



MARRIOTT
ANN ARBOR
YPSILANTI EAGLE CREST



EVENTS MENU

BREAKFAST

CONTINENTAL BREAKFAST | \$14-\$20 PER PERSON

QUICK START BREAKFAST | \$14

- Starbucks Regular and Decaffeinated Coffees
- Specialty Teas
- Assorted Chilled Juices
- Whole Fruit
- Variety of Breakfast Pastries & Bagels, Scones, Muffins
- Cream Cheese, Butter, Fruit Preserves and Honey

DELUXE CONTINENTAL BREAKFAST | \$20

- Starbucks Regular and Decaffeinated Coffees
- Specialty Hot Teas
- Assorted Chilled Juices
- A Variety of Breakfast Pastries, Muffins, Scones and Bagels
- Cream Cheese, Butter, Fruit Preserves, Honey
- Fruit Yogurts with Granola Toppings
- Display of Sliced Fresh Fruits



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

1275 South Huron Street, Ypsilanti MI 48197

BREAKFAST

MORNING ENHANCEMENTS

MORNING ENHANCEMENTS | PER PERSON

- Sausage, Egg, and Cheese English Muffin | \$6
- Canadian Bacon, Egg, and Cheese Croissant | \$6
- Egg and Cheese English Muffin | \$5
- Individual and Assorted Fruit Yogurt and Granola Topping | \$5
- Granola Bar | \$3
- Whole Fruit | \$3
- A Display of Sliced Seasonal Fresh Fruit with Berries | \$8
- Hard Boiled Egg | \$2
- Hot Oatmeal Bar with Brown Sugar, Raisins, and Dried Fruit | \$7
- Smoked Duck Trap River Salmon | \$11

MORNING ENHANCEMENTS | PER DOZEN

- Assorted Muffins | \$32
- Buttery Croissants | \$32
- Danish | \$32
- Bagels with Assorted Cream Cheese | \$36
- Berry Scones | \$36

BEVERAGES | PER GALLON AND BOTTLE

- Freshly Brewed Starbucks Coffee | \$65/gallon
- Hot Specialty Tazo Tea | \$36/gallon
- Bottled Fruit Juices | \$5/bottle
- Naked Juice | \$5/bottle
- Bottled Water | \$3/bottle
- Assorted Soft Drinks | \$3/each
- Red Bull | \$5/each



BREAKFAST

PLATED BREAKFAST | \$18-\$29 PER PERSON

AMERICAN CLASSIC | \$18

- Fruit Cup
- Scrambled Eggs
- Bacon & Sausage
- Breakfast Potatoes

STEAK & EGGS | \$29

- Scrambled Eggs
- Petite New York Strip Steak
- Breakfast Potatoes with Peppers & Onions

MICHIGANDER'S START | \$22

- Fruit Cup
- Michigan Cherry & Brie Stuffed French Toast
- Applewood Smoked Bacon or Maple Sausage

SOUTHERN HOSPITALITY | \$23

- Chicken Fried Steak with Cream Gravy
- Scrambled Eggs
- Andouille Potato Hash

All Breakfasts are served with Chilled Juices, Basket of Breakfast Pastries and Muffins, Fruit Preserves, Butter, Starbucks Regular and Decaffeinated Coffees, and Specialty Hot Tazo Teas.



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

1275 South Huron Street, Ypsilanti MI 48197

BREAKFAST

BREAKFAST BUFFETS | \$26-\$28 PER PERSON

SUNRISE BREAKFAST | \$26

- Chilled Orange Juice
- Starbucks Regular and Decaffeinated Coffee
- Specialty Hot Teas
- Sliced Fresh Fruit Tray
- Assorted Breakfast Pastries
- Scrambled Eggs
- Breakfast Potatoes
- Apple Wood Smoke Bacon and Sausage

EXECUTIVE BREAKFAST | \$28

- Chilled Orange Juice
- Starbucks Regular and Decaffeinated Coffee
- Specialty Hot Teas
- Sliced Fresh Fruit Tray
- Assorted Yogurts with Granola
- Muffins, Danish, Scones, and Bagels
- French Toast or Pancakes
- Scrambled Eggs
- Breakfast Potatoes
- Apple wood Smoked Bacon and Sausage

Minimum 25 guests required for buffets

Buffet items are priced to be available for 1.5 hours.



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BREAKFAST

BREAKFAST BUFFET ENHANCEMENTS

ENHANCEMENTS | PER PERSON

- *Omelets Made to Order | \$10
Topping Choices: Mushrooms, Onions, Tomatoes, Cheese, Spinach, Bacon or Ham
- Eggs Benedict | \$6
- Eggs Benedict Station | \$12
- Smoked Duck Trap River Salmon | \$11
*diced tomato, red onions, capers, chopped chives, diced egg, cream cheese, mini bagels *(minimum order of 20 needed)

Minimum 25 guests required for buffets

Buffet items are priced to be available for 1.5 hours.

***Chef attendant fee of \$150.00 required for every 100 attendees**



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

1275 South Huron Street, Ypsilanti MI 48197

BREAKS

BREAK PACKAGES | \$20-\$35 PER PERSON

FULL DAY BREAK PACKAGE | \$35

- All Day Beverage and Whole Fruit Service
- Starbucks Regular & Decaffeinated Coffee
- Flavored Creamers Assorted
- Hot Teas
- Assorted Soft Drinks
- Bottled Water
- Chilled Juice Available in the Morning
- Seasonal Beverage (Lemonade or Hot Chocolate)
- Red Apples, Green Apples, Bananas and Oranges
- Morning Start (2 hours)
- Seasonal Sliced Fruit
- Assortment of Breakfast Pastries
- Bagels with Butter, Cream Cheese & Preserves
- Mid- Morning
- All Day Beverage and Whole Fruit Refreshed
- Afternoon Break (2 hours)
- Freshly Popped Popcorn
- Two Additional Afternoon Snacks of Chef's Choice
- Beverages Refreshed

Full Day Break Package is designed for your standard daytime meetings (7:00am to 5:00pm)



