



SHERATON

Sand Key Resort



The Picture Perfect Wedding

The beach wedding you have been dreaming of awaits at the Sheraton Sand Key Resort

At the Sheraton Sand Key Resort, our exclusive location on Sand Key Island in Clearwater Beach provides you with a setting that is both tranquil and beautiful. From small intimate ceremonies to large galas, the Sheraton Sand Key Resort hosts the perfect wedding like none other on Clearwater Beach. With 24,000 square feet of flexible indoor event space, our Clearwater Beach Resort has everything you'll need for your elegant or traditional destination wedding.

In addition, with more than 20,000 additional square feet of available tented space on the beach, your dream beach wedding is possible, rain or shine. Take your vows overlooking the scenic waters of the Gulf of Mexico, then celebrate on the sand with friends and family.

Choosing to have your destination wedding on the white sand of Sand Key on Clearwater Beach doesn't mean you have to sacrifice the elegance. We have the staff and experience to accommodate all styles and tastes, whether you have always dreamt of a casual beach wedding or a timelessly elegant soirée. In fact, we believe our exquisite scenery and exceptional service creates a unique atmosphere that is sure to surpass your expectations.



Wedding Guidelines

Food and Beverage Minimums

The Sheraton Sand Key Resort requires a minimum food and beverage expenditure to guarantee the desired space for your wedding reception. Minimums are calculated prior to tax (7%) and service charge (24% + 7% tax). If a food and beverage minimum is not met, a room rental charge will be assessed for the difference. (Please contact the venue coordinator for F&B minimum pricing)

The maximum the Resort is equipped to accommodate for a reception dinner is 450 people.

Food

The Sheraton Sand Key Resort is the sole provider and the preparer of all food items at your wedding reception, however, wedding cakes are allowed to be brought in. The Resort reserves the right to make reasonable substitutions to the menu to accommodate increased market prices or commodity shortages. For the safety and health of our guests, our Resort policy discourages removal of food and beverage from the property during or after the conclusion of a catered function.

Beverage Service

Under Florida State Law and in accordance with the Sheraton Sand Key Resort's alcoholic beverage license, all alcoholic beverages are required to be supplied and served exclusively by resort servers, bartenders and staff. The resort holds the right to (1) request proper identification of any person of questionable age, (2) refuse alcoholic beverage service if the person is not of proper age or cannot produce proper identification and (3) refuse alcoholic beverage service to any person who, in the Resort's judgement, appears intoxicated.

Function Rooms

Function rooms are assigned based on the guaranteed number of attendees and are available during the hours indicated in your confirmation. Final confirmation of rooms will be made at the time of minimum attendee guarantee. All rooms are subject to change. Any function that requires a room setup that deviates from the agreed upon event order is subject to a \$500 re-setup fee.

Guarantees

It is required that your venue coordinator be informed of the minimum number of guests no later than 9:00am, 14 business days prior to your wedding function. The minimum number of guests is considered a guarantee and cannot be lowered for any reason. The minimum guarantee is the number of guests your invoice will be based on, even in the event that fewer guests attend. The Resort will prepare for attendance up to 5% over the final guaranteed number. If no guarantee is received by the Catering Sales Department, the resort will consider the last indicated number of attendees as the guarantee.



Wedding Guidelines

Guest Room Block

As part of your wedding package, a room block will be established at a discounted room rate. This block and rate are based on availability for 10 or more rooms. Reservations can be made up until 30 days prior to the event.

Please note courtesy blocks are not offered for more than nine rooms. All room blocks are per contract agreement and you are responsible for a percentage of the contracted rooms.

Room rates are per room, per night and subject to 13% tax.

Discounted rates are for the best room available at time of check-in. Room rates are for double occupancy. Additional adults in the room will be charged \$10 more per night, per adult (maximum of 5 adults allowed in one room). A rollaway bed may be rented for \$10 per night.

Deposit and Payment

A customized payment schedule will be developed dependent on the estimated guest count and time of booking. The Sheraton Sand Key Resort requires a deposit the \$5,000 ceremony fee and day of wedding coordinator estimated total in order to secure function space. Please keep in mind this initial deposit is non-refundable. Final guest count and balance are due two weeks prior to the event.

