

# *Holiday Parties At the Four Points by Sheraton Ann Arbor*

Holiday packages are valid for events occurring December 2009 - March 2010.

There is a twenty-person minimum. Minimum purchase requirements apply.

The minimum purchase requirement will be quoted based on the time of day, day of the week and Ballroom assignment.

Packages include the following:

Special discounted guest room rate of \$69.00 based on availability. Reservations must be made in advance.

Festive centerpieces and decorations

White, Ivory or Black eight-point table covers and napkins

Parquet Dance Floor (if desired) Entertainment is arranged and paid for by the group

## **Hors d'oeuvres**

Tray of Grill-Crisp Vegetables

Tray of Domestic & Imported Cheese (with Crackers)

Spinach Artichoke Dip

Swedish Meatballs

## **Gourmet Coffee Station**

*(Available all evening)*

French Roast Coffee, Herbal Teas, Hot Chocolate, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cherries, Cinnamon, and Lemon Zest.

## **Dessert Table**

*(Quantities are based on one per person)*

White Chocolate Mousse Torte, Turtle Cheesecake and Lemon Mist Torte

## **Beverage Service**

*(Please see refer to the last page)*

Choose to offer a Host or Cash Bar with Alcoholic Beverages and the Fountain Sodas and Juice will be complimentary

## PLATED MEAL SERVICE

### APPETIZER

*(Choose one to be served to all guests)*

Tomato Basil Soup, Cream of Broccoli Soup, or Chicken Vegetable with Rice Soup

### SALAD

*(Choose one to be served to all guests)*

Michigan Salad (Mixed Greens, Dried Cherries, & Walnuts)

Winter Salad (Mixed Greens, Asiago Cheese, & Red Onion)

### Entrée Selections

*(Choose up to three entrées. See below for information regarding Split Menus.)*

Chicken Breast Stuffed with Mushrooms & Roasted Red Pepper

Mango Salsa Chicken Breast

Chicken Breast with Caper Sauce

Sage Stuffed Chicken Breast with Mushroom, Artichoke & Wine Sauce

Herbed Chicken Shitake

Marinated London Broil

Top Sirloin with Port Demi-Glaze

Salmon Fillets with Fragrant Herbs & Lemon

Orange Roughy

Grilled Vegetables

Ricotta Stuffed Shells Marinara Florentine

### STARCH

*(Choose one)*

Mashed Potatoes, Rosemary Roasted Potatoes, Baked Redskin Potatoes, Wild Rice Pilaf

### VEGETABLE

*(Choose one)*

California Medley, Green Beans Almondine, Asparagus, Baby Carrots, or Steamed Broccoli

### DINNER ROLLS AND BUTTER

\$29.00 *(three entrée maximum)*

*All food and beverages are subject to sales tax and gratuity  
(Gratuity is 19% for events held in 2009 and 20% for events held in 2010)*

\*A split-menu is when more than one entrée is chosen by the host for a plated meal. The host (planner) may choose up to three entrées for their guests to choose from. Guests must report to their host their choice of entrée. The host is required to report the count for each entrée to the hotel four business days prior to the event. The host will also have to provide their guests with a place card or ticket that indicates to the server their entrée selection.

## BUFFET MEAL SERVICE

### SALADS

Winter Salad (Mixed Greens, Asiago Cheese, & Red Onion)  
Tossed Fresh Green Salad  
Broccoli Walnut Salad  
Italian Pasta Salad

### Entrée Selections

Chicken Breast Stuffed with Mushrooms & Roasted Red Pepper  
Mango Salsa Chicken Breast  
Chicken Breast with Caper Sauce  
Stuffed Chicken Breast Noisette  
Herbed Chicken Breast Shitake  
Sliced Turkey & Stuffing (*add \$2.00*)  
Marinated London Broil  
Roast Top Sirloin with Port Demi-Glaze  
Prime Rib with Carver (*add \$2.00*)  
Strip Loin with Carver (*add \$2.50*)  
Salmon Fillets with Fragrant Herbs & Lemon  
Fried Fantail shrimp  
Spinach Lasagna  
Ricotta Stuffed Shells Marinara Florentine

### STARCH

Rosemary Roasted Potatoes and Wild Rice Pilaf

### VEGETABLE

California Medley

### DINNER ROLLS AND BUTTER

Two-entrée buffet \$31.00  
Three-entrée buffet \$33.00  
Four entrée buffet \$35.00

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## Afternoon Packages

Daytime events must conclude by 4:00 pm

There is a twenty-person minimum. Minimum purchase requirements apply.

The minimum purchase requirement will be quoted based on the day of the week and the ballroom assignment.

