

| The Dearborn Inn, A Marriott Hotel



The Dearborn Inn, A Marriott Hotel • 20301 Oakwood Blvd. • Dearborn, MI • 48124 • (313) 271-2700



Breakfast

Continental Breakfast

Continental Breakfast | \$20

Fresh Coffee

Assorted Teas

Hot Chocolate

Assorted Chilled Juices

Assortment of Sodas and Mineral Waters

Variety of Breakfast Bakeries

Cream Cheese, Butter, Fruit Preserves and Honey

Hand Cut Seasonal Melons, Golden Hawaiian Pineapple,
And Picked Berries

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
All prices are subject to change without notice.



Breakfast

Breakfast Buffet

Breakfast Buffets

Breakfast Buffet #1 | \$28

Minimum of 30 Guests

Chilled Orange, Tomato and Grapefruit Juices

Seasonal Sliced Fresh Fruit with Berries

Individual Fruit Yogurts

Selection of Dry Cereals, Granola and Milk

Fluffy Scrambled Eggs

Seasoned Breakfast Potatoes

Country Breakfast Sausage

Crisp Bacon Strips

Freshly Baked Homemade Danish and Muffins

Fruit Preserves and Butter

Fresh Coffee and Assorted Teas

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
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Breakfast

Breakfast Buffet

Breakfast Buffet #2 | \$32

Minimum of 30 Guests

Chilled Orange, Tomato and Grapefruit Juices

Seasonal Sliced Fresh Fruit with Berries

Individual Fruit Yogurts

Selection of Dry Cereals, Granola and Milk

Oatmeal with Brown Sugar, Dried Cherries and Dried Raisins

Fluffy Scrambled Eggs

Seasoned Breakfast Potatoes

Country Breakfast Sausage

Crisp Bacon Strips

Mocha and Vanilla French Toast with Warm Maple Syrup

Freshly Baked Homemade Danish and Muffins

Fruit Preserves and Butter

Fresh Coffee and Assorted Teas

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.

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Breakfast

Breakfast Buffet Enhancements

Breakfast Enhancements | Price Per Person

Breakfast Wrap \$6

Tortilla with Chorizo Sausage, Peppers
Tomatoes and Scrambled Eggs

Breakfast Croissant \$6

Flaky Croissant with sliced Dearborn Ham and Great Lakes Cheddar Cheese

Breakfast Sandwich of all Natural Egg \$6

Great Lakes Cheddar Cheese, Lean Canadian Bacon

Broken Egg Sandwich \$6

Whole Grain Bread, Fried Egg, Great Lakes Cheddar Cheese, Smoked Bacon and Sliced Tomato

Assorted Dry Cereals or Hot Oatmeal \$5

Oatmeal with Brown Sugar, Raisins and Dried Cherries \$6

Grits with Cheddar Cheese \$6

Granola Parfait with Vanilla Yogurt, House Made Granola, Fresh Berries \$6

European Style Sliced Meats and Salami's with French Bread \$9

Cured Smoked Salmon with Capers, Onions and Lemons with Mini Bagels and Cream Cheese \$9

Assorted Hard Cheeses served with Sliced Baguette \$8

Vanilla Bean French Toast \$6

Warm Maple Syrup, Whipped Butter

Peeled, Hard Boiled Farm Fresh Eggs \$3

French Toast Casserole \$6

Chicken Sausage \$2

Turkey Bacon \$2

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Breakfast

Breakfast Buffet Enhancements

Breakfast Enhancements Continued | Price Per Person

Omelets Made to Order \$7

Topping Choices: Mushrooms, Onions, Peppers, Cheese, Spinach, Salsa and Ham

Belgium Waffles with Whipped Butter, Whipped Cream, Strawberry Sauce and Warm Maple Syrup \$6

Eggs Benedict Station \$9

Poached Eggs, English Muffins, Canadian Bacon, and Hollandaise Sauce

Hash Station \$9

Diced Potatoes, House Cooked Corned Beef, Peppers and Onions with Eggs and a Creamy Hollandaise Sauce

*Chef's Attendant Fee of \$100 per Attendant

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
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Breakfast

Plated Breakfasts

Plated Breakfasts

The Edgar Allan Poe \$20

Fluffy Scrambled Eggs, Served with Crisp Bacon, Breakfast Sausage, Potatoes and Parmesan Tomato

The Patrick Henry Plate \$20

Vegetable Quiche with Great Lakes Cheddar Cheese, Choice of Ham, Bacon or Sausage, Breakfast Potatoes and Parmesan Tomato

The Barbara Fritchie Breakfast \$22

Cinnamon Raisin French Toast with Cinnamon, Powdered Sugar and Warm Maple Syrup, Choice of Bacon, Sausage or Ham Breakfast Potatoes and Parmesan Tomato

All breakfasts are served with chilled juices, freshly baked homemade danishes and muffins, fruit preserves, butter, fresh mixed fruit glass.

Fresh Coffee and Assorted Teas

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.

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Breakfast

Brunch

Brunch

Minimum of 50 Guests | \$48

Assorted Chilled Juices

International and Domestic Cheese Display
With Seasonal Fresh Fruit and Berries

Tossed Seasonal Greens
Sliced Mushrooms, Shredded Cheese, Cherry Tomatoes,
Sliced Cucumbers, Croutons, Bleu Cheese Crumbles, Bacon Bits.
Raspberry Vinaigrette, Pepper Cream and Italian Dressings

Chef's Selection of Two Composed Salads

Smoked Sliced Salmon, Bagels, Cream Cheese,
Sliced Onions and Tomatoes

Fluffy Scrambled Eggs
Bacon
Fresh Seasonal Vegetables

Roasted Herb Fingerling Potatoes

With a Choice of Two of the Following Entrees:

Grilled Chicken, Artichokes, Tomatoes,
Lemon Thyme Sauce

Slow roasted Pork Loin with an Apple and Cherry Chutney
Pecan Maple Sauce

Roasted Salmon
Olive Tomato Stew

Roasted Strip Loin with Natural Jus Demi-Glace

Freshly Baked Homemade Danish, Muffins and Luncheon Rolls

French Pastries, Cakes Tortes, Tarts and Mousse

Fresh Coffee and Assorted Teas

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
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Breaks