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BREAKS

BREAK PACKAGES | \$20-\$35 PER PERSON

MORNING BREAK PACKAGE | \$20

- Morning Beverage and Whole Fruit Service
- Starbucks Regular & Decaffeinated Coffee
- Flavored Creamers Assorted
- Hot Teas
- Assorted Soft Drinks
- Bottled Water
- Chilled Juice Available in the Morning
- Seasonal Beverage (Lemonade or Hot Chocolate)
- Red Apples, Green Apples, Bananas and Oranges
- Morning Start (2 hours)
- Seasonal Sliced Fruit
- Assortment of Breakfast Pastries
- Bagels with Butter, Cream Cheese & Preserves

Morning Break Package is designed for your standard morning meetings (7:00am to 12:00pm)

AFTERNOON BREAK PACKAGE | \$23

- Afternoon Beverage and Whole Fruit Service
- Starbucks Regular & Decaffeinated Coffee
- Flavored Creamers Assorted
- Hot Teas
- Assorted Soft Drinks
- Bottled Water
- Seasonal Beverage (Lemonade or Hot Chocolate)
- Red Apples, Green Apples, Bananas and Oranges
- Afternoon Break (2 hours)
- Freshly Popped Popcorn
- Two Additional Afternoon Snacks of Chef's Choice
- Beverages Refreshed

Afternoon Break Package is designed for your standard afternoon meetings (12:00pm to 5:00pm)



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BREAKS

BREAK ADDITIONS & ENHANCEMENTS

BEVERAGES

- Freshly Brewed Starbucks Coffee | \$65/gallon
- Hot Specialty Tazo Tea | \$36/gallon
- Assorted Soft Drinks | \$3/each
- Bottled Water | \$3/each
- Lemonade | \$40/gallon
- Iced Tea | \$40/gallon
- Bottled Juice | \$5/bottle
- Naked Juice | \$6/each
- Red Bull | \$5/each
- Fiji Water | \$5
- Voss (still) Water | \$6

DAILY ADDITIONS

- Fresh Cookie Variety | \$35/dozen
- Milk Chocolate Dipped Pretzels | \$36/dozen
- Double Chocolate Brownies | \$39/dozen
- Cracker Jacks | \$5/bag
- Granola Bar | \$3/each
- Whole Fruit | \$3/piece
- Sliced Fresh Fruit Tray with Seasonal Berries | \$8/person
- Artichoke & Spinach Dip | \$10/person



BREAKS

BREAK ADDITIONS & ENHANCEMENTS

ENHANCEMENTS | \$17 PER BOWL

- House made Chips with French Onion Dip
- Pretzels with Della Dip
- Tortilla Chips with Salsa
- Chex Mix

ENHANCEMENTS | \$23 PER POUND

- Mixed Nuts
- Spicy Snack Blend
- Wasabi Pea and Rice Cracker Mix
- Trail Mix



BREAKS

BREAKS | \$19-\$20 PER PERSON

MEDITERRANEAN BAR | \$20

- Fresh Pita Bread
- Bagel Chips
- Fresh Crostini Bruschetta
- Tabbouleh and Hummus
- Green Olive and Goat Cheese Tapenade
- Assorted Specialty Drinks
- Starbucks Regular & Decaffeinated Coffee and Specialty Teas

AHHH, CHOCOLATE | \$20

- Fudge Brownies
- Jumbo Chocolate Chip & White Chocolate Macadamia Nut Cookies
- Chocolate Bars
- Assorted Soft Drinks
- White Milk
- Chocolate Milk
- Starbucks Regular & Decaffeinated Coffee and Specialty Teas



BREAKS

BREAKS | \$19-\$20 PER PERSON

7TH INNING STRETCH | \$19

- Popcorn
- Roasted Peanuts
- Cracker Jacks
- Jumbo Pretzel with Mustard
- Assorted Soft Drinks
- Starbucks Regular & Decaffeinated Coffee and Specialty Teas
- Ice Tea

INTERMISSION | \$20

- Cheddar Popcorn
- Candy Bar Assortment
- Twizzlers
- M&M's
- Assorted Soft Drinks Assorted Soft Drinks
- Starbucks Regular & Decaffeinated Coffee and Specialty Teas
- Ice Tea



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LUNCH

LUNCH BOX | \$31 PER PERSON

LUNCH TO GO | \$31

Your Choice of Sandwich:

- Thinly Sliced Slow Roasted Beef - Served on rye with horseradish spread and steakhouse onion cheddar
- Turkey Croissant - Turkey and Swiss cheese with pesto mayo, lettuce and vine ripened tomato
- Italian Style Sub - Salami, capicola, ham, provolone with shredded lettuce, vine ripened tomato and red onion with vinaigrette
- Vegetarian Wrap - Marinated Portobello mushrooms grilled and paired with roasted red peppers, grilled onion, zucchini and squash

- Whole Fruit
- Potato or Pasta Salad
- Potato Chips or Pretzels
- Chocolate Chip Cookie

ENHANCEMENTS

- Soda \$3 each
- Bottled Water \$3 each



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LUNCH

SANDWICHES | \$23 PER PERSON

CHICKEN SALAD CROISSANT | \$23

Cashew tarragon chicken salad piled high on a butter croissant

THE FOCACCIA | \$23

Thinly sliced ham, turkey and genoa salami, served on focaccia bread with tomato and roasted pepper mayonnaise

VEGGIE WRAP | \$23

Baby Spinach, Caponata (Zucchini, Yellow Squash, Eggplant, Olives and Tomatoes), Buffalo Mozzarella and Mushrooms in a Spinach wrap

THE WRAP | \$23

Large tomato basil tortilla filled with turkey, sliced pepper jack cheese, shredded lettuce, tomato and pesto mayonnaise

THE CIABATTA | \$23

Genoa salami, pepperoni, ham provolone cheese topped with shredded lettuce, tomato and balsamic vinaigrette, served on fresh ciabatta bread

**All Sandwiches Served with House Made Chips,
Pasta Salad or Potato Salad, Ice Tea and Lemonade
See Dessert Page for Added Desert Options**



