

Wedding Receptions at The Westin Poinsett



what does your dream look like?

THE WESTIN POINSETT
GREENVILLE

120 South Main Street Greenville, SC 29601

864.421.9700

www.westinpoinsettgreenville.com

The Poinsett Hotel

A Brief History

For one hundred years, the Mansion House Hotel stood on South Main Street in Greenville, South Carolina. In 1924, the hotel was demolished to make room for the construction of the Poinsett Hotel. The price tag for the new hotel was 1.5 million dollars, and when it opened on June 20, 1925, it was one of the most beautifully furnished hotels in the country. However, during the first year of business, the hotel lost \$30,000 and continued to lose money through the years of the Great Depression.

In 1930, Mr. J. Mason Alexander was hired as General Manager Director. Mr. Alexander was known as Old Admiral Spit and Polish, the best hotel manager in the business. Mr. Alexander had a formula for success known as "The four C's: Cleanliness, cooking, competence and courtesy." Local residents filled the hotel's dining room for family dinners and ballrooms for formal dances. The hotel quickly became known as "Carolina's Finest," and by 1940 it was making money.

Also known as "Mr. Poinsett," Mason Alexander was labeled, "the man who gave you clean money," because he made sure that no guest left the Poinsett Hotel with anything but clean money in his pocket. Thus, the people who handled money were required to polish all coins before putting them in the cash register for change. Mr. Alexander kept the hotel like "a good housekeeper would keep a house." He considered hotel patrons as honored guests who should receive a warm reception, fine dining, and a peaceful sleep. Some notable guests at the Poinsett included Amelia Earhardt, John Barrymore, Cornelius Vanderbilt, Bobby Kennedy and the flamboyant Liberace.

Due to increased business during 1941, the hotel added 60 rooms bringing the total to 248 rooms. By the mid 1950's the motel industry boomed and city hotels became obsolete. In 1959 the hotel was sold to Jack Tarr hotel chain. From 1971 until December 1986, the hotel was foreclosed, and by the end of that year, the last residents of the retirement home moved out. The hotel remained empty until November 1997 when Steve Dopp and Greg Lenox, owners/developer of historic Francis Marion Hotel in Charleston, purchased it and the extensive-and expensive renovation process began.

In June 2000, the owners, former employees and friends of the Poinsett Hotel celebrated the 75th anniversary of its original grand opening with an exhibit of historic memorabilia in City Hall and a reception in the Gold Ballroom of the hotel. Many memories of the grand days of the hotel were recalled and shared.

Until early 1990, the Poinsett Hotel was considered one of the eleven most endangered historical sites in South Carolina. With the grand opening of the Westin Poinsett Hotel, the hotel's future will no longer be jeopardized and once again the City of Greenville will be home to the "Carolina's Finest."

Wedding Packages

Sweetgrass Brunch	\$61
Palmetto Lunch	\$63
Carolina Lunch	\$62
Magnolia Dinner	\$75
Poinsett Dinner	\$77

Brunches are served from 10:30 am - 3:30 pm

Luncheons are served from 11:00 am - 4:00 pm

Dinners are served from 6:30 pm - Midnight

Package Pricing includes:

- Food for guaranteed guest count, priced per person
- Taxes and Service Charges
- Champagne and Sparkling Cider Toast
- Butler Servers for Cocktail Hour
- Bartenders
- Chef Attendants and Carvers for Reception Stations
- Cake Cutting Service
- Dance floor
- Table Numbers
- White, floor-length linens
- White votive candles in clear glass holders
- Recommended Vendor List
- Complimentary sleeping room for the Bride and Groom on wedding night
- Champagne Split with Chocolate Dipped Strawberries Amenity
- Room Rental, Setup and Cleanup Fees
- Access to our Rooftop and Hotel for Wedding Portraits, based on availability

Bar Selections

Bars may be purchased by the drink or as a package

Bar Packages

(To include four hours of unlimited consumption, package includes tax and service charge)

PLATINUM:

Premium Liquor, Wine and Beer: \$44 per person

GOLD:

House Liquor, Wine and Beer: \$36 per person

SILVER:

