

A romantic wedding photograph of a couple in a field with mountains in the background. The man is wearing a light blue shirt and dark vest, and the woman is wearing a white wedding dress. They are embracing and smiling at each other.

INFINITELY YOU
UNFORGETTABLE. INSPIRED BY YOU.

ANN ARBOR MARRIOTT YPSILANTI AT EAGLE CREST

1275 S HURON STREET, YPSILANTI, MI 48197

T 734.487.2000 F 734.487.0773

ANNARBORMARRIOTT.COM





YOUR HOTEL

Nestled on the shores of Ford Lake, overlooking 135 acres of expansive golf greens, Ann Arbor Marriott Ypsilanti at Eagle Crest combines the tranquility of a quiet park like setting with a prime location minutes from the University of Michigan.

Offering over 40,000 sq. ft. of flexible indoor/outdoor event space, our hotel is perfect for everything from traditional wedding ceremonies to one-of-a-kind celebrations. After a big day of wedding festivities, retreat to spacious guest rooms with cloud like beds, thoughtful amenities, and in select rooms, stunning lake views.

In the morning, fuel up with hearty breakfast, brunch and lunch favorites from The Terrace Room or unwind in the evening over cocktails at The View. At our Ypsilanti, Michigan hotel, we provide everything you need for an unforgettable wedding.

YOUR HOTEL





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 Bride and Groom
Wedding Rehearsal if Ceremony is On Site
Floor Length Poly-Cotton Blend Linens in Choice of Color with
Matching Napkins
Staging (6' x 8' Riser Sections)
Deluxe Room for Bride and Groom on Wedding Night
Special Guest Room Rate for Family and Friends, Based on
Availability
Bridal Party Ready Rooms



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, OUR SELECTION OF SPECTACULAR INDOOR AND OUTDOOR EVENT SPACES ARE THE PERFECT BACKDROP TO YOUR "I DOS."

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Ceremony Information

Rental Fees

\$2,000 + administrative fees and taxes

Price Includes:

A water station to welcome guests, including chilled water and one of the following flavored waters: lemon, cucumber or strawberry.

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 Spaces



Roy E. Wilbanks

Rental - \$2,000

+ administrative fees and taxes

Sound Cutoff – 12:00AM

Maximum Capacity – 500*

Elizabeth Ann

Rental - \$750

+ administrative fees and taxes

Sound Cutoff – 11:00PM

Maximum Capacity – 120*



Garden Marquee

Rental - \$2,500-4,000

+ administrative fees and taxes

Sound Cutoff – 11:00PM

Maximum Capacity – 250*

250 Gold Chivari Chairs Included for
Garden Marquee Only

*Capacity Based on Dance Area, Staging and Table Setups

Reception

Your choice of four passed or stationed hors d'oeuvres

Hot

Stuffed Mushroom with Bread Crumbs and Pecorino Romano

Teriyaki Beef Kabobs

Coconut Shrimp with Sweet Red Chili Sauce

Lollipop Lamb Chops with Yogurt Mint Sauce

Miniature Crab Cakes with Lemon Aioli

Chicken Skewer with Peanut Sauce

Steamed Dumplings, choice of Chicken, Pork or Vegetarian with Dumpling Sauce

Mini Margherita Flat Bread Bites

Thai Vegetable Spring Rolls

Jalapeno Cornbread Bites

Vegan Options:

Falafel

Polenta Fries

Risotto Croquets

Roasted Garlic Tofu

Cold

Mini Caprese Bites on Crostini with Balsamic Pearls

Antipasto Kabobs with Fresh Mozzarella

Beef Tenderloin Crostini

Salmon Rose on Sesame Crackers with Boursin

Shrimp Cocktail Shooters

Goat Cheese and Pecan Stuffed Dates

Individual Crudit  with Ranch Dip

Deviled Eggs

Pineapple Crostini with Tajin

Cherry Tomatoes stuffed with Feta Cheese and Balsamic Pearls

Shrimp Ceviche

Seared Tuna Spoon add \$2

Vegan Options:

Cucumber Hummus Canap s

Fruit Skewers

*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.*

Dinner Selections

Salads

A choice of one...

