



Sheraton Omaha

*655 N. 108th Ave
Omaha, Ne 68154*

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Thank you for thinking of the Sheraton Omaha Hotel to host such a special and memorable day for the both of you and your families. Celebrating your wedding at the Sheraton Omaha Hotel means not just having peace of mind, but knowing that this will be the unforgettable occasion you dreamt it to be.

Let myself, Aaron Richardson, create the perfect package to make your wedding enchanting, unique, and memorable. This is your day and my goal is to be with you every step along the way.

Yours in Hospitality,

*Aaron Richardson
Catering Sales Manager*

402-516-1256

Arichardson@sheratonomaha.com

Items to Mention



Menu Selection and Event Details

Menu selections and event details are requested 14 days prior to the event. For all events booked less than two weeks out, menu selection and arrangements will be requested at time of booking. The hotel reserves the right to substitute function rooms based on final attendance numbers. Final guest count guarantee is due **72 hours** prior to the event. Menus and Guest counts given within the allotted time slot will be guaranteed by the hotel.

Payment

A deposit of 25% of the value of your contract or \$500 (whichever is higher) is due with your signed contract. Final payment will be due using cash, money order, check or credit card 5 business days prior to your event date along with your final guarantee.

Host/Cash Bars

Only alcoholic beverages (beer, wine liquor) purchased at Sheraton Omaha can be consumed on premises. Failure to comply may result in additional charges to the client and confiscation of the beverages in violation. Alcoholic beverages may be served by Sheraton Omaha employees only.

Liability

The hotel will not be responsible for any material or equipment left in the banquet room before, during or following an event. *Due to health code liability, the hotel cannot allow food to be carried out.*

Food and Beverage

Outside food and beverage may not be brought into the hotel's public areas or meeting rooms with the exception of special occasion cakes. If any food or beverage is brought in, it will be confiscated and final bill will be subject to \$500 clean up fee. Our buffets will be presented for a minimum of 1 hour but a maximum of 2 hours. **\$80 set-up fee applies for buffets under 25 guests.**

Displays and Decorations

Any personal property of the client or client's guests left onsite will be at the sole risk of the client. The hotel will not be liable for any loss or damage to this property. Any outside displays or decorations cannot consist of *glitter* or *confetti*, of any kind, for tables or the floor, and nothing may be attached to walls with anything other than tape. \$500 clean up fee and/or incidental charges will apply.

Tax and Service Charge

Prevailing Nebraska State Sales Tax will apply to all transactions. If your group is Tax Exempt, you must supply a copy of the Nebraska Tax Exempt Certificate. 20% Service Charge & 9.68% Sales & Entertainment Tax will be added to all food, beverage, room rental and audio visual equipment.

Preferred Wedding Package - 45

Minimum of 80 people for any Wedding Package

Your Reception Package Includes:

- Twelve-Hour Room Rental with Set-Up and Clean-Up
- Standard Linens and Napkins of Your Choice(Black, White, or Ivory)
- Your Choice of Chair Covers
- Hotels Centerpieces (Mirrors & Votives)
- 12x16 Dance Floor
- All China, Flatware and Glassware
- Full Banquet Staff to Service Your Day From Setup, During the Event, and Breakdown
- Coordinator to Assist With Planning & Menu Tasting
- Discounted Hotel Rates for Your Guests
- Jr. Suite for Bride & Groom
- Wedding Cake & Cutting
- Champagne Toast

BEVERAGES

- Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Hot Water with Herbal Teas

Your Choice of One Hors D' Oeuvres

- Domestic Cheese
- Vegetable Display

Two Entrée Dinner Buffet

Served with warm Assorted Dinner Rolls & Butter

Choose One Salad:

- Sheraton Salad or Caesar Salad

Choose Two Entrées:

- Pan Roasted Chicken
- Chicken Marsala
- Chicken Alfredo
- Seared Salmon
- Mushroom Braised Pork Chops
- BBQ Brisket
- Vegetarian Lasagna
- Italian Sausage Lasagna

Choose Three Sides :

