



Congratulations on your Engagement!
We look forward to providing the following complimentary items
for your Sheraton Wedding:

Our Ballroom is complimentary with a food and beverage minimum

Tuscan Swirl Tables

Regal, Elevated, or Sweetheart Head Table

Candlelight Centerpieces

Gift Room

Greeting Table, High Top Tables, Cake Table, Appetizer and Beverage Stations

Staging for Head Table, DJ Table, and Parquet Dance Floor

Evening Coffee and Ice Water Station

Wireless Microphone for Wedding Speeches

Wedding Suite, including Breakfast for Two, is provided for Receptions of 50 or More Guests

Guest Parking

Courtesy Sleeping Room Block for Your Family and Friends

Day-After Gift Opening or Farewell Breakfast Room

First Year Anniversary Overnight Guest Room Gift Certificate

All prices are subject to a 24% service charge and all applicable taxes.

Sheraton Minneapolis West

November, 2015



Additional Services Provided at No Charge:

Set Up of Greeting Table, Head Table, & Cake Tables

Wedding Cake Cutting and Serving to Your Guests

Wedding Food Tasting

Professional Event Planning by Sheraton Wedding Specialist

Coordination of Outside Vendors and Deliveries



The Following Enhancements are Also Available for Your Reception Experience:

Wedding Ceremony Site

Ceiling and/or Head Table Draping

Chair Covers with Sash

Servers for Butler Pass

Champagne Toast

Ice Sculpture

Signature Drink

Wine Service

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Hors d'oeuvres - Chilled

All selections priced per 50 pieces

Jumbo shrimp	\$210
Salami coronets	\$135
Blacken Chicken Canapé	\$135
Bleu cheese grapes	\$125
Tomato-basil bruschetta	\$135
Prosciutto and fruit	\$145
Roast beef pinwheels with horseradish	\$145
Fresh fruit kabobs	\$135
Caprese Skewers	\$145
Smoked salmon pinwheels	\$145
Provence Canapé, goat cheese, fig jam, tomato	\$135
Crostini with assorted toppings	\$135

Hors d'oeuvres Displays - Chilled

All selections priced per 50 guests

<u>International and Domestic Cheese Board</u>	<u>\$275</u>
Domestic and imported cheese display, served with assorted crackers	
<u>Sliced Fresh Seasonal Fruit Display</u>	<u>\$225</u>
An assortment of fresh fruits and berries	
<u>Poached Salmon Display</u>	<u>\$325</u>
Displayed with olives, capers, red onion, hard-boiled egg and cucumber	
<u>Smoked Salmon Display</u>	<u>\$250</u>
Displayed with cucumber, tomatoes, olives, capers, eggs, cream cheese, and cocktail rye bread	
<u>Crudités with Assorted Dips</u>	<u>\$250</u>
Fresh bite-size raw vegetables and relishes, served with dill and bleu cheese dips	
<u>Marinated Vegetables</u>	<u>\$250</u>
Marinated braised vegetables served with parmesan peppercorn dip	
<u>Chilled Roasted Sterling Silver Tenderloin</u>	<u>\$325</u>
Thinly sliced and served with crusty French bread, wild mushroom, horseradish, and stone-ground mustard	

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Hors D'oeuvres – Hot

All selections priced per 50 pieces

Teriyaki Chicken Satay	\$145
Pork Egg Rolls with Hot Mustard and Sweet & Sour Sauces	\$140
Meatballs Marinara	\$140
Breaded Chicken Drumettes with Sauce	\$165
Teriyaki Beef Brochettes	\$165
Stuffed Potato Skins	\$140
Walleye Fingers	\$165
Thai Coconut Breaded Shrimp	\$165
Bacon Wrapped Scallops	\$165
Stuffed Mushrooms, choice of Sausage or Florentine	\$140
Crab Rangoon	\$145
Mini Maryland Crab Cakes	\$165
Bacon wrapped Jalapeno Chicken	\$135
Sesame Chicken Fingers with Honey-Dijon Sauce	\$165
Bacon wrapped Water Chestnuts	\$140
Jalapeno Poppers	\$140
Spanakopita	\$150
Parmesan-Breaded Artichoke Hearts	\$145
Thai Chicken Satay	\$165
Vegetable Empanada	\$145
Penang Shrimp with Dipping Sauce	\$165
Buffalo Chicken Bites	\$140
Spinach-Artichoke Dip	\$140
Mini Steak Sliders	\$165
Mini Burger Sliders	\$135
Cream Cheese Wonton	\$140
Mini Hot Dogs & Buns	\$165



