



# Gathered On This Day



**Sheraton Bloomington Hotel**

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## It's Time to Say 'I Do'

LET US HELP YOU MAKE YOUR WEDDING DAY ONE  
YOU WILL NEVER FORGET

Celebrate your big day and plan the wedding of your dreams at Sheraton Bloomington Hotel. Our hotel can accommodate up to 500 guests and features 17,000 square feet of event space with our largest being 4,752 square feet. To ensure your event is effortless, you will work with a dedicated wedding specialist throughout the entire planning process. Plus, when you plan with us, you earn Marriott Bonvoy bonus points which can be used towards honeymoon nights.



## Classic Love

\$44 per guest

The Classic Love Package includes a Sparkling Wine or Juice Toast, Two Course Meal, Coffee and Tea Service and a Late-Night Snack

### First Course (select one)

Romaine lettuce, Garlic herb croutons, Shaved parmesan and Caesar dressing

Arcadian greens, Heirloom tomatoes, Goat cheese, Diced cucumber and lemon vinaigrette

Served with freshly baked assorted rolls with Whipped butter

### Dinner Entrees (Select one)

Thyme Au Jus Roasted Frenched Chicken Breast

Grilled Skirt Steak served with Chimichurri

Harvest Corn Risotto served with seasonal vegetables (vegetarian)

### Accompaniments

Roasted Red Bliss Potatoes

Pomme Puree

Roasted Brussel Sprouts

Haricot Verts with Garlic Butter

### Late Night Snack

Flat Bread station – Margarita (Pomodoraccio, mozzarella, micro basil, balsamic), Pepperoni, Short Rib (Gorgonzola, shaved shallots, arugula)

4<sup>th</sup> Quarter station- BBQ or Buffalo Chicken Wings, House-made Chips & Salsa, Carrots & Celery w/ Blue Cheese

## Timeless Love

\$56 per guest

The Timeless Love Package includes 1 Hour Hosted Bar, Complimentary Cake Cutting, a Sparkling Wine or Juice Toast, Two Course Meal and Coffee and Tea Service.

### Hors D'oeuvres (select two)

Skirt Steak Skewer with chimichurri sauce, Caprese Skewers, Chicken Satay with peanut sauce, Coconut Shrimp with mango and aji amarilla sauce, Traditional Tomato Bruschetta, Pork Pot Stickers with ponzu sauce

### First Course (select one)

Chicken Wild Rice Soup

Artichoke, Arugula, Frisee, Shaved Onion, Shaved Parmesan, White Balsamic Herb Vinaigrette

Artisan Romaine, Bacon, Kalamata Olives, Chives, Creamy Citrus Blue Cheese Dressing

Served with freshly baked assorted rolls with Whipped butter

### Dinner Entrees (Select one)

Herb & Mustard Marinated Roasted Frenched Chicken

Beef Short Rib Braised and Served with Demi Sauce and Pearl Onions

Pan Seared Salmon with Creamy Leeks

Mushroom Risotto served with Crispy Shallots (vegetarian)

### Accompaniments

Roasted Red Bliss Potatoes

Pomme Puree

Roasted Brussel Sprouts

Haricot Verts with Garlic Butter







## Luxe Love

\$68 per guest

The Luxe Love Package includes a 2 hour Hosted Bar, Complimentary Cake Cutting, Sparkling Wine or Juice Toast, Wine Pour, Two Course Meal and Coffee and Tea Service.

### Hors D'oeuvres (select three)

Skirt Steak Skewer with chimichurri sauce, Caprese Skewers, Chicken Satay with peanut sauce, Coconut Shrimp with mango and aji amarilla sauce, Traditional Tomato Bruschetta, Pork Pot Stickers with ponzu sauce

### First Course (select one)

Chicken Wild Rice Soup

Minestrone Soup

Artichoke, Arugula, Frisee, Shaved Onion, Shaved Parmesan, White Balsamic Herb Vinaigrette

Artisan Romaine, Kalamata Olives, Garbanzo, Cherry Tomatoes, Cucumber, Feta, Herb lemon Vinaigrette

Served with freshly baked assorted rolls with Whipped butter

### Dinner Entrees (Select one)

Grilled Coulotte Steak with Brandy Peppercorn Sauce

Pan seared Corvina with Lemon, Caper Butter Sauce

Roasted Duck with Berry Glaze

Half Tail Lobster with Petit Filet served with Compound Butter (\$15 upgrade)

Seasonal Vegetables Risotto Served with crispy Brussels leaves (Vegetarian)

### Accompaniments

Roasted Red Bliss Potatoes

Pomme Puree

Roasted Brussel Sprouts

Haricot Verts with Garlic Butter

## Kids Meal

\$20 per Child

### First Course

Fresh fruit

### Dinner Entrée (Select One)

Chicken tenders and French fries

Hamburger or cheeseburger and French fries

Individual pizza (cheese, sausage or pepperoni)

Served with: Chilled milk, Baby carrots and ranch dip

### Dessert

Vanilla ice cream and fudge topping



## Rehearsal Dinner Tables

\$39 per guest

### FAMIGLIA FESTA TABLE

Caesar salad with baby hearts of romaine, shaved parmesan and fresh croutons

Oven-baked lasagna Bolognese with cheese

Cheese ravioli served with Alfredo sauce Italian green beans garnished with red pepper

Garlic breadsticks

Freshly baked breads and creamery butter

Tiramisu

### DIVINE TABLE

Mixed green salad with tarragon dressing Cavatappi pasta salad

Grilled breast of chicken with fine herbs Cheese ravioli served with Alfredo sauce Roasted baby red potatoes

Asparagus and baby carrot medley

Freshly baked breads and creamery butter

Assortment of desserts