



Sheraton Cerritos

**H O T E L
TOWNE CENTER**

Congratulations!

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 Wedding 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 wedding bliss at the Sheraton Cerritos,

contact **Cathy Cheng, Catering Manager**

at (562) 403-2005 or

cathy.cheng@sheratoncerritos.com

Sheraton Cerritos Hotel 12725 Center Court Drive, Cerritos, CA 90703
www.sheratoncerritos.com 562-809-1500 main

Sheraton Cerritos Ceremonies

Wedding Ceremony Information

Our ceremony packages include a Hotel Certified Wedding Specialist to work with you in planning your special day.

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

At your request, we can provide a list of preferred vendors for all of your wedding needs. Our entire property offers many beautiful venues for your wedding photos. Please contact your wedding specialist for arrangements.

Garden Ceremony

(Accommodates up to 120 guests)

Our Garden ceremony package includes the intimate Garden Terrace Patio, white lattice arbor, white garden chairs, aisle runner, spa infused water station, (1) wired microphone and sound system, gift and guest book tables, complimentary dressing room based on availability and rehearsal.

1,200 fee

Fountain Ceremony

(Accommodates up to 350 guests)

Our Fountain ceremony package includes the grand Fountain ceremony location, white garden chairs, aisle runner, spa infused water station, (1) wired microphone and sound system, gift and guest book tables, city permit for use of ceremony location, complimentary dressing room based on availability and rehearsal.

1,600 fee

Enhancements

Ceremony Upgrades

White Garden Chairs	4
Standard Chair Covers	4.50
Satin Chair Covers	5.50
Chivari Chairs	9

Bridal Suite Package

Junior Suite for up to 10 guests
Your choice of Silver Dollar Sandwiches or Assortment of Breakfast Breads and Pastries
Served with Fresh Sliced Fruit and
2 Bottles of Champagne

375

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Rehearsal Dinner

Please contact your catering manager to assist you in planning the perfect rehearsal dinner.

Sheraton Cerritos Wedding Packages

Banquet Facilities

Cerritos Ballroom	6,000 sq. ft	Up to 400 Guests
Crystal Ballroom	3,481 sq. ft	Up to 220 Guests
Garden Terrace	2,000 sq. ft	Up to 120 Guests

Reception Hours

Lunch from 11:00am to 4:00pm
Dinner from 6:00pm to 12:00am

All Packages Include:

Round Tables Seating 8-10 Guests
Burgundy with Gold Accents Banquet Chairs
Head Table or Sweetheart Table
Choice of White, Ivory or Black Table Linens and Assorted Napkin Colors
Round Mirror Tiles and Votive Candles on Tables
Band Staging or Riser
Wood Parquet Dance Floor
Guest book, Cake and Gift tables
Certified Wedding Specialist
Complimentary Menu Tasting
Diagram of Seating Arrangements
Infused Lemonade Station
Champagne or Sparkling Cider Toast
Elegant Tiered Custom Wedding Cake from Rossmoor Pastries or Amazing Cakes
One Night Stay for the Newlyweds with choice of
Champagne and Chocolate Covered Strawberries
or
Newlywed Breakfast in Bed
Special Room Rates for Family and Attendees on the Wedding Day
Complimentary Guest Parking

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Specialty Linens and Décor options available upon request

Simply Bliss Wedding Package

Appetizer Display

Fresh Garden Vegetable Crudités with Zesty Dip

Choice of Starter

Choose One (1)

Baby Field Greens Salad

Baby Field Greens with Endive, Fresh Raspberries, Roasted Pine Nuts, Goat Cheese, Raspberry Vinaigrette

Classic Caesar Salad

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

Towne Center Salad

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

Choice of Entrée

Choose One (1)

Lemon Herb Chicken

Roasted Breast of Chicken with Herbs and Lemon Zest and Natural Au Jus

Chicken Marsala

Roasted Breast of Chicken with a Mushroom and Red Wine Reduction

Atlantic Salmon

Pan Seared and Topped with Pomegranate Thyme Demi Glace

Pistachio Crusted Ono

Fresh Vegetable and Garlic Sofrito

Top Sirloin

Spanish Sherry Wine Demi Glace

*For Split Entrée Selection, add \$2.00 per person per additional entrée.