- Truffled Macaroni and Cheese
- Mashed Potatoes and Gravy
- Classic Macaroni and Cheese
- Traditional Glazed Carrots
- Rice Pilaf
- Poblano Gratin
- Sautéed Green Beans
- Broccoli
- Old Fashioned Potato Salad
- Macaroni Salad
- Grilled Vegetable Salad
- Cucumber and Tomato Salad
- Broccoli and Sundried Tomato Salad



Gold Wedding Package - 65

Minimum of 80 people for any Wedding Package

Your Reception Package Includes:

- Twelve-Hour Room Rental with Set-Up and Clean-Up
- Standard Linens and Napkins of Your Choice(Black, White, or Ivory)
- Your Choice of Chair Covers
- Hotels Centerpieces (Mirrors & Votives)
- 12x16 Dance Floor
- All China, Flatware and Glassware
- Full Banquet Staff to Service Your Day From Setup, During the Event, and Breakdown
- Coordinator to Assist With Planning & Menu Tasting
- Discounted Hotel Rates for Your Guests
- Jr. Suite for Bride & Groom
- Wedding Cake & Cutting
- Champagne Toast
- 1 - Hour Hosted Beer & Wine
- 5 - Hour DJ

BEVERAGES

- Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Hot Water with Herbal Teas

Your Choice of One Cold Hors D' Oeuvres

- Domestic Cheese
- Vegetable Display

Your Choice of One Hot Hors D' Oeuvres

- Mini Crab Cakes
- Bacon Wrapped Shrimp with Jerk BBQ
- Teriyaki Chicken Skewers
- Boursin Stuffed Mushrooms
- Pork or Vegetarian Egg Rolls

Two Entrée Dinner Buffet

Served with warm Assorted Dinner Rolls & Butter

Choose One Salad:

- Sheraton Salad or Caesar Salad

Choose Two Entrées:

- Pan Roasted Chicken
- Chicken Marsala
- Chicken Alfredo
- Seared Salmon
- Southern Fried Chicken
- BBQ Brisket or Pork
- Vegetarian Lasagna
- Lemon Herb Tilapia

Choose Three Sides :

- Truffled Macaroni and Cheese
- Mashed Potatoes and Gravy
- Classic Macaroni and Cheese
- Traditional Glazed Carrots
- Rice Pilaf
- Poblano Gratin
- Sautéed Green Beans
- Broccoli
- Old Fashioned Potato Salad
- Macaroni Salad
- Grilled Vegetable Salad
- Cucumber and Tomato Salad
- Broccoli and Sundried Tomato Salad

Platinum Wedding Package - 95

Minimum of 80 people for any Wedding Package

Your Reception Package Includes:

- Twelve-Hour Room Rental with Set-Up and Clean-Up
- Floor Length Linen and Napkins of Your Choice(Any Color)
- Your Choice of Chair Covers
- Custom Centerpieces with Fresh Flowers
- 12x16 Dance Floor
- All China, Flatware and Glassware
- Full Banquet Staff to Service Your Day From Setup, During the Event, and Breakdown
- Coordinator to Assist With Planning & Menu Tasting
- Discounted Hotel Rates for Your Guests
- Jr. Suite for Bride & Groom
- Wedding Cake & Cutting
- Champagne Toast
- 2 - Hour Hosted Bar
- 5 - Hour DJ
- 10 - Up lighting with Varies of Colors

BEVERAGES

- Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Hot Water with Herbal Teas

Your Choice of One Cold Hors D' Oeuvres

- Domestic Cheese
- Vegetable Display

Your Choice of One Hot Hors D' Oeuvres

- Mini Crab Cakes
- Bacon Wrapped Shrimp with Jerk BBQ
- Teriyaki Chicken Skewers
- Boursin Stuffed Mushrooms
- Pork or Vegetarian Egg Rolls

Custom Plated Dinner

Served with warm Assorted Dinner Rolls & Butter

Choose One Salad:

- Sheraton Salad
- Caesar Salad
- Classic Wedge Salad
- Spinach Salad

Choose One Vegetable:

- Sautéed Asparagus
- Sautéed Broccolini
- Sautéed Green Beans
- Broccoli
- Glazed Carrots

Choose One Side:

