

Weddings



Sheraton[®]

SUITES HOUSTON NEAR THE GALLERIA



Your Special Day...



The Sheraton Suites Houston near the Galleria is committed to taking care of you and your guests so you can enjoy your most celebrated day! We pay special attention to every detail and demonstrate genuine care for the comfort of your guests. We'll work with you every step of the way.

Our catering team, along with Chef Michael J. Grizzaffi, has designed special wedding packages with you and your guests in mind. The Sheraton Suites Houston is always happy to customize your wedding, guaranteeing that your magical day is unforgettable.

Warm Regards,

Claudia Smith Director of Catering



General Information

Sheraton Suites Houston near the Galleria offers

Capacity

The Sheraton Suites Houston near the Galleria offers you the newest and most elegant ballroom in the Galleria area. With its 4,200 square feet, our Greenbrier Ballroom can accommodate up to 250 guests for a seated dinner.

Experienced Staff

A dedicated Catering Manager, a Banquet Manager and a Banquet Captain will provide personal attention to all the details of your event.

Menus

Our online menus are considered suggestions only. Experienced culinary staff will work with you on custom designing menus specifically for your wedding. Special dietary requirements may be requested in advance. A complimentary menu tasting is available to all wedding receptions with a guest count above 100.

Dance Floor & Riser

The hotel will provide you with an appropriate dance floor and riser for your event at no extra charge, if requested prior to the function date.

Decorations

Beautiful and elegant centerpieces will be placed on each table. The centerpieces will consist of a mirror tile with white taper candle and hurricane globe.

Cake Cutting

Take the guesswork out of cutting your cake. Cake cutting is offered at our hotel at no additional fee. With our trained professionals we would be able to provide beautiful memories for you to share forever.

Linens

The Hotel will be pleased to provide you with ivory table linens and ivory napkins.



General Information Cont.

Accommodations

A Complimentary suite will be provided for the bride and the groom the evening of the reception, along with chilled champagne and chocolate covered strawberries.

Guaranteed Attendance

A final guarantee number of attendance is due 3 working days prior to the event. After this time, your guarantee may be raised but not reduced.

Seating

Function rooms will be set according to your specifications.

Transportation

The Sheraton Suites Houston near the Galleria provides you with complimentary transportation service within 3 miles of the hotel subject to availability on a first-come-first-serve basis.

Parking

The Sheraton Suites Houston near the Galleria parking rates are as follows: Overnight Valet Parking \$26.00 flat rate, Overnight Self Parking- \$19.00 flat rate, Event Day Valet Parking \$16.00 flat rate, Event Day Self Parking- \$8.00 first hour- \$1.00 each additional hour.

Toast

A complimentary sparkling toast will be offered during the wedding reception.

SPG Points

When you host your wedding with us, you can earn bonus Starpoints® to get you closer to the honeymoon of your dreams. Ask your Catering Manager how you can earn 3x Starpoints on your wedding contract.



Plated Dinner

The following are served with: freshly brewed Starbucks® regular and decaffeinated coffee service, a selection of hot regular and herbal Tazo® teas, ice tea and warm bread with butter. Based on 60 minutes of continuous service

Passed Hors D'oeuvres

Choose 3 from the list below

Smoked Salmon Pinwheel
Fig and Mascarpone Pastry
Spanakopita
Italian Sausage Arancini
Beef Wellington
Chicken empanada
Mini Crab Cake
Adobe Chicken Beggar's Purse
Pecan-crusted shrimp skewer

Plated Appetizers

Shrimp Bisque

Crab Cake Chipotle Aioli and blood orange glaze

Shrimp Cocktail

Cucumber Citrus Salad, Baby Lettuces, Cocktail Sauce

Mixed Green and Kale salad with golden raisins, marcona almonds, mandarin oranges, and goat cheese medallion with citrus vinaigrette

Butter head lettuce, ciliegine mozzarella, marinated tomatoes, kalamata olives, and pesto vinaigrette

Plated Entrees

7 oz. Beef Filet

Chipotle Blackberry Glaze
Au Gratin Potatoes and Haricot Verts 67

Atlantic Salmon Filet

Pecan and Cranberry glaze
Wild rice pilaf and sautéed broccoli rhab 53

Airline Chicken Breast

Toasted shitake mushroom sauce Sautéed baby bok choy and brown rice 50



Plated Dinner Cont.

