



SALES & CATERING DEPARTMENT CATERING MENU

FORT
Pontchartrain
A WYNDHAM HOTEL

THANK YOU FOR CHOOSING FORT PONTCHARTRAIN A WYNDHAM HOTEL

Our dedicated Sales and Catering Team is on call to ensure the success of your next event.

Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist.

Please contact our friendly staff with any questions.

We look forward to serving you!

Yours in hospitality,
Sales & Catering Team

2 Washington Boulevard
Detroit, MI 48226
313-888-9640
cateringdir@hotelpontchartrain.com
hotelpontchartrain.com

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

CONTINENTAL BREAKFAST

Continental Breakfast includes Fresh Brewed Coffee, Assorted TAZO Teas, and Chilled Fruit Juices (Orange, Apple, & Cranberry)

Pricing is per person, based on 90 Minutes of service

Includes one double-sided buffet per 100 people. A \$200 fee applies for each additional double-sided buffet that is requested above that count.

PONTCH CONTINENTAL - \$24 PP

- Assorted Seasonal Fruit Display
- Individual Flavored Yogurts
- Assorted Muffins with Butter and Fruit Preserves
- Toast Station with Assorted Breads, Bagels, Muffins, Breakfast Pastries, Butter, Cream Cheese, & Fruit Preserves

HEALTHY FIT - \$27 PP

- Assorted Whole Fruit and Granola Bars
- Individual Flavored Yogurts
- Egg White and Spinach Frittata with Roasted Vegetables and Feta Cheese
- Chicken Sausage
- Hot Oatmeal with Brown Sugar and Dried Fruit

DELUXE CONTINENTAL - \$34 PP

- Fresh Seasonal Fruit Display
- Smoked Salmon Display with Petite Bagels, Dill Cream Cheese, Capers, Roasted Tomatoes, Boiled Eggs, and Pickled Red Onion
- Greek Yogurt Parfait Station with Vanilla Yogurt, Fresh Seasonal Fruit, Granola, Honey, and Toasted Almonds
- Toast Station with Assorted Breads, Bagels, Hand Crafted Breakfast Pastries, Butter, Cream Cheese, and Fruit Preserves
- Assorted Breakfast Cereals with 2% Milk

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BREAKFAST BUFFETS

Breakfast Buffets includes Fresh Brewed Coffee, Assorted TAZO Teas, and Chilled Fruit Juices (Orange, Apple, & Cranberry)

Pricing is per person, based on 90 Minutes of service

Includes one double-sided buffet per 100 people. A \$200 fee applies for each additional double-sided buffet that is requested above that count.

METRO BREAKFAST \$38 PP

- Fresh Seasonal Fruit Display
- Scrambled Eggs topped with Cheddar Cheese and Fresh Chives
- **Your Choice of Two:** Applewood Bacon, Pork Sausage Links, Chicken Sausage Links, Turkey Sausage Patties
- Breakfast Potato Hash with Onions
- Toast Station with Assorted Breads, Bagels, Breakfast Pastries, Butter, Cream Cheese, and Fruit Preserves
- Individual Flavored Greek Yogurts

FIESTA BREAKFAST \$42 PP

- Fresh Seasonal Fruit Display
- BYO Breakfast Taco Bar Featuring: Warm Flour Tortillas, Scrambled Eggs, Seasoned Ground Beef
- Traditional Salsa, Sour Cream, Red Onions, Roasted Jalapenos, Shredded Cheddar, and Guacamole
- Potato Hash with Peppers and Onions
- Applewood Smoked Bacon
- Churro French Toast Casserole with Chocolate Drizzle and Whipped Cream

BREAKFAST BUFFETS

Breakfast Buffets includes Fresh Brewed Coffee, Assorted TAZO Teas, and Chilled Fruit Juices (Orange, Apple, & Cranberry)

Pricing is per person, based on 90 Minutes of service

Includes one double-sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested above that count.

EXECUTIVE BREAKFAST \$44 PP

- Fresh Seasonal Fruit Display
- Scrambled Eggs topped with Cheddar Cheese and Fresh Chives
- Your Choice of Two: Applewood Bacon, Pork Sausage Links, Chicken Sausage Links, Turkey Sausage Patties
- Your Choice of One: Cinnamon French Toast or Buttermilk Pancakes. Served with Warm Maple Syrup and Whipped Butter
- Hot Oatmeal with Brown Sugar and Dried Fruit
- Toast Station with Assorted Breads, Bagels, Breakfast Pastries, Butter, Cream Cheese, and Fruit Preserves
- Assorted Breakfast Cereals with 2% Milk
- Individual Flavored Greek Yogurts



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BREAKFAST ENHANCEMENTS

All enhancements are required to be ordered for the full guarantee as an addition to a Continental or Breakfast Buffet. Enhancement items cannot be purchased individually.

Pricing is per person, based on 90 Minutes of service

Includes one double-sided buffet per 100 people. A \$200 fee applies for each additional double-sided buffet that is requested above that count.

SMOKED SALMON DISPLAY - Additional \$10 Per Person

- Accompanied by Petite Bagels, Dill Cream Cheese, Capers, Roasted Tomatoes, Pickled Red Onion, and Boiled Eggs

BYO WAFFLE STATION - Additional \$9 Per Person (Attendant Required)

- Warm Sugar-Crusted Belgian Waffles served with Whipped Cream, Warm Maple Syrup, Strawberries, Blueberries, Chocolate Chips, Toasted Pecans, and Whipped Butter

BREAKFAST SANDWICHES - Additional \$9 Per Person

Served on Toasted English Muffins, Biscuits, or Waffles

Options:

- Pork Sausage or Turkey Sausage, Egg, & Cheddar Cheese
- Smoked Ham, Egg, & Swiss Cheese
- Applewood Bacon, Egg, & American Cheese

YOGURT PARFAITS - Additional \$6 Per Person

- Fresh Berries, Granola, and Vanilla Yogurt

BISCUITS AND PEPPER GRAVY - Additional \$6 Per Person

- Served with Buttermilk Biscuits and Country Pepper Gravy

OATMEAL - Additional \$5 Per Person

- With Dried Fruit, Butter, and Brown Sugar

GRITS - Additional \$5 Per Person

- Topped with Shredded Cheddar, Butter, and Brown Sugar

BREAKFAST ENHANCEMENTS

All Enhancements are required to be ordered for the full guarantee as an addition to a Continental or Breakfast Buffet. Enhancement items cannot be purchased individually.

