$\overline{L E T} U S$ BRING YOUR SPECIAL DAY TO LIFE AT THE DETROIT MARRIOTT AT THE RENAISSANCE CENTER. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.


## YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,
DETROIT MARRIOTT AT THE RENAISSANCE CENTER WILL EXCEED EVERY
EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.


## YOUR HOTEL

## LOCATION

Detroit is a 2 hour flight from $60 \%$ of the United States population and is the largest hub for Delta Airlines. The Detroit Metropolitan International Airport is located 25 minutes; 18 miles from downtown Detroit. Soaring 70 floors above the Detroit River, the DETROIT MARRIOTT AT THE RENAISSANCE CENTER is ideally located in the heart of Detroit and situated on the Detroit RiverWalk.

## ACCOMMODATIONS

Floor-to-ceiling windows highlight our hotel rooms. The DETROIT MARRIOTT AT
THE RENAISSANCE CENTER is home to 1,246 guest rooms and 52 suites commanding views of Canada or the city skyline.

## DINING

Invite your guests to treat themselves to contemporary Downtown Detroit dining. Enjoy a unique dining experience in a stylish setting with floor-to-ceiling windows Our VOLT restaurant serves breakfast, lunch and dinner daily.


## YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOs" IN THE PERFECT SETTING AT DETROIT MARRIOTT AT THE RENAISSANCE CENTER. WHETHER A SIT-DOWN
DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.


WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR"I DOs."


## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

## YOUR DREAM WEDDING

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
breathtaking venues. No matter your preferences, we will take care of eVERYTHING SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

OUR PACKAGE INCLUDES THE FOLLOWING:

- One hour reception prior to dinner to include tray passed hors d'oeuvres (2 per person)
- Four hour premium bar service
- Champagne or sparkling cider toast (1 glass per guest)
- Private menu tasting with the bridal couple (4 guests total)
- Special menu pricing for children, young adults and vendors
- Three complimentary votive candles per table
- Complimentary Classic or Pillowcase Chair Cover - White, Ivory, or Black;

Choice of Sparkle Organza or Satin Sash;
Delivery, Installation, Tear Down, and Pick Up Included

- Complimentary microphone and parquet dance floor
- Complimentary junior suite with a special amenity for the bridal couple on the night of their wedding
- Two complimentary standard sleeping rooms on the night of the wedding
- Complimentary bartender (1 per 75)
- Complimentary cake cutting
- Discounted overnight accommodations for your guests



## HORS D'OEUVRES

TRAY PASSED HORS D'OEUVRES (included in package)
Selection of Two (2 pieces per person) | Complimentary
Selection of Four (4 pieces per person) | \$12 per person
Selection of Six (6 pieces per person) | $\$ 24$ per person

## COLD HORS D'OEUVRES

- Baby potato with chive cream and cracked prosciutto
- Strawberry boursin bite with black pepper and almond accent
- Balsamic fig with goat cheese focaccia
- Cold smoked shrimp with horseradish Michigan brie
- Pulled BBQ chicken with waffle wafer
- Pan seared lamb loin with hummus and pita toast point


## HOT HORS D'OEUVRES

- Smoked chicken quesadilla with cilantro salsa
- Raspberry and brie en croute with creole mustard
- Vegetable spring roll with hoisin sauce
- Spinach spanakopita with cucumber dill dip
- Roasted beef wellington with rosemary mustard
- Jumbo lump walleye cakes with caper remoulade



## PLATED ENTREES

## SALAD

House Salad with mixed greens, tomatoes, cucumbers, olives, cheddar cheese, croutons and choice of dressing

UPGRADE SALADS for an additional $\$ 2$ per person
CAESAR SALAD with whole heads of romaine, parmesan, croutons and house made Caesar dressing
SPINACH SALAD with fresh blueberries, sliced strawberries, sliced almonds with a raspberry vinaigrette

## ENTRÉE SELECTIONS

Roasted Portobello Stack

## \$119

Portobello mushroom served with bell peppers, garden squash, zucchini, sautéed spinach, herbed quinoa in a carrot ginger reduction

Infused Airline Chicken Breast
\$119
Olive oil pesto marinated bone-in chicken breast
Stuffed Caramelized Apple \& Fontina Chicken
\$120
Chicken breast stuffed with caramelized apple and fontina cheese
Salmon
\$123
Grilled salmon tapenade topped and served with lemon chive
Roasted Leek \& Beef Short Ribs
\$123
Osso bucco short ribs served in natural au jus served with cauliflower mash Beef Filet

Pink peppercorn dusted tenderloin served with oven roasted blue cheese puree
Short Rib \& Airline Chicken
\$127
Osso bucco short ribs accompanied by an olive oil pesto bone-in chicken breast
Beef Filet \& Seared Salmon
\$141
Seared petite filet of beef in a merlot reduction sauce accompanied by seared salmon in a citrus cream

All entrees include assorted dinner rolls with whipped butter, salad, starch and vegetable.

