



WEDDING PACKAGES

FORT
Pontchartrain
A WYNDHAM HOTEL



YOUR DREAM WEEDING BEGINS HERE

Welcome to the FORT PONTCHARTRAIN DETROIT, A WYNDHAM HOTEL. Our hotel's rich and diverse history match that of the great city of Detroit. We are honored to reside in this great city and carry on its legacy.

The FORT PONTCHARTRAIN DETROIT, A WYNDHAM HOTEL was built on the site of the original Fort Pontchartrain, Detroit's first permanent European settlement, constructed in 1701. The design team of King & Lewis paid special attention to the river, making sure to include a bay window in every room as to maximize the unparalleled river views. Since then, we have undergone several renovations, but the stunning guest room views remained untouched.

Just as King & Lewis paid attention to the tiny details, so too does our event staff. In addition to planning your reception, your wedding specialist can assist you with establishing room blocks for out- of-town guests, planning your rehearsal dinner in our signature restaurant Top of the Pontch or one of our exquisite banquet rooms, post wedding brunches, or anything else you can dream of.

Please feel free to contact our staff with any questions.
We look forward to serving you.



2 Washington Boulevard, Detroit, MI 48226



313-782-4316



dos@cpdetroit.com



hotelpontchartrain.com

VENUES

Windsor Ballroom

5,300 square feet accommodates wedding ceremonies or receptions for 250 guests plus a dance floor.



Summit Ballroom

1,600 square feet overlooking the Detroit skyline and views of the waterfront, accommodates a ceremony for 100 or small reception for 40 guests plus a dance floor.



Plaza Ballroom

1,700 square feet accommodates intimate wedding ceremonies or receptions for 50 guests plus a dancefloor. Includes private pre- function space for your cocktail hour.



Grand Terrace Ballroom

1,700 square feet accommodates intimate wedding ceremonies or receptions for 50 guests plus a dancefloor. Includes private pre- function space for your cocktail hour.



WEDDING PACKAGES

We have created these wedding packages to provide your perfect wedding to fit any budget

Windsor Tier

\$87 per person plated | \$97 per person buffet

- Elegant Plated or Buffet Style Dinner to Include Starbucks Coffee and Assorted TAZOTea Service
- Ceremony - \$750.00++ with the purchase of the Crowne Tier Package
- Selection of (2) Hors d'Oeuvres to be butler passed During Cocktail Hour
- Five-Hour Crowne Tier Bar Service with 1 Bartender per 100 Guests, Additional Bartenders Can Be Provided at \$150 per Bartender
- Champagne or Sparkling Cider Toast for All Guests
- Complimentary Cake Cutting and Service
- Glassware and Fine China Place Settings
- Complimentary Standard Black Mid-Length Linens and Napkins
- Complimentary Parquet Dance Floor
- Private Menu Tasting with the Engaged Couple (4 attendees total)
- Complimentary Suite for the Newlyweds on the Night of Their Wedding
- Discounted Overnight Accommodations for Your Guests
- Complimentary Set-Up and Tear Down of the Event Location
- Two-Hour Late-Night Starbucks Coffee and TAZO Tea Station at Designated Time

Upgrade Your Wedding Experience

Diamond Tier

\$96 per person plated | \$106 per person buffet

- Elegant Plated or Buffet Style Dinner to Include Starbucks Coffee and Assorted TAZO Tea Service
- Ceremony - \$750.00++ with the purchase of the Diamond Tier Package
- Selection of (3) Hors d'Oeuvres (butler passed) During Cocktail Hour
- Five-Hour Diamond Tier Bar Service with 1 Bartender per 100 Guests, Additional Bartenders Can Be Provided at \$150 per Bartender
- Champagne or Sparkling Cider Toast for All Guests
- Complimentary Cake Cutting and Service
- Glassware and Fine China Place Settings
- Complimentary standard black mid-length linens and Napkins
- Complimentary Parquet Dance Floor
- Private Menu Tasting with the Engaged Couple (4 attendees total)
- Complimentary Suite for the Newlyweds on the Night of Their Wedding
- Discounted Overnight Accommodations for Your Guests
- Complimentary Set-Up and Tear Down of the Event Location
- Two-Hour Late-Night Starbucks Coffee and TAZO Tea Station at Designated Time