### Hors d'oeuvre Table

Domestic Cheese Tray and Crackers  
Artichoke Spinach Dip and Tortilla Chips  
Fruit Punch  
Coffee Station

### Served Luncheons Include

Michigan Salad  
Wild Rice Pilaf or Roasted Redskin Potatoes  
Green Beans Almondine or California Medley  
Up to Two Entrées  
*See below for Split Menu information*

### Buffet Luncheons Include

Deluxe Salad Bar with Toppings  
Fresh Fruit Tray and Italian Pasta Salad  
Wild Rice Pilaf or Roasted Redskin Potatoes  
Green Beans Almondine or California Medley  
Two or Three Entrées

### Entrées

Chicken Marsala  
Herb Chicken Breast Shitake  
Sage Stuffed Chicken Breast  
Marinated London Broil  
Orange Roughy  
Italian Meat Lasagna  
Spinach Lasagna

Both Styles of Dining include Warm Dinner Rolls and Butter  
and Chef's Dessert Table

(Dessert quantities are based on one per person)

Plated (served) Luncheon \$18.00 per person

Two Entrée Buffet \$20.00 per person

Three Entrée Buffet \$22.00 per person

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## Beverage Service Packages

50 person minimum for all beverage packages  
 Prices quoted are per person for five or six consecutive hours.  
 Every package includes Assorted Fountain Sodas and Juice.  
 Every package includes the bartender at no additional charge.

### Beer & Wine Package

Chablis, Burgundy & White Zinfandel Wines  
 Draft Beer (Budweiser and Bud Light)  
 5 hours \$16.75 or 6 hours \$19.25

### Soft Beverage Package

Assorted Fountain Soda  
 Assorted Juice  
 \$7.00 for up to 6 hours

### House Package

House Brand Cocktails  
 House Wines; Chardonnay, Merlot & White Zinfandel  
 Draft Beer (Budweiser and Bud Light)  
 5 hours \$20.00 or 6 hours \$22.75

### Call Package

Call Brand Cocktails  
 Wines; Chardonnay, Merlot & White Zinfandel  
 Draft Beer (Budweiser & Bud Light)  
 5 hours \$22.75 or 6 hours \$25.75

### Premium Package

Premium Brand Cocktails & Cordials  
 Wines; Chardonnay, Merlot & White Zinfandel  
 Draft Beer (Sam Adams & Labatt Blue)  
 5 hours \$25.75 or 6 hours \$29.25

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## Beverage Service

### HOST BAR

House Brand Liquors	\$3.75 per drink	Budweiser and Miller Lite	\$3.25 per bottle
Call Brand Liquors	\$4.50 per drink	Labatt Blue	\$3.75 per bottle
Premium Brand Liquors	\$5.00 per drink	Bass Ale, Amstel Light, Anchor Steam	\$4.50 per bottle
Chardonnay, Cabernet & White Zinfandel	\$18.00 per bottle	Draft: Bud or Bud Light	\$225.00 per keg
Merlot and Pinot Grigio	\$21.00 per bottle	Draft: Labatt Blue or Killian Red	\$250.00 per keg
Shiraz, Chenin Blanc & Pinot Noir	\$25.00 per bottle	Assorted Fountain Soft Drinks	Complimentary
Cordials	\$5.25 per drink	Assorted Juices	Complimentary

### CASH BAR

House Brand Liquors	\$4.25 per drink	Budweiser and Miller Lite	\$3.50 per bottle
Call Brand Liquors	\$4.75 per drink	Labatt Blue	\$4.25 per bottle
Premium Brand Liquors	\$5.75 per drink	Bass Ale, Amstel Light, Anchor Steam	\$5.50 per bottle
Chardonnay, Cabernet & White Zinfandel	\$5.50 per glass	Assorted Fountain Soft Drinks	Complimentary
Merlot and Pinot Grigio	\$6.50 per glass	Assorted Juices	Complimentary
Shiraz, Chenin Blanc & Pinot Noir	\$7.75 per glass		
Cordials	\$6.00 per drink		

## LIQUORS

	HOUSE BRANDS	CALL BRANDS	PREMIUM BRANDS
WHISKEY	Seagram's 7	Canadian Club	Crown Royal
BOURBON	Jim Beam	Jack Daniels	Wild Turkey
SCOTCH	J & B	Dewars	Chivas
VODKA	Popov	Smirnoff	Absolut
GIN	Seagram's Extra Dry	Beefeater	Tangeray
RUM	Heaven Hill	Bacardi	Captain Morgan's

A \$50.00 Set-up Fee is applicable to Cash or Hosted Bars with beverage sales less than \$300.00 per bar.  
 All prices include the appropriate mixers, glassware and garnishes and are single shot drinks only.  
 Fountain Sodas and Juice are complimentary with your Host or Cash Bar