



SHERATON

Atlantic City  
Convention Center Hotel

# Welcome to your beginning





# At the Sheraton Atlantic City We Believe Your Journey Starts Here.

It is because of this that when you connect with us you fully belong to our family, and we will do everything that we can to ensure perfection.

Share your love and dreams with family and friends, and let the Sheraton Atlantic City make your dreams come true!

## **OUR WEDDING PACKAGES INCLUDE THE FOLLOWING:**

Five Hour Reception

Open Bar serving Premium Brands of Liquor, Imported & Domestic Beer, Wine, and Soft Drinks

A selection of Butler Passed Hors d'Oeuvres

Champagne Toast

Exquisitely prepared dinners

Formal tasting of chosen menu selections

Specially priced children's and vendor meals

Valet Service

Our wedding expert's personal supervision of your special event

Personalized Reservation Link

Complimentary guest room for the bride and groom on the night of your wedding

Assistance in overnight accommodations for your family and friends

Marriott Bonvoy Event Rewards

Personalized assistance in arranging entertainment, photographer, videographer, florist, ice sculptures, and other specialty items



# Classic Beginnings

Five Hour Reception, Four Hour Open Bar  
Serving Premium Brands of Liquor, Domestic and Imported Beers,  
House Wines, and Soft Drinks

## Cocktail Reception

### **Imported and Domestic Cheese Display**

with Crackers, Sliced French Bread & Dijon Mustard

### **Seasonal Grilled Vegetable Display**

### **BUTLER PASSED HORS D'OEUVRES**

Please select four

Coney Island Franks

Mini Crabcakes with Cocktail Sauce

Spicy Thai Peanut Chicken Satay

Beef Wellington

Wild Mushroom Beggars Purse

Spring Rolls with Duck Sauce

Clams Casino

Chicken and Fire Roasted Vegetable Empanada

Shrimp Casino

Wagyu Burger with Cheese and Onion

Coconut Shrimp

Short Ribs wrapped in Bacon

Two Bite Philly Cheese Steak

Lobster and Shrimp Spring Roll

Bruschetta

Sliders

Sesame Chicken Tenders with Honey Mustard

Chicken Quesadillas

Sea Scallops wrapped in Bacon

Herb Encrusted Petite Lamb Chops

Grilled Shrimp, Smoked Bacon with Peach Mango

JamCorn and Edamame Quesadilla

Spinach and Artichoke Tart

Edamame Dumpling

Brie and Pear Purse

Chicken Yakatori Skewer

Crab and Mushroom Phyllo Star



# Classic Beginnings

## DISPLAY PASTA STATION

Presented in silver chaffing dishes

Your selection of two pasta's and two sauces

Penne	Alfredo
Cheese Tortellini	Pesto Cream
Orichetta	Tomato Basil
Wild Mushroom Ravioli	Olive Oil with Roasted Garlic
Spinach Garlic Ravioli	Sundried Tomatoes and Spinach

Accompanied by freshly grated Parmesan Cheese, Garlic Bread, and crushed Red Pepper

## Dinner Reception

Champagne Toast to celebrate the Newly Weds

### FIRST COURSE

Please select one

#### Traditional Caesar Salad

Fresh Romaine in the Traditional Dressing with Seasoned Croutons, and Freshly Grated Parmesan

#### Crisp Garden Salad

Mixed Baby Greens, Baby Tomatoes, English Cucumber in a Herb Vinaigrette

#### Seasonal Greens with Fruit

### ENTREES

Pre-determined choice of two

#### Salmon

Scottish Salmon roasted and served with Tomato Vinaigrette

#### Seared French Breast of Chicken

Rubbed with Seasonings, seared and accompanied with Plum Demi Glace

#### Flounder Florentine

Flounder stuffed with Spinach and Cheese topped with a Mornay Sauce

#### Five Ounce Filet of Beef Seared

Served with an Herb-infused Demi Glace

All Entrées are served with our Chef's selection of Rice or Potato, and Seasonal Vegetables.

Warm Rolls & Butter

Vegetarian, and dietary restriction entrees are always available in addition to the entrees selected.



