



Sheraton®

FORT WORTH
DOWNTOWN
HOTEL



It's Time to say "I Do"

Eat, Drink, and Be Married. Let us help make your wedding day one you will never forget.

Begin your journey together at Sheraton Fort Worth Downtown Hotel and allow our top wedding venue to exceed your expectations. With 25,000 square feet of event space, innovative menus, and renowned catering, we ensure every detail is seamlessly executed. From saying 'I Do', to dinner & dancing, our experienced wedding team will take care of you every step of the way. Plus when you plan with us, you earn up to 100,000 bonus Starpoints® which can be used towards honeymoon nights.

FOR MORE INFORMATION PLEASE CONTACT:

Dayna Lynch

Wedding Specialist

817.806.3751

dayna.lynch@sheratonfortworth.com

Learn More at sheratonfortworth.com 1701 Commerce Street, Fort Worth, TX, 76102

spg*
Starwood
Preferred
Guest



Wedding Packages

AMENITIES

When you choose Sheraton as your wedding destination, you are choosing an inclusive wedding experience! Enjoy the following, compliments of our hotel team:

FOR YOU

- Bridal suite for the newlyweds with champagne and chocolate-covered strawberries; late check out on the morning after your wedding
- Upgraded suite for the parents of the couple on the wedding night
- Bridal party staging room for use on the day of the wedding
- Discounted limousine and transportation services
- Recommended vendors list
- Complimentary tasting hosted by our Executive Chef for up to four guests
- Wedding specialist dedicated to your event throughout the planning process and on-site on your wedding day
- Champagne toast for bride and groom
- Complimentary hot breakfast for the newlyweds on the morning after the wedding (private room service or restaurant dining)
- Starwood Preferred Guest points can be earned on food, beverage and guest room revenue

FOR YOUR GUESTS

- Sheraton standard linen, china, and glassware
- Accent tables with linen, including cake table, gift table, and DJ table with riser
- Centerpiece accents for guest tables featuring mirror tile and votive candles
- Oak parquet dance floor (up to 24'x24')
- Cake cutting service
- Discounted rates on guest room blocks to accompany personalized wedding website for your guests to book rooms
- Use of private dining room on the morning after the wedding for send-off brunch for your guests (with restaurant food purchase)
- 20% discount on covered garage self-parking
- 10% discount on current banquet menu pricing for rehearsal dinner



Fort Worth Weddings

Located in the heart of Fort Worth across from the beautiful Water Gardens, our Fort Worth wedding venue is the perfect choice for your Texas wedding. Located within walking distance from historic Sundance Square, our welcoming and experienced staff is sure to make your event a memorable one. From the arrival of the first guest to a post celebration farewell brunch, we'll do whatever it takes to make your special day one that will create cherished memories for you and all of your guests. The Sheraton Fort Worth Downtown Hotel, a top Fort Worth wedding venue, features two ballrooms, each unique and flexible to meet your needs. Extravagant celebrations, intimate weddings, and stylish banquets in Fort Worth come together effortlessly so you can truly enjoy the celebration. Let us host your special day at the Sheraton Fort Worth Downtown Hotel.



Ballrooms

MAGNOLIA BALLROOM

Plan a grand affair in our premier ballroom, with 8,652 square feet of lush decor and 14' ceilings. Additional foyer space creates an inviting place for your guests to mingle before your grand entrance. Accommodates up to 500 guests in rounds.

CYPRESS BALLROOM

This contemporary space has a private foyer to welcome your guests for pre-reception festivities before entering the classically decorated ballroom. With 4,624 square feet of flexible space, you are sure to experience a truly memorable event. Accommodates up to 250 guests in rounds.

WATER GARDENS

For a truly unique outdoor experience, book your ceremony in the Water Gardens, just steps from the hotel. Lush landscaping and architectural water features surround your guests on your special day.