Breaks

Breaks

Energizer Break \$13

Fresh Orange Juice Blended with Strawberries, Honey and Bananas

Power Bars

Fresh Coffee and Assorted Teas

The Euro Break \$16

Fresh Juices

Freshly Baked Pastries, Croissants, and Breads

Deli Sliced Imported Meats and Cheeses

Fresh Coffee and Assorted Teas

Michigan Orchard | \$16 per Person

Assortment of Fresh Apples, Caramel Sauce

Chocolate Drizzled Apple Turnovers

Apple Cake Muffin, Cream Cheese Frosting

Apple Cider, Bottled Water

The Parfait Break \$12

Fresh Juice

Greek Yogurt, Granola, Fresh Berries, Honey, Dried Cranberries, and Pecans

Fresh Coffee and Assorted Teas

The Energy Break \$18

Power Bars

Cliff Bars

Trail Mix

Assorted Whole Fruit

Starbucks Double Shot Frappuccino

The Detroit Ball Park I \$16

Warm, Soft Pretzels with Mustard and Beer Cheese Fondue

Popcorn, Peanuts, Beer Nuts, Better Made Chips, Candy Bars

Vernors and A&W Root Beer, Faygo

Assorted Soft Drinks and Mineral Waters

Fresh Coffee and Assorted Teas

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Breaks

Breaks, Continued

Breaks

The Dearborn Inn Snack Break I \$18

Freshly Baked Assorted Cookies

Fudge Nut Brownies

Individual Bags of Potato Chips, Pretzels and Popcorn

Assorted Soft Drinks and Mineral Waters

Hot Chocolate

Fresh Coffee and Assorted Teas

Citrus Splash I \$14

Lemon Cookies, Lemon Tarts and Lemon Bars

Lemonade

Assorted Soft Drinks and Mineral Waters

Fresh Coffee and Assorted Teas

Mediterranean Break I \$14

Hummus, Tabbouleh, Bruschetta, Olive Tapenade

Pita Chips

Grilled Bread, Olives and Artichokes

Fresh Coffee and Assorted Teas

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.

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Breaks

A La Carte Breaks

A La Carte Breaks | Per Person

Sweet

House Baked Cookies \$35 per dozen

Assorted Ice Cream Bars \$4 each

Fudge Nut Brownies \$34 per dozen

Blondies \$34 per dozen

Lemon Squares \$35 per dozen

Bagels with Cream Cheese \$38 per dozen

Assorted Danish, Muffins and Croissant \$35 per dozen

Candy Bars, Assorted \$4

Assorted Cupcakes \$40 per dozen

Savory

Assorted Roasted Nuts \$5 per person

Tri-Colored Corn Tortilla Chips with Salsa \$4 person

House Made Chips with a Dill and Onion Dip \$4 per person

Individual Bags of Better Made Chips \$3 each

Warm Jumbo Pretzels \$40 per dozen

Individual Bags of Pretzels and Smart Food Popcorn \$4

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
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Breaks

A La Carte Breaks, Continued

A La Carte Breaks | Per Person

Healthy

Assorted Granola Bars \$3 each

Whole Fruit \$2 per item

Strawberry Banana Smoothie \$5 per person

Fruit and Berry Martini \$6 each

Vegetable Sticks with Hummus \$5 per person

Fruit Display \$7 per person

Drink

Assorted Teas \$64 per gallon

Fresh Coffee \$64 per gallon

Starbucks Double Shots \$6

Assorted Soft Drinks \$4

Faygo Soda \$5

Mineral Sparkling Water \$5

Red Bull \$7

Bottled Water \$3

Iced Tea \$3

Lemonade \$3

Chilled or Warmed Apple Cider \$4

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Lunch

Cold Lunch Entrées

Cold Lunch Entrees

Chicken Caesar Salad \$26

Romaine Lettuce, Fresh Parmesan Cheese, Croutons, Herb Roasted Roma Tomatoes
Traditional Creamy Caesar Dressing

The Original Cobb Salad \$26

Iceberg Lettuce, Tomato, Eggs, Ham, Bacon, Blue Cheese
Ranch Dressing

Spinach and Kale Salmon Salad \$28

Spinach and Kale with Eggs, Garbanzo Beans, Mushrooms, Red Onions, Tomatoes with a Cold Poached Salmon
Balsamic Vinaigrette

The Dearborn Inn Salad \$28

Grilled Chicken Breast, Field Greens, Onions, Blue Cheese Crumbles,
Apples, Cherries, Pine Nuts and Tomatoes
Maple Vinaigrette Dressing

Salads Include:

Rolls, Choice of Soup or Fruit Cup and Dessert

Fresh Coffees and Assorted Teas

Prices are per person.

Grilled Chicken Wrap \$28

Grilled Chicken, Fresh Mozzarella, Tomato Bruschetta, Romaine and Chipotle Mayonnaise ,
and Grilled Vegetable Salad

Sandwiches Club House Sandwich \$26

Turkey, Tomato, Bacon and Lettuce

Served on Focaccia with Tarragon Fingerling Potato Salad

Picnic lunch \$28

Assortment of Grilled Vegetables, Salami, Cheeses, Fruit and Relishes with Grilled Bread

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Lunch

Cold Lunch Buffets

Down Home Country Deli Luncheon Buffet \$35

Soup of the Day

Marketplace Tossed Salad

Red Wine Vinaigrette and Pepper Cream Dressings

Potato Salad

Cucumber Tomato and Red Onion Salad

Coleslaw

Tuna Salad

Deli Sandwich Makings

Thinly Sliced Roast Beef, Turkey, and Ham

Deli Sandwich Fixin's

Cheddar, Swiss and Havarti Cheeses, Leaf Lettuce,

Sliced Tomatoes and Sliced Pickles

Sandwich Spreads

Grey Poupon, Mayonnaise, Whole Grain Mustard, Horseradish

House Made Potato Chips

Assorted Breads and Rolls

Sourdough, Kaiser, Focaccia, Pita

Chef's Selection of Desserts

Fresh Coffee and Assorted Teas

Minimum of 20 guests for all buffets.

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Lunch

Cold Lunch Buffets

The Salad Bar \$36

Soup of the day

Spinach, Field Greens and Romaine Lettuce

Parmesan, Croutons, Tomatoes, Cucumbers, Beets, Garbanzo Beans, Baby Corn, Blue Cheese, Cheddar Cheese, Walnuts, Olives, Peppers, Red Onions, Sunflower Seeds, Dried Cherries

Raspberry Vinaigrette, Caesar, Ranch, Blue Cheese and Red Wine Vinaigrette

Grilled Chicken, Flank Steak and Grilled Salmon

Chef's Selection of Desserts

Luncheon Rolls and Butter

Fresh Coffee and Assorted Teas

Minimum of 20 guests for all buffets.

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Lunch

Cold Lunch Buffets

Executive Sandwich Buffet \$35

Soup of the day

Mushroom and Artichoke Salad

Fruit Salad

Greek Pasta Salad

Tomato, Cucumber and Red Onion Salad

Roasted Vegetable Sandwich

Mozzarella on Whole Wheat

Chicken Salad Sandwich

Dried Cranberries, Tarragon, and Almonds on a Croissant

Cranbirdie Turkey Sandwich

Raisin Bread with a Cranberry Horseradish Sauce, Sliced Turkey, and Romaine Lettuce

Roasted Beef and Brie Cheese on Focaccia

Cookies, Brownies and Lemon Bars

Fresh Coffee and Assorted Teas

Minimum of 20 guests for all buffets

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.

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Lunch

Boxed Luncheons

The Fairlane \$25

Smoked Turkey Breast with Brie Cheese,
and Pepperoncini Peppers

The Bistro \$25

Shaved Roast Beef with Boursin Cheese

The Picnic \$25

Dearborn Baked Ham with Swiss Cheese,
and Honey Mustard

The Vegetarian \$25

Roasted Vegetable Sandwich with
Mozzarella Cheese on Whole Wheat

All Boxed Lunches are Served with Chef's Choice of Composed Salad,
Individual Bag of Chips, Whole Fruit, Cookies, Candy Mint and a Soft Drink

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.

