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ONTARIO AIRPORT HOTEL

Breakfast

STANDARD

Freshly Brewed Starbucks House Blend Coffee or Decaffeinated Coffee with Flavored Creamer Gallon 53.00

Selected Teas 8 Cups 13.00

Iced Tea Gallon 30.00

Assorted Soft Drinks Each 2.75

Flavored Mineral Water Each 3.00

Fresh Squeezed Orange Juice Pitcher 31.00

Fruit Punch or Lemonade Gallon 30.00

Hot Chocolate Each 2.75

Plain or Sparkling Bottled Water Each 2.75

Red Bull Energy Drink Each 3.75

BAKERY

Croissants, Danishes, & Muffins Dozen 30.00

Brownies Dozen 26.00

Assorted Cookies Dozen 24.00

Bagels with Cream Cheese Each 3.50

Sliced Fruit Breads (Banana Nut, Poppy Seed, Lemon Marble) Dozen 26.00

Cinnamon Rolls, Scones Dozen 30.00

MISCELLANEOUS

Sliced Fresh Fruit Per Person 5.95

Yogurt Parfaits (Fruit Yogurt, Fresh Berries Topped with Granola) Per Person 4.95

BUFFET

Continental Breakfast Buffet

Assortment of Danish and Muffins, Yogurt Parfait, Starbucks House Blend Regular and Decaffeinated Coffee, Specialty Teas, Orange Juice, Grapefruit Juice, Tomato Juice Per Person 17.95 w/Sliced Fresh Fruit Per Person 20.95

Strawberry Cheese Blintz

Ricotta Filled Crepes topped with Strawberry Sauce, Scrambled Eggs, and a choice of Bacon or Ham Per Person 20.95

Breakfast Croissant

Scrambled Egg with Diced Ham and Cheddar Cheese, Served on a Croissant with Breakfast Potatoes Per Person 21.95

Egg Sandwich

Ham, Egg, and American Cheese on an English Muffin, side of Breakfast Potato Per Person 18.95

All American

Scrambled Eggs, Crisp Bacon or Link Sausage or Ham and Homemade Breakfast Potatoes with Fruit Garnish Per Person 21.95

* Organic items available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs or unpasteurized milk may increase your risk of food borne illness
Any guest consuming alcohol must be of legal age

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Breakfast

STANDARD

French Toast

Thickly Sliced Bread Dipped in Cinnamon Egg batter. Served with Warm Maple Syrup and Fresh Fruit Garnish Per Person 18.95

Farmer's Choice

8 ounce Flat Iron and Farm Fresh Scrambled Eggs with Broiled parmesan Tomato and Homemade Breakfast Potatoes Per Person 25.95

The Rancher

Farm Fresh Scrambled Eggs with Cheddar Cheese and Mushrooms, Grilled Ham, Breakfast Potatoes and Fruit Garnish Per Person 21.95

Breakfast Burrito

Farm Fresh Scrambled Eggs, Cheddar Cheese, Choice of Bacon or Sausage, and Breakfast Potato Rolled in a Flour Tortilla. Served with Sour Cream, Fresh Tomato Salsa, and Fresh Fruit Garnish Per Person 20.95

Chorizo and Eggs

2-Eggs any style, choice of Beef or Pork Chorizo, Breakfast Potatoes with Pico de Gallo & Corn Or Flour Tortillas Per Person 20.95

STANDARD

Healthy Start

Choice of Egg Beaters or Egg Whites, Soy Chorizo with side of Sliced Tomatoes and Fruit Garnish and Wheat Tortilla Per Person 20.95

Breakfast Wrap

Choice of Egg Beaters or Egg Whites, Turkey Bacon, Lettuce and Tomato on a Wheat Tortilla side of Cottage Cheese and Fruit Garnish Per Person 20.95

Champagne Brunch

Champagne or Mimosa, Scrambled Eggs, Apple Wood Bacon, Pork Sausage, Breakfast Potatoes, Smoked Salmon with Capers and Onions, Chicken with Garlic Cream Sauce, Strawberry Cheese Blintz, Sliced Fruit in Season with Yogurt Dipping Sauce, Sliced Bagels with Cream Cheese, Assorted Muffins, Danish, Assorted Pastries and Petit Fours, Regular and Decaffeinated Coffee, Specialty Teas, Orange Juice, Apple Juice and Cranberry Juice Per Person 32.95 Add Omelet Station Per Person 6.00 Add Waffle Station Per Person Add 5.00

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Breaks

PACKAGED BREAKS

The Power Break

Granola Bars, Sliced Fresh Fruit, Orange Juice, Tomato Juice, Red Bull Energy Drinks and Coffee Service Per Person 23.95

Ice Cream Break

Novelty Bars, Dove Drum Sticks, Ice Cream Sandwiches, Assorted Soft Drinks, Bottled Water and Coffee Service Per Person 17.95

