



Congratulations on Your Wedding!

As you embark upon one of the most exciting times of your life, there are countless details to be arranged. At the Sheraton Cerritos Hotel, you can rely on the experience of our Catering Staff and creativity of our Executive Chef to take the worry out of your arrangements and help fill your Special celebration with wonderful memories.

Our Catering Facilities can accommodate from 20 to 400 guests for a lunch or dinner reception with dancing. We look forward to the opportunity of being your host for this special, once in a lifetime event and await your call to set up a personal tour of our beautiful facility.

To begin your memorable experience at the Sheraton Cerritos,
contact our Event Specialists at **(562) 809-1500**

CEREMONY

Your Wedding Ceremony may be held at the beautiful Water Fountain or Garden Terrace Patio.

Ceremonies are allotted up to (1) hour for the service with up to (2) hours prior for set up and includes:

One (1) Wired Microphone and Sound System
Gift and Guest Book Tables
White Garden Chairs
Fresh Fruit Infused Spa Water
Dressing Room for Bride and Groom
Wedding Rehearsal

Ceremony Fees- Saturday
Garden Terrace Patio: \$1,200
Water Fountain: \$2,500

Ceremony Fees- Friday and Sunday
Garden Terrace Patio: \$1,000
Water Fountain: \$2,300



SILVER PACKAGE

- Six Hours Dinner Reception or Five Hours Lunch Reception
- Fruit Infused Lemonade and Spa Water Station During Cocktail Reception
- Champagne or Sparkling Cider Toast
- Plated or Buffet Meal with Choice of Salad(s) and Entrée(s)
- Wedding Cake Cutting Fee and Serving
- Choice of White, Ivory or Black Table Linens
- Assorted Napkin Colors (based on available colors)
- Mirror Tiles and Votive Candles
- White China, Silver Flatware, and Glassware
- Complimentary Guest Self Parking
- Special Group Rates for Overnight Guests
- 1 Site Tour Appointment with Catering Manager

GOLD PACKAGE

- Six Hours Dinner Reception or Five Hours Lunch Reception
- Choice of (4) Tray Passed Hors D'oeuvres or (2) Appetizer Displays During Cocktail Reception
- Fruit Infused Lemonade and Spa Water Station during Cocktail Reception
- Champagne or Sparkling Cider Toast
- Plated or Buffet Meal with Choice of Salad(s) and Entrée(s)
- Wedding Cake Cutting Fee and Serving
- Choice of White, Ivory or Black Table Linens
- Assorted Napkin Colors (based on available colors)
- Mirror Tiles and Votive Candles
- White China, Silver Flatware, and Glassware
- Complimentary Guest Self Parking
- Special Group Rates for Overnight Guests
- 2 Site Tour Appointments with Catering Manager



SHERATON
EST. 1937

PLATINUM PACKAGE

- Six Hours Dinner Reception or Five Hours Lunch Reception
- Choice of (4) Tray Passed Hors D'oeuvres or (2) Appetizer Displays During Your Cocktail Reception
- Fruit Infused Lemonade and Spa Water Station throughout the Duration of the Event
- Champagne or Sparkling Cider Toast
- Plated or Buffet Meal with Choice of Salad(s) and Entrée(s)
- Elegant Tiered Custom Cake
- Chair covers (White, Ivory or Black) with Assorted Sash Colors
- Choice of White, Ivory or Black Table Linens
- Assorted Napkin Colors (based on available colors)
- Mirror Tiles and Votive Candles
- White China, Silver Flatware, and Glassware
- Complimentary Guest Self Parking
- Special Group Rates for Overnight Guests
- 2 Site Tour Appointments with Catering Manager

COCKTAIL RECEPTION

Please Select (1) of the Following Options:

(4) Tray Passed Hors D'oeuvres or (2) Appetizer Displays (Both Options Amount to Approximately 4 Pieces Per Person)

TRAY PASSED HORS D'OEUVRES

*Additional Tray Passed Hors d'oeuvres Priced at \$6.00 Per Piece
Minimum Order of 50 Pieces Per Hors D'oeuvre*

COLD HORS D'OUVRES

Wild Mushroom Salad on a Blini Round
Mini Antipasto Skewers
Cajun Chicken Salad with Paprika Aioli on Round Pumpernickel
Hummus and Kalamata Olives on Sliced English Cucumber
Salmon Mousse on Multi-Grain Toast and Fresh Dill

