

Sheraton Oklahoma City Downtown Hotel



Wedding & Event Packages



Congratulations!

The Sheraton Oklahoma City Downtown Hotel is delighted to be your partner in planning your wedding celebration. We will provide you with the peace of mind and assurance that your Wedding event will exceed all of your dreams and expectations. Our commitment to providing you a unique and memorable Wedding experience is based on the dedication, enthusiasm and experience of our hotel management and service team. In selecting our hotel, we will ensure each detail is fulfilled on your special day. Our reputation for service execution along with our unparalleled service makes us the perfect choice for your celebration!

To simplify the planning process we provide you with packages, designed to fit your every need and ensure that each of your guests has an enjoyable and memorable experience. You will also find a listing of all amenities that are included when hosting your event.



All Wedding Packages Include the Following

Centerpiece for each guest table; mirror, votives, hurricane lamp

Exclusive maître d' and dedicated wedding captain available throughout

Five-hour reception with open bar for the entire evening featuring name-brand liquors domestic, light and premium beers, wines, assorted juices and soft drinks

Or

Five-hour reception with open beer & wine for the entire evening featuring domestic, light and premium beers, wines, assorted juices and soft drinks

Private cocktail and hors d'oeuvre reception area for the bridal party

Butler-passed hors d'oeuvres, and hors d'oeuvre display

Champagne toast provided for all guests

Plated, buffet or cocktail-style reception

Complimentary cake-cutting service

Gourmet coffee station displayed after dinner

Complimentary deluxe accommodations for the bride and groom, complete with a bottle of champagne, chocolate-covered strawberries and breakfast

Special room rates for all guests

Spa points for your dollars spent

*All Food & Beverage Pricing is
Exclusive of 23% Service Charge and 8.375% Sales Tax*

Menu Prices are Subject to Change



Sapphire Plated Package

Cocktail Hour

International Cheese Board

*Selection of Imported & Domestic Cheeses
Decorated with Seasonal Berries and Mixed Nuts
Served with Assorted Crackers*

Garden Fresh Vegetable Crudités

*Array of Fresh Cauliflower Bouquets, Broccoli Florets, Carrot Sticks, Celery Sticks, Cucumber Spears, Radishes,
Cherry Tomatoes & Sweet Bell Peppers, Dill & Bleu Cheese Dips*

Passed Hors D'oeuvres (Choose Three)

*Mini Chicken, Artichoke & Bacon Roulade
Chicken Tenders with Honey Mustard Sauce
Mushrooms Stuffed with Italian Sausage
Chicken and Beef Kabob
Scallops wrapped in Bacon
Miniature Pork Tamales with Salsa
Canapés of Smoked Salmon & Cucumber
Ham and Cheese Pinwheels
Spiced Pork Tenderloin Crostini
Spring Rolls served with Sweet and Sour Sauce
Stuffed Potato Skins with Cheddar Cheese
Jalapeno Poppers*

Dinner Reception

Fresh Garden Salad

Mixed Greens, Cherry Tomatoes, Sliced Cucumber, Sweet Red Onion

Main Entree Duet

*Roasted Salmon and Champagne Chicken
Served with Wild Rice Pilaf and Chef's Choice Vegetable*

Coffee & Tea

Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine Teas, Served with Hot Water

\$75 With Open Bar for the Entire Evening & Wine Service with Dinner

\$65 with Wine & Beer for the Entire Evening

\$50 Food Only (Cash Bar available)

All Prices subject to 23 %Service Charge & 8.375% Sales Tax





Diamond Package

Cocktail Hour

Antipasto Display

Selection of Imported Meats and Cheeses, Grilled Vegetables, Marinated Mushrooms, Artichokes & Olives, Served with Pita Triangles, Breadsticks & Garlic Crostini

