

## Four Points by Sheraton Ann Arbor 2010 Wedding Package

### Your Wedding Package Includes

- Dinner for the Bride and Groom
- A Guest Room for the Bride and Groom
- Champagne Toast for all Guests (Sparkling Cider is also offered)
- Special rates for your Out-of-town guests
- Ballroom set up to include:
  - Your Special items; favors, guest book, place cards, etc.
  - Hurricane Candle & Mirror Centerpiece (includes a white or ivory taper candle)
  - White, Ivory or Black eight point table covers and napkins
  - Parquet Wood Dance Floor with DJ Table or stage for Band (You provide the entertainment)
  - Stage for Your Head Table
- Your Wedding Cake sliced and plated and placed on a self-serve table with a Fresh Fruit Tray
- Hors d'oeuvres (choice of six) served on a table or butler-style
- Gourmet Coffee Station
- And, your choice of Plated or Buffet style Dinner

#### Package Prices

Plated meal (choose up to four entrees) \$33.00

Two-entrée buffet \$35.00

Three-entrée buffet \$36.50

Children under ten years of age eat from the buffet or if a plated meal is being served you may order a Chicken Finger dinner or a child's portion of the adult meal...\$15.00

Prices are subject to applicable sales tax and 20% gratuity

Prices are valid through 2010

#### Beverage Packages

Sold separately (see page 4)

## Hors d'oeuvres

(choose six)

California Rolls	Turkey Pinwheels & Vegetable Pinwheels	Antipasto Skewers
Sirloin Wrapped Asparagus	Chicken & Pineapple Brochettes	Assorted Mini Quiche
Beef Teriyaki Brochettes	Mushrooms Italienne (Stuffed with Pork Sausage & Parmesan Cheese)	Spinach Artichoke Tarts
Stuffed Mushrooms (With Red Bell Peppers & Mozzarella Cheese)	Fresh Vegetable Tray & Ranch Dip	Domestic & Imported Cheese Tray
Grill Crisp Vegetable Tray		

(Trays must be on a table; all other Hors d'oeuvres can be on a table or served butler-style)

## Gourmet Coffee Station

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

Champagne Toast (or Sparkling Cider) for all guests

## Appetizer

(Choose one Appetizer, which will be served to all guests)

Tomato Basil Soup, Cream of Broccoli Soup,

Chicken Vegetable with Rice Soup, Italian Wedding Soup, or Fresh Fruit Cocktail

(Or choose to have Sorbet served following the Salad)

## Salad

(Choose one Salad, which will be served to all guests)

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

Autumn Salad (Mixed Greens, Asiago Cheese, and Red Onion)

Caesar Salad (Crisp Romaine, Freshly Shredded Parmesan Cheese, Croutons & Tomatoes)

Greek Salad (Romaine Lettuce, Greek Olives, Red Onions, Tomatoes, and Feta Cheese)

## Entrees

Chicken Breast Stuffed with Mushrooms and Roasted Red Pepper

Mango Salsa Chicken Breast

Chicken Breast with Caper Sauce

Stuffed Chicken Breast Noisette

Herbed Chicken Breast Shitake

Marinated London Broil

Top Sirloin with Port Demi-Glaze (Plated) or Roast Top Sirloin (Buffet Style)

Salmon fillets with Fragrant Herbs and Lemon

Orange Roughy

Grilled Vegetables

Ricotta Stuffed Shells Marinara Florentine

The following entrées are available at an additional charge

#### Combination Plates

Five-ounce Filet Mignon Morel and Herb Chicken Breast add \$7.00

Five-ounce Filet Mignon Morel and Grilled Salmon Medallion add \$7.00

Grilled Tuna Steak and Chicken Marsala add \$5.00

Portabella Florentine, Ricotta Stuffed Shells and Grilled Vegetables add \$2.00

#### Buffet Carving Stations

Prime Rib with Carver add \$2.00

Strip Loin with Carver add \$2.50

#### Starches

(Choose one for a plated meal and two for buffet-style dining)

Mashed Potatoes, Rosemary Roasted Potatoes, Baked Redskin Potatoes, Wild Rice Pilaf,  
Penne Alfredo or Mostaccioli Marinara

#### Vegetable

(Choose one)

California Medley (Carrots, Cauliflower and Broccoli)

Green Beans Almondine

Sunshine Bean Medley (Green Beans, Wax Beans and Carrots)

Asparagus

Baby Carrots

Steamed Broccoli

#### Dinner Rolls and Butter

A self-serve table for Your sliced Wedding Cake and Fresh Fruit Tray

#### Children's Dinner Package

Available for Children ten years of age and younger

Children eat from the Buffet or if a Plated meal is served you can order a Chicken Fingers  
dinner or half portions of the adult menu.

