

events by Marriott



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crafted for you

Ann Arbor Marriott Ypsilanti at Eagle Crest

1275 S. Huron Street | Ypsilanti | MI 48197

www.annarbormarriott.com

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1275 S. Huron Street | Ypsilanti | MI 48197

734.487.2000 | www.annarbormarriott.com

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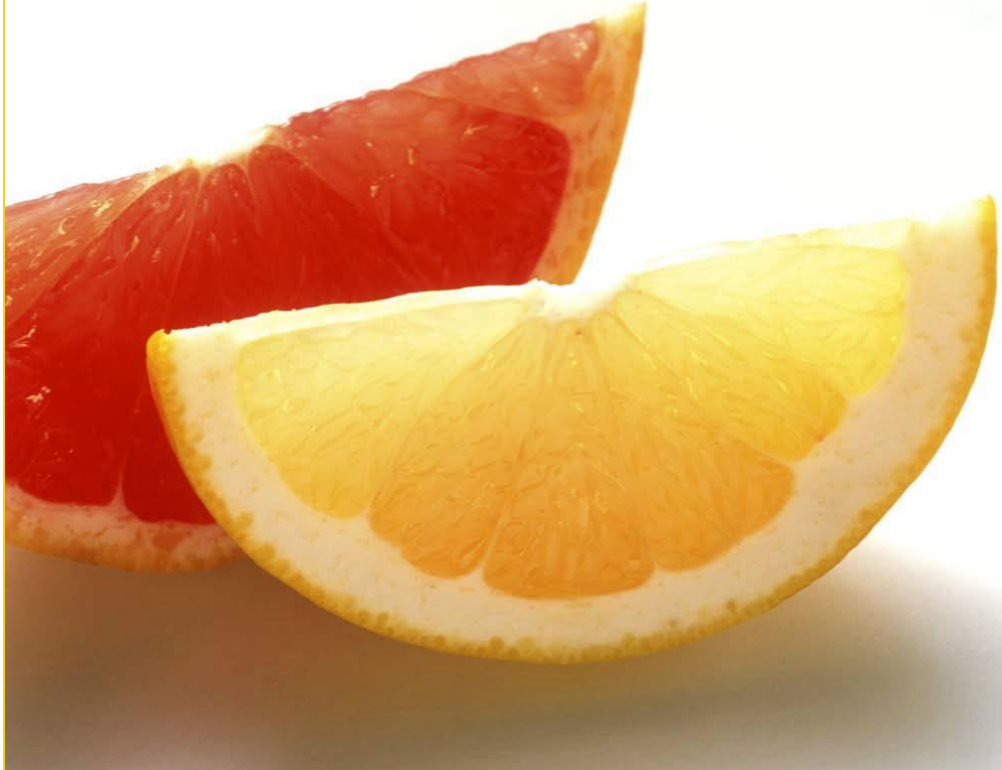
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Quick Start Breakfast

buffet | \$14

Regular and Decaffeinated Coffees

Specialty Teas

Assorted Chilled Juices

A Variety of Breakfast Pastries & Bagels

Cream Cheese, Butter, Fruit Preserves
and Honey

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Deluxe Continental Breakfast

buffet | \$20

Regular and Decaffeinated Coffees

Specialty Hot Teas

Assorted Chilled Juices

A Variety of Breakfast Pastries, Muffins

Scones and Bagels

Cream Cheese, Butter, Fruit Preserves
and Honey

Fruit Yogurts with Granola Toppings

A Display of Sliced Fresh Fruits

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Euro Start

plated | \$29

Regular and Decaffeinated Coffees

Specialty Teas

A Variety of Meats and Cheese : Prosciutto, Salami, Ham, Gouda, White Cheddar, Smoke Salmon

Breakfast Pastries, Breads and Croissants, Scones

Yogurt Bar featuring Fruit, Granola, Raisins and Honey

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Breakfast Enhancements

morning | per person

Sausage Egg and Cheese Muffin \$7

Ham and Cheese Croissant \$7

Egg and Cheese English Muffin \$7

Fruit Yogurt and Granola Topping \$6

Granola Bar \$5

Whole Fruit \$4

A Display of Sliced Fresh Fruit \$8

Hard Boiled Egg \$1.50

Assorted Cereal with Milk \$6

Hot Oatmeal Bar with Brown Sugar,

Raisins & Dried Fruit \$8

Cottage Cheese \$4

Smoke Salmon Platter \$11

enhancements | per dozen

Assorted Muffins \$41

Danish \$37

Bagels with Assorted Cream Cheese \$43

Berry Scones \$43

Buttery Croissants \$37

Buttery Croissants \$37

beverages

Freshly Brewed Coffee \$58/gallon

Hot Specialty Tea \$58/gallon

Bottled Fruit Juices \$5/bottle

Bottled Water \$2.75/bottle

Vitamin Water \$6/bottle

Assorted Soft Drinks \$2.75/each



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Plated Breakfast

American Classic | \$20

Fruit Cup

Scrambled Eggs

Bacon and Sausage

Breakfast Potatoes

Plated Breakfast

Michigander's Start | \$28

Fruit Cup

Michigan Cherry and Brie Stuffed French
Toast

Applewood Smoked Bacon

or Maple Sausage



Plated Breakfast

Steak and Eggs | \$29

Scrambled Eggs

Petite New York Strip Steak

Breakfast Potatoes

with Peppers and Onions

Plated Breakfast

Southern Hospitality | \$28

Chicken Fried Steak with
Cream Gravy

Scrambled Eggs

Andouille Potato Hash



All Breakfasts are Serviced with Chilled Juices, Basket of Breakfast Pastries and Muffins, Fruit Preserves, Butter, Regular and Decaffeinated Coffees, and Specialty Hot Teas.