Cancellation

In the event of a cancellation, the following charges will be incurred dependent upon function date:

- 6 -9 months prior to event: 25% of the estimated total
- 3 -6 months prior to event: 50% of the estimated total
- 1 -3 months prior to event: 75% of the estimated total
- 3 0 days or less: 100% of the estimated total

Lawn or Beach Weddings

For all Poolside or Beach Wedding(s) in which a tent is requested, a tent rental fee will apply based on the size of the tent and setup requirements. Please contact your venue coordinator for your custom setup and pricing details. Music is not allowed by local ordinance after 10:00pm.



Wedding Guidelines

Electrical Charges

Special events often require special electrical needs. These can be arranged through your venue coordinator. Charges will be based upon materials, labor and power drain. Special electrical requirements must be specified one week prior to your function date.

Decorations

Please make your venue coordinator aware of any elaborate and/or large decorations to be used in your wedding reception. All decorations must be approved by your venue coordinator. Open flames, confetti and/or glitter of any kind is not permitted. All setup & tear-down for wedding decorations is the responsibility of the client and/or vendors. Your venue coordinator will notify you the week of your function when the event space can be decorated.

Audio Visual Equipment

The Sheraton Sand Key Resort is equipped with full audio and visual services available for rent. Our services include: video data equipment, display accessories, screens, microphones, mixers, speakers, light kits and other miscellaneous items. Please refer to the Audio Visual Menu for a full list of equipment. In order to ensure the availability of equipment please notify your Catering Manager as soon as possible. Cancellations of equipment must be received no later than the 48 hours prior to your function date to avoid penalty charges.

Audio Visual Technicians are available by advanced notice at a rate of \$80/hr. Monday-Friday, 8:00am-5:00pm. All other times are billed at \$100/hr. All audio/visual charges are daily and subject to a 24% service charge and 7% tax. Below are the most common audio and visual items for wedding ceremonies and receptions.

Sound

Outside Sound System including Mixer.....	\$150.00
Wireless Microphone	\$145.00
Wired Microphone	\$50.00
Microphone Stand	\$10.00
12-Channel Mixer.....	\$40.00

Screens

69" x 92" Tripod Screen	\$75.00
10' x 10' Cradle Screen	\$100.00
5'9"x 10' Screen with Dress Kit	\$200.00

Projectors

6500 Lumen LCD Projector	\$580.00
3000 Lumen LCD Projector	\$370.00

Plasma Monitors

23" Monitor	\$55.00
48" Monitor	\$150.00



Wedding Guidelines

Security

The Sheraton Sand Key Resort does not assume the responsibility for damaged, lost or stolen merchandise left in the Resort prior to, following or during your function. Arrangements may be made for the security of exhibits, merchandise or display articles prior to the function date.

Turtle Nesting Season Contract Clause

Sea turtle nesting and hatching occurs each year from May 1st through October 31st. Female turtles come ashore in the dark and can become disoriented from lights and illuminated objects visible from the beach. Most importantly, bright lights disorient hatchlings by attracting them inland where they often die of dehydration, predation or are run over by motor vehicles. It is very important that occupants of beach properties minimize the use of lights that shine directly on the beach. In addition, during this time no Chinese lanterns, wish lanterns or market string lighting is permitted. Tents are permitted with approval, however, no floor and sides, and amber lighting only.



About Our Wedding Packages

With our Compliments, We Provide:

- 5- Hour Open Bar with Champagne Toast
- Dance Floor for Indoor Receptions
- Cutting and Serving of the Wedding Cake
- Complimentary Private Tasting with the Chef up to four people
- Complimentary Upgrade to Honeymoon Suite at the Group Rate
- Complimentary Bride or Groom “Get Ready Rooms”
- Dining tables, miscellaneous tables for cake, Sweetheart Table, gifts, high and low top tables, house chairs, china, glasses and silverware
- Bartenders and serving staff
- Three Sheraton Sand Key Resort Votive Per Table
- House lines with house centerpieces
- Venue coordinator
- Day of Wedding Coordinator
- Marriott Bonvoy Points

Your Ceremony Included:

- White folding garden chairs set theatre style
- Water station
- Power
- Rehearsal walk-through
- Tables for miscellaneous items needed
- Back-up room, in case of inclement weather, to be determined by the Sheraton the day of event
- \$5,000 + 7% tax for up to 350 guests

