



FORT
Pontchartrain
A WYNDHAM HOTEL

WEDDING PACKAGES



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.



2 Washington Boulevard, Detroit, MI 48226



(313)782-4303



csm@hotelpontchartrain.com



www.hotelpontchartrain.com

Venues

WINDSOR BALLROOM

5,300 square feet, is capable of hosting wedding ceremonies for up to 350 guests or receptions for 250 guests, complete with a dance floor.



SUMMIT BALLROOM

1,600 square feet overlooking the Detroit skyline and views of the waterfront, accommodates a ceremony for 70 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.



TOP OF THE PONTCH

This venue features an impressive 3,700 square feet of space, offering stunning views of the Detroit and Windsor skyline, as well as the picturesque Detroit River. It presents a distinctive restaurant-style layout, perfect for receptions that can host up to 125 guests, complete with a designated dance floor.



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*PRICING VALID FOR 2025 WEDDING SEASON, SUBJECT TO HOTEL AVAILABILITY

Venues

GRAND TERRACE PRE-FUNCTION

A 2,600-square-foot private function space is available for cocktail hours, accommodating up to 100 guests. It also features an adjacent outdoor terrace that can host up to 100 guests.



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 400 guests.



TERRACE BALCONY

This spacious 3,400 square foot terrace provides breathtaking views of the Detroit skyline and riverfront. It includes adjacent doors that connect to a pre-function area, Terrace C, and the Grand Ballroom. The venue can host up to 150 guests for a ceremony or for a cocktail hour.



TERRACE C

The 750-square-foot room offers stunning views of the Detroit skyline and riverfront. It features an adjoining door that opens to the terrace balcony and the pre-function area of the Grand Terrace Ballroom. This adaptable space can accommodate up to 50 guests for a cocktail hour, or it can serve as an excellent bridal get ready room.



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WEDDING PACKAGES

We have designed these wedding packages to ensure your ideal wedding can be achieved within any budget.

Sapphire

- Elegant Plated or Buffet Style Dinner
- (2) Hors d'Oeuvres Passed During Cocktail Hour
- Four-Hour Open Bar - House Tier
- Complimentary Cake Cutting and Service
- Starbucks Coffee and TAZO Tea Station
- Glassware and Fine China Place Settings
- Complimentary Standard Black, White, or Ivory Mid-Length Linens and Assortment of Napkins
- Complimentary Parquet Dance Floor
- Private Menu Tasting with the Engaged Couple (4 attendees total)

\$110/\$125

PLATED/BUFFET

Diamond

- Elegant Plated or Buffet Style Dinner
- (3) Hors d'Oeuvres Passed During Cocktail Hour
- Five-Hour Open Bar - Premium Tier
- Champagne/Sparkling Cider Toast for All Guests
- Complimentary Cake Cutting and Service
- Starbucks Coffee and TAZO Tea Station
- Glassware and Fine China Place Settings
- Complimentary Standard Black, White, or Ivory Mid-Length Linens and Assortment of Napkins
- Complimentary Parquet Dance Floor
- Private Menu Tasting with the Engaged Couple (4 attendees total)

\$130/\$145

PLATED/BUFFET

Grand

- Elegant Plated or Buffet Style Dinner
- (3) Hors d'Oeuvres Passed During Cocktail Hour and Display Station
- Five-Hour Open Bar - Luxury Tier
- Champagne/Sparkling Cider Toast for All Guests
- Complimentary Cake Cutting and Service
- Starbucks Coffee and TAZO Tea Station
- Late Night Bites
- Glassware and Fine China Place Settings
- Complimentary Standard Black, White, or Ivory Mid-Length Linens and Assortment of Napkins
- Complimentary Parquet Dance Floor
- Private Menu Tasting with the Engaged Couple (4 attendees total)

\$150/\$165

PLATED/BUFFET

- ~ Ceremony Room Rental - Contact Sales Manager
- ~ Cocktail Hour & Reception Room Rental - Contact Sales Manager
- ~ Complimentary Suite for the Newlyweds on the Night of Their Wedding.
- ~ Discounted Overnight Accommodations for Your Guests.
- ~ Bar Service with 1 Bartender per 100 Guests,
Additional Bartenders Can Be Provided at \$150 per Bartender.

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HORS D'OEUVRES

BASED ON 60 MINUTES
OF SERVICE

Sapphire Package - Select (2)
Diamond & Grand Package - Select (3)

H O T

Mini Crab Cakes with Remoulade
Phyllo Wrapped Asparagus
Pimento Mac and Cheese Bites
Buffalo Chicken Spring Rolls
Butter Pecan Crusted Shrimp
Vegetarian Spring Rolls with Sweet Chili Sauce
Beef Wellington Puffs with Horseradish Sauce
Wild Mushroom Arancini
Duck Bacon, Corn, and Cream Cheese Wontons

C O L D

Crudit  cups with Hummus
Shrimp Cocktail Cups
Smoked Salmon Cucumber Canape
Antipasto Skewers
Pistachio Goat Cheese Grapes with Balsamic Glaze
Tuna Papaya Tartar on a Lotus Chip

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PLATED DINNER

Plated dinners feature a selection that includes one salad, two vegetables, two starches, two entrées, and one vegetarian or vegan entrée, accompanied by baked rolls, butter, freshly brewed Starbucks coffee, TAZO tea, and water service.

