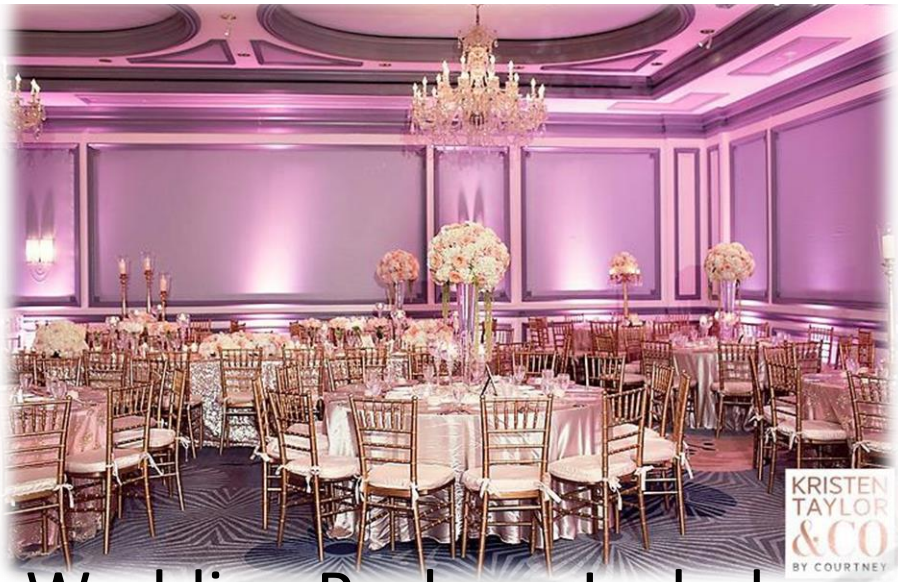
THE HENRY

The Art of Celebration



Wedding Package Includes:

Four Hour Signature Bar Package

Selection of Four Butler Passed Hors d' oeuvres

Sparkling Toast for All Guests

Plated Dinner

Cake Cutting Service

Bartender & Bar Setup Fees

Gourmet Coffee Station

White-Glove Service

Complimentary use of hotel white, black or ivory linens & napkins

Complimentary Executive Suite for the Couple on Wedding Night
Rose Petal Turndown, Sparkling Wine & Chocolate Dipped Strawberry

Discounted rates are available for a block of sleeping rooms

The Art of Celebration Package Only Available for Weddings of 100 or More Guests

8.2018
All Prices are subject to a taxable 22% Service Charge & applicable State Sales Tax.
Consuming raw or undercooked eggs or meats may increase your risk of food-borne illness. DTWAK110110
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Butler Passed Hors D'oeuvres

Based on Four Pieces Per Guest – Please Select Four Options

Hot Selections
Classic Mini Ruben
Chicken Quesadillas
Braised Lamb, Cherry Mash, Wonton
Mini Beef Franks in Puff Pastry
Chicken Asiago Bloom
Coconut Chicken with Honey Mustard
Vegetarian Spring Roll with Plum Sauce
Mini Crabcake with Spicy Aioli

Cold Selections
Caprese Skewer with Fresh Mozzarella, Cherry Tomato & Balsamic
Shrimp Cocktail Pipette
Chili Dusted Chicken, Black Bean Curd, Toasted Tortilla, Lemon
Lime Aioli California Veggie Roll, Wasabi Dumpling & Soy
Roast Tenderloin, Tomato Jam, Horseradish Stilton Yogurt on
Gaufrette Chip Tomato Pepper Bruschetta with Olive Tapenade

First Course

Mixed Greens Salad
Cucumber, Tomatoes, Shaved Carrots, Garlic Croutons, House Dressing
Included with Package

Michigan Harvest Salad
Organic Field Greens, Cucumbers, Carrots, Feta Cherry Dome, Roasted Walnut Dust, Apple Leather, Crisp Croustade, Cider Cherry Vinaigrette
+ $2 per guest

The Henry Signature Salad
Stacked Baby Greens, Cucumber Ribbon, Toasted Pecans, Goat Cheese & Cherry Timbale, Sherry Vinaigrette
+ $2 per guest

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Entrée Selection

All entrées accompanied by Chef's Selection of Seasonal Vegetable & Starch
Selection of up to three menu options

