



It's Time to Say 'I Do'

LET US HELP YOU MAKE YOUR WEDDING DAY ONE YOU WILL NEVER FORGET

Begin your journey together at Sheraton Stamford Hotel, and allow our top Connecticut wedding venue to exceed your expectations. With 20,000 square feet of event space, innovative menus, and a renowned catering team that is part of the Association of Bridal Consultants, we ensure every detail is seamlessly executed. From saying 'I Do', to dinner & dancing, our experienced wedding team will take care of you every step of the way. Plus, Starwood Preferred Guests Members earn SPG points for future stays.





Wedding Packages

SILVER PACKAGE

- Champagne Toast
- Optional Cash Bar
- "Trio" Display of Cheese, Freshly Made Hummus and Individual Crudite
- Choice of (4) Butler Passed Hors D'oeuvres
- Choice of (1) Salad Course
- Choice of (3) Entrees or (1) Duet Entrée
- Client to Provide Own Wedding Cake Complimentary Cutting
- Coffee Service

\$65.00 PP + Tax & Service

GOLD PACKAGE

- Champagne Toast
- 5-Hour Name Brand Bar
- Choice of 1 Display
- Choice of (5) Butler Passed Hors D'oeuvres
- Chef Attended Pasta Station
- Choice of (1) Salad Course
- Choice of (3) Entrees or (1) Duet Entrée
- Client to Provide Own Wedding Cake Complimentary Cutting
- Coffee Service

\$89.00 PP + Tax & Service

PLATINUM PACKAGE

- Champagne Toast
- 5-Hour Name Brand Bar
- Choice of 1 Display
- Choice of (6) Butler Passed Hors D'oeuvres
- Choice of (1) Action Station
- Choice of (1) Appetizer Course
- Choice of (1) Salad Course
- Choice of (3) Entrees or (1) Duet Entree
- Specially Designed Wedding Cake
- Coffee Service

\$109.00 PP + Tax & Service

ALL WEDDING PACKAGES AT STAMFORD INCLUDE:

- Private Social Hour Area
- White Glove Butler Service
- Champagne Toast
- Deluxe Accommodations for the Bride & Groom
- Discounted Room Rates for Out of Town Guests
- Discounted Parking for Attendees
- Professional Event Consultant



Cold Hors D'Oeuvres

Beef Tenderloin Crostini Horsy sauce, crispy onions

Mozzarella Skewers Arugula pesto with pepperoni

Heirloom Tomato Bruschetta Kalamata olives, basil, toasted focaccia

Sesame Tuna Tataki Marinated tuna, crispy wonton, seaweed, sweet chili sauce

Antipasto Satay

Garlic sausage, mozzarella, heirloom tomato, basil

Smoked Salmon Rosette Toast point, creme fraiche, caviar

Shrimp Cocktail Served individually, old bay steamed

Gazpacho Crab Shooter Spicy chilled tomato based soup, fresh crab Prosciutto Wrapped Asparagus

Grilled and chilled, evoo and fresh black pepper

Brie & Apple

Caramelized apple, spiced pecan, creamy brie, Belgium endive

Goat Cheese & Herb Crostini Goat Cheese and Seasonal Herbs on a garlic crostini

Hot Hors D'Oeuvres

Chicken Satav Thai peanut sauce

House Crab Cakes Roasted red pepper aioli

Samosa

Potato, pea, curry, minted chutney

Teriyaki Beef Skewers

Cha Siu Bao

Cantonese bbg, pork filled bun

Chicken Or Vegetable Quesadilla Salsa & sour cream

Tomato Soup Shooter Mini grilled cheese, 7 grain pullman

Barbeque Bourbon Meatballs

Empanada

Classic spanish stuffed turnover, steak and cilantro

Buffalo Chicken Spring Roll Blue cheese dipping sauce

Pekina Duck Sprina Roll Ginger wasabi dipping sauce

Vegetable Pot Stickers Thai chili dipping sauce



Appetizers

Tuscan Vegetable Speckled Ravioli, Roasted Tomato Ju

Melon With Proscuitto Di Parama

Seared Diver Scallops

Heirloom Tomato & Fresh Mozzarella Basil, Kalamata Olives, Balsamic Drizzle

Roasted Portobello, Eggplant, Gorgonzola

Tortellini Bolognase Shaved Parmesan &Basil

Wedding Soup

Salads

700 On Main

Arcadia mix greens with arugula, topped with heirloom cherry tomatoes, cucumbers, matchstick carrots, crumbled feta, dried cranberries, balsamic vinaigrette

Classic Caesar

Tender hearts of romaine, hand shaved parmesan, garlicky croutons, creamy Caesar dressing