Healthy Start

Banana Nut Muffins, Bagels, Sliced Fresh Fruit, Yogurt Parfait, Granola Bars, Coffee Service and Fruit Juice Per Person 21.95

Fiesta Break

Fresh Chips, Homemade Salsa, Guacamole, Taquitos, Sour Cream, Sliced Jalapenos, Cinnamon Crispies and Lemonade Per Person 15.95

THREE BREAKS IN ONE

Morning Break

Start your day with Orange Juice and Cranberry juice, Assorted Fresh Pastries, Butter and Preserves, Freshly Brewed Starbucks House Blend Regular and Decaffeinated Coffee, Assorted Tea, and Sliced Fresh Fruit

Mid Morning Break

Freshly Brewed Starbucks House Blend Regular and Decaffeinated Coffee, Assorted Tea, Assorted Soft Drinks, and Bottled Water

Afternoon Break

Assorted Soft Drinks, Assorted Fresh Baked Cookies, and Brownies Per Person 28.95

MISCELLANEOUS

Domestic Cheese and Crackers Per Person 6.95

Finger Sandwiches Dozen 24.00

Popcorn, Pretzels, or Roasted Peanuts, Trail Mix (Serves 6) Each Bowl 7.50

Ice Cream Bars Each 4.50

THEME BREAKS

International Connection

Chips and Salsa, Mozzarella Sticks with Marinara Sauce, Pizza Squares, Mini Quiche, and Assorted Flavored Mineral Waters Per Person 19.95

Grandma's Old Fashioned Break

Rice Crispy Treats, Warm Oatmeal and Chocolate Chip Cookies, Chocolate Brownies, Ice Cold Milk, and Assorted Soft Drinks Per Person 17.95

Sports Fan Break

Hot Dogs with Condiments, Fresh Popcorn, Peanuts and Cracker Jacks, Served with Mug Root Beer and Assorted Soft Drinks Per Person 16.95

Chocolate Lover's Delight

Creamy Smooth Rich Chocolate Fondue in a Pot with skewers of Strawberries, Bananas, Marshmallows and Cubed Pound Cake, Served with Bowls of Toasted Coconut, Chopped Nuts and Rainbow Sprinkles Per Person 17.95

Ice Cream Party

Make your own Sundae with Vanilla, Chocolate & Strawberry Ice Cream, With Assorted Toppings Per Person 15.95

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Signature Breaks

ENHANCEMENTS

Energize

Invigorating Tazo Hot Tea Collection-Black Tea, The Noir, Green Tea, The Vert, Herbal Tea and Tisane
3.00

Yogurt Parfaits (Fruit Yogurt, Fresh Berries Topped with Granola) Per Person 4.95

Indulge

Warm Corn Chips – Fresh tomato salsa, authentic guacamole per person 6.95

Fruit on a Stick – Watermelon, Pineapple, honeydew melon and cantaloupe Concord grape syrup, strawberry syrup, Chocolate sauce 6.95

Warm and Comforting

Assorted nuts and Granola Bars

Assorted Nuts bowl 7.50

Granola Bars each 1.50

Season's Harvest Whole Fruit Selection each 1.50

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Lunch

LITE LUNCH

All Lunch Entrees Include Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas. Iced Tea or Lemonade and Water on the Tables

Grilled Chicken Caesar Salad
Classic Caesar Salad Served with Grilled Chicken Breast, Jumbo Croutons, Parmesan Cheese and Garlic Bread Per Person 24.95

Chinese Chicken Salad
Napa Cabbage, Thinly Sliced Chicken, Chow Mein Noodles and Mandarin Oranges, Served with Honey Sesame Dressing Per Person 24.95

Crispy Cod Fish Salad
Tomatoes, Boiled Egg, Garbanzo Beans, Spinach, Black Olives, Sauteed Onions, Per Person 30.00

Grilled Chicken, Feta Cheese and Cranberry Salad
Try our Locally Grown Fresh Baby Greens tossed with Balsamic Vinaigrette Dressing Topped with Candied Walnuts, Dried Cranberries, Diced Tomatoes and Feta Cheese Per Person 24.95

Croissant Sandwich Selection
Choice of Ham, Turkey or Roast Beef, Swiss Cheese, Lettuce, and Tomato on Two Mini Croissants, Served with Potato Salad Per Person 24.95

Chicken Club
Kaiser Roll, Grilled Chicken Breast Topped with Bacon, Cheddar, Provolone Cheese on Kaiser Roll and French Fries Per Person 25.95

Turkey Ranch Wrap
Turkey, Lettuce, Bacon Bits, Tomatoes, Red Onions, and Ranch Dressing, Served with Fruit Salad Per Person 24.95

