

THE
KENSINGTON
HOTEL *Weddings*
ON STATE STREET



At The Kensington Hotel on State Street, we pride ourselves on excellent service with the utmost sophistication. Our hotel is the perfect backdrop for any occasion and is the most unique venue Ann Arbor has to offer.

We understand your wedding day is unique and that day should be treated as such. We are honored to be able to assist you with such a memorable day and make it our mission to do so. While reviewing our wedding packages, keep in mind, all packages can be customized to your needs.

The Classic Wedding Package

INCLUDES:

- Eight hours of ballroom rental
- Coffee bar throughout the evening
- 4.5 hour classic open bar
- 2 stationed hors d'oeuvres for cocktail hour
- Sit down or buffet style dinner
- Neutral banquet chairs
- Floor-length linens and dinner napkins in your color choice
- Three-tier cylinder vase centerpiece with floating candles
- Chiffon pipe and drape backdrop for head table
- Complimentary guest room for the newlyweds
- Discounted guest room block

ADULTS - \$88

CHILDREN - \$30



All Prices are Subject to a 24% service charge and 6% MI sales Tax



CLASSIC BAR PACKAGE

(Included in Package)

Spirits

Smirnoff, Beefeater, Jim Beam, Seagram's 7, Dewars, Jose Cuervo, Bacardi, Peach Schnapps, Amaretto

Bottled Beer

Bud Light, Coors Light, Labatt, Corona, O'Douls

Wine

California Red Blend, California White Blend

OPTIONAL UPGRADES

On The Rocks

Titos
Captain Morgan
Tanqueray
Johnny Walker Red
Bulleit
Jose Cuervo 1800

\$6.00

The Brewery

Classic Bar Beers PLUS

Two Hearted
Bells Seasonal
Shorts Seasonal

Your choice of:

Hard Cider Or
Hard Seltzer Water

\$6.00

Decanter

Pozzan Wines:

Cabernet
Merlot

Pinot Noir
Chardonnay
Sauvignon Blanc
\$8.00

Upgrade all three for a discounted price \$14.00

1 HOUR ADDITIONAL BAR TIME

Classic	\$5.00 per person
On the Rocks, Brewery or Decanter	\$6.00 per person
Group Upgrade	\$8.00 per person

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Cocktail Hour

HORS D'OEUVRES

(Select two (2) included)

- Warm Spinach Dip with Pita Chips
- Roasted Red Pepper Hummus and Traditional Hummus with Pita chips and Vegetables
- Seasonal Fresh Fruit with Honey Yogurt Dipping Sauce
- Vegetable Crudites with Dipping Sauce

EXTRAS

(50 pieces per order)

HOT	Truffle mac n' cheese fritter	\$125
	Wild mushroom and goat cheese tartlet	\$150
	Crispy pot stickers (pork or edamame)	\$150
	Vegetable spring rolls	\$125
	Artichoke and boursin cheese stuffed mushroom	\$150
	Bacon wrapped scallops	\$275
	Crab cakes	\$275
	Meatballs: BBQ, Swedish, or sweet and sour	\$125
	Lambchop lollipops	\$300
	Spanakopita	\$125
COLD	Skewers: roasted vegetable, spicy Thai chicken, teriyaki beef	\$150
	Caprese skewer	\$125
	Tomato basil bruschetta with balsamic drizzle	\$125
	Smoked salmon canapes with capers	\$150
	Spicy Tuna tartar with cucumber salad in phyllo cup	\$175
	Cajun chicken barquettes	\$150
	Baked brie display	\$200
	Chicken Cordon Bleu or Reuben Croquettes	\$200
	Aegean steak Bites: marinated and bacon wrapped	\$225
	Oysters on the half shell: Rockefeller, Florentine, or BBQ	\$150

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Dinner

Rolls, Coffee Station, & Classic Open Bar Included

SALADS:

Select one (1)

- Kensington House Salad: Mixed salad greens, carrots, tomatoes, cucumbers, focaccia croutons
- Caesar Salad: Romaine lettuce, focaccia croutons, shaved parmesan cheese, house Caesar dressing
- Michigan Salad: Mixed salad greens, dried cherries, goat cheese, red onion, candied pecans

Dressings: House Champagne Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Bleu Cheese, French

SIDES:

Select two (2) for plated

Select three (3) for buffet

FRESH VEGETABLES

- Cauliflower polonaise (b)
- Roasted Brussel sprouts with bourbon maple glaze
- Roasted root vegetables
- Haricot verts
- Asparagus spears (p)
- Coriander maple glazed carrots
- Broccolini with white beans
- Broccoli/Cauliflower Gratin
- Parmesan zucchini and corn

STARCHES

- Oven roasted fingerling potatoes with rosemary and garlic
- Boursin mashed potatoes
- Parmesan and garlic roasted potato
- Confetti rice
- Saffron infused Wild Mushroom Risotto +2pp
- Cheesy Scalloped Potatoes
- Potato Cakes

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Plated Entrées

*Select one (1) vegetarian and one (1) protein
Additional Entrée Selections +\$3.00pp*

Butternut Squash Ravioli: Topped with an asiago cream sauce

Eggplant Parmesan: Breaded and seasoned with fresh Italian herbs and served with pomodoro sauce and a blend of imported cheeses

Vegan Napoleon: Served with Israeli couscous

Champagne Chicken: Sauteed breast of chicken topped with a crisp champagne cream sauce

