



Sheraton[®]
HOTEL NEWFOUNDLAND

Wedding & Celebrations

Your place for creating memories



115 Cavendish Square | St. Johns | Newfoundland | A1C 3K2 | Canada



Our Promise

Your place for creating memories



Sheraton[®]
HOTEL NEWFOUNDLAND

The Sheraton Hotel Newfoundland has played host to thousands of special events, some of the most magical experiences have been weddings, because we pride ourselves in creating memories that last a lifetime ...

Let us take care of you, your guests and the hundreds of details that go into this joyous occasion.



Life is better
when
shared



Your Personalized Experiences

Your place for creating memories

Here are just some of the Sheraton Hotel Newfoundland's unique touches....

- Complimentary accommodation for the bride and groom in our exclusive Club Level including breakfast the morning after in our Club Lounge
- Complimentary bottle of champagne for the bride and groom
- Guestroom amenity for the bride and groom
- Two complimentary change rooms for the bridal party, subject to availability
- Complimentary use of The Court Garden for bridal party photos, subject to availability
- A selection of elegant, artistic and sumptuous menus to please your palate
- Special guest room rates for out-of-town guests
- A team of individuals committed to ensuring every detail is attended to
- Note: No outside food & beverage permitted (unless they serve as part of your cake)

Recommended suppliers:

- Decorations/Wedding Planner: Andrea Hounsell / Borrowed & Blu
709-754-8220
hello@borrowedblu.ca
www.borrowedblu.ca
- Audio Visual: Eastern Audio
709-722-0864
mcoakley@easternaudio.com
www.easternaudio.com



Silver Menu

Your place for creating memories

Please choose one from each course

Appetizers

- Tomato soup, roasted garlic, fresh pesto drizzle
- Artisan mixed green salad, sundried cranberries, toasted almonds, crumbled goat cheese, red wine-mustard vinaigrette
 - Garden greens with cucumber, radish, grape tomatoes, julienne carrots, bacon ranch dressing

Entrées

- 24 hour braised smoked beef, roasted shallot, red wine braising reduction, mashed sweet potatoes
 - Bone in pork chop, smoked shallot, sweet potato press, apple-cider jus
 - Herb marinated supreme of chicken with a Newfoundland honey and thyme jus, crushed red skin potatoes
 - Skillet seared salmon, sauce vierge, Yukon gold chive potato rösti
 - Pan fried Atlantic cod filet, lemon parsley butter, scrunchions, herb spun Yukon gold whipped potatoes
 - Goat cheese, wild mushroom polenta, Parmesan arancini, roasted red pepper sofrito, vegetarian lasagna
 - Tandoori roasted cauliflower, lentil dahl, cilantro yogurt
- * All entrees are served with chef's choice in-season vegetables

Desserts

- Lemon tart crostata, torched meringue, seasonal berries
 - Newfoundland blueberry, partridgeberry grunt
- Individual chocolate cheesecake, Nutella drizzle, vanilla whipped cream

Coffee or Tea

Rolls and butter

\$53.00 per person

Subject to 15% gratuity and 15% tax

Note: No outside food & beverage permitted (unless they serve as part of your cake)



Gold Menu

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Please choose one from each course

Appetizers

- Foraged mushroom soup with hand snipped chives crème fraiche
- Artisan greens, red wine poached pears, candied pecans, crumbled blue cheese, sherry vinaigrette
- Smoked salmon carpaccio, pepper and fennel salsa, marinated beets, green beans, lemon vinaigrette

Entrées

- Charbroiled CAB 6oz NY striploin steak, herbed butter jus, wild mushroom, potato pave
- Prosciutto wrapped Atlantic salmon, grape tomato chimichurri, crushed new potatoes
- Brie and leek stuffed chicken supreme, natural chicken jus, Yukon gold spun potatoes
- Goat cheese polenta with mushroom ragout, Parmesan arancini, roasted red pepper sofrito, vegetarian lasagna

* All entrees are served with chef's choice in-season vegetables

Desserts

- Chocolate truffle mousse cake, coffee laced whipped cream
 - Turtle cream pie, caramel drizzle
 - Key Lime pie, citrus spun cream

Coffee or Tea

Rolls and butter

\$57.00 per person

Subject to 15% gratuity and 15% tax

Note: No outside food & beverage permitted (unless they serve as part of your cake)



Please choose one from each course

Appetizers

- Vanilla and cognac scented lobster bisque, chive crème fraîche
- Prosciutto di Parma, heirloom tomato, buffalo mozzarella salad, aged balsamic, cold pressed olive oil
- Smoked duck salad, candied walnuts, Manchego cheese, arugula, dried mission figs, citrus champagne vinaigrette

Sorbet

Chef's seasonal sorbet

Entrées

- Dijon mustard and herb rubbed Northumberland lamb rack, artichoke and Yukon gold potato puree, basil scented jus
- Pan roasted diver scallops, crisp pork belly, cauliflower purée, carrot pave, caper raisin butter sauce
- Goat cheese polenta with mushroom ragout, Parmesan arancini, roasted red pepper sofrito, vegetarian lasagna

* All entrees are served with chef's choice in-season vegetables

Desserts

- Chocolate bomb: Raspberry coulis, fresh spun cream, seasonal berries
- Baked Alaska: Raspberry sorbet, torched meringue, vanilla sponge, mixed seasonal berries, framboise spun cream
- Banoffee Tart: Dark chocolate tart shell, dulce de leche, coffee spun whipping cream, brûlée bananas

Coffee or Tea

Rolls and butter

\$69.00 per person

Subject to 15% gratuity and 15% tax

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