



FOUR
POINTS
BY SHERATON

.....
St. Louis
Fairview Heights

Catering to you

WEDDING CATERING MENUS

FOUR POINTS BY SHERATON ST. LOUIS – FAIRVIEW HEIGHTS
319 Fountains Parkway
Fairview Heights, IL 62208
618-622-9500

RECEPTION FEATURES

Private Scheduled Tasting for up to Four Guest
Wood Parquet Dance Floor
Complimentary Suite for the Bride and Groom
Preferred Overnight Room Rates for Guests

Mirror Tiles and Votive Candle Centerpieces
White Floor Length Linens and White Napkins
Cake Cutting Service
Complimentary Lighted Back Drop for the Head Table

HORS D'OEUVRES

Mini Beef Wellington
Crabcakes *with Remoulade Sauce*

Greek Spanakopita
Mushroom Beggar Purses

Olive Tapenade Bruschetta
Toasted Ravioli *with Marinara Sauce*

Cocktail Meatballs
Oriental Spring Rolls

SALADS

Fountains *Mixed Greens, Roasted Red Peppers, Honey Peppered Walnuts, Parmesan Cheese, Sun Dried Tomato Vinaigrette*

Field Greens *Tossed Lettuce, Toasted Pecans, Oranges, Sun Dried Cranberries, Chives and Champagne Vinaigrette*

Classic Caesar *Croutons, Parmesan Cheese, Caesar Dressing*

Midwest Iceberg *Romaine and Iceberg Lettuces, Julienne of Carrot & Zucchini, Plum Tomatoes, Red Onion, Creamy Parmesan Dressing*

Fresh Baby Spinach *Salad Spinach Leaves, Chopped Bacon, Diced Egg, Avocado, Citrus Vinaigrette*

WEDDING PACKAGE I **\$47.00 per guest**

Wedding Package is subject to 23% Service Charge and Applicable Tax

FOUR HOUR PREMIUM BRANDS BAR

CHOICE OF ONE SALAD

CHOICE OF ONE ENTRÉE *All Entrees are served with Selection of Fresh Seasonal Sides*

Chicken Capri *Broiled Chicken Breast with a Smoked Gouda and Wild Mushroom Sauce*

Chicken Mudega *Breast of Chicken, Char-Broiled & Topped with Onion, Mushrooms, Bacon & Cheese, Herb Orzo*

Breast of Chicken *Pan Seared, Herb Marinated with Roasted Shallot Demi-Glace*

Roasted Pork Loin *with Granny Smith Apple and Raisin Chutney*

WEDDING PACKAGE II **\$58.00 per guest**

Wedding Package is subject to 23% Service Charge and Applicable Tax

FOUR HOUR PREMIUM BRANDS BAR

TWO BUTLER PASSED HORS D'OEUVRES DURING YOUR COCKTAIL HOUR

CHAMPAGNE TOAST FOR ALL GUESTS

CHAIR COVERS WITH COORDINATING SASH

CHOICE OF ONE SALAD

CHOICE OF ONE ENTRÉE *All Entrees are served with Selection of Fresh Seasonal Sides*

Herb Pork Tenderloin *Herb Demi-Glace*

Pecan-Crusted Chicken *Marsala Cream Sauce*

Sautéed Breast of Chicken *with Lemon, White wine, Prosciutto Ham and Caper Sauce*

Grilled New York Strip Steak *with Maître D Butter*

Pistachio-Crusted Pan Seared Salmon Filet *with Chardonnay Cream*

WEDDING PACKAGE III **\$63.00 per guest**

Wedding Package is subject to 23% Service Charge and Applicable Tax

FOUR HOUR PREMIUM BRANDS BAR

FOUR BUTLER PASSED HORS D'OEUVRES DURING YOUR COCKTAIL HOUR

CHAMPAGNE TOAST FOR ALL GUESTS

CHAIR COVERS WITH COORDINATING SASH

CHOICE OF ONE SALAD

CHOICE OF ONE ENTRÉE *All Entrees are served with Selection of Fresh Seasonal Sides*

Grilled Filet Mignon *with Mushroom Bordelaise Sauce*

Roasted Sirloin of Beef *with Five Peppercorn Blend*

Oven Roasted Beef Tenderloin *with Merlot Demi-Glace*

BUFFET DINNER PACKAGE **\$68.00 per guest**

Wedding Package is subject to 23% Service Charge and Applicable Tax

FOUR HOURS OF HOSTED PREMIUM BAR

FOUR BUTLER PASSED HORS D'OEUVRES DURING YOUR COCKTAIL HOUR

CHAMPAGNE TOAST FOR ALL GUESTS

CHAIR COVERS WITH COORDINATING SASH

CHOICE OF ONE SALAD

CHOICE OF TWO ENTRÉES *All Entrees are served with Selection of Fresh Seasonal Sides*

Selection of Chicken, Pork, Beef, or Seafood

PACKAGE ENHANCEMENTS

Dual Plated Entrée \$3.50 per guest++

Wine Service with Dinner \$4.50 per guest++

Choice of Two Entrées \$4.50 per guest++

Additional Hour of Bar \$7.00 per guest++

LATE NIGHT SNACKS

Toasted Ravioli *served with Marinara Sauce* \$110.00++ per 50 pieces

Warm Pretzel Bites *served with Hot Nacho Cheese* \$110.00++ per 50 pieces

Assorted Mini Deep Dish Pizzas \$110.00++ per 50 pieces

PREMIUM BRANDS BAR LIST

SPIRITS

Jim Beam, Beefeaters, Baileys, Bacardi, Korbel Brandy, Seagrams 7, Smirnoff, Dekuyper Amaretto, Dekuyper Peach, Cutty Sark, Sauza Gold

BEER

Budweiser, Bud Light, Budweiser Select, Miller Light, Coors Light, O'Doul's, and Sharps NA

WINE

Salmon Creek Chardonnay, Merlot, and Cabernet Sauvignon

Catering Sales Manager: Katherine Bourgeois

618-622-9500 x567

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