

The Sheraton Suites Old Town Alexandria

801 North Saint Asaph Street • Alexandria • Virginia 22314 • USA • Phone: (703) 518-8795



Sheraton[®]
SUITES
OLD TOWN ALEXANDRIA

All Wedding Packages Include the Following:

Function Space

Complete Ceremony

•

Private access to our Ballroom, Courtyard, Upper Terrace and Lounge to accommodate all of your wedding events

•

Complimentary Bridal Party Room

•

Wood Parquet Dance Floor

•

Complimentary Parking for Guests on the day of the Wedding

•

Discounted Sleeping Room Rate and Personalized Booking Link for you and your guests Sleeping Accommodations

•

Complimentary Bridal Suite with Champagne and Strawberries on the night of your Wedding

•

Complimentary Floor Length White Linens

•

Complimentary Candle Votives and Mirrored Rounds to Complement your Centerpieces

Food and Beverage

Four (4) Hour Open Bar

•

Cocktail reception with three Butler Passed Hors D'oeuvres and two Reception Displays

•

Seated dinner in Plated or Buffet Options

•

Complimentary Champagne Toast

•

Complimentary Menu Tasting for up to Four (4) Guests

Service

Complimentary Cake Presentation and Cake Cutting Service

•

Complimentary Bartender Service and Professional Banquet Servers

•

Professional On-Site Wedding Specialist to assist you through the entire planning process. From your initial appointment to the day of your wedding, this individual will be by your side to offer support and inspiration to turn your dream wedding into reality

Our Gift to the Newlyweds

Earn bonus Starpoints to help pay for your honeymoon! Earn one Starpoint for every \$1 of your wedding contract, up to 100,000 Starpoints*

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Plated Dinner

Includes Fresh Field Green Salad with Assorted Dressings, Chef's Selection of Fresh Seasonal Vegetables, Appropriate Accompaniment (Potato, Rice, Pasta), Petit Pain Rolls and Butter, Iced Tea, Freshly Brewed Starbucks Coffee and a Selection of Herbal Teas

Reception Displays (Select Two): Island Fresh Fruit Display with Berries and Honey Lime Yogurt Dip • International Cheese Display with Assorted Breads, Flat Breads and Gourmet Crackers • Vegetable Crudité with Ranch and Creamy Spinach Dipping Sauces • Mediterranean Display with Hummus, Tabbouleh, Baba Ganoush, Olives, Feta Cheese and Roasted Peppers

White Gloved Butler Passed Hors d'oeuvres (Select Three): Coconut Shrimp • Smoked Chicken with Mango, Cilantro Relish •

Fresh Mozzarella and Tomato Bruschetta with Pesto and Balsamic Reduction • Mini Chicken Kabobs with Roasted Peppers and Onions • Mini Crab cakes with Remoulade Sauce • Spanikopita • Chicken Satay with Peanut Dipping Sauce

Entrees (Select One): Grilled Chicken Breast with Wild Mushroom and Roasted Tomato Demi Glaze • Cajun Roasted Pork Tenderloin with a Port Thyme Reduction • Grilled Sirloin Steak with a Port Wine and Mushroom Demi Glaze Cooked to your Specifications • Pan Seared Bone In Chicken Breast with Creamy Roasted Red Pepper Sauce • Herb Crusted Salmon with Caper Lemon Cream Sauce • Soy Honey Sea Bass with Cucumber Salsa

\$150 per person inclusive of applicable taxes

Buffet Dinner

Includes Chef's Selection of Fresh Seasonal Vegetables, Appropriate Accompaniment (Potato, Rice, Pasta), Petit Pain Rolls and Butter, Iced Tea, Freshly Brewed Starbucks Coffee and a Selection of Herbal Teas

Reception Displays (Select Two): Island Fresh Fruit Display with Berries and Honey Lime Yogurt Dip • International Cheese Display with Assorted Breads, Flat Breads and Gourmet Crackers • Vegetable Crudité with Ranch and Creamy Spinach Dipping Sauces • Mediterranean Display with Hummus, Tabbouleh, Baba Ganoush, Olives, Feta Cheese and Roasted Peppers

White Gloved Butler Passed Hors d'oeuvres (Select Three): Spanikopita • Chicken Satay with Peanut Dipping Sauce • Mini Crab Cakes, Coconut Chicken Skewers • Beef Empanadas

Salads (Select Two): Caesar Salad with Freshly Grated Romano Cheese • Cold Penne Salad with Julienne Vegetables and Homemade Croutons in Tomato Vinaigrette • Fresh Spinach Salad with Chopped Bacon, Mushroom, Eggs, Olives and Onions • Sliced Tomatoes and Mozzarella Salad • Cous Cous Salad with Shrimp and Artichoke • Watercress and Bibb Lettuce Salad with Julienne Red Peppers and Cucumbers • Provencal with Red Leaf, Radicchio, Argula and Endive with Basil Dressing Cucumbers, Tomatoes, Onions and Croutons, , with Lemon Choice of Three Dressings Herbal Vinaigrette, Balsamic Vinaigrette Raspberry Vinaigrette, Peppercorn Parmesan Peppercorn Dressing Green

Entrees (Select Two): Grilled Hanger Steak With Shallots-Merlot Demi with Olives and Provencal Herbs • Cajun Roasted Pork loin with Cajun Rice • Atlantic Salmon with Baby Spinach, Roasted Tomato and Caper Butter Sauce • Parmesan Crusted Chicken Breast with Oven Roasted Tomato Sauce • Chicken Marsala with Wild Mushrooms • Roasted Portabella Steak Served on Herbed Couscous Balsamic-Port Reduction • Tortellini Argula with Roasted Red Peppers and Ricotta Cheese Sauce • Roasted Butternut Squash Ravioli With Sage, Brown Butter and Parmesan

\$140 per person inclusive of applicable taxes