

Sheraton Inner Harbor

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

All 2009 Wedding Reception Packages Include the Following:

**Five-Hour Reception to include One-Hour Cocktail
and Hors d'oeuvres Reception**
Five-Hour Open Bar with Name Brand Liquors
Complimentary Bar Attendants
Champagne Toast
SugarBakers Gourmet Wedding Cake
Private Bridal Party Reception Room
Honeymoon Suite for the Bride and Groom with Champagne
Champagne Flutes and Cake Server
Floor Length White or Ivory Linens with In Stock Colored Napkins
Votive Candles to Complement Your Centerpieces
Complimentary Self Parking for Guests
(Does not Apply for Guests Staying Overnight)
Discounted Guest Room Rates
(Minimum of 10 Rooms and Based Upon Availability)
Complimentary Coat Checking (Seasonal)
Starwood Preferred Planner Points

Love is invited.

At the Sheraton Inner Harbor.
Celebrating your love with
family and friends. The
Sheraton Inner Harbor family
would be honored to be your
partner in your celebration.
Because you don't just stay
here. You belong together.



Lavish Cocktail and Hors d'oeuvres Reception with:
Butler Passed Hors d'oeuvres
Display Presentation with Two Selections

Plated Dinner Selection
Appetizer or Salad
Entrée
Wedding Cake and Coffee Service
Or

Dinner Buffet Service
With Two or Three Entrées and a Pasta Station
Wedding Cake and Coffee Station
Or

Dinner Station Menu
With Three to Five Entrée Stations
Wedding Cake and Coffee Station

The Per Person Price of Plated Dinners, Dinner Buffet or Dinner Station Packages
are listed on the Following Pages.

Prices are subject to a taxable 22% Service Charge and 6% Maryland Tax.
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Cocktails and Hors d'oeuvres Reception

Served for One Hour

Display Presentations

Please Select Two

Garden Fresh Vegetables

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

American and Imported Cheese Selection

Camembert, Herbed Boursin, Smoked Gouda, Saga Blue, Swiss, Jalapeno Havarti, Port Wine and Cheddar, Accompanied by Assorted Fresh Fruit, Crackers, Pecan Raisin and Hearth Baked Breads

Antipasto Presentation

Artichokes, Assorted Olives, Marinated Tomatoes, Grilled Summer Squash, Tuna, Marinated Mushrooms, Roasted Peppers and Grilled Vidalia Onions complemented 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

Mediterranean Tapas

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

Sushi Station

Pacific Salmon, Sea Trout, Yellow Fin Tuna and Alaska Whiting

Served with Fresh Garden and Pickled Vegetables, Wasabi, Gingered Soy Sauce and Pickled Ginger

(Additional \$5.00 Per Guest)



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Butler Passed Hors d'oeuvres

Please Select Eight

Chilled Selections

- Beef Carpaccio on Crouton with Horseradish Cream
- Smoked Salmon on Cucumber Round
- Blackened Chicken Salad in Puff Pastry
- Sun-Dried Tomato and Basil Bruschetta
- Hoisin Roasted Duck in Sweet Potato Pancake
- Smoked Turkey High Roller
- Assorted Sushi Canapés
- Wild Mushroom and Sun-dried Tomato Salad in Phyllo
- Caribbean Jerk Chicken in an Artichoke Bottom
- Duck Pastrami in Belgian Endive

Warm Selections

- Miniature Beef Wellington with Maderia Sauce
- Scallops Wrapped in Bacon with Apricot Chutney
- Vegetable Quesadilla Trumpets with Salsa Cream Sauce
- Shrimp Spring Rolls with Gingered Soy Sauce
- Coconut Chicken Tenderloin with Honey Mustard Sauce
- Mini Maryland Crab Cakes with Rémoulade Sauce
- Peking Dumplings with Hoisin Wasabi Sauce
- Mushrooms Stuffed with Spinach and Boursin
- Marinated Sea Bass Brochette with Toasted Leek
- Spinach and Artichoke Strudel
- Duck Crepes with Hoisin Sauce
- Chicken Saltimbocca Skewers

