



Sheraton®

INDIANAPOLIS HOTEL
AT KEYSTONE CROSSING



It's Time to Say 'I Do'

LET US HELP YOU MAKE YOUR WEDDING DAY ONE YOU WILL NEVER FORGET

Celebrate your big day and plan the wedding of your dreams at Sheraton Indianapolis Hotel at Keystone Crossing. Our newly renovated hotel can accommodate up to 500 guests and features 30,000 square feet of event space with our largest being 7,342 square feet. To ensure your event is effortless, you will work with a dedicated wedding specialist throughout the entire planning process. Plus, when you plan with us, you earn up to 100,000 bonus Starpoints® which can be used towards honeymoon nights.

Learn More at sheratonindianapoliskeystonecrossing.com

8787 Keystone Crossing, Indianapolis, IN, 46240 317.846.2700

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spg*
Starwood
Preferred
Guest



Wedding Reception Packages

The Sheraton Wedding Package includes a crudités display, domestic & imported cheese display, your choice of three butler passed hot hors d'oeuvres, three hour open bar serving familiar brand liquors domestic and imported beer selection, house wine choices, and assorted soft drinks. The Sheraton will provide complimentary cutting and serving of your cake along with a champagne toast. All entrees include rolls and butter, Chef's selection of starch and a seasonal vegetable, along with freshly brewed Starbucks® regular and decaffeinated coffee and iced tea.



BUTLER PASSED HORS D'OEUVRES

Select Three

Chicken Satay

Crab Rangoon

Boursin stuffed vine ripened
cherry tomatoes

Miniature Quiche

Mushroom Beggars Purse

Bacon Wrapped Scallops

Spanikopita

Deluxe Assorted canapes

Vegetable Spring Rolls

Beef Satay with Thai Peanut Sauce

Raspberry Baked Brie In Phyllo

COLD DISPLAYS

Select Two

Crisp Vegetable Crudite Assorted Dips

Seasonal Selection of Fresh Fruit & Berries

Imported & Domestic Cheese Display

Plum Tomato & Fresh Basil Bruschetta

SALAD STARTER

Select One

HOUSE SALAD

Layer of Bibb lettuce and radicchio,
cucumber slices, grape tomatoes and carrot
curls, served with choice of two dressings

CLASSIC CAESAR

Torn romaine leaves with shaved parmesan,
baked croutons and creamy garlic dressing

SIGNATURE SALAD

Field greens with candied pecans,
gorgonzola and teardrop tomatoes, laced
with champagne vinaigrette dressing

ENTREES

Select One

FILET & CHICKEN

Grilled petite filet and boneless breast of
chicken accompanied with a
duo of sauces 96

FILET MIGNON

Pan seared filet of beef served with a glace
de viande or butler-passed
béarnaise sauce 99

NEW YORK SIRLOIN

Sliced New York sirloin with cognac peppercorn
sauce 86

ROSEMARY CHICKEN

Rosemary infused breast of chicken with
blackberry port wine reduction 90

SALMON PROVENCAL

Pan seared salmon filet served with tomato
basil relish 82



Host Bar

SHERATON BRANDS

FAMILIAR BRANDS

Bacardi, Beefeater, Cruzan, Hennessy VS, Jim Beam White, Johnny Walker Red, Sauza, Seagram's 7, Smirnoff, Amaretto, Peach Schnapps

DOMESTIC BEER

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

IMPORT BEER

Heineken, Corona, Amstel Light, Dos Equis

HOUSE WINE

Chardonnay, White Zinfandel, Merlot, Cabernet, Moscato

REFRESH

Assorted Coca-Cola® soft drinks
per item 3.75

Chilled bottled water
per item 3.50

Red Bull® energy drink
per item 4

BAR ENHANCEMENTS

APPRECIATED BRANDS

Absolut, Bacardi, Bombay Sapphire, Captain Morgan, Crown Royal, Hennessy VSOP, Jack Daniels, Johnny Walker Black, Jose Cuervo Gold, Amaretto, Kahlua, Peach Schnapps
per person 8

MARTINI BAR

Select Three
Cosmopolitan, Green Apple, Lemon Drop, Pomegranate, Gimlet, Gibson
per flight 10

AFTER DINNER BAR

Distinguished Gentleman

Frangelico, Cream de Cassis, coffee, whipped cream
per drink 10

Caribbean Retreat

Kahlua, Cream de Banana, coffee, whipped cream
per drink 10

Decadent Delight

Godiva Chocolate Liqueur, Dark Cream de Coco, coffee, whipped cream
per drink 10

SUNSET BAR

Mojito, Mai Tai, Margarita, Malibu and pineapple
per drink 10

SIGNATURE COCKTAIL

Let us create a signature cocktail for your event! Our talented bartender will customize a flavor or color to coordinate with your theme
per drink 10



