



Weddings

By the Sheraton Columbia Town Center



Sheraton[®]

COLUMBIA
TOWN CENTER
HOTEL

Sheratoncolumbia.com

10207 Wincopin Circle, Columbia MD 21044

*P*lan a spectacular wedding or reception in our charming outdoor setting overlooking the lake. Our pristine venue offers the perfect combination of elegance and romantic history for your special day. We are located in the heart of Columbia along the beautiful Lake Kittamaqundi.

From the moment you contact our “Wedding Dream Maker” we are committed to provide you with the wedding of your dreams every step of the way.

Items that you don't have to worry about....

Complimentary-

We provide a complimentary champagne toast with all of our alcoholic beverage packages, complimentary candle centerpieces, complimentary full length white table linen, complimentary room set-up to include all tables, chairs, flatware, stage or DJ table, hardwood dance floor, gift table, guest book table, & cake table, complimentary bartenders (1 per 100 guests) & butler fees. All of our wedding receptions receive a complimentary upgraded room for the night of the wedding as well as a day of holding room.

Food & Beverage-

We have a variety of wedding packages for you to choose from or we will be happy to design a customized menu exclusive to your event. Our menus offer complete flexibility with your selection of hors d' oeuvres, dinner, & bar beverages. All of our dinner options include a custom wedding cake by Sugar Bakers.

Menu Tasting-

A complimentary menu tasting for up to four guests is included with the reception package. The private menu tasting can be arranged within three months of your event date in order to incorporate seasonal menu options. The menu tasting includes a variety of hors d' oeuvres, dinner selections, & a sampling of the wedding cake.



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Ceremony Options:

Our traditional & platinum ceremony packages can be used for Lakeside ceremonies or intimate indoor ceremonies.

Traditional Ceremony Package-

\$700

Includes full set-up of the ceremony venue, hotel provided standard chairs, rehearsal of the ceremony the night prior, & dressing room on the day of the wedding.

Platinum Ceremony Package-

\$1,200

Includes full set-up of the ceremony venue with white folding chairs (max 200), rehearsal of the ceremony the night prior, dressing room on the day of the wedding, ceremony coordination.

Enhancements:

White Folding Chairs:

\$3.50 each

Ceremony Programs Start At:

\$3 each

All ceremony packages are booked in conjunction with the reception at the hotel.
All ceremony packages are subject to sales tax & service charge.
White padded folding chairs are subject to sales tax, service charge & delivery fee.
Ceremony programs are subject to sales tax & service charge.

Audio Visual Options:

KVL Audio Visual services is the official provider of all audio visual equipment for the Sheraton Columbia Town Center hotel. Herbert Harrison our on-site audio visual manager is familiar with the unique aspects of the hotel & event space. He can assist & oversee any portion of the audio visual experience. The below items are the most common audio visual requests. If there is something specific that you all are looking for please reach out to him directly at 410-423-8929 or via email at hharison3@kvlav.com

Audio Visual

Outdoor ceremony sound package:	\$325
Indoor ceremony sound package:	\$200
Additional wired Microphones	\$55
Additional wireless Microphones	\$170
4-channel mixer	\$60
IPOD connection	\$60

*All Sound packages include microphone, sound & mixer.

*Some audio equipment could require additional equipment needs

Visual

Meeting room projector:	\$350
8x8 Tripod Screen:	\$70
Video Switcher	\$250
VGA Cable	\$25

Wedding Enhancements

Drapery Package with 3 up-lights:	\$275
Additional Up-lights:	\$50 each
Gobo Light Package	\$300
Entrance Drapery:	TBD
Enhanced Drapery:	TBD

*Entrance drapery & enhanced drapery can be customized to each wedding.

Hors d' Oeuvres

Our Chef recommends two or three stationary hors d' oeuvres & three or four canapes.

Stationary Hors d' Oeuvres

Domestic & Imported Cheeses with Fresh Fruit Display	\$295
Assorted Vegetables with Dips Served in Shot Glasses	\$295
Garlic & Red Pepper Hummus with Pita Bread	\$275
Maryland Crab Dip with Garlic Crostini	\$385
Spinach & Artichoke Dip Served with Crostini & Tortilla Chips	\$295

Each display is sufficient for 50 guests.
Multiple displays may be required based upon the final headcount.

Cold Canapes

California Rolls	\$4.35 Each
Mango Curry Chicken on Toasted Focaccia	\$3.75 Each
Chilled Cocktail Shrimp with Cocktail Sauce	\$3.25 Each
Oysters on the Half Shell	\$4.25 Each

All cold canapes require a minimum of 100 pieces of each selection .
All cold canapes can be butler served.