Cuisine

Led by our classically trained Executive Chef Morris Sherman, our catering professionals will design a special wedding package with you and your guests in mind. Our customized menus will allow your important day to be both personal and unforgettable. The elegance of our world-class hotel, excellence of our professional staff, impeccable service, and outstanding cuisine will ensure a most memorable experience.



Formal Plated Dinner

Our formal plated dinners feature a plated salad of your choosing, entrée, warm artisan rolls and butter, Starbucks coffee, Tazo teas, and iced tea.

CHOOSE YOUR SALAD FROM OPTIONS BELOW

CHEF'S FAVORITE

Field Greens, Mandarin Oranges, Sliced Strawberries, Almonds
Ranch and Raspberry Champagne Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons
Caesar Dressing

SPINACH AND WALNUT

Spinach, Feta, Black Olives, Tomatoes, Walnuts
Ranch and Balsamic Vinaigrette

BRUSSELS AND BLUE

Mixed Greens, Brussel Sprout Slaw, Julienne Beets, Blue Cheese
Blue Cheese Dressing and Balsamic Vinaigrette

SINGLE ENTRÉE TWO-COURSE MENU

Grilled Chicken Medallions topped with Shiitake Mushrooms, Sautéed Spinach, Pepper Jack Cheese and topped with a Sweet Moscato Glaze
\$45

Pecan Encrusted Chicken with a Citrus Chardonnay Sauce
\$46

Miso Glazed Teriyaki Salmon with Fire Roasted Pepper Slaw
\$48

Pan Seared Black Angus Strip Sirloin with Portabella Mushrooms Drizzled with Cabernet Reduction
\$54

DUET ENTRÉE TWO-COURSE MENU

Blackened Cajun Sirloin Medallion with Jack Daniels Demi Glaze plus - Stuffed Chicken Florentine with a Honey Infused Rosemary Sauce
\$58

Jumbo Gulf Prawns Stuffed with Texas Blue Crab in Lobster Cognac Sauce plus - Herb Encrusted Filet Mignon topped with a Wild Mushroom Sauce
\$62



Reception Style Dinner

Our reception style dinners feature display stations, cold and hot canapes, a carving station, warm artisan rolls and butter, Starbucks coffee, Tazo teas, and iced tea.

CELEBRATION STATIONS

- Domestic Cheese Board
- Mediterranean Vegetable Display
- Seasonal Fruit Display

CHOICE OF TWO COLD CANAPES

- Ceviche Shooter
- Caprese Skewer
- Grilled Sirloin Medallion on a Garlic
Crostini with Lingonberry Jelly
- Smoked Chicken with Fire Roasted Corn
& Black Bean Salad Tartlets

CHOICE OF TWO HOT CANAPES

- Southwestern Egg Rolls
- Crisp Sonoran Chicken with Sweet
Chili Sauce
- Stuffed Mushroom Caps with
Risotto Florentine
- Brochette of Sirloin with Peppercorn
Demi Glaze
- Fried Parmesan Artichokes with Marinara
& Lemon Aioli
- Vegetable Spring Rolls with Sweet
Chili Sauce

CHOICE OF ONE CARVING STATION*

- Slow Roasted Turkey Breast
- Southwest Spiced Slow Roasted Pork
Shoulder
- Honey Glazed Smoked Virginia Pit Ham

* Requires a chef attendant for \$75.

\$65 PER PERSON



Hors d'oeuvres

ADD A COCKTAIL RECEPTION TO ANY DINNER!

