



Catering and Events



Reception - Cold Canapés

Passed or displayed, the perfect way to provide your reception guests with nourishment while socializing.

* 24 piece minimum per selection

BRUSCHETTA

Red and Yellow Heirloom Tomatoes with Herb Ricotta

\$4.00 Per Piece

FRUIT SKEWERS

Greek Honey-Lemon Yogurt Dip

\$3.00 Per Piece

PROSCIUTTO WRAPPED ASPARAGUS

Aged Balsamic Reduction

\$4.00 Per Piece

PULLED PORK TOSTADA

Cilantro Crema, Pickled Red Onion

\$5.00 Per Piece

ROAST BEEF CROSTINI

Horseradish Crème & Chives

\$5.00 Per Each

TUNA TARTARE

Sesame Seed Cone, Wasabi

\$6.00 Per Piece

GOAT CHEESE LOLLIPOPS

Wasabi Sesame Seeds

\$4.00 Per Piece

SMOKED SALMON CROSTINI

Herbed Cream Cheese, Fresh Dill

\$5.00 Per Piece

MINI CAPRESE CROSTINI

\$4.00 Per Piece

CRAB CLAW SHOOTER

Horseradish Aioli, Lemon Zest

\$7.00 Per Piece

ARTISAN CHEESE & CHARCUTERIE DISPLAY

Selection of International & Domestic Cheeses Accompanied by Seasonal Fresh & Dried Fruit, Assorted Crackers & Artisan Breads

\$15.00 Per Guest

Cheese Only \$10.00 per Guest

FRESH CUT SEASONAL FRUIT DISPLAY

A Variety of Seasonal & Local Fruits Displayed with the Traditional Accoutrements

\$7.00 Per Guest

ANTIPASTO DISPLAY

A Variety of Italian Cured Meats, Roasted & Marinated Vegetables, International Cheeses, Olives, Artisan Focaccia & Ciabatta Crostinis

\$14.00 Per Guest

MEDITERRANEAN DISPLAY

Hummus, House Made Tzatziki, Assorted Olives & Nuts, Crispy Pita & Flatbreads

\$10.00 Per Guest

SEASONAL VEGETABLE CRUDITE

Seasonal & Local Vegetables with a Variety of Dips

\$7.00 Per Guest

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.



Reception - Hot Canapés

Passed or displayed, the perfect way to provide your reception guests with nourishment while socializing.

* 24 piece minimum per selection

THAI CHICKEN SATAY

Peanut Glaze
\$4.00 Per Piece

BUFFALO CHICKEN WINGS

with Buttermilk Ranch and Bleu Cheese Dips
\$4.00 Per Piece

ASIAGO CHICKEN BLOSSOMS

\$4.00 Per Piece

SPANAKOPITA

\$3.00 Per Piece

ITALIAN MEATBALLS

with Pomodoro Sauce
\$4.00 Per Piece

COCONUT SHRIMP

with Pineapple Salsa
\$5.00 Per Piece

BRIE & RASPBERRY EN CROUTE

\$5.00 Per Piece

CRAB & CORN FRITTERS

\$6.00 Per Piece

PETITE BEEF WELLINGTON

\$5.00 Per Piece

CRAB & CORN FRITTERS

\$6.00 Per Piece

PETITE VEGETABLE SPRING ROLLS

with Sweet Chili Sauce
\$3.00 Per Piece

MAINE CRABCAKES

Horseradish Remoulade
\$5.00 Per Piece

MINI QUESADILLA (V)

Scallions & Fresh Cilantro
\$4.00 Per Piece

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Reception - Action Stations

The perfect option for your guests to interact with our culinary experts, create your own unique reception experience. Chef attendant fee at \$150.00 for every 75 guests based on 90 minutes of continuous service. An additional fee will apply for extended service. Minimum of 25 guests.

