

It's Time to

Say “I Do”



Wedding Menus

SHERATON INDIANAPOLIS CITY CENTRE HOTEL
31 West Ohio Street
Indianapolis, IN 46204
(317) 635-2000

creating MONUMENTAL moments


SHERATON
Indianapolis City
Centre Hotel



The picture above is the
breathtaking view from our 21st
floor Panorama Ballroom!

Room Block Options

SHERATON OFFERS TWO OPTIONS FOR ROOM BLOCKS:

Option 1: Courtesy Room Block

With this option, you are allowed to place a maximum of ten rooms in the block, and there are no commitments on your part nor is there a commitment on the Hotel's part. After the first ten rooms are reserved, it is the Hotel's option if additional rooms are added to the block.

Option 2: Group Room Block

With this option, you are allowed to have as many rooms in the block as you believe that you need. (dependent on availability at the time of the contract signing) The Hotel will add additional rooms to the block as requested, if the rooms are available.

A credit card is required to establish this block

It is the responsibility of the client requesting the rooms to utilize 80% of the number of rooms requested

Everyone in your room block will receive discounted parking. The rate will be \$25.00 per day

Multiple Event Discount

In addition to our Ballrooms and Lanai Pool Deck for your wedding, we also have smaller and unique venue options for your other wedding celebration needs. Let us start your union out in style by hosting your Rehearsal Dinner, Wedding Brunch, Engagement Celebration, Bridal Shower and Bachelor/Bachelorette Party.

Whether you are looking for casual or sophisticated, elegant or formal, Sheraton Indianapolis City Centre can deliver for you!

Ask about our SPG wedding promotions and other discounts for hosting your wedding plus additional wedding-related events with our hotel.

Weddings at Sheraton

WHEN THE SHERATON INDIANAPOLIS CITY CENTRE HOSTS YOUR WEDDING, YOU ARE TREATED TO A VARIETY OF OPTIONS AND AMENITIES! COUPLES WHO HOST BOTH THEIR WEDDING AT OUR VENUE RECEIVE THE FOLLOWING COMPLIMENTARY FEATURES:

- On-site wedding professional to assist with every detail of your wedding day
- Hotel to cut and serve your wedding cake
- Menu sampling for up to four people
- Champagne toast for you and your wedding guests
- Bartenders for host bars
- Customized wedding packages
- Cloth dinner napkins
- China, glassware and tableware
- Wedding décor including: Mirrored tiles, clear cylinder vases and votive candles
- Parquet dance floor, banquet chairs and tables
- Charger plates (select colors)
- Two-night hotel suite for bride and groom for receptions over 100 guests
- Bridal-ready room if hotel hosts ceremony
- Rehearsal space for wedding ceremony
- Discounted guest room rate for any out-of-town guests
- Customized website for guest room reservations
- Discounts for engagement parties, rehearsal dinners and wedding brunches
- Complimentary parking for bride and groom; discounted parking for all guests
- Ballroom for cocktail hour and reception

All of our space is based on a food & beverage minimum pre-tax and service charge. The food & beverage minimum varies based on ballroom chosen, day of the week and date of the wedding.

Sheraton Platinum Wedding Package

\$79 PER PERSON

RECEPTION

- Display of Imported and Domestic Cheese, served with Gourmet Crackers and French Bread
- Fresh Crudit  Display with Herb Dip

Choice of Two Butler Passed Hors d'oeuvres:

- Chili Lime Chicken Kabob with Lime Chipotle Sauce
- Miniature Spring Rolls with Plum Dipping Sauce
- Warm Brie and Sweet Pear in a Phyllo Cup
- Tomato Basil Bruschetta
- Crab Stuffed Mushrooms
- Beef Satay with Ginger Sauce

DINNER

Choice of Served Entr e, Served with House Salad, Fresh Vegetable and Starch, Warm Rolls & Butter:

- Saut ed Chicken Breast Cutlet, Deglazed with Vodka and Finished with a refreshing Lemon Cream
- Tomato Sauce
- Grilled Breast of Chicken with Cremini Mushroom Sauce
- Chicken Piccata - Breast of Chicken in a Lemon Caper Sauce
- Pan Roasted Chicken Breast, Spicy-Sweet Dixie Jezebel Relish
- Grilled Tilapia with Fava Bean and Roasted Tomato Sauce
- Grilled Atlantic Salmon with Creamy Dill Sauce
- Apple Brandy Pork Loin with Brandy Apple Butter Sauce
- Roasted Sliced Sirloin, Pepper Crusted and with Red Merlot Glaze
- Duet of Beef Medallions & Chicken - Slow Roasted Sliced Tenderloin Medallion of Beef and a Saut ed
- Breast of Chicken in a Light Merlot and Mushroom Reduction (\$10 additional per person)
- Sheraton Dinner Buffet (Two Entr es - see the buffet menu for selections) (\$7 additional per person) Hotel Cuts and Serves your Wedding Cake; Includes Starbucks Coffees and Tazo Teas

Sheraton Diamond Wedding Package

\$89 PER PERSON

RECEPTION

- Display of Imported and Domestic Cheese, served with Gourmet Crackers and French Bread
- Fresh Crudité Display with Herb Dip

Choice of Three Butler Passed Hors d'oeuvres:

- Tempura Shrimp with a Sweet Chili Sauce
- Tandoori Chicken Skewers
- Chilled Sliced Tenderloin of Beef Crostini with Horseradish Herb Cheese
- Tuscan Ratatouille Tart
- Asparagus Wrapped with Italian Prosciutto and Parmigiano
- Chicken Meatballs glazed with Honey Sriracha
- Dungeness Crab Ceviche with Washington Apple Spoon
- Smoked Salmon Bruschetta

DINNER

Choice of Salad Selection:

- Garden House Salad
- All American Salad

Choice of Served Entrée, Served with Fresh Vegetable and Starch, Warm Rolls & Butter:

- Chicken Oscar - Grilled Breast of Chicken topped with Asparagus Tips, Jumbo Lump Crabmeat and Finished with Béarnaise
- Spinach Stuffed Breast of Chicken - Tender Breast of Chicken Stuffed with Spinach and Romano Cheese in a Light Champagne Sauce
- Pan-Roasted Salmon, Creamy Brandy Lobster Sauce
- Grilled Grouper, Chive Riesling Beurre Blanc
- Roasted Pork Tenderloin with Wilted Spinach and Demi Dijon Mustard Sauce
- Charbroiled Sliced Beef Tenderloin with a Balsamic Port Reduction (\$5.00 additional per person)
- Slow Roasted Prime Rib Au Jus with Horseradish Sauce (\$5.00 additional per person)
- Duet of Roasted Pork Loin and Chicken Breast with Confit of Apples and Leeks, Calvados Sauce
- Duet of Beef Tenderloin and Grilled Salmon - Slow Roasted Sliced Tenderloin Medallion of Beef and Grilled Salmon, Creamy Dill Sauce (\$10 additional per person)
- Sheraton Dinner Buffet (Three entrées - see the buffet menu for selections) (\$10 additional per person)
- Hotel Cuts and Serves your Wedding Cake; Includes Starbucks Coffees and Tazo Teas

Sheraton Fairytale Wedding Package

\$99 PER PERSON

RECEPTION

- Display of Imported and Domestic Cheese, served with Gourmet Crackers and French Bread
- Fresh Crudit  Display with Herb Dip
- Baked Brie en Cro te

Choice of Four Butler Passed Hors d'oeuvres:

- Lamb Chops Marinated in Garlic, Olive Oil, Cracked Pepper and Rosemary
- Chipotle Steak Skewer with Chimichurri Sauce
- Chicken Meatballs Glazed with Honey Sriracha
- Asian Coconut Shrimp with Mango Salsa
- Panang Shrimp Wrap with Red Curry Paste
- Poached Shrimp with Brandy Horseradish Cocktail Sauce
- Crostini Layered with Poached Lobster Rillettes, Caviar and Dill
- Vodka Infused Compressed Watermelon, Shaved Prosciutto and Crispy Basil Spoons

DINNER

Choice of Salad Selection:

- Apple Sunflower Salad
- Bibb and Spinach Salad

Choice of Served Entr e, Served with Fresh Vegetable and Starch, Warm Rolls & Butter:

