



SHERATON

Commander Hotel

Sheraton Commander Weddings

2022

“For the entirety of the day the staff was working to please us and always one-step ahead of what needed to be happening. The food was incredible that evening and people are still raving.”

- A Commander Bride

\$130 per person

Inclusive of all taxes, gratuities and fees

Cocktail Hour

Vegetable display

assorted fresh, grilled and pickled vegetables

ranch and blue cheese dips

roasted brie with baguette

hummus, pita chips & pita bread

chef's pasta

wedding party event room

Four Additional Hours Dinner & Dancing

house ivory linens

custom escort cards

professional disk jockey

prosecco toast

warm rolls & butter

choice of Caesar or tossed garden salad

entree

wedding cake by The Icing On The Cake

coffee station

overnight jr. suite for the wedding couple

\$15 event valet parking

minimum of 50 guests required.

(add \$30 per person for weddings of less than 50 guests)

“Our guests are still talking about how fabulous our wedding was--which is a huge compliment when you spent a year and a half planning it!” – A Commander Bride

Entrées

Chicken

Grilled Chicken – ginger soy glaze, market vegetables, basmati rice

Truffle Porcini Chicken – porcini mushrooms, pan jus, asparagus, garlic mashed (gf)

Balsamic Chicken – oven roasted tomato, mozzarella, balsamic drizzle, creamy polenta, haricot verts

Fish

Lobster Mac & Cheese – herbed panko

Simple Salmon – quinoa, edamame, roasted corn, lemon-dill crème fraiche

Baked Cod – white bean, artichoke & tomato stew

Beef (add \$30 per person)

Brandt Farms New York Sirloin – chimichurri, parsnip potato puree, asparagus

Filet Mignon – Malbec demi, roasted wild mushrooms, truffle mashed, roasted carrots

Braised Beef Bolognese – pappardelle, truffle ricotta

Vegetarian

Wild Mushroom Ravioli – basil crème, julienne shiitake, shaved parmesan (veg)

Grilled Eggplant Steak - blistered tomato salad, chickpeas, lemon tahini sauce (vegan/GF)

Roasted Squash Risotto – garlic, onions, fried sage (veg)

Sesame Crusted Tofu – black rice, braised bok choy, carrots, sweet chili garlic glaze (vegan/GF)

*All entrée prices **include** 7% sales tax, 15% gratuity and a 7% taxable administrative fee.*

Any changes to package will result in increased pricing

“The ballroom is beautiful and all of our guests loved the location. The food was excellent at our tasting and the few bites that I got at the wedding were similarly great.” – A Commander Bride

Beverages

Well Cocktails

Gin: Beefeater
Vodka: Smirnoff
Rum: Cruzan Aged Light & Captain Morgan's
Tequila: Jose Cuervo Tradicional Plata
Bourbon: Jim Beam White Label
Blended: Seagram's
Scotch: Dewar's White Label
Cognac: Hennessy VS

Call Cocktails

Gin: Tanqueray
Vodka: Absolut
Rum: Bacardi Superior & Captain Morgan's
Tequila: Don Julio Blanco
Whiskey: Jack Daniels & Maker's Mark
Blended: Crown Royal
Scotch: Johnny Walker Red
Cognac: Hennessy VS

Hosted Hourly Bars - Total Cost

Priced per person - Includes Taxes, Gratuities & Fees

	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>	<u>5 Hours</u>
Well Beer & Wine	22	37.50	42.75	47.75	53.25
Well Full Bar	26	45.50	52	58.50	64.75
Call Full Bar	32.50	59	71.25	84.25	97.25
Non-Alcoholic Beverages	10.50	17	20.75	24.75	28.50

Pricing is per person. Hosted bars require 100% of your guarantee.
Minors billed at the non-alcoholic beverage price.

Consumption Bars

Consumption bars are available and require a minimum purchase of \$625 inclusive per 50 guests.

House Wine Service

\$15.50 per person for cocktail hour
\$10.50 per person for tableside service at dinner

Bartender's Fees

Minimum of one bartender per event.
One bartender required for every 100 guests.
The fee is \$150++ per bartender, per event.

All beverage pricing **includes** 7% sales tax, 15% gratuity and 7% taxable administrative fee, which are subject to change.

Cash bar pricing provided upon request.

All guests must be 21 years of age to purchase and/or consume alcohol on the premises. Valid photo ID is required for all alcohol service. Alcohol MAY NOT be brought into nor removed from the hotel.

FAQ's

- 1) How many guests can you accommodate?
 - We can accommodate up to 220 guests with a dance floor.

- 2) Do you offer any discounts for weddings during certain times of year?
 - We offer a 10% discount on package pricing only to all active duty US Military personnel and first responders. (Valid ID required)

- 3) How much are split entrees?
 - There is no additional cost for split entrees. Maximum of two choices.
 - Vegetarian options do not count as a choice. You may choose two proteins plus a vegetarian.

- 4) What amount of deposit do you require?
 - We require \$2,500 on the signing of the contract.
 - If you have a ceremony the required initial deposit is \$3,500
 - The remainder of the deposit schedule is laid out in your contract.
 - The full event must be fully pre-paid 15 days before the date of your wedding.

- 5) What if I want to bring in my own cake?
 - There is no rebate for bringing in your own cake. Any alternate cake you bring into the hotel must come from and be delivered by a LICENSED VENDOR. You may not bring in homemade goods of any kind.
 - We charge \$2.50++ per person cake-cutting fee if you bring in your own cake.

- 6) What if I want to use my own DJ or get a band?
 - We ask that you use Entertainment Specialists for your DJ & Band needs
 - All other entertainment companies must be pre-approved by the Sheraton Commander Hotel.
 - Entertainment companies listed on our preferred partner list are pre-approved.
 - All entertainment companies must provide a certificate of liability insurance listing the Sheraton Commander as an additionally insured.
 - There is no credit for using a company other than Entertainment Specialists.

- 7) How many bartenders must I have?
 - You must have one bartender for every 100 guests. Bartenders' fees are \$150++, each, for the evening.

- 8) What if I want to use candles?
- All candles must be encased in glass and approved by the hotel no less than 10 days in advance of the wedding date. Hurricane lamps and votives are acceptable.
 - You must have a fire marshal present. The cost of the fire marshal is billed hourly and is a minimum of \$375++ for the evening.
- 9) Who will run the event?
- There will be a catering manager present at the event.
- 10) How many servers will there be?
- One server for every 20 guests
- 11) What about parking?
- Valet parking is available for a fee of \$25 per car. There is no self-parking.
- 12) Do you charge full price for children?
- Children's meals are \$75++ and they receive chicken fingers and fries and ice cream. They do not receive any other courses.
- 13) What about vendor's meals?
- Vendor's meals are \$45++. They receive your hot entrée and a choice of soda.
- 14) Can I add hors d'oeuvres into the cocktail hour?
- Absolutely. We have a full a la carte menu that lists additional food and beverage choices. Items in the a la carte menu DO NOT include taxes, gratuities and fees.
 - <https://mi.bookmarriott.com/e-menus/50147/view>
- 15) Are tax and gratuity included?
- The package pricing includes taxes, gratuities and fees.
- 16) Can I have a ceremony on site?
- Yes. Our ceremony fee is \$1,000

No smoking permitted at the Sheraton Commander Hotel.

Prices subject to change without notice.

Taxes, gratuities and service charges, are subject to change without notice.