



SHERATON

Bloomington Hotel



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.

Learn More at sheratonbloomingtonhotel.com 5601 W 78th St, Minneapolis, MN 55439 952.835.1900

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Silver Package

The Silver Package includes a Sparkling Wine or Juice Toast, Two Course Meal, Coffee and Tea Service and a Floating Floral Beverage with White Glove Service.

FIRST COURSE

Select One

Wild baby arugula with fresh croutons and shaved parmesan, Caesar dressing
Salad greens with cherry tomatoes and cucumbers, served with herb dressing
Served with freshly baked bread and creamery butter

DINNER ENTREES

Select One

Herb marinated all-natural chicken breast
Beef short ribs braised and served in a red wine sauce
Mushroom risotto with crispy shallots (vegetarian)

ACCOMPANIMENTS

Select Two

Mashed red bliss potatoes
Roasted fingerling potatoes
Brussels sprouts
Baby carrots with honey and thyme
Green beans with garlic

\$40 PER GUEST

*An additional \$2 per guest will be applied if more than one entrée choice is selected. There is no additional charge to offer a vegetarian option. Vegetarian entrée is not served with accompaniments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.



Gold Package

The Gold Package Includes a Sparkling Wine or Juice Toast, Two Butler Passed Appetizers, Two Course Meal, Coffee and Tea Service, a Floating Floral Beverage with White Glove Service and Floral Centerpieces.

HORS D'OEUVRES

Select Two

Traditional Tomato Bruschetta
Tuna Tostado
Skirt Steak Brochette
Melon Wrapped in Prosciutto
Caprese Skewers
Coconut Shrimp

FIRST COURSE

Select One

Chicken wild rice soup
Forest greens with cherry tomatoes and hydro cucumbers, served with tomato-ginger dressing
Baby spinach salad with mandarin oranges, strawberries, red grapes and toasted almonds, served with citrus vinaigrette
Served with freshly baked bread and creamery butter

DINNER ENTREES

Select One

Herb marinated airline chicken breast
Beef short ribs braised and served in a red wine sauce garnished with Cipollini onions and mushrooms
Pork tenderloin brushed with honey and presented with five-spice roasted apple
Mushroom risotto with crispy shallots (vegetarian)

