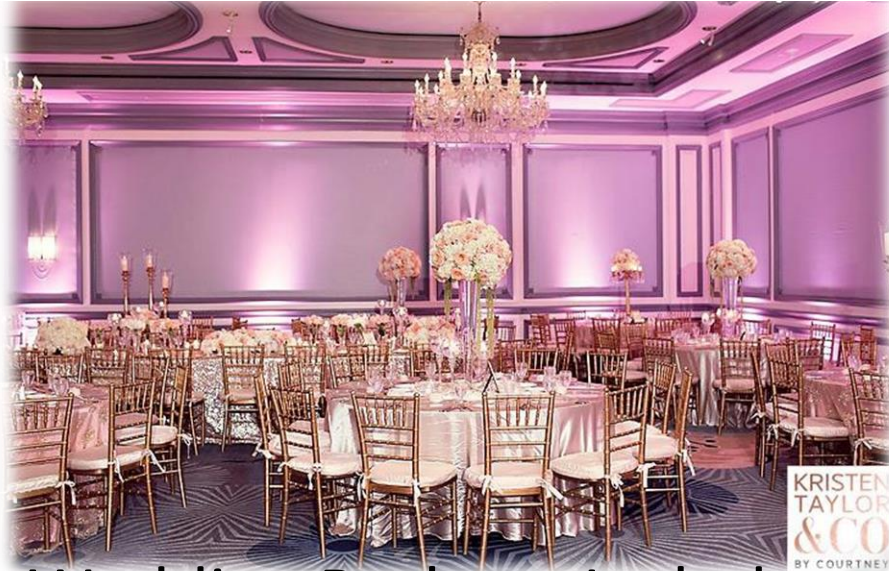


The Art of Celebration



Wedding Package Includes:

Four Hour Signature Bar Package

Selection of Four Butler Passed Hors d' oeuvres

Sparkling Toast for All Guests

Plated Dinner

Cake Cutting Service

Bartender & Bar Setup Fees

Gourmet Coffee Station

White-Glove Service

Complimentary use of hotel white, black or ivory linens & napkins

Complimentary Executive Suite for the Couple on Wedding Night
Rose Petal Turndown, Sparkling Wine & Chocolate Dipped Strawberry

Discounted rates are available for a block of sleeping rooms

The Art of Celebration Package Only Available for Weddings of 100 or More Guests

12.2018

All Prices are subject to a taxable 22% Service Charge & applicable State Sales Tax.
Consuming raw or undercooked eggs or meats may increase your risk of food-borne illness. DTWAK110110
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Butler Passed Hors D'oeuvres

Based on Four Pieces Per Guest – Please Select Four Options

Hot Selections

Mini Rubens
Chicken Quesadillas
Braised Lamb, Cherry Mash, Wonton
Mini Beef Franks in Puff Pastry
Smoked Chicken Asiago Blossom
Coconut Chicken with Honey Mustard
Vegetarian Spring Roll with Plum Sauce
Signature Crab Cake with Chipotle Aioli

Cold Selections

Caprese Skewer with Fresh Mozzarella, Cherry Tomato & Balsamic
Shrimp Cocktail Pipette
Chili Dusted Chicken, Black Bean Curd, Toasted Tortilla, Lemon Lime Aioli
Roast Tenderloin, Tomato Jam, Horseradish Stilton Yogurt on Gaufrette Chip
Tomato Pepper Bruschetta with Olive Tapenade
Roasted Vegetable Maytag Cheese Crostini
Roasted Red Pepper and Goat Cheese Mousse on a Cucumber Round

First Course

Please Select One

Served with Fresh Baked Rolls & Sweet Butter

Mixed Greens Salad

Cucumber, Tomatoes, Shaved Carrots, Garlic Croutons, House Dressing
Included with Package

Abstract Caesar Salad

Fresh Selection of Baby Lettuces with a Classic Caesar Dressing, Homemade Curve Crouton and a Creamy Caesar Parmesan Timbale Topped with a Parmesan Crisp
Included with Package

Michigan Harvest Salad

Dueling Baby Lettuce, Carrot Caviar, Cucumber Column, Apple Cherry Wheel, Rosemary Scented Walnut Brittle, Cheese and Herb Crostini, Caramelized Corn Vinaigrette
+ \$2 per guest