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Sunrise Breakfast

Buffet | \$26

Chilled Orange Juice
and Decaffeinated
Coffee

Specialty Hot Teas

Sliced Fresh Fruit Tray

Assorted Breakfast Pastries

Scrambled Eggs

Breakfast Potatoes

Apple Wood Smoked Bacon
and Sausage

Enhancements | price per person

*Omelets Made to Order | \$12 Topping
Choices: Mushrooms, Onions,
Tomatoes, Cheese, Spinach, Bacon and Ham

Eggs Benedict | \$8

Eggs Benedict Station | \$12

Smoked Salmon Hash | \$8

House made Corned Beef Hash | \$7

Smoked Salmon Platter | \$12

Local Kielbasa and Potatoes | \$7

Executive Breakfast

Buffet | \$26

Chilled Orange Juice Regular
Regular and Decaffeinated
Coffee

Specialty Hot Teas

Sliced Fresh Fruit Tray

Assorted Yogurts with Granola

Muffins, Danish, Scones,
and Bagels

Scrambled Eggs

Breakfast Potatoes

Apple wood Smoked Bacon and
Sausage



Buffet items are priced to be available for 1.5 hours.

***Chef's Attendant Fee of \$100 per Attendant**

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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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Full Day Break Packages | Per Person

> am – morning > pm - afternoon

Full Day 7:00am – 4:30pm \$35

Morning Only 7:00am – 12:00pm \$23

Afternoon Only 12:00pm – 5:00pm \$20

7:00am – 4:30pm

7:00am – 9:00am

Star bucks Regular & Decaffeinated Coffee

Chilled Fruit Juices

Flavored Creamers

Seasonal Sliced Fruit

Assorted Hot Teas

Assortment of Breakfast Pastries

Assorted Soft Drinks

Bagels with Butter, Cream

Bottled Water

Cheese & Preserves

Seasonal Beverages (Lemonade or Hot Chocolate)

12:00pm – 4:30pm

Red Apples, Green Apples, Bananas and Oranges

Seasonal Beverages (Lemonade or Hot Chocolate)

2:00pm – 4:00pm

Freshly Popped Popcorn

Two Additional Afternoon Snacks of your Choice:

Chex Snack Mix

Assorted Pinwheels

Tortilla Chips & Salsa

Peanuts

Rice Crackers & Wasabi Peas

Sun or Frito-Lay Chips

Housemade Potato Chips & Dip

Hummus & Vegetables

Milk Chocolate Pretzels

Rice Crispy Treats

M&Ms



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Daily Additions |

Jumbo Cookie Variety \$35/dozen

Milk Chocolate Dipped Pretzels

\$43/dozen

Double Chocolate Brownies \$41/dozen

Cracker Jacks \$6/bag

Granola Bar \$5/each

Whole Fruit \$4/piece

Sliced Fresh Fruit Tray with Seasonal Berries \$8/person



Beverages |

Soft Drinks \$2.75/can

Lemonade \$40/gallon

Iced Tea \$39/gallon

Bottled Water \$2.75/bottle

Bottled Juice \$5/bottle

Vitamin Water \$6/bottle

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Mediterranean Bar | \$20/Person

Fresh Pita Bread

Bagel Chips

Fresh Crostini Bruschetta

Tabbouleh and Hummus

Green Olive and Goat Cheese

Tapenade

Assorted Soft Drinks



Enhancements | \$17/ Bowl

Housemade Chips

Pretzels with Della Dip

Tortilla Chips with Housemade
Sauce

Root Vegetable Chips

Enhancement | \$23/Pound

Mixed Nuts

Spicy Cracker Blend

Trail Mix

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7th Inning Stretch | \$19/Person

Popcorn

Roasted Peanuts

Cracker Jacks

Jumbo Pretzel with Mustard

Assorted Soft Drinks

Freshly Brewed Regular Coffee
and Decaffeinated Coffee

Ice Tea

Ahhh, Chocolate | \$20/Person

Fudge Brownies

Jumbo Chocolate Chip & White

Chocolate Macadamia Nut

Cookies

Chocolate Bars

Assorted Soft Drinks

White Milk

Chocolate Milk

Intermission | \$20/Person

White Cheddar Popcorn

Candy Bar Assortment

Twizzlers

M&M's

Assorted Soft Drinks

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Lunch

Lunch to Go | \$31.00

Your choice of Sandwich:

Thinly Sliced Slow Roasted Beef

served on Rye with Horseradish Spread and Steakhouse Onion Cheddar Cheese

Turkey Croissant

Turkey and Swiss Cheese with Pesto Mayo, Lettuce and Vine Ripened Tomato

Italian Style Sub

Salami, Capicola, Ham, Provolone, Shredded Lettuce, Vine Ripened Tomato and Red Onion With Vinaigrette

Vegetarian Wrap

Marinated Portobello Mushrooms Grilled and Paired with Roasted Red Peppers, Grilled Onion, Zucchini and Squash

Whole Fruit

Potato or Pasta Salad

Potato Chips or Pretzels

Chocolate Chip Cookie

Enhancement:

Soda \$2.75 each

Bottled Water \$5 each

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Lunch

Entrée Salads

Chicken or Shrimp Caesar Salad \$25

Fresh Romaine Hearts tossed with House Made Caesar Dressing and Garlic Croutons, Topped with your choice of Grilled Chicken or Shrimp

Shrimp Spinach Salad \$28

Fresh Baby Spinach and Romaine tossed in Citrus Vinaigrette with Cucumber, shredded Carrots, Kalamata Olives and Rosemary Grilled Shrimp

Nicoise Cobb Salad \$28

Fresh Mixed Baby Greens topped with Seared Tuna, Avocado, Cucumber, Mandarin Oranges, Chow Mein Noodles with Citrus Ginger Dressing

Salmon Salad \$28

Caramelized Faroe Island Salmon atop Fresh Greens with Julienne Red Onion, Candied Pecans, Sweet Grape Tomatoes, Crumbled Goat Cheese Served with Michigan Champagne Vinaigrette

All Plated Lunches include Bakery Basket, Ice Tea and Coffee Service

Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

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The Focaccia | \$23

Thinly Sliced Ham, Turkey and Smoked Gouda served on Herbed Focaccia Bread with Tomato and Roasted Pepper Mayonnaise

The Wrap | \$23

A Large Tomato Basil Tortilla filled with Turkey, Sliced Pepperjack Cheese, Shredded Lettuce, Tomato and Pesto Mayonnaise

The Ciabatta | \$23

Genoa Salami, Pepperoni, Ham and Provolone Cheese topped with shredded Lettuce, Tomato and Balsamic Vinaigrette, served on Fresh Ciabatta Bread