If you request more than three entrée options, an extra fee of \$3 per person will be charged for each additional selection.

SALAD

SELECT ONE

Garden Salad

A refreshing blend of mixed greens, tomatoes, shredded carrots, and cucumbers.

Caesar Salad

Classic Caesar featuring shaved Parmesan, croutons, and cherry tomatoes.

Michigan Cherry Salad

Spring mix with dried cherries, blue cheese, dried apples, and walnuts, with raspberry vinaigrette.

Caprese Salad

Arugula blend with cherry tomatoes, ciliegine mozzarella, and fresh basil oil.
(Additional Charge: \$5 per person)

STARCHES

SELECT TWO

Wild Rice Pilaf
Parmesan Risotto
Roasted Yukon Gold Potatoes
Brown Butter Whipped Potatoes

ENTRÉE

SELECT THREE

Wild Rice Stuffed Squash Boat, roasted vegetables, wild mushrooms, and crispy parsnips (Vegan)

Seasonal Ravioli (Vegetarian)

Airline Chicken Breast, served with a natural jus

Chicken Piccata, paired with a zesty lemon butter caper sauce

Seasonal Fish Selections:
Mahi Mahi, Swordfish, Halibut, Monkfish
(Availability may vary based on market conditions)

Pan-Seared Salmon, topped with a caper beurre blanc sauce

Red Wine Braised Short Rib, coated in demi-glace

Filet Mignon, enhanced with zip sauce and topped with crispy onion strings
(Additional Charge: \$10 per person)

VEGETABLES

SELECT TWO

Steamed Broccoli
Grilled Asparagus
Roasted Brussels Sprouts
Seasonal Vegetable Medley

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BUFFET DINNER

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 at your table)
*Enhance your salad for an extra \$2

Select Three Entrées
(includes one vegetarian or vegan option)

Choose Two Starches

Choose Two Vegetables

Accompanied by an assortment of dinner rolls and butter

ENTRÉE

SELECT THREE

Seasonal Vegetable Pasta
(Ravioli or Sacchetti) (Vegetarian)

Vegetable Pasta
(Gluten-Free or Dairy-Free Options Available)
(Vegetarian or Vegan)

Wild Rice Stuffed Squash (Vegan)

Pan-Seared Salmon

Mahi Mahi with Pineapple Salsa

Red Wine-Braised Short Rib

Sliced Filet Medallions

Rosemary Chicken with Sundried Tomato
and Mushroom Madeira Sauce

Buttermilk Brined Chicken with Bourbon
Glaze



STARCHES

SELECT TWO

Basmati and Orzo Pilaf
Au Gratin Potatoes
Roasted Yukon Gold Potatoes
Brown Butter Whipped Potatoes

VEGETABLES

SELECT TWO

Green Beans
Grilled Asparagus
Roasted Brussels Sprouts
Seasonal Vegetable Medley

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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

House

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

House Red Wine
House White Wine

House Beer
Three Beers (Two domestic,
One local)

One Cider/Seltzers

Premium

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

Premium Red Wine
Premium White Wine
Prosecco

Premium Beer
Four Beers (Two domestic,
One Imported, One local)

One Cider/Seltzers

Luxury

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

Luxury Red Wine
Luxury White Wine
Prosecco

Luxury Beer
Four Beers (Two domestic,
One Imported, One local)

Two Cider/Seltzers

Elevate your bar experience with these exciting extras available for purchase:

Red Bull
Ginger Beer
Flavored Soda Water
Bitters
Garnish Enhancements

Please speak with
your sales manager
regarding
signature cocktails

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LATE NIGHT BITES

Pricing is calculated per person or per flatbread and is based on a service duration of 90 minutes.

To ensure a full guarantee, orders must be placed accordingly.

BYO Coney Bar - \$14 per person

Includes hot dogs, buns, Detroit-style Coney sauce, shredded cheddar cheese, mustard, and white onions.

BYO Slider Bar - \$14 per person

Features slider patties, buns, ketchup, mustard, mayonnaise, and pickles.

Baked Potato Bar - \$12 per person

Serves russet potatoes with melted cheese sauce, shredded cheese, bacon crumbles, chives, sour cream, jalapeños, and white onions.

Nacho Bar - \$16 per person

Includes fresh tortilla chips, refried beans, seasoned ground beef, warm queso dip, jalapeños, black olives, sour cream, pico de gallo, and guacamole.

Flatbread Bar - \$15 per flatbread

Choose from cheese, pepperoni, veggie, or margherita options.

Mini Desserts - \$16 per person

A selection of mini cheesecakes, mini éclairs, mini tarts, and mini petit fours.