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Lunch

Hot Lunch Buffets

The Albert Kahn Luncheon Buffet \$44

Soup of the Day

Bibb Lettuce with Goat Cheese, Tomatoes, Croutons
Cranberry Vinaigrette

Celery, Roasted Corn and Endive Salad
Pecan Vinaigrette

Roasted Vegetable Salad
and Balsamic Vinaigrette

Grilled Chicken, Artichokes and Tomatoes
in Lemon Thyme Sauce

Braised Beef Short Ribs
Cheddar and Chive Mashed Potatoes
Red Wine Jus

Herb Crusted Cod with a Tomato and Olive Stew
Chef's Selection of Fresh Vegetables

Assorted Dinner Rolls and Butter

Bakery's Selection of Desserts

Fresh Coffee and Assorted Teas

Minimum of 20 guests for all buffets

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
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Lunch

Hot Lunch Buffets

Rouge River Luncheon Buffet \$42

Soup of the day

Greek Salad with Tossed Artisan Lettuce, Kalamata Olives, Grape Tomatoes, Peppers, Onions, Feta Cheese, Cucumbers, Pepperoncinis, and Beets
Red Wine Vinaigrette

Grilled Vegetable Salad

Corn, Tomato and Edamame Bean Salad

Grilled Chicken
Sautéed Mushrooms with a Tarragon Sauce and Fingerling Potatoes

Pan Seared Tilapia
Caper and Tomato Relish and Lemon Cream Sauce, and Asparagus

Butternut Squash Ravioli with Sage Cream and Zucchini Haystack

Assorted Dinner Rolls and Butter

Bakery's Selection of Desserts

Fresh Coffee and Assorted Teas

Minimum of 20 guests for all buffets

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Lunch

Hot Lunch Buffets

Fairlane Luncheon Buffet \$44

Soup of the day

Farmhouse Salad

Corn, Onions, Peppers, Tomatoes, Cucumbers, Croutons, Cheddar Cheese, and Ranch Balsamic Vinaigrette

Country Cole Slaw and Potato Salad

Cajun Roasted Pork Loin with a Peach Salsa

Potato and Cheese Pierogis with a Chive Sour Cream

Meatloaf, Mashed Potatoes and Gravy

Chef's Choice of Vegetables

Assorted Luncheon Rolls and Butter

Bakery's Selection of Desserts

Fresh Coffee and Assorted Teas

Minimum of 20 guests for all Buffets

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
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Lunch

Hot Lunch Buffets

Mexican Town Luncheon Buffet \$40

Beef and Chicken Fajitas with Roasted Peppers and Onions

Cheese Enchiladas

Refried Beans

Spanish Rice

Guacamole, Sour Cream and Salsa

Tri-Colored Tortilla Chips & Salsa

Churros, Tres Leche, Caramel Flan

Fresh Coffee and Assorted Teas

Minimum of 20 guests for all Buffets

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
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Lunch

Hot Lunch Buffets

Little Italy Luncheon Buffet \$42

Soup of the day

Caesar Salad with Romaine, Croutons, Parmesan Cheese with Caesar dressing

Caprese Salad

Chicken Saltimbocca with Julienne Smoked Ham, Sage, Mozzarella Cheese and a White Wine Jus

Flank Steak with Sautéed Spinach and Sundried Tomato Relish

Penne Pasta with a Tomato Basil Sauce and Parmesan Cheese

Ratatouille Vegetables

Assorted Dinner Rolls and Butter

Tiramisu, Cannoli

Fresh Coffee and Assorted Teas

Minimum of 20 guests for all Buffets

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
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Lunch

Plated Luncheon Entrées

Plated Luncheon Entrées

Pesto Marinated Grilled Chicken Breast \$30
Lemon Cream Sauce, Parmesan Garlic Gnocchi, Butternut Squash

Chicken Picatta \$30
Smashed Fingerling Potatoes, Artichoke, Tomato and Caper Relish

Smothered Chicken \$30
Mushrooms and Caramelized Onions Topped with Mozzarella Cheese,
Demi- Glace and Mashed Potatoes

Roasted Cajun Pork Loin \$28
Peach Salsa and Wild Rice

Braised Short Ribs \$38
Mashed Potatoes, Red Wine Demi-Glace, Roasted Root Vegetables

Grilled Salmon \$36
Fennel and Orange Slaw, Lemon and White Wine Sauce, Roasted Vegetable Quinoa

Wild Mushroom Ravioli \$28
Roasted Garlic Cream Sauce, Haystack of Vegetables

All Luncheons are Served with Rolls, Salad and Dessert

Fresh Coffee and Assorted Teas

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
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Lunch

Plated Luncheon Salads and Desserts

Plated Luncheon Salad Options

Caesar salad

Crisp Romaine, Parmesan Cheese, Croutons and Caesar Dressing

House Salad

Blended Lettuces with Tomatoes, Cucumbers, Croutons and Choice of Dressing

Dearborn Salad

Bibb and Romaine Lettuce with Red Onions, Apples, Dried Cherries, Pine Nuts, Blue Cheese, Tomatoes and Maple Dressing

Michigan Salad

Blended Lettuces, Dried Cherries, Grape Tomatoes, Walnuts, Celery with Raspberry Vinaigrette

Kale and Spinach

Eggs, Red Onions, Garbanzo Beans, Tomatoes and Sliced Mushrooms with Balsamic Vinaigrette

Plated Luncheon Dessert Options

New York Cheesecake with Raspberry Coulis and Whipped Cream

Carrot Cake with a Cinnamon Vanilla Sauce

Deep Dish Apple Pie with Caramel Sauce

Black Forest Cake

Fresh Fruit Tart with Vanilla Sweet Cream

Chocolate Tulip Cup with Chocolate Mousse and Fresh Berries

White and Dark Chocolate Mousse Torte

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
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Dinner

Dinner Salads

Dinner Salad

Caesar Salad

Crisp Romaine, Parmesan Cheese, Croutons, Herb Roasted Tomato and Caesar Dressing

House Salad

Blended Lettuces with Tomatoes, Cucumbers, Croutons and Choice of Dressing

Dearborn Inn Salad

Bibb and Romaine Lettuce with Red Onions, Apples, Dried Cherries, Pine Nuts, Blue Cheese, Tomatoes and Maple Dressing

Michigan Salad

Blended Lettuces, Fresh Blueberries, Dried Cherries, Grape Tomatoes, Walnuts, Celery and Raspberry Vinaigrette

Kale and Spinach Salad

Eggs, Red Onions, Garbanzo Beans, Tomatoes and Sliced Mushrooms with Balsamic Vinaigrette

Radicchio, Belgium Endive and Romaine Lettuce with Grape Tomatoes, Candied Walnuts, Blue Cheese with Dijon Vinaigrette

Bibb Lettuce with Grilled Asparagus, Sundried Tomatoes and Feta Cheese with Beet Vinaigrette

Caprese Salad

Roma Tomatoes with Fresh Mozzarella, Fresh Basil, Mixed Greens and Balsamic Vinaigrette

