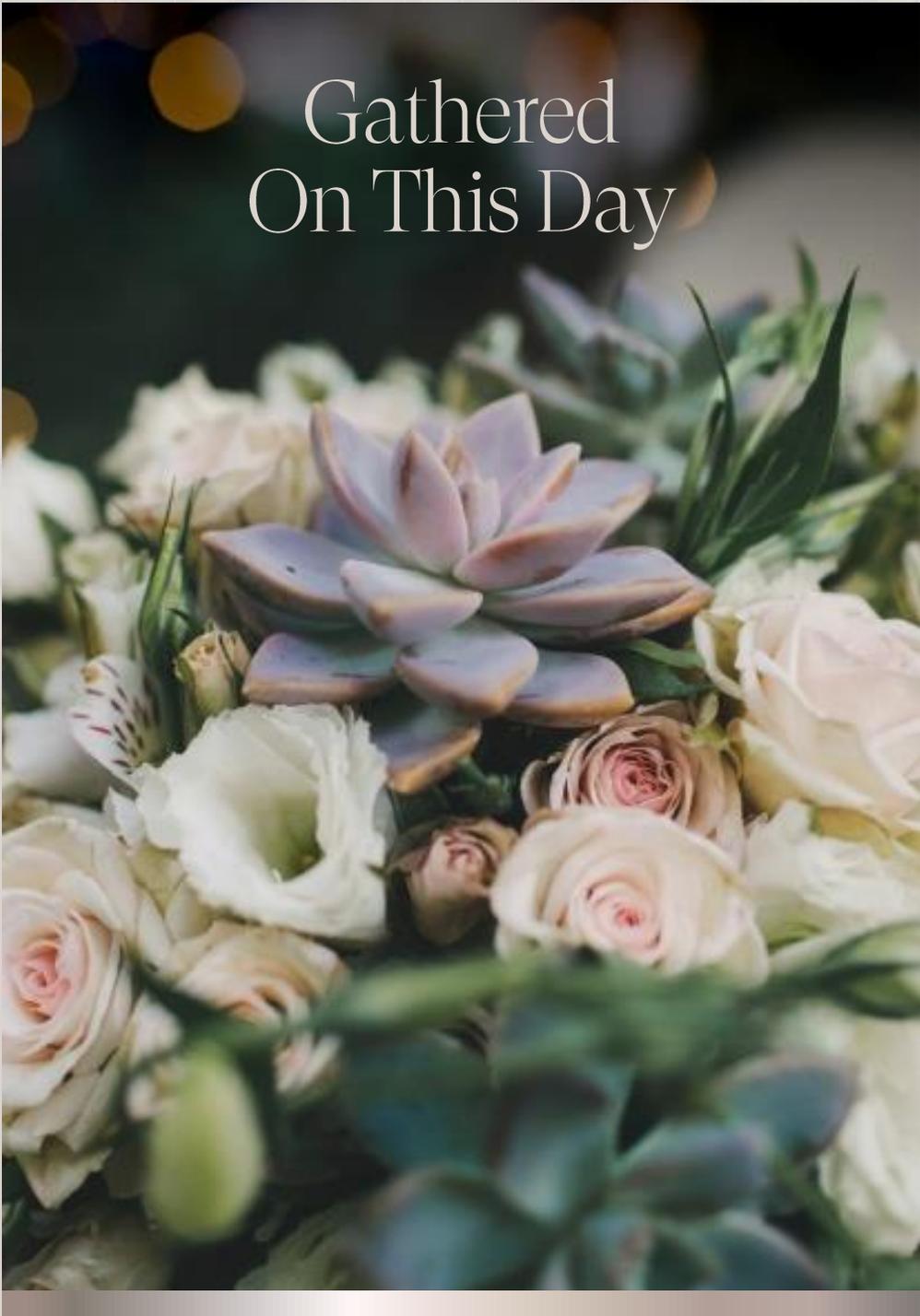




SHERATON
EST. 1937

Gathered On This Day



Sheraton Bloomington Hotel

5601 West 78th Street, Bloomington, MN 55439, T 952 656 5906, www.bloomingtonmnweddings.com



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 400 guests in elegant and refined spaces. 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 Complimentary Cake Cutting, 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 (Select Two)

Roasted Red Bliss Potatoes

Pomme Puree

Roasted Brussel Sprouts

Haricot Verts with Garlic Butter

Late Night Snack (Select One)

Flat Bread Station – Margarita (Pomodorraccio, Mozzarella, Micro Basil, Balsamic), Pepperoni, Short Rib (Gorgonzola, Shaved Shallots, Arugula)

4th Quarter Station- BBQ or Buffalo Chicken Wings, House-made Chips & Salsa, Carrots & Celery with Blue Cheese

Timeless Love

\$56 per Guest

The Timeless Love Package includes One 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

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 (Select Two)

Roasted Red Bliss Potatoes

Pomme Puree

Roasted Brussels 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 (Select Two)

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 Butter

Tiramisu

DIVINE TABLE

Mixed Green Salad with Tarragon Dressing Cavatappi Pasta Salad

Grilled Chicken Breast with Fine Herbs, Cheese Ravioli served with Alfredo Sauce, Roasted Baby Red Potatoes

Asparagus and Baby Carrot Medley

Freshly Baked Breads and Butter

Assortment of Desserts