



SHERATON

SHERATON ERIE BAYFRONT HOTEL



Breakfast Table

All Breakfast Tables Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Tazo Hot Tea Selections Designed to Serve Groups of 10 or More.

GOOD MORNING CONTINENTAL BREAKFAST

\$14.00 Per Person

Assorted Bagels, Danishes, Muffins, Breakfast Breads
Fresh Whole Fruit
Greek Yogurt with Honey Oat Clusters and Berry Compote
Assorted Cream Cheese, Jelly, Butter

SUNRISE OATMEAL BAR - BUILD YOUR OWN

\$8.00 Per Person

Your Choice of Warm Baked Oatmeal with Select Toppings:
-Apple Cinnamon
-Brown Sugar and Berry
-Banana Walnut
Shredded Coconut, Chocolate Chips, and Sliced Almonds

HOMESTYLE BREAKFAST TABLE

\$18.00 Per Person

Choice of Warm Baked Oatmeal with Select Toppings:
-Apple Cinnamon
-Brown Sugar and Berry
-Banana Walnut

Yogurt and Granola Mason Jars
Scrambled Eggs with Cheese and Chives
Pork Sausage
Seasoned Crispy HomeFries

BAYFRONT SIGNATURE BREAKFAST

\$22.00 Per Person

Fresh Fruit Mason Jars with Seasonal Fruit
Scrambled Eggs with Cheese and Chives
Seasoned Crispy Potatoes
Choice of One Breakfast Meat
-Applewood Bacon
-Pork Sausage
-Turkey Sausage
Choice of One Additional Item
-Pancakes
-French Toast
-Biscuits and Gravy

BREAKFAST AL A CARTE (CHOOSE THREE)

\$12.00 Per Person

Protein Bars \$3.00
Granola Bars \$2.50
Yogurt and Fruit Parfaits \$4.50
Berry Smoothie Bowls with Granola & Fresh Berries \$6.00
Trail Mix Cups \$4.00
Avocado Toast \$4.00
***Add Smoked Salmon for \$3.00 additional charge*

STARBUCKS REGULAR AND DECAF COFFEE

\$39.00 Per Gallon

Fresh Brewed StarBucks Coffee

BEVERAGES

Red Bull \$5
Sparkling Water \$2.50
Individual Bottles Juice (Orange, Cranberry, and Apple) \$3

All pricing is per person, unless otherwise noted. Prices are exclusive of a taxable 24% service charge and 6% state sales tax. Prices subject to change.

Plated Breakfast

All Plated Breakfast Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Tazo Hot Tea Selections

THE AMERICAN BREAKFAST

\$17.00 Per Person

- Scrambled Eggs with Chives*
- Seasoned Crispy Home Fries*
- Choice of Breakfast Meat:*
- Thick Cut Bacon*
- Grilled Ham*
- Pork Sausage*
- Turkey Sausage*
- Choice of:*
- French Toast*
- Miniature Pancakes*

BAYFRONT LANDING BREAKFAST

\$16.00 Per Person

- Black Pepper Sausage Gravy served with Buttermilk Biscuits*
- Scrambled Eggs with Chives*
- Seasoned Crispy Homefries*
- Fresh Fruit Cups*

FAJITA BREAKFAST BOWL

\$15.00 Per Person

- Seared Chorizo Sausage*
- Crispy Cajun Breakfast Potatoes*
- Caramelized Onions*
- Red Peppers*
- Scrambled Eggs with Shredded Cheddar Cheese & Chives*
- Signature Bayfront Grille Breakfast Sauce*

BREAKFAST SANDWICHES

\$14.00 Per Person

- Choice of Breakfast Sandwich:*
- Grilled Honey Ham, Egg, & Cheddar Cheese on a Toasted English Muffin*
- Bacon, Egg, and Cheese Croissant*
- Served with Whole Fruit and Granola Bar*

HEART HEALTHY

\$17.00 Per Person

- Egg White Frittata Made with Turkey Sausage, Spinach, Red Peppers, Mushrooms, and Onions*
- Whole Fruit*
- Greek Yogurt Parfaits with Honey Granola Clusters*

