



PLATED & TABLE SELECTIONS

There are a few things that really matter most. A good start to the day with a great breakfast is one of them.

BREAKFAST BUFFET SELECTIONS

All breakfast buffet selections include freshly brewed Gourmet Coffee, and hot water with assorted Bigelow Tea®

Buffets require a minimum of 20 Guests. \$50 Service Fee for fewer than 20 Guests.

CLASSIC CONTINENTAL BREAKFAST

\$13.00 Per Person

Assorted Pastries, Assorted Muffins, Bagels, Jam, Cream Cheese, Peanut Butter and Whipped Butter, Orange Juice

DELUXE CONTINENTAL BREAKFAST

\$15.00 Per Person

Hard Boiled Eggs, Sliced Fresh Fruit, Granola & Vanilla Yogurt Bar, Assorted Pastries, Assorted Muffins, Bagels, Jam, Cream Cheese, Peanut Butter and Whipped Butter, Orange Juice

FULL BREAKFAST

\$18.00 Per Person

Sliced Fresh Fruit, Scrambled Eggs, Bacon, Sausage Links, Breakfast Potatoes, Assorted Pastries, Assorted Muffins, Bagels, Jam, Cream Cheese, Peanut Butter, and Whipped Butter, Orange Juice

OMELET STATION

\$8.00 Per Person

Made to Order Fresh Eggs, Egg Whites, or Egg Beaters, Diced Ham, Bacon, Savory Sausage, Diced Onions, Fresh Tomatoes, Sweet Bell Peppers, Salsa, Sliced Mushrooms, Jalapenos, Shredded Cheddar Cheese

OATMEAL

\$4.00 Per Person

Oatmeal with Brown Sugar and Raisins

BREAKFAST SANDWICH

\$5.00 Per Person

Served with Sausage, Egg, and Cheddar Cheese on an English Muffin

HOUSE MADE MUESLI

\$7.00 Per Person

Served with Vanilla Yogurt, Chopped Fruit, Maple Syrup, Honey, Coconut Cream

PANCAKES OR FRENCH TOAST

\$5.00 Per Person

Served with Butter and Warm Maple Syrup

BREAKFAST BAKES OR QUICHE

\$7.00 Per Person

Veggie Lovers: Spinach, Onion, Green Pepper, Tomato, and Mushrooms

Cowboy: Bacon, Ham, Caramelized Onions and Pepper Jack Cheese

Cheese: Egg and Cheese

Build Your Own: Egg and Cheese

And Your Choice of 2 Add-in: Sausage, Bacon, Ham, Green Pepper, Tomato, Spinach, Mushroom, Artichoke, Feta Cheese or Caramelized Onions

All food items must be supplied and prepared by the Four Points by Sheraton Kalamazoo. It is a violation of the health code for leftover banquet food to be taken off-site by guests. All buffet pricing based on a maximum one hour of service Minimum of 20 guests, if under 20, a \$50 service fee will be added. Prices are subject to 22% gratuity and a 6% sales tax. Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses. Due to market conditions, menu prices may change without notice.

All specialty meeting break selections include freshly brewed Gourmet Coffee and hot water with assorted Bigelow Tea®

SALTY & SWEET

\$10.00 Per Person

Freshly Baked Cookies
House Made Potato Chips with Onion Dip

TAKE A DIP

\$13.00 Per Person

House Made Potato Chips with Onion Dip
Pretzels with Beer Cheese
Tortilla Chips with Salsa or Hot Queso Dip

HEALTH NUT

\$10.00 Per Person

Assorted Whole Fruit, Trail Mix,
Assorted Granola and Energy Bars

FROM THE BAKERY-PER DOZEN

Assorted Sweetwater's Donuts \$35
Assorted Sweetwater's Donut Holes (2 dozen) \$35
Assorted Muffins \$30
Assorted Bagels with Cream Cheese \$30
Assorted Danishes \$30
Fresh Baked Brownies or Cookies \$25
(Assortment of Sugar, Chocolate Chip, Oatmeal Raisin, and White Chocolate Macadamia)
Assorted Miniature Bistro Desserts \$24
(Choice of 3: New York Cheesecake, Chocolate Peanut Butter Pie, Tiramisu, Lemon Berry Layer Cake, Red Velvet Cake)

A LA CARTE

Coffee \$26 Per Gallon
Freshly Brewed Gourmet Regular or Decaffeinated Coffee
Hot Tea \$22 Per gallon
Selection of Bigelow Tea® \$22 Per Gallon
Orange Juice, Cranberry Juice, Apple Juice, Lemonade or Iced Tea \$18 Per Gallon
Bottled Water \$2 Per Bottle
Bottled Tropicana Fruit Juice \$3 Per Bottle
Assorted Soda \$2 Per Can
Assorted Fountain Soda Pitchers \$7 Per Pitcher
Assorted Candy Bars \$24 Per Dozen
Mixed Nuts \$60 Per Bowl (serves 15)
Gardetto's Snack Mix \$30 Per 5 LBS.
Assorted Snack Bars \$18 Per Dozen
(Variety of Granola Bars, Cookie Bars, Yogurt Bars, and Energy Bars)
Fresh Assorted Fruit Platters
Serves 15-20 \$50 Per Platter
Serves 20-25 \$65 Per Platter
Serves 25-30 \$80 Per Platter

CREATE YOUR OWN BREAK

Choice of 2: \$5.00 - Choice of 3: \$7.00 - Choice of 4: \$9.00
(Prices are Per Person)

Fruit Skewers
Caprese Skewers
Sweetwater's Donut Holes
Granola Bars
Hummus and Pita Chips
House Made Potato Chips with Onion Dip
House Made Salsa and Tortilla Chips
Vegetables and Creamy Herb Dip
Potato Chips Bags
Popcorn
Cookies

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LATE NIGHT SNACK

Served after 8:00 pm Late night snacks require a minimum of 20 guests. Prices are per person.