Garden Fresh Vegetable Crudités

Array of Fresh Cauliflower Bouquets, Broccoli Florets, Carrot Sticks, Celery Sticks, Cucumber Spears, Radishes, Cherry Tomatoes & Sweet Bell Peppers, Dill & Bleu Cheese Dips

Seasonal Fruit & Berry Display

Fresh Assortment of Sliced Pineapple, Cantaloupe, Honeydew, Watermelon, Grapes & Seasonal Berries Served with a Honey Yogurt Dip

Passed Hors D'oeuvres (Choose Four)

*Mini Chicken , Artichoke, Bacon Roulade
Chicken Tenders with Honey Mustard Sauce
Mushrooms Stuffed with Italian Sausage
Chicken and Beef Kabob
Scallops wrapped in Bacon
Miniature Pork Tamales with Salsa*

*Ham and Cheese Pinwheels
Spiced Pork Tenderloin Crostini
Spring Rolls served with Sweet and Sour Sauce
Stuffed Potato Skins with Cheddar Cheese
Jalapeno Poppers
Canapés of Smoked Salmon & Cucumber*

Pasta Station

*Penne Pasta ala Vodka
Bowtie Pasta Primavera, Vegetables in a Light Cream Sauce*

Dinner Reception

Fresh Garden Salad

Mixed Greens , Cherry Tomatoes, Sliced Cucumber, Sweet Red Onion

Main Entree Duet (Select One)

*Grilled Filet Mignon & Spinach Stuffed Chicken Breast
Served with Roasted Red Potatoes and Chef's Choice of Vegetable*

*Grilled Filet Mignon & Herb Crusted Salmon
Served with Wild Rice Pilaf and Chef's Choice of Vegetable*

Dessert

*Mini Pastries on Each Table
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas, Served with Hot Water*

\$85 With Open Bar for the Entire Evening & Wine Service with Dinner

\$75 with Wine & Beer for the Entire Evening

\$60 Food Only (Cash Bar available)

All Prices subject to 23% Service Charge & 8.375% Sales Tax





Platinum Wedding Package

Cocktail Hour

Chilled Jumbo Shrimp Display

Served with House made Cocktail Sauce & Lemon Wedge

Antipasto Display

Assorted Imported Meats and Cheeses, Grilled Italian Vegetables, Marinated Mushrooms, Marinated Artichoke Hearts, Assorted Olives Served with Assorted Focaccia & Gourmet Crackers

International Cheese Board Decorated

*Selection of Imported & Domestic Cheeses
Decorated with Seasonal berries & served with assorted Crackers*

Passed Hors D'oeuvres (Choose Four)

*Mini Chicken , Artichoke, Bacon Roulade
Chicken Tenders with Honey Mustard Sauce
Mushrooms Stuffed with Italian Sausage
Chicken and Beef Kabob
Scallops wrapped in Bacon
Miniature Pork Tamales with Salsa*

*Ham and Cheese Pinwheels
Spiced Pork Tenderloin Crostini
Spring Rolls served with Sweet and Sour Sauce
Stuffed Potato Skins with Cheddar Cheese
Canapés of Smoked Salmon & Cucumber
Jalapeno Poppers*

Dinner Reception

Fresh Garden Salad

Mixed Greens , Cherry Tomatoes, Sliced Cucumber, Sweet Red Onion

Main Entrée Duet (Select One)

*Filet Mignon and Fresh Maryland Crab Cake with a Port Demi-Glace & Remoulade
Garlic Mashed Potatoes & Chef's Choice of Vegetable*

*Filet Mignon and Stuffed Jumbo Shrimp filled with Crabmeat, Peppercorn Reduction
Truffle Mashed Potatoes & Chef's Choice of Vegetable*

Dessert

*Mini Pastries & Chocolate Covered Strawberries on Each Table
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine Teas served with Hot Water*

\$99 With Open Bar for the Entire Evening & Wine Service with Dinner
\$89 With Wine Service during Dinner & Wine & Beer for the Entire Evening
\$75 Food Only (Cash Bar available)

