



# Sample Wedding Packages

## YOUR DAY INCLUDES:

- Menu choices as stated on the second page
- Hosted bar package for 5-hours to include: familiar brands of liquor, house wine, domestic draft beer, juice, & soda
- Complimentary private menu sampling
- Complete reception set-up to include placement of your items: favors, escort cards, etc.
- Elegant hurricane and mirror centerpieces with taper candle in white or ivory
- NEW! Linen-less Tables
- Complimentary napkins (choice of white, ivory, black, blue or gold)
- Champagne toast (or sparkling cider) for all of your guests
- Complimentary cake cutting service
- Complimentary guest room for the two of you on your wedding night
- Special rate accommodations for your guests, based on availability
- Complimentary distribution of your gift bags to guests upon check in (restrictions apply)
- Custom wedding website where guests can reserve their rooms and where you can monitor the groups reservation trends
- 10% off menus for your bridal shower, rehearsal dinner or post wedding brunch
- Professional service and experienced staff

## PACKAGES FIT FOR YOU:

### Standard Package

- Starbucks® Coffee and Tazo® Tea station all evening
- Choice of (2) hors d'oeuvres

### Deluxe Package

- Gourmet coffee and tea station all evening
- Choice of (4) hors d'oeuvres
- Wine pour with dinner
- Snack mix located at each bar

Ask us about our Friday & Sunday Pricing  
For more information contact the Sales office: 734 929 3402

\*All prices are subject to prevailing service charge and applicable sales taxes\*



**Sheraton**  
ANN ARBOR HOTEL

# Cocktail Hour

## HORS D'OEUVRES

- Local & Imported Cheese Display with Crackers and Artisan Breads
- Fresh Crudités with Herb Dip or Hummus
- Sliced Fresh Fruit & Assorted Berries Display
- Mini Raspberry Brie en Croute
- Spanikopita
- Mini Beef Wellingtons
- Boursin Stuffed Mushrooms
- Bacon Wrapped Scallops
- Vegetable Antipasto Skewer
- Chicken Sate with Ginger Soy Glaze
- Artichoke Goat Cheese Beignet
- Pork Egg Rolls
- Mini BLT's
- Vegetarian Spring Rolls
- Stuffed Mushrooms Florentine
- Tomato & Feta Bruschetta
- Jalapeno Meatballs

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# Plated Dinner Package

## **SALAD: Choice of one**

Michigan Salad– mixed baby greens, dried cherries, walnuts, sliced red onion, grape tomatoes, and bleu cheese served with house made sherry vinaigrette

Mixed Baby Green Salad– mixed baby greens, tomatoes, cucumbers, carrots, boiled eggs, and Michigan white cheddar cheese served with house made buttermilk ranch dressing

Traditional Caesar Salad– crisp romaine, shredded parmesan cheese, and croutons served with house made Caesar dressing

## **ENTRÉE: Choice of two** (additional entrée choice \$2.00 per person)

8oz Filet Mignon perfectly seasoned and grilled to perfection

Top Sirloin with creamy morel sauce

Herb Roasted Chicken with a Wild Mushroom Broth

Chicken Breast Italiano with tangy artichoke sun dried tomato salsa

Atlantic Salmon with lemon herb caper tapenade

Mahi Mahi with roasted red pepper coulis and toasted pine nuts

Top Sirloin with grilled gulf shrimp

Petit Filet with veal demi-glace and

Caramelized Chicken Breast with spinach

## **STARCH: Choice of one**

Garlic Mashed Redskin Potatoes | Rosemary Roasted Fingerling Potatoes |

Yukon Chive Whipped Potatoes | Sea Salt Roasted Redskin Potatoes |

Wild Rice Pilaf Herb | Brown Rice

## **VEGETABLE: Choice of one**

Green Beans | Asparagus | Honey Glazed Baby Carrots |

Sunshine Bean Medley | Steamed Broccolini | Herb Roasted Squash

Warm whole grain dinner rolls served with sweet butter

## **DESSERT**

Your Sliced Wedding Cake with Fresh Fruit Tray

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# Dinner Table Package

## **SALAD: Choice of two**

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Mixed Baby Green Salad– mixed baby greens, tomatoes, cucumbers, carrots, boiled eggs, and Michigan white cheddar cheese served with ranch dressing