Baby Iceberg Wedge

Blue Cheese, Bacon, Eggs and Tomatoes with a Peppercorn Dressing

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Dinner

Plated Dinner Entrées

Plated Dinner Entrées

Grilled Filet \$60

Portabella Mushroom and Caramelized Onions, Mint Chimichuri and Red Wine Demi-Glace

Braised Short Ribs \$48

Slow Cooked Short Ribs of Beef with Rosemary Potato Puree, and Root Vegetables

Chicken Marsala \$40

Parmesan Risotto, Figs, Prosciutto, Artichokes, and Mushrooms with a Marsala Cream Sauce

Roasted Chicken \$40

Roasted Chicken with a Green Peppercorn Sauce, Leeks, Carrots and Roasted Vegetables

Pork Chop \$45

Cider Brined with Dried Cherries, Pistachio and Bacon Crust, and Natural Jus Demi

Salmon \$45

Crusted with Brioche and Horseradish, Lobster Cream Sauce

All Dinners are served with Rolls, Salad and Chef's Choice of Dessert

Fresh Coffee and Assorted Teas

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
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Dinner

Plated Vegetarian/Vegan/Gluten Free Dinner Entrées

Plated Vegan/Gluten Free/Vegetarian Dinner Entrées

Vegan Lasagna Stack \$36

Heirloom Tomatoes, Basil, Parsley Pesto, Cashew Sauce, Zucchini and Yellow Squash Ribbons

Fresh Spinach Pappardelle with Vegan Meatballs \$36

Fresh Spinach, Heirloom Tomatoes, Mushrooms, Zucchini, and Garbanzo Meatballs with Marinara Sauce

Szechuan Pasta Bowl, \$36

Glass Noodles, Spaghetti Squash, Squash, Bok Choy, Shiitake Mushrooms in a Szechuan Broth

Autumn Ravioli \$38

Acorn Squash, Butternut Squash, Carrot, and Sweet Potato Ravioli with Mixed Vegetable and Spiced Vegan Broth

Spanish Style Black Bean and Quinoa Cake \$38

Black Beans, Quinoa, Pico de Gallo, Mixed Vegetables, and Red Pepper Coulis

Mediterranean Portabella Mushrooms \$38

Grilled Balsamic Portabella Mushrooms, Rice Pilaf, Lentils, Beets, Olives, and Hummus

Plated Vegetarian Dinner Entrées

Wild Mushroom Ravioli \$38

Garlic Cream, Shallots, Chives

Parsley Garlic Linguine \$36

Season Vegetables, Tomato Basil Sauce

All Dinners are served with Rolls, Salad and Chef's Choice of Dessert

Fresh Coffee and Assorted Teas

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.

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Dinner

Chef's Combination Entrées

Chef's Combination Entrées

Seared Filet with Port Wine Reduction Paired with a Pesto Crusted Salmon Fillet \$68

Sliced Beef Tenderloin with Red Wine Sauce and Mint Chimichuri paired with a Walleye Cake with a Caper Lemon Sauce \$65

Braised Short Rib with Natural Demi-Glace paired with Shrimp Scampi \$65

Sautéed Chicken Marsala with Grilled Salmon with a Tomato Olive Stew \$58

Sautéed Chicken with a Green Peppercorn Sauce paired with a Crab Cake with a Lemon, Caper and Tomato relish \$60

All Dinners are served with Rolls, Salad and Chef's Choice of Dessert

Fresh Coffee and Assorted Teas

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
All prices are subject to change without notice.



Dinner

A La Carte Dinner Menu

A La Carte Dinner \$ 75

All Dinners are served with Rolls, Salad and Chef's Choice of Dessert

Choice of One Appetizer

Crab Cake with a Caper, Lemon and Tomato Relish, Lemon Cream Sauce

Lobster Bisque with Crème Fraiche and Chives

Gnocchi with Wild Mushrooms in a Garlic Cream Sauce

Caramelized Onion and Shallot Tart with Goat Cheese

Entrée Selection – Please Select Three Entrées

Seared Salmon with Tomato and Olive Stew

Shrimp Scampi with Garlic and Herb Fettucine, Tomatoes, White Wine & Cream

Filet with Port Wine Reduction

Sliced Beef Tenderloin with Red Wine Demi-Glace

Roasted Half Chicken with Cognac Cream Sauce

Chicken Breast Coq Au Vin with Red Wine Sauce, Mushrooms, Bacon, Tomatoes & Onions

Vegetarian Quinoa, Roasted Vegetables, & Balsamic Reduction

Parsley Garlic Linguine with a Haystack of Vegetables and Tomato Basil Sauce

Fresh Coffee and Assorted Teas

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.

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Dinner

Children's Menu

Children's Menu

Option #1 | \$22

Fresh Fruit Cup

Chicken Fingers with Honey Mustard Sauce

Vegetable of the Day

Fries

Dessert

Option #2 | \$22

Fresh Fruit Cup

Hamburger with Lettuce, Tomato, and Pickle

Vegetable of the Day

Fries

Dessert

Option #3 | \$20

Fresh Fruit Cup

Macaroni and Cheese

Vegetable of the Day

Dessert

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Dinner

Dinner Buffets

Michigan Avenue Buffet | \$57

Soup of the Day

Chopped Salad
Buttermilk Ranch Dressing

Panzanella Salad

Cherry Tomato Salad
Provolone, Red Onion, Pesto Vinaigrette

Lemon Herb Grilled Chicken Breast
Roasted Fingerling Potatoes,
Asparagus and Leeks

Seared Tilapia with Fennel
Olives, Fresh Herbs, Artichokes, Caper Berries,
Roasted Peppers

Stout Braised Short Ribs
Onion Rings, Roasted Potatoes

Assorted Dinner Rolls and Butter

Pastry Chef's Selection of Assorted Cakes, Tortes, Tarts, and Mousse

Fresh Coffee and Assorted Teas

Minimum of 20 Guests for all Buffets

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Dinner

Dinner Buffets

Rotunda Drive Buffet | \$58

Soup of the Day

Romaine Caesar Salad with Parmesan Cheese

Wedge Salad

Applewood Bacon, Sun Dried Tomatoes

Maytag Farms Blue Cheese Dressing

French Bean Salad with Chive Cream

Grilled New York Strip Steak

Oven Roasted Tomato, Asparagus and Diablo Sauce

Chicken Coq Au Vin

Red Wine, Pearl Onions

Roasted Whipped Potatoes, Carrots, and Turnips

Pan Roasted Cod

Roasted Vegetable Risotto and Tomato Coulis

Assorted Dinner Rolls and Butter

Pastry Chef's Selection of Assorted Cakes, Tortes, Tarts, and Mousse

Fresh Coffee and Assorted Teas

Minimum of 20 Guests for all Buffets

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.

All prices are subject to change without notice.



Dinner

Dinner Buffets

BBQ Dinner Buffet | \$50

Picnic Spinach Salad
Fresh Spinach Leaf, Sweet Onion, Orange Sections,
Bacon and Pecans with Honey Dijon Vinaigrette, White Balsamic Ranch Dressing

Fresh Fruit Salad

Warm Potato Salad

Grilled Ribeye Steak
Seasoned and Grilled Medium

Barbecued Grilled Chicken

Fried Perch with Lemons and Tartar Sauce

Corn-On-The-Cob

Mac and cheese

Assorted Dinner Rolls and Butter

Apple Crisp and Cherry Cobbler

Fresh Coffee and Assorted Teas

Minimum of 20 Guests for all Buffets

Grill Attendant Fee \$100

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
All prices are subject to change without notice.