LUNCH

LUNCH ENTRÉE SALADS | \$25-\$28 PER PERSON

CHICKEN OR SHRIMP CEASAR SALAD | \$25

Fresh romaine hearts tossed with house made Caesar dressing,
Garlic croutons, topped with your choice of grilled chicken or shrimp

SHRIMP SPINACH SALAD | \$28

Fresh baby spinach, romaine tossed in orange vinaigrette.
Toasted pine nuts, crumbled goat cheese, grape tomatoes, pesto grilled shrimp

NICOISE COBB SALAD | \$28

Fresh mixed baby greens topped with seared tuna, avocado, cucumber,
Mandarin oranges, chow mein noodles, sesame ginger dressing

SALMON SALAD | \$28

Caramelized Faroe Island salmon atop fresh greens with julienne red onion,
Candied pecans, sweet grape tomatoes, crumbled goat cheese
Served with Michigan champagne vinaigrette

All Plated Lunches include Bakery Basket, Ice Tea and Coffee Service.

See Dessert Page for Added Desert Options



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

1275 South Huron Street, Ypsilanti MI 48197

LUNCH

PLATED LUNCH \$24-\$33 PER PERSON

12 HOUR BRAISED BRISKET | \$33

Slowly braised for 12 hours paired with veal demi , garlic mashed potato, seasonal vegetables

SMOKEY SALSA CRUDA | \$29

Sautéed boneless breast of chicken with a lightly smoked tomato cruda sauce, spinach orzo and seasonal vegetable

CHICKEN CANNELLONI FLORENTINE | \$26

Seasonal mushrooms, baby spinach come together in a three cheese filling with house made marinara.

*Can be made vegetarian

TUSCAN ROASTED CHICKEN | \$32

Slow roasted bone-in chicken, chef's choice of vegetable, roasted potatoes with natural juice

FAROE ISLAND SALMON | \$33

Grilled, herb seared served with toasted pine nut orzo

All Plated Lunches include House Garden Salad, Seasonal Vegetable, Starch and Bread Basket

Freshly Brewed Coffee and Ice Tea Service

See Dessert Page for Dessert Options



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LUNCH

PLATED LUNCH | \$24-\$33 PER PERSON

LAKE SUPERIOR WHITEFISH | \$29

Local and sustainable herb seared, topped with Michigan cherry butter sauce and confetti rice
Seasonally available

PORTABELLA NAPOLEON | \$29

Marinated grilled Portobello mushrooms with sliced zucchini, squash and peppers served over quinoa pilaf and topped With balsamic reduction

BAKED LASAGNA | \$24

Traditional beef or meatless.
Freshly baked with hearty marinara Sauce

GRILLED TERIYAKI BREAST OF CHICKEN | \$31

Jumbo Boneless tender Chicken Breast served with rice pilaf and pineapple salsa.

MUSHROOM RAVIOLI | \$32

Portobello mushrooms and five cheeses stuffed in traditional ravioli pasta covered with a parmesan cream sauce

All Plated Lunches include House Garden Salad, Seasonal Vegetable, Starch and Bread Basket

Freshly Brewed Coffee and Ice Tea Service

See Dessert Page for Dessert Options



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LUNCH

PLATED LUNCH DESSERT | \$3-\$7 PER PERSON

CARROT CAKE | \$3

Traditional cream cheese frosting

NEW YORK CHEESECAKE | \$5

Vanilla scented cheesecake on a graham cracker crust, served with strawberries, caramel or chocolate Sauce

RASPBERRY PASSION FRUIT | \$9

Yellow genoise base with raspberry mousse, white chocolate and passion fruit mousse garnished with mini Macaroon on a Pointed plate

CHOCOLATE TORTE | \$7

Moist chocolate cake layered with milk chocolate ganache, covered with dense dark chocolate mousse. garnished with Short bread cookie and berry



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LUNCH

LUNCH BUFFET | \$33-\$39 PER PERSON

SOUTH OF THE BORDER | \$36

- Crunchy corn salad with iceberg lettuce, tortilla crisp with chipotle ranch
- Spanish Rice
- Refried Beans
- Chicken and Beef Fajitas
- Chicken Enchiladas
- Salsa Verde with Sour Cream Lime Splash
- Taco Bar with assorted Toppings and Chips
- Churro's with Chocolate Ganache

THE BIG EASY | \$39

- Garden Salad
- Red Beans and Rice
- Chicken and Sausage Jambalaya
- Shrimp Creole
- Collard Greens
- Corn Bread
- Assorted Dessert Singles

THE WORKING LUNCH | \$33

- Assortment of Hand Made Half Sandwiches
- Deli Fresh Pasta Salad
- Potato Salad Cole Slaw
- House made Chips
- Cookies & Brownies
- Ice Tea and Lemonade

Buffet items are priced to be available for 1.5 hour
Freshly Brewed Coffee and Ice Tea Service



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LUNCH

LUNCH BUFFET | \$33-\$39 PER PERSON

DELI BUFFET | \$33

- Mix Greens with Chef's Dressings
- Pasta Salad
- Potato Salad
- Cole Slaw
- Deli Sliced: turkey, roast beef, ham, salami, pastrami, capicola
- Cheeses: American, big-eyed Swiss and cheddar
- Lettuce, Red Onions, Tomatoes and Pickles
- Cookies and Brownies

ITALIAN BUFFET | \$38

- Antipasto Salad
- Caesar Salad
- Orzo Salad
- Mushroom and Artichoke Salad
- Penne Marinara with Meatballs
- Lasagna
- Roasted Garlic and Rosemary Chicken with Fennel
- Seasonal Vegetable
- Garlic Bread Sticks
- Assorted Desserts

Buffet items are priced to be available for 1.5 hours.