Domestic Cheese Board
Garden Vegetable Crudités
Southwestern Egg Rolls

\$15 per person
(based on 45 minutes of service)

DISPLAYS

HUMMUS DISPLAY

Choice of One, Two, or Three

Fire Roasted Hummus, Black Bean Hummus and/or Garlic & Pesto Hummus all served with Vegetable Chips and Naan Bread

One Selection \$8

Two Selections \$10

Three Selections \$12

GARDEN CRUDITÉS DISPLAY

Crudités of Fresh Cut Vegetables with Ranch & Bleu Cheese Dressings

\$10

DOMESTIC CHEESE BOARD

Assorted Domestic Cheeses with Sliced Baguettes & Gourmet Crackers

\$10

SEASONAL FRUIT DISPLAY

Sliced Fresh Fruits & Berries with Flavored Yogurt Dip

\$10

TEXAS CHIPS & DIPS

Tortilla Chips with Smoked Brisket Queso Dip, Sour Cream, House-made Salsa & Guacamole

\$12

MEDITERRANEAN VEGETABLE DISPLAY

Grilled Marinated Squash, Eggplant, Fire Roasted Peppers, Mushrooms, & Artichokes with Pesto Ranch and Sundried Tomato Vinaigrette

\$12

ANTIPASTO DISPLAY

Smoked Salami & Cured Peppered Pastrami with Marinated Grilled Vegetables, Fire-Roasted Peppers, Greek Olives, Grilled Mushrooms, & Basil Mozzarella

\$17

RAW BAR

Choice of One, Two, or Three

Shrimp Ceviche Shooters, Crab Claw, and/or Chilled Tiger Shrimp, all served with Horseradish Cocktail Sauce and Cajun Remoulade

One Selection \$24

Two Selections \$29

Three Selections \$32



Hors d'oeuvres

HORS D'OEUVRES

COLD

Gazpacho Shooter
4 per piece

Smoked Chicken with Fire Roasted Corn
& Black Bean Salad Tartlettes
\$4 per piece

Make Your Own Tomato Bruschetta with
Red Onions, Olives, Fresh Basil, & Feta
Cheese Served with Garlic Crostini &
Pita Bread
\$5 per piece

Ceviche Shooter
\$6 per piece

Caprese Skewer
\$6 per piece

Spicy Grilled Shrimp with Cilantro on
Garlic Crostini
\$6 per piece

Grilled Sirloin Medallion on a Garlic
Crostini with Lingonberry Jelly
\$6 per piece

Creole Spiced Shrimp Cocktail Shooter
with Cajun Remoulade
\$8 per piece

Jicama Lime Shrimp Salad with Sweet
Chili Mango Chutney on Tapas Spoons
\$6 per piece

HOT

Vegetable Spring Rolls with Sweet
Chili Sauce
\$4 per piece

Honey Jack Daniel's Glazed Peppercorn
Meatballs with Sour Cream Dipping
Sauce
\$4 per piece

Stuffed Mushroom Caps with Risotto
Florentine
\$5 per piece

Spicy Southwest Egg Rolls with Sweet
Chili Dipping Sauce
\$5 per piece

Spanakopita
\$5 per piece

Andouille Sausage Encroute
\$5 per piece

Crisp Sonoran Chicken with Sweet Chili
Sauce
\$5 per piece

Chocolate Dipped Smoked Bacon
\$6 per piece

Brochette of Chicken with Teriyaki Sauce
\$6 per piece

Brochette of Beef with Roasted Chipotle
Demi Glaze
\$6 per piece

Mini Beef Wellingtons with Mushroom
Duxelle served with Peppercorn Sauce
\$6 per piece

Crab Cakes with Tequila Poblano Corn
Relish with Lemon Dill Cream Sauce
\$7 per piece

Coconut Fried Shrimp with Jalapeno
Ranch
\$7 per piece

Bacon Wrapped Scallops
\$7 per piece

Fried Parmesan Artichokes with Marinara
& Lemon Aioli
\$7 per piece

Bacon Wrapped Shrimp with
Teryaki Glaze
\$7 per piece

Creamy Lobster Risotto with Smoked
Gouda Tapas Spoons
\$8 per piece

Starwood Platinum Wedding Package

Our inclusive platinum wedding package features upgraded amenities and enhancements, a three-course plated duet menu, warm artisan rolls and butter, Starbucks coffee, Tazo teas, and iced tea.