Pricing is per person, based on 90 Minutes of service

Includes one double-sided buffet per 100 people. A \$200 fee applies for each additional double-sided buffet that is requested above that count.

Breakfast Action Stations

Chef Attendant Required per 100 people at \$150 per Attendant
Action stations cannot be purchased individually.

PANCAKE STATION - Additional \$9 PP

- Whipped Cream, Warm Maple Syrup, Blueberries, Chocolate Chips, Bananas, Toasted Pecans, and Whipped Butter

OMELETTE STATION - Additional \$12 PP

Omelettes and Eggs Made to Order

Includes the Following: Egg Beaters, Egg Whites, and Whole Eggs

- Vegetables: Mushrooms, Onions, Tomatoes, Spinach, and Peppers
- Proteins: Bacon, Pork Sausage, Ham, Turkey Sausage, Chicken Sausage
- Cheese: Cheddar, Feta, Swiss, and Pepperjack



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BRUNCH

Pricing is per person, based on 90 Minutes of service

Includes one double-sided buffet per 100 people. A \$200 fee applies for each additional double-sided buffet that is requested above that count.

Chef Attendant Required per 100 People at \$150 per Attendant.

PONTCHARTRAIN BRUNCH \$52 PP

Includes Fresh Brewed Coffee, Assorted TAZO Teas, and Chilled Fruit Juices

Salad Bar: Mixed Greens, Shredded Cheese, Cucumber, Tomatoes, Carrots, Hard Boiled Egg, Black Olives, Peppers, Red Onions, Sunflower Seeds, Croutons, Turkey, Bacon, White Balsamic and Buttermilk Ranch Dressings

Fresh Seasonal Fruit Display

Scrambled Eggs with Cheddar Cheese and Fresh Chives

Bananas Foster Bread Pudding with Warm Maple Syrup and Whipped Cream

Your Choice of One: Applewood Smoked Bacon, Pork Sausage Links, Chicken Sausage Links or Turkey Sausage Patties

Chef's Selection of Seasonal Vegetables

Sea Salt Roasted Potatoes

Your Choice of Two: Sliced Prime Rib of Beef with Au Jus, Grilled Salmon with Lemon Beurre Blanc, Seared Chicken with Roasted Garlic Shallot Demi-Glace, Honey & Sriracha Glazed Ham, Shrimp and Grits

Toast Station with Assorted Breads, Bagels, Breakfast Pastries, Butter, Cream Cheese, and Fruit Preserves

Assorted Desserts and Cookies

Omelette Station

Eggs Made to Order Include the Following: Egg Beaters, Egg Whites, and Whole Eggs

Vegetables: Mushrooms, Onions, Tomatoes, Spinach, and Peppers

Proteins: Bacon, Pork Sausage, Ham, Turkey Sausage, and Chicken Sausage

Cheese: Cheddar, Feta, American, Goat Cheese, and Pepper Jack

Omelettes served with Salsa and Jalapenos

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PLATED BREAKFAST

Plated Breakfast includes Fresh Brewed Coffee, Assorted TAZO Teas, and Chilled Fruit Juices (Orange, Apple, & Cranberry) and Fresh Baked Croissants with Butter

Pricing is per person, based on 90 Minutes of service

If more than one Entrée Selection is requested, an additional fee of \$4 per person for the full guarantee is required.

ALL AMERICAN - \$28 PP

Scrambled Eggs with Cheddar Cheese and Fresh Chives

Applewood Bacon or Sausage Links

Breakfast Potato Hash with Sweet Peppers, Onions, and Roasted Tomatoes

FRENCH TOAST DELUXE - \$32 PP

Thick Cut French Toast served with Warm Maple Syrup, Seasonal Fruit Compote and Whipped Butter

Applewood Bacon

BANANAS FOSTER PANCAKES - \$32 PP

Sweet Cream Pancakes Topped with Caramelized Bananas and Spiced Pecans

Sausage Links

Served with Whipped Cream

HUEVOS RANCHEROS WRAP - \$33 PP

Scrambled Eggs, Chorizo, Salsa, Roasted Corn and Black Beans, Peppers, Pepper Jack, Jalapeno Cheddar, Tortilla

Breakfast Potato Hash with Sweet Peppers, Onions, and Roasted Tomatoes

CHIMICHURRI STEAK AND EGGS - \$44 PP

Grilled Sirloin Filet with Roasted Garlic and Chimichurri Sauce

Scrambled Eggs with Cheddar Cheese and Chives

Breakfast Potato Hash with Sweet Peppers, Onions, and Roasted Tomatoes

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AFTERNOON BREAKS

All Breaks required to be ordered for the full guarantee with a minimum of 25 guests.
Pricing is Per Person and based on 60 minutes of service.

POP AND JAVA - \$10 PP

- Assorted Coke Products
- Bottled Water
- Fresh Brewed Coffee
- Assorted TAZO Teas

COOKIE JAR - \$16 PP

- Assorted Fresh Baked Cookies
- Oreos
- Rice Krispie Treats
- Chocolate and 2% Milk
- Bottled Water

STADIUM BREAK - \$20 PP

- Soft Pretzel Bites with Mustard
- Nacho Chips with Cheese Sauce
- Cracker Jacks Caramel Popcorn
- Chex Mix
- Assorted Coke Products
- Bottled Water

SOUTHWEST NACHO BAR - \$22 PP

- Fresh Made Tortilla Chips
- Refried Beans and Seasoned Ground Beef
- Warm Queso Dip
- Jalapenos, Pico de Gallo, Black Olives, Sour Cream, Guacamole
- Bottled Water

STATE FAIR BREAK - \$18 PP

- Mini Corn Dogs with Mustard and Ketchup
- Funnel Cake Fries
- Popcorn
- Lemonade
- Bottled Water

FIT FOR YOU - \$18 PP

- Assorted Whole Fruit
- Vegetable Crudité Display with Assorted Dips
- Assorted Granola Bars
- Individual Flavored Yogurts
- TAZO Black Iced Tea
- Bottles Water