Chicken Salad Croissant | \$23

Cashew Tarragon Chicken Salad piled high on a Butter Croissant



All Sandwiches Served with House Made Chips, Pasta Salad or Potato Salad, Ice Tea and Lemonade

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Cuban Pork Panini | \$26

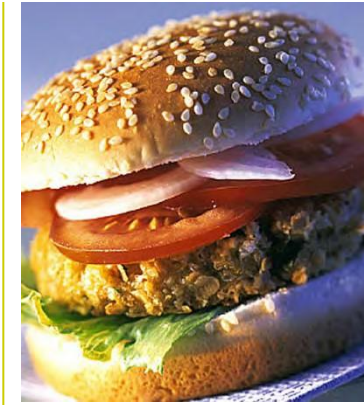
Seasoned Slow Roasted Pork sliced thinly and served with Avocado, Tomato and Lettuce on Rosemary Focaccia

Crab Melt | \$28

Jumbo Lump Crab Meat served over English Muffins with Apple Wood Smoked Bacon and Provolone Cheese

Mediterranean Grilled Vegetable Wrap | \$26

Marinated and Grilled Eggplant, Red Peppers, Portobello Mushrooms, Zucchini, Lettuce and Tomatoes with Feta Cheese wrapped in a Sun Dried Tomato Tortilla.



All Sandwiches Served with House Made Chips, Pasta Salad, Ice Tea and Lemonade

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All Plated Lunches include House Garden Salad,
Bakery Basket, Seasonal Vegetable and Starch

Freshly Brewed Coffee and Ice Tea Service

Lunch

[Faroe Island Salmon](#) | \$35

Grilled or Herb Seared served with
Toasted Pine Nut Orzo

[Lake Superior White Fish](#) | \$32

Local and Sustainable Herb
Seared, Topped with Michigan
Cherry Butter Sauce and Confetti
Rice

[Bronzed Cod](#) | \$31

Topped with Cajun Cream Sauce with Andouille
Potato Hash

[Seared Crab Cakes](#) | \$42

Jumbo Lump Crab with Roast Corn
Bacon~Potato Hash served with Old Bay
Aioli

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Lunch

Cannelloni Florentine | \$26

Seasonal Mushrooms and Baby Spinach meet in a Three Cheese Filling with House Made Marinara

Baked Lasagna | \$28

Traditional Beef or Meatless Freshly Baked with Hearty Marinara Sauce

Mushroom en Croute | \$29

Seasonal Wild Mushrooms blended with Boursin Cheese wrapped in Pastry, garnished with Leeks and Marsala Jus

All Plated Lunches include House Garden Salad, Bakery Basket and Seasonal Vegetable

Freshly Brewed Coffee and Ice Tea Service

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Lunch

Tuscan Roasted Chicken | \$32

Slow roasted Bone-in Chicken with Broccolini and Roasted Potatoes with Tomato Coulis

Smokey Salsa Cruda | \$29

Sautéed Boneless Breast of Chicken with a Lightly Smoked Tomato Cruda Sauce, Spinach Orzo and Seasonal Vegetable

Grilled Teriyaki Breast of Chicken | \$31

A Jumbo Boneless Tender Chicken Breast served with Rice Pilaf and Pineapple Salsa.

12 Hour Braised Brisket | \$35

Brisket at its best – Slowly Braised for 12 Hours, Paired with Veal Demi and Garlic Mashed Garlic Mashed Potatoes

Sesame and Ginger Pork Chop | \$29

Grilled, Served with Garlic Herb Mashed Potatoes and Seasonal Vegetables.



All Plated Lunches include House Garden Salad, Bakery Basket, Seasonal Vegetable and Starch
Freshly Brewed Coffee and Ice Tea Service

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Lunch Buffet

South of the Border | \$37

Crunchy Corn Salad with Iceberg Lettuce

Tortilla Crisp with Chipotle Ranch

Spanish Rice

Refried Beans

Chicken and Beef Fajitas

Chicken Enchiladas Con Salsa Verde with Sour Cream
Lime Splash

Taco Bar with assorted Toppings and Chips

Churro's with Chocolate Ganache

The Big Easy | \$41

Garden Salad

Red Beans and Rice

Chicken and Sausage Jambalaya

Shrimp Creole or Fresh Fish Court Bouillon

Collard Greens

Corn Bread

Assorted Dessert Singles

Buffet items are priced to be available for 1.5 hour

Freshly Brewed Coffee and Ice Tea Service

Enhancements | \$12

Blackened Catfish with Andouille and Crawfish Cream.

Cumin dusted Salmon with Cilantro Cream.

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Lunch Buffet

The Working Lunch | \$31/Person

Assortment of Hand Made Half Sandwiches

Deli Fresh Pasta Salad

Potato Salad

Cole Slaw

Housemade Chips

Ice Tea and Lemonade



Enhancements | per Item

Chef's Soup du Jour \$5 per person

Fresh Baked Cookies \$5

Assorted Sodas \$2.75

Bottled Water \$2.75

Assorted Juices \$5

Vitamin Water \$6

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Lunch Buffet

Deli Buffet | \$37

Mix Greens with Chef's Dressings

Pasta Salad

Potato Salad

Cole Slaw

Deli Sliced: Turkey, Roast Beef, Ham, Salami, Pastrami, Capicola Cheeses,; American, Big-Eyed Swiss and Cheddar

Lettuce, Red Onions, Tomatoes and Pickles

Cookies and Brownies

Italian Buffet | \$25

Antipasto Salad

Caesar Salad

Orzo Salad

Mushroom and Artichoke Salad

Penne Marinara with Meatballs

Lasagna

Tuscan Roasted Garlic and Rosemary Chicken with Fennel

Seasonal Vegetable

Roasted Garlic Bread Sticks

Assorted Desserts



Buffet items are priced to be available for 1.5 hours.
Freshly Brewed Coffee and Ice Tea Service.