Stuffed Chicken: Butterflied chicken breast stuffed with alouette cheese and baby spinach

Airline Chicken: Seared airline chicken breast with a roasted garlic herb sauce

Atlantic Salmon: Salmon filet glazed with a bourbon brown sugar glaze

Braised Beef Short Rib: Boneless beef short rib with mirepoix and cabernet sauce *+6pp*

10oz New York Strip: Char-grilled to perfection, garnished with fried shallots and green peppercorn sauce *+market price*

Chef's Seasonal Fish: Fresh caught and seared sea bass, topped with a truffle cream sauce (Sea Bass / Halibut / Black Cod / Grouper) *+market price*

Filet Mignon: Grilled to perfection, garnished with Maître d' butter *+market price*

Double Chop Rack of Lamb: (Description Needed) *+market price*

DUET PLATES: *Our Most Popular Dinner Selection*

Seared Petit Filet Served With:

Herb Seared Chicken with Goat cheese Piccata.....market price

Seared Salmon with Orange Chipotle beurre blanc market price

Crab Stuffed Shrimp..... market price

Seared Scallopsmarket price

Crab Cakes with Chipotle Cream..... market price

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Buffet Entree's

Select two (2) options

Pasta Primavera: Al dente pasta with broccoli, bell peppers, zucchini, onion and garlic

Chef's Seasonal Vegetarian Selection: Allow our Chef to customize a menu selection with the produce that will be in season for your wedding reception.

Seared Artichoke Chicken: Grilled chicken breast topped with a velvety cream sauce, artichokes, wild mushrooms and roasted bell peppers

Seared Lemon Chicken: Pan seared chicken breast lightly seasoned and splashed with white wine and lemon

Herb Seared Salmon: Broiled wild caught North Atlantic salmon, placed on a bed of wilted baby greens and topped with a fresh herb cream sauce

Beef Burgundy: Classically prepared beef seared with smoked bacon, pearl onions, button mushrooms, simmered in red wine demi glaze

Carved Top Sirloin: Grain-fed top sirloin seasoned with a garlic and herb rub, slow roasted to perfection, served with pan drippings

Roasted Pork Loin: Coated in a dijon and garlic rub.

Crab Cakes: Maryland style crab cakes served with a lemon beurre blanc +market price

Prime Rib Au Jus: Slow Roasted and served with horseradish and Au jus +market price
(Carving Station Required)

OPTIONAL UPGRADES

Chef Attended Carving Station: +100.00 per chef attendant

Additional Entrée Selection: +3.00 per person

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Enhancements

CHAMPAGNE TOAST

A Toast of champagne served to each of your guests upon entry to the ballroom to celebrate with!	\$2 per person
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LATE NIGHT SNACK

Eat More Chick'n Crispy chicken slider, chicken nuggets, waffle fries, Chick-fil-a Sauce	\$16 per person
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Coney Dog Station Hot dogs, buns, chili, queso, onions, relish, ketchup, mustard	\$8 per person
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Walking Taco Bar Doritos, fritos, warm spiced queso, jalapenos, sour cream, salsa	\$9 per person
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Add ground beef or chicken	\$4 per person
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Pizza Bar A Selection of gourmet pizzas with assorted toppings	\$7 per person
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Gourmet Popcorn Station Freshly popped popcorn with assorted seasonings and candy toppings	\$7 per person
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Chips & Dip Pico de gallo, queso fresco, della dip, tri-color tortilla chips, ruffles.	\$8 per person
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DECOR

Crystal Columns 14' tall columns lit with your color choice on each corner of the dance floor in the Grande Ballroom	\$300.00
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Double Layer Pipe and Drape Backdrop Upgrade to our standard draping behind your head table	\$200.00
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Twinkle Lights in Backdrop LED Fairy lights layered into the backdrop	\$250.00
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Pergola Swag Fabric draping artistically hung on our pergola for your ceremony	\$150.00
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Venue Information

GRANDE BALLROOM – 325 MAXIMUM GUEST COUNT

Food and Beverage Minimum

Friday - \$10,000

Saturday - \$15,000

Sunday - \$5,000

WESTMINSTER BALLROOM – 125 MAXIMUM GUEST COUNT

Food and Beverage Minimum

Friday - \$5,000

Saturday - \$7,000

Sunday - \$2,000

CONSERVATORY – 60 MAXIMUM GUEST COUNT

Food and Beverage Minimum

Friday - \$1,500

Saturday - \$2,500

Sunday - \$500

CEREMONIES

Indoor and Outdoor Ceremony Options available

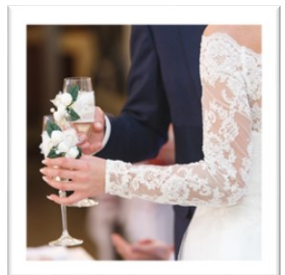
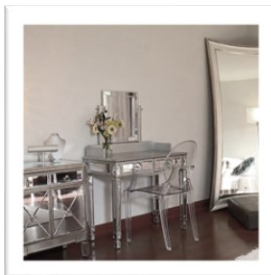
Up to 100 guests - \$1,000

101 – 200 guests - \$1,500

BRIDAL SALON

Hosts 8 guests comfortably with a full bathroom and overlooks the courtyard

Full day rental - \$200



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