Lunch 45 Dinner 55

Meals served with Choice of One Starch and Vegetable, Rolls & Butter and Coffee Service
Vegetarian, Children, and Vendor Meals Available Upon Request

Sheer Bliss Wedding Package

Included Package Enhancements

Standard Chair Covers with Organza Color Sash
Salmon Creek Red and White Wines Poured with Dinner

Choice of Appetizer Display

Choose One (1)

Fresh Garden Vegetable Crudités with Zesty Dip
Fresh Fruit Platter

Imported & Domestic Cheese & Crackers
Bruschetta Bar

Choice of Starter

Choose One (1)

Select from the Simply Bliss Package as well as the following:

Spinach with Goat Cheese & Walnuts Salad

Baby Spinach, Crumbled Goat Cheese, Toasted Walnuts, Red Onions, Champagne Vinaigrette

Asian Salad

Mixed Mesclun Greens tossed with Mandarin Oranges, Baby Corn, Red Bell Pepper, Water Chestnuts, Grape Tomatoes, Sesame Dressing

Choice of Entrée:

Choose One (1)

Select from the Simply Bliss Package as well as the following:

Chicken Breast Florentine

Herb Roasted Chicken Breast stuffed with Spinach and Swiss Cheese, Roasted Red Pepper Garlic Sauce

Orange Tea Smoked Half Roasted Chicken

Mesquite Marinated with Orange Marmalade and Black Tea, Chicken Au Jus

Atlantic Salmon

Freshly Grilled and Topped with Citrus Beurre Blanc

Herb Rubbed Prime Rib

Roasted Savory Prime Rib, Garlic Au Jus and Horseradish Cream
(Petite cut for lunch portion)

*For Split Entrée Selection, add \$2.00 per person per additional entrée.

Lunch 55 Dinner 65

Meals served with Choice of One Starch and Vegetable, Rolls & Butter and Coffee Service
Vegetarian, Children, and Vendor Meals Available Upon Request

Ultimate Bliss Wedding Package

Included Package Enhancements

Standard Chair Covers with Organza Color Sash
Salmon Creek Red and White Wines Poured with Dinner
One (1) Hour Hosted Call Brands Bar

Choice of Tray Passed Hors D'oeuvres

Choose Two (2)

Beef Wellingtons
Pork and Vegetable Potstickers with Chili Soy
Tostada Bites, Guacamole, Queso Fresco and Chili, Lime Vinaigrette
Mini Crabcakes with Spicy Remoulade
Spinach and Feta Spanikopita

Choice of Appetizer Display

Choose One (1)

Fresh Garden Vegetable Crudités with Zesty Dip
Fresh Fruit Platter
Imported & Domestic Cheese & Crackers
Bruschetta Bar
Italian Antipasto Platter

Choice of Starter

Choose One (1)

Select from the Simply Bliss and Sheer Bliss Packages as well as the following:

Heirloom Tomato Salad

Avocado and Red Onion, Tossed in Extra Virgin Olive Oil and Red Wine Vinegar

Spinach with Prosciutto and Gorgonzola Salad

Baby Spinach, Sliced Mushrooms, Tomatoes, Crispy Prosciutto, Gorgonzola Cheese, Papaya Ginger Vinaigrette

Choice of Split Entrées

Choose Two (2)

Select from the Simply Bliss and Sheer Bliss Packages as well as the following:

Mahi Mahi Pineapple and Mango Pico de Gallo	Smoked Halibut Wrapped in Corn Husks, Stuffed with Leeks and Papaya, Red Pepper Sauce	Filet Mignon Gorgonzola Demi Glace	Dry Rubbed Top Sirloin Whiskey Demi Glace
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Lunch 70 Dinner 80

Choice of Duet Entrée

Choose One (1)

**Atlantic Salmon Filet &
Roasted Breast of Chicken**
Pomegranate Thyme Demi
Glaze, Garlic White Wine Sauce

**New York Steak &
Herb Breast of Chicken**
Madeira Red Onion Demi Glace,
Garlic White Wine Sauce

Lunch 72 Dinner 82

Lunch 76 Dinner 86

Meals served with Choice of One Starch and Vegetable, Rolls & Butter and Coffee Service
Vegetarian, Children, and Vendor Meals Available Upon Request

Prices are subject to change without notice.
Prices do not include 22% service charge and local state sales tax

Bliss Buffet Wedding Package

Choice of Starters

Choose Three (3)

Baby Field Greens Salad

Baby Field Greens with Endive, Fresh Raspberries, Roasted Pine Nuts, Goat Cheese, Raspberry Vinaigrette

Classic Caesar Salad

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

Towne Center Salad

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

Spinach with Goat Cheese & Walnuts Salad

Baby Spinach, Crumbled Goat Cheese, Toasted Walnuts, Red Onions, Champagne Vinaigrette

Fresh Fruit Platter

Sliced Seasonal Melons, Fruits and Berries

Choice of Entrées:

Choose Three (3)

Wild Mushroom Ravioli

Roasted Garlic Cream Sauce

Lemon Herb Chicken

Roasted Breast of Chicken with Herbs and Lemon Zest and Natural Au Jus

Chicken Marsala

Roasted Breast of Chicken with a Mushroom and Red Wine Reduction

Atlantic Salmon

Pan Seared and Topped with Pomegranate Thyme Demi Glace

Pistachio Crusted Ono

Fresh Vegetable and Garlic Sofrito

Roasted Prime Rib Carving Station

Au Jus, Creamy Horseradish and Stone Ground Mustard
(1 Chef Attendant Required at \$100 per 100 Guests)

