





PORTLAND SHERATON AT SABLE OAKS WEDDING PACKAGES

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LET US BRING YOUR SPECIAL DAY TO LIFE AT THE PORTLAND SHERATON SABLE OAKS. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.



## WEDDING PACKAGES

## ALL OF OUR PACKAGES INCLUDE THE FOLLOWING

Hospitality Room for the wedding party upon arrival with Complimentary champagne and hors d'oeuvres

Artisan cheese display and individual vegetable crudité for your cocktail hour Champagne, white wine, or sparkling cider toast One hour Premium brand open bar Coffee service

> Candlelight centerpieces White floor length linens

15% discount on a Thursday or Friday rehearsal dinner Discounted luxury suite for wedding couple Waived room rental when reaching the catering minimum Professional consultation regarding arrangements for your ceremony and reception Airport shuttle service Marriott Bonvoy Points

We are happy to create a personalized package for your dream wedding!





## PREMIER PACKAGE

Host Bar with Premium Brands for One Hour

## SALAD SELECTIONS

CHOICE OF ONE Seasonal Garden Salad Tossed Caesar Salad

## **ENTRÉE SELECTIONS**

CHOICE OF THREE Citrus Chicken, Lemon Tarragon Sauce Chicken Forestiere, Wild Mushroom Ragout Pan Seared Atlantic Salmon, Orange Ginger Glace Grilled Angus Top Sirloin, Cabernet Beurre Rouge Individual Hand Rolled Vegetable Lasagna with Marinara

Entrees Include Fresh Seasonal Vegetables, Roasted Red Bliss Potato or Blended Rice

## DESSERT

Two Chocolate Covered Strawberries Served with Each Piece of Your Wedding Cake

Starts at \$80.00

Prices are per person and subject to a 20% taxable service charge and 8% state tax



## **ELITE PACKAGE**

Host Bar with Premium Brands for One Hour Champagne Toast with Raspberries

## **BUTLER PASSED HORS D'OEUVRES**

CHOICE OF THREE

Truffle Mac and Cheese Tart Beef Wellington Thai Chicken Satay Shiitake Leek Spring Roll Pork Potsticker Spanakopita

## SALAD SELECTIONS

CHOICE OF ONE

Boston Bibb, Candied Walnuts, Dried Fruit with Balsamic Vinaigrette Spinach, Fresh Sliced Strawberries with White Balsamic

## **ENTRÉE SELECTIONS**

CHOICE OF THREE Coffee Rubbed New York Sirloin, Jameson Demi Glace Venetian Chicken, Sun-Dried Tomatoes, Prosciutto, Basil Cheese Sauce Chicken and Shrimp, Lemon Caper Sauce Parmesan-Encrusted Swordfish in Herb Cream Tuscan Ratatouille Tart, Tomato Basil

Entrees Include Fresh Seasonal Vegetables Choice of: Roasted Red Bliss Potato, Blended Rice, Yukon Mashed Potato, or Barley Risotto

## DESSERT

Assorted Pastries & Chocolate Covered Strawberries Served to Each Table

## Starts at \$105.00

Prices are per person and subject to a 20% taxable service charge & 8% state tax



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## PLATINUM PACKAGE

Elegant Overlays, Chiavari Chairs, Presidential Service, Champagne Toast with Raspberries, Host Bar with Top Shelf Brands for One Hour and Wine Service with Dinner

## ENTRÉE SELECTIONS

## BUTLER PASSED HORS D'OEUVRES

CHOICE OF THREE Fig and Goat Cheese Star Scallop Wrapped in Bacon Coconut Shrimp Crab Cakes with Pesto Aioli Manchego and Quiche Tart Tenderloin, Pickled Onion, Horseradish Cream on Crostini

## SALAD SELECTIONS

CHOICE OF ONE Crab Cake on Baby Field Greens, Roasted Shallots, Pancetta, with Basil Aioli

Baby Kale, Dried Blueberries, Gorgonzola, Leek Crisp, with White Balsamic

Caprese Salad; Tomato, Basil, Fresh Mozzarella, with Balsamic Reduction

CHOICE OF THREE Tarragon Cognac Glazed French Cut Chicken Garlic Studded Chicken and Basil, Prosciutto Wrapped Shrimp, with Lemon Caper Sauce Sage Encrusted Halibut, Herb Butter Sauce Grilled Filet Mignon, Pinot Noir Reduction Petit Filet Mignon and Lobster Tail, Rock Shrimp and Rosemary Brown Butter

Entrees Include Fresh Seasonal Vegetables Choice of: Roasted Red Bliss Potato, Blended Rice, Yukon Mashed Potato, or Barley Risotto

## **DESSERT STATION**

Elaborate display of Mini Pastries, Petit Fours and Chocolate Covered Strawberries

