



## *Grand Ballroom Wedding Package*

### *Your Wedding Package Includes:*

#### *Cocktails and Hors D'oeuvres Hosted in our Pre-Function*

Choose up to Three Butler Passed Hors D'Oeuvres  
1 Hour Bar of Deluxe Brand Liquors

#### *Dinner Reception in Grand Ballroom*

Four Course Meals  
Champagne Toast for all Guests  
Four Hour Deluxe Brand Bar: (Includes Reception hour)  
Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Dewar's Scotch, Jack Daniels  
Bourbon, Canadian Club, Brandy, Hiram Walker Amaretto, Miller Lite,  
Budweiser and O'douls, Chardonnay, White Zinfandel, and Merlot

#### *Linens*

White Floor Length Linen with White Napkins  
Choice of Chair Cover and Sash Color

#### *Parking*

Valet Service will be included in your wedding package  
for all your guests

#### *Doubletree Extras*

Bride and Groom Receive a Complimentary Suite with Breakfast  
A Complimentary Stay in Celebration of your First Anniversary!

\*\*Preferred Guestroom Room Rates for Family and Friends  
(Subject to Availability)

#### *Complete Set-Up Arrangements of:*

Portable Platform Risers for Head Table and Entertainment  
Dance Floor, Cake & Gift Table, Votive Candles and Mirrors  
Complimentary Cake Cutting Service

## *Hors D'Oeuvres Selection*

Choose up to Three Hors D'oeuvres

### *Signature Display*

International and Domestic Cheeses garnished with Fruits & Berries,  
Grilled and Raw Vegetable Display with Cooling Dips served  
with Crackers and Baguettes

### *Butler Passed Hot Hors D'oeuvres*

Vegetarian Spring Rolls  
Spanakopita  
Mushroom Vol-Au-Vent  
Smoked Chicken Quesadilla  
Raspberry & Brie En croute  
Puff Pastry Cheese Straws  
Chicken & Pineapple Brochettes  
Crispy Asparagus with Asiago

### *Upgraded Hors D'oeuvres*

Grilled Shrimp Skewers  
Crab Mushroom Caps  
Salmon or Beef Sate  
Beef Wellington  
Petit Lamb Chops  
Crab Rangoon  
Beef Teriyaki Brochettes  
Bacon Wrapped Scallops  
  
Additional \$5.00 per person  
Per Hors D'oeuvre selection

*Hors D'oeuvres Serving Size: 1 1/2 Pieces Per Person,  
Per Hot D'oeuvres Selection*

Prices are Exclusive of 20% Service Charge and Applicable Sales Tax. All pricing is subject to change up to 3 months prior to group or event arrival. Service Charge and Sales Tax are based on current published rates. These are subject to change.

## *Soup Selection*

Choice of One

### *Italian Wedding Soup*

Served with meatballs and curly  
endive in Chicken Broth

### *Classic Beef Barley*

With Beef Tips and Pearl Barley

### *Cream of Chicken*

With A Hint of Lemon

### *French Onion*

With Asiago Cheese Crostini

### *Mediterranean Vegetable*

Harvest Vegetables  
in Beef Broth

### *Tomato Florentine*

With Baby Spinach

## *Salad Selections*

Choice of One

### *Caesar Salad*

Crisp Hearts of Romaine served with  
Freshly Shredded Parmesan Cheese,  
Homemade Croutons &  
Caesar Dressing

### *Caprese Salad*

Hearty Beef Steak Tomatoes, Fresh  
Mozzarella infused with Fine Virgin  
Olive Oil and Fresh Basil Leaves

### *Doubletree Salad*

Mixed Field Greens with Fresh  
Seasonal Berries, Crumbled Maytag  
Bleu Cheese, Shredded Carrots and  
Candied Pecans Served with  
Homemade Raspberry Vinaigrette  
Dressing

### *Harvest Salad*

Baby Field Greens, Dried Cherries,  
Candied Walnuts, & Cucumber,  
Carrots, Roma Tomatoes  
Served with a Balsamic Vinaigrette  
Dressing

Prices are Exclusive of 20% Service Charge and Applicable Sales Tax. All pricing is subject to change up to 3 months prior to group or event arrival. Service Charge and Sales Tax are based on current published rates. These are subject to change.