MINI PIZZAS 7"

\$8.00 Per Person

Choose 3:

Cheese

Pepperoni

Supreme

Meat Lovers (\$1.50 Upcharge)

DIPPERS BAR

\$8.00 Per Person

Hot Pretzels with Beer Cheese

House Made Potato Chips with Onion Dip

Tortilla Chips with Fresh Salsa or Hot Queso

TACO BAR

\$7.00 Per Person

Seasoned Beef or Tender Pulled Chicken

Soft Flour Tortillas

Corn Tortilla Chips

Tomatoes

Lettuce

Cheese

Onion

Salsa

Sour Cream

Guacamole (\$2 Upcharge)

HOT MINI SLIDERS

\$9.00 Per Person

All Choices Served on Hawaiian Sweet Rolls and include Mayonnaise, Mustard, and Ketchup on the side

Choice of Two:

Fried Chicken and Pickles

Pulled Pork

Rueben

Ham and Swiss

Cheeseburgers with Lettuce, Tomato, and Pickle

COOKIES AND MILK

\$5.00 Per Person

Choose 2 Flavors:

Chocolate Chip

Peanut Butter

Sugar

Oatmeal Raisin

(2 Cookies Per Person)

White Milk

Chocolate Milk

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MINI BITES

GRILLED CHEESE AND TOMATO SOUP
\$1.50 Each

FRUIT SKEWERS AND DIP
\$1.75 Each

SHRIMP COCKTAIL SHOOTERS
\$1.75 Each

TOMATO BRUSCHETTA
\$1.25 Each

Served with Parmesan Crostini

CHICKEN WINGS
\$1.75 Each

Buffalo, BBQ or Garlic Parmesan

MEATBALLS
\$1.25 Each

Sweet and Sour, Swedish, or BBQ

SOUTHWEST CHICKEN EGG ROLLS
\$2.25 Each

Served with Chipotle Ranch Dipping Sauce

BEEF CROSTINI
\$2.75 Each

Crostini Topped with Shredded Beef and a Horseradish Cream

CRAB RANGOON
\$2.00 Each

Sweet and Sour Sauce and Sweet Chili Sauce

STUFFED MUSHROOMS
\$1.25 Each

Sausage Pate, Seasoned Breadcrumbs, Parmesan Cheese, Garlic Cream
and Onions

PLATTERS - SERVES 25

ANTIPASTO PLATTER
\$85.00 Per Platter

Serves 25

Ham, Salami, Provolone Cheese, Mushrooms, Artichoke Hearts, Kalamata
Olives, and Italian Bread Slices

BAKED BRIE
\$85.00 Per Platter

Serves 25

Served Warm with Fresh Berries and Assorted Crackers

BAKED SPINACH ARTICHOKE DIP
\$65.00 Per Platter

Serves 25

Served Warm with Grilled Toast Points

CHEESE AND CRACKERS PLATTER
\$75.00 Per Platter

Serves 25

Cubed and Sliced Assorted Cheeses with Assorted Crackers
16" Tray

FRESH VEGETABLES AND DILL DIP
\$65.00 Per Platter

Serves 25

HUMMUS AND PITA CHIPS
\$65.00 Per Platter

Serves 25

HOUSE MADE POTATO CHIPS
\$20.00 Per Platter

Served with Onion Dip

Serves 25

PEANUT CHICKEN SATAY

\$1.75 Each

Marinated Chicken Satay with a Spicy Peanut Sauce

STUFFED ENDIVE CUPS

\$1.50 Each

Endive stuffed with Ripe Pear, Walnuts, and Goat Cheese, and drizzled with Honey

PRETZELS AND BEER CHEESE

\$20.00 Per Platter

Serves 25

FRESH FRUIT DISPLAYS

12 INCH FRUIT PLATTER

\$50.00 Per Platter

Serves 15-20

14 INCH FRUIT PLATTER

\$65.00 Per Platter

Serves 20-25

16 INCH FRUIT PLATTER

\$80.00 Per Platter

Serves 25-30

VEGETABLE TRAY WITH RANCH DIP

\$65.00 Per Platter

Serves 25

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All Plated Lunches include Rolls and Butter, Choice of One Salad, One Starch, and One Vegetable Selection. Plated Lunches also include Gourmet Coffee, Hot Water with Assorted Bigelow Tea® Lemonade, and Iced Tea. Pasta Selections do not come with a Starch Option.

