



Sheraton Inner Harbor
300 South Charles Street
Baltimore, MD 21201
(410) 962-8300
Sheraton.com/HarborWeddings

Love is invited.

At the Sheraton Inner Harbor. Celebrate your love with family and friends. The Sheraton Inner Harbor family is your partner in celebration. Because you don't just stay here. You belong together.

All 2009 Kosher Wedding Reception and Dinner Packages Include the Following:

Five-Hour Event with
Five-Hour Open Bar with Name Brand Liquors (Complimentary Bartenders)
Gourmet Wedding Cake
Private Bridal Party Reception Room
Honeymoon Suite for the Bride and Groom with Champagne
Ceremonial Challah, Champagne Flutes and Cake Knife
Floor Length White or Ivory Linens with In Stock Colored Napkins
Votive Candles to Complement Your Centerpieces
Masgiach Fees are Included – No Additional Kitchen Fees
Glatt Kosher Certified by the Orthodox Union
Complimentary Self Parking (Does not apply for overnight guests)
Discounted Guest Room Rates (Minimum of 10 Rooms)
Complimentary Coat Checking (Seasonal)
Starwood Preferred Planner Points

Lavish Reception to Include:

Display Presentation with Two Selections
Hors d'oeuvres Selections
Continuous Service for One Hour

Plated Dinner Selection

New Beginning
Entrée
Wedding Cake and Coffee Service



Packages are based upon a minimum guarantee of 100 guests.

Prices are subject to a taxable 22% Service Charge and 6% Maryland Tax.
All prices are subject to change without notice.
All prices are per person unless otherwise indicated.





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Cocktail Reception

Served Continuously for One Hour

Display Presentations

Please Select Two

Garden Fresh Vegetable Crudités

Zucchini and Yellow Squash, Cherry Tomatoes, Sugar Snap Peas, Button Mushrooms, Celery and Carrots Served with a Choice of Two Dips: Guacamole, Ranch, Onion, Artichoke, Roasted Eggplant or Spinach Pesto

Sliced Seasonal Fresh Fruit

Sliced Cantaloupe, Honeydew, Kiwi, Pineapple, Seedless Grapes, Seasonal Berries and Seasonal Citrus Fruits

Mediterranean Tapas

Hummus, Baba Ghanoush, Spinach, Artichoke and Eggplant Caponata, Green Olive Tapenade, Kalamata Olives, Black Bean Salsa and Diced Tomatoes with Capers complimented with Basil Pita Crisps and Flat Bread

Antipasto Presentation

Artichokes, Assorted Olives, Marinated Tomatoes, Grilled Summer Squash, Tuna, Marinated Mushrooms, Roasted Peppers and Grilled Vidalia Onions complimented with Focaccia, Assorted Bread Sticks and Flat Bread

Grilled Vegetables

Eggplant, Zucchini, Summer Squash, Portobello Mushrooms, Haricot Vert and Roasted Peppers with Roasted Garlic and Shallot Confit, Flat Breads and Crusty French Loaves

Butler Passed Hors d'oeuvres

Please Select Eight

Chilled Selections

Beef Carpaccio on Crouton
Smoked Salmon on Cucumber Round
Blackened Chicken Salad in Puff Pastry
Smoked White Fish Salad in Phyllo Cup
Sun-Dried Tomato and Basil Bruschetta
Hoisin Roasted Duck in Sweet Potato Pancake
Vegetable High Roller
Assorted Sushi Canapés
Dijon Crusted Lamb in Phyllo
Duck Pastrami in Belgian Endive

Warm Selections

Marinated Sea Bass Kabob
Miniature Beef Wellington
Vegetable Spring Roll
Sesame Chicken Tenderloin
Spinach and Artichoke Strudel
Beef Saté with Peanut Sauce
Duck Crepes with Hoisin Sauce
Moroccan Beef Cigar
Mushrooms Stuffed with Spinach
Chicken Saté with Peanut Sauce
Assorted Fish Cakes with Remoulade Sauce

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Plated Dinner Selections

All Dinners are Three Courses and Include the Cocktail Reception Selections and Wedding Cake for Dessert
Please Select an Appetizer, Salad and Entrée

New Beginnings

Please Select One

Smoked Salmon Rosette

With Lemon Sorrel Vinaigrette

Portobello Mushroom Napoleon

With Yellow Pepper Pesto

Grilled Vegetable Strudel

With Mixed Greens and Aged Balsamic Dressing

Peking Duck Rilletes

With Mixed Greens Served in Phyllo with Raspberry Orange Vinaigrette

Classic Caesar Salad

Hearts of Romaine with Shaved Romano and Parmesan
Traditional Caesar Dressing with Garlic Croutons

Fruit and Nut Salad

Wild Field Greens, Chopped Cashews, Mandarin Oranges, Bean Sprouts and Fresh Seasonal Berries with Raspberry Orange Vinaigrette

Garden Fresh Salad

Traditional Garden Salad of Iceberg Lettuce, Cucumber, Carrots, Mushrooms and Tomato with Two Dressings

Seasonal Spinach Salad

Fresh Baby Spinach with Sliced Mushrooms, Cherry Tomatoes, Diced Red Onion, Chopped Eggs and Croutons with Honey Dijon Dressing

Mixed Greens in Phyllo Cup

Garnished with Diced Papaya and Red Teardrop Tomatoes with Mango Vinaigrette

Cobb Salad

Fresh Greens with Diced Tomatoes, Carrots, Egg, Onions and Cucumber with Aged Balsamic Dressing

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Entrée Selections

Please Select One Entrée from the Following Choices

All entrees are served with the chef's selected fresh seasonal vegetable and complementary potato, rice or pasta. Freshly baked rolls with margarine and regular and decaffeinated coffee or tea are served tableside along with wedding cake.