- Shrimp and Crab Stuffed Chicken Breast with White Wine Mustard Sauce
- Roasted Rack of Pork Loin Chop with Creole Sauce
- Grilled Veal Chop with a Wild Mushroom Ragout on a bed of wilted Spinach, Madeira Wine Demi
- Duet of Beef Wellington with Demi Glaze and Chicken Provencal
- Grilled 10 oz. New York Strip with Herb Butter
- Duet of Herbed Beef Tenderloin and Marinated Shrimp with Merlot Demi Glaze (\$5.00 additional per person)
- Duet of Beet Tenderloin and Crab Cakes - Bourbon Smoked Grilled Petite Filet Mignon paired with Two Lump Crab Cakes with Pesto Cream & Red Pepper Aioli (\$5.00 additional per person)
- Braised Standing Short Ribs, Cabernet Demi
- Charbroiled Petite Filet and Lobster Thermidor Duo (\$10 additional per person)

Includes:

- Hotel to Cut and Serve your Wedding Cake
- Starbucks Coffees and Tazo Teas
- Gourmet Coffee Station after Dinner
- Your Choice of Poly or Satin Chair Covers with Sash

Chilled Hors D'oeuvres



BUTLER SERVICE UPON REQUEST. PRICED PER PIECE, 50 PIECE MINIMUM.

\$7

- Tomato Basil Bruschetta
- Cucumber Cup with Smoked Salmon Ceviche
- Pineapple and Strawberry Skewers
- Salami Coronets filled with Cream Cheese
- Antipasto Skewer of Mozzarella Cheese, Kalamata Olives, Sun-dried Tomatoes and
- Artichoke Hearts

\$8

- Smoked Salmon Bruschetta
- Shrimp Cocktail on Ice with Lemon Wedges, Cocktail Sauce
- Sliced Beef Tenderloin Crostini with Horseradish Herb Cheese
- Asparagus Wrapped with Italian Prosciutto and Parmigiano

Hot Hors D'oeuvres

BUTLER SERVICE UPON REQUEST. PRICED PER PIECE, 50 PIECE MINIMUM.

\$7

- Swedish Meatballs
- Miniature Spring Rolls with Plum Dipping Sauce
- Spanakopita: Flaky phyllo pastry filled with Spinach & Feta Cheese
- Mini Chicken Quesadillas served with Salsa and Sour Cream
- Chicken Meatballs Glazed with Honey Sriracha

\$8

- Beef Satay with Ginger Sauce
- Chicken Satay with Peanut Sauce
- Grilled Tequila Lime Shrimp
- Wild Mushroom Bruschetta with Gorgonzola Cheese
- Sesame Chicken Tenders with Ginger Glaze
- Vegetarian Samosa with Mango Chutney
- Chipotle Steak Skewers
- Tandoori Chicken Skewers

\$9

- Lamb Chops marinated in Garlic, Olive Oil, Cracked Pepper & Rosemary
- Grilled Prawns wrapped with Prosciutto
- Asian Coconut Shrimp with Mango Salsa
- Scallops Wrapped in Bacon
- Mini Crab Cakes with Red Pepper Aioli

Displays & Children's Menu



DISPLAYS:

Fresh Crudité Display

- With Herb Dip \$12 per person

Imported and Domestic Cheeses

- Served with Gourmet Crackers and French Bread
- \$20 per person

Baked Brie En Croûte

- 1/2 Kilo of Brie wrapped in Puff Pastry and topped with
- Apples, Brown Sugar, Almonds and served with Baguettes
- \$200 (serves 25 guests)

Fresh Fruit Display

- Sliced Seasonal Fruit, Melons & Berries with Yogurt
- Dip \$12 per person

CHILDREN'S MENU (CHILDREN 10 & UNDER) \$16

Kids Meals include Fresh Fruit Cup as their Starter Course

- Choice of one of the following entrees. Chicken Fingers
- Cheese Burger
- Hot Dog
- Choice of one of the following to accompany their meal:
- Macaroni & Cheese
- Waffle Fries
- Apple Sauce
- Carrot & Celery Sticks

Buffet Dinner:

- Kids 4-10 Years Old – Half Price
- Kids 3 and Under – Free

Upgrades Available for à la Carte or Wedding Packages



All entrées are accompanied by your choice of one of the following salads:

Classic Caesar Salad

Romaine with Freshly Grated Parmesan Cheese and Herb Croutons with Classic Caesar Dressing

Garden House Salad

Tossed Salad with Chopped Cucumbers and Tomatoes with Julienne Carrots and your Choice of Dressing

UPGRADED SALADS - ADDITIONAL \$4 PER PERSON:

Apple Sunflower Salad

Mixed Field Greens with Diced Granny Smith Apples, Toasted Sunflower Seeds, Sliced Radishes and Shredded Carrots with Apple Cider Vinaigrette

