




INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

ANN ARBOR MARRIOTT®

1275 S. Huron Street, Ypsilanti, MI 48197
T 734.487.2000 F 734.487.0773
annarbormarriott.com





*Simply put,
our wedding packages
include...*

One hour of four passed hors d'oeuvres
Two course dinner
Four hour premium bar service
Champagne toast
Bartender Services

Complimentary Services:

Wedding cake cutting
Menu tasting for the bride and groom
Wedding rehearsal if ceremony is on site
Floor length poly-cotton blend linens in your choice of color with matching napkins
Staging (6' x 8' riser sections)
Wood dance floor (up to 21' x 21')
Deluxe room for bride and groom on wedding night
Special guest room rate for family and friends, based on availability
Bridal party ready rooms

Reception Spaces



Roy E. Wilbanks

Rental - \$2,000
Sound Cutoff – 12:00am
Maximum capacity - 550



Elizabeth Ann

Rental - \$750
Sound Cutoff – 11:00pm
Maximum capacity - 120



Garden Marquee

Rental - \$1,500
Sound Cutoff – 11:00pm
Maximum capacity - 250



Golf Ballroom

Rental - \$500
Sound Cutoff – 12:00am
Maximum capacity - 80

Local Information

15 minutes from DTW Airport



Room Blocks

We offer room blocks for our wedding groups and provide your guests with the most affordable rate in the best location.

Golf Outings

Golf outing packages are always available, this can be a great way to spend the afternoon before your wedding rehearsal.



YOUR CEREMONY

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."

Ceremony Information

Rental Fees

199 guests and less is \$1500.00
Plus administrative fees and applicable sales tax

200 guests and more is \$2000.00
plus administrative fees and applicable sales tax

Price Includes

A water station including chilled and flavored lemon, cucumber or strawberry waters to welcome your guests.

Our beautiful Pergola and white lawn chairs (up to 400 guests).

Client is responsible for providing their own music.

The hotel audio visual department is available to meet your specific requirements at an additional cost. Please consult with your Catering Manager for more information.

A wedding consultant is required to coordinate and supervise all wedding ceremonies.

The Ann Arbor Marriott Ypsilanti at Eagle Crest reserves the right to move a ceremony indoors due to anticipated weather conditions 24 hours in advance. If a separate room is not available, the dinner room will be utilized for the ceremony with dinner setup.



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.

Reception

Your choice of four passed hors d'oeuvres

Hot

Spanakopita

Sesame Chicken Tenders with Honey Mustard Sauce

Vegetarian Egg Rolls with Sweet Chili Sauce

Stuffed Mushrooms with Bread Crumbs, Pecorino Romano, Garlic, Parsley and Mint

Cajun, BBQ or Swedish Meatballs

Quesadilla Cornucopia

Mini Quiche Lorraine

Teriyaki Beef Kabobs

Add \$1

Coconut Shrimps with Red Chili Sauce

Add \$1

Lollipop Lamb Chops with Yogurt Mint Sauce

Add \$2

Miniature Crab Cakes

with Japanese Yuzu Remoulade

Add \$2

Tomato Basil Soup in Demitasse Cup

with Grilled Cheese Wedge

Add \$2

Cold

Caprese Bruschetta

Raspberry and Brie Phyllo Cups

Mediterranean Bouche

Cajun Chicken Barquettes

Antipasto Kabob with Fresh Mozzarella

Add \$1

Seared Tuna Sashimi with Nori Salad

Add \$2

Beef Tenderloin Crostini

topped with Caramelized Onions and Blue Cheese

Add \$2

Consuming raw or undercooked meals, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

All food prices are exclusive of the 24% administrative fee and applicable taxes.

Enhancement Stations

Raw Bar

\$26 per person

Jumbo Shrimps

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

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*

Sushi Station

\$20 per person

An assortment of Sushi Rolls

Nigiri and Sashimi

accompanied by

Steamed Edamame, Pickled Ginger,

Wasabi and Soy Sauce

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

A Chef fee of \$150 per station may apply

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Enhancement Stations

(c o n t i n u e d)

Ravioli

\$16 per person

Four Cheese and Sundried Tomato Ravioli
Portobello Mushroom and 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

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

Cheese

\$11 per person

Assorted Select International Cheeses, Seasonal Fruits, Dried Fruits
and Assorted Crackers

Individual Crudité Shooter

\$6 per person

Baby Carrots, Baby Zucchini, Jimaca Sticks, Baby Corn,
Red Bell Pepper and Ranch Dressing served in a "shooter" glass

A chef fee of \$150 per station may apply

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Dinner Selections

Salads

A Choice of One...