CREAMY CHAMPAGNE CHICKEN

\$20.00 Per Person

Chicken Breast Cooked in a Creamy Champagne Sauce with Minced Bacon and Scallions

HERB ROASTED CHICKEN

\$17.00 Per Person

Seasoned Oven Roasted Chicken

HOMESTYLE

\$19.00 Per Person

Choice of One: Fried Chicken, Baked Chicken, or Meatloaf

SIRLOIN

\$24.00 Per Person

Grilled Sirloin with Sauteed Mushrooms and Onions

SALMON

\$23.00 Per Person

Grilled Salmon served with Butter Herb Sauce

PENNE PASTA YOUR WAY

\$17.00 Per Person

Choice of One Sauce: Pesto, Alfredo, or Marinara

Choice of One Protein: Meatballs or Chicken

Garlic Bread Sticks

FIVE CHEESE BAKED MACARONI

\$15.00 Per Person

Garlic Bread Sticks

SPAGHETTI AND HOUSE MADE MEATBALLS

\$18.00 Per Person

Garlic Bread Sticks

CAESAR SALAD

\$13.00 Per Person

Crisp Romaine Lettuce, House Made Croutons, Parmesan Cheese, and Caesar Dressing

Choice of One: Steak (\$4 Upcharge), Salmon (\$3 Upcharge), Grilled Chicken (\$2 Upcharge)

Garlic Bread Sticks

*This Entree does not come with Starch or Vegetable Selection

SALAD CHOICES (SELECT ONE)

Spinach - Baby Spinach topped with Pecans, Dried Cherries, and Red Onions and served with Hot Bacon Dressing

Caesar Salad - Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese, and Croutons

Traditional House Salad - Mixed Greens topped with Carrots, Cucumbers, Tomatoes, and Red Onions served with Ranch, French, and Italian Dressing

Greek Salad - Romaine Lettuce, Kalamata Olives, Feta Cheese, Beets, Cherry Tomato, Red Onion, Pepperoncini, and Greek Dressing

STARCH (SELECT ONE)

Au Gratin Potatoes

Scalloped Potatoes

Herb Roasted Redskin Potatoes

Roasted Garlic Mashed Potatoes

Loaded Mashed Potatoes

Twice Baked Potatoes

Mashed Sweet Potatoes

Macaroni and Cheese

Creamy and Cheesy Polenta

VEGETABLE (SELECT ONE)

Broccoli Milanese - Broccoli Florets with Red Onions and Parmesan Cheese

Garden Blend - Red Pepper, Carrots, Yellow Carrots, Green Beans, and Pearl Onions

Southern Green Beans - Steamed Fresh Green Beans with Bacon and Sauteed Onions

Grilled Asparagus - Grilled Asparagus Spears drizzled with Seasoned Butter
Sweet Corn with Fire Roasted Bell Peppers - Sweet Corn Sauteed with Onions and Roasted Red Peppers

Glazed Carrots - Baby Carrots with Butter, Sweet Amaretto, and Brown Sugar

Steamed Broccoli

Brussels Sprouts - Seasoned Oven Roasted Brussels Sprouts with a Balsamic Drizzle

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BUFFET LUNCH

All Lunch Buffets include Water, Freshly Brewed Gourmet Coffee, Hot Water with Assorted Bigelow Tea®, Iced Tea, and Lemonade. Buffets Require a Minimum of 20 Guests. \$50 Service Fee for fewer than 20 Guests.

DELI BOARD BUFFET

\$22.00 Per Person

Sliced Bread - Sourdough, White, Wheat, Rye, and Sub Buns
Sliced Roast Beef, Turkey, and Ham
Choice of: Chicken Salad or Tuna Salad
Assorted Sliced Cheeses, Lettuce, Sliced Tomato, Onion, Pickles,
Mayonnaise, and Mustard
Choice of: Pasta Salad, American Potato Salad
Coleslaw
House Made Potato Chips
Choice of one: Lemon Bars, Chocolate Chip Cookies, or Brownies

PASTA BUFFET

\$20.00 Per Person

Tossed Salad with Mixed Greens, Tomatoes, Carrots, Cucumber, and
Croutons
Served with French, Ranch, and Italian Dressings
Choice of Two Pasta Options, Two Pasta Sauces, and One Meat
Fettuccine, Penne Pasta, or Linguini
Marinara, Alfredo, or Cheese Sauce
Grilled Chicken or Meatballs
Garlic Bread or Bread Sticks
Choice of one: Steamed Broccoli or Green Beans
Choice of one: Lemon Bars, Cookie Bars, or Brownies

COOKOUT BUFFET

\$26.00 Per Person

Grilled Hamburgers
Hot Dogs
Beer Bratwurst
Served with American and Swiss Cheese, Lettuce, Tomato, Onions,
Sauteed Onions, and Pickles
Choice of: Pasta Salad or American Potato Salad
Coleslaw
House Made Potato Chips
Choice of Pie: Cherry, Apple, Blueberry or Peach

PIZZA BUFFET

\$22.00 Per Person

Tossed Salad with Mixed Greens, Tomatoes, Carrots, Cucumber, and
Croutons
Served with French, Ranch, and Italian Dressing
Garlic Bread
Choice of three of the Following Pizzas:
Cheese with Mozzarella and Marinara Sauce
Margherita with Tomato, Basil, Fresh Mozzarella, and Marinara Sauce
Meat Lovers with Bacon, Sausage, Pepperoni, and Ham
BBQ Chicken with BBQ Sauce, Grilled Chicken, Bacon, and Red Onions
Veggie with Black Olives, Green Peppers, Mushrooms, Onions, and
Tomatoes
Supreme with Sausage, Pepperoni, Peppers, Mushrooms, Onions, and
Olives

