Sheraton

COLUMBIA
TOWN CENTER
HOTEL

Celebrate Your Big Day

Make the wedding of your dreams become a reality at
Sheraton Columbia Town Center Hotel.

Our hotel is nestled around 12 wooded acres on the banks of the breathtaking Lake Kittamuqundi, which makes the perfect backdrop for a lifetime of memories. We are also conveniently located for your guests traveling to and from BWI Airport. Your wedding planning will be seamless with our experienced and talented wedding specialist. Let us bring your special day to life and give you and your guests an unforgettable wedding experience.

Sheraton Columbia Town Center Hotel will take care of your every need while you celebrate with friends and family. We have the perfect all-inclusive package for your needs! This package is available if you book with us by December 31, 2017 with the wedding occurring in 2018.

Amenities:

- Traditional Ceremony Package- with full set-up of the outdoor ceremony venue or indoor ceremony venue, hotel provided standard chairs, rehearsal of the ceremony the night prior, and dressing room on the day of the wedding
- Selection of reception space with full set-up of the room to include all tables and hardwood dance floor
- White full length table linen
- White chair covers with selection of colored sash
- Candle arrangements for all tables
- A delicious 4-course menu
- Four-hour bar package
- Custom-made wedding cake from SugarBakers
- A complimentary room for the wedding couple on the night of the wedding
- A complimentary dressing room
- A dedicated menu tasting for up to four guests
- Complimentary 1st year anniversary cake from SugarBakers

Menu

FOUR HOUR BAR
mixed drinks
assorted domestic and imported beers
house wines
assorted soft drinks
signature drink during cocktail hour
champagne toast

STATIONARY HORS D'OEUVRES

DISPLAY OF DOMESTIC & IMPORTED CHEESES
garnished with fresh berries served with flat breads & crackers

SEASONAL GRILLED VEGETABLES
served with assorted dips in shot glasses including ranch dressing, caramelized onion dip & roasted tomato bleu cheese dip

BUTLER PASSED HORS D'OEUVRES (select two)

CHICKEN PARMESAN PUFF

COCONUT CHICKEN SKEWER WITH SHREDDED COCONUT & MALIBU RUM BUTTER

THAI PEANUT MARINATED CHICKEN SATAY

BEEF TENDERLOIN KABOB WITH RED PEPPERS & ONIONS

BEEF WELLINGTON

RASPBERRY, TOASTED ALMONDS & BRIE IN A PYLLO ROLL

BABY SPINACH & IMPORTED SWISS CHEESE PUFF

MACARONI & CHEESE POPPERS

DINNER

ARUGULA SALAD
strawberries, bibb lettuce, goat cheese & pine nuts served with assorted dressings

WARM ROLLS & BUTTER

ENTREES

PECAN CRUSTED TILAPIA WITH WHITE CREAM SAUCE

SEARED SALMON TOPPED WITH LEMON CAPER SAUCE

MEDITERRANEAN STUFFED CHICKEN WITH SPINACH, TOMATOES, FETA CHEESE TOPPED WITH RED PEPPER CREAM

BAKED GARLIC PARMESAN CHICKEN SERVED WITH WHITE WINE SAUCE

SLOW ROASTED SIRLOIN WITH CARAMELIZED SHALLOT JUS

LONDON BROIL TOPPED WITH ROSEMARY DEMI GLAZE

ROASTED PORTOBELLO STACK WITH FRESH TOMATO SAUCE

EGGPLANT PARMESAN

SIDES

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

RICE PILAF

WILD RICE

HERB RISOTTO

DESSERT

WEDDING CAKE
custom designed from Sugar Bakers

Pricing

PLATED

$109 per person (inclusive of taxes/service charge)

Plated will have up to three entrées and one side dish selection.

Final headcount for all plated meals are due to the hotel 7 business days prior to the event date.

The number of each entrée and any special dietary requests are also due Included within the final headcount.

BUFFET

$118 per person (inclusive of taxes/service charge)

All buffets are served with two entrée & two side dish selections from the menu along with seasonal vegetables.

The final headcount for all buffet meal packages is due 7 business days prior to the event date.

Any special dietary requests are also due Included within the final headcount.

Hotel will confirm with group that hotel is able to supply special dietary meal.

All special dietary meals will be plated and served individually to these guests.

Place cards are required for those events that would like to have more than one menu selection.

Please ask for our recommendations on the best way to handle multi-entrée receptions.

Gluten free and other special dietary requests can be accommodated.

Additional hors d' oeuvres are available to be added on to the package.

Contact Us

Contact our Wedding Specialist for additional information and to schedule a tour:
Bebe Miller
Wedding Specialist
bebe.miller@sheratoncolumbia.com
+ 1 410 423 8909