Chicken

Hearth Grilled Chicken
Natural Chicken Jus
$83 per guest

Seared Tuscan Chicken
Tomato Olive Compote
$83 per guest

Roast Florentine Chicken
Bollini Basil Reduction
$85 per guest

Chicken Saltimbocca
Marsala Demi
$87 per guest

Beef

Slow Roasted Blade Steak
Natural Essence
$89 per guest

New York Strip Steak
Caramelized Onion & Cabernet Demi
$99 per guest

Grilled Filet Mignon
Forest Mushroom Jus
$109 per guest

House Smoke Bacon Wrapped Filet Mignon
Onion Cream Soubise
$110 per guest

Fish

Dill Seared Salmon
Spinach Butter Sauce
$89 per guest

Grilled Mahi Mahi
Cilantro Pesto
$91 per guest

Lemon Panko Crusted Walleye
Scallion Butter Sauce
$90 per guest

Blackened Snapper
Verjus
$89 per guest

Vegetarian

Vegetarian Strudel
Stuffed Carrots, Zucchini, Yellow Squash, Herb Cheese, Tomato Coulis & Toasted Spinach Oil
$79 per guest

Roasted Vegan Plate
Seasonal Vegetables, Quinoa, Portobello Mushrooms, Tomato Broth
$79 per guest

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Dual Entrée Selections

All entrées accompanied by Chef's Selection of Seasonal Vegetable & Starch

Filet Mignon & Grilled Chicken
$112 per guest

Grilled Chicken & Seared Salmon
$106 per guest

Grilled Chicken & New York Strip
$108 per guest

Braised Boneless Short Rib & Salmon
$109 per guest

Filet Mignon & Dill Seared Salmon
$112 per guest

Filet mignon & Duo of Shrimp
$115 per guest

Filet & Lobster Tail
Market Price

Children's Package

Available for ages 12 and under
Package includes a plated kid's meal &
4-Hour Soda/Juice Package
$25 per child

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Reception Specialties

Cheese
Varieties of International & Domestic
Cheeses Dried & Fresh Fruit, Nuts,
Crackers
Freshly Sliced Baguette
$11 per guest

Crudité
Raw Vegetables
Broccoli, Peppers, Cauliflower, Squash, Mushrooms, Carrot,
Celery, Grape Tomato & Asparagus
Buttermilk Dip
$5 per guest

Cheese & Crudité Display
$12 per guest

Sliced Fresh Fruit
Chef's Selection of Seasonal Sliced Fresh Fruit
$8 per guest

Mediterranean
House Made Hummus, Fire Grilled Baba
Ghanoush, Tabbouleh, Gallayah, Mjadra,
Sumic Mint Yogurt & Fresh Basil
Tandoori Style Pita
$11 per guest

Antipasto
Grape Tomato & Marinated Mozzarella with Fresh
Basil Sliced Italian Meats & Cheeses, Marinated
Olives Roasted Peppers, Grilled Vegetables &
Mushrooms Grilled Bread & Assorted Tapenades
$10 per guest

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Sweet Finales

Based on a minimum of 75% of guest count

Gourmet Coffee Station
Regular & Decaffeinated Coffee
Accompanied by Flavored Syrups, Cinnamon, Chocolate Shavings
Whipped Cream & Sugared Swizzle Sticks
Included with Package – 2 hours of service

Sweet Treats
Chef's Selection of Miniatures, Petit Fours, Cheesecake Lollipops, Mousse, Tarts, Cream Puffs, Chocolate-Dipped Strawberries, Lemon Bars, Turtle Cups & Cookies
$10 per person | Based on Five Pieces per guest

Chocolate Sommelier Station
Freshly baked before your eyes Chocolate Chip Cookies, Warm Chocolate Molten Cakes, Chocolate & Almond Biscotti, Imported Hand Rolled Truffles, White Chocolate, Milk Chocolate, White Chocolate & Dark Chocolate Fondue, Rice Crispy Treats, Pound Cake, Pretzel Rods, Marshmallows, Assorted Cookies, Strawberries & Pineapple
$11 per guest | Chef Attendant Required – $75 fee per 75 guests

Sanders Ice Cream Sundae Station
Vanilla & Chocolate Ice Cream
Accompanied by Chocolate Shavings, Sprinkles, Cream Puffs, Whipped Cream, Caramel Sauce, Chocolate Sauce, & Strawberry Toppings
$10 per guest | Chef Attendant Required – $75 fee per 50 guests

Michigan Baked Pie Station
Cherry, Blueberry & Apple
Served with Guernsey's Vanilla Ice Cream & Fresh Whipped Topping
$6 per guest | Chef Attendant Required – $75 fee per 50 guests