ADD ONS

- Apple Cinnamon Oatmeal \$6.00 Per Person*
- Additional Breakfast Meat \$3.00 Per Person*
- Pork Sausage*
- Applewood Bacon*
- Turkey Sausage*
- Variety of Toast \$2.50 Per Person*
- Sourdough*
- Whole Wheat*
- Rye*
- French Toast or Miniature Pancakes \$3.00 Per Person*
- Cinnamon Sugar French Toast*
- Buttermilk Pancakes with Maple Syrup*
- Fresh Baked Pastries \$2.00 Per Person*
- Danish*
- Muffins*
- Breakfast Breads*
- Assorted Fruit Cups \$3.50 Per Person*
- Whole Fruit \$1.50 Per Person*

STARBUCKS REGULAR AND DECAF COFFEE

\$39.00 Per Gallon

BEVERAGES

- Red Bull \$5.00*
- Sparkling Water \$2.50*
- Individual Bottled Juice \$3.00*
- Orange*
- Apple*
- Cranberry*

All pricing is per person, unless otherwise noted. Prices are exclusive of a taxable 24% service charge and 6% state sales tax.

Breaks

Pricing is Based on a Scheduled Maximum Break of 45 Minutes

FRESH GRAB AND GO SALAD CUPS

\$6.00 Per Person

Choose Two Salad Options:

-Caesar Salad Cup

-Green Salad Cup with Balsamic Vinaigrette

-Bayfront Cobb Cup with Bleu Cheese Dressing

Fresh Baked Bread and Butter

MORE THAN JUST THE PRETZEL

\$9.00 Per Person

Soft Baked Pretzels

Assorted Dipping Sauces

Honey Mustard, Cheddar Cheese, Chocolate Sauce, and Cinnamon

Cream Cheese

Home Fried Chips

Assorted Cookies

COME "FRY" AWAY

\$7.00 Per Person

Fresh Cut Fries

Assorted Toppings:

Bacon, Cheese, and Chives

Greek Sauce

Cheese Sauce

A DAY AT THE FAIR

\$12.00 Per Person

Baked Pretzels with House Made Cheese Sauce

Buttered Popcorn

Cotton Candy

Fresh Squeezed Lemonade

ENERGIZER BREAK

\$14.00 Per Person

Protein Bars, Granola Bars, Trail Mix Shooters, Red Bull, and Assorted

Starbucks Iced Coffee

BALANCED BREAK

\$7.00 Per Person

Strawberry Banana Smoothie Shots

Fresh Whole Fruit

Build Your Own Trail Mix

BUILD YOUR OWN BREAK

Vegetable Crudite Shooters with Ranch Dip \$7 per person

Popcorn: Cajun, Ranch, and Salted \$5 per person

Assorted Fresh Baked Cookies \$30 per dozen

Ghirardelli Brownies- \$36 per dozen

Warm Homemade Potato Chips with Onion Ranch Dip \$4 per person

Warm Jumbo Pretzels with House Honey Mustard \$4 per person

House Fried Chips & Salsa \$5.00

***Add Guacamole \$2.50 per person*

Assorted Candy Bars \$3.00 per person

STARBUCKS COFFEE

\$39.00 Per Gallon

Fresh Brewed Starbucks Coffee - Regular and Decaf

ASSORTED BEVERAGES

Assorted Soda and Bottled Water \$2.50 Each

Red Bull \$5.00 Each

Sparkling Water \$2.50 Each

Individual Bottled Juices (Orange, Cranberry, and Apple) \$3.00 Each

All pricing is per person, unless otherwise noted. Prices are exclusive of a taxable 24% service charge and 6% state sales tax. Prices subject to change.

All Day Breaks

Our Time Saving Corporate Packages are Designed to Serve Groups of 10 or More.