Caesar Salad

*Romaine Lettuce and Garlic Croutons
with Parmesan Cheese and Caesar Dressing*

Chef's Garden Salad

*Seasonal Greens and Toppings
with Chef's Choice of Dressing*

Michigan Salad

*Mixed Greens with Dried Michigan Cherries,
Toasted Pecans, Red Onion, Grape Tomatoes,
and Crumbled Goat Cheese
Chef's Choice of Dressing*

Ann Arbor Marriott Signature Salad

*California Greens wrapped in a Cucumber Ribbon
with Orange Segments, Grape Tomatoes,
Dried Cranberries, Candied Walnuts,
Shaved Parmesan and
Balsamic Vinaigrette
Add \$2*

Entrees

Choose a maximum of two entree selections.

The higher price is applicable for multiple entree selections.

Sauteed Chicken Breast with Smoked Salsa Cruda Cream
Roast Fingerling Potatoes and Seasonal Vegetable du Jour
\$83

Chicken Baton Rouge

*Sauteed Breast of Chicken with Parmesan Cheese Sauce
Toasted Pecans and Gulf Shrimp
Dauphinoise Potatoes and Seasonal Vegetable du Jour*
\$84

Herb Seared Faroe Island Salmon

*with Orange Chipotle Butter,
Garlic Mashed Potatoes and Seasonal Vegetable du Jour*
\$86

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Entrees

(c o n t i n u e d)

New York Strip Steak with Veal Glace and Mushrooms
Roasted Garlic Mashed Potatoes with Seasonal Vegetable du Jour
\$88

Pan Seared Grouper with Lobster Cream
Roasted Garlic Mashed Potatoes and Broccolini
\$92

Trout Almondine with Lemon Sauce
with Parmesan Orzo and Spinach
\$92

Steak Au Poivre
with Lobster Mashed Potatoes and Seasonal Vegetable du Jour
\$98

Grilled Rib-Eye Steak with Gorgonzola Cream
Au Gratin Potatoes and Seasonal Vegetable du Jour
\$99

Prime Rib of Beef Au Jus with Horseradish Cream
*Yorkshire Pudding, Roasted Garlic Mashed Potatoes
and Seasonal Vegetable du Jour*
\$99

Filet Mignon with Veal Demi-Glace
*with Micro Green Salad, Brown Butter,
Seasoned Asparagus, Fried Potatoes and Caramelized Onions*
\$107

Duets

Sautéed Breast of Chicken topped with Crab Meat and Béarnaise Sauce
Roast Fingerling Potatoes and Seasonal Vegetable du Jour
\$92

Petite Filet Mignon with Veal Glace
*with Herb Seared Faroe Island Salmon
Orange Chipotle Butter
Mashed Potatoes and Seasonal Vegetable du Jour*
\$99

Petite Filet Mignon with Veal Glace
*with Three Crab Stuffed Shrimps
over Parmesan Cream
Garlic Mashed Potatoes and Seasonal Vegetable du Jour*
\$99

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Special Dinner Entrees

Vegetarian and Gluten Free

Portabella Napoleon

Marinated Grilled Portobello Mushrooms
with sliced Zucchini, Squash and Peppers
served over Quinoa Pilaf and topped with a Balsamic Reduction

Vegetarian

Porcini Sacchetti

Wild Porcini and Roasted Portobello Mushrooms
blended with Five Cheeses, Garlic, Thyme and Wrapped in
Egg Pasta with Parmesan Cream
served with Chef's Choice of Seasonal Vegetable

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Children's Menu

(Less than ten years of age)

First Course

Choice of one:

Mixed Green Salad with Ranch Dressing

Vegetable Crudités with Dipping Sauce

Sliced Fresh Seasonal Fruit

Entrees

Two Mini Hamburger Sliders on Mini Buns
with Pickle Chips, Tater Tots and Ketchup

