



# WEDDING PACKAGES

FORT  
**Pontchartrain**  
A WYNDHAM HOTEL



# YOUR DREAM WEDDING 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.



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313-782-4316



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[hotelpontchartrain.com](http://hotelpontchartrain.com)

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# 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

10,500 square foot ballroom with views of the Detroit skyline riverfront. Includes an adjacent outdoor terrace and private- function space. Accommodates up to 750 guests.



# WEDDING PACKAGES

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

## Crowne Tier

\$106 per person plated | \$116 per person buffet

- Elegant Plated or Buffet Style Dinner –
- Ceremony - \$750.00++ with the purchase of the Windsor Tier Package
- Selection of (2) Hors d'Oeuvres to be butler passed During Cocktail Hour
- Five-Hour Windsor 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

\$110 per person plated | \$120 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 2023 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  
Raspberry & Brie En Croute  
Nova Lox Mousse & Pumpernickel Crostini  
Antipasto Skewer



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# 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

- o Pepperoni
- o Sausage
- o Cheese
- o Vegetarian

### BROOKLYN STYLE THIN PIZZA \$18 each

- o Pepperoni
- o Sausage
- o Cheese
- o Vegetarian

### FLATBREADS \$8 each

- o BBQ Chicken
- o Roasted Garlic, Tomato & Spinach
- o 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, Whol  
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 \$19 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

# 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.

Enjoy our interactive menus by choosing one of our reception carving stations, brunch omelet or waffle stations, or garnish your own Bloody Mary or Mimosas.

Speak with your Catering professional for menu options and availability.



## Accommodations

Ideally located on the waterfront in Detroit's Financial district, the FORT PONTCHARTRAIN DETROIT, A WYNDHAM HOTEL has 367 guests 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 menu 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 under cooked 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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