



SHERATON

Hartford Hotel
at Bradley Airport



Wedding Packages



Bradley Int'l Airport Road, Windsor Locks CT 06096 | Sales Office: 860.627.5311

The Platinum Wedding Package

Beverage Service

Five Hours of Premium Open Bar

Select Five Hand Passed Hors d'oeuvres

Chicken Parmesan Bites served with Roasted Tomato Bechamel Sauce
Sesame Chicken with Pineapple Infused Teriyaki Sauce
Chicken Saltimbocca
Stuffed Artichokes with Smoked Gouda Mornay
Spanakopita
Raspberry and Brie Phyllo Star
Vegetable Spring Roll with Ginger Wasabi Sauce
Crab Rangoon with Sweet Chili Sauce
Scallops Wrapped in Bacon
Coconut Shrimp with a Honey Citrus Sauce
Hibachi Beef
Mini Beef Wellington with a Horseradish Dijon

Imported Cheeses and Crudités

Assorted Local and Domestic Cheeses
Grape Clusters and Seasonal Fruit
Assorted Crackers and Chutney Accompaniments

Elegant Three Course Dinner with Champagne Toast

Salads: Select One

Baby Greens with Cranberries, Shaved Fennel, Walnuts, Gorgonzola with a Honey Balsamic
Baby Arugula, Strawberries, Candied Pecans and Goat Cheese with a White Balsamic
Caesar Salad, Shaved Parmesan, Grape Tomatoes, Garlic & Black Pepper Croutons
Mixed Greens, Shaved Carrots, Red Onion, Cucumber with a Roasted Shallot Vinaigrette
Baby Spinach, Applewood Smoked Bacon, Shaved Red Onions, Sun Dried Tomatoes, Fried Gouda
Croutons with a White Zinfandel Dressing

Entrees: Select Four

Chicken Masala | Wild Mushroom Duxelle
Herb Roasted Airline Chicken Breast | Grilled Lemon Caper Sauce
Maple Glazed Salmon | Grilled Pineapple Mango Salsa
Seabass | Orange Miso Glaze
Prime Rib | Horseradish Au Jus
New York Strip | Gorgonzola Buerre Monte
Beef Tenderloin | Rosemary Wine Demi
Grilled Vegetable Mozzarella en Croute | Smoked Red Pepper Coulis
Roasted Vegetable Medley Stack | Lemon Buerre Blanc

Custom Designed Wedding Cake

Coffee and Tea Service

Floor length Ivory Table Linens and Napkins
Private Reception for the Bridal Party during Cocktail Hour
Complimentary Overnight Accommodations for the Bride and Groom the night of the Wedding
Preferred Room Rates for your out-of-town Guests

\$110 per person

(minimum 50 guests)

**Final price based on package selected and any customization or upgrades added
Plus an additional 22% taxable service charge and Connecticut state sales tax*

The Gold Wedding Package

Beverage Service

Four Hours of House Open Bar

Cocktails and Hors D'oeuvres Reception

Select Four Hand Passed Hors d'oeuvres
Chicken Parmesan Bites served with Roasted Tomato Bechamel Sauce
Sesame Chicken with Pineapple Infused Teriyaki Sauce
Chicken Saltimbocca
Stuffed Artichokes with Smoked Gouda Mornay
Spanakopita
Raspberry and Brie Phyllo Star
Vegetable Spring Roll with Ginger Wasabi Sauce
Crab Rangoon with Sweet Chili Sauce
Scallops Wrapped in Bacon
Coconut Shrimp with a Honey Citrus Sauce
Hibachi Beef
Mini Beef Wellington with a Horseradish Dijon
Imported Cheeses and Crudités

Elegant Three Course Dinner with Champagne Toast

Salads: Select One

Baby Greens with Cranberries, Shaved Fennel, Walnuts, Gorgonzola with a Honey Balsamic
Baby Arugula, Strawberries, Candied Pecans and Goat Cheese with a White Balsamic
Caesar Salad, Shaved Parmesan, Grape Tomatoes, Garlic & Black Pepper Croutons
Mixed Greens, Shaved Carrots, Red Onion, Cucumber with a Roasted Shallot Vinaigrette
Baby Spinach, Applewood Smoked Bacon, Shaved Red Onions, Sun Dried Tomatoes, Fried Gouda
Croutons with a White Zinfandel Dressing