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create your own lunch buffet

Buffet Items are priced to be available for 1.5 hours
Served with Freshly Brewed Coffee and Ice Tea Service

Two Entree` \$36 Three Entree` \$40

Choose Four Salads

- Toss Salad
- Penne Pasta Salad
- Antipasto Salad
- Fresh Fruit Tray
- Caesar Salad
- Cole Slaw Salad
- Marinated Mushroom
- Green Bean Salad
- Potato Salad
- Macaroni Salad
- Tomato Mozzarella Salad
- Artichoke Salad
- Cucumber Salad
- Broccoli and Cauliflower Salad

Three Bean Salad

Seasonal Vegetables

Starch du Jour

Assorted Desserts

Entrée Selections

- Chicken Picatta
- Chicken Parmesan
- Pan jus Pulled Pork
- BBQ Pulled Pork
- BBQ Chicken
- Chicken Marsala
- Southern Fried Chicken
- Rosemary and Garlic Roasted Chicken
- Penne Alfredo with Chicken
- Penne Alfredo with Shrimp
- Spinach and Chicken Cannelloni
- Marinara with Meatballs
- Eggplant Parmesan
- Traditional Beef
 - Lasagna
 - Vegetarian Lasagna
- Roasted Pork with Caramelized Onion Confit
- Sliced Brisket with Mushroom Demi
- London Broil with
 - Mushroom Demi Glace \$4
- Panko Crusted Whitefish with Lemon Herb Cream
- Turkey Breast Culetts Picatta or Milanese
- Pork Chops Pan Fried or Grilled
- Bake Lemon Cod



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FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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*Additional \$2.50 per Entrée

Dinner Salads

Plated

Caesar Salad

Romaine Lettuce, Shredded Parmesan Cheese, Wedges of Tomato and Garlic Croutons, Julienne Red Peppers with Caesar Dressing

Chef's Garden Salad

Seasonal Greens, a Selection of Seasonal Toppings served with Choice of Dressing

*Chopped Salad

Crisp Iceberg Lettuce, Tomato and Cucumber Slices topped with Bleu Cheese Crumbles and Walnuts served with Choice of Dressing

*Arugula Salad

Arugula and Watercress with Crumbled Goat Cheese, Red Onion, Roasted Tomato, Prosciutto Served with Olive Oil and Fresh Squeezed Lemon.

*Michigan Salad

Fresh Mixed Greens with Dried Michigan Cherries, Toasted Pecans, Red Onion, Grape Tomatoes and Crumbled Goat Cheese served with Choice of Dressing

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Dinner Entrées

Plated

Filet Mignon selection #1 | Market Price

Seared Center Cut Choice served Herb Whipped Potatoes, with Wild Mushroom Bordelaise Sauce

Choice of : 6oz, 8oz, or 10oz

Prime Rib of Beef Au Jus | Market Price

Seasoned to Perfection and Slow Roasted

Steak Au Poivre | \$56

Pan-Seared Strip Loin of Beef with Madagascar Green Peppercorn Sauce

Lamb Chops | \$66

Dijon and Rosemary Encrusted Lamb served with Veal Glace and Herb tossed Potato Gnocchi

Oven Roasted Pork Loin | \$49

Served with Caramelized Granny Smith Apple Sauce

New York Strip Steak | \$55

Char-Grilled Nebraska Beef Served with Garlic Whipped Mashed Potatoes

Sliced Sirloin Medallions | \$54

Tender Roasted Beef Striploin Medallions Served with Mushroom and Onion Demi -Glace



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Dinner

Plated

Pan-Seared Chicken | \$49

Herb Crusted Breast of Chicken Pan-Seared, Served with Creamy Orzo

Chicken Florentine | \$56

Boneless Breast of Chicken stuffed with Spinach Mushroom Duxelle

Sautéed Chicken | \$49

Guest Choice of Sauce:

- Sun-Dried Tomato Cream Sauce
- Smoked Salsa Cruda Cream
- Cream Rosemary and Lemon

Chicken Napoleon | \$52

Grilled Chicken Napoleon Layered with Wild Mushrooms, Sautéed Greens and a Roasted Chicken Demi Glaze



Guest Choice of Vegetable:

- Medley of Seasonal Vegetables
- Zucchini and Squash
- Southern Green Beans
- Green Beans Almondine
- Glazed Carrots

Guest Choice of Starch:

- Wild Rice Pilaf
- Three Cheese Au Gratin
- Whipped Potatoes
- Garlic Mash
- Horseradish Mashed
- Roasted Redskins

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Dinner

Plated

Pepper Seared Ahi | \$54

Fresh Yellow Fin dredged in Pepper and seared
Medium Rare with a Duet of Sauces

Halibut | \$60

Herb Crusted Fresh Pacific Halibut with Wild
Mushroom Risotto, Broccolini and Caramelized
Shallot Beurre Blanc

Lobster Stuffed Flounder | Market Price

Sweet Buttery Lobster stuffed inside fresh
Cape May Flounder

Miso Seared Faroe Island Salmon | \$52

with braised Baby Bok Choy and Sesame Rice

Grilled Seared Faroe Island Salmon | \$52

with Chipotle Buerre Blanc

Herb Seared Faroe Island Salmon | \$52

with Lemon Cream Sauce

Lake Superior Whitefish | \$42

with Tomato Leak Cream



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Dinner Entrees

Combination Entrees or Specialities

All Dinners are served with Rolls, Salad, Chef's Choice of vegetable and appropriate Potato, Rice or Pasta and Dessert, Freshly Brewed Coffee and Ice Tea

Filet Mignon of Beef Seared and paired with your choice:

Grilled Chicken of Breast Served with Champagne Sauce \$56

Artichoke Encrusted Salmon with a Fire Roasted Tomato Coulis \$37

Crab Stuffed Shrimp \$66

Crab Cake served with Chipotle Beurre Blanc \$72

Seared Scallops served with Citrus Cream \$72

Lobster Tail Broiled with drawn Butter | Market Price

Chef's Tasting \$100.00 per person

- Appetizer Course
- Soup or Salad
- Fish Course
- Entrée Course
- Dessert and Champagne, White and Red Wine



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Desserts

Dessert Options

Carrot Cake
Included

Traditional Cream Cheese Frosting



Lemon Cake
Included
With Lemon Filing
Lemon Frosting

Chocolate Thunder \$5 each
Dark Dense Cake exploding with Chocolate Morsels and Topped with Chocolate Shavings