Penne Pasta with Marinara Sauce
with Parmesan Garlic Bread

Grilled Cheddar Cheese Sandwich
*with Homemade Potato Chips
and Pickle Spear*

Individual Cheese Pizza

Crispy Chicken Strips
Tater Tots with Ketchup

\$50 per child

Price includes hors d'oeuvres and a four hour soft drink bar

Note: children under 4 are complimentary

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Dinner Buffet

Minimum of 100 guests
(Includes reception items on page 2)

Salads

Choice of Three:

Artichoke Salad
Classic Caesar
Chef's Seasonal Garden Salad
with Two Dressings
Fresh Tomato Mozzarella and Artichoke Salad
Italian Antipasto Platter
Marinated Mushroom Salad

Entrees

Choice of Two:

Chicken Piccata
*Sauteed Breast of Chicken deglazed with Chablis
with a Lemon Caper Buerre Blanc*

Chicken Marsala
*Sauteed Breast of Chicken simmered
in Marsala Wine Sauce with Wild Mushrooms*

Choice Midwestern London Broil
with Hunter Sauce

Grilled Salmon Almondine
with a Citrus Mustard Sauce

Grilled Salmon
with Roasted Pear and Ginger Emulsion

Lake Superior Whitefish
with Roasted Shallot Compote

Beef or Vegetarian Lasagna
with Select Cheeses and Homemade Tomato Sauce

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Dinner Buffet

(continued)

Starches

Choice of two:

Basmati Rice
Brown Rice
Curried Rice
Garlic Mashed Potatoes
Roasted Redskin Potatoes
Wild Rice Pilaf
Quinoa Pilaf

Vegetables

Choice of two:

Root Vegetables
Broccoli Spears
Glazed Carrots
Green Beans Almondine
Green Beans and Carrots
Medley of Seasonal Vegetable
Peas and Pearl Onions
Southern Green Beans

Your Wedding Cake

Starbucks Regular and Decaffeinated Coffees

Selection of Teas

Iced Tea

\$104.00

*Add a third entrée for \$5.00 per person

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Dessert Enhancements

Sweet Table

\$18 per person

Chef's choice of five miniature pastries
presented in a black velvet mirrored boxes

Berry Bar

\$16 per person

Assorted California Berries

Toppings to include:

Whipped Cream

Vanilla Sauce

Chocolate Shavings

Brown Sugar

served with Fruit Sorbet in Ice Sockle
additional \$6

Bananas Foster

\$16 per person

Ripe and Sliced Bananas

flambeed in Rum, Brown Sugar,

Butter, Cinnamon, Fresh Orange Juice, Orange Zest
and served over Vanilla Bean Gelato

Ice Cream Social

\$15 per person

Three ice creams:

Vanilla Bean

Chocolate

Strawberry

served in old fashioned Tulip Glasses

Toppings to include:

Warm Caramel Sauce

Chocolate Sauce

Strawberry Sauce

Reese's Pieces

Crushed Oreos

M & M's

Chopped Nuts

Sprinkles

Whipped Cream

Maraschino Cherries

Cherries Jubilee

\$16 per person

Warm Michigan Cherries

sautéed in Butter, Sugar, Bourbon and Lemon Juice
and spooned over

Vanilla Bean Ice Cream

Chopped Walnuts

*Minimum 50 orders per menu selection
A chef fee of \$150 per station may apply*

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Dessert Enhancements

(Continued)

Crepe Station

\$16 per person
Assorted California Berries

Toppings to Include:

Whipped Cream
Caramel Sauce
Chocolate Sauce
Strawberry Sauce
Chopped Walnuts

Milk and Cookies

\$6.00 per person
Large Sugar and Chocolate Chip Cookies
served with Mugs of Ice Cold Whole Milk

to be passed...