All American Salad

Mixed Greens with Artichoke Hearts, Asparagus Tips and Roma Tomatoes with Peppercorn Ranch Dressing

Tomato and Mozzarella Salad

Sliced Tomato, Fresh Mozzarella, Watercress, Basil, Shaved Red Onion with Balsamic Glaze and Olive Oil

Bibb and Spinach Salad

Bibb Lettuce and Baby Spinach with Sliced Mushrooms, Mandarin Oranges and Cantaloupe with Poppy Seed Dressing

Iceberg Wedge

Wedge of Iceberg Lettuce with Grape Tomatoes, Chopped Bacon and Bleu Cheese Crumbles and Bleu Cheese Dressing

SOUPS - ADDITIONAL \$5 PER PERSON:

- Curried Butternut Squash Soup
- Italian Wedding Soup
- Smoked Tomato Soup with Mini Bocconcini
- Dungeness Crab Bisque with Herb Dumplings
- Lobster Bisque en Croûte

ADD AN APPETIZER - ADDITIONAL \$12 PER PERSON:

- Dungeness Crab Cake with Asparagus Vinaigrette
- Basted Prawns with Herb Aioli, Jumbo Crabmeat Ceviche in a Champagne Vinaigrette and topped with Black Caviar and artistically served on Banana Leaves
- Classic Shrimp Cocktail served with Lemon and Brandy Horseradish Cocktail Sauce

FINISHING TOUCHES:

- Wine Pour with Dinner - \$6 per person (based on gaurantee)
- Miniature Dessert & Coffee Station to include all of your favorites - \$20 per person
- Gourmet Coffee Bar - \$6 per person to include Starbucks Regular and Decaf Coffees and Tazo Teas, Whipped Cream, Gourmet Syrups, Shaved Dark Chocolate, Cinnamon and Orange Zest

All Food & Beverage prices are subject to hotel service charge and applicable sales tax. Menu items and prices are subject to change without notice.

Served Dinner Entrées



ALL DINNER ENTRÉES INCLUDE:

SALAD, ONE ENTRÉE, CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES AND STARCH, WARM ROLLS AND BUTTER, FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO® TEAS

Apple Brandy Pork Loin \$47

- Pork Loin in a Brandy Apple Butter Sauce

Chicken Piccata \$45

- Sautéed Breast of Chicken in a Lemon Caper Sauce

Spinach Stuffed Breast of Chicken \$45

- Tender Breast of Chicken Stuffed with Spinach and Romano Cheese in a Light Champagne Sauce

Grilled Atlantic Salmon \$50

- Salmon with Mango Aioli & Spice Fruit Relish

Herb-Crusted Prime Rib \$58

- Traditional Slow Roasted 10 oz. Prime Rib with a Horseradish Sauce

Pepper-Crusted Sirloin \$58

- 10 oz. Pepper Crusted Sirloin Steak in a Red Demi-Glace

Roasted Vegetable Ravioli \$45

- Roasted Japanese Pumpkin and Spinach Mushroom Raviolis, Olive Oil, Poached Garlic Clove, English Peas, Grilled Asparagus, Shaved Parmesan, Brown Butter

Duet of Beef Medallions & Chicken \$60

- Slow Roasted Beef Tenderloin Medallion and a Sautéed Breast of Chicken in a Light Merlot and Mushroom Reduction

Surf & Turf Duet \$69

- 5 oz. Petite Filet Mignon enhanced in a Bordelaise Sauce Paired with a Trio of Grilled Jumbo Prawns

Duet of Beef Medallions & Salmon \$69

- Slow Roasted Beef Tenderloin Medallion and Grilled Salmon Filet with a Creamy Dill Sauce

Dinner Buffet



ALL BUFFETS ARE SERVED WITH FRESHLY BAKED DINNER ROLLS & BUTTER,
FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO®
TEAS

Minimum of 50 guests.

Service is limited to 1 1/2 hours.