THE ENERGIZER \$22 PP

- Assorted Whole Fruit
- Individual Greek Yogurts
- Mixed Nuts
- Assorted Candy Bars
- Assorted Granola and Protein Bars
- Bottled Water



A LA CARTE

Breakfast a la Carte

Based on 90 minutes of service

Following items are by the dozen - **\$44 per dozen**

Whole Fruit | Jumbo Muffins | Bagels | Croissants | Granola Bars | Donuts | Cinnamon Rolls

Fresh Seasonal Fruit Display - **\$90 per display for 10 people**

Breakfast Sandwiches served on toasted English Muffins (One Selection Per Dozen) - **\$95 per dozen**

- Turkey Sausage, Egg, & Cheese
- Pork Sausage, Egg, & Cheese
- Smoked Ham, Egg & Swiss
- Applewood Bacon, Egg & American

Afternoon a la Carte

Based on 90 minutes of service

Following items are by the dozen - **\$44 per dozen**

Freshly Baked Cookies, Brownies | Lemon Bars | Assorted Candy Bars | Individually Bagged Chips | Chocolate Dipped Strawberries | Pretzel Rods

Popcorn, Mixed Nuts, Pretzels, Chex Mix
\$35 per serving for 10 people

Homemade Potato Chips with Caramelized Onion Dip
\$55 per serving for 10 people

Fresh Made Tortilla Chips served with Salsa and Guacamole
\$65 per serving for 10 people

Soft Pretzels served with Mustard and Cheese Sauce
\$65 per dozen

A LA CARTE

By Consumption

Assorted Coke Products, Assorted Bottled Juices, and Bottled Water
\$4.50 each

Monster or Red Bull
\$6 each

Individual Snacks

\$4 each

Assorted Candy Bars
Chewy Granola Bars
Chips
Bagged Pretzels
Individual Flavored Greek Yogurts
Whole Fruit
Jumbo Muffins
Chex Mix
Rice Krispie Treats

\$5 each

KIND Bars
Energy Bars
Fruit & Nuts

Beverages by the Gallon

Based on 90 minutes of service

One gallon serves 15 cups

Fresh Brewed Coffee
\$55 per gallon

Assorted TAZO Tea Display
\$55 per gallon

Assorted Chilled Juices (Orange, Cranberry, or Apple)
\$55 per gallon

Mint or Berry Infused Lemonade served with ice and fresh berries
\$55 per gallon

Warm Cider Apple (Seasonal)
\$55 per gallon

Hot Chocolate
\$55 per gallon

TAZO Black Iced Tea
\$55 per gallon

Skim, 2%, Whole, or Chocolate Milk
\$35 per gallon

Fruit Infused Water
\$30 per gallon



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LUNCH BUFFETS

Lunch Buffets Include Fresh Brewed TAZO Tea and Fresh Brewed Coffee Station

Pricing is per person, based on 90 Minutes of service

Includes one double-sided buffet per 100 people. A \$200 fee applies for each additional double-sided buffet that is requested above that count.

Any Lunch Buffet can be selected for a dinner option with a fee of \$10 per person for the full guarantee

DELI DISPLAY - \$43 PP

- Chef's Choice Soup du Jour
- Garden Salad with Carrots, Cucumbers, Tomatoes, Shredded Cheese, Red Onion, Buttermilk Ranch and Italian Dressings
- House made Tuna Salad & Chicken Salad
- Chef's Choice Pasta Salad
- Hot Turkey and Bacon Melt on Sourdough with Pepper Jack Cheese
- Italian Grinder with Genoa Salami, Ham, Pepperoni, Shredded Lettuce, Tomato, Red Onion, Mild Pepper Rings, and Provolone Cheese on a Hoagie Roll with Italian Dressing
- Roasted Vegetable Wrap with Balsamic Glazed Vegetables, Red Pepper Hummus on a Spinach Wrap
- House made Potato Chips with Caramelized Onion Dip
- Chocolate Brownies, Lemon Bars, and Cookies

SOUP AND SALAD BAR - \$42 PP

- Chef's Choice of Two Soups
- Salad Bar Featuring: Mixed Greens, Shredded Cheese, Cucumber, Tomatoes, Carrots, Hard Boiled Egg, Black Olives, Garbanzo Beans, Peppers, Red Onions, Broccoli Florets, Sunflower Seeds, Dried Fruit, Garlic & Herb Croutons, Turkey, Bacon, Ham, White Balsamic, Italian, and Buttermilk Ranch Dressing
- Tuna Salad, Chicken Salad, and Pasta Salad
- Warm Butter Croissants
- Fresh Seasonal Fruit
- Strawberry Shortcake

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LUNCH BUFFETS

Lunch Buffets Include Fresh Brewed TAZO Tea and Fresh Brewed Coffee Station

Pricing is per person, based on 90 Minutes of service

Includes one double-sided buffet per 100 people. A \$200 fee applies for each additional double-sided buffet that is requested above that count.

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BACKYARD COOKOUT - \$46 PP

- Loaded Baked Potato Salad
- Coleslaw
- Grilled Beef Burgers and Brat, Grilled Chicken Breast. Served with Assorted Buns
- Sliced Red Onion, Lettuce, Tomatoes, Pickles
- Sliced Cheddar, Pepper Jack, and Swiss Cheeses
- Mayonnaise, Ketchup, Mustard, and BBQ Sauce
- Buttered Sweet Corn (on the cob, seasonally)
- Molasses Cowboy Baked Beans
- Seasonal Fruit Pies

TACO BAR - \$49 PP

- Taco Salad: Romaine Lettuce, Tomato, Green Pepper, Red Onion, Black Olives, Shredded Cheddar, Tortilla Strips, Avocado Chipotle Ranch Dressing
- Cilantro Lime Rice
- Black Beans
- Warm Flour Tortillas and Crunchy Corn Taco Shells
- Seasoned Ground Beef and Shredded Chicken
- Shredded Lettuce, Roasted Jalapenos, Diced Tomato, Diced Red Onion, Shredded Cheddar and Sour Cream
- Tortilla Chips with Salsa and Guacamole
- Cinnamon Tortilla Chips

LUNCH BUFFETS

Lunch Buffets Include Fresh Brewed TAZO Tea and Fresh Brewed Coffee Station

Pricing is per person, based on 90 Minutes of service

Includes one double-sided buffet per 100 people. A \$200 fee applies for each additional double-sided buffet that is requested above that count.