Entrees: Select Three

Chicken Masala | Wild Mushroom Duxelle
Herb Roasted Airline Chicken Breast | Grilled Lemon Caper Sauce
Maple Glazed Salmon | Grilled Pineapple Mango Salsa
Seabass | Orange Miso Glaze
Prime Rib | Horseradish Au Jus
New York Strip | Gorgonzola Buerre Monte
Beef Tenderloin | Rosemary Wine Demi
Grilled Vegetable Mozzarella en Croute | Smoked Red Pepper Coulis
Roasted Vegetable Medley Stack | Lemon Buerre Blanc

Custom Designed Wedding Cake

Coffee and Tea Service

Floor length Ivory Table Linens and Napkins
Private Reception for the Bridal Party during Cocktail Hour
Complimentary Overnight Accommodations for the Bride and Groom the night of the Wedding
Preferred Room Rates for your out-of-town Guests

\$95 per person

(minimum 50 guests)

**Final price based on package selected and any customization or upgrades added
Plus an additional 22% taxable service charge and Connecticut state sales tax*

The Silver Wedding Package

Beverage Service

Three Hours of House Open Bar

Cocktails and Hors D'oeuvres Reception

Select Four Passed Hors d'oeuvres

Chicken Parmesan Bites served with Roasted Tomato Bechamel Sauce

Sesame Chicken with Pineapple Infused Teriyaki Sauce

Spanakopita

Vegetable Spring Roll with Ginger Wasabi Sauce

Scallops Wrapped in Bacon

Mini Beef Wellington with a Horseradish Dijon

Crudite Display

Fresh and Pickled Vegetables

Served with Pita Chips, Hummus and Seasonally Inspired Dip

Elegant Three Course Dinner with Champagne Toast

Salads: Select One

Caesar Salad, Shaved Parmesan, Grape Tomatoes, Garlic & Black Pepper Croutons
Mixed Greens, Shaved Carrots, Red Onion, Cucumber with a Roasted Shallot Vinaigrette

Entrees: Select Three

Chicken Masala | Wild Mushroom Duxelle

Herb Roasted Airline Chicken Breast | Grilled Lemon Caper Sauce

Fillet of Sole | Lemon Butter Sauce

Maple Glazed Salmon | Grilled Pineapple Mango Salsa

Prime Rib | Horseradish Au Jus

Grilled Vegetable Mozzarella en Croute | Smoked Red Pepper Coulis

Roasted Vegetable Medley Stack | Lemon Buerre Blanc

Custom Designed Wedding Cake

Coffee and Tea Service

Floor length Ivory Table Linens and Napkins

Private Reception for the Bridal Party during Cocktail Hour

Complimentary Overnight Accommodations for the Bride and Groom the night of the Wedding

Preferred Room Rates for your out-of-town Guests

\$85 per person

(minimum 50 guests)

*Final price based on package selected and any customization or upgrades added
Plus an additional 22% taxable service charge and Connecticut state sales tax

The Bronze Wedding Package

Beverage Service

Cash Bar

Cocktail Reception

Hand Passed Hors d'oeuvres
Asian Pot Stickers
Mushroom Tartlet
Franks in a Blanket with Pub Mustard
Scallops Wrapped in Bacon

Elegant Plated Dinner

Salad:

Mixed Greens, Shaved Carrots, Red Onion, Cucumber with a Roasted Shallot Vinaigrette

Entrees: Select Three

Chicken Masala | Wild Mushroom Duxelle
Fillet of Sole | Lemon Butter Sauce
Flank Steak | Red Wine Demi
Roasted Vegetable Medley Stack | Tomato Coulis
Chef's Accompaniments

Custom Designed Wedding Cake

Coffee and Tea Service

Floor length Ivory Table Linens and Napkins
Private Reception for the Bridal Party during Cocktail Hour
Complimentary Overnight Accommodations for the Bride and Groom the night of the Wedding
Preferred Room Rates for your out-of-town Guests

\$54 per person

(minimum 50 guests)

**Final price based on package selected and any customization or upgrades added
Plus an additional 22% taxable service charge and Connecticut state sales tax*