PLATED

All Lunch Entrees Include Locally Grown Seasonal Vegetable, Choice of Rice Pilaf, Roasted Red Potatoes, Creamy Garlic Mashed Potatoes, Chef's Choice of Cookies, Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas. Iced Tea or Lemonade and Water on the Tables

Gourmet Burger
With American or Swiss Cheese, Served with French Fries, and Sliced Fruit Per Person 22.95

Chicken Jerusalem
Grilled Breast of Chicken topped with Sauteed Artichokes, Black Olives, Onions and Tomatoes, Served with Steamed Vegetables Per Person 25.95

Sauteed Salmon
Sauteed with Diced Tomatoes, Garlic, Cilantro and Lemon Juice, Served with Fresh Steamed Vegetables Per Person 27.95

Grilled Shrimp and Scallop Pasta
Tender Shrimp and Bay Scallops sautéed in Garlic, Served on a bed of Angel Hair Pasta with Parmesan Cheese Cream Sauce Garnished with Seasonal Vegetables Per Person 28.95

Seafood Fettuccini
Atlantic Salmon and Scallops tossed with Locally Grown Grilled Vegetables in a Lemon Butter Sauce Garnished with Green Olives Per Person 27.95

Penne Arrabiata – Vegetarian
Penne Pasta in a Spicy Fresh Tomato Sauce, Garnished with Seasonal Vegetables and Served with Whole Wheat Roll Per Person 22.95

Chicken Monterey
Grilled Chicken Breast Topped with Avocado and a Slice of Swiss Cheese, Laced with Garlic Cream Sauce, Served with Rice Pilaf and Fresh Seasonal Vegetables Per Person 25.95

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Lunch

PLATED

All Lunch Entrees Include Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas. Iced Tea or Lemonade and Water on the Tables

New York Steak Sandwich

8oz. New York Steak served opened faced on a grilled Sourdough Bread, Served with Seasoned French Fries Per Person 27.95

Seafood Fettuccini

Atlantic salmon & scallop's tossed with grilled vegetables in a Lemon Butter sauce garnished with Green Chives Per Person 27.95

Pork Loin with Prosciutto Cream Sauce

Pork loin topped with Prosciutto Cream Sauce butter, chopped imported prosciutto, and red onion, chopped sun-dried tomatoes, white wine, and cream Per Person 27.95

BUFFET

Deli Experience

Sliced Roast Beef, Ham, Turkey, Salami, and Assortment of Sliced Cheese Tomatoes, Onions, Lettuce, Pickles, Assorted Bread Rolls, Assorted Condiments, Fresh Garden Salad, Pasta Salad, Fruit Salad, Bag of Chips

Dessert: Cookies with Brownies Per Person 31.95

Mexican Fajita Buffet

Salads, Tortilla Soup – Hearty Soup with Carrots, Tomatoes, Zucchini, topped with Tortilla Chips. Mexican Caesar Salad – Chopped romaine lettuce, tortilla strips, tossed in a creamy cilantro dressing, topped with crumbled Cotija cheese, Cheese Enchiladas – corn tortillas, in a red Chile sauce, stuffed with Monterey Jack cheese, Choice of Chicken or Beef Fajitas with Grilled Onions and Peppers, Spanish rice, Refried Beans, Sour Cream, Jalapenos, Shredded Cheese, Lettuce, Chopped Cilantro and Sliced Olives, Salsa and Flour Tortillas.

Desserts: Banuelos (deep fried tortillas tossed with cinnamon and sugar) Per Person 33.95

Italian Buffet

Salads - Tossed Caesar Salad – Served with Fresh Parmesan Cheese, Toasted Croutons and Locally Grown Sliced Tomatoes Italian Marinated Fresh Tomatoes Sliced Red Onions with Buffalo Mozzarella Cheese and Basil, Minestrone Soup, Meat Lasagna & Penne Pasta with Creamy Alfredo Sauce, Fresh Parmesan, Sautéed Zucchini and Vegetables and Garlic Bread

Dessert - Tiramisu Per Person 33.95

BBQ Buffet

Choice of One Entrée
BBQ Chicken, or Roasted Chicken, Tri-Tip or Pork BBQ Ribs, Kernel Corn or Corn on the Cob, Hickory Smoked Beans, Creamy Garlic Mashed Potato, House Salad with Choice of Dressing, Cole Slaw, Rolls and Butter,
And Bread Pudding with Bourbon Glaze
*\$4.00 per person will be added for each additional meat selection Per Person 31.95

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Lunch

BUFFET

All Lunch Entrees Include Seasonal Vegetable, Choice of Rice Pilaf, Roasted Red Potatoes, Creamy Garlic Mashed Potatoes, Chef's Choice of Cookies, Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas. Iced Tea or Lemonade and Water on the Tables