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Plated Dinner Selections

All Dinners Include your Selection of Appetizer or Salad, Entree and Wedding Cake for Dessert. Entrees are accompanied by Fresh Seasonal Vegetables and Potato, Rice or Pasta, Assorted Dinner Rolls with Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selection

New Beginnings

Please Select One

Maryland Silver Dollar Crab Cakes

With Pommery Rémoulade Sauce

Portobello Mushroom Napoleon

With Yellow Pepper Pesto

Grilled Vegetable Strudel

With Mixed Greens and Aged Balsamic Dressing

Bruschetta Trio

Spinach and Artichoke, Tomato and Mozzarella and Eggplant Kalamata Bruschetta

Mixed Greens in Phyllo Cup

Garnished with Diced Papaya and Red Teardrop Tomatoes with Mango Vinaigrette

Classic Caesar Salad

Hearts of Romaine with Shaved Romano and Parmesan

Traditional Caesar Dressing with Garlic Croutons

Mixed Field Greens

With Artichokes, Hearts of Palm, Pimentos and Tomatoes with Saffron Aioli

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

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

Entrées

Rosemary Roasted Chicken Breast with Roasted Red Pepper Mélange
\$94 Per Guest

Duo of Lemon Sage Hen with Sauce Provençal
\$94 Per Guest

Herb Crusted Chicken Stuffed with Spinach, Pine Nuts and Sun-dried Tomatoes Finished with Sauce Roma
\$95 Per Guest

Chicken Roulade Stuffed with Veal Panada, Wild Mushrooms and Roasted Peppers with Port Wine Sauce
\$98 Per Guest

Grilled Filet of Salmon à l' Chesapeake Américaine
\$98 Per Guest

Sweet Potato or Pan Seared Rockfish with Corn Relish
\$95 Per Guest

Honey Seared Halibut with Garlic Shiitake Sauce
\$97 Per Guest

New York Strip Steak with Brandy au Poivre
\$103 Per Guest

Grilled Filet of Beef Tenderloin with Green Peppercorn Sauce
\$105 Per Guest

Herb Crusted Grilled Veal Chop with Wild Mushroom Confit
\$110 Per Guest

Entrée Combinations

Herb Crusted Chicken Stuffed with Spinach, Pine Nuts and Sun-dried Tomatoes paired with **Grilled Fresh Salmon** with Sauce Roma
\$103 Per Guest

Seared Sea Bass with Honey Balsamic Glaze Paired with **Hoisin Grilled Filet of Salmon** with Pineapple Relish
\$115 Per Guest

Tournedos of Beef and Grilled Breast of Chicken with Cabernet Shallot Sauce
\$105 Per Guest

Maryland Surf & Turf — Filet of Beef Tenderloin paired with a Maryland Lump Crab Cake
\$118.00 Per Guest

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Dinner Buffet Service

All Dinner Buffets include the Cocktail Reception, Salads, Your Selection of Entrees, Pasta Selection, Chef's Featured Vegetable and Potato, Coffee Station and Wedding Cake.

Salads

Garden Fresh Salad

Traditional Garden Salad of Iceberg Lettuce, Cucumber, Carrots, Mushrooms and Tomato with Ranch and Raspberry Vinaigrette

Balsamic Marinated Vegetable Salad

Antipasto Salad

Entrees

Please Choose Two or Three

Sautéed Madeira Chicken with Madeira Sauce

Grilled Chicken Florenza featuring Spinach, Artichoke, Pepper, Romano and Lemon

Beef Stroganoff with Noodles

Sliced Sirloin Bordelaise

Filet of Salmon with a Sauté of Spinach, Apricot and Cranberry

Filet of Rock Fish with a White Grape Beurre Blanc

Sesame Crusted Sea Bass with Roasted Lemon Dill

Pasta Selection

Please Select One

Roast Vegetable Lasagna Layers of Pasta and Roasted Vegetables with Herbed Tomato Sauce

