



# *Wedding Packages*

SHERATON WESTPORT HOTELS

*“Joy Mixed with Tears is Our Favorite Emotion”*

LET US SHARE IN YOUR JOY

- OUR PACKAGES INCLUDE THE FOLLOWING WITH OUR COMPLIMENTS -

PRE RECEPTION

CANDLELIGHT CENTERPIECES

WOOD PARQUET DANCE FLOOR

CHAIR COVERS

DELUXE ACCOMMODATIONS FOR THE COUPLE

COMPLIMENTARY PARKING

SPECIAL GUEST ROOM RATES FOR OUT OF TOWN GUESTS

WINE SERVICE WITH DINNER

CHAMPAGNE TOAST

CAKE CUTTING SERVICE WITH ACCOMPANIMENTS

FOR INFORMATION CALL ☎ 314.878.1500  
AND ASK FOR CATERING DEPARTMENT

MINIMUM REQUIREMENTS MAY APPLY.

PLEASE ADD CUSTOMARY 25% SERVICE CHARGE AND APPLICABLE SALES TAX,

A NON-REFUNDABLE \$2,000.00 DEPOSIT IS REQUIRED,

BALANCE DUE 72 HOURS PRIOR TO YOUR EVENT.



# Versailles


## WEDDING PACKAGES

### *Beverages Included*

FOUR HOURS OF APPRECIATED BRANDS HOST BAR  
PREMIUM CHAMPAGNE FOR ALL GUESTS  
WINE SERVED WITH ENTRÉE

### *Hors d' Oeuvres*

- PASSED BUTLER STYLE WITH WHITE GLOVES -  
CHOOSE FOUR FROM THE FOLLOWING SUGGESTIONS:

PARMESAN STUFFED ARTICHOKE  COCONUT SHRIMP  
BACON WRAPPED SCALLOPS  
CROSTINI WITH BEEF TENDERLOIN  
PEAR & ALMOND BEGGARS PURSE

### *Three Course Served Dinner*

- FLATBREADS AND HONEY BUTTER -  
- MISSOURI FIELD GREEN SALAD -  
- FRESHLY BAKED ASSORTED BREADS -  
- ENTRÉE SELECTIONS -  
- ALL ENTREES ARE SERVED WITH OUR CHEF'S SPECIALTY POTATO  
AND A SELECTION OF FRESH SEASONAL VEGETABLES -  
PISTACHIO ENCRUSTED SALMON  
SEA BASS BEURRE BLANC  
ROASTED TENDERLOIN WITH WILD MUSHROOM ZINFANDEL SAUCE  
NEW YORK STRIP STEAK  
CHICKEN VERSAILLE WITH ASPARAGUS AND GOAT CHEESE

- YOUR WEDDING CAKE -  
CUT AND SERVED WITH PREMIUM COFFEE BAR  
ACCOMPANIED WITH A CHOCOLATE COVERED STRAWBERRY

 \$88.00 PER GUEST

ADD AN ADDITIONAL \$2.00 PER GUEST  
FOR CHOICE OF ENTRÉE OR MIXED PLATE



# Zurich

## WEDDING PACKAGES







### *Beverages Included*

FOUR HOURS OF FAMILIAR BRANDS HOST BAR  
CHAMPAGNE TOAST FOR ALL GUESTS  
WINE SERVED WITH ENTRÉE

### *Hors d' Oeuvres*

- PASSED BUTLER STYLE -

CHOOSE FOUR FROM THE FOLLOWING SUGGESTIONS:

MINI BEEF WELLINGTONS  GREEK SPANAKOPITAS  CHEESE BROCHETTES  
FRUIT BROCHETTES  PETITE QUICHE LORRAINE  ORIENTAL SPRING ROLLS  
PARMESAN STUFFED ARTICHOKE  COCONUT SHRIMP  
BACON WRAPPED SCALLOPS  MINI CHICKEN CORDON BLEU

### *Three Course Served Dinner*

- CAESAR SALAD

OR WEST PORT SALAD -

MIXED GREENS WITH PEPPERED HONEY WALNUTS, ROASTED RED PEPPERS,  
FRESH SHAVED PARMESAN CHEESE TOSSED IN OUR HOUSE VINAIGRETTE DRESSING