Entrées

Rosemary Roasted Chicken Breast with Roasted Red Pepper Mélange
\$96.00 Per Guest

Herb Crusted Chicken Stuffed with Spinach, Pine Nuts and Sun-dried Tomatoes
Finished with Wild Mushroom Ragout
\$99.00 Per Guest

Chicken Roulade with Couscous and Grilled Seasonal Vegetables and Tuscan
Demi-glaze
\$101.00 Per Guest

Hoisin Grilled Filet of Salmon with Pineapple Relish
\$100.00 Per Guest

Seared Sea Bass with Honey Balsamic Glaze
\$101.00 Per Guest

Tuna Medallions with Garlic and Herbs and Sauce Piccata
\$101.00 Per Guest

Duo of Lemon Sage Hen with Sauce Provençal
\$101.00 Per Guest

New York Strip with Brandy au Poivre
\$109.00 Per Guest

Prime Rib of Beef with Au Jus
\$109.00 Per Guest

Herb Crusted Veal Chop with Wild Mushroom Confit
\$120.00 Per Guest

Seared Sea Bass with Honey Balsamic Glaze Paired with **Hoisin Grilled Filet of Salmon** with Pineapple Relish
\$120.00 Per Guest

Mock Tournedos of Beef and Grilled Breast of Chicken with Cabernet Shallot
Sauce
\$115.00 Per Guest

The Trilogy — Lamb Chop, Tournedos of Beef and Herbed Chicken Breast with
Marchand de Vin
\$132.00 Per Guest

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Dessert Enhancements

Plated Dessert Enhancements

Trilogy of Sorbet Pearls

Served in Champagne Coupe
\$6.00 Per Guest

Demi Tulle Shell

Filled with Seasonal Berries and Finished with Crème à l'anglaise
\$7.00 Per Guest

Chocolate Dipped Strawberries

Two Per Guest
\$6.00 Per Guest

Fresh Seasonal Berries

Served in a Sugar Rimmed Glass with Mango Crème Fraîche
\$6.00 Per Guest

Buffet Style Dessert Enhancements

Crepe Station

Crepe Suzette, Crepe Nancy and Bananas Foster Served with Powdered Sugar, Parve Whipped Cream and Chocolate Sauce
\$12.00 Per Guest — Requires 1 Chef Attendant Per 125 Guests at \$125.00

Pastry Assortment

Assorted Miniature French Pastries and Chocolate Confections
\$12.00 Per Guest — Three Pieces Per Guest

Fresh Fruit and Fondue

Cubed Seasonal Fruit with Skewers and Chocolate and Coconut Fondue
\$6.00 Per Guest

Ice Cream Sundae Station

Vanilla and Chocolate Parve Ice Cream, Butter scotch and Hot Fudge Sauce
Toppings to Include: Crushed Oreo Cookies, Shaved Chocolate, Rainbow Sprinkles, Chopped Walnuts, Strawberry Topping, Parve Whipped Cream and Maraschino Cherries
\$15.00 Per Guest

Viennese Dessert Buffet

Cubed Seasonal Fresh Fruit with Chocolate Fondue
Apple Crepes with Vanilla Sauce
Assorted Miniature French Pastries and Chocolate Confections
International Coffee Station to Include: Freshly Brewed Regular and Decaffeinated Coffee, Herbal Tea Selections, Assorted Non-Alcoholic Flavorings, Parve Whipped Cream, Chocolate Shavings and Cinnamon Sticks
\$15.00 Per Guest

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Beverage Service

All Wedding Packages include a Five-Hour Open Bar featuring Name Brands. You may choose to upgrade your bar to Premium Brands. No additional fees for bartenders are applied. All bars include Soft Drinks, Juices and Bottled Spring Water.

Champagne Toast

A Champagne or Cider Toast for all guests is included in all Wedding Packages

Name Brands

Smirnoff Vodka, Beefeater Gin, J & B Scotch, Bacardi Light Rum, Jim Beam Bourbon, Sauza Gold Tequila and Seagram's 7 Whiskey
Budweiser, Bud Light, Amstel Light, Heineken and O'Doul's
Sheraton's Featured Selection of Kosher Chardonnay, Cabernet Sauvignon and White Zinfandel

Included in all Wedding Packages

Premium Brands

Upgrade your liquor and wines to these Premium brands:

Absolut Vodka, Tanqueray Gin, Johnny Walker Black Scotch, Bacardi Light Rum, Makers Mark Bourbon, Jose Cuervo Gold Tequila, Canadian Club Whiskey
Sam Adams, Bud Light, Amstel Light, Heineken and O'Doul's
Sheraton's Featured Selection of a Premium Kosher Chardonnay, Cabernet Sauvignon and White Zinfandel

\$6.00 Per Guest

Ultra Premium Brands

Upgrade your liquor and wines to these Ultra Premium brands:

Grey Goose Vodka, Bombay Sapphire Gin, Chivas Scotch, Myers Dark Rum, Knob Creek Bourbon, Jose Cuervo 1800 Tequila, Crown Royal Whiskey
Sam Adams, Bud Light, Amstel Light, Heineken and O'Doul's
Sheraton's Featured Selection of a Premium Kosher Chardonnay, Cabernet Sauvignon and White Zinfandel

\$10.00 Per Guest

Specialty Drink

May we suggest adding a specialty cocktail or martini to be butler served during the cocktail hour and available throughout the evening.

A Lovetini anyone?
\$6.50 Per Guest

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