



Sheraton®

MISSION VALLEY
SAN DIEGO
HOTEL



It's Time to Say 'I Do'

EAT, DRINK AND BE MARRIED AT SHERATON MISSION VALLEY SAN DIEGO HOTEL

From intimate celebrations to ballroom affairs, our indoor and outdoor wedding venues offer elegant sophistication for your special day. Create memories to last a lifetime as our professional staff arranges the details to design a wedding ceremony and reception as unique as your love for one another. From bridal showers to one-of-a-kind ceremonies, our staff ensure your day is executed flawlessly.



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Wedding Packages

Congratulations! You're getting married and you want your wedding to be that memorable special occasion you've always dreamed of. We too share that dream and understand that every wedding is unique. Our experienced staff, along with our elegant facilities and total commitment to the success of your event, will help set the standard for the rest of your life...and make your wedding day truly unforgettable.

Ceremony fee is \$750.00 up to 150 guest count.

Elaborate ceremony setups that require additional setup time are subject to additional fees.

**\$750 UP TO
150 GUEST COUNT**

CEREMONY TO INCLUDE

- Chivari chairs
- Rehearsal upon availability
- Gift table
- Guest book table
- Complimentary parking for guests

RECEPTION TO INCLUDE

- Complimentary ballroom space
- Chivari chairs
- Three votive candles
- Mirror centerpieces
- Gift table
- Cake table
- DJ table
- White or ivory floor length table linens
- Linen napkins
- Complimentary Champagne toast
- Cake cutting
- Complimentary overnight stay for the bride and groom along with breakfast

TASTING

As part of the menu planning process, we offer a complimentary tasting for a maximum of four (4) guests. Tastings are generally conducted 2-3 months prior to your event and scheduled Monday through Friday as early as 1:30 PM or as late as 4:00 PM. Consult with your catering sales manager for scheduling with our culinary team.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.

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Package One

Three butler passed hors d'oeuvres

One hour open bar

SALADS

Please select one

Citrus Salad

Spring Mixed Greens, Mandarin Oranges, Dried Cranberries, Roasted Pine Nuts, Goat Cheese & Walnut Raspberry Vinaigrette

Insalata Salad

Mixed Greens, Crumbled Bleu Cheese, Sun-Dried Tomatoes, Pine Nuts, & Raspberry Vinaigrette

Caprese salad

Italian salad, made of sliced fresh mozzarella tomatoes, and green basil, seasoned with salt and olive oil

Traditional Caesar

Romaine lettuce, grated Parmesan cheese, croutons, tossed in a Caesar dressing

Assorted fresh baked rolls and butter

MAIN COURSE

Please select two

Macadamia Nut Crusted Chicken Breast in a Butter Cream Sauce

Sliced Grilled Tri-Tip in a Peppercorn Sauce

Spicy Almond Crusted Tilapia

Herb Roasted Chicken, Airline Cut

Complimented by chefs choice starch and seasonal vegetables

BEVERAGES

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Hot Tazo® Teas

\$72 PER PERSON

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Package Two

Three butler passed hors d'oeuvres

One hour open bar

SALADS

Please select one

California Mixed Greens

Organic Mixed Greens, Tomatoes, Cucumbers, Carrots, Black Olives, Croutons & Balsamic Vinaigrette

Citrus Salad

Spring Mixed Greens, Mandarin Oranges, Dried Cranberries, Roasted Pine Nuts, Goat Cheese & Walnut Raspberry Vinaigrette

Insalata Salad

Mixed Greens, Crumbled Bleu Cheese, Sun-Dried Tomatoes, Pine Nuts, & Raspberry Vinaigrette

Caprese salad

Italian salad, made of sliced fresh mozzarella tomatoes, and green basil, seasoned with salt and olive oil

Traditional Caesar

Romaine lettuce, grated Parmesan cheese, croutons, tossed in a Caesar dressing

Assorted fresh baked rolls and butter

MAIN COURSE

Please select two

Macadamia Nut Crusted Chicken Breast in a Butter Cream Sauce

Beef Tenderloin with Gorgonzola

Grilled Sirloin with a burgundy reduction

Potato Crusted Sea Bass

Grilled Salmon in an Herb Butter Sauce

Complimented by chefs choice starch and seasonal vegetables

BEVERAGES

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Hot Tazo® Teas

\$81 PER PERSON

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Package Three

One-hour cocktail hour (premium brands)