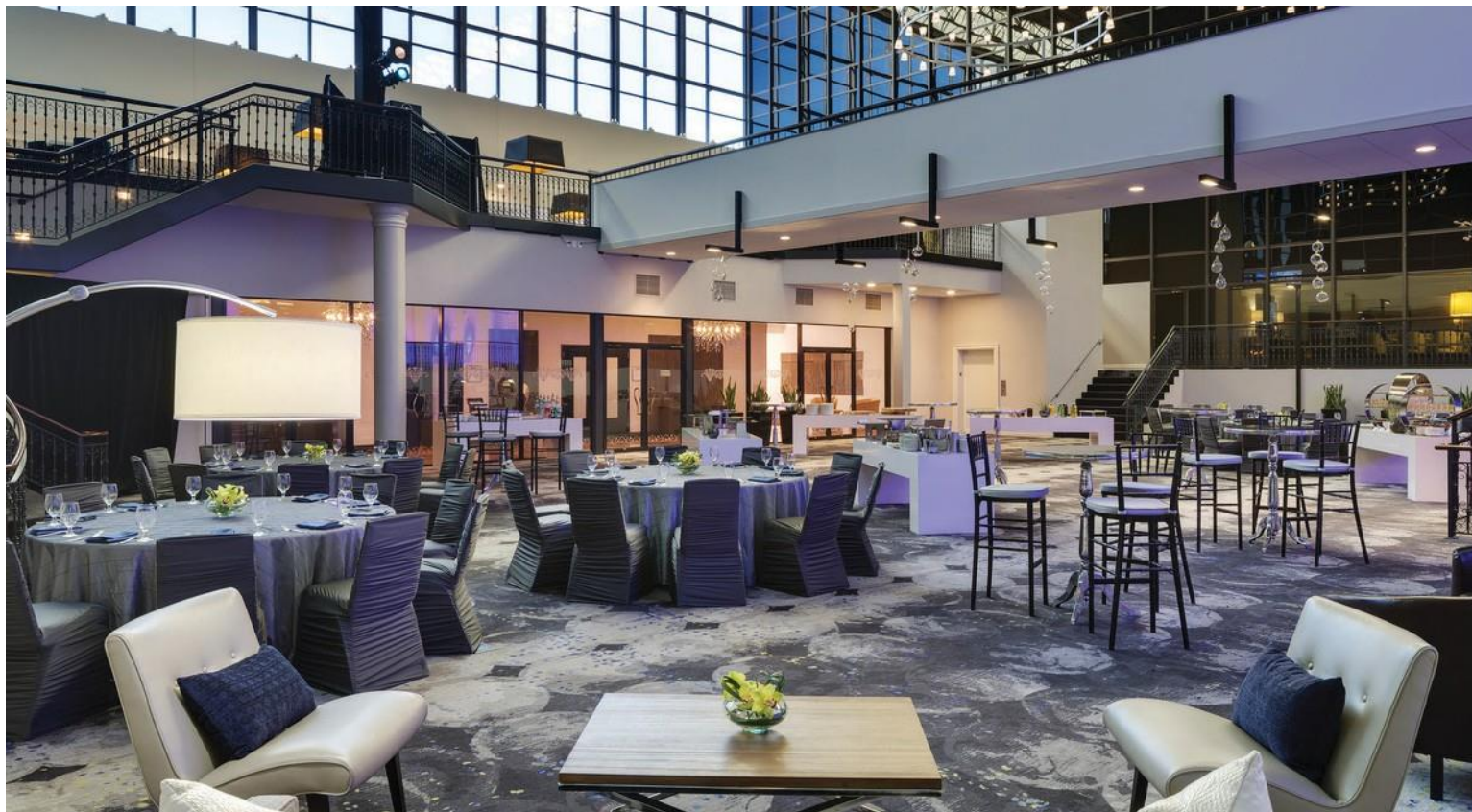
ACCOMPANIMENTS

Select Two

Mashed red bliss potatoes
Roasted fingerling potatoes
Brussels sprouts
Baby carrots with honey and thyme
Green beans with garlic

\$57 PER GUEST

*An additional \$2 per guest will be applied if more than one entrée choice is selected. There is no additional charge to offer a vegetarian option. Vegetarian entrée is not served with accompaniments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.



Platinum Package

The Gold Package Includes a Sparkling Wine or Juice Toast, Three Butler Passed Appetizers, Two Course Meal, Coffee and Tea Service, a Floating Floral Beverage with White Glove Service, Floral centerpieces, Head Table Backdrop (white or ivory) and Uplighting.

HORS D'OEUVRES

Select Three

Traditional Tomato Bruschetta
Tuna Tostado
Skirt Steak Brochette
Melon Wrapped in Prosciutto
Caprese Skewers
Coconut Shrimp

FIRST COURSE

Select One

Caramelized French onion soup
Baby spinach salad with mandarin oranges, strawberries, red grapes and toasted almonds, served with citrus vinaigrette
Mixed baby greens with crumbled feta cheese, dried cranberries and candied walnuts, served with Dijon dressing
Served with freshly baked bread and creamery butter

DINNER ENTREES

Select One

Roasted New York strip, complemented with a rich port wine sauce
Pan-seared Atlantic salmon garnished with tarragon cream sauce

Herb marinated all-natural chicken breast

Beef short ribs braised and served in a red wine sauce garnished with Cipollini onions and mushrooms

Duet of strip loin and Chilean sea bass with smoked tomato sauce

Mushroom risotto with crispy shallots (vegetarian)

ACCOMPANIMENTS

Select Two

Mashed red bliss potatoes
Roasted fingerling potatoes
Brussels sprouts
Baby carrots with honey and thyme
Green beans with garlic

\$70 PER GUEST

*An additional \$2 per guest will be applied if more than one entrée choice is selected. There is no additional charge to offer a vegetarian option. Vegetarian entrée is not served with accompaniments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.



Kids Meals

FIRST COURSE

Fresh fruit

DINNER ENTRÉE

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

\$20 PER CHILD

Rehearsal Dinner Tables

Up to 60 people.

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

\$39 per guest

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

\$39 per guest