HALF DAY BEVERAGE SERVICE

\$9.95 Per Person

*Includes Starbucks Coffee, Tazo Tea Selections, and Assorted Sodas and Bottled Water
Half Day is Considered 4 Hours or Less*

SWEET ICED TEA

\$28.00 Per Gallon

FRESH SQUEEZED LEMONADE

\$28.00 Per Gallon

ALL DAY BEVERAGE SERVICE

\$12.95 Per Person

*Includes Starbucks Coffee, Tazo Tea selections, Assorted Sodas and Bottled Water
All Day is Considered 4-8 Hours*

CORPORATE MEETING PACKAGE - HALF DAY

\$55.00 Per Person

Includes:
Room Rental, Wireless Internet Access, 1600 Lumen Projector, Screen, VGA and HDMI Cables, AV Cart, and Power
Half Day Beverage Service
Breakfast
Market Fresh Sliced Fruit and Berries, Assorted Yogurts, Assortment of Breakfast Breads, Muffins and Danish with Whipped butter, Scrambled Eggs with Cheese and Chives, and Seasoned Crispy Potatoes
Mid-Morning Break
Assorted Granola Bars and Whole Fruit

CORPORATE MEETING PACKAGE - FULL DAY

\$110.00 Per Person

Includes:
Room Rental, Wireless Internet Access, 1600 Lumen Projector, Screen, VGA and HDMI Cables, AV Cart and Power
All Day Beverage Service
Bayfront Signature Breakfast Buffet
Choice of Lunch Table Menu
Choice of one Afternoon Break

All pricing is per person, unless otherwise noted. Prices are exclusive of a taxable 24% service charge and 6% state sales tax. Prices subject to change.

Lunch Buffet

All Tables Include: Freshly Brewed Starbucks® Coffee, Tazo Hot Tea Selections, Iced Tea and Iced Water. Designed to Serve Groups of 10 or More.

TEXAS BARBEQUE

\$28.00 Per Person

Mesquite Grilled Chicken Breast
Barbeque Pulled Pork
Jalapeno Macaroni and Cheese
Homestyle Baked Beans
Mixed Green Salad
Honey Cornbread
Apple Crisp

GRILLED BAYFRONT LUNCH

\$26.00 Per Person

Char Grilled Burgers
Grilled Chicken Sandwiches
Toppings: Bibb Lettuce, Onion, Sliced Tomato, Dill Pickles, and Crispy Bacon
Cheese Options (Choose Two): American, Cheddar, Swiss, Provolone, or Pepper Jack
Potato Salad
House Fried Potato Chips
Assorted Condiments
Fresh Baked Ghirardelli Brownies
Kaiser, Onion and Pretzel Rolls

LOADED CREAMY CAVATAPPI

\$19.00 Per Person

Mixed Green Salad
Choice of
-Seared Chorizo
-Pulled Chicken
Homemade Cheddar Cheese Sauce
Toppings: Bell Peppers, Barbeque Sauce, Crispy Fried Onions, and Scallions

PICNIC ON THE BAY

\$25.00 Per Person

Assorted Sandwiches
-Oven Roasted Turkey with Swiss Cheese, Lettuce, Fig Spread on Sourdough
-Sweet Mustard Chicken Salad with Lettuce, Tomato on a Croissant
-Shaved Roast Beef and Cheddar with Lettuce, Tomato, Horseradish Aioli on Italian Sub Roll
-Bayfront BLT with Thick Cut Bacon Lettuce, Tomato, Garlic Aioli on Toasted Sourdough
-Greek Vegetable Club with Herbed Feta, Oven Roasted Tomato, Cucumber, Red Onion, Kalamata Olives, Arugula on Toasted Whole Wheat
Onion or Pretzel Buns Available for Additional \$1.00 Per Person
Choice of Side
-Mixed Green Salad
-Caesar Salad
-Potato Salad
-Pasta Salad
-Macaroni Salad
-Whole Fruit
Choice of Dessert
-Assorted Cookie Bag
-Fudge Chocolate Brownies
-Whipped Cheesecake Cups

BUILD YOUR OWN FIESTA BOWL

\$20.00 Per Person

Fried Tortilla Bowl
Choice of
-Pulled Chicken
-Pulled Pork
-Ground Beef
Cilantro Lime Rice
Toppings: Roasted Corn, Carmelized Onions, Black Beans, Blistered Bell Peppers, Cheddar Cheese, Sour Cream, and Chipotle Ranch Chips & Salsa
Dulce De Leche Blondie

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Plated Lunch

All Tables Include: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Tazo Hot Tea Selections, Iced tea and Iced Water Designed to Serve Groups of 10 or More.