Pan Seared Chicken Breast

Romesco sauce, creamy saffron risotto and grilled vegetable tower 48

Duo Entrees

Beef Filet and Salmon

Wild Berry Reduction Red skin mash and sautéed asparagus 72

Short Rib and Shrimp Scampi

Malbec Demi-Glace
Sundried tomato polenta cake and blistered green beans 67



Dinner Buffet

The following are served with: freshly brewed Starbucks® regular and decaffeinated coffee service, a selection of hot regular and herbal Tazo® teas, ice tea and warm bread with butter. Based on 60 minutes of continuous service

"Going to the Chapel"

Passed Hors-D'oeuvres

Choose 3 from the list below

Smoked Salmon Pinwheel
Fig and Mascarpone Pastry
Spanakopita
Italian Sausage Arancini
Beef Wellington
Chicken empanada
Mini Crab Cake
Adobe Chicken Beggar's Purse
Pecan-crusted shrimp skewer

Dinner Buffet

Mixed Greens with cucumbers, tomatoes, croutons, ranch dressing Sliced fruit and domestic cheese display
Pecan crusted chicken breast, maple bourbon sauce
Marinated flank steak with cremini mushroom demi-glace
Pan seared Tilapia, poblano corn cream sauce
Green beans, bacon, caramelized red onions
Jalapeno cheddar mashed potatoes
Assorted Rolls

48

"Keep Calm and Marry On"

Passed Hors-D'oeuvres

Choose 3 from the list below

Smoked Salmon Pinwheel Fig and Mascarpone Pastry Spanakopita Italian Sausage Arancini Beef Wellington Chicken empanada Mini Crab Cake



Dinner Buffet

Adobe Chicken Beggar's Purse Pecan-crusted shrimp skewer

Dinner Buffet

Organic mixed greens tossed with black currants and Marcona almonds, citrus vinaigrette Asparagus salad, cannellini beans, and pear tomatoes
Imported & Domestic cheese board
Fig confit, dried fruits, and assorted crackers
Antipasti selection of cured meats and marinated vegetables
Roasted Beef Tenderloin, wild mushroom and cipollini onion ragout
Oven Baked Salmon, vegetable couscous, yellow pepper emulsion
Grilled Chicken Breast, sautéed spinach and goat cheese polenta
Sautéed asparagus and baby carrots
Herb roasted Fingerling Potatoes
Assorted Rolls

72

"Happily Ever After" Passed Hors-D'oeuvres Choose 3 from the list below

Smoked Salmon Pinwheel
Fig and Mascarpone Pastry
Spanakopita
Italian Sausage Arancini
Beef Wellington
Chicken empanada
Mini Crab Cake

Adobe Chicken Beggar's Purse Pecan-crusted shrimp skewer

Dinner Buffet

Lolla Rosa and arugula salad Manchego cheese, strawberries, toasted pine nuts Caesar Salad, creamy parmesan vinaigrette, herb focaccia croutons Orzo pasta salad spinach, mushrooms, and bell peppers Roasted Rib Eye carved to order, horseradish cream Thyme chicken breast, herb cream Pan seared Grouper wild rice, guava butter sauce Wild mushroom Risotto Agave nectar glazed carrots and Haricot Verts Assorted Rolls

87



Hosted Bar: Hourly Package

Hosted Appreciated Bar Package

Bartender Fee

(Minimum of 25 Guests)

Appreciated brand liquor with imported and domestic beer and house wines by the hour. First hour 18 / additional hour 10

Per Bartender, per bar, per 3 hour period 95 Each additional hour 15

Hosted Familiar Bar Package

(Minimum of 25 guests)
Familiar brand liquor with imported and domestic beer and house wine by the hour.