SALADS - (CHOOSE 3): Mixed Field Greens

Cucumber, Mandarin Orange, Toasted Walnuts, Goat Cheese,
White Balsamic Vinaigrette

Classic Caesar Salad

Hearts of Romaine with Freshly Grated Parmesan Cheese and Herb
Croutons, Classic Caesar Dressing

Fresh Seasonal Fruit Salad

Greek Salad

Bibb Lettuce, Tomatoes, Kalamata Olives, Red Onion, Feta Cheese
with Red Wine Vinaigrette

Spinach Salad

Pears, Strawberries, Pine Nuts with Balsamic Vinaigrette

ENTRÉES – (Choose 2 OR 3):

- Oven Roasted Chicken Breast seasoned with
- Rosemary and Garlic
- Stuffed Chicken Breast with Spinach and Romano
- Cheese
- Roasted Pork Loin with Stone Ground Mustard Sauce
- Grilled Salmon in a Creamy Dill Sauce
- Sliced Grilled London Broil
- Mediterranean Vegetarian Pasta
- Carved Prime Rib of Beef (\$7 additional)

STARCH – (Choose 1):

- Long Grain Wild Rice
- Dauphinoise Potatoes
- Oven Roasted Red Skin Potatoes
- Smashed Redskins with Horseradish
- Yukon Gold Mashed Potatoes
- Penne Pasta with Tomato Cream Sauce

VEGETABLES – (Choose 2):

- Steamed asparagus
- Zucchini and Yellow Squash Medley
- Broccoli and Cauliflower Medley
- New Orleans Spiced Rice Pilaf
- Green Beans
- Roasted Baby Vegetables

(2) ENTRÉES \$ 55 (3) ENTRÉES \$60 \$150 CARVER FEE FOR PRIME RIB

Late Night Bites



Boneless Buffalo Wings

Spicy Boneless Buffalo Wings
Served with Bleu Cheese and Ranch Dressing
50 pieces \$195

Mini Sliders Tray

Miniature Grilled Burgers on Buns
With sliced Pickles and Ketchup
50 pieces \$225

Homemade Pizza

Freshly Prepared 12 inch Pizzas
With your choice of toppings
\$20 per each

Mini Sandwiches

Mini Ham, Turkey & Roast Beef Sandwiches
Chipotle Mayo and Mustard
50 pieces \$200

Chips served per pound

Blue and Yellow Tortilla Chips \$20
Potato Chips \$18
Pretzels \$18

Dips served per quart

Ranch Dip, Chipotle Ranch Dip or French Onion Dip \$15
Pico de Gallo or Salsa \$18
Guacamole \$20
Sour Cream \$12
Warm Nacho Cheese Sauce \$20

Assorted Snacks

Warm Jumbo Soft Pretzels \$5 each
Assorted Jumbo Cookies or Brownies \$48 per dozen
Mixed Nuts \$28 per pound
Freshly Popped Popcorn \$5 per bag

Beverage Service



Sponsored Cocktail Hour Bars include:

Call or Premium Liquors, Domestic Beer, Imported Beer, House Wines, Assorted Soft Drinks, Bottled Water and Appropriate Mixers and Garnishes.

Domestic Beers - Bud, Bud Light, Miller Lite, Coors Light

Imported Beers - Corona & Heineken Non-Alcoholic ~ O'Doul's

House Wines - Sycamore Lane Cabernet Sauvignon, Merlot and Chardonnay, Michelle Brut Sparking Wine

Premium House Wines - Magnolia Grove Chardonnay and Cabernet & Cellar 8 Merlot

PREMIUM BRANDS (PRICED PER PERSON)

Absolut, Tanqueray, Crown Royal, Johnny Walker Black, Maker's Mark, Bacardi, Sauza Blu Silver

CALL BRANDS (PRICED PER PERSON)

Smirnoff, Beefeater, Canadian Club, Johnny Walker Red, Jim Beam & Cruzan Rum, Sauza Gold

Premium Brand Cocktail Hour (priced per person)

1 Hours \$26
2 Hours \$36
3 Hours \$46
4 Hours \$56
5 Addl. Hours \$10

Call Brand Cocktail Hour (priced per person)

1 Hours \$22
2 Hours \$30
3 Hours \$38
4 Hours \$46
Additional Hours \$8

BEER, WINE & SOFT DRINKS (PRICED PER PERSON)

1 Hours \$16
2 Hours \$24
3 Hours \$30
4 Hours \$36
Additional Hours \$6

HOSTED CONSUMPTION BAR (PRICED PER DRINK)

Premium Brand Cocktails	\$11
Call Brand Cocktails	\$9
Imported Bottle Beer	\$7
Domestic Bottled Beer	\$6
House Wine (glass)	\$9
Champagne (bottle)	\$30
Bottle Water	\$5.50
Soft Drinks	\$5.50

CASH BAR (PRICED PER DRINK)

Premium Brand Cocktails	\$12
Call Brand Cocktails	\$10
Imported Bottle Beer	\$8
Domestic Bottled Beer	\$7
House Wine (glass)	\$10
Bottle Water	\$6
Soft Drinks	\$6

Each Cash Bar is subject to a \$150 bartender fee, covering a period of three hours; \$50 per hour thereafter.