Any Lunch Buffet can be selected for a dinner option with a fee of \$10 per person for the full guarantee

GREEKTOWN - \$46 PP

- Creamy Chicken Lemon Rice
- Greek Salad: Romaine Lettuce, Beets, Feta, Red Onion, Kalamata Olives, Pepperoncini with a Lemon & Herb Greek Vinaigrette
- Cucumber Salad with Greek Yogurt, Fresh Dill, Garlic, Red Onion, Olive Oil, and Red Wine Vinegar
- Build your own Lamb and Chicken Gyros served with Warm Pita Bread and Traditional Toppings and Tzatziki Sauce
- Roasted Lemon Garlic Potatoes
- Traditional Greek Style Green Beans slow cooked in a Tomato Sauce
- Traditional Baklava

TASTE OF ITALY - \$49 PP

- Fresh Tossed Caesar Salad with Croutons, Parmesan Cheese, and Caesar Dressing
- Caprese Salad with Fresh Mozzarella, Tomatoes, Balsamic Glaze, and Fresh Basil
- Penne Pasta served with Marinara and Fresh Basil
- Grilled Balsamic Marinated Chicken with a Tomato Basil Salsa
- Seared Broccolini with Red Pepper Flakes, Garlic, and Lemon
- Fresh Baked Garlic Bread
- Chilled Tiramisu



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BOXED LUNCH

CHOICE LUNCH MENU AVAILABLE FOR ALL GROUPS UNDER 12
Please request further information regarding the selections.

Maximum of 4 selections per group

SANDWICHES, SUBS, & WRAPS - \$37 PP

Includes: Fresh Fruit, Pasta Salad, Chips, Fresh Baked Cookie, Cutlery Kit, Condiment Packets, and a Bottled Water

Smoked Turkey

Sliced Smoked Turkey Breast, Leaf Lettuce, Tomato, Provolone Cheese served on a Ciabatta Bun

Roast Beef

Thinly Sliced Roast Beef, Arugula, Tomato, Red Onion, Smoked Cheddar Cheese served on a Brioche Bun and served with Horseradish Sauce

Ham & Swiss

Sliced Honey Baked Ham, Leaf Lettuce, Tomato, and Swiss Cheese on a Pretzel Bun and served with Honey Mustard

Italian Grinder

Genoa Salami, Ham, Pepperoni, Shredded Lettuce, Tomato, Red Onion, Mild Pepper Rings, Provolone Cheese, and served on a Hoagie Roll with Italian Dressing

Roasted Vegetable Wrap

Balsamic Glazed Vegetables with a Red Pepper Hummus on a Spinach Wrap

Chicken Caesar Wrap

Marinated Grilled Chicken with Fresh Chopped Romaine Lettuce, Parmesan Cheese, Caesar Dressing and served on a Flour Tortilla

BOXED LUNCH

CHOICE LUNCH MENU AVAILABLE FOR ALL GROUPS UNDER 12.

Please request further information regarding the selections.

Maximum of 4 selections per group

SALADS - \$37 PP

Includes: Baked Dinner Roll with Butter, Fresh Baked Cookie, Cutlery Kit, and Bottled Water

Southwest Cobb

Iceberg Lettuce, Grilled Chicken, Corn and Black Bean Salsa, Tomatoes, Red Onion, Red Onion, Roasted Red Pepper, Diced Cucumber, Fried Tortilla Strips, Cheddar Cheese with a Creamy Avocado Chipotle Ranch

Grilled Chicken Caesar Salad

Fresh Romaine Lettuce, Grilled Chicken, Parmesan Cheese, House made Herb Croutons with a Caesar Dressing

Chef's Salad

Mixed Greens, Sliced Boiled Egg, Tomatoes, Cucumber, Red Onion, Ham, Turkey, Genoa Salami, Cheddar and Swiss Cheese with an Italian Dressing

Michigan Salad

Mixed Greens, Grilled Chicken Breast, Dried Cherries, Goat Cheese Crumbles, Spiced Pecans, Fresh Apples, with a Raspberry Vinaigrette



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CHILLED PLATED LUNCH

Chilled Plated Lunch includes your Choice of One Entrée and One Dessert with Baked Rolls and Butter, Fresh Brewed TAZO Iced Tea and a Fresh Brewed Coffee Station

Any Plated Lunch can be selected for a dinner option with a fee of \$10 per person for the full guarantee

If more than one Entrée Selection is requested, an additional fee of \$4 per person for the full guarantee

ENTREE (Select One) - \$36 PP

ITALIAN GRINDER

Genoa Salami, Ham, Pepperoni, Shredded Lettuce, Tomato, Red Onion, Mild Pepper Rings, Provolone Cheese served on a Hoagie Roll with Italian Dressing and a Pasta Salad

TURKEY

Turkey with Caramelized Onion Jam, Swiss Cheese, Lettuce, Tomato served on a Pretzel Roll with a Potato Salad

VEGETARIAN WRAP

Balsamic Glazed Vegetables with a Red Pepper Hummus on a Spinach Wrap served with a Fruit Salad

CLASSIC CHICKEN CAESAR SALAD

Crisp Romaine Lettuce Tossed with Garlic Croutons, Parmesan Cheese, Caesar Dressing, and Topped with Grilled Chicken

COBB SALAD

Mixed Greens, BBQ Glazed Grilled Chicken, Bleu Cheese, Diced Onion, Diced Tomato, Hard Boiled Egg, Chopped Bacon, and Sliced Cucumber served with a House made Avocado Ranch and Topped with Crispy Tortilla Strips

MAURICE SALAD

Iceberg Lettuce, Turkey, Ham, Swiss Cheese, Sweet Pickles, Hard Boiled Egg, with a Creamy Mayonnaise Dressing

DESSERT (Select One)