The Henry Signature Salad

Stacked Baby Greens, Cucumber Ribbon, Toasted Pecans, Goat Cheese & Cherry Timbale, Sherry Vinaigrette
+ \$2 per guest

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Entrée Selection

All entrées accompanied by Chef's Selection of Seasonal Vegetable & Starch
Selection of up to three menu options

Chicken

Hearth Grilled Chicken
Hunter Sauce
\$83 per guest

Seared Tuscan Chicken
Tomato Olive Compote
\$83 per guest

Roast Florentine Chicken
Bollini Basil Reduction
\$85 per guest

Chicken Saltimbocca
Wrapped in Prosciutto Ham
Marsala Demi
\$87 per guest

Fish

Dill Seared Salmon
Spinach Butter Sauce
\$89 per guest

Grilled Mahi Mahi
Cilantro Pesto
\$91 per guest

Lemon Panko Crusted Walleye
Scallion Butter Sauce
\$90 per guest

Blackened Snapper
Red Pepper Coulis
\$89 per guest

Beef

Slow Roasted Blade Steak
Natural Essence
\$89 per guest

New York Strip Steak
Caramelized Onion & Cabernet
Demi
\$99 per guest

Grilled Filet Mignon
Forest Mushroom Jus
\$109 per guest

House Smoke Bacon Wrapped Filet
Mignon
Onion Cream Soubise
\$110 per guest

Vegetarian

Vegetarian Strudel
Stuffed Carrots, Zucchini, Yellow
Squash, Herb Cheese, Tomato
Coulis & Toasted Spinach Oil
\$79 per guest

Roasted Vegan Plate
Seasonal Vegetables, Quinoa,
Portobello Mushrooms, Tomato
Broth
\$79 per guest

Dual Entrée Selections

All entrées accompanied by Chef's Selection of Seasonal Vegetable & Starch

Filet Mignon & Grilled Chicken
\$112 per guest

Grilled Chicken & Dill Seared Salmon
\$106 per guest

Grilled Chicken & New York Strip
\$108 per guest

Slow Roasted Blade Steak & Dill Seared Salmon
\$109 per guest

Filet Mignon & Dill Seared Salmon
\$112 per guest

Filet mignon & Duo of Shrimp
\$115 per guest

Filet & Lobster Tail
Market Price

Children's Package

Available for ages 12 and under
Package includes a plated kid's meal &
4-Hour Soda/Juice Package
\$25 per child

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Reception Specialties

Based on a minimum of 75% of guest count

Artisan Cheese

Varieties of Domestic Cheeses, Dried and Fresh Fruit, Preserves, Nuts, Crackers and Freshly Sliced Baguette
\$14 per guest

Crudité

Freshly Cut Raw Vegetables
And Buttermilk Herb Dip
\$10 per guest

Artisan Cheese & Crudité Display

\$12 per guest

Sliced Fresh Fruit

Chef's Selection of Seasonal Sliced Fresh Fruit
\$8 per guest

Mediterranean

House Made Hummus, Fire Grilled Baba Ghanoush, Tabbouleh, Chicken Gallabah, Mjadra-Lentils with Rice, Sumac Mint Yogurt with Fresh Basil
Tandoori Style Pita
\$12 per guest

Marcus Glenn Antipasto

Assorted Toast Points, Roasted Vegetables, Tomato Basil Jam, Artichoke Tapenade, Olive Tapenade, Tomato Cucumber Salad, Tunisian Chicken Salad, Roasted Onions, Boursin Cheese, and Smoke Bacon Spread
\$14 per guest

Sweet Finales

Based on a minimum of 75% of guest count

Gourmet Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee
Accompanied by Flavored Syrups, Cinnamon, Chocolate Shavings
Whipped Cream, Sugared Swizzle Sticks & Chocolate Covered Biscotti
Included with Package – 2 hours of service

Sweet Treats Display

Chef's Selection of Miniatures, Petit Fours, Cheesecake Lollipops, Mousse, Tarts,
Cream Puffs, Chocolate-Dipped Strawberries, Lemon Bars, Turtle Cups, Cookies,
& a display of Freshly Sliced Fruits
\$10 per guest

