



DOUBLETREE SUITES

BY HILTON™

DETROIT DOWNTOWN - FORT SHELBY

Weddings by DoubleTree



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blog

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The Crystal Ballroom

The historic Fort Shelby Hotel originally opened its doors in 1917 and quickly became downtown's premier location for accommodations and events. After 40 years of neglect, plans were finally put in place to return the hotel to its former glory in 2008.

The Crystal Ballroom was painstakingly restored by a team of artists who were able to rescue the crumbling moldings and recreate the intricate ceiling details, giving this historic gem new life.

Pre-Renovation



Timeless Elegance...
Modern Amenities



Wedding Packages Include

Complimentary valet parking
for all reception guests

Complimentary honeymoon suite for newlyweds,
includes valet parking and in room amenity

Special guest room rate for all suite accommodations
and discounted overnight valet parking

Gourmet Menu tasting for up to four people

Your wedding cake cut & served

Complimentary dance floor

White floor length table linen and
your choice of napkin color

GOLD PACKAGE

5 HOUR RECEPTION

Welcome Reception

Choice of three tray passed hors d'oeuvres
Chicken satay, mushroom quiche, quesadillas,
spanakopita, parmesan meatballs, spring rolls

Four Hour Open Bar

Featuring call brands of liquor, domestic & imported beers,
house selection of wine, soft drinks and assorted juices

Champagne Toast for Head Table



All plated dinners served with freshly baked rolls & butter, chef's selection of seasonal vegetable & accompaniment, freshly brewed Starbucks regular and decaffeinated coffee & herbal tea
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness

One entrée selection - \$80 per guest

Two entrée selections - \$85 per guest

Salad

Caesar Salad

with fresh parmesan

House Salad

*with tomatoes, cucumbers, julienne carrots,
mushrooms and creamy ranch dressing*

Entrée

Bacon Wrapped Chicken

with rosemary glaze

Seared Free Range Chicken Breast

with brown mushroom gravy

Grilled Atlantic Salmon

with Mandarin beurre blanc

Grilled Swordfish

with caper butter sauce

Petite Strip Steak

with shitake demi glaze

72 Hour Shortribs

with burgundy demi glaze

DIAMOND PACKAGE

5.5 HOUR RECEPTION

Premium Welcome Reception

Choice of three tray passed hors d'oeuvres

Bruschetta, goat cheese lollipops, pulled pork crostada,
crab & corn fritters, chicken pot pie, smoked salmon crostini

Four and a Half Hour Open Bar

Featuring call brands of liquor, domestic & imported beers,
house selection of wine, soft drinks and assorted juices

Champagne Toast for Head Table



All plated dinners served with freshly baked rolls & butter, chef's selection of seasonal vegetable & accompaniment, freshly brewed Starbucks regular and decaffeinated coffee & herbal tea
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness

One entrée selection - \$92 per guest

Two entrée selections - \$97 per guest

Salad

Caesar Salad

with fresh parmesan

House Salad

*with tomatoes, cucumbers, julienne carrots,
mushrooms and creamy ranch dressing*

DoubleTree Salad

*with Maytag blue cheese, seasonal berries, candied
walnuts, grape tomatoes and raspberry vinaigrette*

Entrée

Seared Free Range Chicken Breast

with brown mushroom gravy

Grilled Swordfish

with caper butter sauce

Petite Strip Steak

with shitake demi glaze

72 Hour Shortribs

with burgundy demi glaze

Stuffed Pork Loin

with a bacon demi glaze

Filet Mignon

with a port wine demi glaze

PLATINUM PACKAGE

6 HOUR RECEPTION

Deluxe Welcome Reception

Chilled shrimp display and butler passed champagne

Choice of three tray passed hors d'oeuvres

Mini crab cakes, raspberry brie en croute, snow crab claw shooters
with remoulade, mini beef wellington, bacon wrapped scallops

Five Hour Premium Open Bar

Featuring premium brands of liquor, domestic & imported beers, premium
selection of wine, soft drinks and assorted juices

Champagne Toast for All Guests



All plated dinners served with freshly baked rolls & butter, chef's selection of seasonal
vegetable & accompaniment, freshly brewed Starbucks regular and decaffeinated coffee & herbal tea
Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness

One entrée selection - \$110 per guest

Duet or Two entrée selections - \$117 per guest

Salad

Caesar Salad

with fresh parmesan

House Salad

with tomatoes, cucumbers, julienne carrots,
mushrooms and creamy ranch dressing

DoubleTree Salad

with Maytag blue cheese, seasonal berries, candied
walnuts, grape tomatoes and raspberry vinaigrette

Entrée

Seared Free Range Chicken Breast

with brown mushroom gravy

Grilled Swordfish

with caper butter sauce

Stuffed Pork Loin

with a bacon demi glaze

Filet Mignon

with a port wine demi glaze

Free Range Chicken & Grilled Salmon Duet

with a tarragon Au Jus

Filet Mignon & Shrimp and Scallop Brochette Duet

with pernod veloute

Beverage Selections

CALL BRANDS

Included with gold & diamond package

Gordon's Vodka, Gibley's Gin, Ron Castillo Rum, El Zarco Silver Tequila, Black Velvet Bourbon, Early Time Blended Whiskey, Grant's Family Scotch, Martini and Rossi Vermouth, Hiram Walker Triple Sec, House Selection of Wines, Miller Lite, Budweiser, Bud Light, Corona Extra, Heineken Lager, Coors Light