- Truffled Macaroni and Cheese
- Mediterranean Cous Cous
- Rice Pilaf
- Potato Puree
- Butternut Squash Risotto
- Potato Gratin

Choose One Entrée:

- Pan Roasted Chicken
- Italian Sausage Lasagna
- Brined Pork Loin
- Grilled Omaha Steaks Ribeye
- Seared Salmon
- Italian Sausage Lasagna
- Gnocchi

Receptions

Hot Hors D' Oeuvres

\$250 per 100 pieces

- Sweet Corn and Tarragon Succotash Stuffed Mushrooms
- Chipotle BBQ Meatballs
- Chicken Wings with choice of sauces (Buffalo, Garlic, Asian, BBQ)
- Chicken Tenders with Honey Mustard and BBQ
- Stuffed Ryeben Tart
- Smoked Salmon Tart

\$300 per 100 pieces

- Teriyaki Chicken Skewers
- Boursin Stuffed Mushrooms
- Artichoke and Roasted Pepper Dip with Baked Pita Points
- Mini Grilled Cheese with wild Mushrooms and Asiago
- Sundried Tomato Risotto Cake with Pesto Aioli
- Smoked Pork on corn and scallion cake
- Fig and Mascarpone Phyllo Purse
- Chicken Cordon Bleu Mini Bites

\$400 per 100 pieces

- Bacon Wrapped Shrimp with Jerk BBQ
- Prosciutto Wrapped Shrimp with Red Pepper Coulis
- Mini Crab and Shrimp Cakes with Remoulade
- Pork or Vegetarian Egg Rolls with a variety of dipping sauces
- Southwestern Eggrolls
- Panang Shrimp Egg Roll with Sweet Chili Sauce
- Peppercorn Crusted Beef Tenderloin on Sweet Potato Herb Biscuits with Horseradish
- Coconut Shrimp with Pineapple Vodka dipping Sauce

Cold Hors D' Oeuvres

\$250 per 100 pieces

- Assorted Bruschetta - Traditional, Artichoke, Bean
- Hummus with Whole Wheat Pita
- Prosciutto Wrapped Melon
- Shrimp Cocktail

\$300 per 100 pieces

- Bacon and Blue BLT Crostini
- Candied Onions and Feta on Polenta Rounds
- Antipasto Skewers

\$400 per 100 pieces

- Smoked Salmon Crostini

Trays and Platters

- Antipasto Display - \$8 per person
- Artisan Cheese Display - \$7 per person
- Crisp Vegetable Display - \$4 per person
- Fruit Platter - \$5 per person
- Domestic Cheese Display - \$5 per person



Preferred Wedding Buffets - 27

*Buffets are served with your choice of 2 side dishes, 3 main selections
Served with warm Assorted Dinner Rolls & Butter*

Choose One Salad:

- Sheraton Salad
- Caesar Salad

BEVERAGES

- Freshly Brewed Regular & Decaffeinated Starbucks Coffee,
Hot Water with Herbal Teas

Choose Two Sides:

Hot

- Truffled Macaroni and Cheese
- Baked Beans
- Mashed Potatoes and Gravy
- Classic Macaroni and Cheese
- Traditional Glazed Carrots
- Loaded Mashed Potatoes
- Rice Pilaf
- Poblano Gratin
- Potato Gratin
- Sautéed Green Beans or Broccoli
- Maque Choux (Cajun Style Creamed Corn)

Cold

- Chips with Salsa and Guacamole
- Old Fashioned Potato Salad
- German Potato Salad
- Rotini Pasta Salad
- Macaroni Salad
- Fruit Salad
- Grilled Vegetable Salad
- Roasted Corn Salad
- Broccoli and Sundried Tomato Salad
- Cucumber and Tomato Salad

Choose Three Entrées:

- Italian Sausage Lasagna
- Chicken Marsala
- Chicken Alfredo
- Chicken, Spinach, Artichoke and
Asparagus with Orecchiette Pasta and
Asiago Cream Sauce
- Truffled Macaroni and Cheese - Braised
Chicken and tender Elbow Pasta in a mild
Truffle and Blue Cheese Sauce
- Vegetarian Lasagna
- Pasta Carbonara
- Spaghetti and Meatballs