Mediterranean Buffet

Tossed Green Salad with Ranch & Italian Dressings, Greek Salad, Cheese Spanakopita's, Chicken Jerusalem: topped with sautéed Artichokes, Black Olives, Onions and Tomatoes, or Greek Stuffed Chicken, Rice Pilaf, Seasonal, Vegetables, Pita Bread and Hummus, Chef's Choice Desserts Available Per Person 31.95

Cajun Buffet

Baby Spinach Salad with Shaved Red Onions, Candied Pecans, Red Globe Grapes & Raspberry Vinaigrette, Tossed Caesar Salad with Parmesan Cheese & Croutons, Cajun Style Pasta Salad with Andouille Sausage, grilled Pepper and Onions, Classic Spicy Southern Red Beans & Rice with side of diced Onions & Tomatoes, Sautéed Yellow Corn, Onion & Herbs, Cajun Blackened Chicken Breasts Halves with Homemade Cajun Seasoning, Bread Pudding with Bourbon Sauce Per Person 33.95

Soup & Salad Bar

Locally Grown Tossed Greens, Ranch, Italian, Raspberry Vinaigrette Dressings, Salad Toppings: Tomatoes, Shredded Carrots, Shredded Cheeses, Turkey, Ham, Egg, Black Olives, Bacon Bits, Red Onions, Mushrooms, Croutons, Assorted Rolls and Butter, Crackers, Beef Vegetable Soup, Chicken Noodle Soup, Assorted Cookies Per Person 28.95

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Dinner

PLATED

All Entrees include a Starter Salad, Seasonal Vegetable, Rolls and Butter, Choice of Rice Pilaf, Roasted Red Potatoes, Creamy Garlic Mashed Potatoes. Selection of Freshly Brewed Regular Coffee and Decaffeinated Coffee and Specialty Teas. Iced tea or Lemonade and water on the tables.

Starters

Choice of Fresh Garden Salad, Caesar Salad or Spinach Salad.

Sautéed Salmon

Sautéed with Diced Tomatoes, Garlic, Cilantro and Lemon Juice Per Person 34.95

Prime Rib

Roasted Medium served with Au Jus, Horseradish Sauce Per Person 46.95

Garlic Roasted Tri-Tip

With Wild Mushrooms and Cabernet Sauce Per Person 35.95

New York Steak

8oz. New York Steak cooked to order with demi glaze sauce and wild mushrooms Per Person 37.95

Bacon Wrapped Filet Mignon (8 oz.)

Served with Mashed Potato and Mushroom Sauce Per Person 38.95

Filet Mignon and Chicken Combination Plate

Medallion of Beef with Béarnaise Sauce and Grilled Marinated Chicken Breast with Marsala Mushroom Sauce Per Person 51.95

Surf and Turf Combination Plate

Grilled Smoked Salmon and Tri Tip of Beef Per Person 48.95

Greek Stuffed Chicken

Artichoke and Feta Stuffed Chicken with Garlic Cream Sauce Per Person 35.95

Chicken Roulade

Orange Glazed Stuffed Chicken Breast with Almonds, Feta, Herbs and Spinach Per Person 34.95

Chicken Jerusalem

Grilled Breast of Chicken topped with Sautéed Artichokes, Black Olives, Onions and Tomatoes Per Person 35.95

Chicken Marsala

Grilled Breast of Chicken topped with Marsala Wine Sauce & Mushrooms, Per Person 34.95

Seafood Fettuccini

Atlantic Salmon & Scallop's Tossed with Grilled Vegetables in a Lemon Butter Sauce Garnished with Green Chives Per Person 36.95

Pork Loin with Prosciutto Cream Sauce

Pork Loin Topped with Prosciutto Cream Sauce- Butter, Chopped Imported Prosciutto, and Red Onion, Chopped, Sun-Dried Tomatoes, Vegetarian Penne Arrabiata - Penne Pasta in a Spicy Fresh Tomato Sauce Garnished with seasonal vegetables and served with Whole Wheat Roll Per Person 31.95

Ravioli

Cheese ravioli laced with marinara and garnished with roasted vegetables and whole wheat roll Per Person 32.95

Vegetables over Rice

Roasted Vegetables in virgin olive oil served over steamed brown rice Per Person 31.95

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Dinner

BUFFET

Mexican Fajitas Buffet

Salads, Tortilla Soup – Hearty Soup with Carrots, Tomatoes, Zucchini, Topped with Tortilla Chips. Mexican Caesar Salad – Chopped Romaine Lettuce, Tortilla Strips, Tossed in a Creamy Cilantro Dressing, Topped with Crumbled Cotija Cheese. Cheese Enchiladas – Corn Tortillas, in a Red Chile Sauce, Stuffed with Monterey Jack Cheese. Choice of Chicken or Beef Fajitas, with Grilled Onions and Peppers, Spanish Rice, Refried Beans, Sour Cream, Jalapenos, Shredded