All Prices subject to 23% Service Charge & 8.375% Sales Tax





Sapphire Buffet Package

Cocktail Hour

International Cheese Board

*Selection of Imported & Domestic Cheeses
Decorated with Seasonal Berries and Mixed Nuts
Served with Assorted Crackers*

Garden Fresh Vegetable Crudités

*Array of Fresh Cauliflower Bouquets, Broccoli Florets, Carrot Sticks, Celery Sticks, Cucumber Spears, Radishes,
Cherry Tomatoes & Sweet Bell Peppers, Dill & Bleu Cheese Dips*

Dinner Buffet Reception

Salad - Served (Select 1)

*Baby Field Greens with Garnishes and Dressing Caesar Salad with Roasted Peppers and grilled Croutons
Roma Tomato and Buffalo Mozzarella Salad Chilled Cous Cous with Grilled Vegetables
Spring Mix with Cranberries, Walnuts, Blue Cheese Crumbles and Champagne Vinaigrette*

Entree Selections (Select 3)

*Chicken Marsala
Chicken Picatta
Traditional Sage-Stuffed Chicken Breast
Sliced Flank Steak
Sirloin of Beef with Caramelized Onion Compote
Rosemary Pork Loin
Roasted Herb-Crusted Pork Loin with Rosemary Pan Juice
Baked Norwegian Salmon Seasoned with Herbs de Provence, Balsamic Reduction*

Accompaniments (Select 3)

*Medley of Garden Vegetables Marinated Grilled Vegetables Green Beans Almandine
Redskin Garlic Mashed Potatoes Oven-Roasted Red Potatoes Rice Pilaf
Baked Penne Pasta Served with Marinara or Alfredo Sauce Penne Pasta A la Vodka*

Coffee & Tea

Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine Teas, Served with Hot Water

\$75 With Open Bar for the Entire Evening & Wine Service with Dinner

\$65 With Wine & Beer for the Entire Evening

\$50 Food Only (Cash Bar available)

All Prices subject to 23% Service Charge & 8.375% Sales Tax



Sapphire Cocktail Reception

Cocktail Hour

International Cheese Board

*Selection of Imported & Domestic Cheeses
Decorated with Seasonal Berries and Mixed Nuts
Served with Assorted Crackers*

Garden Fresh Vegetable Crudité's

Array of Fresh Cauliflower Bouquets, Broccoli Florets, Carrot Sticks, Celery Sticks, Cucumber Spears, Radishes, Cherry Tomatoes & Sweet Bell Peppers, Dill & Bleu Cheese Dips

Passed Hors D'oeuvres (Choose Four)

*Coconut Fried Shrimp with Pineapple Curry Dipping Sauce
Chicken Tenders with Honey Mustard Sauce
Mushrooms Stuffed with Italian Sausage
Chicken and Beef Kabob
Scallops wrapped in Bacon
Steamed or Fried Pot Stickers with Soy Vinaigrette
Canapés of Smoked Salmon & Cucumber
Ham and Cheese Pinwheels
Spiced Pork Tenderloin Crostini
Spring Rolls served with Sweet and Sour Sauce
Stuffed Potato Skins with Cheddar Cheese*

Pasta Station

*Penne Pasta ala Vodka
Bowtie Pasta Primavera, Vegetables in a Light Cream Sauce*

Carving Station (Select 2)

*Turkey Breast, Cranberry Relish
Maple Glazed Spiral Ham, Assorted Mustards
Roast Pork Loin, Mustard White Wine Sauce
Beef Tenderloin, Port Wine Demi Glaze
Served with Dinner Rolls*

Coffee & Tea

Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine Teas, Served with Hot Water

*\$79 With Open Bar for the Entire Evening
\$69 With Wine & Beer for the Entire Evening
\$55 Food Only (Cash Bar available)*