# Classic Beginnings

## Dessert

### **Customized Wedding Cake**

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a fine selection of Tazo Teas

### **Good-Bye Station (To-Go)**

Heart Shaped Cookie with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a fine selection of Tazo Teas

\$110.00 per person

Prices are subject to a 22% service charge and 6.625% tax, there is an additional 3% tax on alcoholic beverages; please note that service charge is taxable.



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# Simple Elegance

Five Hour Reception, Four Hour Open Bar serving Premium Brands of Liquor, Domestic and Imported Beers, House Wines, and Soft Drinks

## Cocktail Reception

Butler Passed Champagne, Red and White Wine upon arrival

### **COLD DISPLAYS**

Please select three

#### **Imported and Domestic Cheese Display**

with Crackers, sliced French Bread, and Dijon Mustard

#### **Seasonal Grilled Vegetable Display**

#### **Fruit & Berry Display**

#### **Mediterranean Display**

Olive Tapenade, Feta & Goat Cheese, Grilled Vegetables, Bruschetta, Hummus, Italian Smoked Meats, Marinated Olives, Toasted Pita's and Sliced Baguettes

### **BUTLER PASSED HORS D'OEUVRES**

Please select six

Coney Island Franks

Mini Crabcakes with Cocktail Sauce

Spicy Thai Peanut Chicken Satay

Beef Wellington

Wild Mushroom Beggars Purse

Spring Rolls with Duck Sauce

Clams Casino

Chicken and Fire Roasted Vegetable Empanada

Shrimp Casino

Wagyu Burger with Cheese and Onion

Coconut Shrimp

Short Ribs wrapped in Bacon

Two Bite Philly Cheese Steak

Lobster and Shrimp Spring Roll

Bruschetta

Sliders

Sesame Chicken Tenders with Honey Mustard

Chicken Quesadillas

Sea Scallops wrapped in Bacon

Herb Encrusted Petite Lamb Chops

Grilled Shrimp, Smoked Bacon with Peach Mango

JamCorn and Edamame Quesadilla

Spinach and Artichoke Tart

Edamame Dumpling

Brie and Pear Purse

Chicken Yakatori Skewer

Crab and Mushroom Phyllo Star



# Simple Elegance

## DISPLAY PASTA STATION

Presented in Silver Chaffing dishes

Your selection of two pasta's and two sauces

Penne	Alfredo
Cheese Tortellini	Pesto Cream
Orichetta	Tomato Basil
Wild Mushroom Ravioli	Olive Oil with Roasted Garlic
Spinach Garlic Ravioli	Sundried Tomatoes and Spinach

Accompanied by freshly grated Parmesan Cheese,  
Garlic Bread, and crushed Red Pepper

## CHEF ATTENDED STATION

Please select one station

### Carving Station

Additional charge of \$150.00 per Chef

Uniformed Chefs carving throughout your Cocktail Reception

Please select one station

Roasted Turkey Breast  
Horseradish Crusted Sirloin of Beef  
Herb Crusted Pork Loin

Served with appropriate sauce, condiments, Mini Rolls, and Butter

### Wok Station

Additional charge of \$150.00 per Chef

Please select two

Chicken, Beef, Shrimp, Vegetable or Pork Stir-Fry

Served with Steamed or Fried Rice

### Potato Bar

Please select two

Garlic Mashed Yukon Gold  
Rosemary Roasted Red Bliss  
Baked Potato  
Herb Roasted Fingerlings  
Purple Peruvian Herb Mashed

Be creative with Cheddar Cheese, Caramelized Onions, Bacon,  
Chives and Sour Cream toppings

### Boardwalk Buffet

Mini Cheesesteaks, Sliders, Mini Chicago Style Franks, and French Fries

Served with all the accompaniments



# Simple Elegance

## Dinner Reception

Champagne Toast to celebrate the Newlyweds. Wine Service with Dinner

### FIRST COURSE - SALITIZER

Please select one

#### Hearts of Romaine and Endive

with Crackers, sliced French Bread, and Dijon Mustard

#### New World Italian Charcuterie

on a bed of Micro Greens and Arugula

#### Seasoned Shrimp, Mandarin Oranges, and Candied Walnuts

Served on top of Baby Spinach and Spring Mix Lettuce,  
tossed in a roasted Shallot Vinaigrette Dressing