Freshly Brewed Coffee and Ice Tea Service



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LUNCH

LUNCH BUFFET ENHANCEMENTS | \$3-\$5 PER PERSON

LUNCH BUFFET ENHANCEMENTS | PER PERSON

- CHEF'S SOUP DU JOUR | \$3 PER PERSON
- FRESH BAKED COOKIES | \$5 PER PERSON
- ASSORTED SODAS | \$3 PER PERSON
- BOTTLED WATER | \$3 PER PERSON
- ASSORTED JUICES | \$5 PER PERSON



LUNCH

CREATE YOUR OWN LUNCH BUFFET | \$36-\$40 PER PERSON

CHOOSE THREE SALAD SELECTIONS BELOW:

- Toss Salad
- Penne Pasta Salad
- Antipasto Salad
- Fresh Fruit Tray
- Caesar Salad
- Cole Slaw
- Marinated Mushroom
- Green Bean Salad
- Potato Salad
- Macaroni Salad
- Tomato Mozzarella
- Artichoke Salad
- Cucumber Salad
- Broccoli and Cauliflower Salad
- Three Bean Salad

TWO ENTRÉE BUFFET | \$36

THREE ENTRÉE BUFFET | \$40

ENTRÉE SELECTIONS BELOW:

- Chicken Picatta
- Chicken Parmesan
- Pan jus Pulled Pork
- BBQ Pulled Pork
- BBQ Chicken
- Chicken Marsala
- Southern Fried Chicken
- Rosemary and Garlic Roasted Chicken
- Penne Alfredo with Chicken
- Penne Alfredo with Shrimp
- Baked Lemon Cod
- Meatballs with Marinara
- Eggplant Parmesan
- Traditional Beef Lasagna
- Vegetarian Lasagna
- Roasted Pork with Caramelized Onion Confit
- Sliced Brisket with Mushroom Demi
- London Broil
- Panko Crusted Whitefish with Lemon Herb Cream

Buffet includes Chef's Choice of Seasonal Vegetables,

Starch and Dessert

Buffet Items are priced to be available for 1.5 hours Served with Freshly Brewed Starbucks Coffee and Ice Tea Service



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

1275 South Huron Street, Ypsilanti MI 48197

DINNER

PLATED DINNER SALADS

CAESAR SALAD

Romaine lettuce, shredded parmesan cheese, wedges of tomato and garlic croutons, julienne red peppers with Caesar dressing

CHEF'S GARDEN SALAD

Seasonal greens, a selection of seasonal toppings served with choice of dressing

ANN ARBOR MARRIOTT SIGNATURE SALAD | \$2 UPGRADE

California greens wrapped in a cucumber ribbon with orange segments, grape tomatoes, dried cranberries, candied walnuts, shaved parmesan and balsamic vinaigrette

CAPRESE SALAD | \$4 UPGRADE

Ripe tomato slices and fresh, sweet mozzarella with basil leaves and olives. dressed simply in olive oil, salt and pepper

MICHIGAN SALAD | \$2 UPGRADE

Fresh Mixed Greens with Dried Michigan Cherries, Toasted Pecans, Red Onion, Grape Tomatoes and Crumbled Goat Cheese served with of choice of dressing



DINNER

DINNER ENTREES - BEEF | \$49-MARKET PRICE PER PERSON

FILET MIGNON | MARKET PRICE

Seared center cut choice with wild mushroom bordelaise sauce and caramelized cipollini. herb whipped potatoes, fresh market vegetables

Choice of : 6oz, 8oz, or 10oz

PRIME RIB OF BEEF | MARKET PRICE

Seasoned to perfection and slow roasted. Served with herb whipped potatoes and fresh market vegetables

STEAK AU POIVRE | \$56

Pan seared strip loin of beef with Madagascar green peppercorn sauce. Selected starch and fresh market vegetables

LAMB CHOPS | \$66

Dijon and rosemary encrusted lamb served with veal glace. Served with herb tossed potato gnocchi and selected market vegetables

NEW YORK STRIP | \$55

Char grilled Nebraska beef served garlic whipped mashed potato and market vegetables

SLICED SIRLOIN MEDALLIONS | \$54

Tender roasted beef striploin medallions served with mushroom and onion demi-glace herb whipped potatoes, fresh market vegetables

OVEN ROASTED PORK LOIN | \$49

Served with caramelized granny smith apple sauce, selected starch, and fresh market vegetables

Plated Dinners include Selected Salad and Dessert, Fresh Dinner Rolls and Butter, Starbucks Coffee Service



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DINNER

DINNER ENTREES - POULTRY | \$48-\$56 PER PERSON

PAN-SEARED CHICKEN | \$49

Herb crusted breast of chicken pan-seared, served with creamy orzo

CHICKEN FLORENTINE | \$56

Boneless breast of chicken stuffed with spinach mushroom duxelle

GRILLED CHICKEN NAPOLEON | \$52

Grilled chicken napoleon layered with wild mushrooms, sautéed greens and a roasted chicken demi glaze

CHICKEN NAPOLEON | \$52

Sautéed breast of chicken topped with asparagus, crab meat and sauce béarnaise

CHICKEN BATON ROUGE | \$55

Sautéed breast of chicken with parmesan cheese sauce, toasted pecans, gulf shrimp, dauphinoise potatoes and seasonal vegetable du jour

CHICKEN MILANESE | \$48

Italian breaded chicken served over wilted spinach, tomatoes, Kalamata olives with creamy orzo and lemon butter sauce

CHICKEN CORDON BLEU | \$50

Breaded & stuffed with black forest ham smoked gouda, hollandaise sauce

Plated Dinners include Selected Salad and Dessert, Fresh Dinner Rolls and Butter, Starbucks Coffee Service



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DINNER

PLATED INNER - FROM THE SEA | \$42-\$60 PER PERSON

PEPPER SEARED AHI | \$54

Fresh yellow fin dredged in pepper and seared medium rare with a duet of sauces

MISO SEARED FAROE ISLAND SALMON | \$52

Served with braised baby bok choy and sesame rice

GRILLED FAROE ISLAND SALMON | \$52

Served with chipotle buerre blanc

HALIBUT | \$60

Herb crusted fresh pacific halibut with wild mushroom risotto, broccolini and caramelized shallot buerre blanc