All Prices subject to 23% Service Charge & 8.375% Sales Tax





Enhance Your Wedding Reception

Carving Station

Complimentary Carving Attendant

(Please Select One)

Prime Rib (\$11)

Honey Glazed Ham (\$9)

Beef Tenderloin (\$14)

Turkey Breast (\$9)

Prices are Per Person

Prices do not include 23% Service Charge & 8.375% Sales Tax

Pasta Station

Complimentary Attendant

Your Choice of Two (2) Pastas:

Rigatoni, Penne, Fettuccini, Cheese Filled Tortellini

Your Choice of Two (2) Sauces

Pesto & Sun Dried Tomatoes, Roasted Tomato Sauce, Vodka Sauce, Bolognese, Alfredo

\$13 Per Person

Prices do not include 23% Service Charge & 8.375% Sales Tax

Ice Cream Sundae Bar

Strawberry, Chocolate & Vanilla Ice Cream with Assorted Candy Toppings, Chocolate & Caramel Sauce

Whipped Cream & Cherries

\$11 Per Person

All Prices subject to 23% Service Charge & 8.375% Sales Tax



Bar Selections

Familiar Brands (Included)

Liquours

Smirnoff Vodka, Beefeater Gin, Johnnie Walker Red Label Scotch, Jim Beam Bourbon, Cruzan Light Rum, Captain Morgan Spiced Rum, Seagrams 7 Whiskey, Hennessy V's Cognac, Sauza Gold Tequila

Wines

Beringer White Zinfandel, Century Cellars By Bv Chardonnay, Canyon Road Cabernet Sauvignon, Glass Mountain Merlot

Beers

Bud Light, Miller Light, Budweiser, Yuengling

Favorite Brands (Upgrade)

Liquours

Absolute Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Jack Daniels Bourbon, Barcardi Superior Rum, Johnnie Walker Black Label Scotch, Jose Cuervo Gold Tequila, Hennessy Vsop Cognac

Wines

Magnolia Grove Chardonnay, Cellar No. 8 Merlot, Magnolia Grove Cabernet Sauvignon, Bollini Pinot Grigio, Trentino

Beers

Bud Light, Miller Light, Budweiser, Yuengling, Heineken



Next Day Brunch Buffet

Danishes, Muffins, Croissants

Fresh Fruit

Scrambled Eggs

Crispy Bacon

French toast

Garden Mixed Salad with Balsamic Vinaigrette

Assorted Rolls with Butter

Penne Vodka

Rosemary Grilled Chicken

Oven Roasted Salmon with Dill Garlic Cream

Seasonal Vegetable & Oven Roasted Potatoes

Assorted Cookies & Miniature Desserts

Freshly Brewed Coffee & Tea

\$29.95 Per Person

All Prices subject to 23% Service Charge & 8.375% Sales Tax

Rehearsal Dinner Buffet

Caesar Salad

Mixed Greens with Balsamic Dressing

Mushroom Stuffed Chicken Breast with Prosciutto and Fontina

Grilled Flat Iron Steak with Red Wine Jus

Lemon Caper Crusted Walleye, White Wine Caper Sauce

Roasted Red Potatoes

Chef's Choice of Seasonal Vegetables

Assorted Rolls with Butter

Cheesecake

\$ 30.00 Per Person

All Prices subject to 23% Service Charge & 8.375% Sales Tax

Bridal Shower Brunch

Mimosa Toast

Fresh Fruit Salad

Freshly Baked Breakfast Pastries

Scrambled Eggs

Crispy Bacon & Link Sausage

Breakfast Potatoes

Mixed Field Greens

Cheese Tortellini with Sundried Tomato Pesto

Herb Roasted Chicken Breast with Red Wine Reduction

Broiled Fillet of Salmon with Dill Garlic Cream

Seasonal Vegetable & Roasted Potato

Rolls & Butter

Special Occasion Cake

\$32.00 Per Person

All Prices subject to 23% Service Charge & 8.375% Sales Tax