Potato Bar

Chefs Selection on American inspired
desserts

Mediterranean - \$81++

House Made Humus, Tabbouleh, Baba
Ghanoush

Stuffed grape leaves, pickled
vegetables, olives, toasted pita chips

International Cheeses

Gourmet crackers and bread

Crisp Romaine Cesar

Herbed focaccia, shaved parmesan
cheese

Creamy Cesar dressing

Cous Cous Salad, Crisp cucumbers,
tomatoes, radishes and romaine,
tossed with pita chips and lemon oil

Grilled Beef Kofta, Ground beef,
chopped cilantro, garlic, paprika and
cumin

Chicken Kabobs Yogurt and spice
marinated chicken Skewered and
grilled

Warm Pita Bread

Grilled Seasonal Vegetables and
Crispy Fingerling Potato

Chefs Selection of Mediterranean
inspired Desserts

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Bar Options

Host Bar

Top Tier bar	\$9 per drink
Premium bar	\$12 per drink
House wine	\$9 per glass
Premium Wine	\$10 per glass
Cognac	\$12 per drink
Domestic beer	\$8 per bottle
Imported beer	\$9 per bottle
Soft drinks	\$5 per bottle
Still water	\$5 per bottle
Mineral water	\$6 per bottle
Juice	\$5 per bottle

Cash Bar (Inclusive Pricing)

Top Tier bar	\$12 per drink
Premium bar	\$15 per drink
House wine	\$9 per glass
Premium wine	\$10 per glass
Cognac	\$15 per glass
Domestic beer	\$9 per bottle
Imported beer	\$10 per bottle
Soft drinks	\$5 per bottle
Still water	\$5 per bottle
Mineral water	\$6 per bottle
Juice	\$5 per bottle

Top tier Brands

Absolut Vodka, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Makers Mark Bourbon, Jack Daniels Whiskey, Canadian Club Whiskey, Don Julio Blanco Tequila, Hennessy VS Cognac

Package Hosted Bar

Top tier

One hour \$22 per person
 Two hours \$31 per person
 Three hours \$40 per person
 Four Hours \$48 per person

Premium Brand

One hour \$24 per person
 Two hours \$36 per person
 Three hours \$44 per person
 Four Hours \$53 per person

Soft Bar – Wine, Beer & Soda

One hour \$17 per person
 Two hours \$26 per person
 Three hours \$33 per person
 Four Hours \$40 per person

Wine by the Bottle

Magnolia Grove, Chardonnay \$51
 Chalk Hill Chardonnay, Sonoma Coast \$55
 Ferrari-Carano, Sauvignon Blanc \$53
 Magnolia Grove, Pinot Grigio, CA \$52
 Magnolia Grove, Cabernet Sauvignon, CA \$50
 Avalon, Cabernet Sauvignon, CA \$52
 Cano Magnolia Grove, Merlot, CA \$51
 Erath, Pinot Noir, OR \$54

Premium Brands

Grey Goose Vodka, Bacardi Superior Rum
 Bombay Sapphire Gin, Johnnie Walker Black Label, Knob Creek Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Brandy

Reception Enhancements

Sliced Fresh Fruit

Grand display of Seasonal Fresh Fruit and Berries
\$7.00 per person

Handmade Guacamole

Handmade guacamole, pico de gallo, stone ground tortilla chips, and crisp corn tortilla chips
\$13 per person

Crudité

Seasonal vegetables served with hummus
\$11.00 per person

Antipasto Display

Herb grilled vegetables and selection of cured meats, cured olives, roasted artichokes, preserved tomatoes, grissini, and soft focaccia
\$14 per person

Chilled Seafood

[50 person minimum]
Oysters on a half shell, jumbo gulf shrimp, snow crab claws served with cocktail sauce, spicy aioli, and warm lemon butter (Based on 1 piece per person)
\$17 per person

Sushi & sashimi

[50 person minimum, four pieces per person]
California rolls, salmon rolls, vegetable rolls, spicy tuna maki
\$27 per person

Late Night Snacks

Nacho Style™ Tater Tots

Russet potato tots, white truffle oil drizzle, green peppercorn sauce, cheddar cheese sauce, green onions, chopped bacon, green olives, sour cream, sriracha aioli, green and red salsa
\$13 per person

Sliders

Mini angus beef patties, Kings Hawaiian rolls, assorted sliced cheese, shredded iceberg, tomato, pickled onions, bread & butter pickles, coleslaw garlic aioli, mustard, ketchup, crisp bacon, BBQ sauce, battered onion strings
\$16 per person

Mac and Cheese Bar

pasta tossed in butter, creamy pecorino cream sauce, cheddar cheese sauce, chopped bacon, grilled artichoke, diced chicken, crispy onion, broccoli bits
\$16 per person

Creamy Tomato Bisque and Warm Grilled Cheese

Our homemade tomato bisque served in demi tasse cup with a dollop of crème fraiche, gooey grilled cheese on toasted sour dough
\$16 per person



Signature Details

DEPOSITS

A thirty percent (30%) non-refundable deposit of estimated beverage and food charges are required at the time of signing. A payment schedule will be further outlined in your Catering Agreement. The balance of the estimated charges is to be paid seven (7) calendar days before the actual event. A credit card is required to be on file to bill any additional charges that are incurred for final guest count and day of event charges.

MISCELLANEOUS CHARGES

There may be additional charges to consider when planning your weddings. These charges may include, but are not limited to: children's meals, vendor meals for your band, photographer and or videographer as well as the necessary power requirements above the standard for your band or DJ, Parking fee of \$10 per car, \$14 for overnight guests.



Your Catering Sales Manager will:

Provide personal tours of the Hotel grounds and facilities.

Execute all contractual agreements between you and the Hotel.

Provide you with an outline of your financial commitments and pre-payments schedule.

Your Event Manager will:

Act as your primary hotel contact, available to answer all your questions and communicate with other departments as necessary.

Prepare detailed Banquet Event Orders outlining your entire event for your approval.

Create a floor plan of your function space in order for you to make specific seating arrangements.

Act as a menu consultant for all food and beverage selections.

Be the liaison between the band/DJ, florist, photographer and other vendors.

Recommend special event professionals to provide music, floral, photography, wedding coordination, ceremony officiates, etc.

We recommend hiring a Professional Wedding Coordinator that will:

Assist with the Proper etiquette and protocol for invitations, family matters, ceremonies and toast.

Create a timeline for your entire wedding day, including the ceremony, reception and other wedding related events.

Order, deliver and arrange ceremony programs, place cards, centerpieces, favors and any personal item.

Collect and/store personal items you may have brought with you until the conclusion of the day's events.

Ensure that the bridal party has their bouquets, corsages and boutonniere's

Be the liaison between you, your family and bridal party.

Coordinate the processional with the bride and bridal party.

Work with the bridal party to organize, coordinate and supervise the wedding rehearsal.

Provide bridal party and family members of all pertinent schedules for wedding related events.

Be responsible for all personal items, such as cake knife, wine and champagne glasses and gifts, in advance of, during and after the event.

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