MEXICAN FIESTA BUFFET

\$24.00 Per Person

Choice of one: Seasoned Pulled Chicken or Seasoned Ground Beef
Refried Beans, Salsa, and Soft Flour Tortillas
Fresh Fried Tortilla Chips, Guacamole (\$2 Upcharge), Monterey and Colby
Jack Cheese, Sour Cream, Shredded Lettuce, Diced Tomato, Jalapenos,
and Cilantro Lime Rice
Choice of one: Lemon Bars, Cookie Bars, or Brownies

HOMESTYLE BUFFET

\$27.00 Per Person

Choice of Two: Meatloaf, Sliced Pork Roast with Savory Pork Reduction,
Fried Chicken, Baked Chicken
Choice of One: Macaroni and Cheese or Mashed Potatoes served with Beef
Gravy or Chicken Gravy on the side
Fresh Green Beans
Jalapeno and Cheddar Corn Muffins served with Whipped Butter
Tossed Salad with Mixed Greens, Tomatoes, Carrots, Cucumber, and
Croutons
Served with Your Choice of French, Ranch, or Italian Dressing
Choice of One Pie: Cherry, Apple, Blueberry or Peach

BACKYARD BBQ BUFFET

\$26.00 Per Person

Choice of Two: Pulled BBQ Beef, Pulled Pork, BBQ Baked Chicken
(Including Wings, Thighs, Breasts, and Legs)
Slider Buns, Mustard, and Pickles
Cole Slaw
House Made Potato Chips
Baked Beans
American Potato Salad or Pasta Salad
Jalapeno Cheddar Corn Muffins served with Whipped Butter
Choice of one: Lemon Bars, Chocolate Chip Cookie Bars, or Brownies

BUFFET LUNCH ENHANCEMENT

HOUSE MADE SOUP (SELECT ONE)

\$5.00 Per Person

Broccoli and Cheese
Cream of Tomato
Chicken Noodle
Chili
Potato and Cheese
Vegetable Beef Stew
Chicken with Wild Rice

BUFFET LUNCH

Choice of one: Lemon Bars, Cookie Bars, or Brownies

All Grab and Go Lunches include Bag of Potato Chips, Cookie, and Your Choice of Bottled Water or Pepsi® Products

TURKEY CLUB

\$16.00 Per Person

Hickory Smoked Turkey, Bacon, Crisp Lettuce, Tomato, and Mayonnaise served on Buttermilk Bread

ROAST BEEF & CHEDDAR

\$17.00 Per Person

Thinly Sliced Roast Beef, Cheddar Cheese, Crisp Lettuce, Tomato and Mayonnaise Served on a Bun

HAM AND SWISS

\$15.00 Per Person

Thinly Sliced Ham, Swiss Cheese, Crisp Lettuce, Tomato, and Mayonnaise Served on a Bun

TURKEY CHIPOTLE WRAP

\$15.00 Per Person

Thinly Sliced Smoked Turkey Breast, Crisp Lettuce, Tomato, and Chipotle Mayonnaise wrapped inside a Flour Tortilla

BLT WRAP

\$15.00 Per Person

Bacon, Crisp Lettuce, Tomato, and Mayonnaise wrapped inside a Flour Tortilla

CHICKEN CAESAR WRAP

\$15.00 Per Person

Grilled Chicken, Crisp Romaine Lettuce, Parmesan Cheese, and House Made Croutons topped with Creamy Caesar Dressing wrapped inside a Flour Tortilla

TUNA SALAD WRAP

\$14.00 Per Person

House Made Tuna Salad with Crisp Lettuce wrapped inside a Flour Tortilla

MEDITERRANEAN WRAP

\$15.00 Per Person

Crisp Romaine Lettuce, Tomato, Cucumber, Kalamata Olives, Shredded Carrots and Feta Cheese topped with Greek Dressing, Salt, and Pepper and wrapped inside a Tomato Tortilla
Include Chicken for a \$2 Upcharge

All food items must be supplied and prepared by the Four Points by Sheraton Kalamazoo. It is a violation of the health code for leftover banquet food to be taken off-site by guests with the exception of boxed lunches. All buffet pricing based on a maximum one hour of service Minimum of 20 guests, if under 20, a \$50 service fee will be added. Prices are subject to 22% gratuity and a 6% sales tax. Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses. Due to market conditions, menu prices may change without notice.

PLATED & DINNER SELECTIONS

All Dinner Selections include Rolls and Butter, Choice of One Salad, One Starch and One Vegetable Selection. All Dinner Selections also include Freshly Brewed Gourmet Coffee, Hot Water with a Selection of Bigelow Tea®, and Iced Tea and Lemonade. Buffets Require a Minimum of 20 Guests. \$50 Service Fee for fewer than 20 Guests.

Action Stations in addition to any Dinner Buffet Selections are available upon request. Ask for pricing.

