



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)  
Wood Dance Floor (Up to 21' x 21')  
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

\$1,500 + 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.

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# Reception Spaces



**Roy E. Wilbanks**  
Rental - \$2,000  
Sound Cutoff – 12:00AM  
Maximum Capacity - 550

## Elizabeth Ann

Rental - \$750  
Sound Cutoff – 11:00PM  
Maximum Capacity - 120



**Garden Marquee**  
Rental - \$1,500  
Sound Cutoff – 11:00PM  
Maximum Capacity - 250

# Reception

Your choice of four passed or stationed hors d'oeuvres

## Hot

Stuffed Mushroom with Bread Crumbs, Pecorino Romano  
Teriyaki Beef Kebobs  
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 Rools  
Jalapeno Cornbread Bites

*Vegan Options:*

Falafel  
Polenta Fries  
Risotto Croquets  
Roasted Garlic Tofu

## Cold

Mini Caprese Bites on Crostini with Balsamic Pearls  
Antipasto Kebobs 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  
Chorizo, Manchego and Olive Skewers  
Shrimp Ceviche  
Seared Tuna Spoon add \$2

*Vegan Options:*

Cucumber Hummus Canap s  
Fruit Skewers

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# 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*

### **Asian Salad**

*Romaine lettuce, ginger-sesame dressing, water radish*

## Entrées

*Consuming raw or undercooked meals, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
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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 Risotto \$85**

*Champagne cream and seasonal vegetables*

**Chicken Prosciutto wrapped with Buffalo Mozzarella \$88**

*Gnocchi or orzo and season vegetable*

**Mahi Mahi with Orange Chipotle Butter \$90**

*Garlic mashed potatoes and seasonal vegetables*

**Lemon Dill Salmon \$85**

*Lemon risotto or cauliflower rice*

**Garlic Herb Grilled Tuna \$85**

*Wasabi mashed potatoes, broccolini, citrus hoisin sauce*

**Tomato and Fennel Halibut \$85**

*Citrus marinated, duchess potatoes, charred carrots*

**Stuffed Pork Loin \$85**

*Roasted fingerling potatoes, spinach, goat cheese, tomatoes,  
wild mushrooms, stone ground mustard demi*

**New York Strip Steak with Veal Glace and Mushrooms \$90**

*Roasted garlic mashed potatoes, honey glazed baby carrots*

**Steak au Poivre \$95**

*Cracked pepper encrusted strip loin, Madagascar peppercorn sauce*

**Filet Mignon 8oz. \$107**

*Fingerling potatoes, seasoned asparagus, caramelized onions,  
veal demi glaze*

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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 \$99**

*Roasted fingerling potatoes, seasonal vegetables*

### **Petit Filet Mignon with Three Crab Stuffed Shrimp \$99**

*Garlic mashed potatoes, season vegetables, parmesan cream*

### **Petit Filet Mignon with Citrus Tuna \$99**

*Duchess potatoes, seasonal vegetables, demi glaze*

## 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) \$86**

*Marinated grilled Portobello mushrooms, sliced zucchini, squash and peppers, quinoa pilaf and topped with a balsamic reduction*

### **Stuffed Eggplant Cannelloni (V) \$88**

*Spinach, wild mushrooms, zucchini, squash, marinara*

### **Grilled Chickpea Filet (V) \$85**

*With quinoa and seasonal vegetables*

### **Tomato Basil Fettucine \$80**

### **Beyond Bolognese \$82**

*Marinara, spaghetti squash, zucchini, broccoli, peppers*

### **Wild Mushroom Polenta \$82**

*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  
Mardi Gras 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*

### **Dijon and Balsamic Rubbed Salmon**

### **Stuffed Pork Loin**

*Roasted fingerling potatoes, spinach, goat cheese, tomatoes, wild mushrooms, stone ground mustard demi*

### **Steak au Poivre**

*Cracked pepper encrusted strip loin, Madagascar peppercorn sauce*

### **Chicken Prosciutto**

### **Sirloin Oscar**

*Crabmeat, béarnaise sauce*

### **Bourbon Peach Chicken**

*Bourbon glaze, 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 Grati Potatoes  
Wild Rice Pilaf  
Quinoa Pilaf  
Sundried tomato and artichoke risotto  
Garlic and peppercorn rice pilaf  
Roasted sweet pepper polenta cake  
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*