\$15.00

## Beverage Service Packages

Prices quoted are per person for five or six hours  
Prices are subject to applicable sales tax and 20% gratuity  
Bars can close for up to one hour during dinner  
Every package includes the Soft Beverage package  
Bartenders are provided at no additional charge

### HOUSE PACKAGE

Cocktails: Seagram's 7 Whiskey, Jim Beam Bourbon, J & B Scotch,  
Popov Vodka, Seagram's Extra Dry Gin, and Heaven Hill Rum  
Wine: Chardonnay, Cabernet and White Zinfandel  
Draft Beer: Budweiser and Bud Light  
5 hours \$20.00 or 6 hours \$22.75

### CALL PACKAGE

Cocktails: Canadian Club & Seagram's 7 Whiskey, Jack Daniels & Jim Beam Bourbon, Dewars & J&B  
Scotch, Smirnoff vodka, Smirnoff Twisters (Vanilla & Orange), Beefeater & Seagram's Extra Dry Gin,  
Bacardi Limón, Bacardi Silver and Captain Morgan's  
Wines: Pinot Grigio, Merlot and White Zinfandel  
Draft Beer: Budweiser and Bud Light  
5 hours \$22.75 or 6 hours \$25.75

### PREMIUM PACKAGE

Cocktails: Crown Royal, Canadian Club & Jameson Irish Whiskey, Wild Turkey &  
Jack Daniels Bourbon, Chivas & Dewars Scotch, Absolut, & Smirnoff vodka, Smirnoff Twisters (Vanilla &  
Orange), Tanqueray & Beefeater Gin, Bacardi Silver, Captain Morgan's and Parrot Bay Rum  
Cordials: Kahlua, Bailey's and Amaretto  
Wines: Pinot Grigio, Merlot, and White Zinfandel  
Draft Beer: Sam Adams & Labatt Blue  
5 hours \$25.75 or 6 hours \$29.25

### BEER & WINE PACKAGE

Wine: Chardonnay, Cabernet and White Zinfandel  
Draft Beer: Budweiser and Bud Light  
5 hours \$16.75 or 6 hours \$19.25

Bottle Beer can be added to any of the above Beverage Packages  
Add Labatt Blue, Bud & Bud Light for \$1.00 per person  
Add Amstel Lite, Bass Ale, Bells Amber Ale & Bells Seasonal for \$2.00 per person

### SOFT BEVERAGE PACKAGE

(Sold separately for all guests or with one of the above packages for vendors and minors)  
Assorted Fountain Soda and Juice  
\$7.00

Prices good through 2010

Prices are subject to applicable sales tax and 20% gratuity.  
Bartenders are provided with Beverage Packages at no additional charge  
One hundred-person minimum for all packages.

#### Minimum food and beverage purchase requirement

The Four Points by Sheraton Ann Arbor requires a minimum food and beverage purchase for all social functions. A room rental fee is not charged for the reception room. The minimum requirement varies based on the day of the week, date and ballroom assignment. Food and beverages purchased by the host go toward meeting the minimum purchase requirement. Cash bar sales (if any), equipment rental (if any), sales tax and gratuity do not go toward meeting the minimum. The minimum will be quoted when you contact the hotel with your date and estimated attendance.

#### To secure a date

An advance deposit of twenty-five percent of the minimum is required with the signed contract.  
An equal amount is due ninety days prior to the event.  
The final count and remaining estimated balance are due four business days prior to the event.  
Advance deposits are not refundable.

#### Exclusive offers available with the Purchase of the Wedding package

Rehearsal Dinner: Serve a Three Entrée Buffet for the price of the Two or take \$2.00 off a Specialty Buffet. Catering Menus are on-line at [www.fourpointsannarbor.com](http://www.fourpointsannarbor.com).  
Breakfast: Reserve a private Banquet Room and Purchase a Full Breakfast Buffet for at least twenty adults. Add either the Belgium Waffle Station or made-to-order Omelet Station at no additional charge (a savings of \$2.50 per person)

Packages described are guaranteed to be available at the prices listed for events held through 2010.

Please call or e-mail Cheryl Daniel for date availability

[Cheryl.daniel@fourpointsannarbor.com](mailto:Cheryl.daniel@fourpointsannarbor.com)

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