Italian Buffet

Salads -Tossed Caesar Salad – Served with Fresh Parmesan Cheese, Toasted Croutons and Sliced Tomatoes, Italian Marinated Fresh Tomatoes – Sliced Red Onions with Buffalo Mozzarella Cheese and Basil, Minestrone Soup, Meat Lasagna & Penne Pasta with Creamy Alfredo Sauce, Fresh Parmesan, Sautéed Zucchini and Vegetables and Garlic Bread, Dessert - Tiramisu Per Person 34.95

BBQ Buffet

Choice of One Entrée - BBQ Chicken, or Roasted Chicken, Tri-Tip or Pork BBQ Ribs, Kernel Corn or Corn on the Cob, Hickory Smoked Beans, Creamy Garlic Mashed Potato, House Salad with Choice of Dressing, Cole Slaw, Rolls and Butter, and Bread Pudding with Bourbon Glaze 4.00 per person will be added for each additional meat selection per person 33.95

Chinese Buffet

Wonton Soup, Cashew Chicken and Beef and Broccoli, Chow Mein Noodles, Sauteed Mushrooms and Vegetables, Steamed or Fried Rice, Soy Sauce, Served with Fortune Cookies and Key Lime Pie Per Person 32.95

Build Your Own Buffet

Salads: (Select four)
Green Salad with Ranch and Raspberry Vinaigrette Garnished with Tomatoes Tossed Caesar Salad with Crisp Romaine Lettuce, Croutons, fresh Parmesan Cheese and Tangy Caesar Dressing, Small Shell Macaroni

Salad, Cumin, Lime, Chipotle and Cilantro, Cactus Nopales Salad with Anejo Cheese, Italian Marinated Fresh Tomatoes, Sliced Red Onions, Buffalo Mozzarella Cheese with Basil, Button Mushroom Salad, Marinated in Italian Dressing and Fresh Garlic, Festival Salad, Rice, Black Beans, Corn with a Hint of Chipotle, Starches: (Select one) Garlic Mashed Potatoes, Scalloped Potatoes, Roasted Baby Red Potatoes, Twice Baked Potato, Rice Pilaf, Penne Pasta with Creamy Pesto-Basil Sauce topped with Fresh Parmesan and Toasted Pine Nuts, Seasonal Vegetables, Entrées: (Select Two) Beef Tips with Burgundy Mushroom Sauce, Chicken Roulade with Spinach, Duxelles, and White Wine, Sauce, Grilled Marinated Boneless Breast Chicken with Garlic Cream Sauce, Chicken Marsala with Mushrooms

* Organic items available upon request



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Dinner

BUFFET

Chicken Jerusalem

Poached Salmon with Lemon Sauce or Cilantro Garlic Sauce, Assorted Desserts - Carrot Cake, New York Cheesecake, Chocolate Ganache Cake, Petit Fours, Includes Rolls and Butter, Starbucks Coffee, Decaf, Iced Tea and Hot Tea Per Person 41.95

Minimum 25 Guests

Otherwise a \$100 Labor Charge Will Apply

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Meeting Package

SHERATON ALL DAY MEETING PACKAGE

Morning

Start your day with our Deluxe Continental Breakfast Assortment of Danishes and Muffins, Bages with Cream Cheese, Regular and Decaffeinated Coffee, Assorted Teas, Fresh Squeezed Orange Juice, Cranberry Juice, and Fresh Fruit

Mid Morning

Refresh your Regular and Decaffeinated Coffee and Add Assorted Diet Soft Drinks, Regular Soft Drinks, and Bottled Water

Noon Buffet

Choice of One of the Following Buffets

Italian Buffet Salads

Tossed Green Salad- Served with Ranch, Italian and Raspberry Vinaigrette Dressing two Dressing select one

Tossed Caesar Salad- Served with Fresh Parmesan Cheese, Toasted Croutons and Sliced Tomatoes Italian Marinated Fresh Tomatoes- Sliced Red Onions with Buffalo Mozzarella Cheese and Basil Button Mushroom Salad- Marinated in Italian Dressing and Fresh Garlic

Dessert

Tiramisu

Fajitas Bar

Chicken or Beef Fajitas, Spanish Rice, Refried Beans, Green Salad with Choice of Two Dressings Flour Tortillas, Shredded Lettuce. Guacamole Sour Cream, Jalapenos, Shredded Cheese Tortilla Chips with Salsa, and a Dessert made by our Chef

Deli Experience

Sliced Roast Beef, Ham, Turkey, Salami, and Assortment of Sliced Cheese Tomatoes, Onions, Lettuce, Pickles, Assorted Bread Rolls, Assorted Condiments select two salads, Black Bean Corn Relish Salad, Fresh Garden Salad, Pasta Salad, Fruit Salad, Bag of Chips
Dessert: Cookies with Brownies