PLATED AND BUFFET DINNER SELECTIONS

CHOOSE TWO BUFFET ENTREES

\$38.00 Per Person

CAPRESE STUFFED CHICKEN BREAST

Plated \$22

Buffet \$25

Chicken Breast Stuffed with Mozzarella Cheese, Basil, and Sun-Dried Tomatoes, Drizzled with Balsamic Glaze

CREAMY CHAMPAGNE CHICKEN

Plated \$22 Per Person

Buffet \$25 Per Person

Chicken Breast Cooked in a Creamy Champagne Sauce with Minced Bacon and Scallions

MEDITERRANEAN CHICKEN

Plated \$22

Buffet \$25

Grilled Chicken Breast topped with Tomatoes, Feta Cheese, Kalamata Olives, and Basil Relish

HERB ROASTED CHICKEN

Plated \$22

Buffet \$25

Seasoned Herb Roasted Chicken

PORK TENDERLOIN WITH STUFFING

Plated \$26

Buffet \$28

Slow Roasted Pork Loin Marinated with Orange and Rosemary and served with Apple and Cranberry Stuffing

GRILLED SALMON

Plated \$27

Buffet \$30

Grilled Salmon topped with Lemon Dill Sauce

SIRLOIN STEAK

SALAD CHOICES (SELECT ONE)

Spinach - Baby Spinach topped with Pecans, Dried Cherries, and Red Onions and served with Hot Bacon Dressing

Caesar Salad - Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese, and Croutons

Traditional House Salad - Mixed Greens topped with Carrots, Cucumbers, Tomatoes, and Red Onions served with Ranch, French, and Italian Dressing

Greek Salad - Romaine Lettuce, Kalamata Olives, Feta Cheese, Beets, Cherry Tomato, Red Onion, Pepperoncini, and Greek Dressing

STARCH (SELECT ONE)

Au Gratin Potatoes

Scalloped Potatoes

Herb Roasted Redskin Potatoes

Roasted Garlic Mashed Potatoes

Loaded Mashed Potatoes

Twice Baked Potatoes

Mashed Sweet Potatoes

Macaroni and Cheese

Creamy and Cheesy Polenta

STARCH (SELECT ONE)

Au Gratin Potatoes

Scalloped Potatoes

Herb Roasted Redskin Potatoes

Roasted Garlic Mashed Potatoes

Loaded Mashed Potatoes

Twice Baked Potatoes

Mashed Sweet Potatoes

Macaroni and Cheese

Creamy and Cheesy Polenta

VEGETABLE (SELECT ONE)

Broccoli Milanese - Broccoli Florets with Red Onions and Parmesan Cheese

Garden Blend - Red Pepper, Carrots, Yellow Carrots, Green Beans, and Pearl Onions

Southern Green Beans - Steamed Fresh Green Beans with Bacon and Sautéed Onions

Grilled Asparagus - Grilled Asparagus Spears drizzled with Seasoned Butter

Sweet Corn with Fire Roasted Bell Peppers - Sweet Corn Sautéed with Onions and Roasted Red Peppers

Glazed Carrots - Baby Carrots with Butter, Sweet Amaretto, and Brown Sugar

PLATED & DINNER SELECTIONS

Plated \$27
Buffet \$30
House Cut Sirloin, Grilled and topped with Rosemary Wine Reduction

SLOW ROASTED BRISKET

Market Price
Sliced Thick and served with a Rich Au Jus

PRIME RIB

Market Price
Herb and Garlic Encrusted Prime Rib served with Au Jus and Horseradish Sauce

STRIP LOIN

Market Price
Roasted and Sliced Strip with Classic Au Jus

Steamed Broccoli
Brussels Sprouts - Seasoned Oven Roasted Brussels Sprouts with a Balsamic Drizzle

DESSERTS

MINI ASSORTED FANCY PASTRIES

\$10.00 Per Person

Double Fudge, Carrot Cake, Chocolate Mousse, Hazelnut, German Chocolate, Italian Rum, Chocolate Macaroons

BISTRO (CHOOSE ONE)

\$7.00 Per Person

New York Style Cheesecake, Red Velvet, Chocolate Peanut Butter Pie, Tiramisu

BROWN BUTTER MINI CAKE

\$8.00 Per Person

Made with Seasonal Fruit and Whipped Cream

MINI ASSORTED CHEESECAKES

\$10.00 Per Person

Chocolate Cappuccino, Silk Tuxedo, Vanilla, Chocolate Chip, Lemon, Raspberry and Amaretto Almond

ASSORTED DESSERT BARS

\$8.00 Per Person

SHEET CAKE

\$8.00 Per Person

Tuxedo, Carrot, Chocolate with Buttercream Icing, Red Velvet

PEANUT BUTTER PIE WITH REESE'S

\$7.00 Per Person

DESSERT SHOOTERS (CHOOSE ONE)

\$5.00 Per Person

Peanut Butter Crunch Bar, Strawberry Cheesecake, Tiramisu, Triple Chocolate

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All Bar arrangements or packages require one bartender per 100 people, a minimum of 2 hours of service, and a minimum of 25 guests. All cash bars are priced per drink and includes domestic and imported beer, house wine, juices and mixers, bottled water, and assorted Pepsi soft drinks. If bar sales exceed \$500, bartender fee will be waived.