Menu Enhancements

HOT

Per 100 Pieces (Prices Vary)

Miniature Beef Wellington
Coconut Shrimp with Horseradish
Bacon-Wrapped Scallops
Beef & Mushroom Brochette
Chicken & Pineapple Brochette
Smoked Chicken Quesadillas
Beef Satay with Thai Peanut Sauce
Assorted Mini Quiche
Buffalo Wings with Bleu Cheese
Chicken Fingers with Honey Mustard
Crab Rangoon
Italian Sausage Stuffed Mushrooms
Miniature Pizza Squares
Mozzarella Sticks
Mushroom Beggars Purse
Spanikopita
Swedish Meatballs
Vegetable Spring Rolls

COLD

Per 100 Pieces (Prices Vary)

Jumbo Shrimp Cocktail ~ market
Oysters on the Half Shell
Snow Crab Claws ~ market
Deluxe Assorted Canapes
California Rolls
Plum Tomato Bruschetta
Chocolate Covered Strawberries

STATIONS

CHEESECAKE LOLLIPOP STATION
Savor these hand dipped, delicious bite-sized desserts
per person 13

HAND CRAFTED SODA STATION
Quench your thirst by including refreshing elixers
per person 12

LATE NIGHT SLIDER BAR
Enjoy your favorite mini sliders topped with assorted fixings
per person 14



Reception Style Dinner

Allow your guests to sample and socialize with something for everyone, includes freshly brewed Starbucks® regular and decaffeinated coffee and iced tea.

ORIENTAL STATION

Assorted sushi to include tuna roll, California roll, salmon, yellowtail, vegetarian and sashimi along with pickled ginger, soy sauce and wasabi, Thai style chicken sate with Pandang peanut sauce, dim sum, steamed barbecue buns, shu mai, pork pot stickers, soy sauce, hoisin sauce and Thai chili sauce

SALAD STATION

Caesar salad with shaved parmesan and garlic croutons, baby spinach, Bermuda onion, mushroom and bacon salad, warm bacon vinaigrette, salad of mixed field greens, candied pecans, sun dried cranberries, Maytag bleu cheese, and champagne vinaigrette

CARVING STATION

Tenderloin of beef with freshly grated horseradish sauce, bordelaise and miniature rolls, whole roasted breast of turkey with cranberry sauce, red pepper aioli, grain mustard and miniature rolls

SEAFOOD STATION

Spicy yellow tomato gazpacho and lump crab shooters, Caribbean grilled shrimp martini with pineapple relish, pan seared crab cakes served with remoulade sauce

PASTA STATION

Prepared to order penne, cheese tortellini, and wild mushroom ravioli served with a variety of fresh toppings, basil pesto, marinara and classic Alfredo sauce

DESSERT STATION

Display of international and domestic cheeses served with merlot fig jam, Lavosh crackers and French bread, assorted tropical fruit and berries served with dark chocolate fondue, assorted chocolate truffles, and assorted miniature French pastries

\$99 PER GUEST



General Information

FOOD AND BEVERAGE MINIMUM

The hotel requires a minimum food and beverage guarantee for the banquet space needed to accommodate your events. Sleeping rooms, service charges, sales tax, audio visual, labor charges and other miscellaneous charges do not contribute to the minimum food and beverage guarantee. In the event that the actual food and beverage amount falls short of the contracted minimum food and beverage guarantee, additional room rental may be assessed.

GUARANTEE

Your final guarantee of attendance is due three (3) business days prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guarantee. If guests exceed the guarantee, appropriate charges will apply.

PRICING

All package and menu prices are exclusive of sales tax and 25% service charge. Pricing is subject to change.

MENU TASTING

Hotel will provide a complimentary plated menu tasting for two once contract has been signed.

DÉCOR

Choice of white or black imperial stripe or solid chocolate brown floor length linen
Choice of white, black or gold napkins
Discounted white chair covers ~ \$2 per chair
Two votive candles & optional lily centerpiece per table
Dance floor & DJ table
Sleek stainless top buffet tables

GUESTROOMS

Discount room block rate for guests of the wedding*

PARKING

Covered Parking is complimentary for all guests of the Sheraton Indianapolis Hotel at Keystone Crossing.
Valet Parking is available at a cost of \$19 per day

*Rooms are subject to availability.