HOT HORS D'OEUVRES

Artichoke Fritters Filled With Goat and Cheddar Cheeses
Spinach and Feta Spanakopita
Vegetable Spring Rolls with Plum Sauce
Chicken Satay
Southwestern Chicken Filo Purse
Pork and Vegetable Potstickers with Chili Soy Sauce
Short Rib Quesadillas with Poblano Crème Fraiche
Mini Beef Porcini Duxelle Wellingtons
Chicken Samosa

APPETIZER DISPLAYS

Additional Displays Priced at \$10.00 Per Person

European and Domestic Cheeses with French Baguettes and Assortment of Crackers

Seasonal Sliced Fruits and Berries Accompanied with Honey Lavender Yogurt

Fresh Vegetable Crudités with Assorted Dips

Spinach and Artichoke Dip with French Baguettes & Tortilla Chips

Mediterranean Display: Classic and Hummus, Baba Ghanoush, Imported Olives, Tapenade, Tomato.
Bruschetta Served with Pita Bread and Crostinis

LUNCH AND DINNER

Lunch and Dinner Menus are Accompanied by Rolls and Butter, Freshly Brewed Coffee and Tazo® Tea Selections

SALADS

Please Select (1) From The Following:

Classic Caesar Salad

Hearts of Romaine, Garlic Croutons, Parmesan Cheese, Traditional Caesar Dressing

Towne Center Salad

Mixed Seasonal Greens, Tomatoes, Sprouts, Black Olives, Cucumbers, Toasted Sunflower Seeds with Herb Vinaigrette

Sheraton Cerritos Signature Salad

Spring Mix Lettuce over a Radicchio Cup with Berries, Pistachios, Focaccia Croutons, Raspberry Walnut Vinaigrette

Mediterranean Salad

Crispy Romaine Hearts of Lettuce with Feta Cheese, Baby Heirloom Tomatoes, Kalamata Olives, Shaved Red Onions, Greek Vinaigrette

Herb Mix Salad

Served with Baby Heirloom Tomatoes, Granny Smith Apples, French Brie Cheese and Apple Cider Vinaigrette

Baby Spinach & Gorgonzola Salad

Served with Cranberries, Blood Orange Segments, Toasted Pine Nuts and Champagne Vinaigrette

ENTREES

All Entrées are Accompanied by Chef's Selection of Fresh Seasonal Vegetables , Starch and Choice of Protein Entrées is Limited to (2) Maximum Along with (1) Vegetarian Entrée.
Place cards with Entrée Denotations are Required for Each Guest.

*****Highest Priced Entrée Prevails as the Social Package Price Per Person*****

Chicken with Triple Mushroom Sauce

Grilled Chicken Breast Topped with Assorted Sautéed Mushrooms in a Merlot Reduction

Lunch: Silver \$45/Gold \$52/Platinum \$57

Dinner: Silver \$47/Gold \$54/Platinum \$60

Lemon Rosemary Chicken

Breast of Chicken with artichoke hearts and Lemon Caper Beurre Blanc

Lunch: Silver \$45/Gold \$52/Platinum \$57

Dinner: Silver \$47/Gold \$54/Platinum \$60

Stuffed Chicken Roulade

Stuffed with Spinach, Roasted Red Peppers, Jack Cheese, Spinach Sherry Chipotle Sauce