New York Cheese Cake \$4 each
Vanilla Scented Cheesecake on a Graham Cracker Crust, Served with Strawberries, Caramel or Chocolate Sauce

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Dinner

Buffet

Huron River Buffet | \$66
Minimum 50 guests

- Fresh Garden Salad Bar
- Chef's Three Additional Salad Creations
- Dijon Rubbed Tenderloin of Beef
- Smokey Salsa Cruda Chicken
- Seared Salmon with Lobster Cream Sauce
- Roasted Potatoes
- Wild Rice Pilaf
- Seasonal Vegetables
- Chef's Selection of Desserts
- Freshly Brewed Coffee and Ice Tea Service

Minimum of 50 guests for all Buffets

Buffet items are priced to be available for 1.5 hours

Freshly Brewed Coffee and Ice Tea Service

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Dinner

Buffet

Ford Lake Buffet | \$68

Panzanella Salad
Tomato and Fresh Mozzarella Salad
Artichoke Salad
Roasted Fennel Salad
Veal Marsala with Wild Mushroom Risotto
Grilled Tuna over Polenta with Salsa Cruda
Chicken and Shrimp Marengo with Rigatoni
Seasonal Vegetable
Rolls and Butter
Chef's Selection of Desserts
Freshly Brewed Coffee
and Ice Tea Service

Enhancements | \$12/person

Grilled Lamb Chops with Balsamic Reduction
Seared Scallops with Citrus Cream

Minimum of 50 guests for all Buffets
Buffet Items are priced to be available for 1.5 hour s
Freshly Brewed Coffee and Ice Tea Service

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Minimum of 50 guests
Two Entrees \$49 | Three Entrees \$54

Minimum of 50 guests for all Buffets
Buffet Items are priced to be available for 1.5 hour
Freshly Brewed Coffee and Ice Tea Service

Choose Three Salads

- Fresh Garden Salad Bar
- Traditional Caesar
- Green Bean Salad
- Cucumber Salad
- Pasta Salad
- Potato Salad
- Tomato, Mozzarella and Artichoke Salad

Choose Two Starch

- Wild Rice Pilaf
- Steamed Brown Rice
- Three Cheese Au Gratin
- Whipped Potatoes
- Garlic Mashed
- Horseradish Mashed
- Roasted Redskins
- Delmonico Potatoes

Choose Two Vegetable

- Vegetables Medley
- Zucchini and Squash
- Southern Greens Beans
- Green Beans Almondine
- Spinach Au Gratin
- Glazed Carrots



Entree's Selections:

- London Broil with Hunter Sauce
- Swiss Steak
- Braised Beef Brisket with Hunter Sauce
- Beef or Vegetable Lasagna
- Roasted Pork Loin with Stone Ground Mustard Cream
- Turkey Cutlets Served Milanese, Picatta or Marsalla
- Chicken Marsala
- Chicken Parmesan
- Chicken Picatta
- Teriyaki Chicken
- Pan-Seared Salmon with Orange Chipotle Butter Sauce
- Lake Superior Whitefish with Mediterranean Salsa or Tomato Leek Cream

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Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

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Hors d'oeuvres and canapés | Per 100 Pieces

Hot

- BBQ or Swedish Meatballs | \$233
- Franks in Chemise | \$233
- Beef or Chicken Kabob | \$304
- Sesame Tenders | \$254
- Jerk Chicken Satay | \$304
- Chicken Wings | \$233
- Chicken Poppers | \$233
- Lollipop Lamb Chops | Market Price
- Mini Bacon Wrapped Scallops | \$569
- Mini Crab Cakes | \$580
- Coconut Shrimp | \$525
- Crab Rangoon | \$323
- Crab Stuffed Mushroom | \$428
- Mini Quiche | \$304
- Spanakopita | \$304
- Egg Rolls | \$233
- Quesadillas Cornucopia | \$363
- Oyster Florentine | \$393
- Bacon Wrapped Cajun Steak Bites | \$527
- Cajun Batter Oysters | \$363
- Reuben Puffs | \$304
- Shrimp and Boursin Cheese Beggars Purse | \$525

Cold

- Raspberry and Brie Phyllo Cups | \$304
- Cajun Chicken Barquettes | \$363
- Oysters on the Half Shell | \$363
- Mediterranean Bouche | \$267
- Pita Crisp with Spiced Eggplant and Yogurt | \$267
- Antipasto Kabob with Fresh Mozzarella | \$393
- Smoked Salmon Canapés | \$472
- Tuna Platter | \$11 Per Person
- Beef Tenderloin Crostini Topped with Caramelized Onions and Bleu Cheese | \$472

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Reception Display | Per Person

Crudités | \$7

Fresh Vegetables served with a Cucumber Dip

Domestic Cheese Display | \$8

A mixture of Swiss, Cheddar, Provolone, Dill Havarti and Munster Cheeses accompanied by French Bread and Water Crackers

Imported Cheese Display | \$9

A selection of European Cheeses to include Bel Paese, Havarti, Dubliner, Smoked Gouda and Danish Fontina accompanied by French Bread and Water Crackers.

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Reception Display | Per Person

Fruit Presentation | \$8

Seasonal Fruit such as Melons and Berries offered with a Honey Yogurt Dipping Sauce

Antipasto Display | \$13

Mortadella, Capicola, Provolone Cheese, Traditional Salami, Marinated Artichokes, Roasted Red Peppers, assorted Olives, Balsamic Glazed Mushrooms, Pepperoncini Peppers Bread Sticks

Fruit de Mar | Market Price

Shrimp Cocktail, Oysters on the Half Shell, Mussels, Clams, Crab Legs and Smoked Fish