INCLUSIONS

Three-Course Plated Duet Dinner
Featuring White-Gloved
Synchronized Service

White or Ivory Floor Length Linen

Chiavari Chairs

Accent Lighting for Entire Ballroom

Champagne or Sparkling Cider Toast
for All Guests

COCKTAIL HOUR

One-Hour Beer and Wine Bar

CHOOSE TWO

PASSED HORS D'OEUVRES

Smoked Chicken with Fire Roasted Corn
& Black Bean Salad Tartlets

Caprese Skewer

Spicy Grilled Shrimp with Cilantro on
Garlic Crostini

Andouille Sausage Encroute

Mini Beef Wellington with Mushroom
Duxelle and Peppercorn Sauce

CELEBRATION STATIONS

Mediterranean Vegetable Display

Warm Cinnamon Encrusted Baked Brie

THREE-COURSE DINNER

CHOOSE YOUR SALAD FROM
OPTIONS BELOW

CHEF'S FAVORITE

Field Greens, Mandarin Oranges, Sliced
Strawberries, Almonds
Ranch and Raspberry Champagne
Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese,
Garlic Croutons
Caesar Dressing

SPINACH AND WALNUT

Spinach, Feta, Black Olives, Tomatoes,
Walnuts
Ranch and Balsamic Vinaigrette

BRUSSELS AND BLUE

Mixed Greens, Brussel Sprout Slaw,
Julienne Beets, Blue Cheese
Blue Cheese Dressing and
Balsamic Vinaigrette

PLATED DUO ENTRÉE

Blackened Cajun Sirloin Medallion with
Jack Daniels Demi Glaze
Stuffed Chicken Florentine with Honey
Infused Rosemary Sauce

Jumbo Gulf Prawns Stuffed with Texas
Blue Crab in Lobster Cognac Sauce
Herb Encrusted Filet Mignon topped with
Wild Mushroom Sauce

DESSERT

Petite Dessert Bar to accompany your
wedding cake

\$125 PER
PERSON



Late Night Snacks

GOURMET POPCORN STAND

Classic Buttery and Two Gourmet Flavors of Your Choice:

- Sea Salt Caramel
 - White Cheddar
 - Kettle Korn
 - Snickerdoodle
- \$15

ICE CREAM, YOU SCREAM

Assorted Novelty Ice Cream Bars
\$16

ASSORTED DONUTS AND MILK

\$10

MUNCHIE ATTACK

- Bavarian Style Pretzel Bites with Beer Cheese and Hot Mustard Sauces
 - Mini Housemade Pizza Bites
 - Tomato Bisque Shooters with Mini Grilled Cheese
- \$18

Bar Pricing

Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included. Each bar requires a bartender at \$30 per hour. Please estimate 1 bartender per 75 guests.

CALL BRANDS

Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum, Agavales Tequila, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch, Martell Cognac, Baileys Irish Cream
\$8

PREMIUM BRANDS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Reposado Tequila, Jack Daniel's Whiskey, Crown Royal Whiskey, Dewar's White Label Scotch, Hennessy VS Cognac, Amaretto Disaronnom
\$9

TX LIQUORS

Tito's Vodka, Dripping Springs Gin, Republic Tequila, TX Whiskey, Swift Single Malt, Treaty Oak Rum, Remy Martin VSOP Brandy
\$9

SUPER PREMIUM BRANDS

Grey Goose Vodka, Bombay Sapphire Gin, Cruzan 151, Patron Silver Tequila, Crown Royal Whiskey, Maker's Mark Bourbon, Johnny Walker Black Scotch, Hennessy VS Cognac, Frangelico
\$10

IMPORTED & PREMIUM BEERS

Heineken, Shiner Bock, Samuel Adams, Corona Extra
\$7

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra
\$6

TX BEERS

Revolver, Rahr, Martin House
\$7

NON ALCOHOLIC BEER

St. Pauli Girl
\$6

CHAMPAGNE TOAST

House Champagne
\$5

CALL WINE BY THE GLASS

Michelle Champagne, Stellina di Notte Pinot Grigio, Rodney Strong "Charlotte's Home" Sauvignon Blanc, Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon
\$9