## *Entrée Selection*

All Entrees Accompanied by Our Chef's Selection of Starch and Vegetables  
Served with Regular and Decaffeinated Coffee and Herbal Teas

### *Chicken Aurora*

Sautéed with Tomatoes, Capers and  
Mushrooms in a Cream Sauce

**\$ 75.00**

### *Chicken Marsala*

Marinated Breast of Chicken  
With Mushroom Wine Sauce

**\$ 75.00**

### *Apple Jack Chicken*

Lightly Breaded, served with a Michigan Cider Glaze  
Topped with Julienne Red and Green Apples

**\$78.00**

### *Roast Sliced Tenderloin*

Topped with Creamy Cognac and  
Mushroom Sauce

**\$81.00**

### *Filet of Salmon*

Grilled Fillet of Salmon  
Served with a Cucumber Dill

**\$81.00**

Prices are Exclusive of 20% Service Charge and Applicable Sales Tax. All pricing is subject to change up to 3 months prior to group or event arrival. Service Charge and Sales Tax are based on current published rates. These are subject to change.

## *Entrées Continued*

### *Filet Mignon*

8oz Center Cut tenderloin of Beef  
Served with Shiitake Mushroom Cabernet Sauce  
**\$94.00**

### *New York Strip*

Grilled 12 oz New York Strip  
Served with Tricolor Peppercorn Sauce  
**\$88.00**

### *Prime Rib*

Slow Roasted Prime Rib of Beef  
Served with Au Jus Sauce  
**\$82.00**

### *Brie Cheese Ravioli*

Brie Cheese and Garlic filled Ravioli  
Served on a bed of Julienne Vegetables  
With a Spinach Béchamel Sauce  
**\$76.00**

### *Vegetable Strudel*

Roasted Eggplant, Zucchini Peppers and Red Onions,  
Baked in a Butterless Puff Pastry  
Served with Roasted Red Pepper Coulis  
**\$76.00**

Prices are Exclusive of 20% Service Charge and Applicable Sales Tax. All pricing is subject to change up to 3 months prior to group or event arrival. Service Charge and Sales Tax are based on current published rates. These are subject to change.

## *Combination Entrees*

### *Chicken and Shrimp*

Grilled Chicken and Sautéed Shrimp  
Served with a Citrus Beurre Blanc Sauce

**\$87.00**

### *Petite Filet Mignon and Shrimp*

6 oz Tenderloin of Beef accompanied by a trio of Shrimp  
Served with Lemon Garlic Butter

**\$98.00**

### *Beef Tenderloin and Chicken*

Pan Seared Served with Cabernet Demi-Glace

**\$92.00**

### *Petite Filet Mignon and Salmon*

Served with a Wild Mushroom  
Demi-Glace and Béarnaise Sauce

**\$95.00**

### *Children's Entrée*

Age 10 & Under

### *Fruit Cup or Apple Sauce*

Served with Choice of One

Chicken Fingers with French Fries  
Pasta Marinara with Garlic Sticks  
Macaroni and Cheese with Garlic Sticks

**\$18.00**

### *Vendors Meals Available*

Prices are Exclusive of 20% Service Charge and Applicable Sales Tax. All pricing is subject to change up to 3 months prior to group or event arrival. Service Charge and Sales Tax are based on current published rates. These are subject to change.

# *Sweet Endings*

## *The Sweet Table*

### *Chef's Choice*

Assortment of Chocolate Dipped Strawberries, Éclairs,  
Cheese Cake Cups, Key-Lime Tarts, Napoleons, Victorian Cream Puffs,  
Pecan Tarts, Cannoli, Fresh Fruit Tartlets.