Wine and Beer: \$28 per person

Host Bar: Charges on Consumption

Premium Brands	\$7.00
House Brands	\$6.00
Imported Beer	\$4.50
Domestic Beer	\$4.00
House Wines by the bottle	\$32.00
Mineral Waters	\$3.50
Soft Drinks	\$3.50
Non-Alcoholic Punch - Per Gallon	\$25.00

(Prices listed above do not include applicable taxes and 21% service charges)

House Brand Liquors

Jim Beam Bourbon
Smirnoff Vodka
Beefeater Gin
Seagram's 7 Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Dewar's Scotch

Domestic Beers

Budweiser
Bud Light
Michelob Ultra
Miller Lite

House Wines

Foxbrook Label:
Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon

Premium Brand Liquors

Absolut Vodka
Tanqueray Gin
Captain Morgan's Rum
Cuero Gold Tequila (same as house)
Crown Royale Blend
Johnnie Walker Red Label Scotch
Jack Daniels Whiskey

Imported Beers

Heineken
Corona

Non-Alcoholic Beverages

Coke
Diet Coke
Sprite
Dasani Bottled Water

Sweetgrass Brunch Package

(Available from 10:30am – 3:30pm)

Passed Hors d'oeuvres (Please Select Two)

Miniature Ham Sweet Potato Biscuits
Miniature Yogurt, Berry, Granola Parfait
Miniature Shrimp and Grits with Cajun Cream Sauce
Miniature Applewood Smoked Bacon BLT

Displays (Please Select Two)

Grilled Vegetable Display served with Roasted Red Pepper Hummus & Fresh Grilled Pita Bread
Miniature Bagels with Smoked Salmon, Cream Cheese, Capers, Chopped Red Onions
Imported and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal Fruits and Berries

Stations (Please Select Two)

Waffle and Pancake Station

Prepared to Order with Fresh Berries
Pecans, Walnuts and Powdered Sugar

Low Country Shrimp and Grits

Sautéed Shrimp with Cajun Cream served over Stone Ground Cheese Grits

Omelet Station

Farm Fresh Eggs prepared to order with an array of fillings to include Ham, Bacon, Sausage, Diced Peppers, Tomatoes, Spinach, Mushrooms, and Assorted Cheeses

Crêpe Station

Crêpes prepared to order with Fresh Strawberries, Blueberries, and Raspberries
Whipped Cream and Powdered Sugar

Carved Sirloin of Beef

Served with Horseradish, Au Jus, Mustard, Mayonnaise and Fresh Rolls

Carved Honey Baked Ham

Served with Mayonnaise, Mustard and Homemade Buttermilk Biscuits

Fried Green Tomatoes and Mini Crab Cake Station

Fried Green Tomatoes prepared in a cast iron skillet with Miniature Crab Cakes, Southern Slaw, Lemon Wedges, and Remoulade Sauce

Beverage Station

Iced Water
Sweetened and Unsweetened Iced Tea
Regular and Decaffeinated Starbucks® Coffee
Assorted Juices to include Orange, Apple and Cranberry

Palmetto Lunch Package

Plated Lunch

Displays (Please Select Two)

Grilled Vegetable Display served with Roasted Red Pepper Hummus & Fresh Grilled Pita Bread
Antipasto Display: Marinated Olives & Cheese, Shaved Cured Meats, Mixed Peppers, & Crostini
Imported and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal Fruits and Berries

Passed Hors d'oeuvres (Please Select Two)

Miniature Crab Cakes with Chipotle Spiced Remoulade
Thai Chicken Spring Roll with Sweet Citrus Glaze
Chicken or Beef Hibachi, served on Lava Rock Heated Grill
Miniature Tomato Pie with Roasted Tomato, Herbs and Asiago Cheese Flavored Mayonnaise
Chilled Shrimp Salad Tart with Cucumbers, Peppers and Light Dipping Sauce
Parmesan Crusted Artichoke Hearts with Chèvre Dipping Sauce

Soups (Please Select One)

Italian Wedding
Minestrone
Corn Chowder
Chorizo and Black Bean Soup
Tomato Gazpacho
Chilled Potato Leek

Salads (Please Select One)