- FRESHLY BAKED SELECTION OF FRESH BAKED HEARTH BREADS AND BUTTER -

- ENTRÉE SELECTIONS -

- ALL ENTREES ARE SERVED WITH OUR CHEF'S SPECIALTY POTATO  
AND A SELECTION OF FRESH SEASONAL VEGETABLES -

CHICKEN CAPRI  \$75.00 PER GUEST  
SERVED WITH SMOKED GOUDA AND MUSHROOM SAUCE

CHICKEN CARDINALE  \$75.00 PER GUEST  
SAUTÉED BREAST OF CHICKEN WITH LOBSTER AND SUNDRIED TOMATO SAUCE

CHICKEN WELLINGTON  \$75.00 PER GUEST

ROAST SIRLOIN OF BEEF WITH BORDELAISE SAUCE  \$79.00 PER GUEST

SLICED ROAST TENDERLOIN WITH THREE PEPPERCORN SAUCE  \$80.00 PER GUEST

SEARED SALMON WITH GINGER SOY SAUCE  \$75.00 PER GUEST

MIXED PLATE  \$83.00 PER GUEST

- CHOOSE TWO FROM THE FOLLOWING -

TENDERLOIN OF BEEF WITH BORDELAISE SAUCE

GRILLED PACIFIC SALMON WITH VALENCIA BASIL BUTTER SAUCE

GRILLED MARINATED CHICKEN BREAST WITH SHERRY TARRAGON SAUCE

FOR CHOICE OF ENTRÉE  
ADD AN ADDITIONAL \$2.00 PER GUEST

- YOUR WEDDING CAKE -

CUT AND SERVED WITH COFFEE SERVICE  
ACCOMPANIED WITH A CHOCOLATE COVERED STRAWBERRY

THIS WEDDING PACKAGE IS ALSO AVAILABLE IN THESE ROOMS

MATTERHORN - ST. MORITZ - BERN - ALPINE

# Plaza Tower

## WEDDING PACKAGES






### *Beverages Included*

FOUR HOURS OF BRANDS HOST BAR  
CHAMPAGNE TOAST FOR ALL GUESTS  
WINE SERVED WITH ENTRÉE

### *Hors d' Oeuvres*

- PASSED BUTLER STYLE -

CHOOSE FOUR FROM THE FOLLOWING SUGGESTIONS:

MINI BEEF WELLINGTONS  GREEK SPANAKOPITAS  CHEESE BROCHETTES  
FRUIT BROCHETTES  PETITE QUICHE LORRAINE  ORIENTAL SPRING ROLLS  
PARMESAN STUFFED ARTICHOKE  
BACON WRAPPED SCALLOPS  MINI CHICKEN CORDON BLEU

### *Three Course Served Dinner*

- CAESAR SALAD  
OR WEST PORT SALAD -

MIXED GREENS WITH PEPPERED HONEY WALNUTS, ROASTED RED PEPPERS,  
FRESH SHAVED PARMESAN CHEESE TOSSED IN OUR HOUSE VINAIGRETTE DRESSING

- FRESHLY BAKED SELECTION OF FRESH BAKED HEARTH BREADS AND BUTTER -

- ENTRÉE SELECTIONS -

- ALL ENTRÉES ARE SERVED WITH OUR CHEF'S SPECIALTY POTATO  
AND A SELECTION OF FRESH SEASONAL VEGETABLES -

CHICKEN FLORENTINE  \$70.00 PER GUEST

SAUTÉED BREAST OF CHICKEN WITH SPINACH, ARTICHOKE, ROASTED RED PEPPER, TOPPED WITH ROASTED TOMATO

CHICKEN MARSALA  \$70.00 PER GUEST

SAUTÉED BREAST OF CHICKEN WITH MUSHROOM SAUCE

CHICKEN WELLINGTON  \$70.00 PER GUEST

ROAST SIRLOIN OF BEEF WITH PEPPERCORN SAUCE  \$75.00 PER GUEST

SLICED ROAST TENDERLOIN WITH CABERNET DEMI-GLACE  \$77.00 PER GUEST

GRILLED SALMON WITH VALENCIA BASIL BUTTER SAUCE  \$70.00 PER GUEST

MIXED PLATE  \$79.00 PER GUEST

- CHOOSE TWO FROM THE FOLLOWING -

TENDERLOIN OF BEEF WITH BORDELAISE SAUCE

GRILLED PACIFIC SALMON WITH DILL CHARDONNAY

GRILLED MARINATED CHICKEN BREAST WITH SHERRY TARRAGON SAUCE

- YOUR WEDDING CAKE -

CUT AND SERVED WITH COFFEE SERVICE  
ACCOMPANIED WITH A CHOCOLATE COVERED STRAWBERRY

ADD AN ADDITIONAL \$2.00 PER GUEST  
FOR CHOICE OF ENTRÉE



# Enhancements

## WEDDING PACKAGES

UPGRADE TO

### *Top Shelf Bar Package*

- \$5.00 PER PERSON -



### *Extend Bar by One Hour*

- \$8.00 PER PERSON -



### *White Drape Package*

- \$125.00 PER EVERY TEN FEET OF DRAPE -



### *Drape and Lighting Package*

- PRICING CUSTOMIZED PER RECEPTION -  
TO INCLUDE DRAPE BEHIND HEAD TABLE,  
COLORED LED UPLIGHTS AND  
CUSTOMIZED GOBO