BBQ Buffet

Choice of One Entree
BBQ Chicken or Roasted Chicken, Tri-Tip or Pork BBQ Ribs, Kernel Corn or Corn on the Cob, Hickory Smoked Beans, Creamy Garlic Mashed Potato, House Salad with Choice of Dressing, Cole Slaw, Rolls and Butter, and Bread Pudding with Bourbon Glaze
\$4.00 per person will be added for each additional meat selection

A Taste of Asia

Chicken Won Ton Soup with Mushrooms Tossed Green Salad with Honey Mustard Raspberry Vinaigrette Dressing Chinese Chicken Salad

Entree

Stir Fried Mandarin Chicken and Beef With Broccoli, Chow Mein Noodles, Egg Rolls with Sweet and Sour Sauce Sauteed Mushrooms, and Fresh Steamed or Fried Rice, Condiments: Hot Mustard and Soy Sauce Served with Cookes Assorted Desserts

Chef's Creation Theme Break

Assorted Homemade Cookies, Brownies, Fresh Squeezed Lemonade, Iced Tea, and Water

Includes

Flip Chart with Markers, and Meeting Planner Kit (Meeting Planner Kit Includes: Masking Tape with Dispenser. Erasers. Correction Fluid. Paper Clips and Staples)

\$69.95 Per Person- All Day OR Breakfast and Mid Morning Break-\$34.95

Minimum of 20 People or a \$100.00 Set-Up Fee will Apply



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ONTARIO AIRPORT HOTEL

Hors d'oeuvres

HOT HORS D'OEUVRES

All Hors d'oeuvres are priced per dozen

A MINIMUM OF THREE (3) DOZEN OF EACH IS REQUIRED

- Vegetable Spring Rolls or pot Stickers with Plum Sauce per dozen \$24.00
- Mini Crab Cake per dozen \$33.00
- Smoked Chicken Quesadillas per dozen \$22.00
- Bacon Wrapped Scallops per dozen \$27.00
- Mini Quiche Lorraine per dozen \$21.00
- Coconut Shrimp with Mango Sauce \$45.00
- Mini Teriyaki Brochettes (Chicken or Beef) per dozen \$27.00
- Cajun Buffalo Wing's with Bleu Cheese Dressing per dozen \$27.00
- Warm Brie en Croute served with Crackers (Serves) 10 per dozen \$33.00
- Sonoran (Chicken Phyllo Puffs) per dozen \$27.00
- Empanadas (Beef and Cheese Turnover) per dozen \$27.00
- Crab Rangoon Appetizer per dozen \$24.00
- Seafood Beggars Purses per dozen \$29.00

COLD HORS D'OEUVRES

Hors d'oeuvres are priced per dozen

(MINIMUM OF 3 DOZEN PER ITEM)

- California Sushi Roll served with Wasabi and Soy Sauce per dozen \$27.00
 - Rolled Spiral Turkey Sandwiches (Sliced Turkey, Whipped Cream Cheese, Garlic and Fresh Basil) per dozen \$26.00
 - Turkey Ranch Wrap Spiral Sandwiches (Sliced Turkey, Crisp Bacon, Chipolte, Mayonnaise, Diced Tomato and Shredded Romaine Lettuce) per dozen \$26.00
 - Salami Cornett with Horseradish Cream Cheese per dozen \$27.00
 - Jumbo Prawns on Ice per dozen \$39.00
 - Assorted Finger Sandwiches per dozen \$26.00
 - Freshly Prepared Deviled Eggs per dozen \$21.00
 - Assorted Italian Bruschetta (Toasted Sourdough Topped with Garlic, Tomato, Basil and (Optional) Goat Cheese)
- ### Specialty Platters and Displays
- Crudite Vegetable Platter (Serves 50) (Assorted Garden Fresh Vegetables with Ranch Dip) per tray \$170.00
 - Tortilla Chips with Freshly Prepared Salsa and Homemade Guacamole per person \$6.50
 - Fresh Fruit Display with Fruit Kabobs and served with Berry Yogurt or Macaroon Conconut Dip (serves 30) per tray \$220.00

Assorted Domestic Cheese Platter with Crackers and Fruit Garnish (Serves 50) \$220.00

HORS D'OEUVRES STATIONS

Uniformed Chef for Carving Stations at \$75.00

Oriental Station

Teriyaki Chicken Brochette, Teriyaki Beef Tenderloin Brochette, Vegetable Spring Rolls, Pot Stickers, Mini Crab Cakes, Steamed Buns, Won Tons with Dipping Sauce, Fruit and Cheese Platter, Dessert Platter per person \$28.95

Assorted Finger Foods

Assorted Cheeses and Crackers with Spinach Dip, Assorted Vegetable Platter, Assorted Deli Meat Platter, Assorted Deli Breads, Assorted Seasonal Fruit Platter, Stuffed Deviled Eggs, Assorted Dessert Tray per person \$28.95