RISOTTO STATION

Choose Two

Porcini Wild Mushroom with Truffle Oil & Shaved Parmesan
Port Wine with Roasted Root Vegetables & Bleu Cheese
Applewood Smoked Bacon with Chive Oil & White Cheddar
Artichoke, Asparagus & Prosciutto with Gruyere
Rock Shrimp & Pancetta with Thyme Peppercorn Oil & Pecorino Romano
\$14.00 Per Guest

BEEF TENDERLOIN

Whipped Boursin Cheese, Béarnaise Serves 20-25 Guests
\$325.00 Each

SLOW ROASTED HONEY TURKEY

Cranberry Orange Chutney, Herbed Pan Gravy Serves 20-25 Guests
\$225.00 Each

ROASTED BERKSHIRE PORK LOIN

Dried Michigan Cherries, Bacon Demi Glaze Serves 30-35 Guests
\$250.00 Each

BROWN SUGAR GLAZED COUNTRY HAM

Honey Whole Grain Mustard, Red Eye Maple Glaze
Serves 30-35 Guests
\$250.00 Each

SEA SALT CRUSTED PRIME RIB

Au Jus & Fresh Horseradish Serves 20-25
\$350.00 Each



Dinner - Dinner Buffet

When the evening is about enjoying each others company with no set agenda, our buffets are the perfect way to entertain your guests. Buffets accompanied by warm rolls and butter, freshly brewed Starbucks coffee, decaffeinated coffee, selection of specialty Tazo teas and iced tea offered to your guests.

DOUBLETREE DINNER BUFFET

SALAD - Select One

DoubleTree Salad, Mixed Greens, Strawberries, Carrots, Bleu Cheese Crumbles, Candied Walnuts & Raspberry Vinaigrette

Caprese & Arugula Salad
Beefsteak Tomato, Mozzarella, Fresh Basil, Aged Balsamic Reduction

Baby Spinach Salad
Smoke Gouda, Sunflower Seeds & Maple Dressing

Watercress & Endive Salad
Anjou Pear, Cranberries, Toasted Hazelnut & Apple Cider Vinaigrette

VEGETABLE - Select One
Steamed Broccoli with Parmesan Reggiano
Green Beans with Shallots & Carrots
Grilled Asparagus
Seasonal Sautéed Vegetables

ACCOMPANIMENT - Select One

Jasmine Rice
Penne Pasta with Pomodoro
Rosemary Roasted Red Skin Potatoes
Whipped Yukon Gold Potatoes
Au Gratin Potatoes
Au Gratin Sweet Potatoes

ENTREES - Select One or Two

72 Hour Short Ribs & Cider Baked Beans
Apricot Stuffed & Roasted Berkshire Pork Loin with Bacon Demi Glaze
Crispy Chicken Breast & Spring Mushroom Veloute
Roasted Atlantic Salmon & Lemon Caper Beurre Blanc
Shrimp Scampi Rigatoni & Herbs
Chatham Cod with Aromatic Chorizo and Tomato Broth
Marinated Hunger Steak with Cippolini & Cubanelle Pepper
Florentine Chicken Roulade & Tarragon Sauce
Cavappi Pasta & Roasted Mushrooms with Melted Tomatoes

DESSERT - Select One

Carrot Cake
Key Lime Pie
Lemon Italian Cake
White Chocolate Raspberry Cheesecake
Flourless Chocolate Cake (GF)

CHOICE OF ONE ENTREE - \$35 per person
CHOICE OF TWO ENTREES - \$40 per person



Dinner - Dinner Buffet

DETROIT SOUL FOOD

Garden Salad
Mixed Greens, Tomato, Cucumber, Shredded
Carrots & Ranch Dressing
Cornbread Muffins
Fried Catfish Filets
Southern Fried Chicken
Home Style Macaroni & Cheese
Candied Yams
Red Beans & Rice
Collard Greens with Smoked Turkey
Red Velvet Cheesecake
\$33.00 Per Guest

ITALIAN FAIR

Antipasto Display
Marinated Grilled Vegetables, Variety of Cured
Meats & Italian Cheeses
Caprese & Arugula Salad
Beefsteak Tomato, Mozzarella, Fresh Basil, Aged
Balsamic Reduction
Penne with Vodka Sauce & Roasted Red
Peppers
Rustic Pork Roast with Rosemary, Cannellini
Beans, Roasted Kale
Chicken Parmesan with Tomato Butter, Garlic &
Lemon Sautéed Broccoli Rabe
Ciabatta Rolls & Butter
Tiramisu
\$36.00 Per Guest

ENHANCEMENTS

Add any of these items to enhance your dinner
experience.