Lunch: Silver \$47/Gold \$54/Platinum \$59

Dinner: Silver \$52/Gold \$59/Platinum \$65

Flat Iron Steak

With Scalogni Onions, Portobello Mushrooms and Merlot Demi Glace Sauce

Lunch: Silver \$52/Gold \$59/Platinum \$65

Dinner: Silver \$57/Gold \$64/Platinum \$70

Grilled New York Steak

Garnished with Crispy Onion and Exotic Mushroom Merlot Demi Glace

Lunch: Silver \$59/Gold \$66/Platinum \$71

Dinner: Silver \$65/Gold \$72/Platinum \$78

Slow Roasted Prime Rib

Served with Cabernet Au Jus and Creamy Horseradish

Lunch: Silver \$60/Gold \$67/Platinum \$72

Dinner: Silver \$65/Gold \$72/Platinum \$78

Braised Beef Short Ribs

Served with Caramelized Cipollini Onions and Porcini Red Wine Sauce

Lunch: Silver \$51/Gold \$58/Platinum \$64

Dinner: Silver \$56/Gold \$63/Platinum \$69

Salmon

Pan Seared Salmon Glazed with Lemon and Lime Citronelle Sauce

Lunch: Silver \$52/Gold \$59/Platinum \$64

Dinner: Silver \$57/Gold \$64/Platinum \$70

Duet Entrees

New York Steak & Roasted Chicken

With Peppercorn Demi Glace and Thyme Light Gravy

Lunch: Silver \$61/Gold \$68/Platinum \$74

Dinner: Silver \$66/Gold \$73/Platinum \$79

Petit Filet Mignon & Jumbo Shrimp

with a Shallot Red Wine

Lunch: Silver \$68/Gold \$75/Platinum \$81

Dinner: Silver \$70/Gold \$80/Platinum \$86

CLASSIC BUFFET

Minimum of (50) Guests for Buffet Service

Please Select (2) Salads:

Fusili Lemon-Pesto Pasta Salad
Classic Caesar Salad
Asian Chicken Salad
Spinach Salad
Mediterranean Salad
Roasted Baby Beet Salad

Please Select (2) Entrees:

Wild Mushroom Ravioli with Garlic Cream Sauce
Roasted Seasonal Vegetable Lasagna
Lemon Rosemary Chicken Thigh with Artichoke Hearts and Lemon Caper Beurre Blanc
Chicken Marsala - Sautéed Chicken Thigh with Italian Marsala Wine & Sautéed Mushrooms
Wild Salmon Pan Seared with a Dijon Cream Sauce
Herb Crusted Salmon with a Lemon-Chive Butter Sauce
Pepper Crusted Flat Iron Steak with Portobello Mushroom and Tarragon Sauce
Grilled Filet Mignon Medallions with Green Peppercorn Sauce *(Additional \$5 Per Person)*
Roasted Prime Rib Carving Station with Cabernet Au Jus, Creamy Horseradish and Stone Ground Mustard *(Additional \$5 Per Person)*
(Minimum of 1 Chef Attendant Required at \$150.00 per 100 Guests)

Chef's Choice of Potato, Pasta or Rice Pilaf Along with Seasonal Baby Vegetables

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo® Teas

Lunch: Silver \$52/Gold \$60/Platinum \$68

Dinner: Silver \$58/Gold \$66/Platinum \$74



ITALIAN BUFFET

Minimum of (50) Guests for Buffet Service

Please Select One (1) Salad AND One (1) Soup:

Caesar Salad- Romaine Lettuce, Parmesan Cheese, Garlic Paprika Croutons with Classic Caesar Dressing

Insalata Caprese - Sliced Tomato, Fresh Mozzarella Cheese & Basil

Minestrone Soup - Fresh Vegetables, Beans and Pasta in a Light Tomato Broth

Pasta Fagioli Soup - White and Red Beans, Ground Beef, Tomatoes and Pasta in a Savory Broth

Please Select Two (2) Entrées:

Spaghetti Bolognese - Fine Spaghetti with Ground Beef and Bolognese Sauce

Wild Mushroom Ravioli with Garlic Cream Sauce

Chicken Marsala - Sautéed Chicken Thigh with Italian Marsala Wine & Sautéed Mushrooms

Chicken Alfredo - Grilled Chicken Thigh Tossed with Fettuccine and Creamy Alfredo Sauce

Peppered Roasted Flat Iron Steak - with Scallion Onions, Portobello Mushrooms and Oven Baked Herb Tomatoes

Grilled Salmon in a Lemon Butter Sauce with Medley of Vegetables - Mushrooms, Artichokes, Spinach, Roasted Cherry Tomatoes and Zucchini

Accompanied by Garlic Mashed Potatoes, Red Roasted Potatoes or Wild Rice Pilaf and Seasonal Baby Vegetables

Warm Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo® Teas

Lunch: Silver \$49/Gold \$56/Platinum \$62

Dinner: Silver \$55/Gold \$62/Platinum \$68

MEXICAN BUFFET

Minimum of (50) Guests for Buffet Service

Please Select One (1) Salad OR One (1) Soup:

Mexican Caesar Salad - Romaine Lettuce, Tortilla Strips, Parmesan Cheese and Cilantro Lime Dressing
Tortilla Soup - Chicken Broth with Tortillas Strips, Carrots, Potatoes, Tomatoes, Zucchini & Jack Cheese
Albondigas Soup - Traditional Mexican flavored with Mini Meatballs filled with Rice & Fresh Herbs, Potatoes, Carrots, Zucchini & Cilantro

Please Select Two (2) Entrées:

Chicken Fajitas - Strips of Marinated Chicken with Grilled Bell Peppers, Tomatoes & Onions
Chicken with Chipotle Sauce - Grilled Chicken Thigh Topped with Sherry Wine & Chipotle Cream Sauce
Beef Fajitas - Tender Sliced Beef Marinated with Grilled Bell Peppers, Tomatoes & Onions
Beef Barbacoa – 10 Hour Braised Beef Shredded with Assorted Chilies & Spices
Pork Carnitas Slow Roasted Pork Shoulder, Citrus & spices
Cheese Enchiladas - Corn Tortillas, Jack & Cheddar Cheese Rolled & Topped with
Classic Red Chili Sauce
Chile Rellenos - Poblano Stuffed Peppers with Monterey Jack Cheese & Ancho Chili Salsa

Spanish Rice and Pinto Beans

Flour or Corn Tortillas

Chips & Salsa Pico de Gallo, Salsa Roja, Guacamole & Sour Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo® Teas

Lunch: Silver \$47/Gold \$54/Platinum \$60

Dinner: Silver \$53/Gold \$60/Platinum \$66



CHILDREN'S MENU

\$34.00 Per Child

For Guests (10) Years of Age and Under

All Children Meals Include a Fresh Fruit Cup, French Fries

Please Select (1) From The Following:

Chicken Nuggets with Ranch Dipping Sauce

Macaroni and Cheese

Mini Pepperoni Pizza

Cheeseburger or Hamburger

VENDOR MEALS

Chef's Selection of Chicken Entrée with Starch and Fresh Seasonal Vegetables at

\$34.00 Per Vendor

(Does Not Include Other Wedding Package Inclusions)

CUSTOM MENUS

These Menus are Just a Sampling of What We Can Offer for Your Special Day. Our Executive Chef and Catering Manager Would Be Happy to Consult With You on Creating a Custom Menu For Your Special Celebration!

HOSTED AND CASH BANQUET BARS

*Please Choose From The Following Bar Options For Your Cocktail Reception and Dinner.
Options May Be Combined and Customized to Fit Your Event Needs.*

- Hosting by Consumption (*Set a Dollar Amount Limit for the Beverages You Want To Host, i.e. \$2,000.00*)
- Hosting by Bar Package (*Offer Unlimited Beverages For a Set Number of Hours Per Person*)
- Cash Bar (*Guests Pay On Own For Beverages*)
- Corkage Fee for Client Provided Wine or Champagne **\$15.00 Per 750ml Bottle**
- Unlimited House Red and White Wine Service With Dinner **\$10.00 Per Guest**
- Additional House Champagne/Sparkling Cider Pour **\$3.50 Per Guest**
- Bartender Fee Per Bar (1 Recommended Per 100 Guests) **\$150.00 Per Bartender/Bar**

BAR PACKAGES (*Unlimited Drinks Per Person Per Hour for All Guests Over 21 Years of Age*)

	<u>Call</u>	<u>Premium</u>	<u>Super Premium</u>	<u>Beer & House Wine</u>	<u>Soft Beverages</u>
1 st Hour:	\$16	\$18	\$20	\$13	\$7
2 nd Hour:	\$11	\$13	\$15	\$9	\$5
Additional:	\$7	\$9	\$11	\$6	\$5

SPECIALITY DRINKS

	<u>Call</u>	<u>Premium</u>	<u>Super Premium</u>
Martini Bar	Host \$12 Per Drink	Host \$14 Per Drink	Host \$16 Per Drink

Bubble Bar **Host \$10 Per Drink**
Champagne, Champagne Cocktails, Bellini and Mimosa

Non-Alcoholic Drinks **Host \$45 Per Gallon**
Ice Tea, Lemonade, Pink Lemonade, Fruit Punch, Fruit Infused Waters



Continued Bar Menu

Call Brands	Host \$9	Cash \$12	Per Drink
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Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Grant's

