

Four Points by Sheraton Kalamazoo



Wedding Menu



Wedding Reception Packages

Platinum Package

65 per person

Hosted Platinum Bar for Four hours
Choice of Four Appetizers
Champaign Toast for Head Table
Choice of One Salad
Choice of Two Entrees
Chair Covers with Colored Sashes
Overnight Accommodations for the Newlyweds on Wedding Night

Gold Package

55 per person

Hosted Gold Bar for Four hours
Choice of Three Tier I or II Appetizers
Champaign Toast for Head Table
Choice of One Salad
Choice of Two Entrees from Tiers I and II
Chair Covers with Colored Sash
Overnight Accommodations for the Newlyweds on Wedding Night

Silver Package

45 per person

Cash Silver Bar for 4 hours
Host Beer and Wine bar for 4 hours
Choice of Three Tier I Appetizers
Choice of One Salad
Choice of Two Tier I Entrees
Overnight Accommodations for the Newlyweds on Wedding Night

Your reception room rental includes the following items and services:

Personal Wedding Coordinator
Wedding Menu Tasting for the Newlyweds
Seating for up to 200 guests
House China, Glassware & Silverware
White Linen Tablecloths & Choice of Stock Colored Napkins
Skirted Head Table, Gift Table, DJ Table & Cake Table
Standard Centerpieces (Mirrors and votive candles)
15x15 Dance Floor
Cake Cutting & Service

Wedding Package Selections

Appetizers:

Tier I:

3 per person

Fresh fruit display with brandy whipped cream, farm fresh vegetable display, Cheese and cracker display, Vegetable spring rolls with sweet and sour sauce, Spinach and artichoke stuffed mushrooms.

Tier II:

4 per person

Caprese salad skewers, Bruschetta with garlic crostinis, Roasted red pepper hummus with pita chips, Bacon wrapped jalapeno poppers, Grilled polenta with goat cheese and olives, Thai peanut satay.

Tier III:

5 per person

Smoked salmon dip with grilled flatbread, Mediterranean steak kabobs with Tzatziki sauce, Pancetta and red pepper pinwheels, Hot pepper jelly turnovers, Crab and corn fritters with avocado aioli.

** All appetizers will be refreshed for one hour*

** Prices are per appetizer*

Salads:

Traditional House Salad– Mixed greens topped with carrots, cucumbers, tomatoes, and red onions served with your choice of dressing.

Caesar Salad– Romaine lettuce tossed with Caesar dressing, parmesan cheese, and croutons.

Steak House Salad- Iceberg wedge topped with diced tomatoes, red onions, and crumbled blue cheese served with blue cheese dressing.

Spinach Salad- Baby spinach topped with pecans, dried cherries, red onions, and served with hot bacon dressing.

Entrées:

The price of all entrée selections include fresh baked bread or rolls with whipped butter, choice of salad, one starch, one vegetable, coffee and tea service. Entrée prices are for plated. Buffet available for an additional 5.00 per person.

Tier I

25 per person

Chicken Gran Duc- Grilled chicken breast topped with mushroom artichoke sauce.

Stuffed White Fish - White fish stuffed with crab and topped with lobster crème sauce.

Oven Roasted Pork Loin- Herb roasted pork loin served with pork gravy.

Char Grilled Sirloin- 8 ounce Sirloin served with caramelized mushrooms and onions.

Vegetarian- Eggplant Parmesan, Vegetable Lasagna, Pasta Prima Vera or Fettuccini Alfredo.

Tier II

28 per person

Balsamic Salmon- Salmon filet topped with balsamic marinated tomatoes.

Flank Steak- Grilled flank steak topped with mushroom demi glace.

Apple Stuffed Pork Loin- Pork loin stuffed with an apple cranberry stuffing then slow roasted.

Mediterranean Chicken- Grilled chicken breast topped with house made tomato & basil relish.

Tier III

31 per person

Oven Roasted Half Chicken- Half chicken roasted with fresh herbs and served with savory Jus.

Grilled Double Cut Pork Chops- Double cut pork chops served with cherry bourbon sauce.

Carved Prime Rib- Slow roasted prime rib accompanied by Au Jus & horseradish cream sauce.