HERBED SEARED FAROE ISLAND SALMON | \$52

Served with lemon cream sauce

LAKE SUPERIOR WHITEFISH | \$42

Served with tomato leek cream

Plated Dinners include Selected Salad and Dessert, Fresh Dinner Rolls and Butter, Starbucks Coffee Service



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DINNER

PLATED DINNER DESSERTS

CARROT CAKE

Traditional cream cheese frosting

NEW YORK CHEESE CAKE

Vanilla scented cheesecake on a graham cracker crust, served with strawberries, caramel or chocolate sauce

RASPBERRY PASSION FRUIT

Yellow genoise base with raspberry mousse, white chocolate and passion fruit mousse, garnished with mini macaroon on a painted plate

CHOCOLATE TORTE

Moist chocolate cake layered with milk chocolate ganache covered with dense dark chocolate mousse. garnished with short bread cookie and berry

MOUSSE

Served in chocolate tulip cup



DINNER

DINNER COMBINATIONS & SPECIALTIES | \$56-MARKET PRICE PER PERSON

FILET MIGNON OF BEEF SEARED AND PAIRED WITH YOUR CHOICE OF:

- GRILLED CHICKEN BREAST SERVED WITH CHAMPAGNE SAUCE | \$56
- ARTICHOKE ENCRUSTED SALMON WITH A FIRE ROASTED TOMATO COULIS | \$57
- CRAB STUFFED SHRIMP WITH PARMESAN CREAM | \$66
- CRAB CAKE SERVED WITH CHIPOTLE BEURRE BLANC | \$72
- SEARED SCALLOPS SERVED WITH CITRUS CREAM | \$72
- LOBSTER TAIL BROILED WITH DRAWN BUTTER | MARKET PRICE

All Dinners are Served with Rolls, Salad, Chef's Choice of Vegetable and Appropriate Potato, Rice or Pasta and Dessert, Freshly Brewed Coffee and Ice Tea.



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1275 South Huron Street, Ypsilanti MI 48197

DINNER

DINNER BUFFET | \$66-\$68 PER PERSON

HURON RIVER BUFFET | \$66

- Fresh Garden Salad Bar
- Chef's Three Additional Salad Creations
- Dijon Rubbed Tenderloin of Beef
- Smokey Salsa Cruda Chicken
- Seared Salmon with Lobster Cream Sauce
- Roasted Potatoes
- Wild Rice Pilaf
- Seasonal Vegetables
- Rolls and Butter
- Chef's Selection of Desserts
- Freshly Brewed Coffee and Ice Tea Service

FORD LAKE BUFFET | \$68

- Panzanella Salad
- Tomato and Fresh Mozzarella Salad
- Artichoke Salad
- Roasted Fennel Salad
- Veal Marsala with Wild Mushroom Risotto
- Grilled Tuna over Polenta with Salsa Cruda
- Chicken and Shrimp Marengo with Rigatoni
- Seasonal Vegetable
- Rolls and Butter
- Chef's Selection of Desserts
- Freshly Brewed Coffee and Ice Tea Service

ENHANCEMENTS | \$12 PER PERSON

- Grilled Lamb Chops with Balsamic Reduction
- Seared Scallops with Citrus Cream

Minimum of 50 guests for all Buffets.

Items are priced to be available for 1.5 hours

Freshly Brewed Starbucks Coffee and Ice Tea Service



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DINNER

CREATE YOUR OWN DINNER BUFFET | \$49-\$54 PER PERSON

ENTREES SELECTIONS:

- London Broil with Hunter Sauce
- Swiss Steak
- Braised Beef Brisket with Hunter Sauce
- Beef or Vegetable Lasagna
- Roasted Pork Loin with Stone Ground Mustard Cream
- Turkey Cutlets Served Milanese, Picatta or Marsala
- Chicken Marsala
- Chicken Parmesan
- Chicken Picatta
- Teriyaki Chicken
- Pan-Seared Salmon with Orange Chipotle Butter Sauce
- Lake Superior Whitefish with Mediterranean Salsa or Tomato Leek Cream

CHOOSE TWO STARCHES:

- Wild Rice Pilaf
- Steamed Brown Rice
- Three Cheese Au Gratin
- Whipped Potatoes
- Garlic Mashed Potatoes
- Horseradish Mashed Potatoes
- Roasted Redskins
- Delmonico Potatoes

CHOOSE THREE SALADS:

- Fresh Garden Salad Bar
- Traditional Caesar
- Green Bean Salad
- Cucumber Salad
- Pasta Salad
- Potato Salad
- Tomato, Mozzarella and Artichoke Salad

CHOOSE TWO VEGETABLES:

- Vegetables Medley
- Zucchini and Squash
- Southern Green Beans
- Green Beans Almondine
- Spinach Au Gratin
- Glazed Carrots

TWO ENTREES | \$49 OR THREE ENTREES | \$54

Minimum of 50 guests for all Buffets

Buffet Items are priced to be available for 1.5 hour Rolls and Butter Assorted Desserts Freshly Brewed Coffee and Ice Tea Service



RECEPTION

HOT HORS D'OEUVRES | \$233-MARKET PRICE PER 100 PIECES

HORS D'EUUVRES AND CANAPES | PER 100 PIECES

HOT:

- BBQ or Swedish Meatballs | \$233
- Franks in Chemise | \$233
- Beef or Chicken Kabob | \$304
- Sesame Tenders | \$254
- Jerk Chicken Satay | \$304
- Chicken Wings | \$233
- Chicken Poppers | \$233
- Lollipop Lamb Chops | Market Price
- Mini Bacon Wrapped Scallops | \$569
- Mini Crab Cakes | \$580
- Coconut Shrimp | \$525
- Crab Rangoon | \$323
- Crab Stuffed Mushroom | \$428
- Mini Quiche | \$304
- Spanakopita | \$304
- Egg Rolls | \$233
- Quesadillas Cornucopia | \$363
- Oyster Florentine | \$393
- Bacon Wrapped Cajun Steak Bites | \$527
- Cajun Batter Oysters | \$363
- Reuben Puffs | \$304
- Shrimp and Boursin Cheese Beggars Purse | \$525



