



**Sheraton**  
**Ann Arbor**  
HOTEL

ALL  
YOU  
need  
IS **LOVE**

Wedding Packages at  
**Sheraton Ann Arbor Hotel**  
2012

Contact Cheryl Daniel at 734.929.3401 or [cdaniel@sheratonannarbor.com](mailto:cdaniel@sheratonannarbor.com)

3200 Boardwalk • Ann Arbor, Michigan 48108  
734.996.0600 • [sheraton.com/annarbor](http://sheraton.com/annarbor)

Sharing your special day and creating memories...

Sheraton is where people gather and  
share once-in-a-lifetime memories

## **Sheraton Ann Arbor Hotel 2012 Wedding Packages**

### **Your wedding reception package includes:**

A complimentary guest room for the bridal couple to include a  
“late night retreat snack package”

Special rate accommodations available for your guests

Complete reception set-up to include placement of your items:  
favors, escort cards, etc.

Professional service and experienced staff

Complimentary private menu sampling

Round dining tables

Choice of white, ivory or black eight-point table covers & napkins

Elegant hurricane with taper candle in white or ivory

Staging for your head table

Parquet wood dance floor

Cake table, gift table, escort card and guest book tables

Champagne toast for all of your guests

Complimentary cake cutting service

Fresh Fruit Display and Your sliced wedding cake on a buffet  
table

Gourmet Coffee and Tea Station all evening

Package pricing is exclusive of service charge and sales tax

Package prices are valid for events occurring through 2012.

A taxable service charge will be added to all event charges to include food & beverage.

Sheraton Ann Arbor Hotel located at 3200 Boardwalk, Ann Arbor MI 48108

734-929-3401 or [cdaniel@sheratonannarbor.com](mailto:cdaniel@sheratonannarbor.com)

# Deluxe Plated Dinner Package

## Five Hours of Bar Service featuring:

House Brands of Liquor, Domestic Draft Beer, Selection of House Wine, assorted soft drinks and juice

## Your choice of four Hors d'oeuvres

Options available served or on a table:

Antipasto Skewers  
Olive Bruschetta  
Smoked Salmon on Rye Crisp  
Gazpacho Shooters  
Stuffed Mushrooms Florentine  
Individual Crudités with Herb Dip  
Spanokopitas

Options will be on a table:

Savory Meatballs  
Crudité Tray with Herb Dip or Hummus  
Domestic & Imported Cheese Tray with  
Crackers & Artisan Breads  
Spring Rolls with Sweet & Sour Dipping Sauce  
Cucumber California Rolls with Soy Dipping Sauce  
and Wasabi

## Your choice of the following appetizers:

Chicken Vegetable Soup, Clam Chowder (Manhattan or New England),  
Signature Baked Potato Soup topped with Scallions and Grated Cheddar, or Tomato Basil

## Your choice of the following salads:

Michigan Salad, House Salad, Caesar Salad, or Caprese Salad

Sorbet

## Entrees (please limit your choice to three):

Petite Filet with Wild Mushrooms served with  
Garlic Basil Chicken Breast – add \$8  
Chicken Breast with Mango Salsa  
Applewood Smoked Bacon wrapped Top Sirloin  
topped with Grilled Gulf Shrimp – add \$8  
Tri-Cheese Ravioli with Butternut Alfredo Sauce  
Grilled eggplant, squash and portabella topped  
with julienned vegetables

Grilled Ginger-Lime Mahi-Mahi  
Herb Roasted Halibut with Champagne Shallot Beurre  
Blanc – add \$8  
Pistachio Crusted French Chicken Breast  
Arbor Brewing Company Flank Steak  
Top Sirloin with Creamy Morel Sauce  
Chicken Breast with Asiago Cheese, Mushrooms, &  
Red Pepper Stuffing & Basil Hollandaise

## Choice of Starch:

Garlic Mashed Redskin Potatoes, Rosemary Roasted Redskin Potatoes,  
Yukon Chive Whipped Potatoes, Wild Rice Pilaf, or Linguine Alfredo

## Choice of Vegetable:

Green Beans Almondine, Asparagus, California Vegetable Blend,  
Sunshine Beans, or Steamed Broccolini