Gold Wedding Buffets - 31

*Buffets are served with your choice of 2 side dishes, 3 main selections
Served with warm Assorted Dinner Rolls & Butter*

Choose One Salad:

- Sheraton Salad
- Caesar Salad

BEVERAGES

- Freshly Brewed Regular & Decaffeinated Starbucks Coffee,
Hot Water with Herbal Teas

Choose Three Entrées:

- Southern Fried Chicken
- Meatloaf
- Chicken Alfredo
- Chicken, Spinach, Artichoke and Asparagus
with Orecchiette Pasta and Asiago Cream
Sauce
- Truffled Macaroni and Cheese - Braised
Chicken and tender Elbow Pasta in a mild
Truffle and Blue Cheese Sauce
- Vegetarian Lasagna
- Turkey Meatloaf
- BBQ Brisket or Pork
- Mushroom Braised Pork Chops
- Lemon Herb Tilapia

Choose Two Sides:

Hot

- Truffled Macaroni and Cheese
- Baked Beans
- Mashed Potatoes and Gravy
- Classic Macaroni and Cheese
- Traditional Glazed Carrots
- Loaded Mashed Potatoes
- Rice Pilaf
- Poblano Gratin
- Potato Gratin
- Sautéed Green Beans or Broccoli
- Maque Choux (Cajun Style Creamed Corn)

Cold

- Chips with Salsa and Guacamole
- Old Fashioned Potato Salad
- German Potato Salad
- Rotini Pasta Salad
- Macaroni Salad
- Fruit Salad
- Grilled Vegetable Salad
- Roasted Corn Salad
- Broccoli and Sundried Tomato Salad
- Cucumber and Tomato Salad



Platinum Wedding Buffets - 35

Platinum Wedding Buffett:

Served with warm Assorted Dinner Rolls & Butter

- Caesar Salad - Romaine, Onion, Garlic Croutons, Shaved Parmesan, House-made Dressing
- Sheraton Salad - Mixed Greens, Cucumber, Carrot, Shaved Red Onion, Tomato, Feta Cheese and Cilantro Lime Vinaigrette
- Grilled Vegetable Salad
- Garlic Mashed Potatoes
- Sautéed Broccolini
- Seared Salmon on Saffron Basmati Rice with Chimichurri Sauce
- Pan Roasted Airline Chicken Breasts on Truffled Macaroni and Cheese
- Salt and Herb Crusted Prime Rib Station with Horseradish Crème & Au Jus

BEVERAGES

- Freshly Brewed Regular & Decaffeinated Starbucks Coffee,
Hot Water with Herbal Teas



Plated Dinner

*** We enjoy being creative please contact to create your custom menus ***

Plated Dinners Are Served with Choice of Salad and Dessert; Rolls and Butter; Water, Iced Tea and Coffee

Salad Options (choose 1)

Sheraton Salad

Mixed Greens, Cucumber, Carrot, Onion, Tomato, Feta Cheese, Toasted Pumpkin Seeds and Cilantro Lime Vinaigrette

Caesar Salad

Romaine, Red Onion, Garlic Croutons, Parmesan Cheese, House-made Dressing

Classic Wedge Salad - add \$2

Baby Iceberg, Cherry Tomatoes, Red Onion, Applewood Smoked Bacon, Chive, Blue Cheese Crumbles and Dressing

Spinach Salad - add \$2

Baby Spinach, Applewood Smoked Bacon, Roasted Corn, Carrot, Onion, Cucumber, Radish, Blue Cheese and Balsamic Vinaigrette

Entrée Options

Omaha Steaks® Filet - \$43

Seared Petite Filet Mignon topped with Braised Short Ribs, Potato Gratin and Sautéed Broccolini Braising Reduction

Brined Pork Loin - \$29

Roasted Pork Loin on Sage and Butternut Squash Risotto, Sautéed Asparagus with Herb Jus

Pan Roasted Chicken - \$27

Marinated Chicken Chop, Truffled Macaroni and Cheese, Grilled Asparagus, Caramelized Shallot Sauce

