



Wedding Packages

Our Wedding Package Includes:

- A complimentary upgrade suite for the wedding couple on the wedding night
- Reduced rates on hotel suites for your wedding guests, 10 or more rooms per night
- Complimentary shuttle service to and from the Reagan National Airport
- An expert event manager to assist you in planning and executing your wedding
- A choice of elegant indoor or outdoor event spaces for your ceremony and reception
- Reduced ceremony fee of \$1,000.00, plus taxes and service fees
- House tables, chairs, place setting, and centerpiece for your event
- Floor Length Banquet Table Clothes Linen (Black, White, or Ivory)
- Dance Floor (valued at \$500.00)
- \$100 towards your wedding cake (from our approved vendors)
- Complimentary Cake Cutting (valued at \$150.00)
- Gobo with your wedding initials or image of your choice
- Customized menu options for plated or buffet meals
- Reduced price for vendor meals and kid's meals
 - Kids under 2 years old each free
 - 12 years old and under for kid meal pricing
- Champagne toast (valued at \$1,000)
- Reduced parking charge for your guests, \$28 per car
- Late check-out for the wedding couple
- Double Marriott Bonvoy Event Planner Points
- 10% off your rehearsal dinner and/ or farewell brunch

Our wedding package starts at \$15,000 for a minimum of 100 guests. We offer flexible options to customize your package based on your specific requirements.

To learn more about our wedding package or to schedule a site visit, please contact us at 678-447-0766 or tweaver@sheratonalexandria.com. We look forward to helping you plan your dream wedding at Sheraton Suites Alexandria!



The Reception

CULINARY RECEPTION DISPLAYS

Select Two (2)

CHEESE AND FRUIT DISPLAY

A Selection of Fine Imported and Domestic Cheeses, Gourmet Crackers and Sliced French Baguettes

FRESH DOMESTIC AND EXOTIC FRUITS

Served with Honey Yogurt Dipping Sauce

FRESH GARDEN CRUDITÉS

Served with Curry, Roasted Red Peppers and Cucumber Dill Dips

MEDITERRANEAN DISPLAY

Fresh Hummus, Baba Ghanoush, Olive Tapenade, Marinated olives, Feta Cheese, and Radishes accompanied with artisan Baguettes, Multi Grain Bread, Pita and Sesame Flat Breads

Add 3 Passed Appetizers – for an additional 15.00 per person++
(ask for a List of Choices)

FIRST COURSE

Select One (1)

CAESAR SALAD

with Freshly Grated Romano Cheese and Parmesan Bread Crisp

FRESH SPINACH SALAD

with Sliced Strawberries, Slivered Almonds, Cherry Tomato

ARUGULA SALAD

with Cherry Tomato, Shaved Parmesan, Craisins, with Lemon Vinaigrette












MIXED GREENS

with Carrot Ribbons, Cherry Tomato, Cucumber and Croutons



The Reception

MAIN COURSE

-  Parmesan Crusted Chicken Breast with Oven Roasted Tomatoes and a Light Marinara Sauce
-  Pan Seared Chicken Breast with Creamy Roast Red Pepper Sauce
-  Atlantic Salmon with Baby Spinach in a Caper Butter Sauce
-  Herb-Crusted Salmon with Lemon Caper Sauce
-  Grilled Sirloin Steak with Port Wine and Mushroom Sauce
-  Wine Braised Short Ribs with Merlot Demi Glaze
-  Cajun Roast Pork Tenderloin, with a Port Thyme Reduction
-  Tortellini Arugula with Roasted Red Peppers and Ricotta Cheese Sauce - Veg.
-  Vegetarian Beggars Purse, Phyllo Package Filled with Ratatouille and Red Pepper Coulis
-  Soy Honey Sea Bass with Cucumber Salsa (an additional \$5)
-  Roasted Petite Filet Mignon with Sweet Onions and Port

