

CELEBRATE YOUR WEDDING AT THE



AKRON WEST

Celebrate your wedding at the Four Points Sheraton Akron West. We offer our guests affordable luxury as well as personalized service. Let our professional staff help you make your dreams come true. We offer a selection of elegant, yet affordable, packages that include the following:

- A beautiful display of fresh vegetables, cheeses, crackers and dip garnished with fresh fruit served during the first hour of open bar.
- Four hours of open bar serving the following: SKYY Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan's Rum, Canadian Club Whiskey, Jack Daniel's Bourbon, J&B Scotch, Peach Schnapps, Amaretto, domestic beer (select two: MGD, Miller Lite, Budweiser, Bud Light or Coors Light), White Zinfandel, Chardonnay and Merlot wines.
- Champagne toast for all of your guests.
- Your wedding cake cut, plated and served.
- Overnight accommodations for the bride & groom with breakfast in bed the next morning.
- Gratuity and tax included in all packages.

A non-refundable deposit of \$500 is required with the signed contract. There is a minimum dollar requirement for all wedding receptions.

Beautiful Beginnings Buffet

With 2 entrées	46.95
With 3 entrées	49.95

Entrées:

- London Broil with Port Wine Sauce
- Braised Beef Tips with Bordelaise Sauce
- Italian Sausage with Rainbow Grilled Peppers and Onions
- Apricot Glazed Chicken Breast
- Chicken Piccata with Lemon Caper Sauce
- Chicken Cordon Bleu with Poulette Sauce
- Pecan Crusted Salmon
- Broiled Scrod with Lemon Butter Sauce
- Shrimp and Scallop Creole
- Stuffed Manicotti with Marinara Sauce

Starches (select one):

- Rice Pilaf
- Oven Roasted Red Skin Potatoes
- Yukon Gold Whipped Potatoes
- Potatoes au Gratin with Caramelized Onions

Vegetables (select one):

- Green Beans Almondine
- Glazed Baby Carrots
- Harvest Blend (Green Beans, Wax Beans and Carrots)

Selections are priced per person and subject to change.

Elegant Evening (Plated).....45.95

Entrées (select one):

- Tuscan Pork Loin Roulade with a Port Wine Demi-Glace
- Charbroiled Sirloin with a Creamy Green Peppercorn Sauce
- Caribbean Chicken with Pineapple Mango Salsa
- Chicken Cordon Bleu with Poulette Sauce
- Chicken a la Grecque
- Seared Salmon with Kiwi Salsa
- Broiled Scrod with Lemon Butter

Starches (select one):

- Rice Pilaf
- Oven Roasted Red Skin Potatoes
- Yukon Gold Whipped Potatoes

Vegetables (select one):

- Green Beans Almondine
- Glazed Baby Carrots
- Harvest Blend (Green Beans, Wax Beans and Carrots)

A Night to Remember (Plated).....51.95

Entrées (select one):

- Grilled Strip Steak with a Creamy Green Peppercorn Sauce
- Sliced Beef Tenderloin with a Shitake Demi-Glace
- Chicken Duxelle with Marsala Sauce
- Parmesan Crusted Chicken with Roasted Red Pepper Sauce
- Grilled Chicken with a Creamy Peppercorn Madeira Wine Sauce
- Grilled Chicken with a Mushroom Marsala Wine Sauce
- Grilled Atlantic Salmon with Cucumber Dill Sauce, Tomato Salsa or Kiwi Salsa

Starches (select one):

- Rice Pilaf
- Oven Roasted Red Skin Potatoes
- Yukon Gold Whipped Potatoes
- Baked Potato with Sour Cream and Chives

Vegetables (select one):

- Steamed Asparagus
- Fresh Broccoli Florets
- Harvest Blend (Green Beans, Wax Beans and Carrots)
- Chef's Choice

Memories Are Forever (Plated)54.95

Entrées (select two):

- Grilled Chicken a la Grecque
- Grilled Chicken with a Mushroom Marsala Wine Sauce
- Grilled Atlantic Salmon with Cucumber Dill Sauce, Tomato Salsa or Kiwi Salsa
- Grilled Filet of Beef Burgundy
- Jumbo Shrimp with Chive Butter Sauce

Starches (select one):

- Rice Pilaf
- Oven Roasted Red Skin Potatoes
- Yukon Gold Whipped Potatoes
- Baked Potato with Sour Cream and Chives
- Twice-Baked Potatoes

Vegetables (select one):

- Steamed Asparagus
- Fresh Broccoli Florets
- Sugar Snap Peas with Roasted Red Peppers
- California Blend (Broccoli, Cauliflower and Carrots)
- Chef's Choice

All entrées are served with a fresh garden salad with our house dressing and assorted rolls.

Salad Upgrades:

- Strawberry and Mandarin Asian Salad with Sesame Ginger Dressing.....2.00
- Pear and Feta Romaine Salad with Pineapple Vinaigrette Dressing.....2.00

ASK ABOUT OUR FRIDAY PACKAGES.