Chocolate Sommelier Station

Freshly baked before your eyes Chocolate Chip Cookies, Warm Chocolate Molten
Cakes, Chocolate & Almond Biscotti, Imported Hand Rolled Truffles, White
Chocolate, Milk Chocolate, White Chocolate & Dark Chocolate Fondue, Rice
Crispy Treats, Pound Cake, Pretzel Rods, Marshmallows, Assorted Cookies,
Strawberries & Pineapple
\$11 per guest | Chef Attendant Required – \$75 fee per 75 guests

Sanders Ice Cream Sundae Station

Vanilla & Chocolate Ice Cream
Accompanied by Chocolate Shavings, Sprinkles, Cream Puffs, Whipped Cream,
Caramel Sauce, Chocolate Sauce, & Strawberry Toppings
\$10 per guest | Chef Attendant Required – \$75 fee per 50 guests

Michigan Baked Pie Station

Cherry, Blueberry & Apple
Served with Guernsey's Vanilla Ice Cream & Fresh Whipped Topping
\$6 per guest | Chef Attendant Required – \$75 fee per 50 guests

Warm Bread Pudding Station

Choice of Two: Traditional, S'mores, White Macadamia & German Chocolate
Served with Guernsey's Vanilla Ice Cream & Crème Anglaise
\$8 per guest

After Glow Displays

Based on a minimum of 50% of guest count

Lafayette Coney Stop

Mini Hot Dogs & Buns, Coney Chili, Pickle Relish, Ketchup, Mustard, Onions,
Waffle Fries & Cheddar Cheese Sauce
\$8 per guest

All American Sliders

Plain & Cheese Mini Hamburgers, Onion Rings,
Waffle Fries, Ketchup, Mustard & Pickle Relish
\$8 per guest

Bagley St. Tacos Stand

Shredded Chicken, Seasoned Ground Beef, Shaved Romaine,
Queso Blanco, Salsa Verde, Pico de Gallo, Olives, Salsa &
Guacamole, Warm Corn and Flour Tortillas
\$10 per guest
Substitute Shredded Pork Verde + \$2 per guest

French Fry Station

Waffle Fries, Seasonal Curly Fries, Spicy Cajun Shoestring Fries
Sweet Potato Fries, Beef Gravy, Shredded Cheese, Chili Sauce,
Cheddar Cheese Sauce, Ketchup & Dijon Mayonnaise
\$10 per guest

Flat Bread Station

Your Choice of Three Styles:

- ❖ Margarita with Buffalo Mozzarella Tomatoes & Pesto
 - ❖ Sicilian with Cremini Mushrooms & Italian Sausage
 - ❖ Barbeque Chicken Pizza
 - ❖ White Pizza with Bechamel Sauce & Shrimp
 - ❖ Roasted Vegetable with Olive Tapenade & Balsamic Glaze
- \$12 per guest

Baked Macaroni & Cheese

Carbonara Chicken, Classic Cheddar & Boursin Cheese
Baked with Bread Crumbs & Herb
\$12 per guest

Beverage Selections

SIGNATURE BAR	AUTOGRAPH BAR	LUXURY BAR
Tito's Vodka	Tito's Vodka	Ketel One Vodka
Canadian Club Whisky	Chivas Regal	Johnnie Walker Black
Johnnie Walker Red	1800 Reposado Tequila	Patron Silver Tequila
Jose Cuervo Gold Tequila	Bombay Gin	Captain Morgan's Private
Beefeater Gin	Canadian Club Whisky	Bombay Sapphire Gin
Bacardi Silver Rum	Jack Daniels Whiskey	Crown Royal Whisky
Jim Beam Bourbon	Bacardi Silver Rum	Courvoisier VS Cognac
	Captain Morgan Rum	Woodford Reserve Bourbon
Included in Package Additional hour \$5	Upgrade \$5 Additional Hour \$6	Upgrade \$10 Additional Hour \$7

All Bars Are Complete with Domestic & Import Beer, House Wines, Mixers and Garnish
See Sales Manager for Custom Bar Offerings

Beverage Enhancements

Michigan Craft Beer

Selection of up to Two Seasonal Craft Beers
\$6 per bottle – charged on consumption

Wine Pour with Dinner Service

House Selection of Cabernet, Merlot, Pinot Grigio or Chardonnay
\$28 per bottle opened

THE HENRY

Wedding Ceremony

The Henry Hotel would be delighted to host your Ceremony! Should you wish to host your ceremony onsite, a ceremony fee will apply. This fee will depend on the necessary space and time of day, and includes set-up of chairs, rehearsal time & meeting room based on availability. The Henry also offers outdoor ceremonies. Ask your Sales Manager for details.