Dinner

Dinner Buffets

All American Cook Out | \$45

Traditional Tossed Salad
Mixed Greens, Shredded Carrots, Cherry Tomatoes,
Mushrooms, Sliced Cucumber and
Creamy Peppercorn Dressing

Old Fashioned Cole Slaw

Redskin Potato Salad

Marinated Pasta Salad

Grilled Bratwurst
Sautéed Pepper and Onions

Char Grilled Hamburgers
Mustard, Mayonnaise, Ketchup, and Relish

Relish Tray
Tomatoes, Lettuce, Pickles and Onions

Bourbon Baked Beans

Corn-On-The-Cob

Apple Pie, Cherry Pie, and Bread Pudding

Fresh Coffee and Assorted Teas

Minimum of 20 Guests for all Buffets

Grill Attendant Fee \$100

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
All prices are subject to change without notice.



Dinner

Sweet Tables

Desserts

Sweet Tables | Prices Per Person

Sweet Table \$18

White and Dark Chocolate Mousse Torte
New York Style Cheesecake with Strawberry Sauce
Carrot Cake with Sweet Cream Cheese Frosting
Assorted Petit Fours
Fresh Fruit Tartlets
Chocolate Dipped Strawberries
Miniature Cookies
(3 Pieces Per Person)

Deluxe Sweet Table \$20

Chocolate Truffle Torte
New York Cheesecake with Strawberry Sauce
Cream Puffs
Cherry Almond Tart
Assorted Petit Fours
Hand-Dipped Strawberries
Fruit Tartlets
Miniature Crème Brule
(Four Pieces Per Person)

Ice Cream Sundae Bar \$12

Vanilla and Chocolate Ice Cream
Sprinkles, Coconut, Whipped Cream, Crushed Oreo Cookies, Chopped Nuts,
Crushed Heath Bar, and Crushed M&M's
Hot Fudge, Caramel Sauce, and Strawberry Sauce

Cheesecake Station \$15

A selection of Assorted Cheesecakes Presented with a Choice of Toppings
Raspberry Sauce, Blueberry Sauce, Strawberry Sauce, Chocolate Sauce, Whipped Cream and
Chopped Nuts

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.
All prices are subject to change without notice.



Dinner

Desserts

Desserts

Deep Dish Apple Pie with Caramel Sauce and Whipped Cream

Black Forest Torte

Layers of Chocolate Cake with Cherries and Chantilly Cream

Carrot Cake

Moist, Spice Carrot Cake with Pineapple and Coconut with Sweet Cream Cheese Frosting

New York Style Cheesecake

Vanilla Scented Cheesecake on a Graham Cracker Crust with Strawberries and Sauce

Dark Chocolate Mousse Cake

Dark Chocolate Mousse Layered with Dark Chocolate Cake and Topped with Chocolate Shavings

White and Dark Chocolate Mousse Torte

Layers of White and Dark Chocolate Mousse on a Cookie Crust

Fresh Fruit Tart

Sweet Cream and Fresh Fruit and Berries

Caramel Tart

Chocolate Ganache and Bruleed Bananas

Chocolate Tulip, Chocolate Cup Filled with Chocolate Mousse, Topped with Fresh Berries

Crème Brule Served with Fresh Whipped Cream

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices. All prices are subject to change without notice.



Reception

Hors D'Oeuvres and Canapés: Cold Selection

Hors D'Oeuvres and Canapés: Cold Selections

Walnut Shortbreads with a Sundried Tomato Relish \$3

Belgian Endive Stuffed with Boursin Cheese \$3.25

Caprese Skewer \$3.25

Fingerling Potato with Crème Fraiche and Prosciutto \$3.50

Curried Chicken in a Pastry Cup \$3.50

Watermelon Cube with Balsamic Reduction \$3.50

Tomato Bruschetta on a Toasted Parmesan Crostini \$3.50

Olive Tapenade with Tomato on Crostini \$3.50

Pickled Vegetable Tarts with Goat Cheese and Truffle Mousse \$3.50

Jumbo Gulf Shrimp with Horseradish Cocktail Sauce \$4.50

The Following are Served on Silver Spoons:

Smoked Salmon with Red Onion and Cream Cheese on a Peppered Potato Chip \$5

Tuna Tartar with Ginger and Onion on a Sesame Wonton \$5

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.

All prices are subject to change without notice.



Reception

Hors D'Oeuvres and Canapés: Hot Selections

Hors D'Oeuvres and Canapés: Hot Selections

Mini Beef Franks Wrapped in Puff Pastry with Wholegrain Mustard \$4

Assorted Mini Pizza Tarts to Include: Pepperoni, Sausage, Cheese and Mushroom \$4

Spinach and Feta Cheese Wrapped in Phyllo Dough \$4

Meatballs with Vodka Sauce \$4

Meatballs with Lemon Oregano Oil \$4

Wild Mushroom Phyllo Purses \$4

Bacon Wrapped Dates \$4

Bacon Wrapped Water Chestnuts \$4

Vegetable Spring Roll with Ginger Soy Sauce \$4

Coconut Chicken Strips with a Coconut Vanilla Sauce \$4

Sesame Coated Chicken Strips with a Honey Mustard Sauce \$4

Buffalo Style Chicken Spring Rolls with a Blue Cheese Sauce \$4

Smoked Chicken and Cheese Quesadilla \$4

Shrimp Wonton Chopsticks \$4.25

Pork Pot Stickers with Soy and Ginger Sauce \$4.25

Sea Scallops Wrapped in Bacon \$4.75

Mini Petit Filet Wrapped in Puff Pastry with Red Wine Sauce \$4.75

Maryland Crab Cakes with Caper Aioli \$4.75

Grilled New Zealand Lamb Chop with Rosemary Jus \$7

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to all prices.

All prices are subject to change without notice.



Reception

Carving Stations

Carving Stations

One Attendant Per 75 Guests | \$100 Per Attendant

Roasted Tenderloin of Beef \$450
Served with a Red Wine Sauce and Béarnaise Sauce
(Serves 14-20 Guests)

Roast Prime Rib \$425
Creamy Horseradish Sauce and Au Jus
(Serves 20-25 Guests)

Peppercorn Black Angus Striploin of Beef \$365
(Serves 20-30 Guests)

Roasted Turkey Breast \$270
(Serves 30 Guests)

Glazed Dearborn Ham \$350
(Serves 50-60 Guests)

Brioche Stuffed Salmon Florentine \$200
(Serves 20 Guests)

Dijon Herb Crusted Pork Loin \$200
Mustards and Apple Cherry Compote
(Serves 40 Guests)

All Carving Stations Accompanied with Appropriate Condiments and Rolls

A customary 24% taxable service charge and 6% sales tax will be added to all prices.

All prices are subject to change without notice.