Penne Pasta with Tomato Concasse and Fresh Basil

Farfalle with Spinach, White Wine and Garlic

Tri Colored Raviolletti in a Rich Marinara Sauce

Served with Parve Parmesan Cheese, Cracked Black Pepper, Garlic Bread and Focaccia

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Carving Station

Enhance Your Buffet with a Carved Meat of Your Selection

All Carving Stations require a Chef Attendant at \$125.00 each at a ratio of 1 per 125 guests

Pepper Crusted Tenderloin with Wild Mushroom Bordelaise, Horseradish Cream and Stone Ground Mustard
\$11.00 Per Guest

Leg of Lamb Studded with Rosemary and Garlic with Raspberry Mint Demi-Glaze
\$11.00 Per Guest

Prime Rib of Beef with Au Jus, Horseradish Cream and Stone Ground Mustard
\$8.00 Per Guest

Grilled Sea Bass with Pineapple and Papaya
\$9.00 Per Guest

Hickory Smoked Turkey Breast with Cranberry Salsa and Turkey Gravy
\$7.00 Per Guest

All Dinner Buffets Also Include

Assorted Breads, Rolls and Margarine

Chef's Featured Fresh Seasonal Vegetable and Potato

\$99 Per Guest — Two Entrée Selection

\$110 Per Guest — Three Entrée Selection

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Dinner Stations Menu

All Dinner Stations include the Cocktail Reception, Your Choice of Three to Five Stations. Wedding Cake and Coffee Station.

Salads Station

Please Select Three

Cobb Salad

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

Marinated Vegetable Salad

Drizzled with Aged Balsamic Vinaigrette

Spinach Salad

Tomato, Egg, Bacon, Onion, Mushroom, Honey Mustard

Classic Caesar Salad

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

Pasta Station

Please Choose Two Pastas

Farfalle with Spinach, White Wine and Garlic

Tortellini with Extra Virgin Olive Oil, Sun-dried Tomatoes, Shallots and Roasted Garlic

Penne Pasta with Tomato Concasse and Fresh Basil

Served with Herbs, Cracked Black Pepper, Focaccia and Garlic Bread

Mashed Potato Station

Sweet Potatoes with Marshmallow Glaze

Red Bliss Smashed Potatoes

Yukon Gold Saffron Potatoes

Toppings to Include: Sautéed Mushrooms, Frizzled Onions, Toasted Garlic, Leeks, Fire Roasted Red Peppers, Parsley and Parve Sour Cream

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Carving Station

Please Choose Two

Classic Roast Prime Rib with Au Jus

Grilled Breast of Capon with Peach Chutney

Roast Sirloin of Beef with Green Peppercorn Sauce

Hickory Smoked Turkey Breast with Cranberry Salsa

Pepper Crusted Tenderloin

\$14 Per Guest Additional

Horseradish, Stone Ground Mustard and Assorted Cocktail Rolls

Carving Stations require a Chef Attendant at \$150 per Attendant at a ratio of 1 per 125 Guests

Carving Station Embellishments

Please Select One

Roasted Garlic Whipped Potatoes

Rosemary Roasted Red Bliss Potatoes

Dim Sum Station

Selection of: Won Tons, Pot Stickers, Chinese Baos and Crab Rangoons

House Fried Rice

Accoutrements to Include: Miso Paste, Chili Oil, Gingered Soy Sauce with Scallions, Hoisin Sauce and Plum Sauce

Smoked Fish Station

Trout, Tuna, Bluefish and Salmon

Served with Capers, Chopped Eggs, Diced Tomatoes, Red Onions, Parve Sour Cream, Horseradish, Fresh Lemon and Pumpnickel
(Additional \$5.00 Per Guest)

Sushi Station

Pacific Salmon, Sea Trout, Yellow Fin Tuna and Alaska Whiting

Served with fresh Garden and Pickled Vegetables, Wasabi, Gingered Soy Sauce and Pickled Ginger

(Additional \$5.00 Per Guest)

All Stations are served and replenished for 90 minutes. All stations may be accompanied by a Uniformed Attendant at \$150.00 Per Attendant at a ratio of 1 per 125 Guests. Some stations may require the services of a Chef Attendant.