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Hors D'oeuvre Stations

Self-Serve or with Attendant

All prices per person

Pasta Station **\$15**

Two Pastas and Two Vegetables, served with Alfredo, Marinara, Garlic Olive Oil and Meat Sauces

Add cubed Chicken or Shrimp to the Pasta Station for \$3 per Person

Mashed Potato Station **\$13**

Toppings include, Chives, Sour Cream, Cheddar Jack Cheese, Tomatoes, Onions, and Bacon Bits

Taco Station **\$16**

Soft and hard Taco Shells, Taco Meat Sauce, Lettuce, Sour Cream, Tomatoes, Onions, and Shredded Cheese

Asian Stir Fry Station **\$16**

A variety of Asian-style Vegetables, Chicken, Beef, Teriyaki and Szechuan Sauces and Rice

Build Your Own Nachos **\$16**

Pico de Gallo, Guacamole, Jalapenos, Chicken, Taco Meat, Black Beans, Tortilla Chips, and Chipotle Cheese Sauce

Build Your Own Antipasto **\$16**

Assorted Salamis, Grape Tomatoes, Asparagus, Olives, Cheeses, Artichokes, Tortellini,
Sun Dried Tomatoes, Flavored Oils, and Gremolata

The Carving Station with Chef Attendant

Served with Silver Dollar Buns and Condiments

Honey Baked Ham - serves 50 people **\$225**

Flank Steak - serves 50 people **\$225**

Beef Tenderloin - serves 30 people **\$325**

Roast Turkey Breast - serves 50 people **\$175**

Roast Prime Rib - serves 50 people **\$275**

Stations with Chef Attendant add \$100 per Station per Hour

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Plated Dinners

Plated Meals Include: Freshly brewed Starbucks Coffee and assorted Tazo teas,
Fresh rolls with creamy butter and your choice of: Salad, Potato or Rice and a Vegetable
Your Wedding Cake for Dessert

Bistro Steak \$34

6 oz. Eagle Ridge Chuck Tender, seared and topped with a Burgundy Wine Demi-Glace

COMBO

with Tiger Prawns (2) \$43

with Chicken Breast and Sauce \$40

with Panko-Crusted or Pan Fried Walleye \$40

Prime Rib of Beef \$37

Roasted to perfection, served with Au Jus and Drambuie Horseradish Cream Sauce

Roasted NY Strip Loin \$38

Slow-roasted choice Beef Strip Loin, with Arizona Chili Butter

Chicken Breast Supreme \$31

Sautéed Chicken Breast, served with your choice of Mushroom Supreme, Marsala, Dijon-Sherry Cream or Pomodoro Sauce (choose one sauce)

Asiago Chicken \$33

Oven-roasted Chicken Breast stuffed with Asiago, Ricotta Cheese and Capicola Ham, served with a Roasted Garlic Béchamel Sauce

Chicken Bruschetta \$33

Herb crusted sautéed Chicken Breast served with Tomato Basil Relish

Traditional Roast Turkey \$33

Sliced roasted Breast of Turkey, served with Sage Dressing and Cranberry Relish

Roast Pork Loin \$34

Sliced roast Pork Loin with Granny Smith Apple-Brandy Demi-Glace

Panko-crusted or Pan Fried Walleye (House Specialty) \$36

Canadian Walleye encrusted with Japanese-style Breadcrumbs, served with Lemon and Tartar Sauce

