





# WEDDINGS PACKAGES SHERATON COLLEGE PARK NORTH



Vegetable Display with Assorted Dips

#### **FIRST COURSE**

Freshly Baked Rolls with Butter Choose one salad: Fresh Garden Salad, Caesar Salad, or Spinach Salad with Chef's Choice of Dressing

#### **CHOICE OF MAIN COURSE**

Chicken Marsala Sliced Roasted Sirloin with Garlic Sauce Grilled Tilapia with Mango Salsa

#### **CHOICE OF STARCH (Choose one)**

Roasted Herb Seasoned Potatoes Garlic Mashed Potatoes Wild Rice Pilaf

Chef's Selection of Vegetable included with Entrée

#### **CHOICE OF DESSERT**

Chocolate Decadence Cake Coconut Cake New York Style Cheesecake Carrot Cake

Starbuck's Coffee, Tazo Teas, Iced Tea, and Lemonade included in package

For Plated (1 entrée and 1 dessert): \$35.00 per person + tax and service charge

#### **For Buffet Options:**

- Pick <u>2</u> main courses and <u>2</u> desserts:
   \$45 per person + tax and service charge
- Pick <u>3</u> main course and pick <u>3</u> desserts:
   \$55 per person + tax and service charge



### All Wedding Packages includes:

Four Hour Wedding Receptions for 50-250 guests

Complimentary Deluxe Overnight Accommodation the night of reception for the Newlywed to include bottle of champagne and chocolate covered strawberries

Head Table or Sweetheart Table

Place card Table, DJ Table, Gift Table, and Cake Table

Luxurious Floor Length Linens and Coordinating Napkins

Choice of **Two Hot or Cold Canapés** (Displayed or Butler Passed)

Complimentary Dance Floor

Coffee Served during Dinner and a Coffee Station throughout your event

Complimentary Cake Cutting & Service

Discounted Sleeping Room Rates for your Guests

Complimentary personalized wedding group room reservations website

Complimentary Self-Parking

Starwood Points® for hosting your wedding with us

And an Unsurpassed Cuisine, Gracious Service, and Attention to Every Detail



## Cold Hors D' Oeuvres 50 pieces per order

Smoked Salmon with Red Onion, Capers, & Hard Boiled Eggs	300
Jumbo Shrimp Display with Remoulade and Cocktail Sauce	170
Raw Oysters Topped with Mango Pico de Gallo	Market
Brochettes Napoletana	155
Assorted Fancy Cut Finger Sandwiches	110
Mango Chicken Salad in Mini Phyllo Cups	145
Mozzarella, Basil, and Tomato Display with Balsamic Vinaigrette	255
Brie with Strawberries on Brioche Crostini	190

## Hot Hors D' Oeuvres

## 50 pieces per order



Crab stuffed mushroom caps	170
Petite Maryland Crab Cakes	175
Deep Sea Scallops Wrapped in Bacon	175
Vegetable Spring Rolls with Duck Sauce	110
Spanakopita: Spinach & Feta Cheese Wrapped in Phyllo Dough	110
Maryland Crab Dip with French Baguette (Serves 50)	190
Spinach & Artichoke Dip with Rustic Bread (Serves 50)	170
Beef Teriyaki	165
Chicken Satay	125
Seafood Kabobs	195
Chicken Empanadas with Salsa Verde	110
Lobster & Shrimp Spring Rolls	145

## **Wedding Reception Plated Options**

Includes Assorted Soda, Fruit Punch and Juice Bar Served with Your Cake Cutting, a Fresh Seasonal Fruit with Chocolate Sauce and Whipped Cream



#### Choice of One Salad

Mixed Baby Field Green Salad with Champagne Vinaigrette Crisp Romaine Caesar Salad with Fresh Parmesan Cheese & Garlic Croutons Baby Spinach Salad with Fresh Berries and Raspberry Vinaigrette

#### Entrée Selection

#### Choose up to Two Different Entrees- highest price prevails

Tortellini Tri Colore

Tri Colored Tortellini Stuffed with Cheese with Fresh Peas, Mushrooms, and Cherry Tomatoes in a Creamy Rose Sauce

Lunch 42/person

Dinner 50/person

#### Pasta Primavera

Penne Pasta Tossed with Artichoke Hearts, Sun Dried Tomatoes, Zucchini, Yellow Squash and Onion in Light Cherry Tomato Marinara