DOMESTIC BEERS

\$4.00 Per Bottle

Miller Light®
 Bud Light®
 Budweiser®
 Michelob Ultra®
 Coors Light®
 MGD®

IMPORTED BEERS

\$5.00 Per Bottle

Amstel Light®
 Heineken®
 Corona®
 Stella Artois®
 Red Stripe®
 Modelo®
 Labatt Blue®
 Clausthaler® (NON ALCHOLIC)

MICROBREWS

\$8.00 Per Bottle

SEASONAL ASSORTED MICHIGAN CRAFT BEERS

Bell's Seasonal Beer®
 Arcadia Seasonal Beer®
 Founders Seasonal Beer®
 Great Lakes Brewing Co.®
 Dark Horse®
 Dogfish Head®

TIER I WINE PER GLASS/PER BOTTLE

Magnolia Groves Magnolia Groves® 6/18.75
 Magnolia Groves White Zinfandel® 6/13.25
 Magnolia Groves Merlot® 6/24.25
 Magnolia Groves Cabernet Sauvignon® 6/18.75

TIER II WINE PER GLASS/PER BOTTLE

St. Julian Riesling® 7/35
 Dark Horse Cabernet Sauvignon® 7/24.25
 Rodney Strong Chardonnay® 7/35
 Double Decker Pinot Grigio® 7/24.25
 Tisdale Moscato® 7/11.50

TIER I LIQUOR

\$6.00 Per Glass

Smirnoff Vodka®
 Beefeater Gin®
 Seagram's 7 Whiskey®
 Jim Beam Bourbon®
 Dewar's Scotch®
 Sauza Gold Tequila®
 Cruzan Silver Rum®

TIER II LIQUOR

\$7.00 Per Glass

Absolute Vodka®
 Tanqueray Gin®
 Jack Daniels Whiskey®
 Wild Turkey Bourbon®
 Dewar's Scotch®
 Cuervo Gold Tequila®
 Bacardi Rum®

TIER III LIQUOR

\$8.00 Per Glass

Kettle One Vodka®
 Bombay Sapphire Gin®
 Crown Royal Whiskey®
 Makers Mark Bourbon®
 Johnnie Walker Red Scotch®
 1800 Resposado Tequila®
 Captain Morgan Spiced Rum®

CHAMPAGNE PER GLASS/ PER BOTTLE

Korbel Brut 9/34

*The Four Points by Sheraton Kalamazoo is responsible for the administration of the sale and service of all alcoholic beverages according to the Michigan State Liquor Control Commission's regulations. No outside alcohol of any kind is permitted in our meeting spaces or common areas in the hotel and must be purchased by the Four Points by Sheraton Kalamazoo. Proper identification will be required for all guests that consume alcohol. *Bartender fee of \$75 applies for up to 4 hours, additional \$25 per hour applies thereafter. \$500 cash bar minimum for 25-99 people \$1,000 cash bar minimum for 100-200 people Please note that available brands are subject to change. All pricing is per person unless noted otherwise. Prices are exclusive of 22% gratuity and a 6% sales tax.*

All bar arrangements or packages require one bartender per 100 people, a minimum of 2 hours of service, and a minimum of 25 guests. All host bars are priced per person and include domestic and imported beer, house wine, juices and mixer, bottled water, and assorted Pepsi soft drinks. If bar sales exceed \$500, bartender fee will be waived.

TIER I PACKAGE

\$28.00 Per Person

Additional Hour \$7 Per Person

4 Hours of Service with House Liquor, House Wines, Domestic Beer, Imported Beer, and Microbrew Selections

TIER II PACKAGE

\$30.00 Per Person

Additional Hour \$8 Per Person

4 Hour of Service with Call Liquor, Select Wines, Domestic Beer, Imported Beer, and Microbrew Selections

TIER III PACKAGE

\$34.00 Per Person

Additional Hour \$10 Per Person

4 Hour of Service with Premium Liquor, Select Wines, Domestic Beer, and Microbrew Selections

HOPS AND GRAPES

\$24.00 Per Person

Additional Hour \$6 Per Person

4 Hours of Service with House Wines, Domestic Beer, Imported Beer, and Microbrew Selections

TIER I WINE SELECTIONS

Magnolia Groves Chardonnay®, Magnolia Groves Zinfandel®, Magnolia Groves Merlot®, Magnolia Groves Cabernet Sauvignon®

TIER II WINES SELECTIONS

St. Julian Riesling®, McWilliams Shiraz®, Darkhorse Cabernet Sauvignon®, Rodney Strong Chardonnay®, Double Decker Pinot Grigio®, Tisdale Moscato®, PKNT Pinot Noir®

TIER I LIQUOR SELECTIONS

Smirnoff Vodka®, Beefeater Gin®, Seagram's 7 Whiskey®, Jim Beam Bourbon®, Old Smuggler's Scotch®, Sauza Gold Tequila®, Cruzan Silver Rum®

TIER II LIQUOR SELECTIONS

Absolute Vodka®, Tanqueray Gin®, Jack Daniels Whiskey®, Wild Turkey Bourbon®, Dewar's Scotch®, Cuervo Gold Tequila®, Bacardi Rum®

TIER III LIQUOR SELECTIONS

Kettle One Vodka®, Bombay Sapphire Gin®, Crown Royal Whiskey®, Makers Mark Bourbon®, Johnnie Walker Red Scotch®, 1800 Resposado Tequila®, Captain Morgan Spiced Rum®

*The Four Points by Sheraton Kalamazoo is responsible for the administration of the sale and service of all alcoholic beverages according to the Michigan State Liquor Control Commission's regulations. No outside alcohol of any kind is permitted in our meeting spaces or common areas in the hotel and must be purchased by the Four Points by Sheraton Kalamazoo. Proper identification will be required for all guests that consume alcohol. *Bartender fee of \$75 applies for up to 4 hours, additional \$25 per hour applies thereafter. Please note that available brands are subject to change.*

MEETING PACKAGES

FOUR POINTS IS BEST FOR BUSINESS Our eMenu makes it easy with complete menus, audio and video offerings, floorplans and set-up information and all the extras you need. All breakfast buffets include Orange Juice, freshly brewed Gourmet Coffee, and hot water with assorted Bigelow Tea®. Meeting Packages include your choice of one lunch buffet per package. All lunch buffets include water, freshly brewed Gourmet Coffee, hot water with assorted Bigelow Tea®, iced tea and lemonade, Mid-Morning Coffee Break refresh, and a tray of brownies for dessert. Packages require a minimum of 20 guests.