Mixed Greens with Strawberries, Almonds, Cucumbers and Raspberry Vinaigrette
Traditional Caesar with Farm House Croutons
Steak House Chopped Salad of Iceberg, Bleu Cheese, Bacon, Tomatoes & Buttermilk Ranch

Entrees (Please Select One)

Thyme Glazed Salmon over Orzo Salad
Chicken Florentine, Herb Mashed Potatoes, Broccolini
Pork Tenderloin with Roasted Corn Lentil Salad
Petit Filet Served over Roasted Portobello, and stuffed with Potato Risotto
Roasted Vegetable and Goat Cheese Lasagna, rolled & skewered with Rosemary
and served with Broccolini and Pomodoro Sauce

All Lunches served with Iced Water with Lemon, Sweetened Iced Tea, and Starbucks© Coffee

Carolina Lunch Package

Heavy Hors d'oeuvres & Station Events

Displays (Please Select One)

Grilled Vegetable Display served with Roasted Red Pepper Hummus & Fresh Grilled Pita Bread
Antipasto Display: Marinated Olives & Cheese, Shaved Cured Meats, Mixed Peppers, & Crostini
Imported and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal Fruits and Berries

Passed Hors d'oeuvres (Please Select One)

Miniature Crab Cakes with Chipotle Spiced Remoulade
Thai Chicken Spring Roll with Sweet Citrus Glaze
Chicken or Beef Hibachi, served on Lava Rock Heated Grill
Miniature Tomato Pie with Roasted Tomato, Herbs and Asiago Cheese Flavored Mayonnaise
Chilled Shrimp Salad Tart with Cucumbers, Peppers and Light Dipping Sauce
Parmesan Crusted Artichoke Hearts with Chèvre Dipping Sauce

Hot Hors d'oeuvres (Please Select Two)

Shrimp Empanada
Miniature Crab Cakes with Chipotle Spiced Remoulade
Chicken Satay with Ginger Sesame Glaze
Shrimp and Black Bean Cake over Fire Roasted Corn, drizzled with Red Pepper Aioli
Bourbon Glazed Meatballs with Peppers and Onions
Baby Bella Mushroom cap stuffed with Trio of Sausages
Shrimp Quesadilla

Stations (Please Select Two)

Gourmet Macaroni and Cheese

Made to order: Choice of Bleu, Asiago or Cheddar Cheeses & topped with Southern Pulled Pork

Low Country Shrimp and Grits

Sautéed Shrimp with Cajun Cream served over Stone Ground Cheese Grits

Grilled Cheese "And More"

Assorted Cheeses & Assorted Breads, cooked to order & served with Creamy Tomato Soup Shooters

Pasta Trio

Choice of Penne, Cheese Tortellini and Bowtie Pastas, sautéed with choice of Roasted Vegetables, Grilled Chicken and Baby Shrimp, tossed in House Roasted Spicy Tomato Sauce, Alfredo, or Fresh Olive Oil, Herbs and Cheeses

Fish Tacos

Whole Fried Florida Snapper with Soft Shell Flour Tortillas, Shredded Lettuce & Pico de Gallo

Carved Sirloin of Beef

Served with Horseradish, Au Jus, Mustard, Mayonnaise and Fresh Rolls

Slider Station

Made to order Burgers (Beef and Chicken) with assorted Cheeses, Lettuce, Tomato, Onions, Bacon, Mushrooms, Ketchup, Mustard, Mayonnaise, BBQ Sauce and Horseradish Sauce

Beverage Station (Please Select Two)

Sweetened and Unsweetened Iced Tea
Regular and Decaffeinated Starbucks© Coffee
Punch (available in a variety of flavors and colors to match your wedding)
Iced Water with Lemon and Lime

Magnolia Dinner Package

Plated Dinner

Displays (Please Select Two)

Grilled Vegetable Display served with Roasted Red Pepper Hummus & Fresh Grilled Pita Bread
Antipasto Display: Marinated Olives & Cheese, Shaved Cured Meats, Mixed Peppers, & Crostini
Imported and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal Fruits and Berries

Passed Hors d'oeuvres (Please Select Two)