Reception

Reception Enhancements

Reception Enhancements Unlimited Consumption for 2 hour Time Period, price per person

International & Domestic Cheese Board \$12
Assortment of International & Domestic Cheeses with
Crackers and Decorated with Fresh Seasonal Fruits

Seasonal Fruit \$12
Assorted Melons, Pineapple, and Berries

Garden Fresh Vegetable Crudité \$9
Accompanied with Sun Dried Tomato Dip and Dill Dip

Antipasto Display \$14
Italian Dried Meats, Roasted Bell Peppers, Tomato Bruschetta, Gorgonzola Cheese,
Marinated Olives, Artichokes and Grilled Breads

Mediterranean Display \$14
Assorted Grilled Breads with Tapenade, Roma Tomato Compote, Boursin Cheese Spread, Hummus and Tabouli

Trio of Savory Dips \$10
Artichoke & Crab Dip, Spinach & Horseradish Dip, Queso Dip,
Sliced French Bread, Crackers and Tortilla Chips

Chips and Dips \$8
House Made Potato Chips and Tortilla Chips with Dill Onion Dip and Salsa

Whole Baked Brie in Puff Pastry with Lingonberries \$120
(Serves 40)

Caprese \$8
Sliced Roma Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

Salad Station (Choice of One) \$9

- Field Greens with Teardrop Tomatoes, Blueberries, Dried Cherries, Walnuts Red Onions, with Raspberry Vinaigrette
- Baby Bibb Lettuce with Roasted Garlic Croutons, sundried tomatoes, feta cheese, Asparagus, with Balsamic Dressing
- Farmhouse Salad with Mixed Lettuces, Tomatoes, Corn, Cucumbers, Croutons, Cheddar Cheese, with a Peppercorn Dressing
- Kale and Spinach Salad with Garbanzo Beans, Tomatoes, Mushrooms, Red Onions, Bacon and Eggs with a Balsamic Dressing

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to prices.
All prices are subject to change without notice.



Reception

Action Stations

Action Stations

Minimum 50 Guests | Price Per Person

Chef Attendant Fee \$100 Per Attendant

One Attendant Per 100 Guests

Unlimited Consumption for 2 hour time period, Price Per Person

Stir Fry Station \$16

Chicken Stir Fry with Green Beans, Onions, Chicken in a Ginger Soy Sauce

Beef with Peppers and Broccoli in a Sweet and Spicy Sauce

Tofu Stir Fry with Fresh Vegetable and Teriyaki Sauce

Steamed Rice

Slider Station \$20

Thai Chicken Sliders, Traditional Beef Sliders and Pulled Pork Sliders

Coleslaw, Fried Onions, Wasabi Mayo, Tiger Sauce, Ketchup and Mustards

Pasta Station \$16

Gnocchi with Wild Mushrooms and Spinach

Tortellini with Grilled Chicken, Arugula and Garlic Cream Sauce

Penne with Red Pepper Cream Sauce, Roasted Vegetables,

Cherry Tomatoes, and Pesto Sauce

Mac and Cheese Station \$15

Lobster, with Boursin Cream Sauce

Dearborn Ham and Bacon with Great Lakes Cheddar Sauce

Asparagus, Mushroom, Spinach and Sundried Tomato with a White Cheddar Sauce

Fajita Station \$16

Beef and Chicken Fajita's with Caramelized Onions and Peppers, Cheddar Cheese,

Jalapenos, Guacamole, Salsa, Sour Cream and Flour Tortillas

A customary 24% taxable service charge and 6% sales tax will be added to prices.

All prices are subject to change without notice.



Beverages

Bars and Beverages

Beverages Hosted Bar

Gold Standard Premium Bar Selections |\$6 per drink

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Hiram Walker Triple Sec
Jim Beam White Label Bourbon Whiskey, Canadian Club, Martini & Rossi Extra Dry Vermouth,
Martini & Rossi Rosso Vermouth, Jose Cuervo Tradicional Silver and Korbel Brandy

Deluxe Bar Selections |\$8 per drink

Absolute Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Hiram Walker Triple Sec,
Tanqueray Gin, Johnnie Walker Red Label Scotch, Martini & Rossi Extra Dry Vermouth,
Martini & Rossi Rosso Vermouth, Maker's Mark Bourbon Whiskey, Jack Daniel's Tennessee Whiskey,
Seagram's VO Whiskey, 1800 Silver Tequila and Courvoisier VS Cognac

Luxury Bar Selections |\$12 per drink

Grey Goose Vodka, Bacardi Superior Rum, Mt. Gay Eclipse Gold Rum, Hiram Walker Triple Sec, Bombay Sapphire Gin,
Johnnie Walker Black Label Scotch, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Rosso Vermouth,
Knob Creek Bourbon Whiskey, Jack Daniel's Tennessee Whiskey, Crown Royal, Patron Silver Tequila
and Hennessy Privilege VSOP Cognac

Cordials \$10

Soft Drinks and Mineral Waters \$4

Marriott Select Wines \$8

Domestic Beer Premium/Light \$5

Included: Budweiser, Bud Light

*Available Upon Request: Michelob Ultra, Coors Light and Miller Lite

Imported Beer Premium/Light \$6

Included: Labatt Blue, Heineken 0.0

*Available Upon Request: Amstel Light, Corona Extra, Corona Light, Guinness Draught, Heineken,
Heineken Premium Light, Stella Artois Lager

Truly Hard Seltzer (Flavors based upon availability) \$9 per can

*Regional Craft Beer

Blue Moon Belgium White, Samuel Adams Boston Lager, Samuel Adams Seasonal Beer, Sierra Nevada Pale Ale

*Local Craft

Seasonal Bell's Craft Beers and Founders Craft Beers on Request (seasonal availability)

*Case Purchase Required. Pricing can be provided upon request.

A customary 24% taxable service charge and 6% sales tax will be added to prices.

All prices are subject to change without notice.



Beverages

Bar Packages and Cash Bars

Beverages

*Package Bars

Gold Standard Premium Bar

First Hour | \$14

Additional Hours | \$6

Deluxe Bar

First Hour | \$18

Additional Hours | \$8

Luxury Bar

First Hour | \$24

Additional Hours | \$12

(A bartender fee of \$100 will apply for all package bars)

*Cash Bars (Inclusive of 24% service charge and 6% sales tax)

Mixed Drinks

-Gold Standard Premium Bar \$7

-Deluxe Bar \$9

-Luxury Bar \$13

Truly Hard Seltzer (Flavors based upon availability) \$12

Domestic Beer \$6

Imported Beer \$7

Marriott Select Wines \$8

Cordials \$12

Mineral Waters \$5

Soft Drinks \$5

(A bartender fee of \$100 and a cashier fee of \$100 will apply for all cash bars)

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to prices.

All prices are subject to change without notice.



Beverages

Martini Bar and Punch Selections

Beverages

Martini Bar \$7

Per Person Gold Standard Premium | Smirnoff Flavored Vodkas

Martini Bar \$9

Per Person Deluxe | Stolli Flavored Vodkas

Plus cost of ice carving

Engraved Ice Carving with a Variety of
Imported Flavored Vodkas and Gins
Your Choice of 2-3 Customized Martinis

*Bartender fee of \$100 applies for Martini Bar

Punch | Price is Per Gallon

Bloody Mary Punch \$55

Champagne Punch \$45

Fruit Punch \$33

Margarita Punch \$65

Prices are per person. A customary 24% taxable service charge and 6% sales tax will be added to our prices.
All prices are subject to change without notice.