General Info & Policies



Deposits

A non-refundable deposit, credit card and signed contract are required to confirm your function on a definite basis. Final payment of the total estimated bill will be due 5 full business days prior to the function date by cash or credit card. A credit card must be on file to cover any balance at the conclusion of the function; any overpayment will be refunded within 3 weeks.

Guarantees

A guaranteed number of attendees is required 5 days prior to all food functions; and is not subject to reduction. In the event that we do not receive your final count, the minimum guarantee listed on the contract will be used.

Food & Beverage

It is the policy of the Sheraton Indianapolis City Centre that all food and beverage must be purchased through our facility in compliance with the State of Indiana liquor laws and the Indiana Board of Health requirements. We are unable to allow groups or individuals to bring in food and beverage into any public space (with the exception of the wedding cake, which must be made by a licensed baker). Additionally, we are unable to allow any non-consumed food and/or beverage item(s) to be taken from the facility. The enclosed menu prices are subject to a 25% service charge and 9% food and beverage tax. Due to the seasonality of several items on our Banquet Menus, the hotel reserves the right to substitute items or increase menu prices as needed to cover costs. Please consult your Catering Representative to confirm your menu pricing 60 days in advance of the event.

Multiple Entree Selections & Substitutions

The event host will select one plated entree to be served to all guests. If multiple entree selections are ordered, an additional charge will be assessed. Substitutions may be made for guests with special dietary needs or religious restrictions at no additional charge. However, these must be communicated at the time of guarantee; if not the Hotel cannot promise that these needs can be met at the time of the event.

Banquet Rooms

Function rooms are assigned according to the anticipated guarantee number of guests at the time the event is contracted. Banquet rooms will be set according to banquet event order specifications. Significant changes in room setup within 24 hours of the event may result in additional labor charges. The Hotel reserves the right to charge a service fee for extraordinary room setup requirements or clean up. Events taking place on the 21st-floor must end no later than 11:00PM. The Hotel adheres to strict Fire Code guidelines. Exits may not be blocked and room diagrams must be Approved.

Banquet Bars

The Hotel requires proper identification of any person of questionable age and will refuse alcohol service if the person is under age or unable to present proper identification. The Hotel reserves the right to refuse service to any person who in the Bartender or Manager's judgment appears to be intoxicated. A bartender fee will be charged for all Cash Bars.

Decorations

All decorations and signage must have prior approval by your Sales or Catering Representative. The Hotel does not allow anything to be affixed to any walls, floors, ceilings, or room furnishings with nails, tape, staples, or any other substance. The host assumes responsibility and will be billed for any and all damages or loss of property from the function room or other areas of the Hotel caused by the guests, invitees, staff, independent contractors or any others affiliated with the sponsored function. No fireworks, open flame candles, fire hazards, glitter, rice, birdseed, confetti, or real flower petals indoors on carpet, are allowed on the Hotel premises at any time.

Audio Visual

The Sheraton Indianapolis Hotel City Centre is proud to have AVMS as our full service, in-house audio-visual company. AVMS can handle all of your audio-visual, staging, computer and lighting needs. Should you decide to bring in an outside staging/audio-visual company, certain fees and policies will apply. Please obtain a copy of the guidelines from your Sales or Catering Manager.

Parking

The Sheraton Indianapolis City Centre offers parking in the attached hotel parking garage on levels 3-8 in the elevators. A discounted self-parking rate of \$25 will apply for all guests of the wedding that park in the Sheraton parking garage during the reception. Overnight discounted parking is \$30 per car.

Personal Property

The Hotel does not have space available to store personal property, equipment or supplies belonging to or rented by the event host before or after scheduled event. As such items must be removed from the Hotel immediately following the function unless other arrangements have been made with the staff. The Sheraton will not assume or accept responsibility for damage to or loss of personal articles or rented equipment left in the Hotel prior to, during, or following any function.

the only THING WE OVERLOOK IS
the city



Contact
Us

SHERATON INDIANAPOLIS CITY CENTRE HOTEL