Prawns Scampi Style \$40

Five oven-broiled Jumbo Prawns, served with a Garlic Butter Sauce

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Plated Dinners Continued

<u>Cajun Blackened Salmon Fillet</u>	<u>\$33</u>
Red Pepper Cream	

VEGETARIAN OPTIONS

<u>Vegetable Pasta</u>	<u>\$29</u>
Choice of Marinara, Alfredo or Garlic Olive Oil	

<u>Grilled Vegetable Ravioli</u>	<u>\$29</u>
Seasonal grilled Vegetables served with roasted Fingerling Potatoes and Balsamic Reduction	

<u>Portabella Mushroom Ravioli</u>	<u>\$29</u>
Mushroom-filled Ravioli with Spinach and a Garlic Cream Sauce	

Plated Accompaniments

Salad (Choose One)

Summer Berry: Mixed greens with variety of Berries, Red Onion, Candied Pecans
Dressed with Raspberry-Balsamic Vinaigrette

Marinated Vegetable and Pasta

Classic Waldorf

Caesar, served with Garlic Croutons

Pepper Cream: Mixed greens, Tomato, Black Olives and Artichokes
Dressed with Parmesan Pepper Cream

Potato and Rice (Choose One)

Roasted Rosemary New Potatoes
Parmesan Roasted New Potatoes
Roasted Fingerling Potatoes
Yukon Gold Mashed Potatoes with Crème Fraiche
Blended Wild and White Rice Pilaf

Vegetables (Choose One)

Caramelized Brussel Sprouts (seasonal)
Broccoli Florets
Green Beans and Baby Carrots
Broiled Asparagus
Baby Green-top Carrot (plated meals only)
Roasted Root Vegetable Blend

<u>Children's Meal (ages 3-10)</u>	<u>\$16</u>
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- * Chicken Fingers served with Fruit Cup, Tator Tots and Milk
- * Mini Corn Dogs served with Fruit Cup, Tator Tots and Milk

Dinner Buffet

Buffet Dinners Include: Freshly Brewed Starbucks Coffee and assorted Tazo Teas
 Fresh Rolls with Creamy Butter and your choice of:
 Two salads, Potato or Rice and a Vegetable
 Your Wedding Cake for Dessert

Salad (Choose Two)

Summer Berry: Mixed greens with variety of Berries, Red Onion, Candied Pecans
Dressed with a Raspberry-Balsamic Vinaigrette
 Marinated Vegetable and Pasta
 Classic Waldorf
 Caesar, served with Garlic Croutons
 Pepper Cream: Mixed greens, Tomato, Black Olives and Artichokes
Dressed with Parmesan Pepper Cream

Entrees

Peppered Beef Tenderloin Tips with Portobello Mushroom Demi-Glace
 Sautéed Chicken Breast with one sauce: Mushroom Supreme, Marsala, Dijon-Sherry Cream, or Teriyaki Glaze
 Tortilla crusted Tilapia with Mango Salsa
 Roast Pork with Apricot Brandy Sauce
 Herb-crusted Chicken Bruschetta
 Sautéed Walleye with Lemon-Caper Aioli
 Blacken Salmon with Red Pepper Cream Sauce
 Sliced Flank Steak in Burgundy Mushroom Sauce
 Pasta Primavera with Marinara
 Asian-style Beef Tips with Vegetables
 Lime Pepper Mahi Mahi with Teriyaki Glaze and Shitake Mushrooms
 Portabella Mushroom Ravioli with Garlic Cream Sauce
 Prime Rib with Carver (\$100 carver fee)

Dinner Buffet Pricing

One Entrée \$33
 Two Entrées \$35
 Three Entrées \$38

Potato and Rice (Choose One)

Blended Wild and White Rice Pilaf
 Roasted Rosemary New Potatoes
 Parmesan Roasted New Potatoes
 Roasted Fingerling Potatoes
 Yukon Gold Mashed Potatoes with Crème Fraiche

Vegetables (Choose One)