Grilled Omaha Steaks - \$38

Marinated 10oz Ribeye, Potato Puree, Garlic Sautéed Broccolini, Seared Mushroom-Madeira Sauce

Seared Salmon - \$27

Herb Crusted Salmon Filet, Mediterranean Cous Cous, Artichoke Hearts, Oven Dried Tomatoes, Herb Pesto

Gnocchi (V) - \$23

Potato Pasta, Browned Butter, Broccolini, Sundried Tomatoes, Goat Cheese, Fresh Sage
Vegetarian

Kids Meals - \$12

Fruit Cup, Chicken Fingers, Mac & Cheese, & Fresh Green Beans

Specialty Stations

Require a minimum of 40 guests for a 2-hour service, a \$100 Fee will be assessed for groups under 40.

Quesadilla Station with a variety of dipping Sauces -
\$9/person (choose 3)

- o Roasted Vegetable and Pepper Jack
- o Grilled Chicken and Cilantro
- o Brie and Apples
- o Tri-Tip Steak with Jack Cheese
- o Jalisco Style Chicken
- o Bean and Vegetable

Pasta Station \$7/person (choice of 1)

- o Chicken Alfredo
- o Gnocchi, Browned Butter, Broccolini, Sundried Tomatoes, Goat Cheese, Fresh Sage
- o Truffled Macaroni and Cheese - Braised Chicken and tender Elbow Pasta in a mild Truffle and Blue Cheese Sauce
- o Chicken, Spinach, Artichoke and Asparagus with Penne Pasta and Asiago Cream Sauce
- o Pasta Carbonara

Mashed Potato Station with a variety toppings - \$16/person

- o Garlic Herb Mashed Potato's
- o Beef Tips with Gravy
- o Chopped Ham
- o Bacon, Chives, Cheddar Cheese, Sour Cream, Red Onions, and Butter

Carving Stations - *serves 35 guests (reception Style) all served with rolls*

****\$50 Carving Attendant Fee will be assessed****

- o Herb Brined Turkey Breast with Cranberry Sage Chutney - \$225
- o Salt Crusted Prime Rib with Horseradish Crème au Jus - \$325
- o Maple Glazed Ham with Grained Mustard - \$225
- o Porchetta (Italian Style Pork Roast) - \$250

Beverage Service

Beverage Service is available on a Host-Sponsored or Cash-Per-Drink basis

Minimum of 25 people for any Hosted Bar Package

Hosted Bar - on Consumption

- Call Brands - \$5 per drink
- Premium Brands/Cordials - \$7 per drink
- Domestic Beer - \$4 per drink
- Imported Beer - \$5 per drink
- House Wine - \$6 per glass or \$24 per bottle
- Premium Wines - \$8 per glass or \$26 per bottle
- Soft Drinks - \$3 per drink

Hosted Call Brands Bar - Per Hour

- 1 Hour Call Brands - \$10 per person
- 2 Hour Call Brands - \$14 per person
- 3 Hour Call Brands - \$17 per person
- 4 Hour Call Brands - \$19 per person
- 5 Hour Call Brands - \$22 per person
- 6 Hour Call Brands - \$24 per person

Hosted Premium Brands Bar - Per Hour

- 1 Hour Premium Brands - \$13 per person
- 2 Hour Premium Brands - \$17 per person
- 3 Hour Premium Brands - \$20 per person
- 4 Hour Premium Brands - \$24 per person
- 5 Hour Premium Brands - \$27 per person
- 6 Hour Premium Brands - \$30 per person



Beer and Wine Bar

*includes Domestic & Imported Beers,
House Wine, Soda, and Bottled Water*

- 1 Hour - \$9 per person
- 2 Hours - \$13 per person
- 3 Hours - \$16 per person
- 4 Hours - \$18 per person
- 5 Hours - \$19 per person
- 6 Hours - \$21 per person

Cash Bar

- Call Brands - \$5 per drink
- Premium Brands/Cordials - \$7 per drink
- Domestic Beer - \$4 per drink
- Imported Beer - \$5 per drink
- House Wine - \$6 per glass
- Soft Drinks - \$3 per drink

**** Champagne Toast - \$2.95 per Person ****