Hot Canapes

Old Bay Chicken Bites	\$2.95 Each
Spanakopita	\$2.85 Each
Fried Shrimp with Cocktail Sauce	\$3.50 Each
Hibachi Beef Skewers	\$3.50 Each
Seafood Kabobs	\$3.75 Each
Mini Crab Cakes	\$4.25 Each
Lobster & Shrimp Spring Rolls	\$4.25 Each
Baby Spinach & Artichoke Quiche	\$3.00 Each
Thai Peanut Marinated Chicken Satay	\$3.75 Each
Chicken Cordon Bleu Puff with Smoked Ham & Swiss	\$3.75 Each
Mini Grilled Cheeses Sandwiches	\$3.25 Each
Mini Sliders	\$3.75 Each

All hot canapes require a minimum of 100 pieces of each selection.
All hot canapes can be butler served .

All hors d' oeuvres are subject to applicable sales tax & service charge.

Plated Options

All of our plated dinner options include a starter course, selection of starch & vegetable, a custom designed wedding cake by Sugar Bakers, & Starbucks coffee service with dessert.
Plated kids menus include fruit cup, French fries & beverage.

Our Most Popular Selections

<u>Maryland Style Jumbo Shrimp</u>	\$60 per person
Four Jumbo Shrimp Stuffed with Crab Imperial	
<u>Filet of Beef paired with Crab Cake</u>	\$65 per person
topped with Zinfandel Reduction & Spicy Remoulade	
<u>Chicken Chesapeake</u>	\$52 per person
Seared Chicken Breast Stuffed with Crab Imperial	
<u>Mediterranean Chicken</u>	\$42.95 per person
Seared Chicken with Sun-Dried Tomatoes, & Artichoke Hearts	
<u>Stuffed Chicken Breast</u>	\$45 per person
with a Mélange of Wild Rice & Almonds served with Cherry Sauce	
<u>Seared Salmon with Lemon Caper Sauce</u>	\$46 per person
<u>London Broil</u>	\$46 per person
Sliced Flank Steak topped with a Rosemary Demi Glaze	

Additional Offerings

Wild Mushroom Chicken Supreme	\$42 per person
Chilean Seabass topped with Crabmeat	\$58 per person
Salmon Adobo with Chipotle Sauce	\$46 per person
Asiago Cheese Ravioli	\$40 per person
Stuffed Eggplant	\$40 per person
Gluten Free Airline Chicken	\$43 per person
Gluten Free Marinated Flank Steak	\$46 per person
Plated Kids Menu	\$20 per person
(choice of Chicken Tenders, Hamburgers, or Mac & Cheese)	

For your convenience we allow up to three menu selections.
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.
All plated options are subject to applicable sales tax & service charge

Buffet Options

Our buffet packages include a display of chocolate covered strawberries, a custom designed wedding cake by Sugar Bakers & Starbucks coffee service with dessert.

Classic Wedding Buffet

Served Salad with Fresh Garden Greens & Assorted Dressings
Warm Rolls & Butter

At the Buffet

Choice of 1 Carving Station: Roasted Top Round of Beef with Three Peppercorn Au Jus
Honey Glazed Ham,
Roasted Turkey with Thyme & Rosemary

Choice of Two Entrees: Chicken Fricassee Medallions with Mediterranean Sauce
Seared Salmon Filet with Teriyaki Sauce,
Roasted Pork Loin with Apricot Bourbon Demi Glaze,
London Broil with Rosemary Demi Glaze,
Asiago Cheese Ravioli or Stuffed Eggplant

Buffet includes selection of starch & vegetable,
Display of chocolate covered strawberries and Starbucks coffee service with dessert

\$58 per person

Traditional Buffet

Served Salad Course with Mixed Field Greens, Cranberries,
Goat Cheese, & Walnuts served with Selection of Dressing
Warm Rolls & Butter

Choice of Two Entrees: London Broil with Rosemary Demi Glaze,
Sliced Sirloin with Peppercorn Sauce,
Wild Mushroom Chicken Supreme,
Seared Chicken Breast with White Wine Sauce,
Seared Salmon with Lemon Caper Sauce,
Asiago Cheese Ravioli with Pimento or Stuffed Eggplant

Buffet includes selection of starch & vegetable,
Display of chocolate covered strawberries and Starbucks coffee service with dessert

\$55 per person

All buffet options are subject to applicable sales tax & service charge.

Attendants are required for carving stations.

One attendant per 100 guests is recommended. Attendant fees apply for carving stations.

Station Packages

Our station packages include a Display of Chocolate Covered Strawberries, a custom designed wedding cake by Sugar Bakers & Starbucks Coffee Service with dessert.

Classic Wedding Stations

Salad Station with: Mixed Garden Greens with Assorted Dressings
Caesar Salad with Garlic Croutons
Warm Rolls & Butter

Choice of 1 Carving Station: Roasted Top Round of Beef with Three Peppercorn Au Jus
Honey Glazed Ham,
Roasted Turkey with Thyme & Rosemary
Served with Silver Dollar Rolls & Seasonal Vegetables

Potato Martini Bar: served with Yukon Gold Mashers, Sweet Potato Puree served with toppings to include Shredded Cheese, Bacon, Potato Straws, Scallions & Sour Cream

Stir Fry Station with: Sautéed Chicken, Pork, Beef or Seafood (selection of one)
served with Fresh Oriental Vegetables, Stir Fried Rice, & Spring Rolls

