



Sheraton Suites
Market Center

Wedding
Menus

Complimentary Amenities

- Accommodate up to 100 people
- Parquet Dance Floor with DJ Table
- Beautiful Candle Centerpieces with mirrors
- Guest Book Table, Gift Table, Cake Table
- Ivory Linens & Ivory Napkins
- Ivory Chair Covers with Black Band (different color ties/bands available at additional cost)
- Champagne Toast
- Easel for Portrait
- Cake Cutting Service
- Setup and Cleanup Service
- Suite for Bride & Groom*
- Custom Event Webpage
- Discounted Guestroom Rates for out of town guests
- Shuttle Service to/from Dallas Love Field Airport
- Hospitality Suite**
- Starwood Preferred Guest points can be earned

*Valid night of reception only and complimentary if food and beverage minimum is met

**Complimentary with 20 paid guest rooms per night or \$250.00 per evening



Package 1

DISPLAYS

Selection of Imported and Domestic Cheese Served with Assorted Crackers
Seasonal Fruit Display Served with Honey Mint Yogurt
Vegetable Crudité's Served with Herb Dip

HORS D' OEURVES

Selection of Three:

Antipasto Skewers * Assorted Canapés * Hibachi Beef Skewers
Smoked Chicken Quesadillas * Vegetable Quesadillas * Shrimp and Black Bean Quesadillas
Parmesan Artichoke Hearts * Assorted Petite Quiche * Bacon Wrapped Scallops
Spanakopita * Chicken and Pineapple Brochettes * Spinach and Goat Cheese Crostini

CARVING STATION*

Choice of One or Two

Herb Roasted Turkey Breast

Prime Rib of Beef

Bourbon Mustard Glazed Ham

*All Selections served with

Cocktail Rolls, Creole Mustard,

Mayonnaise and Horseradish Sauce

BEVERAGES

Fruit Punch, Iced Tea, Starbucks Regular and Decaffeinated Coffee

\$32 Choice of One

\$36 Choice of Two

Price per person

(One Attendant Fee of \$60 will apply)

Package 2

DISPLAYS

Selection of Imported and Domestic Cheese Served with Assorted Crackers
Seasonal Fruit Display Served with Honey Mint Yogurt
Vegetable Crudités Served with Herb Dip

HORS D' OEURVES

Selection of Three:

Antipasto Skewers * Assorted Canapés * Hibachi Beef Skewers
Smoked Chicken Quesadillas * Vegetable Quesadillas * Shrimp and Black Bean Quesadillas
Parmesan Artichoke Hearts * Assorted Petite Quiche * Bacon Wrapped Scallops
Spanakopita * Chicken and Pineapple Brochettes * Spinach and Goat Cheese Crostini

CARVING STATION

Choice of One:

Herb Roasted Turkey Breast
Prime Rib of Beef
Bourbon Mustard Glazed Ham
*All Selections served with
Cocktail Rolls, Creole Mustard,
Mayonnaise and Horseradish Sauce

And

PASTA STATION

Penne and Linguine Pasta

Choice of: Alfredo or Tomato Basil Sauce

Choice of: Italian Sausage, Grilled Chicken, or Shrimp
served with Onions, Olives, Tomatoes, Peppers,
Squash, Artichokes and Mushrooms

BEVERAGES

Fruit Punch, Iced Tea, Starbucks Regular and Decaffeinated Coffee

\$45

per person

(One Attendant Fee of \$60 will apply)



Hors d' Oeuvres & Displays

All items are priced per 100 pieces

HOT SELECTION

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| Hibachi Beef Skewers | \$195 |
| Brochettes of Beef | \$195 |
| Smoked Chicken Quesadillas | \$195 |
| Vegetable Quesadillas | \$175 |
| Shrimp and Black Bean Quesadillas | \$225 |
| Parmesan Artichoke Hearts | \$175 |
| Assorted Petite Quiche | \$185 |
| Spanakopita | \$195 |
| Chicken and Pineapple Brochettes | \$195 |
| Spinach and Goat Cheese Crostini | \$185 |
| Crabmeat Stuffed Mushrooms Caps | \$210 |
| Coconut Chicken with Plum Sauce | \$195 |
| Southwest Chicken Rolls | \$185 |
| Chinese Spring Rolls with Plum Sauce | \$185 |
| Swedish or Barbeque Meatballs | \$175 |
| Crab cakes with Tequila Corn Relish | \$250 |