New England

Mixed field greens with mesclun, roquefort cheese, candied pecans, dried cherries, Bermuda onions, pomegranate acai vinaigrette

Toy Box Salad

Heirloom tomatoes, fresh mozzarella, kalamata olives, smoked sea salt, freshly cracked black pepper & frissee lettuce



Culinary Displays

Fromage

Imported and domestic cheeses, garnished with fruits and nuts. Served with crackers and flatbreads

Crudités

Fresh cut vegetables served with house made hummus and ranch dip

Mediterranean Tapas

Hummus, baba ganoush, tabbouleh, olives, feta, pepperoncinia, broccoli, carrots, pita triangles and flatbreads

Baked Brie

Triple cream belletoile brie wrapped in puff pastry, served warm topped with toasted almonds and pomegranate honey, warm bread, sliced apples and grapes

Italian Antipasto Display

Fresh mozzarella, roasted peppers, kalamata olives, prosciutto, pepperoni, capicola, grilled tuna, grilled vegetables and provolone cheese, served with Grissini crisps, garlic crostini & soft bread sticks

"Deli"

Assorted mini sandwiches to include pastrami and grilled reubens, potato latkas, applesauce, sour cream, sour pickles, house made potato chips, coleslaw and potato salad

Action Stations

Pasta Station

Choice of (2) Pastas – penne, farfalle, linquini

Choice of (2) Sauces – ala vodka, alfredo, primavera, marinara, sage brown butter

Taco Station (Choose 2)

Grilled Beef, Marinated Tuna or seasoned Chicken strips, queso blanco, pico de gallo Fresh limes and cilantro, avocado, shredded cabbage, Serrano sauce, jalapeno's flour tortillas, salsa verde

Gourmet "Slider" Station

Traditional beef, pulled pork and crab cake sliders served with cheddar and pepperjack cheeses, caramelized onions, grilled mushrooms, garlic aioli, roasted red peppers and green chili relish

Stir Fry Station (Choose 2)

Sizzling beef, chicken or shrimp served with Asian style vegetables, steamed dumplings with a sesame ginger soy, vegetable spring rolls, white and rice, fortune cookies

Carving Station (Choose 2)

Herb crusted roast beef with a horseradish roast Turkey breast with cranberry sauce, stuffing & gravy Glazed ham with grilled pineapples and honey mustard Herbed pork loin with fresh applesauce Grilled NY sirloin with wild mushroom ragout

Seafood Station (Additional/Market)

Jumbo shrimp, clams, oysters, crab claws, fresh lemons, cocktail sauce, mignonette sauce



Entrees

All entrees include fresh vegetables and starch sides, along with freshly baked rolls and butter (Choose 2-3)

Chicken San Remo

Breaded chicken breast topped with roasted red peppers and fresh mozzarella cheese. Served with a chicken veloute with spinach and cayenne

Smoked Prime Rib Of Angus Beef 14oz slow roasted with a rosemary black pepper au jus

Chicken On Main

Free range chicken stuffed with spinach and boursin cheese, wrapped in prosciutto. Herbed white wine veloute

Black Angus New York Strip Grilled 10oz steak, sea salt and herbs

Wild Caught Salmon

Pan seared, champagne buerre-blanc, caviar garnish

Atlantic Cod

Broiled, duet of shrimp, scampi sauce

Classic Steak Au Poivre-Pan Seared, cognac peppercorn sauce

Pan Roasted Duck Breast
Blueberry green peppercorn chutney

Portobello Napoleon

Grilled marinated mushroom, topped with roasted red peppers, sautéed spinach, sliced ugli tomato, grilled eggplant and squash, with fresh mozzarella and parmesan cheese

Boneless Beef Short Ribs Rich burgundy demi-glace

Sesame Crusted Wild Salmon Pan seared, ginger butter cream sauce

Duets

Add petite filet to any chicken breast, add \$6 Add seafood to any chicken breast, add \$3

* * * Package price is determined by entrée selection If multiple entrees are selected the highest price entrée will determine the cost of all entrée's

Enhancements

DESSERTS

Enhancements Viennese Display \$9/PP Mini Eclairs, Petit Fours, Crème Brule, Chocolate Dipped Fruit, Fruit Tarts, Mini Cheesecake and Pastries

Chocolate Fondue \$8/PP

Freshly cut melons, bananas, pound cake, graham crackers, rice krispy treats, pretzel sticks, sugar cookies, marshmallows

LATE NIGHT BITES

Mini Kobe Beef Sliders \$55/dozen French Fry Cones \$36/dozen Chicken Wings \$29/dozen Jumbo Soft Pretzels \$28/dozen Italian Combo Slider \$50/dozen Mozzarella Sticks \$29/dozen