First hour 14 / additional hour 8

Hosted Premium Beer & Wine Package

(Minimum of 25 guests) House wine and import and domestic beers. First hour 15 / additional hour 7

Martini Collection

(Minimum of 25 guests) Choice of Skyy or Grey Goose vodka and your choice of classic martinis, cosmopolitans, appletinis and chocolate martinis 14

Margarita Station

(Minimum of 25 guests) Choose **two** margarita from the following: Italian, Cadillac, Strawberry, Peach and Top Shelf margaritas 12



Hosted Bar: Per Beverage

Host bar prices are per drink.
All drinks come with appropriate garnish.
All enhancements require a minimum of 50 guests

Appreciated Brands

Vodka: Absolut

Whiskey: Crown Royal Rum: Bacardi Light Bourbon: Jack Daniels Scotch: Chivas Regal Gin: Tanqueray

Tequila: Cuervo Silver 9

Familiar Brands

Vodka: Smirnoff Whiskey: Seagram 7

Rum: Cruzan Estate Light Rum, Captain Morgan

Bourbon: Jim Beam

Scotch: J&B Gin: Seagram

Tequila: Sauza Silver 7

Imported and Specialty Beers

Dos Equis Corona Heineken 6

Domestic Beers

Budweiser and Bud Lite Miller Genuine Draft and Miller Lite Coors and Coors Lite Shiner Boch 5

Non-Alcoholic Beverages

Assorted Soft Drinks
Bottled Still Water
Bottled Sparkling Water 4

House Wine

Vista Point Cabernet Sauvignon Vista Point Merlot Vista Point Chardonnay Vista Point White Zinfandel Vista Point Pinot Grigio 7 glass/ 30 bottle

Cordials

Bailey's Irish Cream Kahlua 8

Bartender Fee

Per Bartender, per bar, per 3 hour period 95 Each additional hour 15

Enhancements:

Hennessy VS 10.25

Hennessy VSOP 14.25

Remy Martin VS 10.50

Remy Martin VSOP 14.25

Courvoisier VS 10.25

Glenlivet 12Year 13

Glenlivet 18 Year 18.25

Mac Allen 12 Year 13

Cragganmore 15

Oban 15

Johnny Walker Blue 42



Preferred Vendors

The Sheraton Suites Houston near the Galleria highly recommends the following event professionals:

CAKES & SWEETS

Edible Designs by Jessie

281.556.5523

www.edibledesignsbyjessie.com

Supreme Kakes & More

281,496,1000

www.susiescakes.com

Petite Sweets

713-520-7007

www.petitesweetshouston.com

Chocolate Fountain Express

832.643.7518

www.chocolatefountainexpress.com

ICE SCULPTURES

Ice Occasions

713.263.0006

www.iceoccasions.com

FLORISTS & DECOR

Décor One

281-969-5169

www.decor-one.com

Darryl & Company

713-863 0400

www.darrylmurchisondesign.com

Dream Bouquet, LLC

713.383.6900

www.dreambouquet.net

House of Hough

713.880.1475

www.houseofhough.com

ENTERTAINMENT

DJ's Unlimited

713.937.0134

www.djsunlimited.net

DJ Dave Productions

713-806-1085

www.djdaveproductions.com

Best Entertainers

713.773.2378

www.bestentertainers.com

PHOTOGRAPHY

Tomas Ramos Photography & Video

713.410.1389

www.tomasramos.com

Natural Expressions

713.665.7140

www.naturalexpressionshouston.com

INVITATIONS

Lavandula Design

713-589-8544

www.lavamduladesign.com

EVENT PLANNER

Everything But The Ring

832-545-1279

www.ebtrweddings.com

Pomp & Circumstance

832-312-2699

www.pompcircumstance.com

Gray and Associates

713.931.9168

www.number1eventplanner.com