STARCHES AND VEGETABLES

Select Two (2)

-  Vegetable Studded Lemon Almond Rice
-  Roasted Garlic Mashed Potatoes
-  Rosemary Roasted Red Potatoes
-  Au Gratin Potatoes with Fresh Herbs
-  Ratatouille, Squash, Zucchini, Eggplant, & Tomatoes
-  Roasted Asparagus with Red Pepper Strips
-  Steamed Broccolini
-  Green Beans with Baby Carrots

All pricing is per person, unless noted otherwise. Prices are subject to 24% taxable (if applicable) service charge and 11% state and city sales taxes.

BEVERAGES

NOT INCLUDED IN WEDDING PACKAGE

OPEN HOST BAR PRICING - ALL INCLUDE SOFT DRINKS

MAXIMUM 4 HOURS OF SERVICE

Full Bar	Standard Brands	Premium Brands
1 Hour	\$ 28.00 per person	\$ 38.00 per person
2 Hours	\$ 32.00 per person	\$ 42.00 per person
3 Hours	\$ 40.00 per person	\$ 50.00 per person
4 Hours	\$ 46.00 per person	\$ 56.00 per person

Beer & Wine Bars	Call Brands	Premium Brands
1 Hour	\$ 22.00 per person	\$ 32.00 per person
2 Hours	\$ 28.00 per person	\$ 38.00 per person
3 Hours	\$ 32.00 per person	\$ 42.00 per person
4 Hours	\$ 36.00 per person	\$ 46.00 per person

CONSUMPTION BAR/ CASH BAR PRICING

	Standard Brands	Premium Brands
Liquor	\$ 12.00	\$ 14.00
*Specialty Drink	\$ 14.00	\$ 16.00
Wine	\$ 9.00	\$ 12.00
Beer	\$ 7.00	\$ 9.00
Soft Drinks & Juices	\$ 4.00	
Bottled Water	\$ 4.00	

*Specialty Drinks can be discussed and arranged prior to the event

Host sponsored "per drink" will be charged to Host's Bill at the conclusion of the event

Cash Bar your guests pay for their own drinks

There will be \$150.00 bartender fee per bartender applied to all Host & Cash Bars,

1 bartender per 75 guests required.

BEVERAGES, CONT.

STANDARD BRANDS LIST

Liquor

Vodka | Smirnoff
Rum | Bacardi
Gin | Beefeater
Tequila | Sauza
Whiskey | Canadian Club
Bourbon | Jim Beam
Scotch | J & B Rare

Wine

Chardonnay | Canyon Road
Pinot Grigio | Canyon Road
Moscato | Canyon Road
Merlot | Canyon Road
Pinot Noir | Canyon Road

Beer

Budweiser
Bud Light
Miller Light
Yuengling
Hard Seltzer

PREMIUM BRANDS LIST

Liquor

Vodka – Tito's
Rum | Captain Morgan
Gin | Beefeater
Tequila | Jose Cuervo
Whiskey | Jack Daniels
Bourbon | Wild Turkey
Scotch | Dewar's

Wine

Chardonnay | Story Point
Pinot Grigio | Piccini
Moscato | Canyon Road
Merlot | Edna Valley
Pinot Noir | Cambria

Beer

Budweiser
Bud Light
Yuengling
Corona
Heineken
IPA
Hard Seltzer



PLATED-STYLE WEDDING PACKAGE

One entree \$86.00 per person ++
Two entrees \$96.00 per person ++

One Entree (7-8 oz portion)
Two Entrees (3-4 oz portion each)

Starch and Vegetable will remain the same for all the plates

BUFFET STYLE PACKAGE

One entree \$82.00 per person ++
Two entrees \$92.00 per person ++

(Vegetarian and Special Needs Entrees Available)

Kids Menus – 2 to 12 years old- \$40 per person – Selections available

Vendor Meals – \$40 – box lunch or \$50 hot meal

A la carte options available