STRAWBERRIES AND CREAM served over Pound Cake

TRIPLE CHOCOLATE CAKE with Whipped Cream and Chocolate Shavings

KEY LIME PIE with Fresh Zest and Toasted Coconut

CHEESECAKE with Whipped Cream and Fresh Macerated Berries

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

HOT PLATED LUNCH

Hot Plated Lunch includes your Choice of One Entrée, One Salad, and One Dessert with Baked Rolls and Butter, Fresh Brewed TAZO Iced Tea and a Fresh Brewed Coffee Station

Any Plated Lunch can be selected for a dinner option with a fee of \$10 per person for the full guarantee

If more than one Entrée Selection is requested, an additional fee of \$4 per person for the full guarantee

ENTREE (Select One) - \$40 PP

CHICKEN PICCATA with Roasted Yukon Potatoes and Sautéed Seasonal Vegetable

TERES MAJOR FILET with Chimichurri Sauce, Masa Polenta, and Charred Onions

BRAISED SHORT RIBS with Brown Butter Whipped Potatoes, Carrots, and a Demi

SEARED SWORFISH with Pineapple Salsa, Jasmine Rice, and Broccolini

TERIYAKI GLAZED SALMON with Steamed White Rice and Charred Baby Bok Choy

GRILLED VEGETABLE PASTA with Grilled Asparagus

SALAD (Select One)

GARDEN SALAD with Spring Mix, Carrot Ribbons, Cherry Tomatoes, Red Onions, and your Choice of Dressing

CAESAR SALAD with Romaine Lettuce, Roasted Onion Pearls, Shaved Parmesan, Croutons, and Caesar Dressing

SPINACH SALAD with Red Onion, Sliced Boiled Egg, Tomato, Chopped Bacon, and Lemon Poppy Vinaigrette

MICHIGAN SALAD with Spring Mix, Dried Cherries, Bleu Cheese, Dried Apples, Walnuts, and Raspberry Vinaigrette

DESSERT (Select One)

STRAWBERRIES AND CREAM served over Pound Cake

KEY LIME PIE with Fresh Zest and Toasted Coconut

CHEESECAKE with Whipped Cream and Fresh Macerated Berries

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

ALL DAY MEETING PACKAGES

ALL DAY BEVERAGE SERVICE - \$20 PP

All Day Beverages is based on 8 hours of service

Includes Unlimited Beverages and is Refreshed When Needed

- Fresh Brewed Coffee
- Assorted Hot Teas
- Assorted Coke Products
- Bottled Water

ALL DAY MEETING PACKAGE - \$85 PP

Pricing is Per Person, Based on 90 Minutes of Service

Includes one double sided buffet per 100 people. A \$200 fee applies for each additional double-sided buffet that is requested.

What's Included?

- All Day Beverages
- Morning Service
- Lunch Service
- Afternoon Break



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ALL DAY MEETING PACKAGES

ALL DAY BEVERAGES

All Day Beverages is based on 8 hours of service
Includes Unlimited Beverages and is Refreshed When Needed

- Fresh Brewed Coffee
- Assorted Hot Teas
- Assorted Coke Products
- Bottled Water

MORNING SERVICE

Pricing Based on 90 Minutes of Service

- Assorted Chilled Fruit Juice
- Fresh Sliced Seasonal Fruit Display
- Individual Flavored Greek Yogurts
- Toast Station with Assorted Breads, Bagels, Muffins, Hand Crafted Pastries, Butter, Cream Cheese, and Fruit Preserves

SELECT ONE LUNCH SERVICE

Pricing Based on 90 Minutes of Service

- Lunch Buffets (Excludes Brunch)
- Boxed Lunches (4 Selections Max)
- Hot Plated Lunch
- Chilled Plated Lunch

SELECT ONE AFTERNOON BREAK

Pricing Based on 60 Minutes of Service

- Cookie Jar
- State Fair
- Fit For You
- Stadium Break
- Southwest Nacho Bar

RECEPTIONS

HORS D'OEUVRES

Pricing Based on 90 Minutes of Service

We Recommend a Minimum of 2 Pieces of Each Selection Per Person

\$75 Fee per Server for Passed Service

HOT

- Mini Crab Cakes with Remoulade - **\$8 per piece**
- Phyllo Wrapped Asparagus - **\$7 per piece**
- Pimento Mac and Cheese Bites - **\$6 per piece**
- Buffalo Chicken Spring Rolls - **\$7 per piece**
- Butter Pecan Crusted Shrimp - **\$8 per piece**
- Vegetarian Spring Rolls with Sweet Chili Sauce - **\$7 per piece**
- Beef Wellington Puffs with Horseradish Sauce - **\$9 per piece**
- Wild Mushroom Arancini - **\$8 per piece**
- Duck Bacon, Corn, Cream Cheese Wonton - **\$9 per piece**



CHILLED

- Crudit  Cups with Hummus - **\$7 per piece**
- Shrimp Cocktail Cups - **\$8 per piece**
- Smoked Salmon Cucumber Canape - **\$9 per piece**
- Antipasto Skewers - **\$7 per piece**
- Pistachio Goat Cheese Grapes with Balsamic Glaze - **\$8 per piece**
- Tuna Papaya Tartar on a Lotus Chip - **\$9 per piece**



RECEPTIONS

CARVING & DISPLAY STATIONS

Pricing Based on 90 Minutes of Service

Carving Stations Include Assorted Sliced Miniature Rolls and Appropriate Condiments

Chef Attendant Required on all Carving Stations at \$150 per Attendant

HERB ROASTED TURKEY BREAST

Cranberry Jam and Turkey Gravy

\$29 PP

HONEY & SRIRACHA GLAZED HAM

Apple Cider Glaze, Dijon Mustard, and Herbed Mayonnaise

\$27 PP

MAPLE MUSTARD BRINED WHOLE ROASTED PORK LOIN

Bourbon Apple Chutney and Assorted Mustards

\$29 PP

PRIME RIB OF BEEF

Au Jus and Horseradish Cream

\$38 PP

BLACKENED WHOLE TENDERLOIN OF BEEF

Red Pepper Relish and Roasted Shallot Demi-Glace

\$40 PP

HERB CRUSTED LEG OF LAMB

Mint Lamb Jus

\$34 PP



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

RECEPTIONS

CARVING & DISPLAY STATIONS

Pricing Based on 90 Minutes of Service

Carving stations include Assorted Sliced Miniature Rolls and Appropriate Accompaniments.