26% taxable service charge and 6% sales tax will apply to all food, beverage, and other
Tax and service charge subject to change

PRICING VALID FOR 2022 WEDDING SEASON, SUBJECT TO HOTEL AVAILABILITY

HORS D'OEUVRES

Based on 60 Minutes of Service

Hot

Coconut Shrimp with Thai Sweet Chili Sauce
Smoked Chicken & Lemongrass Pot sticker with Unagi
Candied Pork Shank Lollipops
Vietnamese BBQ Pork Bao Bun
Korean BBQ Spring Roll with Teriyaki Bulgogi
Chicken Quesadillas with Spicy Ranch Dip
Buffalo Chicken Spring Roll
Mini Crab Cake with Remoulade
Sweet Thai Peanut Chicken Satay
Veggie Spring Roll with Sweet Thai Chili Sauce
Candied Apple Pork Belly
Brie & Pear Phyllo Blossom



Chilled

Goat Cheese & Sundried Tomato Purse
Chai Spiced Goat Cheese & Apricot Crostini
Balsamic Tomato Jam Crostini
Hummus & Naan Canape
aspberry & Brie En Croute
Nova Lox Mousse & Pumpernickel Crostini
Antipasto Skewer



26% taxable service charge and 6% sales tax will apply to all food, beverage, and other charges.

PLATED DINNER

Plated Dinners include your Choice of One Salad, One Vegetable, One Starch & Two Entrées with Baked Rolls, Butter, Fresh Brewed Starbucks Coffee, TAZO Tea & Water Service.

If more than two entrée selections are requested, an additional \$3 per person will be applied per selection.

Entree

SELECT TWO

ORGANIC QUINOA BOWL

Corn & Black Bean Salsa, Pickled Onions, Avocado & Pepitas.

CHARRED PEPPER AJI GALLINA

Purple Rice, Golden Beets, Chickpeas & Chermoula Oil.

POMEGRANTE CHICKEN

Braised Chicken Hind Quarter with Pomegranate Molasses Glaze.

SICILIAN CHICKEN

Seared Chicken Breast Topped with Sundried Tomato Bechamel & Prosciutto Chips.

MAHI MAHI

Mahi Mahi topped with Sweet Thai Compote.

CARAMELIZED SALMON

With Lemon Elderflower Glaze.

BONE IN PORK RIB CHOP (additional \$5PP)

Bone in Pork Chop served with Bourbon Apples.

DUCK PRINCIPESSA (additional \$5PP)

Duck Leg Confit, Caramelized Mirepoix & Brown Butter.

MANHATTEN STEAK (additional \$5PP)

Filet Cut Strip Loin Steak with Caramelized Garlic & Shallot Butter.

FILET MIGNON (additional \$10PP)

Filet Mignon with Cabernet Demi-Glace & Wild Mushroom Trio.

Salad

SELECT ONE

Garden Salad with Mixed Greens, Tomato, Shredded Carrot & Cucumber.

Caesar Salad with Shaved Parmesan, Croutons & Cherry Tomatoes.

California Salad with Mixed Greens, Feta & Dried Cranberries.

Waldorf Salad with Mixed Greens, Green Apples, Craisins & Candied Pecans.

Caprese Salad with Arcadian Blend, Cherry Tomatoes, Ciliegine Mozzarella & Fresh Basil Oil.

Starch

SELECT ONE

Parmesan and Garlic Roasted Yukon Gold Potatoes

Buttermilk and Garlic Whipped Potatoes

Long-Grain Wild Rice Pilaf

Vegetable

SELECT ONE

Garden fresh Sautéed Green Beans

Grilled Asparagus

Seasonal Vegetable Medley

26% taxable service charge and 6% sales tax will apply to all food, beverage, and other charges.