Hot Chocolate in Demitasse Cup
with a Dark Chocolate S'more
\$6 per person

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Late Night Snack

Snack Attack

\$15 per person

Choice of three:

Mini Hamburgers, Mini Cheeseburgers and Hot Dogs
served with Ketchup, Yellow Mustard, Chopped Onions, Relish, and Tomatoes

OR

Reuben Sandwiches and Grilled Cheese Sandwiches
served with pickle chips

French Fry Bar

\$7 per person

Choice of two:

French Fries, Waffle Fries, Sweet Potato Fries
served with Ketchup and Warm Cheddar Cheese Sauce

New York Style Pizza

\$10 per person

Choice of two:

Four Cheese Pizza

Mozzarella, Tomatoes and Ham with Pineapple

Mozzarella, Tomato Slices and Pepperoni

Mozzarella with Vegetables:

Tomatoes, Onions, Green Peppers, Mushrooms, and Black Olives

Mexican Fiesta

\$14 per person

Choice of Two:

Carne Asada Tacos, Fish Tacos and Cheese Enchiladas
served with Assorted Toppings and Spanish Rice

Moonlight Breakfast

\$14 per person

Freshly Made Scrambled Eggs, Applewood Smoked Bacon,
Country Style Sausage Patties and O'Brien Potatoes
served with Toast Points, Butter and Fruit Preserves

Minimum 30 orders per menu selection.

A chef fee of \$150 may apply

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All food prices are exclusive of the 24% administrative fee and applicable taxes.

Bar Arrangements

Premium Bar

(included in wedding package)

Liquors

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

Wines

A Choice of Two...

Canyon Road Chardonnay
Canyon Road Cabernet
Canyon Road Merlot
Canyon Road Pinot Noir
Beringer White Zinfandel

Domestic Beer

Bud Light / Miller Light
Budweiser

Imported Beers

Labatt
Corona
Heineken

Assorted Soft Drinks

Assorted Juices

Bottled Water

Super Premium

(additional \$11 per person)

Liquors

Bacardi Silver Rum
Dewar's White Label Scotch
Maker's Mark Bourbon
Ketel One Vodka
Sauza Hornitos Tequila
Tanqueray Gin

Wines

A Choice of Two...

Kendall-Jackson Chardonnay
Rodney Strong, "Charlotte's Home" Sauvignon
Blanc
Josh Cabernet Sauvignon
Columbia Merlot
A by Acacia Pinot Noir

Domestic Beer

Bud Light / Miller Light
Budweiser

Imported Beers

Blue Moon
Labatt
Corona
Heineken
Michigan Craft Beers
(in season)

Assorted Soft Drinks

Assorted Juices

Bottled Water

Farewell Brunch

Breakfast Buffet

Coupons provided to guests at check in

7am – 10am

\$16.95 per person, plus administrative fees and taxes

Guests seated in terrace dining room, will provide server with their coupon and their meal will be charged to the master account.

Private Breakfast Buffet

Private Dining Room Rental \$250 plus administrative fees and taxes

Coupons provided to guests at check in

7am – 10am

\$16.95 per person, plus administrative fees and taxes

Guests seated in private dining room, will provide server with their coupon and their meal will be charged to the master account.

Private Brunch Buffet

Private Dining Room Rental \$250 plus administrative fees and taxes

Coupons provided to guests at check in

11am – 2pm

\$21.95 per person, plus administrative fees and taxes

Guests seated in private dining room, will provide server with their coupon and their meal will be charged to the master account.

On Sundays, the Terrace Dining room offers brunch for all guests

Additional Services

(o p t i o n a l)

Chair Covers and Sashes	Pricing to be advised
Coat Check Room Attendant: (per 150 guests)	\$150 each
Colored Uplighting	\$40 per light and \$150 installation charge
Designer Linen Colors (other than ones in package).....	pricing to be advised
Early Set Up Fee (if space is available).....	room rental charges will apply
Electrical Fees.....	pricing is based on requirements
Glass Charger Plates (see samples).....	pricing to be advised
Golf Cart with Driver for Picture Taking (one hour, up to four guests ONLY).....	\$150
Room Overtime Fee (after six hours of reception and dinner dance).....	\$500 per hour
Tent Chandeliers	pricing to be advised
Heaters (upright).....	\$150 each
Valet Parking	pricing to be advised
Votive Candles	\$7 per table
Pergola Chandelier Rental	\$150

General Information

Administrative Fee

Priced quoted do not include the current 24% administrative fee or the current Michigan State tax which are applied to all food, beverage and other miscellaneous charges.

Audio Visual

We are pleased to assist you with any audio-visual requirements.
A brochure with rental prices will be provided upon request.

Cancellations

If it is necessary for you to cancel your event, any advance deposits will not be refunded. In addition, a cancellation fee may be charged and is due and payable at the time of cancellation. These amounts are due as liquidated damages and not as a penalty. Notice of cancellation must be received in writing.