Includes Fresh Brewed Regular and Decaffeinated Coffee and Hot Tea

**\$ 11.00 per person**

## *The Chocolate Fountain*

(Please order for a minimum of 100 guests)

### **Choice of One**

Dark, Milk or White Chocolate

### **Choice of 5 Dipping Items**

Strawberries

Pineapple

Pretzel Rods

Pound Cake

Oreo Cookies

Marshmallows

Butter Cookies

Blonde Brownie Bites

Includes Fresh Brewed Regular and Decaffeinated Coffee and Hot Tea

**\$15.00 per person**

## *Gourmet Signature Coffee Service*

Freshly Brewed Starbucks Coffee with Three Flavoring Syrups,

Delicate Chocolate Shavings, Dusting Cinnamon,

Lemon Zest and Whipping Cream

**\$ 8.00 per person**

Prices are Exclusive of 20% Service Charge and Applicable Sales Tax. All pricing is subject to change up to 3 months prior to group or event arrival. Service Charge and Sales Tax are based on current published rates. These are subject to change.

## *Enhancements*

### *Fresh Market Vegetable Display*

Assortment of Fresh Garden Vegetables

Served with Specialty Dips

**\$ 4.25 per person**

### *Fresh Fruit Display*

A colorful assortment of Fresh Seasonal Fruits

To include Fresh Berries, Melons and Pineapple

**\$4.50 per person**

### *Domestic and International Cheese Display*

A beautiful display of Swiss, Cheddar, Jack, Smoked Gouda,

Dill Havarti, Gruyere and Boursin Cheese

Served with lavish and fancy crackers, French bread and

Garnished with Fresh Fruit

**\$4.75 per person**

### *Intermezzo*

Choice of Lemon, Berry or Mango Sorbet

**\$ 3.95 per person**

### *Ice Cream*

Scoop of Vanilla Ice Cream

Served with Cake

**\$1.50 per person**

Prices are Exclusive of 20% Service Charge and Applicable Sales Tax. All pricing is subject to change up to 3 months prior to group or event arrival. Service Charge and Sales Tax are based on current published rates. These are subject to change.



# *Package Information*

## *Beverages*

A Four Hour House Bar is included in your wedding package. You may choose to add additional hours or upgrade to the Premium Bar.

\$5.00 per person/per hour for Deluxe Bar

\$6.50 per person for Call Bar

\$6.00 per person/per hour for Premium Bar

## *Ceremonies*

We welcome wedding ceremonies. A set-up and breakdown charge of \$1800 is required, this includes rehearsal service.

## *Minimum Requirements, Service Charges and Applicable Tax*

A food and beverage minimum (excluding service charges and tax) is required on all Saturday evening events. Please ask your Catering Representative for current minimum and availability for Friday and Sunday events. Food, beverage and 20% service charge are subject to applicable sales tax.

**\*Prices are subject to change and will be guaranteed three months before your event.**

## *Deposit and Payment Information*

An initial deposit of \$1000.00 is required to confirm your ballroom space as definite. This deposit is non-refundable and is applied to your final balance. A Credit Card is required to be on file in case of additional fees occurring the evening of the event. The final payment is due Seven business days prior to your event and is payable by cashiers check or credit card. Personal checks are not accepted for final payment.

## *Final Guarantee*

To help make your function a truly memorable one, we will meet with you three to Five business days prior to your event. At this time your total number of expected guests is due. Your final payment will be based on this amount. This is your final guarantee and may not be lowered. If a guarantee is not given by the due date, the original expected attendance will become your guarantee. We ask that you bring any items that you want us to set for you (i.e., favors, place cards, pictures, etc.) three days prior to your event. We will also discuss the details of your event one more time.

Prices are Exclusive of 20% Service Charge and Applicable Sales Tax. All pricing is subject to change up to 3 months prior to group or event arrival. Service Charge and Sales Tax are based on current published rates. These are subject to change.