



Sheraton®

TAMPA RIVERWALK HOTEL



# 2018 Wedding Packages



## Package Includes

### BEFORE "I DO"

Personal Consultation with Wedding Professional and Executive Chef

Reduced Valet Parking

Discounted Guest Room Rates

### DURING

Four Hours Premium Brand Bar Service

Complimentary Bartender  
100 Guest Minimum

Complimentary Butler Passed Hors d'oeuvres Service

Champagne Toast with Strawberry

Complimentary Custom Designed Wedding Cake, Cutting & Service

Complimentary Dance Floor

Floor Length White Hotel Linen complete with Mirror and Votive Accents

Bridal Gathering Room complete with Beverage and Hors d' oeuvres Service

### HAPPILY EVER AFTER

Complimentary Wedding Suite on the night of wedding

Chocolate Strawberry Bliss and Champagne Amenity

Breakfast Buffet for two at Rivers Edge Restaurant

Complimentary Suite on your First Anniversary with Chocolate Covered Strawberries and Champagne.



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# Beginnings

## RECEPTION

One-Hour Hosted Premium Brand  
Mixed Beverages  
Imported and Domestic Beer  
Wine by the Glass  
Assorted Sodas  
Bottled Water

Premium Brand includes:  
Absolut Vodka, Tanqueray Gin,  
Bacardi Rum, Captain Morgan  
Spiced Rum, Malibu Coconut Rum,  
Jose Cuervo Tequila, Johnnie  
Walker Black Scotch, Jack Daniel's  
Bourbon and Seagram's 7

Budweiser, Bud Light, Corona,  
Michelob Ultra and Amstel Light

Chardonnay, Pinot Grigio, Merlot,  
Cabernet Sauvignon

Artisanal Cheese and Fruit  
Display  
Honeycomb, Dried Fruit, Seedless  
Grapes, Preserves,  
Sliced Baguettes, Gourmet  
Crackers

## COLD HORS D'OEUVRES\*

Tuna Tartar  
Cucumber, Wasabi Cream on  
Wonton Shell

Shrimp Cocktail Shooter  
House Made Tomato Gazpacho

Caribbean Ceviche Shooter  
Plantain Crisp

Caprese Skewers  
Grape Tomato, Fresh Mozzarella,  
Basis Balsamic Glaze

Shaved Beef Tenderloin  
Crostini with Shallot Jam and  
Horseradish Crème

Deviled Eggs

## HOT HORS D'OEUVRES\*

Vegetable Spring Rolls  
Plum Sauce

Mini Cubans

Beef or Chicken Empanada

Spanakopita

Coconut Shrimp  
Pina Colada Sauce

Turkey Tenderloin Wrapped in  
Applewood Smoked Bacon  
Horseradish Crème

Miniature Crab Cake  
Old Bay Aioli

Mini Beef Wellington

White Truffle and Fontina Flat  
Bread

Cranberry Walnut Brie Cheese  
Filo, Honey Drizzle

Spinach, Wild Mushroom and  
Goat Cheese Pizzeta

Asian Short Rib Pot Pie

\*Choice of 3 items, based on four pieces per person



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# Plated Dinners

## SALAD

Choice of One

Mixed Field Green Salad with Diced Tomatoes, Cucumbers, Red Onions and Spun Carrots with an Herbed Vinaigrette

Boston Bibb Lettuce with Candied Walnuts, Diced Pears and Gorgonzola Cheese, with a Champagne Vinaigrette

Traditional Caesar Salad with Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

Tomato Caprese with Baby Arugula, Fresh Mozzarella, Balsamic Reduction

Red Oak, Arugula, Watercress, Cranberries, Walnuts, Bleu Cheese Crumbles, Pickled Cherry Pepper Vinaigrette

## PLATED ENTREES

Roasted Bone in Airline Chicken Breast topped with a Rich Brandy Mushroom Cream Sauce  
\$90

Chicken Saltimbocca Bone in Airline Breast stuffed with Fresh Sage and Pecorino Romano, Wrapped in Prosciutto, Finished with a Marsala Tomato Sauce  
\$91

Citrus Glazed Grouper Lime and Cilantro Marinated Florida Gulf Grouper, Chargrilled, Served Over a Lime Beurre Blanc  
\$96

Potato and Herb Crusted Snapper Shredded Potatoes and Fresh Herbs atop Gulf Snapper, Finished with a Fresh Yellow Pepper and Caper Salsa  
\$98

Grilled Petit Filet Seasoned and Chargrilled Filet, Topped with a Sweet Onion Relish and Served with a Mushroom Bordelaise  
\$113

Herb Marinated NY Strip Chargrilled and Finished with a Cabernet Gastrique  
\$106

