



# MARRIOTT DETROIT LIVONIA

## BRIDAL AND BABY SHOWERS AT THE DETROIT MARRIOTT LIVONIA

### ENTRÉE SELECTIONS

YOU CAN OFFER YOUR GUESTS A MAXIMUM OF 2 ENTRÉES FROM THE SHOWER MENUS. IF YOU OFFER YOUR GUESTS MORE THAN ONE CHOICE YOU MUST PROVIDE PLACE CARDS ON THE DAY OF THE SHOWER.

### PLACE CARDS

IT IS MANDATORY FOR YOU TO PROVIDE PLACE CARDS FOR YOUR GUESTS IF YOU SELECT MORE THAN ONE PLATED ENTRÉE. PLACE CARDS MUST HAVE THE GUEST NAME, TABLE NUMBER, AND ENTRÉE CLEARLY COMMUNICATED.

### PARKING

GUEST PARKING IS COMPLIMENTARY IN OUR FRONT LOT OR IN THE PARKING STRUCTURE BEHIND THE HOTEL.

### GUEST COUNT

GUARANTEES ARE DUE THREE BUSINESS DAYS PRIOR TO YOUR SHOWER DATE. YOUR GUEST COUNT MAY INCREASE, BUT NOT DECREASE FROM THE GUARANTEED NUMBER GIVEN. MEALS FOR ANY GUESTS OVER AND ABOVE THE FINAL GUARANTEED AMOUNT WILL RESULT IN ADDITIONAL BILLING.

### SHOWER CAKES

YOU ARE INVITED TO PROVIDE YOUR OWN SHOWER CAKE. THE DETROIT MARRIOTT LIVONIA WILL CUT AND SERVE YOUR CAKE COMPLIMENTARY.

PLEASE LET THE DETROIT MARRIOTT LIVONIA KNOW IN ADVANCE IF THERE ARE ANY PARTS OF YOUR CAKE THAT NEED TO BE RETURNED (I.E CAKE TOPPERS, PILLARS, STANDS).

### EVENT SPACE

YOUR EVENT SPACE IS COMPLIMENTARY WHEN THE FOOD AND BEVERAGE MINIMUM IS MET.

### END OF EVENT

ALL ITEMS MUST BE REMOVED FROM THE EVENT SPACE BY 4PM ON THE DAY OF THE SHOWER.

THE DETROIT MARRIOTT LIVONIA IS NOT RESPONSIBLE FOR ITEMS LEFT BEHIND.

### DEPOSITS AND PAYMENT SCHEDULE

\$250.00 NON-REFUNDABLE DEPOSIT DUE AT CONTRACT SIGNING.

FULL BALANCE OF SHOWER DUE 3 BUSINESS DAYS BEFORE THE WEDDING DATE VIA CASH OR CREDIT CARD.

### CHAIR COVERS, LINENS, ETC.

CHAIR COVERS WITH YOUR CHOICE OF WHITE OR BLACK CHAIR COVER AND SASH COLOR:  
\$3.50 EACH PLUS TAX

CHOICE OF SATIN RUNNER FOR GUEST TABLES:  
\$9.00 EACH PLUS TAX

WHITE FLOOR LENGTH LINEN FOR GUEST TABLES:  
\$15.00 EACH PLUS TAX

GOLD OR SILVER ACRYLIC CHARGERS:  
\$3.00 EACH PLUS TAX

CHIAVARI CHAIRS WITH YOUR CHOICE OF GOLD, SILVER, WHITE, BLACK, OR MAHOGANY:  
\$7.00 EACH PLUS TAX

# CELEBRATION PLATED MENU \$22.00 PER PERSON

## STARTER

SWEET LORRAINE'S TOMATO BISQUE SOUP  
RUSTIC ROLLS AND WHIPPED BUTTER

## ENTRÉE SELECTIONS

(MAXIMUM OF 2 ENTRÉE CHOICES)

### **TRAVERSE CITY SALAD**

GRILLED CHICKEN, DRIED CHERRIES, GRAPE TOMATOES, CUCUMBERS,  
GORGONZOLA CHEESE, SPICED WALNUTS  
SERVED WITH RANCH AND POPPY SEED DRESSINGS  
*SUBSTITUTE WITH SALMON - \$3*

### **CHICKEN CAESAR CROISSANT**

GRILLED CHICKEN, ROMAINE LETTUCE, ROMA TOMATO, CAESAR DRESSING  
SERVED WITH HOUSE MADE POTATO CHIPS

### **TURKEY CLUB CROISSANT**

DELI TURKEY, SMOKED BACON, AVOCADO, ROMA TOMATO, CRISP LETTUCE, RANCH DRESSING  
SERVED WITH HOUSE MADE POTATO CHIPS

### **GRILLED VEGETABLE AND PORTOBELLO MUSHROOM WRAP**

TOMATO FLAVORED FLAT BREAD, BABY GREENS, JULIENNE CUCUMBER,  
FAT FREE BALSAMIC VINAIGRETTE  
SERVED WITH HOUSE MADE POTATO CHIPS