Caramelized Brussel Sprouts (seasonal)
 Broccoli Florets
 Green Beans and Baby Carrots
 Broiled Asparagus
 Baby Green-top Carrot (plated meals only)
 Roasted Root Vegetable Blend

Children's Meal (ages 3-10)

\$16

- * Chicken Fingers served with Fruit Cup, Tator Tots and Milk
- * Mini Corn Dogs served with Fruit Cup, Tator Tots and Milk

Late Night Snacks

Assortment of Petite and Mini Croissant Sandwiches Serves 50	\$150
16" Freschetta (square cut)	\$25 each
Cheese	
Vegetable	
Sausage	
Pepperoni	
Tortilla Chips, Salsa and Guacamole	\$28 per Pound
Mini Steak Sliders & Waffle Fries – per 50	\$225
Mini Hot Dogs & Waffle Fries – per 50	\$200
Chicken Nuggets & Waffle Fries – per 50	\$200
Ham, Egg, Cheese Croissants & Tator Tots	\$200
Gourmet Chocolate Chip Cookie & Shot of Milk	\$3.50 per Person
Chocolate-dipped strawberries	\$36 per Dozen
Assorted mini desserts	\$40 per Dozen
DRY SNACKS (20-25 guests per lb.)	\$24 per Pound
Kettle Chips and Dip	
Popcorn	
Salty Nuts	
Pretzels	
Spicy Snack Mix	

Dessert Station

\$13 per Person

Includes a selection of assorted Mini Pastries, Cheesecakes, Tarts and Cakes

‘THE MORNING AFTER’

All Breakfasts are served with Juice and Starbucks® Coffee, Tea or Milk

Buffet Breakfast Options

Brunch **\$27**

Omelet station with attendant, Waffles, Cherry Strata, Quiche, crisp Bacon, Canadian Bacon, Sausage, Fruit Skewers, Breakfast Breads and Assorted Bars

Add Bloody Mary Bar or Mimosas

Traditional Comfort (Minimum 25 people) **\$19**

Fluffy Scrambled Eggs with Cheddar Cheese, Breakfast Potatoes, Bacon, Sausage Links, sliced Seasonal Fruit
Served with basket of Fresh Baked Breakfast Breads and Pastries

Continental Breakfast **\$16**

Assorted Fruit Breads, Breakfast Pastries and Muffins, sliced Fresh Fruits and Berries

Chef-prepared omelet station - Add \$8 per Person
Plus attendant fee of \$100 per Hour

Plated Breakfast Options

Traditional Eye – Opener **\$16**

Fluffy Scrambled Eggs, Breakfast Potatoes
Choice of crisp Bacon or Sausage
Served with Fresh Baked Muffins and Fruit Garnish

Cinnamon French Toast **\$13**

Freshly grilled Cinnamon Swirl French Toast with Warm Maple Syrup
Choice of crisp Bacon, smoky Ham or Sausage Links
Served with Fruit Garnish

Country Quiche **\$15**

A medley of fresh Vegetables, diced Ham and Swiss Cheese baked into a fluffy Scrambled Egg Quiche
Served with sliced Fresh Fruit and Breakfast Potatoes

Steak & Eggs **\$23**

Bistro Steak and fresh Scrambled Eggs
Served with rustic O’Brien Potatoes

A La Carte Items

Bakery Delectables

\$38 per dozen

Muffins	
Croissants	
Bagels with cream cheese	
Nut breads	
Danish pastries	
Brownies & cookies	\$34 per Dozen
Assorted mini desserts	\$42 per Dozen
Assorted Yoplait yogurts	\$4 each
Fresh fruit and berry kabob	\$3 each
Whole fruit	\$3 each