MINI DETROIT CONEY DOGS

Local Dearborn Hot Dogs
Chili
Sweet Onions
Yellow Mustard
Steamed Buns
\$6.00 Per Guest

DETROIT SLIDERS

Detroit Style Beef Patty Sliders with Traditional
Accompaniments
\$10.00 Per Guest

SPECIALTY COFFEE BAR

Create your own specialty coffee drinks with our
deluxe bar
Starbucks coffees
Flavored Syrups
Whipped Cream
Chocolate Shavings
\$6.00 Per Guest

SHRIMP COCKTAIL

Jumbo Shrimp served in an Individual Glass with
Cocktail Sauce
\$8.00 Per Guest

FRENCH FRY STATION

Cheese Dip Truffle Seasoning Parmesan Cheese
Ranch Ketchup Mayonnaise
\$9.00 Per Guest

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.



Dinner - Plated Dinner

To create the perfect enchanted evening we have created seasonal selections to ensure the freshest ingredients to enhance your guests experience. Includes warm rolls and butter, freshly brewed Starbucks coffee, decaffeinated coffee, selection of specialty Tazo teas and iced tea.

SALAD

DoubleTree Salad
Mixed Greens, Strawberries, Carrots, Bleu
Cheese Crumbles, Candied Walnuts & Raspberry
Vinaigrette

Caprese & Arugula Salad
Beefsteak Tomato, Mozzarella, Fresh Basil, Aged
Balsamic Reduction

Baby Spinach Salad
Smoke Gouda, Sunflower Seeds & Maple
Dressing

Watercress & Endive Salad
Anjou Pear, Cranberries, Toasted Hazelnut &
Apple Cider Vinaigrette

THREE CHEESE SACCHETTI (V)

Served with a Roasted Red Pepper Cream Sauce
& Fresh Parmesan Cheese
\$25.00

GRILLED SWORDFISH (GF)

Caper Butter Sauce, Jasmine Rice, Grilled
Asparagus
\$35.00

72 HOUR SHORTRIBS (GF)

Served with a Burgundy Demi Glaze, Au Gratin
Potatoes, Steamed Broccoli
\$39.00

SHRIMP SCAMPI PAPPARDELLE

Served with a Tomato Confit and Shaved
Pecorino Cheese
\$35.00

PARMESAN CHICKEN PICCATA

Served with Fettuccine, Pomodoro, Steamed
Broccoli
\$28.00

PETITE STRIP STEAK (GF)

Served with Shitake Demi Glaze, Whipped Yukon
Gold Potatoes, Green Beans
\$38.00

PASTA PRIMAVERA (V)

Penne Pasta Served with Seasonal Vegetables
Sautéed in a Garlic Crème Sauce
\$25.00

BACON WRAPPED CHICKEN (GF)

Served with a Rosemary Glaze, Roasted Redskin
Potatoes & Grilled Asparagus
\$28.00

GRILLED ATLANTIC SALMON (GF)

Served with Mandarin Beurre Blanc Sauce,
Jasmine Rice & Green Beans
\$29.00

STUFFED PORK LOIN (GF)

Apricot Stuffed Berkshire Pork Loin with a Bacon
Demi Glaze, Rosemary Roasted Redskin
Potatoes & Steamed Broccoli
\$39.00

SEARED FREE RANGE CHICKEN BREAST (GF)

Served with Brown Mushroom Gravy, Au Gratin
Potatoes & Green Beans
\$29.00

FILET MIGNON (GF)

Served with Bearnaise Sauce, Whipped Yukon
Gold Potatoes & Grilled Asparagus
\$46.00

Dessert - Choice of One

Chocolate Mousse Parfait
Triple Chocolate Cake
Vanilla Bean Cheesecake
Tiramisu
Key Lime Pie
Red Velvet Cheesecake

3 course dinner pricing is based on one entrée selection for event. Should more than one entrée be required, dinner price charged per person will be for the highest priced entrée.

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.