### INTERMEZZO

Please select one

#### Lemon or Wildberry

### ENTREES

Pre-determined choice of two

#### Stuffed Flounder

Fresh Flounder Filet stuffed with Crab Imperial topped with Lemon Cream

#### Chicken Saltimbocca

Chicken rolled with Prosciutto and Provolone Cheese  
Baked and served with a Port Demi Glace

#### Seared Pork Medallions

Medallions of Pork Tenderloin seasoned with Herbs and seared to juicy perfection

#### Stuffed Shrimp

Three Jumbo Shrimp Butter fried and topped with Crab Imperial

#### Prime Rib

Roasted Rib of Beef slow cooked and hand sliced

#### Seared Salmon

Scottish Salmon roasted and served with Tomato Vinaigrette

#### Broiled Crab Cakes

Hand crafted Pan Fried Crab Cakes

#### Seven Ounce Filet of Beef Seared

Served with an herb-infused Demi Glace

#### Chicken Chardonnay

Chicken Breast topped with Creamy sauced garnished with  
Sun Dried Tomatoes and Basil

All Entrées are served with our Chef's selection of Rice or Potato,  
and Seasonal Vegetables. Warm Rolls & Butter

Vegetarian, and dietary restriction entrees are always available in  
addition to the entrees selected.



# Simple Elegance

## Dessert

### **Customized Wedding Cake**

### **Butler Passed Ice Cream**

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a fine selection of Tazo Teas

### **Good-Bye Station (To-Go)**

Heart Shaped Cookie with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a fine selection of Tazo Teas

\$125.00 per person

Prices are subject to a 22% service charge and 6.625% tax, there is an additional 3% tax on alcoholic beverages; please note that service charge is taxable.



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# Timeless Romance

Five Hour Reception, Four Hour Open Bar serving Premium Brands of Liquor, Domestic and Imported Beers, House Wines, and Soft Drinks

## Cocktail Reception

Butler Passed Champagne, Red and White Wine upon Arrival

### **COLD DISPLAYS**

Please select three

#### **Imported and Domestic Cheese Display**

with Speciality Crackers, Sliced French Bread, and Dijon Mustard

#### **Crudités of Fresh Garden Vegetables with Dip**

#### **Seasonal Grilled Vegetable Display**

#### **Fruit & Berry Display**

#### **Mediterranean Display**

Olive Tapenade, Feta & Goat Cheese, Grilled Vegetables, Bruschetta, Hummus, Italian Smoked Meats, Marinated Olives, Toasted Pita's and Sliced Baguettes

### **BUTLER PASSED HORS D'OEUVRES**

Please select four

Coney Island Franks

Mini Crabcakes with Cocktail Sauce

Spicy Thai Peanut Chicken Satay

Beef Wellington

Wild Mushroom Beggars Purse

Spring Rolls with Duck Sauce

Clams Casino

Chicken and Fire Roasted Vegetable Empanada

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Bruschetta

Sliders

Sesame Chicken Tenders with Honey Mustard

Chicken Quesadillas

Sea Scallops wrapped in Bacon

Herb Encrusted Petite Lamb Chops

Grilled Shrimp, Smoked Bacon with Peach Mango

JamCorn and Edamame Quesadilla

Spinach and Artichoke Tart

Edamame Dumpling

Brie and Pear Purse

Chicken Yakatori Skewer

Crab and Mushroom Phyllo Star



# Timeless Romance

## **DISPLAY PASTA STATION**

Presented in Silver Chaffing Dishes

Your selection of two pasta's and two sauces

Penne	Alfredo
Cheese Tortellini	Pesto Cream
Orichetta	Tomato Basil
Wild Mushroom Ravioli	Olive Oil with Roasted Garlic
Spinach Garlic Ravioli	Sundried Tomatoes and Spinach

Accompanied by freshly grated Parmesan Cheese, Garlic Bread, and crushed Red Pepper

## **CHEF ATTENDED STATION**

Please select one station

### **Carving Station**

Additional Charge of \$150.00 per Chef

Uniformed Chefs carving throughout your Cocktail Reception

Please select two carving items

- Roasted Turkey Breast
- Horseradish Crusted Sirloin of Beef
- Herb Crusted Pork Loin