Lunch 42/person Dinner 50/person

#### Chicken Chesapeake

Boneless Grilled Chicken Breast Accompanied by Two Barbeque Shrimp Topped With A Fresh Salsas Crudo with Rice Pilaf and Chef's Selection of Vegetable

Lunch 48/person Dinner 55/person

#### Chicken Florentine

Sautéed Chicken Breast Topped with Fresh Sauteed Spinach and Melted Fontina Cheese Finished in a Creamy Rose Sauced Served with Wild Rice Pilaf and Chef's Selection Vegetable Lunch 44/person Dinner 51/person

#### Salmon Jardiniere

Fresh Grilled Atlantic Salmon Topped with a Tarragon Mustard Sauce with Wild Rice Pilaf and Chef's Selection of Vegetable

Lunch 47/person

Dinner 54/person

## **Wedding Reception Plated Options**

Includes Assorted Soda, Fruit Punch and Juice Bar Served with Your Cake Cutting, a Fresh Seasonal Fruit with Chocolate Sauce and Whipped Cream



#### Choice of One Salad

Mixed Baby Field Green Salad with Champagne Vinaigrette Crisp Romaine Caesar Salad with Fresh Parmesan Cheese & Garlic Croutons Baby Spinach Salad with Fresh Berries and Raspberry Vinaigrette

#### Entrée Selection

#### Choose up to Two Different Entrees- highest price prevails

#### Fettuccini Mediteraneo

Fresh Sea Scallops, Gulf Shrimp, and Lump Crab Meat Served on a Bed of Fettuccini Tossed in a Light Cream Sauce

Lunch 44/person Dinner 52/Person

#### Crab-Stuffed Tilapia

Tender White Flaky Tilapia Stuffed With Maryland's Finest Backfin Crab Finished with Lemon Tarragon Sauce Served with Lemon Zest Rice Pilaf and Chef's Selection of Vegetable

Lunch 51/Person Dinner 58/Person

#### Pepper Encrusted Filet Mignon

6 oz. Filet Encrusted With Blue Cheese and Finished With A Port Wine Reduction Sauce Served with Roasted Fingerling Potatoes and Fresh Baby Vegetables

Lunch 51/ Person Dinner 58/Person

#### New York Strip

12 oz. New York Strip Grilled to Perfection Finished with Bell Pepper and Onion Sauteed in Olive Oil and a Touch of Balsamic Vinegar Served with Mozzarella Mashed Potato Soufflé and Chef's Selection Vegetable

Lunch 49/Person Dinner 49/Person



## Wedding Reception Lunch Buffet Options

Includes Assorted Soda, Fruit Punch, Juice Bar, Coffee (Regular & Decaf), and Hot Tea Selection. Served with Your Cake Cutting: A Fresh Seasonal Fruit with Chocolate Sauce and Whipped Cream

#### **Social Hour- Choose Two Displays**

Salmon Display Served with Chopped Red Onion, Egg, Tomatoes, Capers, and Whipped Cream Cheese Served with Toasted Mini Bagels

Hot Artichoke and Spinach Dip with Mini Bagel Chips and Crackers Hot Crab Dip Served With Mini Toasted French Bread

Rounds Brie En Croute and Imported Cheese Display with Fresh Berries Grapes & Toasted Mini Bagels

#### 2 Hours of Lunch Service to Include:

One Selection of Salad, Choice of Two Starches, and Choice of Two Entrée Selections

#### **Choice of One Salad**

House Salad with Chef's Choice of Dressing Baby Spinach Salad with Feta and Berries and Two Dressing Caesar Salad with Caesar Dressing

#### **Choice of Two Starches**

Garlic Mashed Potatoes or Regular Mashed Potatoes Roasted Rosemary and Parmesan Potatoes Wild Rice or Vegetable Pilaf

