

The Art of Tradition

Indian Wedding Package



*At **The Henry Hotel** we specialize in making memorable moments and we thank you for choosing us to help plan a once in a lifetime event.*

Our experienced event-planning team will tailor our services to suit all your specific cultural needs. Our preferred catering vendors will work with you to create a custom menu for each event.

Whether your wedding will be intimate or large, traditional or modern we have the perfect setting to accommodate any size celebration.

We've created an exclusive Indian wedding package that incorporates all of your events.

From the Baraat to your departure, our experienced staff will create an event you and your guests will cherish forever.

*Pricing per person based on having an evening dinner reception at the hotel
Client to arrange catering from our preferred caterers only
Food is not included in per person package price*

Sangeet Package

\$60 per guest* | Age 20 and under \$45 per guest

\$500 Kitchen Fee: includes use of our Banquet Kitchen and hotel staff to supervise event

Package Includes:

- Setup for food stations or buffet style service – all glassware, silverware, chaffing dishes* and serving utensils
- Two-hour Starbucks coffee and assorted herbal tea station
- Four-hour hosted Signature Bar package
- Complimentary bartenders
- Risers and a wooden parquet dance floor
- Black, white or ivory floor length linens and napkins, four votive candles per table

Ceremony

\$1,500

Includes:

- Set up of ceremony location
- Hotel banquet chairs
- Set up time for vendor to display Mandap
- Complimentary water stations upon request



*Maximum of 26 total chaffing dishes available per event. Additional chaffers will require additional rental fees.

All prices subject to 22% service charge and 6% tax

Updated January 2019

Luncheon Package

\$30 per guest

\$300 Kitchen Fee

Luncheon Package Includes:

- Setup for buffet style service – all glassware, silverware, chaffing dishes* and serving utensils
- Two hours of food and beverage service
- Assorted soft drinks, juices, Starbucks coffee and assorted Tazo tea station
- Black, white or ivory floor length linens and napkins, four votive candles per table
- Caterer may provide chai tea
- Lunch pricing does not include service for food/beverage outside of the two-hour lunch time. An additional fee will apply should client need food/beverage service before lunch service time.

Dinner Reception Package

\$78 per guest | Age 20 and under \$50 per guest

\$1,000 Kitchen Fee

Dinner Reception Package Includes:

- Setup for buffet style service – all glassware, silverware, chaffing dishes* and serving utensils
- Two hours of food service
- Two-hour Starbucks coffee and assorted Tazo tea station
- Four-hour hosted Autograph Bar package
- Sparkling toast for all guests
- Complimentary bartenders
- Risers and a wooden parquet dance floor
- Black, white or ivory floor length linens and napkins, four votive candles per table

*Maximum of 26 total chaffing dishes available per event. Additional chaffers will require additional rental fees.

All prices subject to 22% service charge and 6% tax

Updated January 2019

Beverage Selections

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

SIGNATURE BAR

Tito's Vodka
Canadian Club Whisky
Johnnie Walker Red
Jose Cuervo Gold Tequila
Beefeater Gin
Bacardi Silver Rum
Jim Beam Bourbon

**Included in Sangeet Package
Additional hour \$5**

AUTOGRAPH BAR

Tito's Vodka
Chivas Regal
1800 Reposado Tequila
Bombay Gin
Canadian Club Whisky
Jack Daniels Whiskey
Bacardi Silver Rum
Captain Morgan Rum

**Included in Reception Package
Upgrade \$5
Additional Hour \$6**

LUXURY BAR

Ketel One Vodka
Johnnie Walker Black
Patron Silver Tequila
Captain Morgan's Private
Bombay Sapphire Gin
Crown Royal Whisky
Courvoisier VS Cognac
Woodford Reserve Bourbon

**Upgrade \$10
Additional Hour \$7**

*Maximum of 26 total chaffing dishes available per event. Additional chaffers will require additional rental fees.

All prices subject to 22% service charge and 6% tax

Updated January 2019

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

*Maximum of 26 total chaffing dishes available per event. Additional chaffers will require additional rental fees.

All prices subject to 22% service charge and 6% tax

Updated January 2019



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, rental fees or other additional charges.

Deposit

A non-refundable deposit is due with your signed contract & is equal to 25% of the food & beverage minimum and rental 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 the week of the event along with your final counts. All additional charges accrued during your event, if any, 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 pre-approved 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 Catering Policies

In order to provide the highest quality of standards The Henry has established a list of preferred caterers for your event. Approved caterers are as follows, but are not limited to: Krishna, Rangoli, Ashoka, Priya, Shalimar, Saffron and Aroma. A maximum of two caterers per booking are permitted. Caterer must provide a confirmed menu and equipment list 30 days prior to Event Manager for each event. Additional equipment changes made after list has been submitted and leading up to the wedding date are at the responsibility of the caterer. The Henry and your selected caterer must have identical final counts for each event. If final guarantees are not the same the highest count will apply.

Outside Vendors

The Henry allows outside vendors for décor and 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 and 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 white or ivory linen and napkins, skirting, wooden parquet dance floor, risers, tables, hotel banquet chairs, glassware, flatware & china and all required food service equipment. A cleaning fee of \$500 will apply to any event that leaves behind debris, décor, or other refuse including items left by any vendors (includes floral). Ballrooms will be made available a minimum of two hours prior to the scheduled start time for your vendor setup. Vendors and 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.



Planning Arrangements

Once your Sales Manager has received your contract and 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.

General Arrangements

All final details should be discussed with your Event Manager at least 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 no later than 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 is 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. Final guarantee must match caterers guarantee of the higher number will apply.

Overnight Guest Room Accommodations

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

Hospitality Room

The Henry can provide a hospitality room based on availability. Additional charges and regulations apply – see your Sales Manager for details.

Suites

The Bride and Groom will receive a complimentary Executive Suite on their wedding night – subject to availability.