Caesar Salad

Romaine lettuce and garlic croutons with parmesan cheese and Caesar dressing

Kale-Greek Salad

Chopped kale, grape tomatoes, cucumbers, red onions, crumbled feta cheese, lemon-olive oil dressing

Chef's Signature Garden Salad

Mesclun greens, shaved radish slices, sunflower and pumpkin seeds, crumbled feta cheese, raisins, herbed croutons (or fried wonton crisps)

Michigan Salad

*Mixed greens with dried Michigan cherries, toasted pecans, red onion, grape tomatoes, and crumbled goat cheese
Chef's choice of dressing*

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Dinner Selections

Entrées

Select up to two entrees
Package price is based on the entrée selection
Includes fresh rolls and butter,
regular and decaffeinated coffee, and a selection of hot teas

Statler Chicken with Champagne Cream \$95
Risotto and Seasonal Vegetable

Chicken Prosciutto wrapped with Buffalo Mozzarella \$98
Orzo and Seasonal Vegetable

Mahi Mahi with Orange Chipotle Butter \$100
Jasmine Rice with Seasonal Vegetable

Lemon Dill Salmon \$95
Risotto and Seasonal Vegetable

Citrus Marinated Halibut with Tomato and Fennel \$95
Duchess Potatoes and Charred Carrots

Stuffed(*) Pork Loin with Stone Ground Mustard Demi \$92
**Spinach, Goat Cheese, Tomatoes,
Wild Mushrooms and Side Roasted Fingerling Potatoes*

Steak au Poivre with Madagascar Peppercorn Sauce \$100
**Cracked pepper encrusted ny strip*
Garlic Mashed Potatoes and Green Beans*

Filet Mignon 6oz. with Caramelized Onions and Veal Demi Glaze \$120
Fingerling Potatoes and Asparagus

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Dinner Selections

Duets

Package price is based on the entrée selection
Includes fresh rolls and butter,
regular and decaffeinated coffee, and a selection of hot teas

Petit Filet Mignon with Veal Glace with Herb Seared Faroe Island Salmon \$109
Fingerling Potatoes and Asparagus

Petit Filet Mignon with Three Crab Stuffed Shrimp and Parmesan Cream \$109
Garlic Mashed Potatoes and Broccolini

Children's Menu (Ages 4-11)

First Course

Choice of one:

Mixed Green Salad with Ranch Dressing
Vegetable Crudités with Dipping Sauce
Sliced Fresh Seasonal Fruit

Entrée Selections

Choice of one:

Two Mini Hamburger Sliders on Mini Buns with Pickle Chips, Tater Tots and Ketchup
Penne Pasta with Marinara Sauce and Parmesan Garlic Bread
Grilled Cheddar Cheese Sandwich with Homemade Potato Chips and Pickle Spear
Individual Cheese Pizza
Crispy Chicken Strips with Tater Tops and Ketchup
\$50 per child

*Price includes hors d'oeuvres and a four hour soft drink bar
Children under 4 years of age are complimentary*

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Special Dinner Entrées

Vegetarian and Gluten Free

Available as plated entrée or buffet style

Portabella Napoleon (V) \$92

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

Stuffed Eggplant Cannelloni (V) \$94

Spinach, Wild Mushrooms, Zucchini, Squash with Marinara

Grilled Chickpea Filet (V) \$92

With Quinoa and Seasonal Vegetables

Tomato Basil Fettucine \$87

Beyond Bolognese \$87

Spaghetti squash, Zucchini, Broccoli, Peppers with Marinara

Wild Mushroom Polenta \$87

with Porcini Sauce

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Dinner Buffet

Minimum of 100 Guests
Includes reception items listed on page 2

Salads

Choice of Three:

Caesar Salad
Chef's Signature Garden Salad
Greek Kale Salad
Fresh Tomato Mozzarella and Artichoke Salad
Marinated Mushroom Salad
Michigan Salad
Orzo Salad
Corn, Tomato and Avocado Salad
Brussels Sprout Salad

Entrées

Choice of Two:

Chicken Marsala

Sautéed breast of chicken, marsala wine sauce, wild mushrooms

Braised Beef Brisket

with Hunter Sauce

Lemon Dill Salmon

Stuffed(*) Pork Loin

**Spinach, Goat Cheese, Tomatoes,
Wild Mushrooms with Stone Ground Mustard Demi*

Steak au Poivre

Cracked Pepper Encrusted Strip Loin with Madagascar Peppercorn Sauce

Chicken Prosciutto

Sirloin Oscar

Crabmeat with Béarnaise Sauce

Bourbon Peach Chicken

Bourbon Glaze with Poached Peaches

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Dinner Buffet

(Continued)