Served With Chef's Choice of Fresh Seasonal Vegetables and Rolls & Butter

#### **Choose Two Entrée Selections**

- Salmon Jardiniere with Tarragona and Mustard Sauce
- Sole Roulades Stuffed With Spinach and Crab Topped with Beurre Blanc Sauce
- Fettuccini Mediteraneo- Fresh Sea Scallops, Gulf Shrimp, and Lump Crab Meat Served On A Bed of Fettuccini Tossed In a Light Cream Sauce
- Chicken Piccata Pan Sauteed Chicken Breast Served with Light Lemon Sauce
- Chicken Florentine—Sauteed Chicken Breast Topped with Fresh Sauteed Spinach and Melted Fontina Cheese Finished in a Creamy Rose Sauce Served With Chef's Choice of Fresh Seasonal Vegetables, Rolls & Butter, and Coffee Station

#### 52/person



## Wedding Reception Dinner Buffet Options

Includes Assorted Soda, Fruit Punch, Juice Bar, Coffee (Regular & Decaf), and Hot Tea Selection. Served with Your Cake Cutting: A Fresh Seasonal Fruit with Chocolate Sauce and Whipped Cream

#### **Choice of One Salad**

Mixed Baby Field Greens with Two Dressing (Chef's Choice)
Greek Salad with Two Dressing (Chef's Choice)
Spinach Salad with Fresh Berries and Two Dressing (Chef's Choice)
Served With Chef's Choice of Fresh Seasonal Vegetables and Rolls & Butter

2 Hours of Dinner Service to Include: One Selection of Salad, Three Selections of Entrees, and Three Selections of Accompaniments

#### **Choose Three Entrée Selections**

Chicken Portobello
Chicken Chesapeake
Chicken Piccata
Pan Seared Salmon Imperial
Tilapia Livornese or Mahi-Mahi with Lime & Cilantro Sauce
Sliced Roasted Sirloin with Roasted Garlic Sauce

#### **Choose Three Accompaniment Selections**

Garlic Mashed Potatoes Herb Roasted Potatoes Rice Pilaf Wild Rice Penne Marinara

62/person



#### **Bar Selections**

Must be 21 years or older to consume alcoholic beverages Maximum Hours for Open Bar is 5 Hours

#### Afternoon Light Bar with Four-Hour Service

28/person

Bloody Mary, Mimosas, Vodka & Orange Juice Champagne, Chardonnay, Merlot, Zinfandel Two Domestic Beers

#### **Call Brand with Four-Hour Service**

36/person

*Liquor*. Smirnoff Vodka, Gordon's Gin, Bacardi Light Rum, Cutty Sark Scotch, Jim Beam Bourbon, Seagram 7 Whiskey, Peach Schnapps, Coffee Liqueur

Wine: Chardonnay, White Zinfandel, and Cabernet

Two Domestic Beer Choices

#### **Premium Brand with Four-Hour Service**

44/person

Liquor: Absolut Vodka, Tangueray Gin, Captain Morgan rum, Johnnie Walker Red Scotch, Jack Daniel's Bourbon, Canadian Club Whiskey, Cuervo Gold Tequila, Peach Schnapps, Kahlua Liquor

Wine: Chardonnay or Pinot Grigio, White Zinfandel and Cabernet Sauvignon Two Domestic Beer Choices and One Choice of Imported Beer: Heineken, Sam Adams, Corona, or Amstel Light

\* Extra Hour Light Lunch Bar 2.00/person

\* Extra Hour with Call Bar 7.00/person

\*Extra Hour with Premium Bar 9.00/person

\*Poured Wine Service- Dinner Only

5.5/person

In addition, the hotel is also able to do Host Bar charge on consumption as well as Cash Bar.



## **Suggested Enhancements**

Suggested items may be added to any Wedding Packages

Wedding Ceremony at the Hotel 1,000.00/ one time charge Before Reception with Availability of Space & Signed Contract

Children's Meal (12 years old or under) Chicken Fingers and French Fries 15.95/child

Vendor Meals 22.95/vendor Club Sandwich with Potato Chips and Soda or Bottled Water

Chair Covers & Specialty Linens: Pls. Ask Sales Manager to Quote Pricing

**SETUP**: The hotel allows up to one hour prior to the start of the reception for your coordinators to put any additional decorations on the table. Please speak to your Catering Sales Manager at the time of signing contract if you need a longer time frame with an additional charge depending on length of time needed

## After Party at Asado Brasserie





Asado Brasserie is open for private After Party Events\*

1030pm- 1am (Last call at 12:30am)

Room Rental is \$300.00+ tax and service charge