Scotch, Seagram's 7 Whiskey, E&J Gallo Brandy

Premium Brands	Host \$10	Cash \$13	Per Drink
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Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Sauza Hornitos Tequila, Jack Daniels Bourbon, Johnny

Walker Red Scotch, Seagram's VO Whiskey, Courvoisier VS Cognac

Super Premium Brands	Host \$12	Cash \$15	Per Drink
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Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Patron Silver Tequila, Maker's Mark

Bourbon, Johnny Walker Black Scotch, Crown Royal Whiskey, Hennessy VS Cognac

Cordials	Host \$12	Cash \$15	Per Drink
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Amaretto Disaronna, Baileys Irish Cream, Grand Marnier and Kahlua

House Wine	Host \$8	Cash \$11	Per Drink
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Beringer White Zinfandel, Canyon Road Chardonnay, Cabernet Sauvignon, Merlot and Pinot Noir

Specialty Wine	Host \$10	Cash \$13	Per Drink
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Kendall Jackson Chardonnay and Cabernet Sauvignon

Domestic Beer	Host \$6	Cash \$9	Per Drink
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Budweiser and Bud Light, Coors Light

Imported Beer	Host \$8	Cash \$10	Per Drink
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Corona and Heineken

Non-Alcoholic Beer	Host \$5	Cash \$6	Per Drink
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St. Pauli Girl

Soft Beverages	Host \$4	Cash \$6	Per Drink
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Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist), Juices (Orange and Cranberry), Mineral Water (Flat or Sparkling)

WINES

The Wines on This Progressive List are Grouped in Flavor Categories. Wines With Similar Flavors are Listed in a Simple Sequence Starting with Those That Are Sweeter and Very Mild to Taste, Progressing to Wines That are Drier and Stronger in Taste. Prices are Per 750ml Bottle.

SPARKLING WINES & CHAMPAGNE

Moet & Chandon Imperial France	\$95
Chandon Brut Classic California	\$54
Michelle Brut Washington	\$36

SWEET WHITE / BLUSH WINES

Beringer White Zinfandel California	\$30
Chateau Ste. Michelle Riesling Washington	\$30
The Seeker Riesling Germany	\$40

DRY LIGHT INTENSITY WHITE WINES

Beringer Pinot Grigio California	\$30
Brancott Sauvignon Blanc New Zealand	\$36
Esk Valley Sauvignon Blanc New Zealand	\$34

DRY MEDIUM INTENSITY WHITE WINES

Canyon Road Chardonnay California	\$26
Kendall-Jackson Chardonnay California	\$34
Wente Vineyard "Morning Fog" Chardonnay California	\$44
Robert Mondavi Private Selection Chardonnay	
Napa Valley	\$50

DRY MEDIUM INTENSITY RED WINES

Mark West Pinot Noir California	\$32
Garnet Vineyard Pinot Noir California	\$34
Canyon Road Pinot Noir California	\$26
Chateau St. Jean Merlot California	\$42
Canyon Road Merlot California	\$24
Clos du Bois Cabernet Sauvignon California	\$42
Canyon Road Cabernet Sauvignon California	\$24

DRY FULL INTENSITY RED WINES

Jacobs Creek Reserve Shiraz Australia	\$49
Don Miguel Gascon Malbec Argentina	\$35

ENHANCEMENTS

Enhance The Look of Your Event With the Following Upgrades.

WEDDING/SPECIALITY CAKE:

\$5.00 per person

CHAIR COVERS AND SASH:

\$6.00 per chair

CHAIR COVERS AND CHIAVARI CHAIRS

Prices Include Delivery, Set Up, Strike Down and Pickup and Are Additional To Your Package Cost Per Person.

Chiavari Chairs with Standard Cushion (*White, Ivory, Black*)

\$8.00 Per Chair

Special Chiavari Chair Cushion (*Assorted Colors*)

\$1.50 Per Cushion

LINENS, NAPKINS AND BACKDROPS

Prices Include Delivery, Set Up, Strike Down and Pickup and Based on Actual Items Ordered.