Beverages



Regular and decaffeinated coffee - STARBUCKS®	\$56 per Gallon
Assorted Regular & Herbal Tea's	\$3 each
Hot Apple Cider, Hot Chocolate & Hot Tea	\$48 per Gallon
Fresh Brewed Unsweetened Iced Tea	\$36 per Gallon
Flavored Iced Tea's: Strawberry	\$38 per Gallon
Lemonade	\$36 per Gallon
Flavored Lemonade: Strawberry	\$38 per Gallon
Fruit & Vegetable Juices	\$4 each
Tomato, V8, Orange, Grapefruit	
Wedding Fruit Punch (No Alcohol)	\$42 per Gallon
Assorted sodas and waters	\$3.50 each
Pitcher of Soda (1/2 Gallon)	\$17 each
Red Bull	\$5 each

Bar Service

Liquor Selection

- Familiar** Smirnoff, Beefeater, Johnnie Walker Red, Seagrams 7, Cruzan, Sauza Gold, Jim Beam, Hennessy VS
- Appreciated** Absolut, Plymouth, Johnnie Walker Black, Crown Royal, Bacardi Silver, Sauza Silver, Jack Daniels, Hennessy VSOP
- Deluxe** Grey Goose, Ketel One, Tanqueray, Chivas Regal, Maker's Mark, Myer's Dark, Cuervo 1800, Courvoisier VS
- Beer** Heineken, Heineken Light, Budweiser, Bud Light, Corona, Corona Light, Blue Moon, Summit, Samuel Adams,
- NA Beer** St. Pauli Girl & O'Doul's Amber
- House Wine** C. K. Mondovi: Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

HOSTED BAR (Per Drink)

CASH BAR (Per Drink)

Familiar Brands	\$5.75++	Familiar Brands	\$6.50
Appreciated Brands	\$6.75++	Appreciated Brands	\$7.50
Deluxe Brands	\$7.75++	Deluxe Brands	\$8.50
Domestic Beer	\$5++	Domestic Beer	\$6
Import Beer	\$6++	Import Beer	\$7
Glass of House Wine	\$7++	House Wine	\$8
Cordials	\$9+	Specialty Drinks - Familiar	\$11
Grand Marnier		Specialty Drinks - Appreciated	\$12
Frangelico		Specialty Drinks - Deluxe	\$13
Bailey's			
Amaretto di Saronno			
Champagne Toast	\$7.50 ++		
Strawberry Champagne Toast	\$8 ++		

\$4 Surcharge for On the Rocks & Old-Fashioned Drinks - Martinis, Gimlets, etc.

Soft Drinks	\$3.25++	Soft Drinks	\$4
Juices	\$3.25++	Juices	\$4
Bottled Water	\$3.50++	Bottled Water/Soda	\$4

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SPARKLING WINES

Michelle by Domaine Ste. Michelle, <i>Brut</i> , Columbia Valley, WA, NV	\$32
Chandon, <i>Brut</i> , “Classic”, CA, NV	\$75

Sweet White & Blush Wine

CK Mondavi Vineyards, White Zinfandel, CA, 2011	\$30
Seven Daughters, Moscato, Veneto, Italy NV	\$36
Chateau Ste. Michelle, Reisling, Columbia Valley, WA, 2013, NV	\$38

Light Intensity White Wine

CK Mondovi Vineyards, Pinot Grigio, “Willow Springs”, CA, 2009	\$30
Stellina di Notte, Pinot Grigio, delle Venezie, Italy	\$34
Estancia, Pinot Grigio, CA	\$38
Santa Margherita, Pinot Grigio, Alto Adige, Italy, 2012	\$82

Medium Intensity White Wines

CK Mondovi Vineyards, Chardonnay, “Willow Springs”, CA, 1012	\$30
The Monterey Vineyard, Chardonnay, Arroyo Seco, CA	\$36
Joel Gott, Sauvignon Blanc, CA	\$40
New Harbor, Sauvignon Blanc, Marlborough, New Zealand	\$47
Columbia Crest, Chardonnay, “H3”, Horse Heaven Hills, WA, 2012	\$56
Napa Cellars, Chardonnay, Napa Valley, CA, 2013	\$56
Ferrari-Carano, Sauvignon Blanc, Sonoma County, CA, 2012	\$56
Franciscan Estate, White Blend, “Equilibrium”, Napa Valley, CA	\$70
Sonoma Cutrer, Chardonnay, “The Cutrer”, Russian River Valley, CA, 2013	\$88
Nickel & Nickel, Chardonnay, “Truchard Vineyard”, Napa Valley Carneros, CA 2012	\$140