PANINI PRESSED SANDWICHES

\$22.00 Per Person

Select One Option or An Assortment:

-Grilled Tuscan Chicken

Herb Chicken, Fresh Mozzarella, Roasted Tomato, & Prosciutto with Pesto Aioli on Sourdough Loaf Bread

-Grilled Vegetable

Portabella, Roasted Pepper, Caramelized Onion, Bibb Lettuce, & Herb Feta on Whole Wheat Bread

-Philly Steak

Tender Roast Beef, Caramelized Onion, & Cheddar Cheese Sauce on Sourdough Roll

Served with Choice of:

-House

-Caesar Salad

-Homemade Chips

-Fries

Choice of:

-Chocolate Chip Cookies

-Brownies

BACKYARD BBQ SANDWICHES

\$21.00 Per Person

-Choice of BBQ Pulled Pork Sandwich

-Mesquite Pulled Chicken Breast on a Brioche Bun

Mixed Green Salad

Housemade Coleslaw

Seasoned Potato Chips

Chocolate Cookie

MARINATED GRILLED CHICKEN BREAST WITH SAGE CREAM SAUCE

\$27.00 Per Person

Choice of Two:

-Mashed Potatoes

-Rice Pilaf

-Roasted Potatoes

-Asparagus

-Broccolini

HEARTY QUINOA LUNCH BOWL

\$18.00 Per Person

Ancient Grains, Sesame Ginger Dressing, Roasted Chick Pea, Zesty Slaw, Asparagus, Crushed Peanut, Served with Fresh Baked Bread

Chocolate Chip Cookie or Brownie

SIGNATURE BRAISED SHORT RIBS WITH DEMI GLAZE

\$33.00 Per Person

Choice of Two:

-Mashed Potatoes

-Rice Pilaf

-Roasted Potatoes

-Asparagus

-Broccolini

SUNNY DAY PLEASER - HALF N HALF

\$18.00 Per Person

Choice of Half Sandwich

-Sweet Mustard Chicken Salad Croissant

-Roasted Turkey & Swiss with Fig Spread on Toasted Sourdough

-Greek Vegetarian Club on Whole Wheat

-Bayfront BLT with Garlic Aioli

-Shaved Roast Beef & Cheddar with Horseradish Aioli

Choice of Side

-Mixed Green Salad

-Caesar Salad

-Cucumber Wrapped Salad

-House Seasoned Chips

-Italian Wedding Soup

Fudge Chocolate Brownie

GRILLED CHICKEN SALAD

\$18.00 Per Person

Your Choice of Caesar or House Salad

-Grilled Chicken Salad with Mixed Greens

-Grilled Chicken Caesar Salad

Rolls with Butter

Chef's Choice of Dessert

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Canapés

All Prices are Based on a Per Person Charge Unless Noted Otherwise

CHEESE SKEWERS OR DISPLAY

\$4.00 Per Person

Artisan Local and International Cheeses with Assorted Breads and Crackers
Display Option: 15-25 People \$60.00

CRUDITE VEGETABLE SHOOTERS

\$3.00 Per Person

Celery, Baby Carrot, Red Pepper, and English Cucumber Stick with Ranch Dressing

CHARCUTERIE SKEWERS OR PLATTER

\$5.00 Per Person

Rustic Display of Imported Cheeses, Sliced Meats, Marinated Vegetables, Mixed Nuts, Dried and Fresh Fruit, Accompanied by Crisp Crackers
Platter Option: 15-25 people \$80.00

SEASONAL FRESH FRUIT CUP OR PLATTER

\$3.50 Per Person

Pineapple, Ripe Melons, Berries and Grapes
Platter Option: 15-25 People \$40.00

SHRIMP COCKTAIL SHOOTERS

\$5.00 Per Person

Savory Shrimp Cocktail with Lemon and Cocktail Sauce

CLASSIC DEVILED EGG

\$3.00 Per Piece

ASSORTED MINI QUICHES

\$3.00 Per Piece

VEGETARIAN SPRING ROLLS

\$3.00 Per Piece

Served with Sweet Chili Glaze

CHORIZO STUFFED CRIMINI MUSHROOMS

\$4.00 Per Piece

PORK POTSTICKERS

\$4.00 Per Piece

Served with Ginger Soy Dipping Sauce

SHRIMP SCAMPI SKEWERS

\$8.00 Per Person

CHEF SEASONAL CANAPE

Market Price

All pricing is per person, unless otherwise noted. Prices are exclusive of a taxable 24% service charge and 6% state sales tax. Prices subject to change.