GOLD LEVEL

\$50.00 Per Person

CONTINENTAL BREAKFAST

A Bakery Basket of Assorted Breakfast Pastries, Bagels and Bread served with Sweet Cream Butter, Cream Cheese, and Fruit Preserves

CHOICE OF LUNCHEON BUFFET

DELI BOARD BUFFET

Sliced Roast Beef, Turkey, Ham, and Assorted Sliced Cheeses, served with House Made Coleslaw and Pasta Salad or American Potato Salad along with an array of Toppings to include Lettuce, Tomato, Onion, Pickles, Mayonnaise, and Mustard and Assorted Bread and Rolls

PASTA BUFFET

Salad Bar served with Mixed Greens, Cucumbers, Tomatoes, Onions, Carrots, House Made Croutons, and French, Ranch, and Italian Dressing. Penne Pasta, Marinara and Alfredo Sauce, Grilled Chicken and Meatballs and Fresh Garlic Bread.

PIZZA BUFFET

Served with a Salad Bar to include Mixed Greens, Cucumbers, Tomatoes, Onions, Carrots, House Made Croutons, and French, Ranch, and Italian Dressing served with Fresh Garlic Bread

Your Choice of 3 Pizzas:

Supreme - Topped with Pepperoni, Bell Peppers, Onions, Mushrooms, Black Olives, and Tomatoes

Meat Lovers - Topped with Bacon, Sausage, Pepperoni, and Ham

Hawaiian - Topped with Pineapple, Bacon, Ham and Red Onions

Vegetable - Topped with Green Peppers, Mushrooms, Black Olives, and Onions

AFTERNOON BREAK

Coffee, Tea, Assorted Soft Drinks, and Bottled Water

AND YOUR CHOICE OF:

PICK ME UP

House Made Potato Chips, Chocolate Chip Cookies, and Snack Bars (Variety of Granola Bars, Cookie Bars, Yogurt Bars, and Energy Bars)

OR

SALTY AND SWEET

Freshly Baked Cookies and House Made Potato Chips with Onion Dip

PLATINUM LEVEL

\$55.00 Per Person

DELUXE BREAKFAST

Bakery Basket of Assorted Breakfast Pastries, Bagels, and Bread with Sweet Cream Butter, Cream Cheese, and Fruit Preserves, Fresh Baked Granola, Vanilla Yogurt, and Freshly Sliced Seasonal Fruit

CHOICE OF LUNCHEON BUFFET

DELI BOARD BUFFET

Sliced Roast Beef, Turkey, Ham, and Assorted Sliced Cheeses, served with House Made Coleslaw and Pasta Salad or American Potato Salad along with an array of Toppings to include Lettuce, Tomato, Onion, Pickles, Mayonnaise, and Mustard and Assorted Bread and Rolls

TACO BAR

Fajita Bar with Thinly Sliced Steak, Chicken, Sautéed Onions and Bell Peppers, Refried Beans, and Cilantro Lime Rice served with Flour Tortillas and Tortilla Chips. Toppings include Cheese, Shredded Lettuce, Diced Tomatoes, Jalapenos, Salsa, Guacamole, and Sour Cream

COOKOUT BUFFET

BBQ Pulled Pork, Grilled Hamburgers, and Bratwurst served with Lettuce, Tomatoes, Sautéed Onions, Pickles, and Assorted Sliced Cheeses, House Made Coleslaw, American Potato Salad, House Made Potato Chips, and Baked Beans

AFTERNOON BREAK

Coffee, Tea, Assorted Soft Drinks, and Bottled Water

AND YOUR CHOICE OF:

PICK ME UP

House Made Potato Chips, Popcorn, Chocolate Chip Cookies, and Snack Bars (Variety of Granola Bars, Cookie Bars, Yogurt Bars, and Energy Bars)

OR

TAKE A DIP

House Made Potato Chips with Onion Dip, Pretzels with Beer Cheese, and Tortilla Chips with Salsa and Hot Queso Dip

MEETING PACKAGES

DIAMOND LEVEL

\$58.00 Per Person

THE FOUR POINTS BREAKFAST

Scrambled Eggs, Country Sausage, Crispy Bacon, and Seasoned Breakfast Potatoes served with a Bakery Basket of Assorted Breakfast Pastries, Bagels, and Breads with Sweet Cream Butter, Cream Cheese, and Fruit Preserves, Fresh Baked Granola, Yogurt, and Freshly Sliced Seasonal Fruit

CHOICE OF LUNCHEON BUFFET:

DELI BOARD BUFFET

Sliced Roast Beef, Turkey, Ham, and Assorted Sliced Cheeses, served with House Made Coleslaw and Pasta Salad or American Potato Salad along with an array of Toppings to include Lettuce, Tomato, Onion, Pickles, Mayonnaise, and Mustard and Assorted Bread and Rolls

PASTA BUFFET

Salad Bar served with Mixed Greens, Cucumbers, Tomatoes, Onions, Carrots, House Made Croutons, Bacon Bits, and French, Ranch, and Italian Dressing.