COLD SELECTION

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| Chilled Gulf Shrimp with Tequila Cocktail Sauce | \$375 |
| Southwest Chicken Pinwheels | \$195 |
| Assorted Canapé Collection | \$225 |
| Antipasto Skewers | \$185 |
| Smoked Salmon & Herb Cream Cheese Pinwheels | \$195 |
| Assorted Finger Sandwiches | \$210 |

DISPLAYS

Chips, Dips & Mix

Spinach and Artichoke Dip with Tortilla Chips
Salsa, Guacamole, and Queso with Tortilla Chips
Traditional Bar Mix and Mixed Nuts
\$225

Imported and Domestic Cheese

Monterey Jack, Swiss, Smoked Gouda,
Cheddar, Boursin with assorted crackers
Garnished with Grapes and Berries
\$275

Vegetable Crudités

Array of Fresh Garden Vegetables
with Herb Dressing
\$225

Seasonal Fruit

Assorted Fresh Seasonal
Fruits and Berries
with Honey Mint Yogurt
\$295

STATIONS

CHEF STATIONS

Pasta Station

Penne and Fettuccine
Fresh Tomato Basil and Creamy Alfredo Sauce
Peppers, Mushrooms, Tomatoes, Artichokes, Olives
and Fresh Garlic

\$8

per person

Stir Fry Station

Fried Rice and Rice Noodles
Beef or Chicken
Ginger and Teriyaki Sauce
Sugar Snap Peas, Bean Sprouts, Carrots,
Green Onions, Peppers, Broccoli

\$9

per person

Potatotini Bar

Creamy Mashed Potatoes
Diced Chicken, Broccoli, Sautéed Mushrooms
Bacon, Cheddar and Swiss Cheese, Jalapenos, Sour
Cream, Chives and Salsa
served in a Martini Glass

\$8

per person

CARVING STATIONS

Accompanied by Fresh Rolls, Creole Mustard, Mayonnaise,
and Creamy Horseradish Sauce
Uniformed Chef Required at \$60.00 per hour

Herb Roasted Turkey Breast

\$165 Each
(serves 40)

Bourbon Mustard Glazed Ham

\$195 Each
(serves 40)

Roasted Prime Rib of Beef

\$225 Each
(serves 40)

Rosemary Encrusted Beef Tenderloin

\$295 Each
(serves 40)

Buffet Options

Southwestern

Mixed Green Salad
with Tomatoes, Roasted Corn and Black Bean
Relish, Crispy Tortilla Strips, Queso Fresco
tossed in Cilantro Lime Vinaigrette

Fresh Tortilla Chips
served with Homemade Guacamole and
Fire Roasted Salsa

Choice of One Or Two

Dos Equis Marinated Beef
Lime Citrus Chicken Fajitas
Flour Tortillas, Grilled Onions and Peppers,
Shredded Cheeses, Sour Cream, Pico de Gallo and
Fire Roasted Salsa

Southwestern Rice
Refried Beans

Sopapillas with Orange Honey

Iced Tea, Water and
Starbucks Regular and Decaffeinated Coffee

\$25 Choice of One
\$27 Choice of Two
Price per person

Tuscan

Grilled Caesar Salad with Shaved Parmesan Cheese
and Croutons

Chopped Beefsteak Tomatoes Salad with Fresh
Mozzarella Balls tossed in Basil Vinaigrette