Beverages

Specialty White Wines

White Wines

Chardonnay

- Beaulieu Vineyards Century Cellars Chardonnay, California \$30
- Cakebread Cellars Sonoma \$70
- Century Cellars, Chardonnay, California, 2014 \$32
- Chateau St. Jean Chardonnay, North Coast, California, 2014 \$32
- Chateau Ste. Michelle, Chardonnay, "Canoe Ridge Estate", Horse Heaven Hills, Washington, 2014 \$42
- Clos du Bois, Chardonnay, North Coast \$42
- Cutrer Russian River Ranches \$40
- J. Lohr Estates, Chardonnay "Riverstone" Arroya Seco, Monterey, California \$50
- Louis Jadot Macon Villages \$33
- Magnolia Grove by Chateau St. Jean, Chardonnay, California \$35
- Robert Mondavi Chardonnay, Napa Valley \$32
- Rosemount Estate \$32

Riesling

- Chateau Grand Traverse Michigan Riesling (Seasonal) \$35
- Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 2014 \$28

Pinot Grigio

- Beringer, Founder's Estate \$34
- Magnolia Grove by Chateau St. Jean, Pinot Grigio, California \$35
- Santa Margherita Pinot Grigio \$36

Blush

- Beringer, White Zinfandel, California, 2014 \$25
- Magnolia Grove by Chateau St. Jean, Rose, California \$35

Sauvignon Blanc

- Brancott Sauvignon Blanc \$32
- Dashwood Sauvignon Blanc, Marlborough, New Zealand \$45
- Kenwood Vineyards, Sauvignon Blanc, Sonoma County, California, 2014 \$32
- Markham Sauvignon Blanc \$30
- Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand \$50

Based on availability

Dessert Wine

- Ste. Michelle Late Harvest \$30

Prices are per bottle. A customary 24% service charge and 6% sales tax will be added to prices.

All prices are subject to change without notice.



Beverages

Specialty Red Wines

Red Wines

Cabernet Sauvignon

- Aquinas, Cabernet Sauvignon, North Coast, California, 2014 \$38
- Avalon, Cabernet Sauvignon, California \$45
- Beaulieu Vineyards Century Cellars Cabernet Sauvignon \$30
- Estancia, Cabernet Sauvignon, Paso Robles, California, 2014 \$42
- Century Cellars, Cabernet Sauvignon, California, 2014 \$32
- Columbia Crest "H3" Cabernet Sauvignon \$32
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California \$35
- Rosemont Estate Cabernet Sauvignon \$32
- Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington, 2013 \$40
- Ste. Michelle Canoe Ridge Cabernet Sauvignon \$45

Pinot Noir

- Clos du Bois Pinot Noir \$36
- Estancia Pinot Noir \$32
- Frei Brothers Reserve Pinot Noir \$36
- Gloria Ferrer Pinot Noir \$39
- Line 39, Pinot Noir, California \$44
- La Crema Pinot Noir \$47
- Mark West Pinot Noir \$32
- Robert Mondavi Private Select Pinot Noir \$40

Chianti

- Frescobaldi Nipozzano Riserva Chianti \$45
- Ruffino Fonte Al Sole Chianti \$25

Prices are per bottle. A customary 24% service charge and 6% sales tax will be added to prices.
All prices are subject to change without notice.



Beverages

Red Wines: Merlot

Merlot

Beaulieu Vineyards Century Cellars Merlot, California \$100

Casa La Postolle Cuvee Alexandre Merlot \$45

Century Cellars, Merlot, California, 2013 \$32

Clos du Bois, Merlot, North Coast, 2013 \$42

Columbia Crest Merlot \$38

Estancia Merlot \$32

Magnolia Grove by Chateau St. Jean. Merlot, California \$35

Robert Mondavi Private Select Merlot \$32

Rosemount Estate Merlot \$32

Ste. Michelle Canoe Ridge Merlot \$45

Prices are per bottle. A customary 24% service charge and 6% sales tax will be added to prices.

All prices are subject to change without notice.



Beverages

Champagne and Sparkling Wines

Champagne and Sparkling Wines

Dom Perignon \$195

Domaine Ste. Michelle Brut, Washington \$42

La Marca Extra Dry Prosecco, Veneto, Italy \$56

Moët & Chandon , Brut, "Impérial", Champagne, France. NV \$70

Mumm Napa, Brut, "Prestige, Chef de Caves", Napa Valley, California, NV \$45

Tattinger Brut, "La Francaise" \$82

Prices are per bottle. A customary 24% service charge and 6% sales tax will be added to prices.

All prices are subject to change without notice.



Technology

Technology Packages

Package Pricing

Travelers Package \$150

Features a Tripod or Roller Screen of Choice, 6 Outlet Power Strip, Extension Cord Safely Taped Down and Technical Support to Set Up Guest Projector

LCD Projector Package \$525

Features an LCD Projector with 1024/768 Resolution, 5000 Lumens, 6 Outlet Power Strip, Extension Cord Safety Taped Down Tripod or Roller Screen of Choice and Technical Support

Lectern Package \$125

Features an Executive Lectern with Light, Wired Microphone, And Bose House Sound System

Laptop Audio Package \$100

Includes House Sound, All Necessary Cables and Hardware with Volume Control to Interface with the House Sound System

A customary 24% service charge and 6% sales tax will be added to prices.
All prices are subject to change without notice.



Technology

Technology Packages, Continued

Package Pricing

Executive Speakerphone Package \$150
Includes and Executive Speakerphone and
an Outside Phone Line + Usage

Video Playback Package
Features a Roll-Around 54" Card with Skirt, Full Function
47" Color Video Monitor /Receiver, All Cable Connections and
Extension Cord Safely Taped Down

47" Monitor \$275

65" Monitor \$375

1/2" VHS \$165

DVD Player \$175

A customary 24% service charge and 6% sales tax will be added to prices.
All prices are subject to change without notice.



Technology

Technology: Audio Equipment

Audio Equipment

Microphones and Mixers

Hand Held Microphone (Wired) \$20

Wireless Microphone (Hand Held or Lavalier) \$150

Microphone with a Floor or Table Top Stand \$30

PZM Style Microphone \$75

*6 Channel Mic Mixer \$50

*12 Channel Mic Mixer \$120

*16 Channel Mic Mixer \$175

*24 Channel Mic Mixer \$250

*A Microphone Mixer is Required if 2 or More Microphones are Requested (Per Room)

*House Sound is Required for All Microphone Usage Speaker Systems

75 Watt Anchor System with Two Speakers on Stands \$100

250 Watts JBL Speaker with Stand \$100

Audio Recorders and Players

Stereo Cassette Player/Recorders \$35

CD Player \$50

CD Recorder \$100

MP3 Recorder \$150

A customary 24% service charge and 6% sales tax will be added to prices.
All prices are subject to change without notice.