Chef Attendant Required per 100 People at \$150 per Attendant.

CAESAR SALAD STATION

\$16 PP

Crisp Romaine Lettuce Tossed with Creamy Caesar Dressing, Sliced Grilled Chicken, Spicy Grilled Shrimp, Herb Croutons, Freshly Grated Parmesan Cheese, and Cracked Black Pepper

FAJITA STATION

\$32 PP

Warm Corn and Flour Tortillas, Cilantro Chicken, Tequila Lime Shrimp, Ranchero Flank Steak, Black Bean and Corn Salad, Shredded Cheese, Chopped Cilantro, Red Onions, Pickled Jalapenos, Pico de Gallo, Lime Wedges, Sour Cream, Guacamole, Fresh Salsa with House made Tortilla Chips

PASTA STATION (Attendant Needed)

\$24 PP

Penne Pasta & Tri Color Cheese Tortellini, Alfredo Sauce, Roasted Tomato Marinara, and Pesto Sauce. Topped with your Choice of Italian Sausage, Grilled Chicken, Shrimp, Diced Tomatoes, Mushrooms, Grilled Zucchini and Squash, Broccoli, Sweet Peppers, Fresh Garlic, Parmesan Cheese, and Cracked Black Pepper

MONGOLIAN SAUTE STATION (Attendant Needed)

\$34 PP

Soba Noodles, Rice Noodles, Brown Rice, Skirt Steak, Pork Shoulder, Chicken Breast, Shrimp, Mixed Vegetable Options, Pineapple, Water Chestnuts, Teriyaki Sauce, Hoisin Sauce, Sweet and Sour Sauce, and Gochujang Sauce

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

RECEPTIONS

HOT DIPS AND CHILLED PRESENTATIONS

All Presentations required to be ordered for the full guarantee as an addition to any Dinner Buffet or as a Strolling reception with a minimum of Three Reception Style Selections.

Pricing Based on 90 Minutes of Service

HOT HOUSE MADE DIPS

SPINACH AND ARTICHOKE DIP - \$14 PP

A Warm Blend of Creamy Spinach, Tender Artichokes, and Melted Cheese. Served with Toasted Crostini's

BAKED BUFFALO CHICKEN DIP - \$16 PP

Shredded Chicken Mixed with Hot Sauce and Cheese. Baked and Served with Tortilla Chips, Bleu Cheese Dressing, and Celery Sticks

HOT SEAFOOD DIP - \$20 PP

Shrimp, Crab, Lobster, Corn, Cream Cheese, Cajun Seasoning. Served with French Baguette Crostini's, and Crackers

CHILLED PRESENTATIONS

CHARCUTERIE DISPLAY - \$24 PP

Salami, Soppresata, Prosciutto, Mozzarella, Provolone, Domestic Cheeses, Fresh Selection of Berries, Marinated and Grilled Vegetables, Pepperoncini, Olives, Crackers, Flatbreads, and Crostini's

SMOKED SALMON DISPLAY (HOT & COLD SMOKED) - \$22 PP

Smoked Salmon, Dill Cream Cheese, Roasted Tomatoes, Pickled Red Onion, Eggs, Capers, Served with Petite Bagels

HOUSEMADE HUMMUS DISPLAY - \$14 PP

Traditional Plain and Roasted Red Pepper Hummus with Mini Naan Breads and Assorted Vegetables

DINNER BUFFETS

Dinner Buffet Include Fresh Brewed TAZO Iced Tea, Fresh Brewed Coffee
and Assorted Hot TAZO Tea Station

Pricing is Per Person and Based on 90 Minutes of Service
Includes One Double Sided Buffet Per 100 People. A \$200 Fee Applies For Each
Additional Double-Sided Buffet That is Requested

PURE MICHIGAN BUFFET - \$65 PP

- Assorted Dinner Rolls with Butter
- Michigan Cherry Salad: Spring Mix, Gorgonzola Cheese, Spiced Pecans, Dried Cherries, Fresh Apples, and Raspberry Vinaigrette
- Creamy Broccoli Slaw with Bacon and Cheddar Cheese
- Cider Brined Pork Tenderloin, Served with a Michigan Apple Chutney
- Pretzel Crusted Lake Perch with Mustard Tomato Relish
- White Cheddar & Chive Cheesy Potatoes
- Roasted Seasonal Vegetables
- Sanders Chocolate Bumpy Cake with Whipped Cream

SOUTHERN HOSPITALITY - \$65 PP

- Buttermilk Biscuits with Honey Butter
- Chopped Salad: Romaine Lettuce, Roasted Corn, Tomatoes, Spiced Pecans, Citrus Segments, Cranberries, Goat Cheese
- Creamy Coleslaw
- Crispy Seasoned Fried Chicken
- Baked Blackened Monkfish with Lemon Wedges
- Smoked Brisket
- Collard Greens with Bacon and Onions
- Creamy Baked Macaroni and Cheese
- Peach Cobbler and pecan Pie

NEW AMERICAN BUFFET - \$65 PP

- Dinner Rolls and Butter
- Harvest Salad: Mixed Greens, Dried Cherries, Cucumbers, Slivered Almonds, Apples, Parmesan Cheese with a Honey Mustard Vinaigrette
- Chopped "Wedge" Salad: Romaine Hearts, Iceberg, Grape Tomatoes, Crumbled Bacon with a Green Goddess Dressing
- Pan Seared Atlantic Salmon, Orzo Pilaf, Honey Glazed Carrots
- Grilled Chicken Breast, Wild Mushrooms, Sun Dried Tomatoes, and Rosemary Madeira Buerre Rouge Sauce
- Roasted Vegetable Primavera Pasta
- Roasted Garlic Whipped Potatoes
- Seasonal Vegetables
- Roasted Brussel Sprouts
- Sanders Bumpy Cake and Assorted Cheesecakes

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DINNER BUFFETS

Dinner Buffet Include Fresh Brewed TAZO Iced Tea, Fresh Brewed Coffee and Assorted Hot TAZO Tea Station

Pricing is Per Person and Based on 90 Minutes of Service
Includes One Double Sided Buffet Per 100 People. A \$200 Fee Applies for Each Additional Double-Sided Buffet That is Requested