RECEPTION

COLD HORS D'OEUVRES | \$267-\$500 PER 100 PIECES

HORS D'OEUVRES AND CANAPES | PER 100 PIECES

COLD:

- Raspberry and Brie Phyllo Cups | \$304
- Cajun Chicken Barquettes | \$363
- Oysters on the Half Shell | \$363
- Mediterranean Bouche | \$267
- Pita Crisp with Spiced Eggplant and Yogurt | \$267
- Antipasto Kabob with Fresh Mozzarella | \$393
- Beef Tenderloin Crostini, Caramelized Onions, Bleu Cheese | \$472
- Smoked Salmon Canapes | \$472
- Shrimp Cocktail | \$375
- Jumbo Shrimp Cocktail | \$500.00



RECEPTION

RECEPTION DISPLAYS | \$6-MARKET PRICE PER PERSON

RECEPTION DISPLAYS | PER PERSON

- Crudités | \$6

Fresh Vegetables served with a Cucumber Dip

- Domestic Cheese Display | \$7

Mixture of Swiss, Cheddar, Provolone, Dill Havarti and Munster Cheeses accompanied by French Bread and Water Crackers

- Imported Cheese Display | \$9

A selection of European Cheeses to include Bel Paese, Havarti, Dubliner, Smoked Gouda and Danish Fontina accompanied with French Bread and Water Crackers

- Smoked Duck Trap River Salmon | \$11

Diced tomato, red onions, capers, chopped chives, diced egg, cream cheese, mini bagels (minimum order of 20 needed)

- Fruit Presentation | \$8

Seasonal Fruit such as Melons and Berries offered with a Honey Yogurt Dipping Sauce

- Antipasto Display | \$13

Mortadella, Capicola, Provolone Cheese, Traditional Salami, Marinated Artichokes, Roasted Red Peppers, assorted Olives, Balsamic Glazed Mushrooms, Pepperoncini Peppers Bread Sticks

- Fruit de Mar | Market Price

Shrimp Cocktail, Oysters on the Half Shell, Mussels, Clams, Crab Legs and Smoked Fish



RECEPTION

CARVING STATIONS

ROASTED BARON OF BEEF | \$399 (SERVES 50)

With warm au jus and Cajun mayonnaise

WHOLE ROASTED PRIME RIB | \$575 (SERVES 25)

With warm au jus and horseradish cream

TENDERLOIN OF BEEF | \$525 (SERVES 20)

With mushroom madeira sauce

BAKED SUGAR GLAZED HAM | \$299 (SERVES 60)

With warm cinnamon apple sauce

WHOLE ROASTED TURKEY | \$299 (SERVES 50)

With cranberry relish and Cajun mayonnaise

All carving stations are accompanied with appropriate condiments and rolls

One attendant per 50 guests required | \$150 per attendant



RECEPTION

RECEPTION STATIONS | \$15-MARKET PRICE PER PERSON

RAVIOLI | \$16 PER PERSON

Choice of Two:

- Four Cheese Ravioli
- Sundried Tomato Ravioli
- Portobello Mushroom Ravioli
- Sausage Ravioli

Choice of Two Sauces:

- Tomato Basil Marinara
- Spicy Tomato Vodka Cream
- Herb and Garlic Oil
- Basil Pesto Cream
- Wild Mushroom Alfredo
- Herb Goat Cheese

Station to include:

- Garlic Parmesan Breadsticks, Shaved Parmesan Cheese, Chiffonade of Basil, Crushed Red Pepper Flakes, Sun-Dried Tomatoes and Chopped Roasted Garlic Cloves

TAPAS DISPLAY | \$15 PER PERSON

Roasted wedges of eggplant seasoned with extra virgin olive oil, salt & pepper and mint

Choice of two:

- Chorizo and Potato Frittata Squares
- Portobello Bruschetta with Caramelized Onions
- Bacon Wrapped Dates
- Petite Meatballs with Tomato Sauce

Minimum 50 guests

Chef Attendant may be required for some stations.

Chef Attendant fee \$150/per attendant One attendant per 100 guests



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

1275 South Huron Street, Ypsilanti MI 48197

RECEPTION

RECEPTION STATIONS | \$15-MARKET PRICE PER PERSON

RAW BAR | MARKET PRICE PER PERSON

Jumbo shrimp, chilled crab clusters, saffron poached clams, fresh shucked oysters, Prince Edward Island mussels

- Served with fresh horseradish sauce, apple mignonette, cocktail sauce and lemon wedges

SUSHI STATION | \$20 PER PERSON

Assortment of sushi rolls, nigiri and sashimi

- Accompanied by steamed edamame, pickled ginger, wasabi and soy sauce

MACARONI AND CHEESE | \$19 PER PERSON

White fontina cheese and truffle cavatappi, classic cheddar cheese

Station to include:

- Bread crumbs, sweet peas, caramelized shallots, bacon bits and lobster bits

SMOKED FISH | \$16 PER PERSON

Pastrami smoked salmon and smoked superior whitefish

- Served with lemon crème fraiche, chive sour cream, capers, diced red onion, chopped cornichons, chopped egg, olives, whipped cream cheese, and pumpernickel tartines

Minimum 50 guests

Chef Attendant may be required for some stations.