Chicken Saltimbocca with Lemon Butter

Veal Marsala

Herb Roasted Assorted Vegetables
Roasted Garlic Mashed Potatoes
Assorted Rolls

Tiramisu

Iced Tea, Water
Starbucks Regular and Decaffeinated Coffee

\$29
per person

Buffet Options

Southern Style

Mixed Green Salad
with Candied Pecans, Dried Cherries,
Granny Smith Apples, Blue Cheese tossed in
Balsamic Dressing

Fresh Romaine with Crispy Apple wood Bacon, Red
Onions, Tomatoes, Cucumbers, Diced Egg
tossed in Buttermilk Dressing

Buttermilk Fried Chicken
Chicken Fried Steak with Country Gravy

Butter Whipped Potatoes
Southern Style Green Beans

Black Pepper Biscuits

Apple Crisp

Iced Tea, Water and
Starbucks Regular and Decaffeinated Coffee

\$26

per person

Sheraton Classic

Traditional Caesar Salad
with Parmesan Crostini

Sautéed Chicken Breast
with Orange Apricot Marmalade

Roasted Pork Loin
with Whiskey Braised Apples

Wild Mushroom Bread Pudding
Haricot Vert

Warm Rolls and Butter

Death By Chocolate Cake

Iced Tea, Water and
Starbucks Regular and Decaffeinated Coffee

\$30

per person

Plated Options

All Served with Dinner Salad, Chef's Choice of Starch, Vegetables and Dessert, Warm Rolls
Iced Tea, Water and Starbucks Regular and Decaffeinated Coffee

VEGETARIAN

Penne Primavera

Penne Pasta Sautéed with
Roasted Garlic, Sun Dried Tomatoes
And Fresh Seasonal Vegetables
In a Basil Vinaigrette

\$24 per person

CHICKEN

Chicken Marsala

Pan Seared Chicken Scaloppini
Topped with Baby Bella Mushrooms
In a Rich Marsala Wine Sauce
Served over Bow Tie Pasta

\$26 per person

Asiago Stuffed Chicken

Chicken Breasts are stuffed
with Asiago Cheese

\$26 per person

BEEF

Red Wine Marinated London Broil

In a Bordelaise Sauce with Whipped Potatoes
And Bacon Green Beans

\$27 per person

Filet Mignon and Shrimp

Filet Mignon and Sautéed Shrimp,
topped with Herb Garlic Butter Sauce

\$32 per person

PORK

Vanilla and Bourbon Marinated Pork Loin

With Sour Cream Mashed Sweet Potatoes
And Pecan Gravy

\$27 per person

SEAFOOD

Maple Crusted Salmon

With Potatoes Allison and Grilled Asparagus

\$28 per person

Sautéed Tilapia

With Lemon Caper Burre Blanc Sauce

\$27 per person

Beverage Options

\$60.00 per Bartender Fee for Two Hours. \$10.00 for each additional hour over

PER DRINK PRICING

| | <u>Host Sponsored</u> | <u>Cash Bar</u> |
|----------------|------------------------|-----------------|
| Call Brands | \$5.75 | \$6.50 |
| Premium Brands | \$6.50 | \$7.00 |
| Domestic Beers | \$4.50 | \$5.00 |
| Imported Beers | \$5.00 | \$5.50 |
| House Wine | \$6.25 | \$6.75 |
| Bottled Water | \$2.50 | \$2.50 |
| Soft Drinks | \$2.50 | \$2.50 |
| Cordials | Available Upon Request | |

SPIRITS

CALL BRANDS

Dewars Scotch
Jim Beam Bourbon
Bacardi Rum
Smirnoff Vodka
Beefeaters Gin
Seagram's 7 Whiskey
Suaza Tequila

PREMIUM BRANDS

Chivas Regal Scotch
Jack Daniels Bourbon
Captain Morgan Rum
Stolichnaya Vodka
Tangueray Gin
Seagram's VO Whiskey
Cuervo 1800 Tequila

Beverage Options

\$60.00 per Bartender Fee for Two Hours. \$10.00 for each additional hour over

HOURLY BAR PACKAGES

Pricing is per person

Option 1

House Red and White Wine
Domestic and Imported Beers
Soft Drinks and Bottled Water

