



**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 newly renovated 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 up to 100,000 bonus Starpoints® which can be used towards honeymoon nights.

**Learn More at [sheratonbloomingtonhotel.com](http://sheratonbloomingtonhotel.com)** 5601 W 78th St, Minneapolis, MN 55439 952.835.1900

©2017 All Rights Reserved. Sheraton and its logos are the trademarks of Marriott or its affiliates.

**spg\***  
Starwood  
Preferred  
Guest



# Package 1

*Includes starter and entrée with coffee and tea 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 roasted breast of chicken, enhanced with a mushroom cream sauce

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

**\$38** 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.



# Package 2

*Includes two hors d'oeuvres per person and three course meal with starter, entrée and dessert, with coffee and tea service.*

## **HORS D'OEUVRES**

Select Two

Deviled eggs  
Mini beef wellingtons  
Caprese skewers  
Coconut shrimp  
Grilled asparagus wrapped in prosciutto  
Chicken empanada

## **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 roasted breast of chicken, enhanced with a cauliflower cream sauce  
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

## **DESSERT**

Select One

Lemon Italian cream cake  
A station of assorted cupcakes with milk served in champagne glasses

**\$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.



# Package 3

*Includes three hors d'oeuvres per person and three course meal with starter, entrée and dessert, with coffee and tea service*

## HORS D'OEUVRES

Select Three

Deviled eggs  
 Mini beef wellingtons  
 Caprese skewers  
 Coconut shrimp  
 Grilled asparagus wrapped in prosciutto  
 Chicken empanada

## 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 roasted breast of chicken enhanced with a rosemary-scented jus  
 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

## DESSERT

Select One

Molten chocolate cake, served warm with orange crème anglaise  
 Station of assorted cupcakes served with milk in champagne glasses

**\$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