MEXI-CALI BUFFET - \$65 PP

- Chips and Salsa, Flour and Corn Tortillas, and Assorted Breadsticks
- Pork Green Chili
- Black Bean and Corn Slaw: Shredded Cabbage, Tri-Color Peppers, Tomatoes, Pepita's with a Cilantro Avocado Vinaigrette
- Chopped Romaine "Cobb" Salad: Romaine Lettuce, Cilantro Pico de Gallo, Cucumbers, Cotija Cheese, Shredded Pepper Jack Cheese, Tortilla Strips with Avocado Ranch Dressing
- Vegetarian Flautas, Salsa Roja, Roasted Mixed Seasonal Vegetables, Cotija Cheese, Flour Tortillas, and Black Beans
- Pollo Asado-Citrus Chili Marinated Chicken Breast, Fire Roasted Peppers and Onions, and Citrus Chili Birria Consommé
- Pork Al-Pastor: Pineapple and Chili Braised Pork Loin
- Roasted Mixed Vegetable Medley
- Chile Succotash: Lima Beans, Corn, Peppadew Peppers, Green Chiles, Onions, Peppers, with a Cilantro Chili Oil
- Spanish Rice
- Refried Beans
- Tres Leches Cake, Fruit Tarts, and Flan

ASIAN BUFFET - \$65 PP

- Sesame Seed Crackers, Everything Crackers, and Bao Buns
- Rice Noodle and Cabbage Edamame, Cucumber, Mandarin Oranges, Napa Cabbage, Roasted Red Peppers, Cilantro with an Oriental Vinaigrette
- Roasted Broccoli and Cabbage Slaw
- Seasonal Salad
- Vegetarian Pad Thai
- Teriyaki Glazed Grilled Salmon
- **(Choice of 1)** Sesame Chicken, General Tso's Chicken, or Orange Chicken
- Beef and Broccoli Marinated Skirt Steak, Charred Broccoli with a Sesame Ginger Ponzu Sauce
- Roasted Corn Medley with Edamame, Carrots, and Peppers
- Stir Fry Vegetables
- Fried Rice
- Garlic and Sesame Rice Noodles
- Lemon Cheesecake and Assorted Desserts

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DINNER BUFFETS

Dinner Buffet Include Fresh Brewed TAZO Iced Tea, Fresh Brewed Coffee
and Assorted Hot TAZO Tea Station

Pricing is Per Person and Based on 90 Minutes of Service
Includes One Double Sided Buffet Per 100 People. A \$200 Fee Applies for Each
Additional Double-Sided Buffet That is Requested

MEDITERRANEAN BUFFET - \$65 PP

- Pita Chips, Pita Bread, Naan, and Assorted Lavash
- Fattoush Salad
- Quinoa and Cucumber Tabbouleh Salad
- Vegetarian Falafel with Garlic Sauce and Hummus
- Chicken Shawarma
- **(Choice of 1)** Herb Roasted Beef | Lamb with Natural Jus and Yogurt Sauce
- Roasted Garbanzo Bean and Eggplant Medley
- Braised Tomatoes and Green Beans
- Jasmine Rice
- Toasted Orzo Pilaf
- Baklava “Cups”
- Assorted Pastries

TASTE OF ITALY BUFFET - \$65 PP

- Artisanal Bread and Crackers
- Caesar Salad
- Tomato, Basil, and Cucumber Panzanella Salad
- Penne Pasta served with Marinara and Fresh Basil
- **(Choice of 1)** Chicken Parmesan | Chicken Marsala | Caprese Chicken
- **(Choice of 1)** Beef Braciola | Ossobuco | Porchetta
- Vegetarian Options: **(Choice of 1)**
Eggplant Parmesan | Vegetarian Lasagna | Wild Mushrooms Fettucine Alfredo
- Tiramisu
- Limoncello Cheesecake
- Cannoli's



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PLATED DINNER

Plated Dinner includes your Choice of One Entrée, One Salad, and One Dessert with Baked Rolls and Butter, Fresh Brewed TAZO Iced Tea and a Fresh Brewed Coffee Station

Additional Entrée Selections can be requested with a fee of \$4 per person for the full guarantee. This fee is an addition to each individual Entrée price, per person.

ENTREE (Select One)

CHEF'S CHOICE SEASONAL RAVIOLI - \$55

Meat or Vegetarian

AIRLINE CHICKEN BREAST - \$54

With Pan Sauce, Sea Salt Roasted Redskin Potatoes, and Green Beans

PECAN CRUSTED CHICKEN - \$52

With Brown Butter Whipped Potatoes, Seasonal Vegetable, and a Dried Cherry Apple Butter

BRAISED BONELESS BEEF SHORTRIB - \$58

With a Cabernet Demi-Glace, Brown Butter Whipped Potatoes, and Brussel Sprouts

FILET MIGNON - \$72

With a Zip Sauce, White Cheddar and Chive Dauphinoise Potatoes, and Asparagus

PAN ROASTED SALMON - \$56

With a Garlic Caper Butter, Wild Rice Pilaf, and Green Beans

SEARED SEA BASS - \$64

With Mediterranean Couscous, and Roasted Tomato and Vegetable Medley

SALAD (Select One)

GREEK SALAD with Romaine Lettuce, Beets, Cucumber, Feta, Red Onion, Kalamata Olives, Pepperoncini, and a Lemon Greek Vinaigrette

CAESAR SALAD with Romaine Lettuce, Roasted Onion Pearls, Shaved Parmesan, Croutons, and Caesar Dressing

ARUGULA AND BEET SALAD with Wild Arugula, Roasted Beets, Spiced Pecans, Crumbled Goat Cheese, and a White Balsamic Vinaigrette

MICHIGAN SALAD with Spring Mix, Dried Cherries, Bleu Cheese, Dried Apples, Walnuts, and Raspberry Vinaigrette

DESSERT (Select One)

WARM APPLE TART with Salted Caramel Drizzle

NY STYLE CHEESECAKE with Whipped Cream and Fresh Macerated Berries

CHOCOLATE TORTE CAKE (GF) with Berry Coulis

FRUIT TART Chef's Choice

SWEETS

Pricing is Per Person, based on 90 Minutes of Service

PIES, COOKIES, AND TREATS - \$16 PP

- Donuts
- Cookies (Chef's Selection)
- Whole Pies and Cakes (Chef's Selection of 3)