*Ceremony only available in conjunction with reception

*Food and beverage minimums apply

*Any and all ceremony décor would need to come from an outside vendor, the hotel is not responsible for providing these items (i.e. ceremony arch, aisle runners, floral arrangements)

All wedding Package Bars Includes

- Well Brand Liquors*
- Selection of House Wines
- Imported & Domestic Beer
- Assorted Soft Drinks
- Appropriate Garnishes and Mixers

Well Brand Liquors Include

Jim Beam + Dewar's Scotch + Smirnoff Vodka + Beefeater Gin + Captain Morgan Original Spiced Rum + Cruzan Aged Light Rum + Jose Curervo Tradicional + Hennessy VS, Martini & Rossi Extra Dry Vermouth + Hennessy VS, Martini & Rossi Rosso Vermouth + Hiram Walker Triple Sec

Call Brand Liquors Include

Jack Daniels + Maker's Mark + Dewar's + Absolut + Tanqueray + Captain Morgan Original Spiced Rum + Bacardi Silver + Don Julio Blanco + Hennessy VS + Martini & Rossi Dry Vermouth + Martini & Rossi Rosso Vermouth + Hiram Walker Triple Sec

Premium Brand Liquors Include

Jack Daniels + Knob Creek + Johnnie Walker Black + Tito's Bombay Sapphire + Captain Morgan Original Spiced Rum + Crown Royal + Bacardi Silver + Patron Silver + Hennessy Privilege VSOP + Martini & Rossi Rosso Vermouth + Hiram Walker Triple Sec

* Upgrade to Call Brands for an additional \$10 per person

* Upgrade to Premium Brands for an additional \$12 per person



Getting Ready Snacks

Light Breakfast \$25.00 ++ Per Person

Seasonal Whole and Cut Foods
House Baked Goods
Assorted Butters and Jams
Florida Orange Juice
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Assorted TAZO
Teas and Condiments

Tea Time \$20.00++ Per Person

Assorted Hot Teas and House Infused Cold Teas
Tea Sandwiches
Smoked Salmon & Chive
Ham + Brie + Green Apple
Pate + Sour Cherry
Mozzarella + Heirloom Tomato + Sweet Basil
Assorted French Macarons

Bread Dipping Station \$22.00++ Per Person

Sparkling and Infused Water
Assorted Artisan Breads Paired with Imported Infused Oils and Vinegars
House Made Hummus
House Marinated Olives
Rosemary Infused Marcona Almonds
Chef's Selection of Cheeses & Cured Meats



Plated Dinner Package

\$160++ Per Person

5- Hour Open Bar Package Featuring Well Brands and Champagne Toast

1- Hour of butler passed Hor d'Oeuvres

Choose four from our selection

Warm rolls + seasonal whipped butter

Salad Course

(Choose one)

Caesar Salad = Parmesan Tuile + Asiago Crouton

Signature Salad = Chefs Greens + Dried Cherries +
Marcona Almonds + Feta Cheese + Blueberries + Citrus
Vinaigrette

Burrata Salad = Heirloom Tomatoes + Spicy Greens +
Italian EVOO + Saba

Beet Salad = Roasted Red & Gold Beets + Hydro Arugula
+ Goat Cheese + Pistachio Crumble + Herb Vinaigrette

Garden Salad = Mixed Greens + Cherry Tomatoes + Sliced
Cucumber + Golden Raisins + Crumbled Goat Cheese +
Apple Cider Vinaigrette

Baby Wedge = Heirloom Tomatoes + Pickled Red Onion +
Applewood Smoked Bacon + Gorgonzola Dressing

Entrée Course

(Choose up to three / All Entrees will be served with Chef's
Choice of Seasonal Vegetables and Signature Starch