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ENHANCEMENTS

Ask your catering manager about adding any of the following to enhance your big day!

- Plated Dinner Duets - Additional \$12 per person
- Children's Meals - \$25 per person
- Signature Cocktails - Contact Sales Manager
- Custom Sweet Stations - Contact Sales Manager
- Specialty Coffee Bar - Contact Sales Manager



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VENDOR LIST

Mike Staff Production

P: 248-689-0777
E: greatservice@mikestaff.com
W: www.mikestaff.com
IG: @mikestaffproductions

Micheals Entertainment

P: 248-883-3338
E: events@michaelsentertainment.com
W: www.michaelsentertainment.com
IG: @michaelsentertainment

Fairytale Productions

P: 734-403-3051
E: ryan.murphy@fairytaleproductions.net
W: www.fairytaleproductions.net
IG: @ftweddings

Chime Entertainment

P: 586-382-0008
W: www.chimedjs.com
IG: @chimeentertainment

Kate Hernandez Beauty

P: 734-564-5072
W: www.katehernandezbeauty.com
IG: katehernandezbeauty

Smith & Co Photo

E: hello@smithandco.photo
W: www.smithandco.photo
IG: @smithandco.photo

VII/VII Photography

P: 248-934-0828
E: info@viiiviiiphotos.com
W: www.viiiviiiphotos.com
IG: @vii_vii_photography

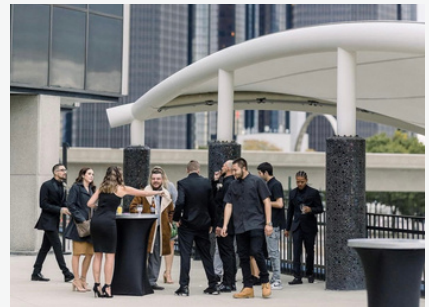
Posh & Prim

P: 248-973-7493
E: info@poshandprim.com
W: www.poshandprim.com
IG: @poshnprim

DJ Rue & DoubleDose

P: 248-934-0828
E: iamdjru@gmail.com
W: iamdjru.wixsite.com/djrue
IG: @_iamrue

WEDDINGS



STAY A WHILE

REHEARSAL DINNER OR BRUNCH

Elevate your celebrations by hosting your rehearsal dinner or brunch among the clouds in our Summit Ballroom or the exquisite Top of the Pontch.

Delight your guests with our interactive menus, featuring a selection of reception carving stations, a brunch omelet or waffle station, and the chance to craft your own Bloody Mary or Mimosas.

Consult with your Catering Manager to discover captivating menu choices and their availability.



ACCOMMODATIONS

Perfectly situated on the waterfront in Detroit's Financial District, the Fort Pontchartrain Detroit, a Wyndham Hotel, offers 367 guest rooms ideal for your family and friends to unwind after your event. Each recently renovated room showcases breathtaking views through floor-to-ceiling windows, and the hotel features an indoor pool, sauna, and fitness center.

For information on room blocks and availability, please consult your Catering Manager.



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FORT PONTCHARTRAIN

A WYNDHAM HOTEL

CATERING POLICIES

FOOD & BEVERAGE

All food and beverage must be procured through the Fort Pontchartrain Detroit, a Wyndham Hotel, and will incur a 6% state sales tax along with a 26% taxable service charge. The guaranteed number of attendees must be submitted by 12:00 PM, seven business days prior to the event. This guaranteed figure will serve as the minimum charge for meals, even if fewer guests attend. The hotel will accommodate an additional 5% over the guaranteed number. Should no guarantee be provided, the initial expected guest count will be used as the default. Please note that food and beverage pricing is 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. Compliance with all federal, state, and local laws regarding food and beverage purchases and consumption is mandatory. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish, or eggs may increase the risk of foodborne illness.

DEPOSITS/PAYMENTS

A non-refundable deposit is required to secure the event space. If billing privileges have been established, a cancellation fee, as determined by the hotel, may be applicable in lieu of a deposit. All social functions must be settled in full fourteen business days prior to the event date unless billing privileges have been arranged at least 30 days in advance with the hotel. Accepted payment methods include major credit cards, cashier's checks, corporate checks, or wire transfers. If the event includes an open bar, an advance payment for the bar estimate is required. A major credit card must be provided for any remaining balance of the function.

CANCELLATION POLICY

In the event of a cancellation of a confirmed event, the deposit will serve as the minimum cancellation charge and may 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 also increase according to your contract.

DECOR

All decor items must comply with the guidelines set forth by the Detroit Fire Department. The hotel prohibits affixing any items to the walls or ceiling of function rooms and does not permit open flame candles; all candles must be contained within enclosed holders. Function spaces will be accessible two (2) hours prior to the event. Early access may be granted if the hotel's function schedule allows, but this will incur an additional fee. All decor and floral arrangements must be removed from the ballroom/hotel at the conclusion of the event. Please be advised that hotel policies are subject to change without prior notification.

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