Pasta Station

Penne Arrabiata, Fettuccini Alfredo, Italian Sausage, Caesar Salad & Antipasti Salad, Garlic Bread, Dessert Platter per person \$23.00

Honey Glazed Ham

Served with Whole Grain Mustard, and Silver Dollar Rolls (Serves Approximately 30 Guests) \$195.00



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Hors d'oeuvres

HORS D' OEUVRES STATIONS

Whole Roasted Turkey

Serves with Cranberry Chutney, and Silver Dollar Rolls (Serves Approximately 40 Guests) \$195.00

Top Round of Beef

Served with Hoseradish Sauce, and silver Dollar Rolls (Serves Approximately 50 Guests) \$229.95

Seafood Station:

Jumbo Shrimp, Oysters on the half shell, chilled poached salmon, snow crab legs (Market Price)

International Cheese Display

Imported and Domestic Cheese Display with assorted crackers per person \$9.95



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Banquet Bar Service

Bar Guarantee

A minimum of \$500.00 sales per bar is required Or \$175.00 bartender fee will apply

Cash Bar

Individual Guests pay for their own drinks

Host Bar

Organization or designated person pays for all drinks. An 20% service charge and sales tax will be added to the bill at the end of function

Premium Brands per drink \$11.00

Call Brands per drink \$9.00

Well Brands per drink \$8.00

Domestic Beer per drink \$5.00

Imported Beer per drink \$6.00

House Wine per drink \$6.00

Soft Drinks (Fountain) per drink \$2.75

Tropical Punch per gallon \$35.00

Champagne Punch per gallon \$55.00

Martinelli's Apple Cider per bottle \$17.00

Ask us about our customized Cordial Service

Cocktail servers may be requested at \$20.00 per server, per hour



Sheraton[®]

ONTARIO AIRPORT HOTEL

Audio Visual

AUDIO VISUAL

Overhead Projector, Table, Screen \$65.00

33mm Slide Projector Package \$65.00

Screen \$25.00

Flip Chart (markers & pad included)
\$30.00

Microphone \$50.00

TV, VCR \$90.00

DVD Player \$50.00

Multiple Outlet Power Strip \$10.00

Extension Cord \$10.00

Cassette Recorder \$35.00

Podium \$30.00

Tripod Easel (for signs) \$15.00

Hard Back Easel \$15.00

Speaker Phone \$30.00

LCD Projector & Screen \$125.00

ADDITIONAL AUDIO VISUAL

LCD Projector Package

LCD Projector @ 1500 Lumes XGA Screen

Power cord with Power Strip

\$395.00

Sound System Package

2-75 watt Powered Speaker with Stand

Wireless Handheld Mic or LAV Mic

CD Player or Cassette Payer

25' Power Cord with Power Strip

\$250.00

50" Plasma Screen \$600.00

Video Camera/Tripod \$230.00

Laptop P4/1.8 Gig 512mb

\$200.00 per day

All prices are per day



Sheraton[®]

ONTARIO AIRPORT HOTEL

Wedding

CONGRATULATIONS

When planning your Reception for 50 to 200 guests, we take pride in the complete success of your event. The Orchid Ballroom is quite elegant and unique with an ambience that creates the perfect atmosphere for your special day.

Our Packages Include:

Hors de oeuvres, International Cheese and Cracker Display, Vegetable Crudite, Champagne or Cider Toast, (Toast is optional with an additional fee), Complimentary Cake Cutting, Dance Floor, Black or White Linens, Head Table and Gift Table, Complimentary Food Tasting, Fruit Punch

All Entrees include a Starter Salad, Seasonal Vegetable, Appropriate Starch, Rolls and Butter, and Selection of Freshly Brewed Coffee and Decaffeinated Coffee and Specialty Teas

Sautéed Salmon

Sautéed with Diced Tomatoes, Garlic, Cilantro and Lemon Juice, Served with Rice Pilaf Per Person 43.95

Garlic Roasted Tri-Tip

With Wild Mushrooms and Cabernet Sauce Per Person 43.95

Bacon Wrapped Filet Mignon (8 oz)

Served with Mashed Potato and Mushroom Sauce Per Person 54.95

Filet Mignon and Chicken Combination Plate

Medallion of Beef with Béarnaise Sauce and Grilled Marinated Chicken Breast with Marsala Mushroom Sauce Per Person 56.95

Vegetarian Penne Arrabiata

Penne Pasta in a Spicy Fresh Tomato Sauce Garnished with seasonal vegetables and served with Whole Wheat Roll Per Person 39.95

Surf and Turf Combination Plate

Grilled Smoked Salmon and Tri Tip of Beef with Creamy Garlic Potatoes Per Person 54.95