\$98 Per Guest — Three Station Selection

\$106 Per Guest — Four Station Selection

\$115 Per Guest — Five Station Selection

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Dessert Enhancements

Plated Dessert Enhancements

Trilogy of Sorbet Pearls
Served in Champagne Coupe
\$7 Per Guest

Demi Tulle Shell
Filled with Seasonal Berries and Finished with Crème à l'anglaise
\$8 Per Guest

Chocolate Dipped Strawberries
Two Per Guest
\$7 Per Guest

Fresh Seasonal Berries
Served in a Sugar Rimmed Glass with Mango Crème Fraîche
\$7 Per Guest

Buffet Style Dessert Enhancements

Crepe Station
Crepe Suzette, Crepe Nancy and Bananas Foster Served with Powdered Sugar, Whipped Cream and Chocolate Sauce
\$14 Per Guest — Requires 1 Chef Attendant Per 125 Guests at \$125.00

Pastry Assortment
Assorted Miniature French Pastries and Chocolate Confections
\$14 Per Guest — Three Pieces Per Guest

Fresh Fruit and Fondue
Cubed Seasonal Fruit with Skewers and Chocolate and Coconut Fondue
\$7 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, Whipped Cream, Chocolate Shavings and Cinnamon Sticks
\$16 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 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 Chardonnay, Cabernet Sauvignon and White Zinfandel

\$7 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 Chardonnay, Cabernet Sauvignon and White Zinfandel

\$11 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?
\$7 Per Guest

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The following list of professional service providers has been compiled to assist you in selecting services for your special day. These service providers are offered as suggestions only as you are welcome to choose your own event professionals. These recommendations are based upon their quality, creativity and dependability.

Ceremony & Cocktail Hour

Classic Expressions
Erin & Michael Weiland
410-893-6446

Serenata
Jan Holland
410-437-3686
serenataharp.com

Entertainment

Absolute Entertainment
Ken Rochon
410-761-1212
absoluteentertainment.com

Bialeks Music
Ray Bialek
301-340-6206
bialeksmusic.com

Classic Disc Jockeys
Carl Brashears Jr.
410-879-0990
classicrocks.com

Entertainment Exchange
Vickie Preston
410-828-0305
entertainment-exchange.com

Maryland Entertainment
Ken Stern
410-356-1500
marylandentertainment.com

Mario Rocco Entertainment
301-655-5957
mariorocco.com

MusicMasters Prof. DJ
Services
Dan Hawkins
410-377-0509
musicmastersonline.com

Washington Talent, Photo &
Video
Charles Kahanov
410-792-0174
washingtontalent.com

Event Production & Decorators

Affairs to Remember –
Elegant Balloon Decorating
Bill Reeder
410-592-7668

Andrew Zill Designs
Andrew Zill
410-292-1446

Fandango Productions
Travs-Lee Moore, CPCE
410-365-3530
fandangoevents.com

Magical & Memorable
Balloons
Priscilla
301-490-8935
magicalmemorableballoons.com

PW Feats
Petra Compel
410-727-5575 ext. 135
pwfeats.com

Zozzie & Heidi
Zozzie Golden or Heidi Hiller
410-998-9999
zozzienadheidi.com

Florists

A Garden of Earthly Delights
Carole Langrall
410-744-3810
agardenofearthlydelights.net