Rosemary & Shallot Marinated Chicken = Chicken Jus

Dijon & Herb Crusted Rack of Lamb = Red Wine Demi Glaze

Red Wine Marinated 8oz Filet of Beef = Bordelaise Sauce

Blackened Tripletail = Vanilla Bean Beurre Blanc

Parmesan Crusted Grouper = Sweet Corn Cream Sauce

Brown Sugar Brined Bone-In Porkchop = Smokey Pork Jus

Swiss Chard Ravioli = Lemon Pesto Cream



Chef Inspired Dinner Buffet Package

\$150++ Per Person

5- Hour Open Bar Package Featuring Well Brands and Champagne Toast

1 hour of butler passed Hor d'Oeuvres

Choose four from our selection

Warm Rolls + Seasonal Whipped Butter

Couscous Salad

Sundried Tomatoes + Grilled Zucchini + Roasted Chickpeas + Golden Raisins + Lemon Zest + Spanish EVOO

Superfood Salad

Chef's Greens + Dried Cherries + Marcona Almonds + Organic Feta Cheese + Blueberries + Citrus Vinaigrette

Pesto Marinated Mozzarella Salad

Heirloom Tomatoes + Spec + Italian EVOO + Saba

~

Mediterranean Stuffed Chicken

Pounded Chicken Breast + Ricotta Cheese + Sundried Tomatoes + Spinach + Spicy Butter

Dijon & Herb Crusted Red Snapper

Charred Tomatoes + Orange Butter

Steak au Poivre

Pepper Crusted Filet + Caramelized Shallot Cream

~

Semolina Gnocchi

Royal Brown Butter + Sage + Pine Nuts

Sautéed Asparagus

Brown Butter + Shallots + Herbs + Lemon

Fingerling Potatoes

Olive Oil + Herbs + Sea Salt

All prices are per person and are subject to a 24% service charge and 7% tax



PhotoCredit: K&K Photography,
www.kandkphotography.com

Sheraton Wedding

\$175 ++ Per Person

Pick four Hor d'Oeuvres from our Menu

Chef's Charcuterie

Bread & Lavash + Cured Meats + Artisan Cheeses + Marcona Almonds + Spreads + Local Honey + Pickle Tray

Market Salad Station

Roasted Brussels Sprout Salad with Dried Fruit & Amish White Cheese

~Quinoa Salad

Caramelized Sweet Potato + Candied Pecans + Pickled Red Onions + Manchego Cheese

~Beet Salad

Roasted Red & Gold Beets + Hydro Arugula + Goat Cheese + Pistachio Crumble + Herb Vinaigrette

(Choose One)

Sheraton Paella = Saffron Rice + Prawns + Mussels + Littleneck Clams + Red Snapper + Bay Scallops + Spring Peas + Caramelized Onions & Peppers

OR

Pasta Station

Chef's Bread Basket

Butternut Squash Ravioli = Sage Pesto Cream + Candied Pecans

Rigatoni & Braised Short Rib = San Marzano Tomatoes + House Made Ricotta + Romano

Rock Shrimp Linguine = Fine Herbs + Sweet Corn + Red Pepper Flakes + Lemon Cream

OR

Street Taco Station

Crispy Pork Belly Taco = Morita Salsa + Pickled Red Onion + Micro Cilantro

Baja Snapper = Crispy Florida Snapper + Cabbage Lime Slaw + Crema de Aji

Cilantro Lime Chicken = TAJÍN Crema + Grilled Corn Pico + Queso

Cumin Roasted Cauliflower = Avocado + Charred Green Onions + Lime Crema

All prices are per person and are subject to a 24% service charge and 7% tax



Sheraton Wedding Continued

(Choose Two)

Herb Marinated Bone-in Prime Rib

Warm Ciabatta + Peppercorn and Caramelized Shallot Aioli + Au Poivre Sauce

Porcini & Balsamic Rubbed Tenderloin

Rustic Bread + Brandied Oyster Mushrooms + Red Wine Demi

Rack of Lamb

Dijon & Herb Crusted + Roasted Shallots + Pomegranate Jus

Ahi Tuna Loin

Togarashi Crusted Tuna + Seaweed Salad + Citrus Aioli + Sesame Ginger

Florida Snapper

Citrus Roasted Whole Florida Snapper + Green Mango and Papaya Slaw + Chili Aioli

Citrus Marinated Turkey

Warm Rolls + Cranberry Compote + Apple Cider Gravy

Perfect Complements

(Choose Four)