Buffet served with Choice of One Starch and Vegetable, Rolls & Butter and Coffee Service
Vegetarian, Children, and Vendor Meals Available Upon Request

Lunch 55 Dinner 65

Entrée Starches and Vegetables

Potato Selections

Yukon Gold Mashed Potatoes
Chipotle Mashed Potatoes
Dauphonise Potatoes
Garlic Roasted Red Potatoes

Garlic Mashed Potatoes
Wasabi Mashed Potatoes
Hasselback Potatoes
Sweet Potato Fries

Rice Selections

Herb Wild Rice Pilaf
Saffron Rice
Garlic Fried Rice

Garlic White Rice
Jasmine Rice
Herb Polenta

Pasta Selection

Macaroni & Cheese
Garlic Cream Fusilli

Creamy Pesto Angel Hair
Lemon Herb Orzo

Risotto Selections

(Please Add \$3.00 per person)

White Truffle Risotto
English Pea Risotto

Wild Mushroom Risotto
Three Cheese Risotto

Vegetable Selections

Seasonal Vegetable Medley
Asian Vegetable Medley

Herb Roasted Vegetables
Root Vegetables

Children's Meals

(Half off adult package price per child under 12 years of age)

Chicken Fingers

French Fries, Fresh Fruit and Soft Beverage

Macaroni and Cheese

Fresh Fruit and Soft Beverage

Vendor Meals

(\$30.00 per person – price does not include any wedding package inclusions)

Chef's Choice of Entree

Beverages

HOSTED & CASH BANQUET BARS

Prices are per drink

Call Brands	Host 7	Cash 7.50
Smirnoff Vodka, Beefeater Gin, Bacardi Select Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Grant's Scotch, Seagram's 7 Whiskey, E&J Gallo Brandy		
Premium Brands	Host 8	Cash 8.50
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	Host 10	Cash 10.50
Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Eclipse Rum, Patron Silver Tequila, Maker's Mark Bourbon, Johnny Walker Black Scotch, Crown Royal Whiskey, Hennessy VS Cognac		
Cordials	Host 9	Cash 9.50
Amaretto Disaronna, Baileys Irish Cream, Grand Marnier and Kahlua		
Wine	Host 6	Cash 7
Salmon Creek White Zinfandel, Chardonnay, Cabernet Sauvignon and Merlot		
Domestic Beer	Host 5	Cash 5.50
Budweiser and Budweiser Light, Coors Light		
Imported Beer	Host 6	Cash 6.50
Corona and Heineken		
Non-Alcoholic Beer	Host 4	Cash 5
St. Pauli Girl		
Soft Drinks ~ Mineral Water ~ Juice	Host 3	Cash 4

BAR PACKAGES

\$100.00 per bar bartender fee will apply for all bars
(Recommended 1 bartender per 100 guests)

HOSTED PER PERSON PER HOUR

	<u>Call Bar</u>	<u>Premium Bar</u>	<u>Super Premium</u>	<u>Beer & Wine</u>
First Hour	15	17	19	12
Second Hour	10	12	14	8
Each Additional Hour	6	8	10	5

SPECIALITY DRINKS

Martini Bar

11 per Call Brand drink	13 per Premium Brand drink	15 per Super Premium Brand drink
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Bubble Bar

Champagne, Champagne Cocktails, Bellini and Mimosa
9 per drink

Non Alcoholic Drinks

Lemonade, Pink Lemonade, Fruit Punch, Infused Waters
45 per gallon

Prices are subject to change without notice.
Prices do not include 22% service charge and local state sales tax

Wine List

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 bottle.

SPARKLING WINES & CHAMPAGNE

Moet White Star Champagne France	76
Domaine Ste. Michelle Washington	28
Domaine Chandon Brut Classic California	42

SWEET WHITE / BLUSH WINES

Beringer White Zinfandel California	22
Kendall-Jackson Riesling California	26

DRY LIGHT INTENSITY WHITE WINES

Beringer Pinot Grigio California	24
Brancott Sauvignon Blanc New Zealand	30

DRY MEDIUM INTENSITY WHITE WINES

Mirassou Chardonnay Central Coast California	26
Robert Mondavi Chardonnay Napa Valley California	30
Kendall-Jackson Chardonnay California	32
Canyon Road Chardonnay California	22

DRY MEDIUM INTENSITY RED WINES

Blackstone Merlot California	28
Mark West Pinot Noir California	32
Canyon Road Pinot Noir California	22
Kendall-Jackson Merlot California	34
Canyon Road Merlot California	22
Louis Martini Cabernet Sauvignon Sonoma California	32
Canyon Road Cabernet Sauvignon California	22
Mirassou Cabernet Sauvignon Central Coast California	28

DRY FULL INTENSITY RED WINES

Jacobs Creek Shiraz Australia	38
Raven's Wood Zinfandel California	40