Halibut- Pan Seared Halibut with a Beurre Blanc Sauce (Lemon crème sauce).

Starches:

- Four Points potatoes- our take on Au gratin potatoes**
- Herb roasted redskin potatoes**
- Roasted garlic mashed potatoes**
- Twice baked potato**
- Wild rice pilaf**
- Sweet potato mash**
- Duchess potatoes**
- Polenta with goat cheese and sundried tomatoes**

Vegetables:

- Broccoli Milanese-** Broccoli crowns topped with red onions and parmesan cheese.
- Garden Blend-** Red peppers, carrots, yellow carrots, green beans, pearl onions.
- Green Beans with Marinated Tomatoes-** Fresh green beans, tomatoes, garlic, basil & olive oil.
- Grilled Asparagus-** Asparagus spears are grilled and dressed with seasoned butter.
- Sweet Corn with Fire Roasted Bell Peppers-** Sweet corn sautéed with onions and roasted red peppers.
- Brandied Carrots-** Carrots baked with butter brandy and brown sugar.

Desserts:

6 per person

- New York Cheesecake-** served with fresh strawberry coulis.
- Chocolate Mousse with Raspberries-** served in puff pastry with raspberry wine reduction.
- Flourless Chocolate Cake-** served with espresso cream.
- Tiramisu Cannolis-** Cannoli shells with tiramisu cream, topped with chocolate rum sauce.

If prepared by a licensed baker or bakery, hotel does allow a wedding cake or specialty dessert items to be brought in for the event.

All prices listed above are subject to 6% sales tax & 22% gratuity/service charge.

Cash Bar Beverage Pricing

Bottled Beer:

Domestic

4.00 per bottle

Miller Lite • Bud Light • Budweiser • Mich Ultra • Coors Light

Imported

5.00 per bottle

Amstel Light • Heineken • Corona • Labatt • Clausthauler (non alcoholic)

Microbrews

5.00 per bottle

Bells Seasonal Beer • Arcadia Seasonal Beer • Assorted Michigan Craft Brews

Wine List:

House Wine

5.50 per glass

Magnolia Groves Chardonnay • Salmon Creek White Zinfandel • Turning Leaf Merlot • Magnolia Groves Cabernet Sauvignon

Select Wine

6.50 per glass

St. Julian Riesling • McWilliams Shiraz • Darkhorse Cabernet Sauvignon • Rodney Strong Chardonnay • Double Decker Pinot Grigio • Tisdale Moscato • Heron Pinot Noir

Liquor:

Well Liquor

4.50 per drink

Crown Russe Vodka • Taaka Gin • Black Velvet Whiskey • El Torro Tequila • Port Royal Rum

House Liquor

5.50 per drink

Smirnoff Vodka • Beefeater Gin • Seagrams 7 Whiskey • Jim Beam Bourbon • Dewars Scotch • Sauza Gold Tequila • Cruzan Silver Rum • Captain Morgan

Call Liquor

6.50 per drink

Absolute Vodka • Tanqueray Gin • Jack Daniels • Wild Turkey Bourbon • Johnnie Walker Red Scotch • Cuervo Gold Tequila • Bacardi Rum

Top Liquor

7.50 per drink

Kettle One Vodka • Bombay Sapphire Gin • Crown Royal Whiskey • Maker's Mark Bourbon • Johnnie Walker Black Scotch • 1800 Resposado Tequila

*Cash bar prices are inclusive of sales tax and gratuity

*\$75 bartender fee required for all cash bars

Hosted Bar Beverage Packages

Included in the Silver Package:

4 hours of beer & wine service with domestic, imported, and micro beer selections, house wines, house liquor & soft drinks.

Included in the Gold Package:

4 hours of beer & wine service with domestic, imported, and micro beer selections, house wines, call liquor & soft drinks.

Included in the Platinum Package:

4 hours of beer & wine service with domestic, imported, and micro beer selections, select wines, top liquor & soft drinks.

Hosted Bars (per hour pricing):

Champagne Toast	5 per person
Beer and Wine	6 per person
Silver	7 per person
Gold	8 per person
Platinum	10 per person

**Hosted bar prices subject to 6% sales tax & 22% gratuity.*

**All bars require a minimum of 2 hours and a minimum of 25 people.*





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