Floor Length Polyester Table Linens (*White, Ivory, Brown, Black*)

\$10.00 Each

Floor Length Specialty Linen (*Assorted Colors*)

\$20.00 Each

Organza Table Overlays (*Assorted Colors*)

\$10.00 Each

Napkins in Satin, Taffeta or Crushed Satin (*Assorted Colors*)

\$1.50 Each

Beaded Glass Chargers (*Silver or Gold*)

\$5.00 Each

Sweetheart Table 9'x8' Charmeuse Satin Backdrop (*White or Ivory*)

\$175.00 Each

Sweetheart or Cake Table Waterfall Bustle with (2) Specialty Linens

\$175.00 Each

Sweetheart or Cake Table Waterfall Bustle with (1) Specialty Linens + Upgraded Overlay

\$195.00 Each

SPECIALTY LIGHTING AND AUDIO VISUAL EQUIPMENT

We Are Proud to Partner with Dobil Laboratories Audio Visual as Our In House Hotel Audio Visual Provider.

Please Inquire For More Information and Pricing.

FREQUENTLY ASKED QUESTIONS

Our Specialized Catering Team strives to take the hassle out of your wedding planning. If you have any questions that are not addressed below, please feel free to contact us and ask!

What do I do first?

Determine your guest count, set your budget, and decide on an event date. Then call or email us for more information on our venues, menus, prices and fees. We encourage you to make an appointment to site the Sheraton Cerritos Hotel in person as well!

What reception ballroom options are available?

We have three elegant ballrooms that can be set in a variety of ways to customize your celebration. Our stylish Cerritos Ballroom feature gorgeous crystal chandeliers and accommodates up to 400 guests. The contemporary Crystal Ballroom can accommodate up to 200 guests. The intimate Garden Terrace Room holds a maximum capacity of 100 people, and has an adjoining outdoor patio area that can be used for your ceremony or a cocktail reception. Total capacities will be based on actual set up requirements inside the ballroom.

What are the hours of a reception?

Customary lunch reception times for Crystal Ballroom and Cerritos Ballroom are from 10:00am to 3:00pm or 11:00am to 4:00pm and dinner reception times are from 6:00pm to 12:00am or 7:00pm to 1:00am. For events beginning at 6:00pm, one (1) additional hour of overtime may be purchased starting at \$1,000.00 (depending on your guest count) for your event to conclude at 1:00am at the latest.

For the Garden Terrace and Patio lunch receptions time is from 10:00am to 3:00pm and dinner time is from 5:00pm-11:00pm.

Will I need a private Wedding Planner or Coordinator?

We highly recommend hiring a wedding coordinator to assist you on the day of your wedding, especially if holding a wedding ceremony on property. The wedding planner can assist with your day of wedding itinerary, supervise vendors, oversee personal details and dedicate their attention to you throughout the entire length of the event.

Can the menus be customized?

Absolutely! The menus provided are suggestions, but our talented Executive Chef and our Catering Manager will work with you to create a menu of your choice for your special day.

Can I do a meal tasting?

Meal tastings are available for a fee after your wedding is confirmed and booked. Meal tastings are available for a maximum of 2 guests and 2 entrees for \$50.00. Meal tastings are usually scheduled a month before your wedding.

Can I provide my own wine and champagne?

We do allow you to bring in your own wine or champagne to be served at the wedding reception. The corkage fee is \$15 for each 750ml bottle plus 24% house charge and local sales tax. Due to licensing requirements and quality control issues, all other beverages must be provided by the Hotel.

Can we bring our own food?

Due to licensing requirements and quality control issues, all food must be provided by the hotel, with the exception of the cake. In addition, no food or beverage may be removed from the event area at any time prior to, during, or after the event. The Hotel does allow full outside catered ethnic weddings

Continued FAQ

through a Hotel approved outside caterer.

Please contact your Catering Manager with any questions regarding outside catering and applicable fees.

What outside vendors can I use?

We can provide you with a preferred vendor list which includes reputable vendors that have provided excellent service in the past for our Brides and Grooms. You are also welcome to hire vendors not listed on our preferred vendor list at your own discretion. The Hotel is not responsible for services provided by outside vendors.

What is the responsibility of my private Wedding Planner or Coordinator?