If more than one entrée selection is requested, pricing will be based on the highest priced entrée.
If more than one entrée selection is requested, the starch and vegetable selection will be the same for all guests.

## BEVERAGES

## 4 HOUR PREMIUM OPEN BAR (included in package)

- Beefeater Gin
- Cruzan Aged Light Rum
- Dewar's White Label Scotch
- Jim Beam White Label Bourbon
- Canadian Club Whiskey
- Smirnoff Vodka
- Korbel Brandy
- Budweiser, Bud Light, Miller Lite, Amstel Light and Corona Extra
- Stone Cellars by Beringer Wine
- Pepsi Products and Assorted Juices

Additional Hour: $\$ 10$ per person

## TOP SHELF OPEN BAR (Additional $\$ 10$ per person for 4 hours)

- Bombay Sapphire Gin
- Bacardi Superior Rum
- Mt. Gay Eclipse Gold Rum
- Johnnie Walker Black Label Scotch
- Knob Creek Bourbon
- Jack Daniel's Tennessee Whiskey
- Crown Royal Whiskey
- Grey Goose Vodka
- Hennessy Privilege VSOP Cognac
- Budweiser, Bud Light, Miller Lite, Amstel Light and Corona Extra
- Stone Cellars by Beringer Wine
- Pepsi Products and Assorted Juices

Additional Hour \$12 per person

## ENHANCE YOUR BEVERAGE PACKAGE

- Red Bull| $\$ 6$ per can
- Cordial Service | $\$ 6$ per person
- Wine Service with Dinner | $\$ 38$ per bottle


## AFTER GLOW

## indulge yourself and your guests in a late night snack.

FOOD STATIONS

Pizza
Assorted pizzas such as vegetarian, cheese, pepperoni, sausage, meat lover's

## Slider Station

\$10
Mini burgers with all the fixings; pickles, onions, cheese, condiments

Detroit Coney Station \$10
Hot dogs, home made Detroit chili, cheese

## Out of the Ballpark

Warm soft pretzels, individual cracker jacks and peanuts, tortilla chips and melted cheese



## INFORMATION <br> AND POLICIES

## FOOD AND BEVERAGE

All food and beverage must be provided by the Detroit Marriott. All charges are subject to a $24 \%$ taxable service charge and $6 \%$ sales tax. Pricing is subject to change. No food and beverage shall be brought into the hotel by patrons or attendees. The sale and service of alcoholic beverages are regulated by the State of Michigan and City of Detroit codes. As a licensee, the hotel is responsible for administrations of these regulations. All guests will be required, by law, to provide proper identification when consuming alcoholic beverages

## SECURING YOUR DATE

The Detroit Marriott will extend a complimentary one week hold with no obligation on the date of your choice. After the one week period, the Detroit Marriott will release the space back to the public or continue to hold the date while drafting a contract for you. Your date will be permanently secured and considered definite when you sign your contract and pay your deposit.

## DEPOSIT AND PAYMENT SCHEDULE

A non-refundable $\$ 4,000$ deposit will be required at the time of signing the contract. The deposit is nonrefundable and non-transferable. Your deposit will be considered your first payment towards your wedding. Additional payments will be required per your contract prior to your wedding, with full balance due 10 business days before your wedding date. Final payment must be made by cash, certified check or credit card.

## MENU SELECTION AND GUEST GUARANTEES

For all food and beverage functions, the final selection for menus and any other special arrangements MUST be confirmed NO LATER than 15 business days before your event. We cannot guarantee the availability of your selection after that time

A minimum guarantee of attendance must be received three (3) business days (excluding weekends and holidays) prior to the event. This number is not subject to reduction; it can only increase up to 24 hours prior to your event. Should you not guarantee your attendance with your event manager, your contracted expected count will be used as your guarantee.

## PLANNING ARRANGEMENTS

Upon receipt of your signed agreement and deposit, you will be assigned to an experienced hotel event manager. This event manager will assist you with finalizing all aspects of your wedding details including: guest room block arrangements, food and beverage selections, audio visual needs, and any other special requirements that you may have. The event manager will be your primary contact at the hotel.

## EVENT TECHNOLOGY

Complete in-house audio visual equipment and serves are available through PSAV via your event manager. There will be an additional cost outside of your wedding package for these services, Any outside audio visual services are subject to a surcharge (excluding DJ services).


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