Warm Bread Pudding Station
Choice of Two: Traditional, S'mores, White Macadamia & German Chocolate
Served with Guernsey's Vanilla Ice Cream & Crème Anglaise
$8 per guest

A la Carte Desserts

Minimum of 8 dozen per order

Mousse Cups in Mini Chocolate Tulip | Key Lime Tartlets | Cream Puffs | Chocolate Eclairs
Lemon Bars | Almond Bars | Turtle Cups | Tiramisu | Cannoli | Strawberry Shortcake Bars
$40 per dozen

Cheesecake Lollipops | Peanut Butter Lollipops | S'mores Lollipops
$42 per dozen

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After Glow Displays

Based on a minimum of 50% of guest count

Pizza Lovers
Cheese, Vegetarian & Meat Lovers Pizzas Served with Garlic Bread Sticks
$5 per guest

Downtown Coney Station
Hot Dogs & Buns, Coney Chili, Pickle Relish, Ketchup, Mustard, Diced Onions,
French Fries & Cheddar Cheese Sauce
$6 per guest

Nacho Bar
Seasoned Beef, Melted Cheese, Jalapenos, Green Onions,
Black Olives, Diced Tomato, Pico de Gallo
Tortilla Chips
$7 per guest

All American Sliders
Plain & Cheese Mini Hamburgers, Onion Rings,
Waffle Fries, Ketchup, Mustard & Pickle Relish
$7 per guest

French Fry Station
Waffle Fries, Seasonal Curly Fries, Spicy Cajun Shoestring Fries
Sweet Potato Fries, Poutine Gravy with Cheesy Curds
Chili Sauce, Cheddar Cheese Sauce
Ketchup & Dijon Mustard
$7 per guest

Flat Bread Station
Your Choice of Three Styles:
- Margarita with Buffalo Mozzarella Tomatoes & Pesto
- Sicilian with Cremini Mushrooms & Italian Sausage
- Barbeque Chicken Pizza
- White Pizza with Bechamel Sauce & Shrimp
- Roasted Vegetable with Olive Tapenade & Balsamic Glaze

$12 per guest

Macaroni & Cheese
Carbonara Chicken, Classic Cheddar & Boursin Cheese
Baked with Bread Crumbs & Herb
$14 per guest

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Beverage Selections

Signature Bar
Tito's Vodka, Seagram's 7 Whiskey, Captain Morgan Rum, Bacardi Silver Rum,
Johnnie Walker Red Scotch, Jose Cuervo Gold Tequila, Beefeater Gin,
Jim Beam Bourbon, House Wines, Domestic & Imported Beers

Included in Package | Additional Hour $6 per guest

Luxury Bar
Grey Goose Vodka, Stolichnaya Flavored Vodka, Glenlivet 12 Yr. Scotch,
Patron Silver Tequila, Captain Morgan, Bombay Sapphire Gin, Crown Royal Whiskey,
Courvoisier VS Cognac, Woodford Reserve Bourbon,
Platinum Level Wines, Domestic & Imported Beers

Add $6 per guest | Additional Hour $12 per guest

Beverage Enhancements

Signature Drink
Choice of 2 Customized Drinks
Majority of ingredients must already be included in bar package
Butler Passed & Available on Banquet Bars During Cocktail Hour
$2 per guest

Michigan Craft Beer Station
Selection of up to Four Seasonal Craft Beers
$6 per bottle – charged on consumption

Wine Pour with Dinner Service
House Selection of Cabernet, Merlot, Pinot Grigio or Chardonnay
$6 per guest
or
$28 per bottle opened

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Wedding Ceremony

The Henry Hotel would be delighted to host your Ceremony! Should you wish to host your ceremony onsite a $1,500 ceremony fee will apply. This fee includes set-up of chairs, rehearsal time & meeting room based on availability. The Henry also offers outdoor ceremonies. Ask your Sales Manager for details.

Additional Enhancements

Additional enhancements do not go towards the food & beverage minimum

Chair Covers: White, Black, Silver, Ivory, Tan
$3.50 per cover / $1.00 per colored sash

Chiavari Chair: Gold, Silver, Natural, Black, Brown
$5 per chair
All Chiavari chairs include a white, ivory or black cushion
Acrylic "Ice" available + $1 each

Set-up & tear-down included

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Hotel Wedding Policies

Marriott Rewards
Client eligible for up to 60,000 Marriott Reward points (2 points per US$1) based on final dollar value of the event(s) and blocked guest rooms before applicable service charges and tax. Platinum Premier Elite Members can earn up to 105,000 points per qualifying event. Marriott awards rewards 14 days after the event concludes.