Traditional Caesar Salad– crisp romaine, shredded parmesan cheese, and croutons served with house made Caesar dressing

Caprese Salad– beefsteak tomato and fresh lo-fat mozzarella served with lemon parsley vinaigrette

Tuscan Salad– mixed greens, artichokes, grape tomatoes, kalamata olives, and green onion served with balsamic vinaigrette

Pasta Salad– cavatappi pasta, zucchini, tomatoes, peppers, and red onion served with Italian dressing

## **ENTRÉE: Two Entrees OR Three Entrée**

Sliced Sirloin with wild mushroom caramelized onion broth

Grilled Flank Steak finished with roasted mushroom and red wine demi

Roasted Chicken Breast with leek mushroom ragout and rustic root vegetable sauce

Herb Roasted Chicken with a wild mushroom broth

Oven Roasted Pork Loin with Thai chili apple sauce and chive oil

Atlantic Salmon with lemon herb caper tapenade

Grilled Mahi Mahi topped with tropical fruit salsa

Scallion Goat Cheese Portobello with red pepper sauce

Six Cheese Ravioli with pomodoro sauce and fresh basil

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Yukon Chive Whipped Potatoes | Sea Salt Roasted Redskin Potatoes |

Wild Rice Pilaf Herb | Brown Rice

## **VEGETABLE: Choice of one**

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# Package Enhancements

## BEVERAGE UPGRADES:

Assorted Bottle Beer: Domestic & Premium Brands

### Familiar Brands:

Smirnoff Vodka  
Beefeater Gin  
Cruzan Rum  
Canadian Club  
Johnnie Walker Red Label Scotch  
Jim Beam White Label Bourbon  
Paul Masson Amber  
Cinzano  
Sauza Gold Tequila

### Premium Brands:

Absolut Vodka  
Tanqueray Gin  
Cruzan Rum  
Crown Royal  
Johnnie Walker Black Label Scotch  
Makers Mark  
Hennessy VS  
Cinzano  
Sauza Blue Silver

Something Blue - A Hypnotic signature drink

Six Hour Familiar Bar Package  
Five Hour Appreciated Bar Package

## LATE NIGHT SNACK STATIONS:

### FRIED-FOOD FRENZY

(based on 4 pieces per person) |Wing-Dings, Mozzarella Sticks, Fried Ravioli, and French Fries

### DRIED SNACK TABLE

Popcorn with Assorted Seasoned Salts, Pretzels, and Homemade Potato Chips with Onion Dip

### MINI-BURGERS

All-Beef Sliders topped with Cheese, Chopped Onion, Pickles, Mustard and Ketchup

### GOURMET SLIDERS

Shredded short rib with horseradish sauce & caramelized onion, sliced beef with cheddar cheese, sliced pork with pickled jalapeno mayo, bbq chicken or assorted

### ASSORTED PIZZA

### TOP YOUR OWN BROWNIE

Decadent Chocolate Brownie | Whipped Cream | Berry Compote | Caramel Sauce | Hot Fudge Sauce | Fresh Berries | Toffee Bits | Chocolate Chips | Maraschino Cherries | Toasted Chopped Nuts

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# Miscellaneous

## SPECIAL PRICING:

### Vendors (for your DJ, Band, Photographer, etc.)

Plated: Chef's choice of Entrée or Buffet: Eat from the Buffet Line

### Children's Package

Ages 2-10 years old; Children eat from the Buffet, when a Buffet is ordered or when a Plated Meal is chosen a special Chicken Tenders meal is served

### Minor Package

Ages 11-20 years old; they order an Adult Meal

## MINIMUM REQUIREMENTS:

The Wedding Reception Package is available for parties of 50 adults or more. The Sheraton Ann Arbor Hotel requires a minimum food and beverage purchase for the use of all ballrooms. Minimums vary based on the day of the week, date, ballroom assignment and guest room availability. Service charge and sales tax are added to all event charges. Minimum requirements are met based on food and beverages purchased by the host. Other purchases if applicable (i.e. equipment rental) do not go toward meeting the minimum.

## 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.

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