DINNER BUFFET

Dinner Buffets Include Fresh Brewed Coffee and Assorted Hot TAZO Tea Selections Service. Pricing is Based on 90 Minutes of Service Includes One Doubled-Sided Buffet per 100 People. A \$200 Fee Applies for Each Additional Double-Sided Buffet that is Requested

Buffet to Include

Garden Salad (to be plated and served table side)
Chef's Choice of Two Composed Salads
Your Choice of 2 Entrees
Choice Starch
Choice of Vegetable
Assorted Dinner Rolls & Butter



Entree Selections

SELECT ONE

Sicilian Chicken with Sundried Tomato Bechamel & Prosciutto Chips
Pomegranate Glazed Chicken
Seared Salmon with Dill Crema
Caramelized Salmon with Elderflower Glaze
Mahi Mahi with Sweet Thai Chili Compote
Pork Tenderloin with Bourbon Brined Michigan Apples
Sliced Beef Brisket with Honey Sriracha Glaze
Strip Loin Manhattan with Caramelized Onion Jam
Filet of Beef Medallions with Wild Trio
Vegetarian Pasta Primavera Stuffed Shells Puttanesca

Starch Selections

SELECT ONE

Parmesan and Garlic Roasted Yukon Gold Potatoes
Buttermilk and Garlic Whipped Potatoes
Long-Grain Wild Rice Pilaf

Vegetable Selections

SELECT ONE

Garden fresh Sautéed Green Beans
Grilled Asparagus
Seasonal Vegetable Medley

26% taxable service charge and 6% sales tax will apply to all food, beverage, and other charges.

BEER, WINE & SPIRITS

Your Choice of Package includes: Assorted Mixers - Soda - Juice – Water
One Bartender per 100 guests, additional bartenders available at \$150 per bartender

Windsor Tier

Tito's Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
Jose Cuervo Traditional Gold Tequila
Jim Beam Bourbon
Canadian Club Whiskey
Dewar's Scotch
Courvoisier VS
House Red and White wine

Additional Hour Beyond 5-Hour
Package \$12 per hour

Diamond Tier

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Year Rum
Patron Silver Tequila
Gentleman Jack Bourbon
Jack Daniels Whiskey
Crowne Royal Rye Whiskey
Johnnie Walker Red Label Scotch
Hennessy VSOP Cognac
House Red and White wine

Additional Hour Beyond 5-Hour
Package \$13 per hour

THE FOLLOWING ARE INCLUDED IN BOTH TIERS

Cider/Seltzers

SELECT ONE

Angry Orchard Crisp Apple Cider
White Claw Cherry Seltzer
Virtue Michigan Apple Cider

Domestic

SELECT ONE

Bud Light
Miller Lite
Sam Adams Boston Lager

Imported

SELECT ONE

Corona Extra
Heineken
Stella Artois

Craft/Local

SELECT ONE

Atwater Seasonal
Bell's Seasonal
Founder's Seasonal

26% taxable service charge and 6% sales tax will apply to all food, beverage, and other charges.

LATE NIGHT BITES

Per Item

PRICING BASED ON 90 MINUTES OF SERVICE.

DETROIT STYLE DEEP DISH PIZZA

\$22 each

- Pepperoni
- Sausage
- Cheese
- Vegetarian

BROOKLYN STYLE THIN PIZZA

\$18 each

- Pepperoni
- Sausage
- Cheese
- Vegetarian

FLATBREADS

\$8 each

- BBQ Chicken
- Roasted Garlic, Tomato & Spinach
- Pepperoni, Mushroom & Basil

CHICKEN WINGS

\$3 per piece

- Served with BBQ, Buffalo, Thai Chili, Garlic Parmesan, Ranch & Bleu Cheese

JUMBO SOFT PRETZELS

\$65 per dozen

- Served with Warm Cheese & Grain Mustard

SPECIALITY DONUT WALL

\$45 per dozen

Per Person

PRICING IS PER PERSON AND BASED ON 90 MINUTES OF SERVICE. MUST BE ORDERED FOR FULL GUARANTEE.

BYO CONEY DOG

\$10 PP

Build Your Own Coney Dog Station Featuring Shredded Cheddar, Diced Onion, Dijon, Whole Grain Mustard, Sports Peppers & Seasoned Ground Beef.