Food & Beverage Minimum
The Henry requires a minimum food & beverage guaranteed amount that will be discussed with your Sales Manager. This amount varies & is based upon the date, time, & location of your function. If your final estimate of charges falls below the food & beverage minimum, you will be required to purchase additional food and/or beverages, or pay the difference reflected in an additional rental fee in order to reach the established minimum. The food & beverage minimum does **not** include taxes, service charges, ceremony fee or other additional charges.

Deposit
A non-refundable deposit is due with your signed contract & is equal to 25% of the food & beverage minimum for your event. A deposit schedule will be created for you by your Sales Manager & will be noted in your contract. Your final deposit will be due 30 days prior to your scheduled event. All additional charges accrued during your event will be posted to the credit card on file the night of your event. Please see contract for further details

Food & Beverage Policies
The Henry does not permit outside food & beverage on property. All charges are subject to a taxable service charge of 22% & a MI sales tax of 6%. No food or beverage shall be brought into the hotel by patrons or attendees. The sale & service of alcoholic beverages are regulated by the State of Michigan & City of Dearborn codes. As licensee the hotel is responsible for administrations of these regulations. All guests will be required, by hotel & the state of Michigan, to provide proper identification when consuming alcoholic beverages.

Outside Vendors
The Henry allows outside vendors for décor & coordination. Outside vendors must provide The Henry with an up to date copy of their liability insurance. If you should need suggestions on outside vendors your Sales or Event Manager would be happy to provide you with our preferred vendors in the area. All outside vendors are responsible for the delivery, setup & removal of all items rented by the client *(i.e. chairs, chargers, floral, décor, centerpieces, rose petals, etc.)*

Banquet Services
All packages include floor length black, white or ivory linen & napkins, skirting, wooden parquet dance floor, risers, tables, hotel banquet chairs, glassware, flatware/china & all required food service equipment. Family style service is available for an additional fee- *see Sales Manager for details*. A cleaning fee of $500 will apply to any event that leaves behind debris, décor, or other items left by any vendors. Ballrooms will be made available two hours prior to the scheduled start time for your vendor setup. Vendors & host are responsible for picking up any event items one hour after event concludes. A $250 per day storage fee will apply for any additional items left behind.

Planning Arrangements
Once your Sales Manager has received your signed contract & deposit, your event will be assigned to an experienced Event Manager at The Henry. The Event Manager will assist you with finalizing all aspects of your wedding. The Event Manager will serve as your main contact at the hotel. Should you need a personal wedding planner/coordinator, your Event Manager can provide you with a list of preferred wedding professionals.

Tastings
The Henry provides a complimentary tasting, for weddings with 100 guests or more, for up to 4 people, 45 days prior to your scheduled event. Additional guests may attend for an extra per person fee. You must confirm your tasting date with your Event Manager 14 days in advance. Private Wedding tastings are held Tuesdays - Fridays between 2PM & 4PM, based on business in the hotel & Executive Chef's schedule. Scheduled tasting dates must be confirmed by the Event Manager.

General Arrangements
All final details should be discussed with your Event Manager two months prior to your scheduled event. Your Event Manager will schedule an appointment to review all final details. You will also be provided with a check-list for items that will be discussed at your finalization meeting.

Guarantee
The final guaranteed guest count for each event is required three business days prior to your scheduled event. The final count is the minimum number of guests that will attend. Guest counts can only increase up to 24 hours before your event. If a final guarantee is not submitted, the original expected number on your signed contract to be the guarantee. Your Event Manager will also provide you with a room diagram of your ballroom. Detailed seating arrangements must also be submitted to your Event Manager three business days prior to your scheduled event.

Chair Covers/Sashes/Chiavari Chairs
The wedding couple has the option to upgrade to chair covers and/or Chiavari chairs for their big day. Set-up & tear-down is included in the cost per item, and service charge and tax are applicable. Minimum count for order of chair covers, sashes, and/or Chiavari chairs must be given to your Event Manager at The Henry no less than 10 days prior to the event. Leading up until the event after 10 days, counts can only increase. If a minimum count is not received, the count will be set at the original contracted guest count.

Overnight Guest Room Accommodations
An ambassador of our group sales team can assist you with setting up a room block between 10 & 100 rooms. A discounted wedding group rate will be established based on the number of rooms & time of year. Rooms will be available up to three weeks prior to your wedding.

Suites
The wedding couple will receive a complimentary Executive Suite on their wedding night. The Henry will provide two additional suites at a special rate established by your group Sales Manager.