PREMIUM WINE BY THE GLASS

Chandon Brut Champagne, Stellina di Notte Pinot Grigio, Esk Valley Sauvignon Blanc, Kendall-Jackson VR Chardonnay, Beringer Founders Cabernet Sauvignon
\$11

SUPER PREMIUM WINE BY THE GLASS

Piper-Heidsieck Champagne, Maso Canali Pinot Grigio, Rodney Strong "Charlotte's Home" Sauvignon Blanc, Kendall-Jackson VR Chardonnay, Louis M. Martini Cabernet Sauvignon
\$13

FULL BAR - PER PERSON PACKAGE

CALL BRANDS

one hour 20
two hours 30
Each additional consecutive hour 10

PREMIUM BRANDS

one hour 22
two hours 34
Each additional consecutive hour 11

Super Premium Brands

one hour 24
two hours 38
Each additional consecutive hour 12



Enhance Your Event

AUDIO-VISUAL

Presentation Services Audio Visual is our in-house AV provider. Standard lighting and draping packages are listed below and do not include service charge and tax.

ACCENT LIGHTING FOR HEAD TABLE OR STAGE

(4) LED Lights
Technician to set/strike
\$250

ACCENT LIGHTING FOR PARTIAL BALLROOM:

(10) LED Lights
Technician to set/strike
\$600

ACCENT LIGHTING FOR FULL CYPRESS BALLROOM OR MAGNOLIA BALLROOM

(20) LED Lights
Technician to set/strike
\$1,000

GOBO LIGHT EFFECTS
\$175

12' OF BLACK OR SHEER WHITE DRAPING
\$130

UPGRADES

(includes delivery and set up)

FLOOR LENGTH 132" TABLE LINEN

Choice of a variety of solid color cloths
\$28 each

NAPKINS

Choice of a variety of solid color cloths
\$1.25 each

CHIAVARI CHAIRS

Choice of black, wood, gold, natural, silver, and white
\$11 each



Wedding Guidelines

CEREMONY AND RECEPTION LOCATIONS

Sheraton Fort Worth Downtown has over 25,000 square feet of event space creating several different venue options. Certain locations lend a grand atmosphere while others have a more intimate feel that you may be looking for. Please call 817-806-3751 or email Dayna.Lynch@SheratonFortWorth.com to schedule a tour of our beautiful property.

PAYMENTS AND FEES

A deposit of 25% of the food and beverage minimum is required to guarantee the location and date. This initial deposit is non-refundable and due at contract signing. Full payment for the event is due (5) business days prior if paying by credit card or (10) business days prior if paying by cash or check. A credit card authorization form is required to be on file for any remaining balances. A service charge of 24.5% will be added to all food, beverage, and miscellaneous charges in addition to applicable tax. All credit card payments will incur a 2% processing fee.

EVENT TIME

All weddings are allotted a 5 hour time frame with 2 hours prior for setup and décor, unless otherwise agreed upon at the time of contract. Morning and midday weddings must conclude by 4:00pm; evening weddings by 12:00am. Additional time over the 5-hour contracted time will incur a \$200 per hour room rental.

GUARANTEE OF GUEST COUNT

To ensure a quality experience for all of your attendees, we will send you Event Orders (“EOs”) confirming the estimated number of attendees, menu, room set up and other details of your event. We ask for a final guarantee of the number of attendees no later than noon, five (5) business days prior to event. Please note that once the guarantee has been provided, the numbers may increase but not decrease. All increases to guarantees within five (5) business days are subject to food availability and surcharges. The hotel will over-set 3% above the guarantee.

SLEEPING ROOMS

We are able to extend a special rate for your wedding guests! Rates available depend on specific dates and will be confirmed at the time of contract. All rates are subject 15% city and occupancy taxes. A special link will be provided to you at time of contract that will allow your guests to book at a percentage off the current room rates.