REGULAR AND DECAFFEINATED COFFEE, HERBAL TEAS, ICED TEA, LEMONADE

# AFTERNOON DELIGHT PLATED MENU \$26.00 PER PERSON

## STARTER

### GARDEN SALAD

TOMATOES, CUCUMBERS, SHREDDED CARROTS AND CROUTONS  
SERVED WITH RANCH & RED WINE VINAIGRETTE  
RUSTIC DINNER ROLLS AND WHIPPED BUTTER

## ENTRÉE SELECTIONS

(MAXIMUM OF 2 ENTRÉE CHOICES)

### **CHICKEN PICCATA**

WITH AN ARTICHOKE CAPER CREAM SAUCE

### **MICHIGAN MAPLE SYRUP BRINED SALMON**

TOPPED WITH A TRAVERSE CITY CHERRY SALSA

### **MEDALLIONS OF BEEF BURGUNDY**

TOPPED WITH AN ONION AND MUSHROOM RED WINE SAUCE

### **BARCELONA PAELLA**

SAFFRON BAKED RICE TOSSED WITH ROASTED VEGETABLES

ALL ENTREES ARE SERVED WITH  
CHEF'S CHOICE FRESH VEGETABLE AND POTATO OR RICE

REGULAR AND DECAFFEINATED COFFEE, HERBAL TEAS, ICED TEA, LEMONADE

# BRUNCH BUFFET MENU \$25.00 PER PERSON

**FRESH SLICED FRUIT**

**PASTRIES, MUFFINS, AND BANANA WALNUT BREAD**

**HOUSE BAKED GRANOLA AND YOGURT**

**MICHIGAN GARDEN SALAD** WITH TOMATOES, CUCUMBER, CARROTS, DRIED CHERRIES, SPICED WALNUTS

**PRETZEL BREAD STICKS**

**MEDITERRANEAN PASTA SALAD** WITH GARDEN VEGETABLES, FETA CHEESE, AND HERB VINAIGRETTE

**CHEF'S SELECTION OF FARMHOUSE QUICHE**

**EASTERN MARKET BACON AND SAUSAGE**

**FRENCH TOAST SERVED WITH FRESH BERRIES**

**REGULAR AND DECAFFEINATED COFFEE, HERBAL TEAS, ICED TEA, LEMONADE**

## BUFFET ENHANCEMENTS:

OMELET AND WAFFLE STATION

\$5 PER PERSON

GRILLED CHICKEN BREAST

\$4 PER PERSON

BAKED SALMON PICCATA

\$5 PER PERSON

BEEF TENDERLOIN MEDALLIONS WITH AN ONION AND MUSHROOM RED WINE SAUCE

\$6 PER PERSON

# SHOWER ENHANCEMENTS

## APPETIZER DISPLAYS

### COAST TO COAST CHEESE DISPLAY

GARNISHED WITH FRESH FRUIT AND SEASONAL BERRIES

SERVED WITH ASSORTED CRACKERS AND TOASTED PARMESAN BAGUETTES

\$5.00 PER PERSON

### VEGETABLE CRUDITÉS DISPLAY

SEASONAL VEGETABLES, ROASTED RED PEPPER HUMMUS DIP, AND TOASTED PITA BREAD

\$4.00 PER PERSON

### FRESH FRUIT DISPLAY

INCLUDES SEASONAL MELON, PINEAPPLE AND BERRIES

\$4.00 PER PERSON

### ANTIPASTO DISPLAY

SELECTION OF IMPORTED MEATS, FRESH MOZZARELLA CHEESE, ROMA TOMATOES, TOASTED PARMESAN BAGUETTES AND GARNISHES

\$6.00 PER PERSON

## DESSERTS

(CHOICE OF ONE)

NEW YORK STYLE CHEESE CAKE WITH FRESH BERRY GARNISH

CHOCOLATE FUDGE TORTE

\$4.00 PER PERSON

## BEVERAGES

ASSORTED SOFT DRINKS - \$3.00 EACH

MIMOSA - \$75.00 PER GALLON (SERVES 18 GLASSES)

RED SANGRIA - \$85.00 PER GALLON (SERVES 18 GLASSES)

HOUSE WINE SERVICE - \$35.00 PER BOTTLE

IMPORTED AND DOMESTIC BEER SERVICE - \$5.00 EACH