Mascarpone Mashed Potatoes

White Cheddar Mac & Cheese

Nueske's Pork Belly + Orecchiette Pasta

Coconut Jasmine Rice

Toasted Sesame Seeds + Lemongrass Oil

Sweet Corn Polenta

Fresh Herbs + Parmesan Cheese + Butter

Candied Sweet Potatoes

Brown Sugar + Thyme + Sea Salt

Chef's Seasonal Baby Vegetables

Maple Glazed Baby Carrots

Local Honey + Maple Butter + Heirloom Carrots

Grilled Jumbo Asparagus

Sea Salt + Citrus Zest + Lemon oil

Bacon Brussels Sprouts

Candied Bacon + Maple Vinegar



Hor d'Oeuvres

Cold

- BLT Stuffed Heirloom Cherry Tomato
- Shaved Beef Tenderloin Crostini + Dijon Aioli + Balsamic Shallots
- Mascarpone Stuffed Strawberry + Marcona Almonds V
- Deviled Egg + Candy Bacon + Pickled Red Onion
- Goat Cheese Crostini + Sundried Tomato + Olive Tapenade
- Heirloom Tomato & Mozzarella Skewer + Sweet Basil + Aged Balsamic V
- Crab & Chive Salad + Phyllo Cup + Avocado Aioli + Pickled Red Onion
- Manchego Cheese Crostini + Honey Comb
- Cobia Crudo = Raw Blue Water Cobia + Mint + Asian Pear + Yuzu Juice
- Local Raw Oysters + Citrus Mignonette + Micro Chives
- Caviar Stuffed Baby Potato + Chive Sour Cream
- Mediterranean Quiche + Capper Dill Aioli V

Hot

- Portabella Mushroom Suppli with Heirloom Tomato Stew
- Thai Chicken Satay + Peanut Dipping Sauce
- Spicy Beef Empanadas + Chive Sour Cream
- Crispy Lobster Ravioli + Saffron Aioli
- Fried Manchego Cheese + Spicy Honey
- Brie & Fig Phyllo Cup
- Coconut Shrimp + Thai Chili
- Beef Skewers + Sesame Ginger
- Sundried Tomato & Feta Phyllo
- Gambas Prawns + Spicy Butter
- Tempura Shrimp + Siracha Aioli
- Pork Belly = Crispy Belly + Spicy Honey + Sea Salt

Inspiration

Brunch Buffet \$56 ++ Per Person

Coffee, Teas and Florida Orange Juice

Seasonal Whole and Cut Fruit

House Baked Goods + Butters + Jams

Mason Jar Parfaits

Seasonal Fruit + Local Honey + Greek Yogurt + Muesli

Acai Bowl

Granola + Bananas + Strawberries + Peanut Butter + Nutella

Thick Cut Bacon

Herb Roasted Baby Yukon Potatoes

Seasonal Baked French Toast

Sand Key Eggs Benedict

English Muffin + Avocado + Bacon + Arugula + Yuzu

Hollandaise

Hangover Breakfast Sandwich

Brioche Roll + Shaved Ham + White Cheddar + Hydro Arugula

+ Broken Egg

Brunch Station \$65 ++ Per Person

Action Toast Station (Chef Attendant \$150+)

Muesli Bread + Avocado + Poached Egg + Chili Lime Salt

Whole Wheat Pita + Banana + Peanut Butter + Nutella

Brioche + Berries + Sweet Mascarpone Cheese + Basil +

Honeycomb

Oat Bread + Heirloom Tomato + Burrata Cheese + Pesto

Bacon and Donut Bar

Applewood Smoked Bacon, Millionaire's Bacon, Peppered

Bacon, Assorted Local Donuts Displayed on our Donut Wall

Action Egg Station (Chef Attendant \$150+)

Cage Free Eggs, Egg Whites, Poached Shrimp, Bacon, Chicken

Sausage, Country Ham, Peppers, Onions, Tomatoes,

Mushrooms, Spinach, Avocado, Jalapenos, Chives, Pico de

Gallo, Mozzarella Cheese, Aged Cheddar Cheese, Feta Cheese

Bowls

Acai + Granola + Bananas + Strawberries + Peanut Butter + Nutella

Pitaya + Kiwi + Mango + Granola + Toasted Coconut + Local Honey

Greek Yogurt + Muesli + Seasonal Fruit + Honey Comb

More Than Cake

S'mores Station \$14++ Per person

Skewered Marshmallows + Graham Cracker + Hershey's Chocolate

Action Crepe Station \$18++ Per Person (Chef Attendant \$150+)