Starches

Choice of Two:

Basmati Rice
Wild Rice Pilaf
Creamy Orzo
Garlic Mashed Potatoes
Roasted Redskin Potatoes
Au Gratin Potatoes
Quinoa Pilaf
Herb Creamy Risotto
Garlic and Peppercorn Rice Pilaf
Cauliflower Rice

Vegetables

Choice of Two:

Root Vegetables
Broccoli Spears
Glazed baby Carrots
Green Beans Almondine
Green Beans and Carrots
Medley of Seasonal Vegetable
Peas and Pearl Onions
Grilled asparagus
Baby Squash and Zucchini
Creamy Corn
Roasted Brussel Sprouts
Grilled Eggplants

Regular and Decaffeinated Coffees
Selection of Teas
Iced Tea

\$121

*Add a third entrée for \$5 per person

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

Specialty Stations

Minimum of 100 Guests

All specialty stations can be displayed buffet style or as action station.

A \$150 charge per Chef attendant applies for each action station.

Raw Bar

\$28 per person

Jumbo Shrimp

Mussels

2 Oyster Varieties

Served with fresh horseradish sauce, cocktail sauce and lemon wedges

Sushi Station

\$26 per person

Assortment of Sushi Rolls, Nigiri and Sashimi

Served with pickled ginger, wasabi and soy sauce

Tapas Display

\$22 per person

Roasted Eggplant Wedges

Margarita Flatbread Sticks

Garlic & Herb Cream Peppadews

Buffalo Cauliflower

Bruschetta with Goat Cheese, Fig Spread, Prosciutto and Arugula

Cauliflower Crepes with Roasted Pepper Hummus Filling

Babaganoush with Mini Naan

Tabbouleh with Toasted Pita points

Served with a wide selection of accompaniments

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Specialty Stations

(Continued)

Slider Station (with Vegan Option)

\$26 per person

Assortment of beyond, Beef and Chicken Sliders

*Served with Ketchup, Yellow Mustard, Whole Grain Mustard, Sriracha Mayo, Cornichons,
Pickled Peppers*

Cheese Display

\$28 per Person

Assortment of Local and International Cheeses

Served with Fruit Spreads, Dried Fruit, Nuts and Assorted Crackers

Fruit Display

\$22 per Person

Assortment of Whole and Cut Fruit

with Carved Fruit Centerpieces

Crudités Display

\$20 per Person

Variety of bite size Vegetables Displays

Served with low fat Ranch Dressing, Tzatziki, Hummus

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Dessert Enhancements

*All specialty stations can be displayed buffet style or as action station.
A \$150 charge per Chef attendant applies for each action station.*

Chocolate Fountain

\$22 per person

Served with:

Rice Crispy Squares	Bananas
Angel Cake	Strawberries
Pretzel Sticks	Churros
Marshmallows	Pineapple Squares
Cantaloupe Squares	Apple Slices

French Pastry Display

\$9 per person

Assortment of premium French & Mini Pastries

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Late Night Snack

*Minimum of 30 orders per menu selection
A Chef attendant fee of \$150 may apply*

Snack Attack

\$18 per person

Choice of three:

Mini Hamburgers, Mini Cheeseburgers, Hot Dogs
served with ketchup, mustard, chopped onions, relish, and tomatoes
Reuben Sandwiches, Grilled Cheese Sandwiches
served with pickle chips

Loaded French Fry Bar

\$9 per person

Choice of two:

French Fries, Waffle Fries, Sweet Potato Fries
served with ketchup and warm cheddar cheese sauce

New York Style Pizza

\$12 per person

Choice of two:

Four Cheese Pizza

Mozzarella, Tomato, Ham, and Pineapple

Mozzarella, Tomato Slices, and Pepperoni

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

Four Meat Pizza - Ham, Sausage, Bacon, and Pepperoni

Mexican Fiesta

\$16 per person

Choice of Two:

Carne Asada Tacos, Carnitas, Bean/Avocado Enchiladas

served with assorted toppings and Spanish rice

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Bar Package

Open Bar Pricing

Essential Bar

Included in Wedding Package

Liquors

Beefeater Gin
Cruzan Light Rum
Grants Scotch
Jim Beam Bourbon
Sauza Blue Tequila
Seagram's 7 Whiskey
Smirnoff Vodka
E&J Brandy

Wines

A Choice of Three...