## LATE NIGHT SNACK

CHOICE OF ONE Slider Station: Angus Burger, BBQ Pulled Pork, or Crab Cake with Cajun Tartar; Sweet Potato Fries with Mustard Aioli Gourmet Flatbread Station: Goat Cheese, Steak and Truffle; Pesto, Braised Leek, Parmesan and Arugula; Feta, Grilled Chicken, Pinenuts and Spinach

Starts at \$169.00 Prices are per person and subject to a 20% taxable service charge & 8% state tax



## WEDDING STATIONED DINNER

Host Bar with Premium Brands for One Hour Elaborate Stations on Silver Top Tables

## **BUTLER PASSED HORS D'OEUVRES**

Manchego Quince Tart Coconut Shrimp Skewer Chicken Satay with Peanut Dipping Sauce Tenderloin, Pickled Onion, Horseradish Cream on Crostini

## **PASTA BAR**

Lobster Mac & Cheese Mushroom Filled Ravioli with Light Herb Sauce Gnocchi with Lemon Garlic Sauce \$75.00 Chef Fee

## SALAD BAR

## CHOICE OF TWO

Caesar Salad with Parmesan and Croutons Spinach, Fresh Sliced Strawberries, Feta with White Balsamic Baby Greens, Grape Tomatoes, English Cucumbers, served with Two Dressings Old Port Salad; Boston Bibb, Candied Walnuts, Dried Fruits with Balsamic Vinaigrette Warm Rolls and Butter \$75.00 Attendant Fee

## **CARVING STATION**

Slow Roasted Sirloin with Wild Mushroom Demi Glace or Braised Brisket, Burgundy Reduction Truffle Whipped Potato \$75.00 Carvers Fee

## **COFFEE AND DESSERT STATION**

Assorted Mini Pastries Chocolate Dipped Strawberries Freshly Brewed Coffee and Herbal Teas

\$104.00 per person

Prices are per person and subject to a 20% taxable service charge & 8% state tax



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## CHEF'S HOT HORS D'OEUVRES

## STATIONED OR BUTLER PASSED

Mini Beef Wellington	\$375.00
Crab Cakes	\$375.00
Coconut Shrimp	\$375.00
Scallops in Bacon	\$375.00
Short Rib Wrapped Bacon	\$375.00
Manchego and Quiche Tart	\$325.00
Mini Chicken Pot Pie	\$325.00
Sesame Chicken Tender	\$325.00
Fig Goat Cheese Star	\$275.00
Truffle Mac & Cheese Tart	\$275.00
Thai Chicken Satay	\$275.00
Spanakopita	\$275.00
Shiitake Leek Spring Roll	\$225.00
Asparagus Risotto Ball	\$225.00
Beef Pastelillo	\$225.00
Chicken Empanada	\$225.00
Mini Quiche	\$225.00
Pork Potsticker	\$225.00

All prices are per 100 pieces

Pricing is subject to a 20% taxable service charge & 8% state tax



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## CHEF'S COLD CANAPÉS

## STATIONED OR BUTLER PASSED

Pepper Seared Tuna on Wonton Crisp	\$350.00
Belgian Endive with Lobster Salad	\$350.00
Pepper Seared Tuna on Wonton Crisp	\$350.00
Smoked Salmon Boursin Pinwheels Marble Rye	\$300.00
Toast Points	
Skewered Grape Tomato, Fresh Mozzarella, Basil Leaf	\$275.00
Sliced Cucumber with Crabmeat & Boursin	\$275.00
Boursin Cheese with Walnuts & Dried Apricot	\$250.00
Crostini with Olive Tapenade & Tomato Basil Relish	\$250.00
All prices are per 100 pieces	

Iced Jumbo Shrimp, Cocktail Sauce	\$4.00 per piece
Shucked Spiney Creek Oysters	\$4.00 per piece
Cracked Cocktail Crab Claws	\$4.00 per piece

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## HOSTED BAR AND CASH BAR SERVICES

The Portland Sheraton at Sable Oaks has a variety of beverage selections for your dream wedding including premium, top shelf, bottled beer, as well as a wide selection of non alcoholic drinks and mineral waters. Price list available upon request

Hosted or cash bars are available for a maximum of five hours.