Chef Attendant fee \$150/per attendant One attendant per 100 guests



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

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BEVERAGE

HOST & PACKAGE BARS

HOST BAR, SILVER LEVEL | PER DRINK

- Spirits | \$6
Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum, Seagram's 7 Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Grants Scotch
- Wine | \$6
Canyon Road Chardonnay, Canyon Road Cabernet, Canyon Road Pinot Noir, Canyon Road Merlot, Berringer White Zinfandel
- Beer | \$5
Bud Light/Miller Light, Budweiser
- Premium Beer | \$6
Labatt, Heineken, Corona
- Soft Drinks / Bottled Water | \$3
- Juice | \$4

SILVER LEVEL BAR BY THE HOUR | PER PERSON

- First Hour | \$15
- Additional Hours | \$8
- 4 Hour Package | \$32

Bartender Fee of \$150 applies for all Bars
Recommended One Bartender for every 100 Guests



BEVERAGE

HOST & PACKAGE BARS

HOST BAR, GOLD LEVEL | PER DRINK

- Spirits | \$8
Ketel One Vodka, Bacardi Rum, Tanqueray Gin, Makers Mark Bourbon, Canadian Club Whiskey, Sauza Hornitos Tequila, Dewars White Label
- Wine | \$10
Columbia Merlot, Kendal Jackson Chardonnay, A by Acacia Pinot Noir, Josh Cabernet, Brancott Sauvignon Blanc
- Beer | \$5
Bud Light/Miller Light, Budweiser
- Premium Beer | \$6
Labatt, Heineken, Corona
- Seasonal Craft Beers | \$8
- Soft Drinks / Bottled Water | \$3
- Juice | \$4

GOLD LEVEL BAR BY THE HOUR | PER PERSON

- First Hour | \$20
- Additional Hours | \$10
- 4 Hour Package | \$43

Bartender Fee of \$150 applies for all Bars

Recommended One Bartender for every 100 Guests



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

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BEVERAGE

CASH & SPECIALTY BARS

CASH BAR | PER DRINK

- **Silver Level Spirits | \$7**

Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum, Seagram's 7 Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Grants Scotch

- **Gold Level Spirits | \$9**

Ketel One Vodka, Bacardi Rum, Tanqueray Gin, Makers Mark Bourbon, Canadian Club Whiskey, Sauza Hornitos Tequila, Dewars White Label

- **Silver Level Wine | \$7**

Canyon Road Chardonnay, Canyon Road Cabernet, Canyon Road Pinot Noir, Canyon Road Merlot, Berringer White Zinfandel

- **Gold Level Wine | \$8**

Columbia Merlot, Kendal Jackson Chardonnay, A by Acacia Pinot Noir, Josh Cabernet, Brancott Sauvignon Blanc

- **Beer | \$6**

Bud Light/Miller Light, Budweiser

- **Premium Beer | \$7**

Labatt, Heineken, Corona,

- **Seasonal Craft Beers | \$9**

- **Soft Drinks / Bottled Water | \$4**

- **Juice | \$5**

ALTERNATIVE BEVERAGES | PER GALLON

- Mimosas | \$94

- Bloody Mary's | \$130

- Mojito's | \$470

- Sangria | \$170

- Sparkling Fruit Punch | \$37

Flat Rate on Cash Bars Pricing

Bartender Fee of \$150 applies for all Bars

**Recommended One Bartender for every 100
Guests**



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

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BEVERAGE

WINE & CHAMPAGNE BY THE BOTTLE | \$20-\$86 PER BOTTLE

CHARDONNAY | PER BOTTLE

- Canyon Road | \$21
- Chalone | \$33
- Sonoma Cutrer | \$47
- Landmark Overlook | \$65

OTHER WHITE | PER BOTTLE

- Beringer White Zinfandel | \$20
- Brancot Sauvignon Blanc | \$32
- Maso Canali Pinot Grigio | \$26

SPARKLING WINES/CHAMPAGNE | PER BOTTLE

- Moet & Chandon Imperial Champagne | \$81
- Piper Heidsieck Brut, France | \$86
- Moet & Chandon Brut | \$36
- Costal Vines | \$24

MERLOT | PER BOTTLE

- Canyon Road | \$21
- Chateau St. Jean | \$27
- Sterling | \$40
- Pinot Noir
- Canyon Road | \$21
- A by Acacia | \$37
- La Crema | \$48
- Rodney Strong | \$48

CABERNET | PER BOTTLE

- Canyon Road | \$21
- Beringer Founders | \$26
- Clos Du Bois | \$40
- Louis Martini | \$50
- Franciscan Oakville | \$63



ENERGIZE

FIT FOR YOUR BREAKFAST BUFFET & ENHANCEMENTS | \$41 & \$6 PER PERSON

MORNING BUFFET | \$41 PER PERSON

- Chilled Squeezed Orange Juice, Cranberry, Apple and Grapefruit Juices
- Seasonal Fresh Sliced Fruit Display with Berries
- *Omelets Made to Order with "Egg Beaters"
- Low-fat Cottage Cheese
- Fruit Yogurt
- Turkey Bacon
- Chicken Sausage
- Baked Herbed Potatoes
- Freshly baked, homemade, low-fat Bran and Apple Muffins
- Fruits Preserves, Butter and Margarine
- Smoked Salmon with Bagels, Onions, Capers and Cream Cheese
- Freshly Brewed Coffee and Assorted Specialty Teas

***Chef Attendant Fee of \$150 per Attendant
(One Chef per 50 people)**

BREAKFAST BUFFET ENHANCEMENTS | \$6 PER PERSON

"Carb Conscious"

- Turkey Sausage and Denver Sauté | \$6

"Low Fat"

- Breakfast Tortilla Wrap | \$6

"Low Cholesterol"

- Spanish Style Scrambled Eggs with "Egg Beaters" | \$6



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

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ENERGIZE

FIT FOR YOU PLATED BREAKFAST | \$26 PER PERSON

PLATED BREAKFAST | \$26 PER PERSON

"Carb Conscious"

- Eggs Florentine with Ham \$26
- Turkey Sausage and Denver Sauté \$26
- Spanish Style Scrambled Eggs \$26

"Low Cholesterol"

- Breakfast Tortilla Wrap \$26

BEVERAGE OPTION | \$6-\$8 PER PERSON

- Watermelon Spritzer \$8/Person
- Cranberry Bash \$6/Person



ENERGIZE

FIT FOR YOU BREAKS | \$41-\$46 PER DOZEN & \$6 PER PERSON

BREAK OPTIONS | \$41-\$46 PER DOZEN & \$6 PER PERSON

- Mini Chocolate Chip Muffins | \$41/dozen
- Almond Biscotti | \$41/per dozen
- Canadian BLT Sandwiches | \$46/per dozen
- Tortilla Chips | \$6/person
with tomato salsa