Four butler passed hors d'oeuvres and wine service with dinner

SALADS

Please select one

California Mixed Greens

Organic Mixed Greens, Tomatoes, Cucumbers, Carrots, Black Olives, Croutons & Balsamic Vinaigrette

Citrus Salad

Spring Mixed Greens, Mandarin Oranges, Dried Cranberries, Roasted Pine Nuts, Goat Cheese & Walnut Raspberry Vinaigrette

Insalata Salad

Mixed Greens, Crumbled Bleu Cheese, Sun-Dried Tomatoes, Pine Nuts, & Raspberry Vinaigrette

Caprese salad

Italian salad, made of sliced fresh mozzarella tomatoes, and green basil, seasoned with salt and olive oil

Traditional Caesar

Romaine lettuce, grated Parmesan cheese, croutons, tossed in a Caesar dressing

MAIN COURSE

Please select two

Petite filet mignon and Scampi

Pork loin with a savory cranberry glaze

Short Ribs braised in a red wine sauce

Herb Marinated grilled chicken breasts with your choice sauce, red wine reduction, cilantro lime cream, roasted garlic vinaigrette

Salmon with lemon capers and rosemary

Potato Crusted Sea Bass

Complimented by chefs choice starch and seasonal vegetables

BEVERAGES

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Hot Tazo® Teas

\$105 PER PERSON

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Hosted Bar

HOSTED BAR ADDITIONAL HOURS

Priced per person, per hour

House Brand \$8

Premium Brand \$12

Dinner Wine Service \$12

House Red and White Wine
(2 glasses per person)

HORS D'OEUVRES SELECTIONS

HOT

Spanakopita

Date & Apricot Brochette wrapped
in Sliced Dry-Cured Bacon

Pecan-Crusted Chicken Strips

Cajun-Spice Breaded Chicken Strips

Artichokes, Mushrooms, and Boursin
Cheese wrapped in a Flaky Filo Pouch

Brie Cheese, Pears, and Walnuts
wrapped in a Flaky Filo Pouch

Carne Asada Wraps

Wild Mushroom Shitake Medley
with Wine Sauce wrapped in a
Flaky Filo Pouch

Scallop Brochette

Mini Beef Wellington

Bacon Wrapped Scallops

Coconut Shrimp

COLD

Hummus with Kalamata Olives and
Red Pepper Diamond on Mini Brioche

Tomato Bruschetta

Antipasto Brochette with Chilingini
Mozzarella

Prosciutto & Melon

Seared Pepper Ahi Tuna with Wasabi

Crab Stuffed Mushrooms

Ahi Tuna on Cucumber

California Sushi Rolls with Wasabi

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Extras

RECEPTION DISPLAYS

European Charcuterie
Shaved Prosciutto, Salami, Capers, Domestic
& Imported Gourmet Cheeses, Assorted
Breads & Baguettes

Mediterranean Display
Fire Roasted Vegetables, Hummus, Tapenade,
served with Assorted Pita Triangles

Bruschetta Display
Olive Tapenade, Sun-Dried Tomato Tapenade,
Artichoke & White Bean, Lemon White Bean &
Ricotta served with Grilled Breads

Ceviche Display*
Mahi, Citrus, Shaved Red Onion, Peppers,
Cilantro, Ahi Amarillo & Lime, Shrimp with
Roasted Pepper & Tomato \$9.00 per person

Dim Sum*
Assorted Dumplings, Crab Rangoon, Duck Wontons,
Shrimp Shau Mai, Spring rolls, Ponzu Sauce, Soy
Sauce, Sweet Chili Sauce

KID'S MEALS

(Available for kids under 12)
Select one of the following:

Chicken Tenders with mac and cheese

Cheeseburger with French Fries

Penne Pasta with Alfredo Sauce

Served with milk or soft drink and
apple cider toast and fruit cup

VENDOR MEALS

Includes a Bag of Chips, Whole Fruit and
Bottle of Soda or Water

Please select one of the following sandwiches
for your vendor meals.

Southwest Chicken Wrap
With Tomato Basil Tortilla, Black Beans, Corn,
Roasted Bell Peppers and Cilantro

Tomato & Mozzarella Panini
Fresh Mozzarella, Roasted Tomatoes, Fresh Basil,
and Sun-Dried Tomato Pesto on Focaccia Roll

Roasted Beef Sandwich
Roast Beef with Spicy Horseradish on
Sourdough Bread

\$8 PER PERSON

\$21 PER PERSON

\$30 PER PERSON

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