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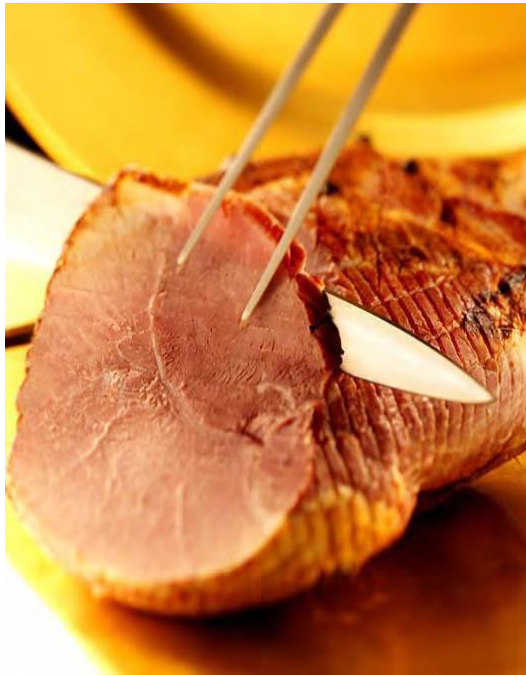
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Carving Stations

One Attendant per 50 guests | \$100 per Attendant

All Carving Stations accompanied with appropriate
Condiments and Roll

Roasted Baron of Beef \$429

Warm au Jus and Cajun Mayonnaise
(Serves 50)

Whole Roasted Prime Rib \$574

Warm au Jus
(Serves 30)

Tenderloin of Beef \$544

Mushroom Madiera Sauce
(Serves 20)

Baked Sugar Glazed Ham \$312

Warm Cinnamon Apple Sauce
(Serves 60)

Whole Roasted Turkey \$312

Cranberry Relish and Cajun Mayonnaise
(Serves 50)

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Create Your Own Reception

Select a minimum of 2 additional stations
(Action Stations or Display Stations)

Garden and Caesar Salad Bar | \$25

Garden Salad Includes:

Fresh Greens with a variety of Seasonal Vegetables

Garlic Croutons

Ranch & Balsamic Dressings

Caesar Salad Includes:

Crisp Romaine, Shredded Parmesan Cheese

Creamy Caesar Dressing

Garlic Croutons

Ranch & Balsamic Dressings

Desserts Singles and Freshly Brewed Coffee

Select a minimum of 2 additional stations
(Action Stations or Display Stations)



Action Stations

Minimum 50 guests | price is per person
Chef attendant required for all stations
Chef attendant fee \$100/per attendant
One attendant per 100 guests

Pasta Flambe` | \$20

Penne and Tortellini Pasta

Marinara, Alfredo and Pesto Cream Sauces

Assorted Tossing's to include: Grilled Chicken, Shrimp,
Bay Scallops, Mushrooms, Tricolored Peppers, Broccoli
and Spinach

with Fresh Breads and Garlic Sticks

Oriental Express | \$24

Garlic and Black Bean Beef and with Mushrooms
over Hong Kong Noodles

Sweet and Sour Pork with Stir Fried Vegetables

Hoisin Chicken and Vegetables over White Rice

Fried Rice

Fortune Cookies

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Display Stations

Minimum 50 guests | Price Per Person

KC Masterpiece | \$25

Baby Back Ribs Slow roasted
BBQ Chicken with House Made Sauce
Sliced Brisket
Corn on the Cob
Chef's Baked Beans
Macaroni Salad
Combread Muffins

South of the Border | \$19

Chicken Enchiladas with Tomatillo Sauce and Sour
Cream Lime Splash
Spanish Rice and Refried Beans
Taco Nacho Bar with Melted Cheese, Salsa and Sour
Cream

The Big Easy | \$19

Chicken and Sausage Jambalaya
Shrimp Creole
Red Bean and Rice



Italiano | \$25

Shrimp and Chicken Cannelloni
Rosemary and Garlic Roasted Chicken
Vegetable Orzo
Tomato Mozzarella Platter
Garlic Bread Sticks

Mashed Potato Bar | \$13

Freshly Whipped Mashed Potatoes
An Array of Toppings:
Bacon, Horseradish, Broccoli, Sour
Cream, Cheddar Cheese,
Caramelized Onions, Chives,
Sautéed Mushrooms & Tomatoes

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Wines | Per Bottle

Chardonnay

Robert Mondavi Chardonnay \$51

Rodney Strong, Chalk Hill Estate Chardonnay \$61

Kendall Jackson Vintner Reserve Chardonnay \$55

Beringer Founders Estate Chardonnay \$48

Chalone Monterey Chardonnay California \$48

Newton Red Lable Chardonnay \$68

Sonoma Cutrer Chardonnay \$67

Bontera Organic Chardonnay \$49

Canyon Road Chardonnay \$31

Missasou Chardonnay \$48

Pinot Noir

Mirasso Pinot Noir \$41

A By Acacia Pinot Noir CA \$43

LA Crema Pinot Noir \$57

Rodney Strong Russian river Valley Pinot Noir \$63

Mark West Pinot Noir \$37

Merlot

Red Rock, CA Merlot \$40

Beringer Founders' Estate CA Merlot \$38

Chateau St. Jean Merlot \$60

Blackstone Special Edition Merlot \$26

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Wines | Per Bottle

Shiraz

Rosemount Est. Shiraz, Diamond Label \$35

Jacobs Creek Shiraz, Reserve \$31

Cabernet Sauvignon

Clos Du Bois Classic Cabernet Sauvignon \$56

Kendall Jackson Cabernet Sauvignon Vintner's Reserve \$66

Beringer Cabernet Sauvignon Knights Valley \$56

Louis M Martini Cabernet Sauvignon Napa Valley \$75

Beringer Founders' Estate Cabernet Sauvignon \$36

Franciscan Oakville Estates Cabernet Sauvignon \$90

Rodney Strong Alexander's Crown Cabernet Sauvignon \$106

Rodney Strong Alexander's Valley Cabernet Sauvignon \$68

Silver Palm Cabernet Sauvignon \$55

Canyon Road Cabernet Sauvignon \$31

Zinfandel

Ravenswood Zinfandel \$42

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Wines and Champagne

Champagne

Moët & Chandon White Star \$115

Piper Heidsieck Brut \$124

White Zinfandel

Beringer White Zinfandel \$27

Riesling

Hogue Columbia Valley Riesling \$31

Pinot Grigio

Maso Canali Pinot Grigio \$38

Francis Coppola Pinot Grigio Bianco CA. \$39

Beringer California Collection Pinot Grigio \$27

Stellina di Notte Pinot Grigio \$43

Sauvignon Blanc

Brancott Marlborough Sauvignon Blanc \$49

Rodney Strong Sauvignon Blanc \$49

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A Bartender Fee of \$100 will apply for all Hosted and Cash Bars