Blue Sage
Jeanne Graham
410-592-3010
bluesagefloral.com

Crimson & Clover Floral
Design
Amy Epstein
410-534-5459
crimsonandcloverdesigns.com

Floral Impressions
Theresa Kastner
410-668-7442

Flowers & Fancies
Stanton Wingrat
410-653-0600
flowersandfancies.com

Flowers by Chris
Ronald Poust
410-727-3434
flowersbychris.com

JJ Cummings Floral Co.
Dale Kleitz
410-664-1100

My Flower Box
Lori Cover or Kim Tyson
410-244-8890
myflowerboxonline.com

Romance of Flowers
Victoria Clausen
410-526-7252
romanceofflowers.com

Wessel's Florist and
Weddings
Jennifer Mulholland
410-465-0177
wesselsflorist.com

Furniture Rentals

American Furniture Rentals
Jennifer Bafford
410-365-8046
rentfurniture.com

CORT Event Furnishings
Dave Fritz
443-867-9878
cortevents.com

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Invitations & Printing

Classic Calligraphy Design & Print
Ruthie Block
410-484-3783
ccdesignandprint

The Pleasure of Your
Company
Hannah Rodewald
410-821-6369
thepleasureofyourcompany.com

Write Style, Inc.
Ellene Pomerantz
410-296-7722
writestyleinvites.com

Gift Bags & Baskets

Gifts with Good Taste
Norlene Gensler
410-580-0683
giftswithgoodtaste.com

Makeup Artists

Makeup Bizz
Carolyn Marie
240-498-5279

Photographers

Artful Weddings
Joe and Anne Sachs
410-889-7854
artfulweddings.com

Arthur Remanjon
Photography
410-366-2500
remanjon.com

Freed Photography
Jason Williams
410-727-4455
freedphoto.com

Jackson Photography
Gary Jackson
410-817-6778
jacksonphotography.com

James Roy Fine Art
Photography
301-206-0483
jamesroyphotography.com

Kelly Burns Photography
301-776-8347
kellyburnsphoto.com

Photography by Alexander
Alexander Morozov
410-833-0543
photographybyalexander.com

Positive Images by Rettberg
Bill Rettburg, Jr.
410-788-6908
billrettberg.com

Shlomo Photography
Shlomo Cohen
410-653-0378
shlomophotography.com

Specialty Linens

BBJ Linen
Joyce Jones
615-399-6900
bbjlinen.com

Chair Covers & Linens
Christine Burkins
800-315-2711
chaircoversonline.com

Gala Cloths by Dulany
Guili Cox
410-790-8171
galacloths.com

Party Plus
Lauri Dixon
410-768-1933
tenting.com

Select Event Rentals
Stephanie Bradshaw
410-653-6851 ext. 4108
weparty.com

Transportation

American Limousines
Nathan McCabe
410-522-0400
amerlimo.com

Bayside Limousines
410-549-0413
baysidelimo.com

Zbest Executive Global
Transportation
Michael Thompson
410-768-1148 ext. 151
zbestlimo.com

Video Production

Always and Forever
Dean Dykema
301-953-1446
alwaysandforevervideo.com

East Hill Video
Daniel Watson-Bey
215-855-4457
easthillvideo.com

Elan Artists
Michael Antenucci
410-889-7900
elanartists.com

Larmar Studios
Larry Bridges
410-356-5500

Woods Glen Video Studio
R. Wayne Grauel
800-357-4545
woodsglen.com

Wedding & Event Planners

Anne Berman Events
410-243-4500

Dream Theme Events
Carolyn Marie Sewer
240-498-5279

Elizabeth Bailey Weddings
Elizabeth Bailey
410-879-8984
elizabethbaileyweddings.com

Encounters
Peyton Craig
443-259-0982
encountersevents.com

Plan It Perfect
Cate Buscher
410-685-4765
planitperfectevents.com

Premiere Event Management
Linnyette Richardson-Hall
410-233-3202
theweddingdiva.com

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