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Light Intensity Red Wine

CK Mondovi Vineyards, Merlot, "Wildcreek Canyon", CA, 2012	\$30
The Dreaming Tree, RED, "Crush", North Coast, CA, 2013	\$50
A by Acacia, Pinot Noir, CA	\$58
Erath Vineyards, Pinot Noir, OR, 2013	\$60
Meiomi, Pinot Noir, Monterey-Santa Barbara-Sonoma Counties, CA	\$68

Medium Intensity Red Wines

Penfolds, Shiraz, "Koonunga Hill", South Eastern Australia	\$48
Tangley Oaks, Merlot, "Lot #12", Napa Valley, CA, 2011	\$48
Seven Falls, Merlot, Wahluke Slope, WA, 2011	\$56
Folie a Duex, Merlot, Sonoma County, CA, 2012	\$58

Bold Intensity Red Wines

CK Mondovi Vineyards, Cabernet Sauvignon, "Wildcreek Canyon", California, 2012	\$30
Dynamite Vineyards, Cabernet Sauvignon, North Coast, CA, 2012	\$40
Josh Cellars, Cabernet Sauvignon, CA, 2013	\$47
Dona Paula, Malbec, Mendoza, Argentina, 2012	\$49
Chateau St. Jean, Cabernet Sauvignon, CA, 2013	\$52
The Federalist, Zinfandel, Dry Creek Valley, CA, 2013	\$86
Quintessa, Rutherford, CA, 2012	\$300

Port & Sherry (Please inquire for pricing)

Emilio Lustau, Jerez, Reserva, Amontillado Sherry, "Solera Los Arcos", Andalucia, Spain, NV
Cockburn, Porto, Tawney Port, "10 Year old", Douro, Portugal, NV

SPECIALTY BARS

California Wine Bar

Taste from smooth floral to crispy White:

Riesling
Sauvignon Blanc
Pinot Grigio
Chardonnay



Sip on the Reds from a lighter note to more robust: Pinot Noir

Merlot
Shiraz
Cabernet Sauvignon

MARTINI



BAR

Traditional and Contemporary Martini's

**To include: Manhattan
Cosmopolitan
Green Apple
Pomegranate**



Hola Sangria: White Peach or Blood Orange Sangria



Create your own "Couples Signature Drink"



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Catering Policies

CATERING - All food and beverage items must be purchased from the Sheraton Minneapolis West. The client is responsible for providing color-coded place cards to identify the entrée choice of each guest. Custom menus for special occasions are available upon request.

FOOD AND BEVERAGE MINIMUMS - Rental or Room Charges are based on the square footage of room for intended use. Therefore, different rooms carry different Food and Beverage minimums. When the Food and Beverage minimum is met or exceeded for the determined room rate, the rental fee of that room is waived. Any balance unmet becomes rental. Hosted food and beverage items go towards the minimum. Cash bars are not therefore included.

ENTRÉE SUBSTITUTIONS - Substitutions for dietary or religious reasons will be made if the Catering Office is informed at the time of final guarantee. Substitutions added during the day of or at the time of the meal will increase the guarantee accordingly and be charged at least the same per person price as the regular entrée.

SERVICE CHARGE AND TAX - Food and beverage prices are subject to 7.275% state tax (food) and 9.775% state tax (alcoholic) and a taxable service charge of 24%. All Audiovisual and Room Rentals are also subject to the service charge and tax.

GUARANTEE - A guaranteed number of guests is required 5 days prior to the scheduled start of the event. After that time, the hotel will only accept increases to the guarantee and will charge accordingly. It is the responsibility of the client to notify the Catering Department of the final minimum guarantee. If no guarantee is given, the Sheraton Minneapolis West will charge for the original estimated number of guests or the number served, whichever is greater.