Banquet Bar Packages - Basic Bar

Bar Packages Include Appropriate Mixers, Juices and Garnishes

SILVER BAR PACKAGE

One Hour: \$15 per guest
Each Additional Hour: \$8 per guest

LIQUOR

Gordon's Vodka, Ron Castillo Rum, Gibley's Gin,
El Zarco Silver Tequila, Early Times Bourbon,
Black Velvet Whiskey & Grant's Family Scotch

BEER - Select Three

Bud Light, Miller Lite, Corona Extra

WINE- Select Two

Canyon Road Cabernet Sauvignon, Chardonnay
Merlot, White Zinfandel

SILVER CASH BAR

Mixed Drinks - \$8 per drink
Wine by the Glass - \$7 per drink
Beer - \$6 per drink
Sodas & Juices - \$3 per drink

One Bartender per 75 Guests
\$100 per Bartender

BEER, WINE, SODA CASH BAR

Two Hours - \$14 per guest
Three Hours - \$16 per guest
Four Hours - \$18 per guest

One Bartender per 75 Guests
\$100 per Bartender

BAR SERVICE ENHANCEMENTS

Available to be Added to Any Bar Package

Grey Goose Vodka
Tanqueray Gin
Ciroc Vodka
Belvedere Vodka
Crown Royal Whiskey
Chivas Regal Whiskey
Jack Daniels Whiskey
\$125 per bottle

Regular & Sugar Free Red Bull
\$100 Per Case

SPECIALTY COFFEE BAR

Create your own specialty coffee drinks with our
deluxe bar of Starbucks Coffees, Flavored Syrups,
Whipped Cream and Chocolate Shavings
\$6.00 Per Guest

CORDIAL BAR

Disaronno, Amaretto, Bailey's, Romana Sambuca,
Kahlua, Grand Marnier, B & B, Frangelico,
Drambuie, Midori, Chambord, Godiva Chocolate
Liquor
\$12.00 Per Pour

MICHIGAN CRAFT BEER

Atwater Dirty Blonde Wheat
Atwater D-Light Kolsch
Short's Belaire Brown
\$100 Per Case

All Bars Require One Bartender per 75 Guests.
Cash Bars Require a Minimum Guarantee of \$500.00 per Bar.

All prices subject to 20% service charge and 6% Michigan sales tax (subject to change without notice). Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.



Banquet Bar Packages - Premium Bar

Bar Packages Include Appropriate Mixers, Juices and Garnishes

GOLD BAR PACKAGE

One Hour: \$18 per guest
Each Additional Hour: \$9 per guest

LIQUOR

Smirnoff Vodka, Myers Platinum Rum, New Amsterdam Gin, Sauza Silver Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey & Cutty Sark Scotch

BEER - Select Four

Blue Moon, Bud Light, Corona Extra, Heineken Lager, Miller Lite, Sam Adams Lager, Amstel Light & Stella Artois

WINE - Select Three

Mionetto "Presto" Prosecco
A by Acacia Chardonnay
Oyster Bay Sauvignon Blanc
Esperto Pinto Grigio
Greystone Cabernet Sauvignon
Red Diamond Merlot
Hang Time Pinot Noir

GOLD CASH BAR

Mixed Drinks - \$10 per drink
Wine by the Glass - \$8 per drink
Beer - \$7 per drink
Sodas & Juices - \$3 per drink

One Bartender per 75 Guests
\$100 per Bartender

BEER, WINE, SODA GOLD CASH BAR

Two Hours - \$16 per guest
Three Hours - \$18 per guest
Four Hours - \$20 per guest

One Bartender per 75 Guests
\$100 per Bartender

BAR SERVICE ENHANCEMENTS

Available to be Added to Any Bar Package

Grey Goose Vodka
Tanqueray Gin
Ciroc Vodka
Belvedere Vodka
Crown Royal Whiskey
Chivas Regal Whiskey
Jack Daniels Whiskey
\$125 per bottle

Regular & Sugar Free Red Bull
\$100 Per Case

CORDIAL BAR

Disaronno, Amaretto, Bailey's, Romana Sambuca, Kahlua, GrandMarnier, B&B, Frangelico, Drambuie, Midori, Chambord, Godiva Chocolate Liqueur
\$12.00 Per Pour

MICHIGAN CRAFT BEER

Atwater Dirty Blonde Wheat
Atwater D-Light Kolsch
Short's Belaire Brown
\$100.00 Per Case

BAR SNACKS

Wasabi Mix, Salted Peanuts, or Pretzels
\$3.00 Per Guest

DIAMOND BAR PACKAGE

Create your own bar by choosing your favorite brands from our extensive list of expertly crafted cocktails, spirits, beers and wines.