Served with appropriate sauce, condiments, Mini Rolls, and Butter

### **Wok Station**

Additional Charge of \$150.00 per Chef

Please select two

Chicken, Beef, Shrimp, Vegetable or Pork Stir-Fry

Served with Steamed or Fried Rice

### **Potato Bar**

Please select two

- Garlic Mashed Yukon Gold
- Rosemary Roasted Red Bliss
- Baked Potato
- Herb Roasted Fingerlings
- Purple Peruvian Herb Mashed

Be creative with Cheddar Cheese, Caramelized Onions, Bacon, Chives and Sour Cream Toppings

### **Boardwalk Stroll Buffet**

Mini Cheesesteaks, Sliders, Mini Chicago Style Franks, and French Fries

Served with all the accompaniments

Vegetarian, and dietary restriction entrees are always available in addition to the entrees selected.



# Timeless Romance

## Dinner Reception

Champagne Toast to celebrate the Newlyweds. Wine Service with Dinner

### FIRST COURSE

#### APPETIZER

Please select one

Mushroom Strudel with Roasted Tomato Compote

Sliced Fresh Fruit with Yogurt Sauce

Gnocchi with Fresh Cream and Roasted Garlic

Grilled Portobello Mushroom

Wild Mushroom Ravioli with Thyme Infused Cream

### SECOND COURSE

#### SALAD

Please select one

##### Traditional Caesar Salad

Fresh Romaine in the Traditional Dressing with seasoned Croutons, and freshly grated Parmesan

##### Crispy Garden Salad

Mixed Baby Greens, Baby Tomatoes, English Cucumber in a Herb Vinaigrette

### INTERMEZZO

Please select one

#### Lemon or Wildberry

### ENTREES

#### Filet Mignon

Seasoned and seared 6 ounce Center Cut Filet of Beef, topped with Herb Infused Demi Glace

#### Center Cut Sirloin Steak

12 ounce Sirloin grilled and served with a Peppercorn Jus

#### Seared French Breast of Chicken

Rubbed with seasonings, seared & accompanied with Plum Demi Glace

#### Chicken Stuffed with Spinach

Breast of Chicken stuffed with Spinach, Sun-Dried Tomatoes, Fontina Cheese, with Lemon Basil Cream

#### North Pacific Halibut with a Crumb Topping

Halibut Steak topped with a fresh Bread Crumb, and Herbs enrobed with a Lime Buerre Blanc

#### Grouper Kiev

Rubbed with Chilled Garlic Butter, and served with a Light Lemon Jus

#### Seared Scallops

Pan Seared Scallops topped with a Four Onion Marmalade

All Entrées are served with our Chef's selection of Rice or Potato, and Seasonal Vegetables. Warm Rolls and Butter



# Timeless Romance

## Dessert

### **Customized Wedding Cake**

### **Display of Mini Pastries on each Guest Table**

### **Butler Passed Ice Cream**

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a fine selection of Tazo Teas

### **Good-Bye Station (To-Go)**

Heart Shaped Cookie with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a fine selection of Tazo Teas

\$150.00 per person

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# Wedding Reception Enhancements

## **Ceremony**

\$500.00 Flat Fee

## **Tableside Dinner Selection**

Two entrees, please add \$3.00 per person

Three entrees, please add \$5.00 per person

## **Ice Sculptures**

With advanced notice, our talented Chefs can provide custom designs to enhance your celebration

Additional fee starting at \$450.00

## **Raw Bar**

Served with Cocktail Sauce & Lemon Wedges, displayed on Ice

Chilled Jumbo Shrimp

Clams on the Half Shell

Oysters on the Half Shell

Market Price

## **International Coffee Station**

Freshly Brewed Coffee and Decaffeinated Coffee

served with a selection of Cordials, Chocolate Shavings, Cinnamon Nutmeg, Sugar Sticks, Orange and Lemon Zest, and Whipped Cream

\$10.00 per person

## **Ice Cream Bar**

Chef Attendant Fee of \$125.00

Chocolate, Vanilla and Strawberry Ice Cream

Hot Fudge, Whipped Cream and Candy Toppings

\$11.00 per person

## **Chocolate Fountain**

Choose from White, Dark or Milk Chocolate.

Pricing varies on size of fountain

## **Viennese Station**

Selection of Cakes, Pies, Tortes, Mini French and Italian Pastries

\$15.00 per person

## **Up-Lighting**

10 Lights - \$1000.00

5 Lights - \$600.00