Action Stations

Stations are Designed for a Minimum of 25 Guests for 1 Hour and 15 Minutes. Additional Time May Be Purchased.

FIESTA BOWL STATION

\$20.00 Per Person

*Fried Tortilla Bowl
Pulled Chicken
Pulled Pork
Ground Beef
Cilantro Lime Rice
Roasted Corn, Caramelized Onions, Black Beans, Blistered Bell Peppers, Cheddar Cheese, Sour Cream, Salsa, Chipotle Ranch Chips and Salsa*

MASHED POTATO BAR

\$11.00 Per Person

Sweet Potato with Cinnamon, Yukon Gold Potatoes, Red Skinned Potatoes, Chopped Bacon, Caramelized Onion, Cheddar Cheese, Sour Cream, Smoked Gouda, Scallions, Marshmallows

OVEN ROASTED TURKEY BREAST

\$9.00 Per Person

*Served with Light Gravy and Dinner Rolls
Chef Attendant Fee \$75.00*

CHEF CARVED ROASTED SIRLOIN

\$17.00 Per Person

*Red Wine Demi-Glace, Horseradish Sauce, Dinner Rolls
Chef Attendant \$75.00*

BANANAS FOSTERS STATION

\$10.00 Per Person

*Bananas Cooked Tableside in Dark Rum, Banana Liquor, and Cinnamon Infused Brown Sugar Butter Served Over Sweet Vanilla Ice Cream
Chef Attendant \$75.00*

OMELETS MADE TO ORDER

\$9.00 Per Person

*With Ham, Bacon, Sausage, Sweet Pepper, Onions, Chives, Shredded Cheddar and Swiss Cheese
Chef Attendant \$75.00*

CHOCOLATE FOUNTAIN

\$265.00 Per Event

*Chocolate Per Fountain Event for Parties of 40-100 People
Includes: Pretzels, Fresh Fruit, Marshmallows, and Assorted Cookies.*

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Dinner Buffet

All Dinner Tables Include: Freshly Baked Breads with Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Tazo Hot Tea Selections, Iced Tea and Iced Water.
Dinner Tables are Designed for Groups of 10 or More.

PRESQUE ISLE POTLUCK

\$35.00 Per Person

Fall Apart Tender Mississippi Pot Roast
Seared Pierogis with Caramelized Onions
French Beans
House Salad
Dinner Rolls and Butter

A DAY IN FRANCE

\$36.00 Per Person

Coq au Vin
A Traditional French Dish Showcasing Tender White and Dark Chicken
Slowly Braised in Red Wine With Mushrooms, Garlic, and Stew
Vegetables
Roasted Yukon Potatoes
Lemon Grilled Asparagus
Sliced Baguettes
Cucumber Wrap Salad
Dinner Rolls and Butter

HEARTY DINNER

\$38.00 Per Person

Pork Cassoulet with Cannellini Beans
Garlic Mashed Potatoes
Buttered Green Beans
House Salad
Dinner Rolls with Butter

BAYFRONT SURF & TURF

\$36.00 Per Person

Roasted Beef Tender
Butter Poached Shrimp
Steamed Broccolini
Potato Croquettes
Cucumber Wrap Salad
Dinner Rolls with Butter

TEMPTING TREATS

\$6.00 Per Person

Cheesecake
French Silk Pie
Blueberry Crisp

ENHANCED DESSERTS

\$14.00 Per Person

Towering Chocolate Cake

CHEF'S SELECTION OF VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST

\$18.00 Per Person

All pricing is per person, unless otherwise noted. Prices are exclusive of a taxable 24% service charge and 6% state sales tax. Prices subject to change.