ALL MENU PRICES AND SERVICE CHARGES ARE SUBJECT TO CHANGE 30 DAYS PRIOR TO THE SCHEDULED DATE OF THE EVENT

SLEEPING ROOM BLOCK - A courtesy block of sleeping rooms can be set aside for all social events at a discounted rate for your guests.

BARTENDERS - A minimum expenditure of \$400 is necessary for every bar contracted by a function. In the event that liquor sales do not reach \$400, the remaining balance will be charged as a room rental charge which includes a 24% service charge and 7.275%, up to \$400.

PLEASE NOTE: ID is required for consumption of alcohol.

OUTSIDE VENDORS (DJ, Band, etc.) - A copy of Proof of Insurance will be provided to the Hotel prior to event.

WEDDING CEREMONIES - Wedding ceremonies are available for a set-up fee of \$500. Food and beverage minimums will apply for the space used in addition to the fee.



WEDDING-ANNIVERSARY CAKES - You may provide the cake for your special event from the vendor of your choice or our catering staff will be happy to assist you in finding a vendor.

CENTERPIECES and DECORATIONS - **Confetti or glitter on the inside or outside premises is not allowed** by the Hotel. If confetti, etc. is used, a cleaning fee may be applied at the discretion of Management.

Placement of escort cards, guest favors and bridal table decorations is included with our Sheraton Weddings. An additional Decorating fee may apply for other special services requested.

LEFTOVER FOOD - It is our service policy to display our foods in an elegant, professional culinary manner. It is in that tradition that we support health codes, which prohibit the removal of leftover food from a function. No food or beverage will be permitted to be brought into or taken out of the Hotel by the patron, patron's guests or invitees.

MEETING AGREEMENT AND CONTRACTS - Meeting Agreement and Contracts must be issued and returned signed with proper payment guarantee in order for the event to be determined definite. Without the signed contract and form of payment, the Hotel reserves the right to cancel and rebook the space to a third party.

DEPOSIT/PAYMENT SCHEDULE *

\$1,000	Non-refundable deposit with signed contract
25% Estimated revenue	9 months prior to event
25% Estimated revenue	6 months prior to event
25% Estimated revenue	3 months prior to event
100% Remaining balance	5 days prior to event

A Credit Card Authorization is to be on file for any additional charges (i.e. host bar, guests served over guarantee, etc.). Final payments by credit card, cashier's check, or cash will be due 5 days prior.

*Time line will be adjusted based on booking date.

Wedding Reception Enhancements

		Qty	Total	
Full Ballroom Draping (8 Panel)	\$1000			Colors: White, Ivory & Gold
Half Ballroom Draping (4 Panel)	\$ 800			
Lakeview Draping	\$ 400			
Colored Draping or Mixing Colors	\$ 300			
Draping Behind Head Table Only	\$ 500			No other services
Draping Behind HT with other services	\$ 250			Ceiling Drape or Chair Covers
1 Section Ceremony Drape	\$ 250			8-10' Wide
Fabric Column Drop Down-4 Columns	\$ 400			
6 Columns	\$ 550			
Up Lighting each	\$ 40			
Full Ballroom	\$ 800			
Standard Chair Cover each	\$ 2.50			
With Sash each	\$ 3.00			
Full Service each	\$ 2.00			Install/Delivery/Pick-up
Spandex Chair Covers each	\$ 3.00			
With Sash each	\$ 3.50			
Full Service each	\$ 2.50			Install/Delivery/Pick-up
Napkins: Colored each	\$ 1.50			
Chargers each	\$ 2.00			
Linens: Round-Floor Length each	\$ 20			132" Tables / 120" for High Tops
Banquet Tables-6' each	\$ 25			
-8' each	\$ 28			
Runners: Colored Runners	\$ 6			Organza or Satin
Damask Runners	\$ 9			
Sequin Runners	\$ 20			
Candelabra's – Different Sizes Available				\$40-\$60 Range
Candelstick Colors: White, Gold, Silver				
Cylinder Vases Available in Many Sizes				

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