\$12 for one hour
\$16 for two hours
\$20 for three hours
\$2. each additional hour

Option 2

Call Brand Liquors
Domestic and Imported Beers
House Red and White Wine
Soft Drinks and Bottled Water

\$14 for one hour
\$20 for two hours
\$24 for three hours
\$2 each additional hour

Option 3

Premium Brand Liquors
Domestic and Imported Beers
House Red and White Wine
Soft Drinks and Bottled Water

\$15 for one hour
\$21 for two hours
\$25 for three hours
\$2 each additional hour

ADDITIONAL BEVERAGES

Champagne & Sparkling Wines

Kenwood Yulupa Brut, *California*

Korbel Natural Brut, *California*

Tott's, *California*

Moet & Chandon, *White Star, France*

Keg of Domestic Beer

Assorted Soft Drinks and Bottled Water

Lemonade or Fruit Punch

\$33 per bottle

\$30 per bottle

\$35 per bottle

\$75 per bottle

\$275

\$2.50 each

\$35 per gallon

14% Texas State Liquor Tax is Included on all Alcoholic Beverages.

WINE LIST

Chardonnay

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| Turner Road, <i>Central Coast, California</i> | \$29 |
| Kendall Jackson, <i>Vintners Reserve, California</i> | \$41 |
| Simi, <i>Sonoma Valley, California</i> | \$43 |
| Sonoma-Cutrer Russian River, <i>California</i> | \$48 |

Pinot Grigio

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| Cavit, <i>Italy</i> | \$29 |
| Ruffino, <i>Lumina Del Borgo, Italy</i> | \$36 |

Sauvignon Blanc

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| Monkey Bay, <i>New Zealand</i> | \$27 |
| Nobilo, <i>South Island, New Zealand</i> | \$34 |

White Zinfandel

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| Sutter Home | \$25 |
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Cabernet

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| Five Rivers, <i>California</i> | \$32 |
| Penfolds, <i>Australia</i> | \$35 |
| Avalon, <i>Napa Valley, California</i> | \$39 |
| Louis Martini, <i>Sonoma Valley, California</i> | \$48 |

Merlot

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| Blackstone, <i>California</i> | \$34 |
| Chateau Ste. Michelle, <i>Columbia Valley, California</i> | \$45 |

Pinot Noir

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| Mark West, <i>California</i> | \$32 |
| Gloria Ferrer, <i>Eterian</i> | \$45 |

Riesling

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| Chateau St. Michelle, <i>Washington</i> | \$29 |
| Kendall Jackson, <i>Vintner Reserve Riesling</i> | \$38 |



General Information

Ceremony

The Sheraton Suites Market Center will be honored to host your wedding ceremony. A ceremony set-up fee will be applied based on number of guests.

Deposits

The hotel requires a non-refundable deposit of \$500.00 at the time of booking. The remaining balance is due ten (10) days prior to the event. Payments can be submitted via credit card, cash, cashier's check or money order.

Pricing

22% service charge and 8.25% tax will apply to all food and beverage items. Menus and prices are subject to change without notice. Buffets and Chef's stations with less than 25 guests are subject to a \$30.00 service charge.

Guarantee

The Catering Department must be notified no later than 72 business hours prior to your function, of the exact number of guests scheduled to attend. This number shall constitute a guarantee not subject to reduction and charges will be made accordingly.

Food and Beverage

All food and beverage will be provided by the hotel with the exception of the bride and groom cakes. All food and beverage will be consumed within the time frame of the event as stated on the banquet event orders. The hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of the policy without prior arrangements with the Catering Department.

Entertainment and Noise

Due to the proximity of the ballrooms to the guestroom areas of the hotel, music must be kept at an acceptable level as determined by the Manager on Duty. Functions in these areas must be concluded by 12:00 am.

For Additional Information

please contact

Angie Hatchard

Catering Manager

214-749-6202

ahatchard@sheratonmarketcenter.com