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Hotel Wedding Policies

Marriott Rewards

Client eligible for up to 60,000 Marriott Reward points (2 points per US\$1) based on final dollar value of the event(s) and blocked guest rooms before applicable service charges and tax. Platinum Premier Elite Members can earn up to 105,000 points per qualifying event. Marriott awards rewards 14 days after the event concludes.

Food & Beverage Minimum

The Henry requires a minimum food & beverage guaranteed amount that will be discussed with your Sales Manager. This amount varies & is based upon the date, time, & location of your function. If your final estimate of charges falls below the food & beverage minimum, you will be required to purchase additional food and/or beverages, or pay the difference reflected in an additional rental fee in order to reach the established minimum. The food & beverage minimum does **not** include taxes, service charges, ceremony fee or other additional charges.

Deposit

A non-refundable deposit is due with your signed contract & is equal to 25% of the food & beverage minimum for your event. A deposit schedule will be created for you by your Sales Manager & will be noted in your contract. Your final deposit will be due 30 days prior to your scheduled event. All additional charges accrued during your event will be posted to the credit card on file the night of your event. Please see contract for further details

Food & Beverage Policies

The Henry does not permit outside food & beverage on property. All charges are subject to a taxable service charge of 22% & a MI sales tax of 6%. No food or beverage shall be brought into the hotel by patrons or attendees. The sale & service of alcoholic beverages are regulated by the State of Michigan & City of Dearborn codes. As licensee the hotel is responsible for administrations of these regulations. All guests will be required, by hotel & the state of Michigan, to provide proper identification when consuming alcoholic beverages.

Outside Vendors

The Henry allows outside vendors for décor & coordination. Outside vendors must provide The Henry with an up to date copy of their liability insurance. If you should need suggestions on outside vendors your Sales or Event Manager would be happy to provide you with our preferred vendors in the area. All outside vendors are responsible for the delivery, setup & removal of all items rented by the client (*i.e. chairs, chargers, floral, décor, centerpieces, rose petals, etc.*)

Banquet Services

All packages include floor length black, white or ivory linen & napkins, skirting, wooden parquet dance floor, risers, tables, hotel banquet chairs, glassware, flatware/china & all required food service equipment. A cleaning fee of \$500 will apply to any event that leaves behind debris, décor, or other items left by any vendors. Ballrooms will be made available two hours prior to the scheduled start time for your vendor setup. Vendors & host are responsible for picking up any event items one hour after event concludes. A \$250 per day storage fee will apply for any additional items left behind.

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Planning Arrangements

Once your Sales Manager has received your signed contract & deposit, your event will be assigned to an experienced Event Manager at The Henry. The Event Manager will assist you with finalizing all aspects of your wedding. The Event Manager will serve as your main contact at the hotel. Should you need a personal wedding planner/coordinator, your Event Manager can provide you with a list of preferred wedding professionals.

Tastings

The Henry provides a complimentary tasting, for weddings with 100 guests or more, for up to 4 people, 45 days prior to your scheduled event. Additional guests may attend for an extra per person fee. You must confirm your tasting date with your Event Manager 14 days in advance. Private wedding tastings are scheduled based on business in the hotel & Executive Chef's schedule. Scheduled tasting dates must be confirmed by the Event Manager.

General Arrangements

All final details should be discussed with your Event Manager two months prior to your scheduled event. Your Event Manager will schedule an appointment to review all final details. You will also be provided with a check-list for items that will be discussed at your finalization meeting.

Guarantee

The final guaranteed guest count for each event is required three business days prior to your scheduled event. The final count is the minimum number of guests that will attend. Guest counts can only increase up to 24 hours before your event. If a final guarantee is not submitted, the original expected number on your signed contract to be the guarantee. Your Event Manager will also provide you with a room diagram of your ballroom. Detailed seating arrangements must also be submitted to your Event Manager three business days prior to your scheduled event.

Overnight Guest Room Accommodations

An ambassador of our group sales team can assist you with setting up a room block between 10 & 100 rooms. A discounted wedding group rate will be established based on the number of rooms & time of year. Rooms will be available up to three weeks prior to your wedding.

Suites

The wedding couple will receive a complimentary Executive Suite on their wedding night. The Henry will provide two additional suites at a special rate established by your Group Sales Manager.