Dinner Rolls and Butter

Your Sliced Wedding Cake and a Fresh Fruit Tray for Dessert

**\$62 per person**

# Deluxe Buffet Dinner Package

## Five Hours of Bar Service featuring:

House Brands of Liquor, Domestic Draft Beer, Selection of House Wine,  
assorted soft drinks and juice

## Your choice of four Hors d'oeuvres

Options available served or on a table:

Antipasto Skewers  
Olive Bruschetta  
Smoked Salmon on Rye Crisp  
Gazpacho Shooters  
Stuffed Mushrooms Florentine  
Individual Crudités with Herb Dip  
Spanokopitas

Options will be on a table:

Savory Meatballs  
Crudité Tray with Herb Dip or Hummus  
Domestic & Imported Cheese Tray with  
Crackers & Artisan Breads  
Spring Rolls with Sweet & Sour dipping sauce  
Cucumber California Rolls with Soy Dipping  
Sauce and Wasabi

## Your choice of the following appetizers:

Chicken Vegetable Soup, Clam Chowder (Manhattan or New England),  
Signature Baked Potato Soup topped with Scallions and Grated Cheddar, or Tomato Basil

## Your choice of the following salads:

Michigan Salad, House Salad, Caesar Salad, or Caprese Salad

## Entrees:

Hand carved Prime Rib - add \$6  
Chicken Breast with Mango Salsa  
Grilled Gulf Shrimp - add \$3  
Tri-Cheese Ravioli with Butternut Alfredo Sauce  
Apricot-stuffed Pork Loin with Sage au Jus  
Chicken with Asiago Cheese, Mushrooms,  
& Red Pepper stuffing with Basil Hollandaise

Grilled Ginger-Lime Mahi-Mahi  
Lemon Garlic Salmon  
Arbor Brewing Company Flank Steak  
Sliced Roasted Tri-Tip Sirloin with Wild Mush-  
room Marsala Demi-Glace  
Pistachio Crusted French Chicken Breast

## Choice of Starch:

Garlic Mashed Redskin Potatoes, Rosemary Roasted Redskin Potatoes,  
Yukon Chive Whipped Potatoes, Wild Rice Pilaf, or Linguine Alfredo

## Choice of Vegetable:

Green Beans Almondine, Asparagus, California Vegetable Blend,  
Sunshine Beans, or Steamed Broccolini

Dinner Rolls and Butter

Your Sliced Wedding Cake and a Fresh Fruit Tray for Dessert

**Buffet with two entrees \$62**

**Buffet with three entrees \$65**

Buffet Stations can be added to any buffet

### **MASHED POTATO STATION - \$5 per guest**

Mashed Redskin Potatoes	Mashed Sweet Potatoes	Bacon
Shrimp Casino Butter	Candied Pecans	Sour Cream
Sage Béarnaise Sauce	Nutmeg	Shredded Cheddar
Chives	Cinnamon	Freshly Grated Parmesan
Roasted Garlic Butter		

### **CHEF ATTENDED PASTA STATION - \$5 per guest**

Penne and Linguini Pastas	Mushrooms	Italian Sausage
Marinara Sauce	Roasted Red Peppers	Shrimp
Alfredo Sauce	Asparagus	Chicken
Garlic-Basil Sauce	Artichoke Hearts	Freshly Grated Parmesan
Asiago Cheese	Julienne Vegetables	

### **SALAD STATION - \$2.50 per guest**

Mixed Greens	Baby Spinach	Romaine Lettuce
Mushrooms	Tomatoes	Red Onion
Green Olives	Black Olives	Croutons
Candied Pecans	Strawberries	Sunflower Seeds
Orange Sections	Blue Cheese	Cheddar Cheese

### **Late Night Snack Stations**

#### **DRIED SNACK TABLE - \$3 per guest**

Trail Mix, Popcorn with Assorted Seasoned Salts, Pretzel Rods, and Homemade Potato Chips

#### **GOURMET SLIDERS - \$175 per 50**

Short Beef Rib and Pork Sliders

#### **BAKED NACHOS - \$3.50 per guest**

Ground Beef, Chicken or Vegetarian Bean with various toppings

#### **TOP YOUR OWN BROWNIE - \$5 per guest**

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

### **Special pricing:**

**Vendor Package (for your DJ, Band, Photographer, etc.):** Chef's choice of Entrée and Soft Beverages - \$29.00

**Children's Packages for children 10 years of age and younger:** Children eat from the Buffet, when a Buffet is ordered, or when a Plated Meal is chosen a special Chicken Tenders meal is served - \$19.00 per child