BEVERAGE OPTION | \$6 PER PERSON

- Watermelon Tea | \$6/person
- Cranberry Bash | \$6/person



ENERGIZE

FIT FOR YOU LUNCH | \$35-\$43 PER PERSON

PLATED LUNCH ENTREES | \$37-\$43 PER PERSON

- Artichoke Crusted Salmon with Spinach | \$43
- Skillet Pork Chops with Cinnamon Apple Salsa | \$37

All Luncheons are Served With Rolls, Salad, Chef's Choice of Seasonal Vegetable, Appropriate Potato, Rice or Pasta and Dessert

BOXED LUNCHEON | \$35 PER PERSON

"Carb Conscious"

- Portabella Mushroom with Basil & Tomato

"Low Fat"

- Tuna Salad Pita

All Fit For You Boxed Lunches are Served With Baked Lay's Potato Chips, Citrus Salad, Fresh Fruit and a Bottled Water



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

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ENERGIZE

FIT FOR YOU HORS D'OEUVRES AND CANAPES

HORS D'OEUVRES AND CANAPES | \$6 PER PERSON

"Carb Conscious"

- Pita Wedges with Green Olive Tapenade | \$6/per person

"Low Cholesterol"

- Chickpea Polenta with Olives | \$6/per person
- Toasted Ravioli with Italian Salsa | \$6/per person

HORS D'OEUVRES | \$507-MARKET PRICE PER 100 PIECES

"Carb Conscious"

- Spicy Lamb Chop with Yogurt Sauce and Served With Wheat Rice | Market Price

"Low Fat"

- Fresh Spring Rolls With Tuna | \$507

"Low Cholesterol"

- Grilled Flank Steak | \$571
Salad with Roasted Fennel Vinaigrette Served in a Martini Glass



ENERGIZE

FIT FOR YOU PLATED DINNERS | \$63-\$72 PER PERSON

PLATED DINNER ENTREES | \$63-\$72 PER PERSON

- Seared Duck Breast with Spinach and Fennel \$63
- Roast Rack of Lamb with Black Pepper and Thyme Crust | \$72

All Dinners are Served with Rolls, Salad, Chef's Choice of Seasonal Vegetable, Appropriate Potato, Rice or Pasta and

Dessert Freshly Brewed Coffee and Assorted Specialty Teas



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

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TECHNOLOGY

PROJECTION AND SUPPORT PACKAGES | \$55-\$1,000 PER DAY

PROJECTION AND SUPPORT PACKAGES | \$155—\$1,000 PER DAY

- **Deluxe Support Package | \$375**

Features a Fast Fold 7'x13' Screen with Professional Dress Kit, 6 Outlet, Power Strip, Extension Cord Safely, Taped Down, and Technical Support to Set Up Your Projector

- **LCD Support Package | \$155**

Features a 6' or 8' Screen, 6 Outlet, Power Strip, Extension Cord Safely, Taped Down, and Technical Support to Set Up Your Projector

- **Deluxe LCD Front Projection Package | \$750**

Features 3,500 Lumens LCD Projector, a Fast Fold 7'x13' Screen with Professional Dress Kit, 6 Outlet, Power Strip, Extension Cord—Safely, Taped Down, and Technical Support

- **Deluxe LCD Rear Projection Package | \$1,000**

Features 3,500 Lumens LCD Projector, Fast Fold 7'x13' Screen with Professional Dress Kit, 6 Outlet, Power Strip, Extension Cord—Safely, Taped Down, and Technical Support

- **LCD Front Projection Package | \$530**

Features 3,500 Lumens LCD Projector, 6' or 8' Screen, 6 Outlet, Power Strip, Extension Cord Safely, Taped Down, and Technical Support

FLIP CHART PACKAGES | \$55-\$75 PER DAY

- **Post-It Flipchart/ Markers | \$75**

- **Flipchart/ Markers | \$55**

From helping small gatherings create a great impact to amplifying a stage experience for hundreds of attendees, PSAV's is our on-site technology partner to enhance every image, note and nuance of your important communication. PSAV offers a One Stop Shop for all of your AV Technology needs. Ask your Convention Service Manager or PSAV representative for full details regarding labor rates, which can vary based on complexity and time of operation.



ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

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TECHNOLOGY

POPULAR ITEMS AND COMPONENTS | \$30-\$500 PER DAY

POPULAR ITEMS AND COMPONENTS | \$30-\$500 PER DAY

- VGA/DA (Splitter) | \$90.00
- Wireless Mouse/Slide Advancer | \$45
- Whiteboard | \$55
- Conference Speaker Phone | \$130
- Laptop Computer | \$220
- LED Up Lighting | \$45
- Powered Speaker | \$85
- Wired Microphone | \$55
- Wireless Microphone | \$150
- 4-Channel Mixer | \$60
- 12-Channel Mixer | \$115
- 50" Plasma Monitor | \$415
- Auditorium 1 Rear Projection | \$500
- Laptop Audio Adapter | \$30
- DVD Player | \$75
- CD Player | \$65

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GENERAL INFORMATION

INFORMATION

PAYMENT METHOD

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 seven (7) 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 10% of the minimum expected revenue for the revenue for the event Service Charge and Tax. All Food, Beverage and Audio/Visual prices are subject to a service charge and sales tax (unless tax-exempt). According to the State of Michigan tax code, the service charge is considered a taxable item.

PRICING

All Prices are subject to change

GUARANTEE POLICY

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

SMALL GROUP FEE

If less than 30 meals are served, an additional service charge of \$250.00 will apply

SHIPPING AND RECEIVING

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

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.



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GENERAL INFORMATION

INFORMATION

MUSIC AND ENTERTAINMENT

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

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 prepared in the hotel has been 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

AUDIO/VISUAL

The hotel has a full service Audio/Visual staff on the premises. This staff has exclusive rights provide all Audio/Visual needs.

ELECTRICAL CHARGES

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

BANQUET ROOM SCHEDULE

It is the 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

OUTSIDE VENDORS

It is the policy of the hotel that any outside vendors, (i.e. entertainers, florists, decorators, trucking 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.

VALET AND COAT CHECK

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



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