Beverages

*Packages Bars
Minimum 1 Hour

Call Brand Bar

First Hour \$14
Additional Hours \$7

Premium Brand Bar

First Hour \$16
Additional Hours
\$10

**Cash Bars

(Inclusive of 22% service charge and 6% tax)

Marriott Select Wines \$8

Domestic Beer \$7
(Budweiser, Bud Light, Miller)

Imported /Craft Beer \$8

Soft Drinks/Juice \$4

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Beverages

Hosted or Cash Bar

Premium Bar | \$8 per drink

Ketel One Smirnoff Twist Flavors, Tanqueray, Bacardi, Sauza Commemorative, Marker's Mark, Canadian Club, Dewar's White Label, Courvoisier VS, Cinazano and Bols

Call Brand Bar | \$7 per drink

Smirnoff, Smirnoff Twist Flavors, Beefeater, Bacardi, Cruzan Light Jose Cuervo Especial, Jim Beam, Seagram's Seven, Crown, Grant's Family Reserve, E & J, Cinzano, and Bols

Marriott Select Wines \$8

Domestic Beer \$7
(Budweiser, Bud Light, Miller)

Imported /Craft Beer \$8

Soft Drinks/Juice \$4

A Bartender Fee of \$100 will apply for all Hosted and Cash Bars

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Beverages

*Martini Bar

\$13/per person call I Smirnoff flavor vodkas

\$16/per person premium I Stoli flavor vodkas

Your choice of 2- 3 Customized Martinis

*Bartender Fee of \$100 will apply for Martini Bar

Alternative Beverages I Per Gallon

Mimosas \$94

Bloody Mary's \$130

Mojito's \$470

Sangria \$170

Sparkling Fruit Punch \$37

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SMART

- granola
- yogurt
- nuts
- salad
- fruit
- salmon
- vegetables
- pita



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Fit For You

Minimum of 25 guests

Morning I \$41

Chilled Squeezed Orange Juice, Cranberry, Apple and Grapefruit Juices
Seasonal Fresh Sliced Fruit Display with Berries

*Omelets Made to Order with "Egg Beaters"

Low-fat Cottage Cheese

Fruit Yogurt

Turkey Bacon

Chicken Sausage

Baked Herbed Potatoes

Freshly baked, homemade, low-fat Bran and Apple Muffins

Fruits Preserves, Butter and Margarine

Smoked Salmon with Bagels, Onions, Capers, and Cream Cheese

Freshly Brewed Coffee and Assorted Specialty Teas



Breakfast Buffet Enhancements

"Carb Conscious"

Turkey Sausage and Denver Sauté \$6

"Low Fat"

Breakfast Tortilla Wrap \$6

"Low Cholesterol"

Spanish Style Scrambled Eggs with "Egg Beaters" \$6

*Chef's Attendant Fee of \$100 per Attendant
(One Chef per 50 people)

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Fit For You

Plated Breakfast | price is per person

All Breakfasts are served with chilled Juices
Freshly baked homemade Danishes and Muffins,
Fruit Preserves, Butter, Freshly Brewed Coffee and
assorted Specialty Teas

"Carb Conscious"

Eggs Florentine with Ham \$26

Turkey Sausage and Denver Sauté \$26

Spanish Style Scrambled Eggs \$26

"Low Cholesterol"

Breakfast Tortilla Wrap \$26

Beverage Option

Watermelon Spritzer \$8/Person

Cranberry Bash \$6/Person



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Fit For You

Break Options | price is per unit

Mini Chocolate Chip Muffins \$41/dozen

Almond Biscotti \$41/per dozen

Canadian BLT Sandwiches \$46/per dozen

Tortilla Chips \$6/person

With Tomato Salsa

Beverage Option

Watermelon Tea \$6/person

Cranberry Bash \$6/person



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Fit For You

Plated Lunch Entrees

All Luncheons are served with Rolls, Salad, Chef's Choice of Seasonal Vegetable, Appropriate Potato, Rice or Pasta and Dessert
Freshly Brewed Coffee and Assorted Specialty Teas

Artichoke Crusted Salmon with Spinach \$43

Skillet Pork Chops with Cinnamon Apple Salsa \$37

Watermelon-Cranberry Aqua Fresca \$6

Boxed Luncheon | \$35

All Fit For You Boxed Lunches are served with Baked Lay Potato Chips, Citrus Salad, Fresh Fruit and a Bottled Water

" Carb Conscious"

Portabella Mushroom with Basil & Tomato

" Low Fat"

Tuna Salad Pita

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Fit For You



Hors d'oeuvres and canapes 1 per piece

“ Carb Conscious”

Piata Wedges with Green Olive Tapenade \$6

“ Low Cholesterol”

Chickpea Polenta with Olives \$6

Toasted Ravioli with Italian Salsa \$6

Hors d'oeuvres 1 Per 100 Pieces

“ Carb Conscious”

Spicy Lamb Chop with Yogurt Sauce and served with
Wheat Rice | Market Price

“ Low Fat”

Fresh Spring Rolls With Tuna | \$507

“ Low Cholesterol”

Grilled Flank Steak \$571

Salad with Roasted Fennel Vinaigrette served in a
Martini Glass



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Fit For You

Plated Dinner Entrees

All Dinners are served with Rolls, Salad, Chef's Choice of Seasonal Vegetable, Appropriate Potato, Rice or Pasta and Dessert

Freshly Brewed Coffee and Assorted Specialty Teas

Seared Duck Breast with Spinach and Fennel \$63

Roast Rack of Lamb with Black Pepper and Thyme Crust \$72

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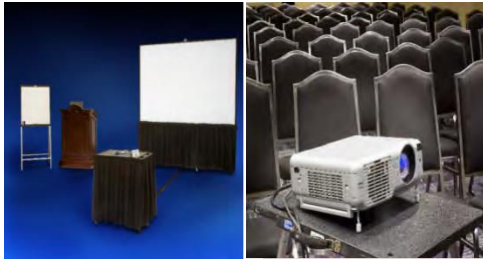
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Don't Forget The Flipchart!