**Minors are \$20.00 less than the package price**

# Choice of Plated or Buffet-style Dining Package

## Five Hours of Bar Service featuring:

House Brands of Liquor, Domestic Draft Beer, Selection of House Wine,  
assorted soft drinks and juice

## Antipasto Display for the Cocktail Hour:

Cured Italian Meats, Fresh Vegetables with Herb Dip, Cheeses, Crackers and Artisan breads

### First Course

Choice of one of the following served to your guests:

Michigan Salad  
Caesar Salad  
Classic Tossed Salad  
Chicken Vegetable Soup  
Tomato Basil Soup  
Cream of Broccoli Soup

### Main Course

#### Entrée Selections:

Herb Marinated Chicken Breast with Wild  
Mushroom Boursin Cream Sauce  
Wild Mushroom Ravioli with  
Roasted Garlic Tomato  
Lemon Garlic Salmon

Mango Salsa Chicken  
Grilled Balsamic Marinated Flank Steak  
Pepper Grilled Pork Loin  
Grilled Vegetables  
Breast of Chicken with Caper Sauce

#### Choice of Starch:

Garlic Mashed Redskin Potatoes, Rosemary Roasted Redskin Potatoes,  
Wild Rice Pilaf, Jasmine Rice,  
Yukon Chive Whipped Potatoes and Linguine Alfredo

#### Choice of Vegetables:

Green Beans Almondine, Asparagus,  
Sunshine Beans, California Vegetable Blend,  
and Steamed Broccolini

Dinner Rolls and Butter

#### Dessert:

Your Sliced Wedding Cake and a Fresh Fruit Tray

**Plated meal (limit your selection to three entrees) \$52.00**

**Buffet-style dining with two-entrees \$55.00**

**Buffet-style dining with three-entrees \$58.00**

# BEVERAGE UPGRADES

Additional Hour of House Brand Bar - \$3 per guest

Assorted Bottle Beer: Bell's (Assorted), Labatt, Corona, and Heineken - \$3 per guest

## Brand Upgrades:

### Familiar Brands:

Smirnoff Vodka  
Beefeater Gin  
Bacardi Rum  
Johnnie Walker Red Label Scotch  
Jim Beam White Label Bourbon  
Seagram's 7 Whiskey  
Hennessey VS Cognac  
Sauza Gold Tequila  
Five Hour Bar Package - \$3 per guest,  
or \$6 for a 6 hour package

### Appreciated Brands:

Absolut Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Johnnie Walker Black Label Scotch  
Jack Daniel's Bourbon  
Crown Royal Whiskey  
Hennessey VSOP Cognac  
Jose Cuervo Gold Tequila  
(includes Assorted Bottle Beer)  
Five Hour Bar Package - \$7 per guest,

**Wine List** – available on request

**Something Blue** - A *Hypnotic* signature drink \$4.00 per guest

## 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.

Please call or e-mail Cheryl Daniel for date availability and minimum requirements  
734-929-3401 [cdaniel@SheratonAnnArbor.com](mailto:cdaniel@SheratonAnnArbor.com)

Exclusive offers available with the Purchase of the Wedding Package:

Rehearsal Dinner and/or Breakfast for twenty or more adults 10% off the menu price.

(Offer is only available for Banquet/Catering Events and is not available for Restaurant events.)

Catering menus can be viewed online at [annarborhotel.sheratonemenus.com/](http://annarborhotel.sheratonemenus.com/)

Starpoints Earn one starpoint for every three dollars spent on food and beverage.

Double points are awarded for Friday and Sunday Wedding Receptions.

(Information regarding starpoints is available on-line at [www.spg.com](http://www.spg.com))

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The Big Day  
is  
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Shared

Sheraton is where people gather. Share once-in-a-lifetime memories with celebrations tailored just for you.



**Continue the Celebration at  
Sheraton Ann Arbor Hotel**

Talk to us about adding events  
to your Wedding Reception:

- Rehearsal Dinner
- Wedding Showers
- Breakfast or Brunch
- Guest Room Blocks

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