



SHERATON
GRAND
Incheon Hotel

SHERATON GRAND INCHEON HOTEL
2026 WEDDING COURSE MENU

The menu items and origin of ingredients are subject to change depending on supply circumstances.

If you have allergic intolerance or dietary requirements, please inform us in advance.

Price are inclusive service charge and VAT.

Sheraton Grand Incheon Hotel
153, Convensia-Road, Yeonsu-Gu, Incheon 21998, Korea
+82 32 835 1000



2026 Wedding Western Course Menu 1

Fresh baked bread rolls from our onsite bakery and butter

**

Cold Seafood Ceviche, Red Radish Pickle, Orange, Lime, Beet, Baby Leaf, Lemon Herb Dressing

**

Variety of Mushrooms Cream Soup with Roasted Mushroom and Herb Crouton

**

Grilled Australian Beef Sirloin

Mashed Potatoes, Roasted Shallot, Dried Cherry Tomato, Grilled Leek, Baby Carrot and

Cream Pepper Sauce

**

Dark Opera Cake with Vanilla Sauce and Hazelnut Cream

**

Freshly Brewed Coffee or Tea

-
- Rice, Kimchi, Chicken , Duck, Pork produced in Korea and Beef imported from Australia.
 - This menu above is subject to change depending on the supply problem of food materials.
 - The Traditional noodles are optional, and an additional charge will apply if selected.



2026 Wedding Western Course Menu 2

Fresh baked bread rolls from our onsite bakery and butter

**

Smoked Duck and Truffle Potato Salad, Parmesan Cheese, Raspberry Consomme Sauce

**

Roasted Garlic Potato Soup with Bacon Garlic Chip, Herb Oil

**

Grilled American Beef Chuck Flap Tail with Sous Vide Flatfish

Mashed Potatoes, Roasted Shallot, Dried Cherry Tomato, Grilled Leek, Baby Carrot and

Cream Pepper Sauce

**

Tiramisu Cake with Chocolate Sauce

**

Freshly Brewed Coffee or Tea

-
- Rice, Kimchi, Chicken , Duck, Pork produced in Korea and Beef imported from Australia.
 - This menu above is subject to change depending on the supply problem of food materials.
 - The Traditional noodles are optional, and an additional charge will apply if selected.



2026 Wedding Western Course Menu 3

Fresh baked bread rolls from our onsite bakery and butter

**

Fresh Salmon Tartare and Avocado Salsa, Potato Chip, Shallot Pickle, Lime Dressing

**

Seafood Chowder Soup with Roasted Vegetables, Parsley Oil

**

Grilled Australian Beef Tenderloin with Roasted Lobster,

Truffle Mashed Potatoes, Roasted Shallot, Dried Cherry Tomato, Grilled Leek, Baby Carrot and

Cream Pepper Sauce

**

Classic Cheese Cake with Blueberry and Raspberry Sauce

**

Freshly Brewed Coffee or Tea

-
- Rice, Kimchi, Chicken , Duck, Pork produced in Korea and Beef imported from Australia.
 - This menu above is subject to change depending on the supply problem of food materials.
 - The Traditional noodles are optional, and an additional charge will apply if selected.



2026 Wedding Korean Course Menu

Appetizing Nibbles

**

3 Kinds of Korean Style Appetizer – Stuffed Cucumber, Korean Beef Tartare, Chicken Croquette

**

Five-Grain Milk Porridge with Chestnut and Jujube

**

Gujeolpan - Platter of Nine Delicacies

**

Seafood Dumplings with Clam Broth, Water Parsley Oil

**

Grilled Korean Beef Sirloin with Vegetables Salad

Beef-Bone Soup and Steamed Rice with 4 Kinds of Side Dishes

**

Seasonal Fruits & Korean Traditional Dessert

**

Freshly Brewed Coffee or Tea

-
- Rice, Kimchi, Chicken, Duck, Pork, Beef produced in Korea.
 - This menu above is subject to change depending on the supply problem of food materials.
 - The Korean course menu is available only for the designated number of guest. (Guaranteed 150 ~ 175pax)