Plated Dinner

All Plated Entrees Include: Mixed Greens Salad with Two Dressings, Fresh Baked Breads with Butter, Selection of Two Accompaniments, Choice of One Dessert, Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee, Tazo Hot Tea Selections, Iced Tea and Iced Water.

ROASTED PORK LOIN

\$28.00 Per Person

With Bourbon Onion Glaze

STOCKYARD SIRLOIN

\$40.00 Per Person

7 oz With House Steak Sauce

MARINATED GRILLED CHICKEN BREAST

\$27.00 Per Person

With Sage Cream Sauce

ACCOMPANIMENTS

Choose One Starch:

-Paprika Crusted Yukon Potatoes

-Wild Rice Pilaf

-Garlic Whipped Mashed Potatoes

Choose One Vegetable:

-Honey Glazed Baby Carrots

-Steamed Broccolini

-Lemon Grilled Asparagus

-Garlic Green Beans

AIRLINE CHICKEN BREAST

\$32.00 Per Person

With Veloute

TEMPTING TREATS

\$6.00 Per Person

Cheesecake

French Silk Pie

Blueberry Crisp

SEARED SALMON

\$40.00 Per Person

With Yuzu Reduction

ENHANCED DESSERTS

\$14.00 Per Person

Towering Chocolate Cake

FILET MIGNON

\$56.00 Per Person

5 oz with House Steak Sauce

DUET PLATES OPTIONS ARE AVAILABLE

CHEF'S SELECTION OF VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST

\$18.00 Per Person

BRAISED SHORT RIB

\$33.00 Per Person

5 oz With Demi Glaze

CHICKEN PENNE CARBONARA

\$34.00 Per Person

*Rendered Bacon, Fresh Herbs, Thickened Parmesan Cream, and
Pulled Chicken*

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Host

Bar Service Includes Appropriate Mixers, Fresh Fruit Garnish, Ice, Stirrers, Glassware and Cocktail Napkins

PREMIUM LIQUORS

\$8.00 Per Drink

Wheatly Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Cuervo Gold Tequila, Dewar's White Label Scotch, Jack Daniels Whiskey, Crown Royal Whiskey, Maker's Mark Bourbon Whiskey

TOP SHELF LIQUORS

\$9.00 Per Drink

Absolut Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Cuervo Gold Tequila, Jack Daniels Whiskey, Dewar's White Label Scotch, Crown Royal Whiskey, Maker's Mark Bourbon Whiskey, Bulleit Bourbon

DOMESTIC BOTTLED BEER

\$4.50 Per Bottle

Bud Light, Budweiser, Miller Light, Coors Light, Yuengling, and Michelob Ultra

IMPORTED BOTTLED BEER

\$6.00 Per Bottle

Heineken, Corona, Corona Light, Labatt Blue, Labatt Blue Light, Guinness, Blue Moon, Angry Orchard, White Claw

NON-ALCOHOLIC LABATT

\$4.00 Each

HOUSE WINE SELECTIONS

\$8.00 Per Glass

Barefoot White Zinfandel, Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, Reisling, Sauvignon Blanc, Moscato, Pinot Noir

CORDIALS, BRANDIES, AND MANY OTHER UPGRADES AVAILABLE UPON REQUEST

All drink pricing is on consumption. Prices are exclusive of a taxable 24% service charge and 6% state sales tax. Prices subject to change.

Cash

Bar Service Includes Appropriate Mixers, Fresh Fruit Garnish, Ice, Stirrers, Glassware and Cocktail Napkins

PREMIUM LIQUORS

\$8.00 Per Drink

Wheatly Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Cuervo Gold Tequila, Dewar's White Label Scotch, Jack Daniels Whiskey, Crown Royal Whiskey, Maker's Mark Bourbon Whiskey

TOP SHELF LIQUORS

\$9.00 Per Drink

Absolut Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila, Jack Daniels Whiskey, Dewar's White Label Scotch, Crown Royal Whiskey, Maker's Mark Bourbon Whiskey

DOMESTIC BOTTLED BEER

\$4.50 Per Bottle

Bud Light, Budweiser, Miller Light, Coors Light, Yuengling, and Michelob Ultra

IMPORTED BOTTLED BEER

\$6.00 Per Bottle

Heineken, Corona, Corona Light, Labatt Blue, Labatt Blue Light, Guinness, Blue Moon, Angry Orchard, White Claw