Technology

Technology: Video

Video

Video/Data Projector

LCD Projector \$450
With Native Resolution of 1024 x 768 and 5000 Lumens

Video Cameras

Camcorder with Tripod (Operator Not Included) \$150

Professional 3 CCD Camera with Fluid Head Tripod
(Call for a Quote)

Video & Tele-Conferencing Services Available
(Call for a Quote)

Computers and Monitors

Graphics Computer with Power Point \$275

Computer Interface and Switcher \$225

Standard and Flat Panel Graphics Monitors
Available in All Sizes (Call for a Quote)

A customary 24% service charge and 6% sales tax will be added to prices.
All prices are subject to change without notice.



Technology

Technology: Lighting and Accessories

Lighting

Source 4 Par Can \$70

Source 4 Leko \$70

Lighting Dimmer \$50

Lighting Controller 12 Channel \$50

Lighting Tree 16' \$110

Small, Room Accent Lights \$15

Meeting Accessories

Laser Pointer \$50

Flipchart with Pad and Markers \$35

Flipchart with Post-It Paper and Markers \$50

Projection Cart \$20

Gentner Audio Conference Interface \$225

Wireless Presentation Controller (Cue Light/Slide Advancer) \$50

Visual Presenter (ELMO) \$225

A customary 24% service charge and 6% sales tax will be added to prices.
All prices are subject to change without notice.



Technology

Technology: Phone and Internet Connections

Internet Connectivity

One Wired Internet Connection Daily Per Person \$50

One Wireless Internet Connection Daily Per Person \$25

The following packages can be offered to Groups that want to have wireless access for anyone attending their meetings:

Total Access Package 1: For groups with a guarantee of 50 people or less, there is a blanket internet access for everyone attending the meeting \$250

Total Access Package 2: For groups with a guarantee of 100 people or less, there is a blanket internet access for everyone attending the meeting \$500

For groups larger than 100 people, please contact our Event Manager for a Rate Quote

Phone and Data Lines

Outside Analog Phone Line \$150

Video Conferencing available. Please see your Event Manager for pricing.

A customary 24% service charge and 6% sales tax will be added to prices.

All prices are subject to change without notice.



Technology

Technology: Screens

Screens

6' x 6' Tripod (Included in Package)

8' x 8' Tripod (Included in Package)

10' x 10' Cradle (Included in Package)

* 7 ½ x 10' Fast Fold \$200

* 9' x 12' Fast Fold \$275

Dress Kit included with the rental of any Fast Fold screen

Producers Drape Kit \$ 100

10' x 16' Velour Drape Panel \$150 Labor/Technical Support

Set-up operation or tear down that requires more than 30 minutes of labor will be charged that following rates:

Monday- Friday 8:00am- 5:00pm \$75 per hour

All other times \$100 per hour

Minimum of 4 hours tech time

A customary 24% service charge and 6% sales tax will be added to prices.

All prices are subject to change without notice.



General Information

Payment Methods

Unless Direct Billing has been approved by our Credit Department Thirty (30) days prior to the subject event, all estimated charges are to be paid five (5) business days prior to the event. Acceptable forms of payment are cashier's check, money order, cash, and all major credit cards (MasterCard, Visa, American Express, Diners Club and Discover). Thirty (30) days prior to the event, 50% of the estimated or minimum expected revenue is due. In addition to the previously listed forms of payment, a personal check with proper identification may be used for this payment.

Deposits

Deposits are non-refundable and equal to 20% of the minimum expected revenue for the event.

Service Charge and Tax

All food, beverages, and audio/visual prices are subject to a service charge and sales tax. According to the State of Michigan tax code, the service charge is considered a taxable item.

Pricing

All prices are subject to change without notice.

Guarantee Policy

A minimum guarantee of attendance must be received five (5) business days prior to the event. This minimum number of guests for which you will be charged. An increase in the guarantee attendance will be acceptable up to 24 hours prior to the event. Should you not phone in your guarantee, the expected figure will be considered the guarantee.

Small Group Fee

If less than 20 meals are served, an additional service charge of \$35.00 will apply.

Food and Beverage

No food or beverage of any kind will be permitted to be brought into the hotel by the host/hostess or any other guests or invitee without special permission from hotel management. All food and beverage prepared in controlled circumstances and is intended to be served in the hotel. Therefore, for health and safety considerations, we are unable to permit food to be removed from the hotel after your event.

Banquet Check

Upon conclusion of the event, the banquet check will be presented to the group contact.



General Information

Audio/ Visual

The hotel has a full service Audio/Visual staff on premises. This staff has exclusive rights to rent and provide all Audio/Visual vendors.

Electrical Charges

Special electrical needs can be arranged through your Event Manager. Charges will be based upon labor involved and power drawn.

Room Schedules

It is proper policy of the hotel that all time schedules entered on the Banquet Event Order are adhered to and that rooms are vacated promptly as scheduled.

Room Assignment

The hotel reserves the right to reassign function rooms.

Shipping and Receiving

Packages shipped to the hotel for an event must not be received more than three (3) days prior to the event. Packages must be labeled with your Event Manager's name followed by the booking name of your event.

Outside Vendors

It is policy of the hotel that any outside vendors, i.e. entertainers, florists, decorators, drayage companies, etc., must contact the hotel to prearrange arrival, departure, and set-up/tear-down times. The hotel reserves the right to deny access to any vendor who is not properly licensed, insured or otherwise known to violate any provisions set forth by the hotel.

Decorations

Fresh floral arrangements and special theme decorations may be ordered through your Event Manager. Banners can be hung by our professional staff. Price will be determined based on labor and equipment needed.

Music and Entertainment

Your Event Manager will be happy to assist you in making arrangements.

Valet and Coat Check

Attendants can be made available by the hotel. The charges will be quoted upon request.



Packages

Meeting Planner Package

Meeting Planner Package | \$75

Morning Break

Variety of Breakfast Bakeries

Cream Cheese, Butter, Fruit Preserves, and Honey

Hand Cut Seasonal Melons, Golden Hawaiian Pineapple, and Picked Berries

Fresh Coffee, Assorted Teas, Hot Chocolates, Assorted Chilled Juices,

Assortment of Soft Drinks, and Mineral Water

Mid- Morning Break

Assortment of Soft Drinks, Mineral Water

Fresh Coffee and Assorted Teas

Afternoon Energy Break

Power Bars, Cliff Bars, Trail Mix, Whole Organic Fruit,

Red Bull, Sugar Free Red Bull, Starbucks Double Shot Frappuccino

Executive Sandwich Buffet

Soup of the Day

Mushroom and Artichoke Salad

Fruit Salad

Greek Pasta Salad

Tomato, Cucumber and Red Onion Salad

House made Potato Chips

Roasted Vegetable Sandwich, Mozzarella on Whole Wheat

Chicken Salad Sandwich, Dried Cranberries, Tarragon, Almonds on Croissants

Cranbirdie Turkey Sandwich Raisin Bread with a Cranberry Horseradish Sauce, Sliced Turkey, and Romaine Lettuce

Roasted Beef and Brie Cheese on Focaccia

White Chocolate Mousse Trifle

Variety of Cheesecakes

Variety of Cookies and Dessert Bars

Prices are per person. A customary 24% service charge and 6% sales tax will be added to prices.

All prices are subject to change without notice.