CHICKEN & WAFFLES

\$10 PP

Chicken and Waffles Featuring Sawmill Gravy, Smoked Maple Syrup, Blueberry Compote, Green Onion & Whipped Butter.

NACHO BAR

\$12 PP

Nacho Bar Featuring Warm Nacho Cheese Sauce, Seasoned Ground Beef, Guacamole, Salsa, Diced Tomato, Onions, Black Olives & Sour Cream.

MOCHI ICE CREAM SUNDAE BAR

\$10 PP

S'mores, Mango & Vanilla Bean Mochi with Peanut Butter Ash.

Action Stations

PRICING IS BASED ON 90 MINUTES OF SERVICE.
CHEF ATTENDANT REQUIRED PER 50 PEOPLE AT \$150 PER ATTENDANT.
MUST BE ORDERED FOR FULL GUARANTEE

FLAMING DONUT STATION

\$18 PP

Flambeed Donuts, Nutella, Caramel, Bacon Pieces, Blueberries, Whipped Cream & Sprinkles.

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ENHANCEMENTS

We have it all! Ask your catering manager about adding any of the following to enhance your big day!

Decor

CHIVARI CHAIRS

CHARGERS

UPGRADED LINENS PIPE & DRAPE

Upgrades

SIGNATURE COCKTAILS

CUSTOM SWEET STATIONS

SPECIALITY COFFEE BAR

DUETS AVAILABLE AT ADDITIONAL \$12 PER PERSON

STAY A WHILE

Rehearsal Dinner or Brunch

Hosting your rehearsal dinner or brunch is available and takes your guests to the height of the city in our Summit Ballroom or Top of the Pontch Room.



Accommodations

Ideally located on the waterfront in Detroit's Financial district, the FORT PONTCHARTRAIN DETROIT, A WYNDHAM HOTEL has 367 guest rooms perfect for your family and friends to relax after your event. Each newly renovated room features stunning views through floor to ceiling windows, and the hotel boasts an indoor pool, sauna, and fitness center.

Speak with your Catering professional for room block information and availability.



FORT PONTCHARTRAIN A WYNDHAM HOTEL CATERING POLICIES

FOOD & BEVERAGE

All food and beverage must be purchased through the FORT PONTCHARTRAIN DETROIT, A WYNDHAM HOTEL and is subject to 6% state sales tax and 26% taxable service charge.

Guaranteed number of attendees is due by 12:00PM, three business days prior to the function. The guaranteed number is the minimum number of meals that will be charged, even if fewer guests attend. Hotel agrees to set 5% over the guaranteed number.

If no guarantee is provided, we will use your original number of expected guests as the guarantee.

All food and beverage pricing are subject to change. Final menus selections will be confirmed at the time the Banquet Event Order is created or no more than 90 days in advance.

All federal, state, and local laws regarding food and beverage purchases and consumption are strictly adhered to. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish, or eggs may increase your risk of food borne illness.

DEPOSITS/PAYMENTS

A non-refundable deposit is required to confirm space. If billing privileges have been established, a cancellation fee determined by the Hotel may apply in lieu of deposit.

All social functions must be paid in full fourteen business days prior to function date unless billing privileges have been made at least 30 days in advance with the Hotel.

Payment must be in the form of cash, cashier's check, money order, or a major credit card. If the function requires an open bar, a bar estimate must be paid in advance. Group must provide a major credit card for the balance of the function.

CANCELLATION POLICY

If a confirmed event is canceled your deposit will be the minimum cancellation charge and will increase according to the schedule outlined in your contract. All deposits are non-refundable.

If billing privileges have been established, a cancellation fee determined by the Hotel will apply and will increase according to your contract.

DECOR

All items must meet the guidelines of the Detroit Fire Department. The Hotel will not permit the affixing of any items to the walls or ceiling of function rooms. The Hotel does not permit open flame candles. All candles must be in enclosed containers.

Function spaces will be available two (2) hours prior to the event. If the Hotel function schedule permits early access to the function space, early access will be available for an additional fee.

All décor/florals must be removed from the ballroom/Hotel at the conclusion of the event. Hotel policies are subject to change without prior notification.

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