**\$110**

\*Add a third entrée for \$5 per person

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# 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

\$26 per person

Jumbo Shrimp

Mussels

2 Oyster Varieties

*Served with fresh horseradish sauce, cocktail sauce and lemon wedges*

## Sushi Station

\$20 per person

Assortment of Sushi Rolls, Nigiri and Sashimi

*Served with pickled ginger, wasabi and soy sauce*

## Tapas Display

\$18 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*

## Cheese Fountain

\$25 per Person

Cheese Nachos

Corn Tortilla Chips

Pretzel Sticks

Mini Bagel Chips

Broccoli

Cauliflower

Baby Carrots

Water Crackers

Celery Sticks

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

# Specialty Stations

(Continued)

## Slider Station (with Vegan Option)

\$25 per person

Assortment of beyond, beef and chicken sliders

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

## Pot Stickers and Steamed Buns

\$20 per person

Vegetable, Beef and Pork

## Poutine Bar

\$18 per Person

Crispy French Fries with cheese curds, BBQ Sauce, sliced Jalapenos, gravy, ketchup, mustard, roasted peppers, peas, caramelized onion, mushrooms and melted cheese

## Cheese Display

\$25 per Person

Assortment of local and international cheese

*Served with fruit spreads, dried fruit, nuts and assorted crackers*

## Fruit Display

\$18 per Person

Assortment of whole and cut fruit

*With carved fruit center pieces*

## Crudités Display

\$18 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.  
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## Churro Station

\$15 per person

Fresh made churros with chocolate sauce and powdered sugar

## Beignet Station

\$14 per person

Fresh made New Orleans style beignets handed out in paper bags

## Chocolate Fountain

\$16 per person

*Served with:*

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

## Ice Cream Shop

\$15 per person

*Three Ice Cream Flavors:*

Vanilla Bean	Chocolate	Strawberry
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*Served in waffle bowls*

*Toppings to include:*

Warm Caramel	M&Ms
Chocolate Sauce	Maraschino Cherries
Strawberry Sauce	Whipped Cream
Gummi Bears	Crushed Oreos
Chopped Peanuts	Sliced Almonds

## Crepe Station

\$16 per person

Freshly made crepes with an assortment of toppings

## French Pastry Display

\$7 per person

Assortment of premium French pastries

## Specialty Coffee Station

\$14 per person

Freshly brewed espresso, lattes and cappuccinos

# Late Night Snack

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

## Snack Attack

\$15 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

\$7 per person

Choice of two:

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

## New York Style Pizza

\$10 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

\$14 per person

Choice of Two:

Carne Asada Tacos, Carnitas, Bean/Avocado Enchiladas

*served with assorted toppings and Spanish rice*

## Moonlight Breakfast

\$14 per person

Freshly made scrambled eggs, Applewood Smoked Bacon,  
Country Style Sausage Patties and O'Brien Potatoes  
*served with toast points, butter, and fruit preserves*

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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 \$11 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

# 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  
**\$22 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

**\$16.95 per guest for Breakfast Buffet (7:00AM – 10:00AM)**  
**\$23.95 per guest for Brunch Buffet (11:00AM – 2:00PM)**

## 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**

# Additional Services

*(Optional)*

Chair Covers and Sashes.....	Pricing to be advised
Coat Check Room Attendant (per 150 guests).....	\$150 each
Colored Uplighting.....	\$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, up to 10 guests ONLY).....	\$300
Room Overtime Fee (after 6 hours of reception and dinner dance).....	\$500 per hour
Tent Chandeliers.....	Pricing to be advised
Heaters (upright).....	\$150 each
Votive Candles.....	\$7 per table
Pergola Chandelier Rental.....	\$150

# 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 food, beverage and other miscellaneous charges.

## Audio Visual

We are pleased to assist you with any audio-visual requirement. A brochure with rental prices will be provided upon 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.

## 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, deposits range from \$1,500 to \$5,000 and are non-refundable. Additional payments will be required prior to the event and will be required prior to the event and will be detailed in your agreement.

## Bridal Party Ready Rooms

The resort will provide complimentary dressing rooms for the couple on the wedding day. 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 is available. Your catering manager will provide you with current pricing information.

## Porterage Gratuity

Delivery of gift bags to guest rooms by bell attendants will require a porterage gratuity of \$3 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).

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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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