(Choose 3 Beer Selections)

PREMIUM BRANDS

Included with platinum package

Smirnoff Vodka, New Amsterdam Gin, Myers's Platinum Rum, Sauza Silver Tequila, Jim Beam Bourbon, Seagrams's 7 Whiskey, Cutty Sark Scotch, Martini and Rossi Vermouth, Hiram Walker Triple Sec, Premium Selection of Wines, Blue Moon, Bud Light, Corona Extra, Heineken Lager, Miller Lite, Sam Adams Lager, Stella Artois

(Choose 4 Beer Selections)

Upgrade the Gold or Diamond Package to a Premium Bar - \$8 per guest

Per Bottle Upgrades

Grey Goose Vodka

Ciroc Vodka

Belvedere Vodka

Tanqueray Gin

Crown Royal Whiskey

Chivas Regal Whiskey

Jack Daniels Whiskey

\$125 per bottle

Additional selections available upon request – ask your event specialist for details

The DoubleTree Suites by Hilton strictly adheres to State Liquor Laws. No outside beverages allowed.

Specialty drinks/brands will be priced per bottle in addition to package price.



Enhancements & Upgrades

Cocktail Hour

DOMESTIC CHEESES

Cheddar, Swiss & pepper jack cheeses, smoked marcona almonds, quince paste, grapes & apples
\$6 per person

SEASONAL FRUIT

Assorted fresh berries, sliced melon, pineapple, grapes, Greek honey-lemon yogurt
\$7 per person

VEGETABLE CRUDITE

Carrots, celery, bell peppers, broccoli, cauliflower, French radish, grape tomatoes & ranch dressing
\$7 per person

BRUSCHETTA STATION

Tomato & basil, garlic scented crostini, fresh mozzarella, cold pressed olive oil, balsamic & sea salt
\$6 per person

MEDITERRANEAN

Hummus, baba ganoush, tzatziki, assorted olives, crispy pita & flatbreads
\$10 per person



Bar Upgrades

MICHIGAN BEERS

Your choice of 2 selections from Atwater Brewery to be added to full bar packages only
\$7 per person

CHAMPAGNE TOAST FOR ALL GUESTS

\$5 per person

Late Night Snacks

PIZZA PARLOR

Pepperoni, veggie, sausage, chili flakes, oregano & garlic
\$7 per person

DETROIT SLIDERS

Chicken & beef with tomatoes, onions, pickles, ketchup, mayo, american cheese & buns
\$9 per person

CONEY DOG STATION

Local dearborn hot dogs, chili con carne, chopped onions & mustard
\$8 per person

Per person counts for upgrades must match total per person count for event.

Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

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General Information

BUFFET / STROLLING DINNER

Options and package customization available upon request. Additional charges may apply, ask your event specialist for details.

DEPOSIT AND PAYMENT INFORMATION

An initial deposit of \$1000.00 is required to confirm your space. This deposit is non-refundable/non-transferable and will be applied to your final balance. A credit card is required to be on file in case of additional charges incurred the night of the event. Final payment is due seven business days prior to your event and is payable by cash, certified check, or credit card.

GUARANTEE

Pricing and menu selections are subject to change. Event orders will confirm all final details. An estimate of your final guest count is due 10 days prior to function date. A final guarantee of expected guests is due three to five days prior to your event, and your final payment will be based on this number. This is your minimum guarantee and can not be lowered. If a guarantee is not given by the due date the original expected attendance noted on the signed contract will become your final guarantee.

FOOD & BEVERAGE MINIMUM

The Crystal Ballroom has a food and beverage minimum of \$8,500.00 for all Saturday events and \$6,500.00 for Sunday through Friday events. The food and beverage minimum does not include the service charge and sales tax. If the food and beverage minimum is not met, the remaining amount will be charged as a room rental fee.

WEDDING CEREMONIES

We welcome wedding ceremonies in conjunction with your wedding reception! The room rental fee for ceremony space is \$500 for the Fort Shelby Room and \$1,000 for the Terrace Ballroom. The fee includes a rehearsal, set up, and breakdown. This fee is subject to service charge and sales tax.

SALESTAX & SERVICE CHARGE

All pricing is per person unless otherwise noted and is subject to a 20% taxable service charge and 6% Michigan state sales tax. Price is subject to change.

Recommended Vendors

ENTERTAINMENT

Pro DJ Services

22211 Greater Mack St. Clair Shores, MI 48080

Contact Jason Parent at 313-884-0130

www.prodjservices.com

CHIAVARI CHAIRS

A Moment Forever

535 Forest Ave. Plymouth, MI 48170

Contact Stacy Gorecki at 313-333-7986

www.amomentforever.net

CHAIR COVERS & LINENS

Linen Hero

25914 John R. Rd. Madison Heights, MI 48071

Contact Devonna at 855-269-4376

www.linenhero.com

FLORAL DESIGN & CENTERPEICES

Twigs & Branches Floral

50677 Wing Dr Shelby Twp, MI 48315

Contact Kevin at 586-321-7431

www.twigsandbranchesfloral.com

TRANSPORTATION

Best Express Taxi Service

830 Dartmouth Dr. Rochester Hills, MI 48307

Contact Mark at 248-818-1746

mthudson@gmail.com

CEREMONY LOCATION

Fort Street Presbyterian Church

631 W. Fort St. Detroit, MI 48226

Contact Loretta Stanton at 313-549-1015

info@fortstreetevents.com