All Bars Require One Bartender per 75 Guests.

All prices subject to 20% service charge and 6% Michigan sales tax (subject to change without notice). Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.



Info

MEAL SERVICE

Plated meal service is based on a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time. Buffets (breakfast and lunch) are served for one hour. Buffet (lunches) have a minimum of twenty-five (25) guests. If your guarantee is less than twenty-five (25), you will be assessed an additional \$100.00 fee per event. Buffets (dinner) are served for one and a half hours. Buffets (dinner) have a minimum of twenty-five (25) guests. If your guarantee is less than twenty-five (25) guests you will be assessed an additional \$100.00 fee per event. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. An extension of actual service times is subject to additional labor fees

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.

ADDITIONAL CHARGES

Chef Attended Stations - \$100.00 per attendant
Butler Style Service - \$35.00 per attendant, per hour

Host Bartender Fee - \$100.00 fee if bar does not generate \$500.00 in sales.

Cash Bars - \$100.00 fee per bartender. Based on four (4) hours. \$50.00 for each additional hour. Check with your Event/Catering Manager for hotel staffing ratios. Additional staff above hotel standard ratios will be assessed labor fees.

Room Resets - Reset fees will apply if a room set is changed within eight (8) hours at a rate of \$500.00 per Ballroom, \$250.00 per Breakout Room.

Room Refreshes - All rooms are refreshed during lunch period. Additional refreshes can be accommodated with a \$200.00 per refresh fee for (3,000 + sq. ft.) and \$100.00 per refresh fee for less than (3,000 sq. ft.).

SERVICE CHARGE & TAXES

20% of the food, beverage, audio visual and room rental plus any applicable state and/or local taxes will be added to your event as a SERVICE CHARGE. This service charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the event. We will endeavor to notify you in advance of your event of any increases to the service charge should different amounts be in effect on the day of your event. Michigan sales tax is currently 6.0%

FOOD & BEVERAGE

Menu Selections

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness
- All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.

- All pricing is guaranteed ninety (90) days prior to your event date.

ROOM ASSIGNMENT AND SEATING

Function rooms are assigned by the hotel according to the anticipated guest count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

The Hotel will set tables and chairs 3% over the guarantee based upon space availability.

All room diagrams must be approved thirty (30) days prior to your event and comply with all Michigan Fire Codes. All fees associated with approved Fire Marshall requirements will be at the expense of the client.

LINENS

Ivory or White linens and napkins will be provided for non meeting events that include food and beverage at no extra charge. Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to assist you.

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Info

GUARANTEES

Final attendance must be specified three (3) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the hotel reserves the right to provide a vegan/vegetarian meal to a number not greater than 3% of the actual guarantee.

PAYMENT

Payment shall be made (10) days in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

All requests for Direct Bill must be submitted no later than sixty (60) days prior to your event.

SIGNAGE

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Hotel lobby on the building exterior or other public areas. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners.

A \$50.00 charge per small banner and a \$125.00 charge per large banner will apply.

LOST AND FOUND

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event. The hotel is not responsible for items left behind from outside vendors, packaging, shipping, handling etc.

FLORALS, DÉCOR, ENTERTAINMENT

The hotel has a list of recommended vendors and are happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions.

Should you make your own arrangements all deliveries should be coordinated with your catering or event manager.

SHIPPING AND PACKAGES

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery;

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Catering or Conference Services Manager (indicate name)
- 4) Date of Function

Package handling fee of \$5.00 per small package, 20.00 per (up to 50 lbs) large package and \$125.00 per crate or pallet. Fees apply to both inbound and outbound packages, crates and pallets.

For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.