

*Sheraton Hotel Newfoundland - Wedding Package*



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Sheraton Hotel Newfoundland has played host to thousands of special events, some of the most magical experiences have been weddings, because we pride ourselves in creating memories that last a lifetime.....

Let us take care of you, your guests and the hundreds of details that go into this joyous occasion.

 Life is better  
when  
**shared** 



## *Sheraton Hotel Newfoundland - Wedding Package*

### *Some of Sheraton Hotel Newfoundland's unique touches....*

- *Complimentary accommodation for the bride and groom in our exclusive Club Level including breakfast the morning after in our Club Lounge*
- *Complimentary bottle of champagne for the bride and groom*
  - *Guestroom amenity for the bride and groom*
- *Two complimentary change rooms for the bridal party, subject to availability*
- *Complimentary use of The Court Garden for bridal party photos, subject to availability*
  - *A selection of elegant, artistic and sumptuous menus to please your palate*
  - *Special guest room rates for out-of-town guests*
- *A team of individuals committed to ensuring every detail is attended to*

*Note :*

*No outside food & beverage permitted (unless they serve as part of your cake)*



## *Sheraton Hotel Newfoundland - Wedding Package*

### *Appetizers – Please choose one*

- *Baby spinach salad with crisp bacon, pickled blueberries, red onions Oka cheese and a light apple cider vinaigrette*
- *Garden greens, pesto marinated grape tomatoes, grated parmesan, cucumbers and balsamic vinaigrette*
  - *Carrot and ginger bisque, toasted cumin oil*
  - *Curry roasted cauliflower bisque, sea salt roasted pumpkin seeds*

### *Entrees – Please choose one*

- *Supreme of chicken, roasted red pepper cream*
  - *Pan-fried fillet of cod with pork scrunchions and lemon*
    - *Miso basted salmon with charred lime wedge*
    - *Grain mustard crusted loin of pork, apple brandy jus*
    - *Vegetarian orzo risotto, Chimichurri sauce*
  - *Fresh garden herb and Sea salt rubbed Roast beef dinner, with red wine jus*
- \*All entrees are served with deluxe vegetables and choice of (please choose one):  
Roasted garlic whipped potatoes, herb roasted potatoes or rice pilaf*

### *Desserts – Please choose one*

- *Chocolate truffle mousse cake*
- *Banana Fosters bread pudding, salted caramel sauce*
- *New York style cheesecake with Nutella drizzle and berry compote*
  - *Devil's food cake with lingonberry sauce*

*Coffee or Tea  
Rolls and butter*

*\$51.00 per person  
Subject to 15% gratuity and 15% tax*

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### *Appetizers – Please choose one*

- *Cream of leek with Bacon roasted shallot drizzle*
- *Garden greens, Pesto marinated grape tomatoes, grated parmesan, cucumbers and balsamic vinaigrette*
- *Petite Smoked salmon carpaccio with caper vinaigrette, red onions, lemon garden greens mixed with fresh dill*

### *Entrees – Please choose one*

- *Garlic butter basted 6oz striploin beef steak, Rosemary jus*
- *Herb Chili oil baked Atlantic salmon with chimichurri sauce*

*\* All entrees are served with deluxe vegetables and choice of (please choose one):  
Roasted garlic whipped potatoes, herb roasted potatoes or rice pilaf*

### *Desserts – Please choose one*

- *Vanilla potted cream topped with lingonberry sauce and fresh berries*
  - *Chocolate truffle mousse cake*
  - *Pecan, Carmel and chocolate cheese cake*

*Coffee or Tea  
Rolls and butter*

*\$55.00 per person  
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***Appetizers – Please choose one***

- *Wild mushroom and roasted artichoke bisque*
- *Baby field greens, toasted pecans, honey roasted beets, red onions, cucumber, and Goat cheese and apple cider vinaigrette*

***Sorbet***

- *Chef's sorbet*

***Entrees – Please choose one***

- *Surf and turf 6 ounce medallion of beef tenderloin, charred lemon grilled shrimp (2)*
- *Slow braised lamb shank with gremolata*

*\* All entrees are served with deluxe vegetables and **choice of (please choose one)**:  
Roasted garlic whipped potatoes, herb roasted potatoes or rice pilaf*

***Desserts – Please choose one***

- *Chocolate truffle mousse cake*
- *Sticky toffee pudding cake with rum gastrique*

*Coffee or Tea  
Rolls and butter*

*\$65.00 per person  
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