SWEET MINIATURE TREATS - \$18 PP

- Mini Cheesecakes
- Mini Tarts
- Mini Petit Fours

HEALTHIER TREATS - \$18 PP

- Citrus Honey Yogurt Dip with Assorted Fruit
- Strawberry Shortcake with Angel Food Cake
- Cinnamon Apple Baked Halves

CHOCOLATE DREAMS - \$22 PP

- Black and White Petit Fours
- Brownies
- Chocolate Stout Cakes
- Chocolate Covered Strawberries



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LATE NIGHT BITES

Pricing is Per Person, based on 60 Minutes of Service

Available as an add-on to a dinner or reception only (Not served a la carte)

“BUILD YOUR OWN” CONEY BAR - \$14 PP

- Hot Dogs, Buns, Detroit Style Coney Sauce, Shredded Cheddar Cheese, Mustard, and White Onions

“BUILD YOUR OWN” SLIDER BAR - \$14 PP

- Slider Patties, Buns, American Cheese, Ketchup, Mustard, Mayo, and Pickles

FLATBREAD BAR - \$15 PER FLATBREAD

- Choice of Cheese, Pepperoni, Veggie, or Margherita

BAKED POTATO BAR - \$12 PP

- Russet Potatoes, Melted Cheese Sauce, Shredded Cheddar Cheese, Bacon Crumbles, Chives, Sour Cream, and Jalapenos



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SPIRITS

One Bartender Required per 100 Guests at \$150 each
 Additional Bartender's Can Be Requested at an Additional Cost of \$150

Your Choice of One: House, Premium, or Super Premium



House

New Amsterdam Vodka
 New Amsterdam Gin
 Jose Cuervo Tequila
 Bacardi Rum
 Captain Morgan Spiced Rum
 Jim Beam Bourbon
 Canadian Club Whiskey
 Grants Scotch

Hosted
 \$10 each drink

Cash
 \$12 each drink

Premium

Tito's Vodka
 Hendrick's Gin
 Milagro Tequila
 Bacardi Rum
 Captain Morgan Spiced Rum
 Jim Beam Bourbon
 Jack Daniel's Whiskey
 Dewar's Scotch
 Courvoisier VS Cognac

Hosted
 \$12 each drink

Cash
 \$14 each drink

Super Premium

Grey Goose Vodka
 Bombay Sapphire Gin
 Patron Tequila
 Bacardi Rum
 Captain Morgan Spiced Rum
 Woodford Reserve Bourbon
 Crown Royal Whiskey
 Johnnie Walker Black Scotch
 Hennessey VSOP Cognac

Hosted
 \$14 each drink

Cash
 \$16 each drink

All bars feature: mixers, sodas, juices, select cordials, and garnishes.

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BEER

One Bartender Required per 100 Guests at \$150 each
Additional Bartender's Can Be Requested at an Additional Cost of \$150

All bars come with the following: sodas and water.

Domestic

Budweiser
Bud Light
Michelob Ultra
Miller Light
Coors Light
St Pauli Non-Alcoholic

Hosted
\$8 each drink

Cash
\$10 each drink

Imports & Craft

Corona
Heineken
Sam Adams
Stella Artois
Blue Moon
Labatt Blue
Guinness

Hosted
\$10 each drink

Cash
\$12 each drink

Local & Seltzers

Atwater Seasonal

White Claw
NUTRL
High Noon

Hosted
\$10 each drink

Cash
\$12 each drink



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WINE

One bartender is required for every 100 guests at a rate of \$150 each.
Additional bartenders can be requested for an extra cost of \$150.

For specific wine requests, please inquire.
Note that varietals are subject to change.



House

White
Chardonnay
Pinot Grigio
Moscato

Red
Cabernet Sauvignon
Merlot
Pinot Noir

Rose & Sparkling
White Zinfandel
Prosecco

Hosted
\$10 each drink

Cash
\$12 each drink

Bottle
\$45 per bottle

Premium

White
Chardonnay
Pinot Grigio
Moscato

Red
Cabernet Sauvignon
Merlot
Pinot Noir

Rose & Sparkling
White Zinfandel
Champagne
Prosecco

Hosted
\$15 each drink

Cash
\$17 each drink

Bottle
\$55 per bottle

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BRUNCH BARS

One bartender is required for every 100 guests, at a cost of \$150 each.
Additional bartenders may be requested for an extra fee of \$150.

Specialty brunch packages are priced per person and are applicable for the guaranteed number of guests aged 21 and over.

ULTIMATE BLOODY MARY

Tito's Vodka with our House made Bloody Mary Mix, Coarse Pepper, Horseradish, Tabasco, Worcestershire, Lemon, Lime, Celery Sticks, Pickle Spear, Queen Olives, Cocktail Shrimp, Salami, Cheese Cubes, Bacon Strips

Hosted
\$14 each drink

Cash
\$16 each drink



MIMOSA BAR

Chilled Champagne and Sparkling Juice, Seasonal Berries and Assorted Fruits, Carafes of Assorted Juice

Hosted
\$14 each drink

Cash
\$16 each drink



All bars will include mixers, sodas, juices, and garnishes.

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

FORT PONTCHARTRAIN DOWNTOWN DETROIT CATERING POLICIES

FOOD & BEVERAGE

All food and beverage must be purchased through the Fort Pontchartrain Downtown Detroit Hotel and is subject to a 6% state sales tax and 26% taxable service charge.

Guaranteed number of attendees is due by 14 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 is subject to change. Final menu selections will be confirmed at the time the Banquet Event Order is created and no more than 90 days in advance.

All federal, state, and local laws with regard to 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 & PAYMENT

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 functions must be paid in full 14 business days prior to function date.

Payment must be in the form of a major credit card, wire transfer, or cashiers check. If the function requires an open bar, a bar estimate must be paid in advance. Groups must provide a major credit card for the balance of the function.

Groups claiming Michigan sales tax exemption status must make arrangements through the Sales Office 90 days prior to the scheduled function.

CANCELLATION POLICY

If a confirmed event is cancelled, your deposit will be the minimum cancellation charge and will increase according to the schedule outlines 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.

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