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

Domestic Bottled Beer

Bud Light
Miller Lite
Budweiser

Imported Beers

Labatt
Corona
Heineken

Assorted Soft Drinks

Assorted Juices
Bottled Water

Exceptional Bar

Additional \$18 per Person

Liquors

Bacardi Silver Rum
Dewar's White Label Scotch
Maker's Mark Bourbon
Absolut Vodka
Sauza Hornitos Tequila
Tanqueray Gin
Hennessy VS

Wines

A Choice of Three...

Kendall-Jackson Chardonnay
Rodney Strong Sauvignon Blanc
Josh Cabernet Sauvignon
Columbia Merlot
A by Acacia Pinot Noir

Domestic Bottled Beer

Bud Light
Miller Lite
Budweiser

Imported Beers

Blue Moon
Labatt
Corona
Heineken

Season Michigan Craft Beers

Assorted Soft Drinks

Assorted Juices
Bottled Water

One Bartender per 100 Guests

Additional Bartender \$150

Additional Hour of Bar Service - \$8 per person

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

Farewell Brunch

Private Breakfast

Rental of Elizabeth Ann Ballroom or Auditorium 2

Includes:

Freshly Brewed Coffee and Hot Tea Station

Assorted Chilled Juices

Variety of Breakfast Pastries, Muffins, Scones and Bagels

Cream Cheese, Butter, Fruit Preserves, Honey

Fruit Yogurts with Granola Toppings

Display of Sliced Fresh Fruits

Tables and Banquet Chairs

House Linens in Black, White or Ivory

House Napkins in Basic Primary Colors

Silverware, Glassware, and China

Banquet Captain and Professional Service Staff

\$26 per guest

Breakfast Buffet Vouchers

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

Coupons provided to guests at check-in

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

\$18.95 per guest for Breakfast Buffet (7:00AM – 10:00AM)

Hospitality Room

Rental of Elizabeth Ann Ballroom or Auditorium 2

Includes:

Tables and Banquet Chairs

House Linens in Black, White or Ivory

**No outside food, beverage or alcohol permitted*

\$500++ per day

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

Additional Services

(Optional)

Chair Covers and Sashes.....	Pricing to be advised
Coat Check Room Attendant (per 150 guests).....	\$150 each
Colored Up lighting.....	\$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 based on requirements
Glass Charger Plates (see samples).....	Pricing to be advised
Golf Cart with Driver for Picture Taking (1 hour).....	\$400-\$600
Room Overtime Fee (after 6 hours of reception and dinner dance).....	\$500 per hour
Heaters (upright).....	\$150 each
Votive Candles.....	\$7 per table

General Information

Administrative Fee

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

Audio Visual

We are pleased to assist you with any audio-visual requirement. An introduction to the Event Technology team can be made at your 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 and detailed within the contract.

Consultant

A wedding coordinator approved by the Ann Arbor Marriott Ypsilanti at Eagle Crest is required to coordinate all wedding ceremonies. If a wedding does not have one a fee of \$1800 will be applied to the master bill.

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, initial deposits range from \$1,500 to \$6,000 and are non-refundable. Additional payments will be required prior to the event and will be detailed in your agreement. Full payment is due 5 Days prior to event.

Bridal Party Ready Rooms

The resort will provide complimentary dressing rooms for the couple on the wedding day when hosting the Ceremony on site. No food and 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 included in this menu. Any outside vendors who have not previously worked with the Ann Arbor Marriott need approval a minimum of 30 days prior to the wedding.

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 based on the guarantee provided. 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.

General Information

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, a number of rooms may be reserved at a preferred rate.

Parking

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

Valet parking can be setup. Your catering manager will provide you with local vendors.

Porterage Gratuity

Delivery of gift bags to guest rooms by bell attendants will require a porterage gratuity of \$5++ per item.

For gift bag distribution at our front desk, please share your request with your catering manager.

Charges may apply.

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 YPSILANTI AT
EAGLE CREST. 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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