## PLATED ENTREES

Grilled Top Sirloin Caramelized Onion Demi-Glace  
\$90

Roasted Bone in Pork Chop Seared Center Cut Bone In Pork Chop with a Tart Cherry Maple Sauce  
\$96

Chicken Saltimbocca and Herb Crusted Snapper Duet  
\$111

Roast Chicken and Herb Basted Shrimp Duet Brandy Mushroom Crème  
\$105

Petit Filet Mignon and Garlic Shrimp Duet  
\$116

Citrus Glazed Grouper and Petit Filet Lime Beurre Blanc and Mushroom Bordelaise  
\$121

Vegetable Wellington Tomato Ragù  
\$86

Mushroom Stuffed Ravioli Ruby Port Wine Sauce and Parmesan Cheese  
\$96

Plated Entrees are served with Freshly Brewed Starbucks Coffee, Decaf Coffee and Tazo Herbal Teas  
Maximum of two entrée selections, the higher of the two prices applies to all entrees when two entrees are chosen at two different prices.



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# Buffet Dinners

50 Guests Minimum  
90 Minutes Continuous Service

## SALAD

Choice of One

Mixed Field Green Salad with Diced Tomatoes, Cucumbers, Red Onions and Spun Carrots with an Herbed Vinaigrette

Traditional Caesar Salad with Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

Red Oak, Arugula, Watercress, Cranberries, Walnuts, Bleu Cheese Crumbles, Pickled Cherry Pepper Vinaigrette

## ENTREE

Choice of Two \$100  
Choice of Three \$105

Wild Mushroom Stuffed Ravioli, Ruby Port Wine Sauce and Parmesan Cheese

Grilled Stuffed Portobello Mushroom Seared Chicken Breast Boursin Mushroom Cream

Grilled Chicken Breast Fig and Olive Chutney

Seared Chicken Breast, Lemon Thyme Reduction

Fresh Florida Grouper, Florida Orange Juice and Honey Gastrique

Fennel Dusted Salmon, Lemon and Parsley Gremolata

Apple Cider Glazed Ham

Sweet Tea Brined Pork loin, Tart Cherry Mustard

Slow Braised King Beef Short Rib, Burgundy Wine Reduction

Oven Roasted Sliced Beef, Caramelized Onions, Red Wine Demi-Glace

## SIDES

Choice of Two

Starch

Wild Rice Pilaf

Coconut Rice Pilaf

Aged White Cheddar Mashed Potatoes

Black Garlic Roasted Fingerling Potatoes

Roasted Garlic Red Bliss Potatoes

Vegetable

Green Beans Almandine

Grilled Asparagus

Steak House Vegetables (Zucchini, Yellow, Squash, Red & Green Peppers)

Brown Buttered Heirloom Baby Carrots

Grilled Broccoli Rabe

Plated Entrees are served with Artisanal Breads, Iced Tea, Freshly Brewed Starbucks® Coffees and Tazo® Teas



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# Finishing Touch

## CHOCOLAT AFFAIR®

100 guests minimum

Warm, Flowing, Premium Belgian Chocolate with Its Captivating Aroma  
Up to Two Hours of Service with an Attendant  
Strawberries, Bananas, Pineapple, Marshmallows, Biscotti, Rice Crispy® Treats and Donut Holes  
\$13 Person

## CAFÉ ALA CARTE®

100 guests minimum

Gourmet Espresso, Latte & Cappuccino Bar  
Up to Two Hours of Service with a Professional Barista to Serve Made to Order Specialty Coffees and Gourmet Teas.  
\$12 person

## THE GELATO CARTE®

100 guests minimum

Italy's Finest, Made with Passion and Served with Style  
Up to Two Hours of Service with an Attendant to Serve Guests Their Choice of Gelato or Sorbet.  
\$12 person

## VIENNESE DESSERT TABLE

Mini Pastries, Flavored Starbucks® Coffees with White and Milk Chocolate Shavings, Ground Cinnamon, Orange Zest and Whipped Cream  
\$14 per person

## BEVERAGE UPGRADE

Additional 1-hour premium bar  
\$8 person

4-hour top shelf bar – additional  
\$10 person

**Signature drinks are available**

## THE S'MORES BAR

Make Your Own S'mores featuring Flavored Marshmallows, Assorted Candies, Gourmet Cookies and Flavored Graham Crackers  
Up to Two Hours of Service  
\$8 per person

## CHAIR COVERS

Complete with your choice of Organza or Solid Satin Sash  
\$5.50 per chair

## SHERATON WINE SERVICE WITH DINNER

\$29 Bottle

## ICE CARVING

\$450 and Up

## SUSHI

California Roll, Tampa Roll, Spicy Tuna Roll  
Ginger, Wasabi, Soy Sauce  
4 pieces per Guest total  
\$18 per person