The Station Reception Wedding Package

Beverage Service

Five Hours of Premium Open Bar

Select Five Hand Passed Hors d'oeuvres

Chicken Parmesan Bites served with Roasted Tomato Bechamel Sauce

Sesame Chicken with Pineapple Infused Teriyaki Sauce

Chicken Salfimbocca

Stuffed Artichokes with Smoked Gouda Mornay

Spanakopita

Raspberry and Brie Phyllo Star

Vegetable Spring Roll with Ginger Wasabi Sauce

Crab Rangoon with Sweet Chili Sauce

Scallops Wrapped in Bacon

Coconut Shrimp with a Honey Citrus Sauce

Hibachi Beef

Mini Beef Wellington with a Horseradish Dijon

Imported Cheeses and Crudités

Assorted Local and Domestic Cheeses

Grape Clusters and Seasonal Fruit

Assorted Crackers and Chutney Accompaniments

Choice of Four Station Buffets with Champagne Toast

Four Hour Premium Open Bar

Serving Premium Brand Liquors, Beer, Wine and Soft Drinks

May upgrade the beverage offerings

Custom Designed Wedding Cake

Coffee and Tea Service

Floor length Ivory Table Linens and Napkins

Private Reception for the Bridal Party during Cocktail Hour

Complimentary Overnight Accommodations for the Bride and Groom the night of the Wedding

Preferred Room Rates for your out-of-town Guests

\$115 per person

(minimum 75 guests)

*Final price based on package selected and any customization or upgrades added
Plus an additional 22% taxable service charge and Connecticut state sales tax

The Station Reception Wedding Package

Station Offerings (Samples)

Little Italy Pasta Station

Choice of Two Pastas: Tortellini, Ziti, Orecchiette or Bucati Corti
Pomodoro and Alfredo Sauces
Sausage, Marinated Grilled Chicken, Grilled Vegetables

Asian Inspired Fusion Station

Sesame Seared Ahi Tuna
Teriyaki Beef and Chicken
Tempura Shrimp and Vegetables
Stir-fried Vegetables
Asian Noodles

Signature Macaroni and Cheese Station

Choice of Pasta: Elbow, Penne, Bucati Corti
Choice of Cheeses: Cheddar, Monterey, Smoked Gouda, Asiago
Grilled Chicken, Grilled Shrimp, Applewood Bacon,
Tomatoes, Broccoli, Spinach, Peppers
Toasted Herb and Parmesan Bread Crumbs, Crispy Onions

Roast Tenderloin of Beef

Roasted Cider Ginger Glazed Ham

Roasted Turkey Breast

Natural Gravy and Cranberry Orange Sauce

Prime Rib of Beef

Au Jus and Horseradish Cream Sauce

Sea Salt and Herb Encrusted Top Sirloin of Beef

Au Jus and Horseradish Cream Sauce

Roast Pork Loin

Au Jus Apple and Cranberry Sauce

**All pricing is subject to change. Food & Beverage prices will be guaranteed 90 days prior to the event. A non-refundable deposit is required upon acceptance of the contract for your wedding celebration. This deposit may be made by cash, check or credit card. All cancellation notices shall be submitted in writing by the person authorized on the initial confirmation letter and contract, and will be effective on the date of receipt by the hotel. All advance deposits shall be forfeited for a cancellation. Please refer to the contract for more details on all hotel and event policies including minimums and guarantees, F&B provisions and laws, hotel parking, etc.*

Beverage Selections

House Brands:

Smirnoff Vodka
Bacardi Superior Rum
Beefeater Gin
Jim Beam
Dewar's Scotch
Seagram's VO
Jose Cuervo Gold Tequila
Domestic/Imported Beer
Soft Drinks
Juices
Bottled Water

Premium Brands:

Kettle One Vodka
Bacardi Superior Rum
Captain Morgan's Rum
Tanqueray Gin
Jack Daniel's
Dewar's Scotch
Seagram's VO Whiskey
1800 Silver Tequila
Domestic/Imported Beer
Soft Drinks
Juices
Bottled Water

The Easy Way to Your Honeymoon

We are not an ordinary Airport Hotel. Welcome to the Sheraton.

Enjoy our comfortable accommodations including our signature Sweet Sleeper Bed, casual lounge and dining in our restaurant, room service, indoor pool and parking garage.

Rest & relax knowing that you are steps away from your airport departure.

Enjoy the convenience.

Slip on your sandals, sundress & shorts.

Catch your flight to your Honeymoon destination.

The Bride and Groom will receive the following:

Complimentary bottle of champagne and chocolate covered strawberries.

Complimentary breakfast for two in our restaurant or from room service.

A special negotiable rate of **\$179** per night for your Guests

**A minimum of 10 rooms are required on one night*

**Rate and rooms based on availability; per room, per night (taxes not included)*



For more information, please contact our Sales Team at 860.627.5311