Italian Action Station: with Selection of Pasta & Sauces served with Assorted Toppings

\$65 per person

Platinum Stations Package

Served Salad Course with Mixed Field Greens, Cranberries, Goat Cheese, & Walnuts
served with Selection of Dressing

Choice of 1 Carving Station: Roasted Top Round of Beef with Three Peppercorn Au Jus
Honey Glazed Ham,
Roasted Turkey with Thyme & Rosemary
Served with Silver Dollar Rolls & Seasonal Vegetables

Maryland Station: Crab Dip with Garlic Crostini
Miniature Grilled Cheeses with Tomato Soup

Southern Delight Station: Action Station with Country Fried Chicken & Homemade Waffles
topped with Warm Maple Syrup

Miniature Foods Station: Old Bay Chicken Bites, Cocktail Franks in Puff Pastry, &
Assorted Bite Sized Chicago Pizzas

\$70 per person

All station packages are subject to applicable sales tax & service charge.

Attendants are required for carving stations.

One attendant per 100 guests is recommended. Attendant fees apply for carving stations.

Bar Options

All bar packages are for five hours in length. All packages include full bar set-up & bartenders. The hotel will provide one bar per 75 guests. All bar packages include a complimentary champagne toast.

House Brand Bar Package

\$35 per person

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Cuervo Gold Tequila, Jim Beam Bourbon, Grants Scotch, E & J Brandy, Wyclif Champagne, Beringer White Zinfandel, Seeker Riesling, Canyon Road Pinot Grigio, Canyon Road Sauvignon Blanc, Canyon Road Chardonnay, Canyon Road Pinot Noir, Canyon Road Merlot, Canyon Road Cabernet, Domestic Beer, Imported Beer & Soft Drinks

Premium Bar Package

\$40 per person

Absolut Vodka, Tanqueray Gin, Mount Gay Rum, Sauza Hornitos Tequila, Maker's Mark Bourbon, Johnny Walker Red Scotch, Courvoisier VS Brandy, Michelle Brut, Beringer White Zinfandel, Seeker Riesling, Stellina di Notte Pinot Grigio, Brancott Sauvignon Blanc, Mirassou Chardonnay, Mark West Pinot Noir, Red Rock Merlot, Beringer "Founders' Estate" Cabernet, Domestic Beer, Imported Beer & Soft Drinks

Top Shelf Bar Package

\$47 per person

Ketel One Vodka, No Ten by Tanqueray Gin, 10 Cane Rum, Gran Centerario Plata Tequila, Gentleman Jack Bourbon, Johnny Walker Black, Hennessy VSOP Brandy, Chandon Brut Classic, Beringer White Zinfandel, Chateau Ste. Michelle, Maso Canali Pinot Grigio, Rodney Strong Sauvignon Blanc, Kendall Jackson Vintners' Reserve Chardonnay, A By Acacia Pinot Noir, Chateau St. Jean Merlot, Louis M. Martini Cabernet, Domestic Beers, Imported Beers, & Assorted Soft Drinks

Limited Bar Package

\$30 per person

Beringer White Zinfandel, Seeker Riesling, Canyon Road Pinot Grigio, Canyon Road Sauvignon Blanc, Canyon Road Chardonnay, Canyon Road Pinot Noir, Canyon Road Merlot, Canyon Road Cabernet, Champagne Toast, Domestic Beer, Imported Beer & Soft Drinks

Signature Drink Enhancements:

Strawberry & Kiwi Mojito	\$7 each
Pomegranate Bellini	\$7.25 each
Raspberry Spiked Lemonade	\$7.25 each
White Sangria	\$7 each
Red Sangria	\$7 each

All alcoholic beverage is subject to sales tax & service charge.
All individuals consuming alcohol must be over the age of 21 &
must have a valid ID on them at all times.

Vendors

All of our vendors come highly recommended.
If you have any questions regarding our vendors please let us know.

Entertainment

Santana Entertainment
410-287-7999 or 443-286-5734

Limelight Event Group
215-357-5463
Dance Masters
410-661-5355

Flowers

Flowers by Judy
410-750-6164

My Flower Box Events
410-878-0373

Eden Floral Designs
443-364-8815

Photography

Jason Lee Photography
410-299-7075

Kate Fine Art Photography
410-212-8887

Grace & Elegance Photography
301-725-1999

Limousine Service/Transportation

Extraordinar Limo
410-437-8200

Zbest Limos
800-406-0301

Beauty & Health

Dakota Hair Salon
(hair, makeup, & spa services)
410-740-0600
www.dakotasalonllc.com

Mason & Friends Salon & Spa
(hair, make up & spa services)
410-381-2440
www.masonhair.com

Bridal Beauty Associates (hair & makeup)
888-942-6387
www.bridalbeautytogo.com

Haven on The Lake (spa services)
410-715-3020
www.brightwaterspa.com

Decorators

Innovative Party Planners
410-998-9999

Event Planning Resources
410-767-1602
www.masonhair.com

Wedding Officials

Rev. Joyce Klein
410-256-9092