NON-ALCOHOLIC BEER - LABATT

\$4.00 Each

HOUSE WINE SELECTIONS

\$8.00 Per Glass

Barefoot White Zinfandel, Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, Reisling, Sauvignon Blanc, Moscato, Pinot Noir

CORDIALS, BRANDIES, AND MANY OTHER UPGRADES AVAILABLE UPON REQUEST

All drink pricing is charged on consumption. Prices are exclusive of a taxable 24% service charge and 6% state sales tax. Prices subject to change.

Bar Packages

Bar Service Includes Appropriate Mixers, Fresh Fruit Garnish, Ice, Stirrers, Glassware and Cocktail Napkins

PREMIUM BAR PACKAGE

\$15.00 Per Person

Wheatly Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Cuervo Gold Tequila, Dewar's White Label Scotch, Jack Daniels Whiskey, Crown Royal Whiskey, Maker's Mark Bourbon Whiskey

Wine Selection Choice of Four:

Barefoot Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Moscato, Reisling, Sauvignon Blanc, Zinfandel, Pinot Noir

Domestic and Imported Beer Choice of Four:

Bud Light, Budweiser, Miller Light, Coors Light, Yuengling, Michelob Ultra, Heineken, Corona, Corona Light, Labatt Blue, Labatt Blue Light, Guinness, Blue Moon, and Angry Orchard, White Claw

TOP SHELF BAR PACKAGE

\$18.00 Per Person

Absolut Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Cuervo Gold Tequila, Jack Daniels Whiskey, Dewar's White Label Scotch, Crown Royal Whiskey, Maker's Mark Bourbon Whiskey, Bulliet Bourbon

Wine Selection Choice of Four:

Barefoot Chardonnay, Pinot Grigio, Merlot Cabernet Sauvignon, Moscato, Reisling, Sauvignon Blanc, Zinfandel, Pinot Noir

Domestic and Imported Beer Choice of Four:

Bud Light, Budweiser, Miller Light, Coors Light, Yuengling, Michelob Ultra, Heineken, Corona, Corona Light, Labatt Blue, Labatt Blue Light, Guinness, Blue Moon, and Angry Orchard, White Claw

BEER AND WINE PACKAGE

\$14.00 Per Person

Wine Selection Choice of Four:

Barefoot Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Moscato, Reisling, Sauvignon Blanc, Zinfandel, Pinot Noir

Domestic and Imported Beer Choice of Four:

Bud Light, Budweiser, Miller Light, Coors Light, Yuengling, Michelob Ultra, Heineken, Corona, Corona Light, Labatt Blue, Labatt Blue Light, Guinness, Blue Moon, Angry Orchard, White Claw

PREMIUM BAR PACKAGE

\$7.00 Per Person

Each Additional Hour

TOP SHELF PACKAGE

\$9.00 Per Person

Each Additional Hour

BEER AND WINE PACKAGE

\$6.00 Per Person

Each Additional Hour

All pricing is per person, unless otherwise noted. Prices are exclusive of a taxable 24% service charge and 6% state sales tax. Prices subject to change.

Above and Beyond

7 COURSE CHEF'S TABLE

\$195.00

For groups of 8 or less, our Executive Chef will prepare a 7 course meal to go with the theme of your choosing. He will match these courses with wine and prepare as you watch from your dinner table in the Sheraton Erie Bayfront Hotel kitchen.

CLAM BAKE

*Al A Carte Per Pound
Cape Cod Littleneck Clams
Prince Edward Island Mussels
Large 8-12ct Prawns, Shell On, EZ Peel
Jonah Claws*

BOLOGNESE FETTUCCINE

\$30.00 Per Person

*Hearty Beef and Tomato Sauce, Fettucine Pasta, Parmesan, Fresh Herbs
Fall and Winter Only*

CHICKEN FLORENTINE

\$32.00 Per Person

*Creamy Mozzarella Pesto Sauce, Fettucine Pasta, Spinach, Roasted Tomatoes, Grilled Chicken Breast
Spring and Summer Only*

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