- Provide guidance with etiquette and protocol for invitations, family matters, ceremony components and toasts
- Create a detailed timeline for your wedding day including your ceremony and reception. Your Wedding Planner or Coordinator will provide your Hotel Catering Manager with a copy to be communicated to the related Hotel operations teams
- Organize and coordinate your ceremony rehearsal and remind your bridal party of all the important "call times" and "don't forgets" on the day of your wedding
- Confirm all call times with your outside vendors several days prior to your wedding day
- Be the liaison between the Bride and Groom, your family, bridal party, outside vendors and Hotel regarding details of the wedding
- Assist the Bride and bridal party with dressing along with any personal needs on the day of the wedding
- Coordinate personal flowers with your florist and assist all gentlemen with pinning on their boutonnieres
- Ensure that your vendors are set up in a timely fashion and clean up at the conclusion of your event removing any rental items from the Hotel premises
- Receive, count and collect your wedding gifts to your pre-designated location
- Assist with escorting your guests from the ceremony venue to the reception ballroom
- Deliver and arrange any programs, escort cards, place cards, favors, cake knife and server, toasting glasses, disposable cameras and other personal items
- Review and coordinate schedule of events with Hotel Banquet Captain, DJ, photographer and videographer to ensure timeliness
- Coordinate your wedding ceremony, coordinate your grand entrance and reception with traditions such as first dance, toasts, cake cutting, garter and bouquet toss
- Collect any personal items you may have brought at the conclusion of the reception

What is the responsibility of my Sheraton Cerritos Catering Manager?

- Provide a personalized tour of the Hotel to show you the ceremony venues and ballrooms
- Establish food and beverage minimums fees for the ballroom that best fits your needs
- Customize a wedding package tailor made for you
- Recommend special event professionals to provide music, floral, photography, videography, etc.
- Create an estimate of charges outlining your financial commitments
- Act as a menu consultant for all food and beverage selections
- Detail your wedding banquet event order outlining all of your event specifics and ensure that it is communicated flawlessly to the Hotel operational team
- Refer you to a Sales Manager for a contracted guestroom block
- Personally oversee the details of the Bride and Groom's room reservations

Continued FAQ

- Oversee the ceremony and reception room set-up, food preparations and other Hotel operations
- Ensure a seamless transition to the Hotel's Banquet Captain for your reception
- Review your banquet checks for accuracy prior to the completion of the final bill

What is the responsibility of my Sheraton Cerritos Banquet Captain?

- On the day of the event, your Banquet Captain will coordinate each detail that has been communicated through your Catering Manager
- Check set-up of ceremony and ballroom area according to the banquet event order contract
- Review schedule of events with DJ/band, photographer and videographer, outside caterer, etc.
- Escort guests to ballroom
- Greet guests as they enter ballroom
- Check pathways, reception area and ballroom for cleanliness
- Ensure all food and beverage service meets the agreed event order
- Oversees banquet personnel servers/houseman/bartenders to ensure excellent service provided
- Present final banquet check to Bride and Groom or designated contact at conclusion of event

When is the final guest count required?

The final guest count must be provided to the Hotel by 12:00pm noon seven (7) business days prior to the wedding date. This number will be considered your final guarantee and cannot be reduced. If we do not receive a guarantee, the expected number of guests listed on the original agreement will become your guarantee.

What is the payment schedule?

A non-refundable and non-transferable deposit of 25% of your estimated total food & beverage revenue is required to confirm a date. An additional 25% of the estimated balance is due midway between the time of contract signing and the wedding date. The remaining balance, based on your final guarantee, is due seven (7) business days prior to the wedding date. Payments may be made in cash, by certified or bank check, or credit card. Regardless of method of payment, a credit card is required to be on file with the Hotel for any additional charges incurred on your wedding day.

Is there self parking or valet parking?

We offer convenient complimentary self parking at the Hotel. We do not offer valet parking services.

What will I need to present a slide show?

If you are interested in showcasing a slideshow at your event, you will need an LCD Projector, laptop or DVD player, projection screen and appropriate cords and cables. You are welcome to provide and set up your own equipment or we can coordinate the rental of these items or any other audio visual equipment through our in house audio visual provider, Dobil.

Do you offer special guest room rates?

Yes, a special rate can be offered through a contracted guest room block for a minimum of (10) rooms on 1 night. Rates vary depending on season and availability. A special arrangement in one of our guestrooms is made for the Bride and Groom on the wedding night.

THE ABOVE INFORMATION AND PRICING PROVIDED IS SUBJECT TO CHANGE WITHOUT NOTICE. PLEASE CONTACT YOUR CATERING MANAGER FOR ALL CURRENT INFORMATION AND PRICING.