Caterers for Ethnic Weddings

Your catering representative may provide you with a list of our preferred caterers.
The Ann Arbor Marriott Ypsilanti at Eagle Crest provides all beverages, china, glassware, silverware, serving pieces, chafing dishes and banquet staff for your event.

Your caterer is responsible for providing all food, kitchen ware and their own culinary personnel to service your buffets. Caterer is required to meet with our Executive Chef at least ten days prior to the wedding to coordinate the delivering, handling, preparation and service of all food. Also, at this time, your caterer must provide a current license certificate from the Board of Health, a valid insurance certificate and a signed and dated hotel "hold" harmless agreement.

Consultant

A wedding consultant approved by the Ann Arbor Marriott Ypsilanti at Eagle Crest is required to coordinate all wedding ceremonies.

Deliveries

All deliveries and removal of equipment must enter and depart from the hotel's service entrance. Please schedule a delivery time with your Catering Manager.

Deposit and Payments

To secure a date, a signed contract and deposit are required. Depending on the ballroom that you select, deposits range from \$1,500 to \$5,000 and are non-refundable. Additional payments will be required prior to the event and will be detailed in your agreement.

General Information

Bridal Ready Rooms

The resort will provide complimentary dressing rooms for the couple to be wed on their wedding day. No food or beverages are allowed to be provided by an outside supplier.

Event Suppliers

We may offer recommendations for florists, musicians, photographers, videographers, etc. Our Preferred Professional List is available to you upon request.

Guarantee

The final number of guests attending the scheduled event must be confirmed 5 days in advance and will be considered as the final guarantee. In the event fewer people attend, you will be charged for the minimum food revenue as stated on your agreement. Each banquet room has a minimum guarantee established and reception rooms are assigned by the number of guests anticipated to attend. Should the number you have estimated increase or decrease substantially, the Ann Arbor Marriott Ypsilanti at Eagle Crest Resort reserves the right to change your originally assigned room to a room which may comfortably accommodate your guarantee.

Guest Rooms

The hotel will provide complimentary deluxe accommodations for the bride and groom on the evening of their wedding when the food and beverage revenue exceeds \$10,000 plus 24% service charge and applicable taxes. In addition, complimentary changing rooms will be available for the bridal party. Should your wedding require additional rooms for your guests, a number of rooms may be reserved at a preferred rate.

Linen

Floor length poly-cotton tablecloths and matching napkins in your choice of 74 different colors are complimentary. Chair covers with sashes and designer style linen tablecloths and napkins are available at additional costs.

Parking

Self-parking is available to your guests at no charge.

Valet parking is available. Your catering manager will provide you with current pricing information.

Porterage Gratuity

Delivers of gift bags to guest rooms by bell attendants will require a porterage gratuity of \$3 per item. For gift bag distribution at our front desk, please share your request with your catering manager. Charges may apply.

General Information

Safety

No fire exits or exit signs may be blocked at any time (this includes all decorations and equipment). All fabrics must be verified as being flame resistant prior to your event. Please submit a certificate of flame resistance to the catering department a week prior to the function.

Smoking is strictly prohibited at all times inside the property.

Open flames are strictly prohibited in all of our function rooms. All votive candle flames must be protected by glass encasements. Fire permits are required for all candles larger than votive candles.

Set Up Arrangements

After advising us of your seating requirements, we will work with our banquet staff to create a floor plan to best suit your needs. Should a diagram be requested for a function, it must be signed and returned with your signed banquet event orders. Suppliers (florists, lighting specialists, etc) may begin setup two hours prior to event start time.

Security

Some events may require supplemental security including those involving dignitaries, celebrities, children's groups, etc. Unarmed security guard(s) may be contracted. Please see your Catering Manager for details.

Charges will apply.

Shipping Instructions

(fees may apply)

All parcels are to be addressed to the hotel as follows:

Ann Arbor Marriott Ypsilanti at Eagle Crest
1275 South Huron Street
Ypsilanti, MI 48197

Attention:

List the name of your Catering Manager

Hold for:

List the name and the date the event is scheduled at the hotel.

Smoking

Smoking is not permitted in any banquet facility (including the Garden Marquee).

LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE **ANN ARBOR**
MARRIOTT. 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.

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