Greek Stuffed Chicken

Artichoke and Feta Stuffed Chicken with Garlic Cream Sauce, Served with Rice and Seasonal Vegetables Per Person 47.95

Chicken Roulade

Orange Glazed Stuffed Chicken Breast with Almonds, Feta, Herbs and Spinach, Served with Citrus Rice Per Person 41.95

Chicken Marsala

Grilled Breast of Chicken topped with Marsala Wine Sauce & Mushrooms, Served with Rice Pilaf and Steamed Vegetables Per Person 34.95



Sheraton[®]

ONTARIO AIRPORT HOTEL

Wedding

BUFFET

Mexican Fajitas Buffet

Salads, Tortilla Soup – Hearty Soup with Carrots, Tomatoes, Zucchini, Topped with Tortilla Chips. Mexican Caesar Salad – Chopped Romaine Lettuce, Tortilla Strips, Tossed in a Creamy Cilantro Dressing, Topped with Crumbled Cotija Cheese. Cheese Enchiladas – Corn Tortillas, in a Red Chile Sauce, Stuffed with Monterey Jack Cheese. Choice of Chicken or Beef Fajitas, with Grilled Onions and Peppers, Spanish Rice, Refried Beans, Sour Cream, Jalapenos, Shredded Cheese, Lettuce, Chopped Cilantro and Sliced Olives, Salsa and Flour Tortillas. Dessert – Flan and Petit Fours Per Person 44.95

Italian Buffet

Salads -Tossed Caesar Salad – Served with Fresh Parmesan Cheese, Toasted Croutons and Sliced Tomatoes, Italian Marinated Fresh Tomatoes – Sliced Red Onions with Buffalo Mozzarella Cheese and Basil, Minestrone Soup, Meat Lasagna & Penne Pasta with Creamy Alfredo Sauce, Fresh Parmesan and Toasted Pine Nuts, Sautéed Zucchini and Vegetables and Garlic Bread, Dessert - Tiramisu Per Person 44.95

BBQ Buffet

Choice of One Entrée - BBQ Chicken, or Roasted Chicken, Tri-Tip or Pork BBQ Ribs, Kernel Corn or Corn on the Cob, Hickory Smoked Beans, Creamy Garlic Mashed Potato, House Salad with Choice of Dressing, Cole Slaw, Rolls and Butter, and Chocolate Cake 4.00 per person will be added for each additional meat selection per person 43.95

Chinese Buffet

Wonton Soup, Cashew Chicken and Beef and Broccoli, Chow Mein Noodles, Sautéed Mushrooms and Vegetables, Steamed or Fried Rice, Soy Sauce, Served with Fortune Cookies and Key Lime Pie Per Person 42.95

Children's Chicken Strips with Mashed Potato and Fruit Garnish Per Person 18.95

Spaghetti with Meatballs Per Person 18.95

Plain Hamburger with French Fries Per Person 18.95

3 to 11 years of age

BANQUET BAR SERVICE

Premium Brands 11.00ea

Call Brands 9.00ea

Well Brands 8.00ea

Domestic Beer 5.00ea

Imported Beer 6.00ea

House Wine 6.00e

Fountain Soft Drinks 2.75ea

Tropical Punch 30.00gal

Champagne Punch 50.00gal

Martinelli's Apple Cider 18.00btl

House Wine – White Zinfandel,

Chardonnay, Cabernet, Merlot 25.00bt

Domestic Keg 395.00ea

Imported Keg 495.00ea

Cocktail Servers 20.00ea



Sheraton[®]

ONTARIO AIRPORT HOTEL

Wedding

ENHANCEMENTS TO YOUR PACKAGE

Fountain Soda - Unlimited 4.25ea
Butler Passed Champagne and Cider upon Arrival 2.50ea
Wine Service with Dinner – 5.25ea
Chocolate Dipped Strawberries on Guest Tables 3.00ea (1)
Projector and Screen Rental 175.00
Social Hour – Includes one hour of unlimited House Champagne, Wine, Draft Beer and Soft Drinks
18.00ea
Touch of Class – Includes two hot hors d'oeuvres, two bottles of wine per table, served with dinner 7.50ea
Each Additional Hour 350.00

VENDORS

Some Crust Bakery –
Chino 909-625-5377
Michelle's Bakery –
Redlands 909-792-5436
Event Design –
Stephanie Wiltz 909-693-5292
DJs
DJ Willie Will – 626-374-6940
Photo Booths – My Pic In The Box –
562-299-7124
Ministers – Clergy Referral Service –
909-275-5837
Photographers – Pesiri Photo
714-833-8151 – Joseph
Videographers – CVS Video
888-842-3922 – Gene

Chair Covers and Specialty Linens
Dream Décor – 323-449-0542
D'Gala – 951-272-0582
Florist – Carla Holt
909-591-4072