## **SELECTED WINE LIST**

RED WINES	
Proverb Merlot	\$27.00
Proverb Cabernet Sauvignon	\$27.00
Proverb Pinot Noir	\$27.00
Kendall Jackson Merlot	\$48.00
Kendall Jackson Pinot Noir	\$48.00
WHITE WINES	
Proverb Chardonnay	\$27.00
Proveb Pinot Grigio	\$27.00
Kendall Jackson Chardonnay	\$48.00
BLUSH WINES	
Canyon Road White Zinfandel	\$28.00
SPARKLING WINE	
Korbel	\$48.00
La Marca Prosecco	\$46.00



## **ENCHANCEMENTS**

Raw Bars Sushi Station Mashed Potato Bar Appetizer Course Late Night Snack Wine Service with Dinner Create Your Own Signature Cocktail Martini Bar or Margarita Bar Elegant Ice Carvings Created by our Executive Chef Viennese Dessert Station Continental Coffee Station with Chocolate Dipped Spoons A Variety of Chair Covers and Overlays in Different Styles and Colors Chiavari Chairs – Silver, Gold, Fruitwood, and White Colored Up-lighting and Personalized Gobos





# THE FOLLOWING MORNING

All Breakfast Buffets include Whole Fresh Fruit Centerpiece, Freshly Brewed Coffee, Decaffeinated Coffee, Our Premium Selection of Teas and Chilled Fruit Juices

#### **MORNING SUNRISE**

Cereals & Fruit Yogurts, Fresh Cut Melons & Seasonal Berries, Freshly Baked Muffins, Pastries, and Flaky Croissants, Assorted Bagels & Cream Cheese, Scrambled Eggs, Bacon & Sausage, Grilled Red Bliss Potatoes \$22.00

## FRESH START

Fresh Cut Melons & Seasonal Berries, Hot Oatmeal, Brown Sugar, Cinnamon, and Raisins, Scrambled Egg Beaters, Chicken Sausage, Oven Roasted Sweet Potato Assorted Bagels & Cream Cheese, Individual Fruit Yogurts & Crunchy Granola Topping \$22.00

#### THE FOND FAREWELL

Freshly Cut Melons & Seasonal Berries, Whipped Cream & Honey Yogurt, Fruit Yogurt, Crunchy Granola & Dried Fruit, Blueberry Pancakes with Warm Maple Syrup, Scrambled Eggs with Mushrooms, Onions, Spinach and Cheese, Ham Steaks, Thick Cut Bacon & Sausage, Grilled Red Bliss Potatoes \$25.00

## ENHANCEMENT

Smoked Salmon Display 10.00

Groups under 25 people will be charged a buffet set up fee of \$50

Prices are per person and subject to a 20% taxable service charge & 8% state tax



## INFORMATION

### CATERING MINIMUM

The Hotel requires a minimum of \$18,000.00 in Catering for the Grand Ballroom and \$12,000.00 for the Casco Bay Room on a Saturday in peak season. A minimum attendance must be guaranteed five (5) business days prior to the function.

### **DEPOSIT AND PAYMENTS**

An initial, non-refundable deposit of \$1,000.00 will be required to hold your preferred date on a definite basis. There will be three scheduled payments prior to the event and then the final balance is due five days prior to the event.

#### AN ADDITIONAL FEE

\$400.00 will be charged for each hour after the pre- designated, five hour reception (must make arrangements 5 days prior to event). A labor fee of \$75.00 each will be charged when any of the following is required for an event: Carver, Station Attendant, Cocktail Server. A \$75.00 Bartender Fee will be incurred for any group under 35 people who require a cash bar. A \$50.00 Buffet Fee will be charged when the guaranteed attendance for a buffet is under 25 guests.

#### CEREMONY

Indoor ceremony set-up fee is \$800.00 (Includes our banquet chairs and stage with stairs. Outdoor ceremony set-up is \$1200.00. To add White Garden Chairs to your outside ceremony- \$5.50 each (upon availability and prices subject to change)

### CUSTOM DESIGNED MENUS

Are available in consultation with the Executive Chef and Catering Sales Manager. The enclosed menus represent a sampling of our culinary offerings and have been designed to complement wedding celebrations. Many menu alternatives are available to satisfy a wide variety of tastes. We are also happy to accommodate two menu options with the higher priced entrée being reflected.

#### **REMOVAL OF FOOD & BEVERAGE**

From the Portland Sheraton's function rooms will not be permitted, nor will the Portland Sheraton allow food and beverage from other sources to be provided and/or served in the function rooms

#### DECORATIONS

Staging, exhibits, etc. must be in compliance with safety codes established by the South Portland Fire Marshall and the Portland Sheraton at Sable Oaks. The Hotel discourages the affixing of materials to walls and ceilings, and no confetti cannons or glitter allowed. Also, absolutely no open candle flames are allowed per the city of South Portland.

#### PRICING

For all food, beverage, and audio visual equipment rental is subject to change and does not include the 20% service charge. An 8% State Tax will be added to all food and beverage. A 5.5% tax will be added to all audio visual equipment rental. The 20% service charge is subject to a 8% State Tax. Menu pricing shall remain subject to change and will not be fixed prior to that date which is sixty (60) days prior to the event.