Build Your Own Pasta Dish with Penne Pasta, Marinara and Alfredo Sauce, Grilled Chicken, Meatballs, Sauteed Onions, Bell Peppers, and Fresh Garlic Bread.

PIZZA BUFFET

Served with a Salad Bar to include Mixed Greens, Cucumbers, Tomatoes, Onions, Carrots, House Made Croutons, and French, Ranch, and Italian Dressing served with Fresh Garlic Bread

Your Choice of 3 Pizzas:

Supreme - Topped with Pepperoni, Bell Peppers, Onions, Mushrooms, Black Olives, and Tomatoes

Meat Lovers - Topped with Bacon, Sausage, Pepperoni, and Ham

Hawaiian - Topped with Pineapple, Bacon, Ham, and Red Onions

Vegetable - Topped with Green Peppers, Mushrooms, Black Olives, and Onions

TACO BAR

Fajita Bar with Thinly Sliced Steak, Chicken, Sauteed Onions and Bell Peppers, Refried Beans, and Cilantro Lime Rice served with Flour Tortillas and Tortilla Chips. Toppings include Cheese, Shredded Lettuce, Diced Tomatoes, Jalapenos, Salsa, Guacamole, and Sour Cream

COOKOUT BUFFET

Salad Bar served with Mixed Greens, Cucumbers, Tomatoes, Onions, Carrots, House Made Croutons and French, Ranch, and Italian Dressing. BBQ Chicken, BBQ Pulled Pork, House Made Coleslaw, American Potato Salad, House Made Potato Chips, Baked Beans and House Made Cornbread.

AFTERNOON BREAK

Coffee, Tea, Assorted Soft Drinks, and Bottled Water

YOUR CHOICE OF:

HEALTH CHOICE

Fruit Skewers with Yogurt Dip, Hummus and Pita Chips, Vegetables and Creamy Herb Dip

MEETING PACKAGES

OR

TAKE A DIP

House Made Potato Chips with Onion Dip, Pretzels with Beer Cheese, and
Tortilla Chips with Salsa and Hot Queso Dip

All food items must be supplied and prepared by the Four Points by Sheraton Kalamazoo. It is a violation of the health code for leftover banquet food to be taken off-site by guests. All buffet pricing based on a maximum one hour of service Minimum of 20 guests, if under 20, a \$50 service fee will be added. Prices are subject to 22% gratuity and a 6% sales tax. Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

Due to market conditions, menu prices may change without notice.

ACADEMY BALLROOM

ACADEMY BALLROOM I

ACADEMY BALLROOM II

BRONSON BOARDROOM

FAIRMOUNT

MILHAM

RAMONA

WHAT'S THE DIFFERENCE

in table set-ups AND layouts?

BANQUET ROUNDS

· Arrangement where a group of round tables seating 8-10 per table. Each table is set in such a way as to facilitate the serving of food.

CRESENT ROUNDS

· Arrangement where a group of round tables seating 5-6 per table facing the front of the room so that guests do not have their back to the presenter. Each table is set in such a way as to facilitate the serving of food as well as listening to the speaker.

THEATER STYLE

· Arrangement in which seats or chairs are in rows facing the stage area, head table or the speaker (no tables). Configurations may be straight across, herringbone or chevron-style.

CONFERENCE STYLE

· Arrangement in which a rectangular or oval table is set up with chairs placed around all sides and ends.

COCKTAIL STYLE

· Arrangement with cocktail tables. This set-up encourages mingling and does not include seating for attendees.

CLASSROOM STYLE

· Arrangement in which rows of tables with chairs face the front of a room and each person has a space for writing. Configurations may be straight across, herringbone or chevron-style.

U-SHAPE

· Series of tables in the shape of the letter U with chairs set around the outside of the U.

HOLLOW SQUARE

· Arrangement of tables set in a square (or rectangle) with chairs placed around the outside of the table. Center (inside) table is hollow.

SCREENS

Audio Visual Screen with Cart and Extension Cord - 60

32" Flat Screen HDTV - 40

43" Flat Screen HDTV - 50

MICROPHONES

Microphone with Mixer and House Sound - 150

Microphone with Sound Patch (Lavalier, Wireless, Wired) - 80

Additional Microphone - 30

House Sound Patch - 40

Wireless Sound Patch for Presentation Sound - 80

Please Note: Use of Hotel's microphones require use of Hotel's House Sound

PROJECTOR

LCD Standard Projector with HDMI Cable, Cart, and Extension Cord - 150

FLIP CHARTS

Standard Paper Flip Chart with Markers - 40

Post It Paper Flip Chart with Markers - 45

ADDITIONAL

Easel Stand - 10

DVD Player - 20

Poly Conference Phone - 50

15' x 15' Dance Floor - 100

Power Strip with 4 Outlets - 5

10 FT Extension Cord with Power Strip - 10

25 FT Extension Cord with Power Strip - 15

AV Technician (Per Hour) - 50

Prices are exclusive of 22% service charge and 6% sales tax.