Strawberry Nutella Crepe + Sun Shine Crepe + Elvis Crepe

Gelato Station \$16++ Per Person

Two Gelatos & One Sorbet + Assorted Toppings + Assorted Sauces

French Macaroons \$15++ per person

Pistachio + Orange + Coconut + Dolce de Leche



Recommended Wedding Vendors

Planning and Event Services

Blue Skies Weddings
Phone: 813.906.5845
<https://eventsbyblueskies.com/>

Event Lab
Phone: 910.574.7146
<https://eventlab1.com/>

Legacy Events
Phone: 727.479.8198
<https://legacyeventplanners.com/>

Breezin' Events
Phone: 813.348.4998
<https://breezin.com/>

Cake and Specialty Desserts

Chantilly Cakes
Phone: 727.530.0300
ChantillyCakes.com

Gigi's Cupcakes
Phone: 813.258.5555
GigisCupcakesUSA.com

CaraMel's Bakery
Phone: 727.600.5509
<https://www.caramelsbakery.com/>

A Piece of Cake & Desserts
Phone: 727-289-4606
www.cakestampa.com

Photographers

Daniel Austin
727.637.6069
www.danaustinphotography.com/

Photography by Emanuele
Phone: 727-505-1985
PhotographyByEmanuele.com

Jaimee Ponce Photography
Phone: 727.409.8811
<https://www.jaimeeponcephotography.com/>

Limelight Photography
Phone: 813.926.4290
StepintotheLimelight.com

Rusty & Sage
Phone: 727.364.4263
<https://www.rustyandsagephotography.com/>

Carrie Wildes Photography
Phone: 813.480.0324
CarrieWildes.com

Visual Muse Studio
Phone: 727.743.2304
VisualMuseStudio.com

Music/Entertainment

Grant Hemond & Associates
Phone: 727.736.2316
GrantHemond.com

Expert Productions
Phone: 727.344.0304
YourWeddingDepot.com

GO DJ Productions
Phone: 813.351.9644
<https://www.weddingdjstampa.com/>

DJ CORY
Phone: 813.765.7773
<https://www.djcorybarron.com/>

Breezin Entertainment
Phone: 813.348.4998
Breezin.com

DJAY Pros
Phone: 727.755.DJAY
DJayPros.com

Love Song Entertainment
Phone: 727.282.5521
LoveSongEnt.com

Fast Breaks Executive
Entertainment
Phone: 727.418.1714
fastbreaksentertainment.com

Officiant Services

Sensational Ceremonies
Phone: 813.504.8728
SensationalCeremonies.com

Weddings on a Whim
Phone: 727.581.3446
WeddingsonaWhim.com

Tide The Knot Beach Weddings
Phone: 727.490.8005
Tidetheknotbeachweddings.com

Sheila Nolder
Phone: 727.753.9656
SoulTouchCelebrations.com



Recommended Wedding Vendors

Hair, Nails and Makeup

Eyes On You
Phone: 727.698.1753
EyesonYouTampa.com

Destiny & Light
Phone: 813.476.8386
DestinyandLight.com

Femme Akoi
Phone: 727.266.2233
<https://femmeakoi.com/>

Specialty Linen Services

Connie Duglin
Phone: 813.855.9789
ConnieDuglinLinen.com

Fancy That
Phone: 813.973.9990
<https://fancythatlinens.com/>

Kate Ryan Linen
Phone: 813.494.6984
<https://kateryanevents.com/>

Custom Linens
Phone: 813.352.9506

Florist

The JillTed Florist
Phone: 727.461.9055
thejilltedflorist.com

Brides Bouquet
Phone: 727.785.2562
TheBridesBouquet.blogspot.com

By The Bay Floral
Phone: 727.433.2944
Bythebayfloral.com

Transportation

Jolley Trolley
Phone: 727.445.1200
ClearwaterJolleyTrolley.com

His & Her Limousines
Phone: 813.221.3699
HHLimo.com

St. Petersburg Carriages
Phone: 727.365.2194
StPetersburgCarriages.com

Star Trolley
727.300.2777
<https://star-trolley.com/>