Post-It Flipchart/ Markers | \$65

Flipchart/ Markers | \$55

Valueline Projector Package | \$530 per day

Features an NEC LCD Projector with High Resolution, 2,500 Lumens, 6 Outlet Power Strip, Extension Cord Safely Taped Down, and Technical Support

Deluxe Support Package | \$375 per day

Features a Fast Fold 9'x12' Screen With Professional Dress Kit, 6 Outlet Power Strip, Extension Cord Safely Taped Down, and Technical Support to Set Up Guest Projector

LCD Support Package | \$155 per day

Features a Fast Fold 9'x12' Screen
Features a 6' or 8' Screen, 6 Outlet Power Strip, Extension Cord Safely Taped Down, and Technical Support to Set Up Guest Projector

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Video Equipment

Overhead Projector

35mm Slid Projector

DVD/VHS Dual Player

DVD Player

VHS Player

Visual Presenter

Preview Monitor

32" LCD Monitor

50" Plasma Monitor

Digital DV Camcorder

Passive Video Switcher

VGA Switcher

Video Distribution AMP

VGA Distribution AMP

Folsom Presentation Pro

Scan Converter



Audio Equipment |

Dynamic Microphone

Wired Microphone

Wireless Lavalier Microphone

Wireless Handheld Microphone

Tabletop

Stand

Floor Stand

Powered Speakers

Full Range Speakers

Audio Equipment |

4/12/24 Channel Mixer

Crown 1200 Amplifier

31 Band Equalizer

Direct Box (computer audio)

CD/ Digital Record Deck

CD Player

Audio Snake – 100'

Sub Woofer

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LCD Projectors |

NEC 2500 Lumen Projector

Optimal Use 1-25 People

NEC 4500 Lumen Projector

Optimal Use 26-100 People

Panasonic 6000 Lumen Ballroom Projector

Optimal use 100+ People

Short Throw Lenses Available

Ideal for Rear Projection

All Projectors come with appropriate VGA or

Video Cables for easy hookup

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Meeting Essentials |



Wireless Mouse

Laser Pointer

Whiteboard

Polycom Speakerphone

Phone Line

Ethernet Network Connection

Wireless Network Connection

House Laptop

LaserJet Printer

Wireless Perfect Cue

Speaker Timer

Press Box

Small AV Cart

Large AV Cart

Extension Cords

Power Strips

10' – 100' VGA Cables

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Lighting and Decor



Source 4 Leko 19-36 Degree

Source 4 Par

Par 64

LED Lighting

Intelligent Lighting

12 Channel Control Console

6 Channel Dimmer Pack

Lighting Tree

Follow Spot

Nintendo Wii Gaming

Truss

Spandex Designs

Pipe & Drape

Acrylic Podiums

Digital Podiums

Gobo Lighting Designs

Gobo – Lobby Fixture

events by Marriott

Ann Arbor Marriott Ypsilanti at Eagle Crest

1275 S. Huron Street | Ypsilanti | MI 48197

734.487.2000 | www.annarbormarriott.com

by Marriott

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Payment Method

Unless Direct Billing has been approved by our Credit Department thirty (30) days prior to the subject event, all estimated charges are to be paid seven (7) business days prior to the event. Acceptable forms of payment are cashier's check, money order, cash and all major credit cards (MasterCard, Visa, American Express, Diners Club, and Discover). Thirty(30) days prior to the event, 50% of the estimated or minimum expected revenue is due. In addition to the previously listed forms of payment, a personal check with proper identification may be used for this payment.

Deposits

Deposits are non-refundable and equal to 10% of the minimum expected revenue for the revenue for the event.

Service Charge and Tax

All Food, Beverage and Audio/Visual prices are subject to a service charge and sales tax (unless tax-exempt). According to the State of Michigan tax code, the service charge is considered a taxable item.

Pricing

All Prices are subject to change.

Guarantee Policy

A minimum guarantee of attendance must be received five business days prior to the event. This is the minimum number of guests for which you will be charged. An increase in the guaranteed attendance will be accepted up to 24 hours prior to the event. Should you not phone in your guarantee, the expected figure will be considered the guarantee, the expected figure will be considered the guarantee.

Small Group Fee

If less than 20 meals are served, an additional service charge of \$35.00 will apply.

Food and Beverage

No food or beverage of any kind will be permitted to be brought into the hotel by the host/hostess or any other guests or invitee without special permission from hotel management. All food prepared in the hotel has been prepared in controlled circumstances and is intended to be served in the hotel. Therefore, for health and safety considerations, we are unable to permit food to be removed from the hotel after your event.

Banquet Check

Upon conclusion of the event, the Banquet Check will be presented to the group contact

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<p>Audio/Visual</p> <p>The hotel has a full service Audio/Visual staff on the premises. This staff has exclusive rights provide all Audio/Visual needs.</p> <p>Electrical Charges</p> <p>Special electrical needs can be arranged through your Event Manager. Charges will be based upon labor involved and power required.</p> <p>Banquet Room Schedule</p> <p>It is the policy of the hotel that all time schedules entered on the Banquet Event Order are adhered to, and that rooms are vacated promptly as scheduled.</p>			<p>Room Assignment</p> <p>The hotel reserves the right to reassign function rooms.</p> <p>Shipping and Receiving</p> <p>Packages shipped to the hotel for an event must not be received more than three days prior to the event. Packages must be labeled with your Event Manager's name followed by the booking name of your event.</p> <p>Outside Vendors</p> <p>It is the policy of the hotel that any outside vendors, (i.e. entertainers, florists, decorators, trucking companies, etc.), must contact the hotel to prearrange arrival, departure, and set-up/tear-down times. The hotel reserves the right to deny access to any vendor who is not properly licensed, insured, or otherwise known to violate any provisions set forth by the hotel.</p>			<p>Decorations</p> <p>Fresh floral arrangements and special theme decorations may be ordered through your Event Manager. Banners can be hung by our professional staff. Price will be determined based on labor and equipment needed.</p> <p>Music and Entertainment</p> <p>Your Event Manager will be happy to assist you in making arrangements.</p> <p>Valet and Coat Check</p> <p>Attendants can be made available by the hotel; the charges will be quoted upon request.</p>		

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