Miniature Crab Cakes with Chipotle Spiced Remoulade
Thai Chicken Spring Roll with Sweet Citrus Glaze
Chicken or Beef Hibachi, served on Lava Rock Heated Grill
Miniature Tomato Pie with Roasted Tomato, Herbs and Asiago Cheese Flavored Mayonnaise
Chilled Shrimp Salad Tart with Cucumbers, Peppers and Light Dipping Sauce
Parmesan Crusted Artichoke Hearts with Chèvre Dipping Sauce

Soups (Please Select One)

Lobster Bisque with Lobster Crostini
French Onion Soup en Croûte
Tomato Basil Soup with Mini Grilled Cheese
Chicken Enchilada with Crispy Tortillas

Salads (Please Select One)

Mixed Greens with Strawberries, Blackberries, Glazed Almonds and Raspberry Vinaigrette
Poinsett Caesar: Romaine stuffed into a Sundried Tomato Cracker with Sliced Tomatoes & Asiago
Spinach Split Goat Cheese Salad topped with Applewood Smoked Bacon, Roasted Tomatoes, Glazed Onions,
and tossed with Olive Oil and Dijon Mustard
Roasted Tomato and Mozzarella Salad with Arugula, Olive Oil and Balsamic Glaze

Entrees (Please Select One)

Petit Medallion of Beef, Grilled with Herb Seared Red Snapper
over Saffron Risotto & Vegetable Bundle

Slow Roasted Strip Loin with Asiago Scallop Potatoes,
Broccolini, & Roasted Tomatoes, topped with Sautéed Mushrooms

Pan Seared Grouper over Lobster Potato Hash
with Roasted Vegetable & Red Pepper Hollandaise

All Natural Chicken Breast with Scallion Potato Croquette,
Applewood Smoked Bacon wrapped Asparagus, and Herb Glaze

Roasted Vegetable and Goat Cheese Lasagna, rolled & skewered with Rosemary
and served with Broccolini and Pomodoro Sauce

All Dinners served with Iced Water with Lemon, Sweetened Iced Tea, and Starbucks® Coffee

Poinsett Dinner Package

Heavy Hors d'oeuvres & Station Events

Displays (Please Select Two)

Grilled Vegetable Display served with roasted Red Pepper Hummus & Fresh Grilled Pita Bread
Antipasto Display: Marinated Olives & Cheese, Shaved Cured Meats, Mixed Peppers, & Crostini
Imported and Domestic Cheese Display with Fresh Fruit Garnish
Fresh Seasonal Fruits and Berries

Passed Hors d'oeuvres (Please Select Two)

Miniature Crab Cakes with Chipotle Spiced Remoulade
Thai Chicken Spring Roll with Sweet Citrus Glaze
Chicken or Beef Hibachi, served on Lava Rock Heated Grill
Miniature Tomato Pie with Roasted Tomato, Herbs and Asiago Cheese Flavored Mayonnaise
Chilled Shrimp Salad Tart with Cucumbers, Peppers and Light Dipping Sauce
Parmesan Crusted Artichoke Hearts with Chèvre Dipping Sauce

Hot Hors d'oeuvres (Please Select Three)

Miniature Crab Cakes with Chipotle Spiced Remoulade
Chicken Satay with Ginger Sesame Glaze
Shrimp Empanada
Shrimp Quesadilla
Shrimp and Black Bean Cake over Fire Roasted Corn, drizzled with Red Pepper Aioli
Bourbon Glazed Meatballs with Peppers and Onions
Baby Bella Mushroom Cap stuffed with Trio of Sausages

Stations (Please Select Two)

Gourmet Macaroni and Cheese

Made to order: Choice of Bleu, Asiago or Cheddar Cheeses & topped with Southern Pulled Pork

Low Country Shrimp and Grits

Sautéed Shrimp with Cajun Cream served over Stone Ground Cheese Grits

Grilled Cheese "And More"

Assorted Cheeses & Assorted Breads, cooked to order & served with Creamy Tomato Soup Shooters

Pasta Trio

Choice of Penne, Cheese Tortellini and Bowtie Pastas, sautéed with choice of Roasted Vegetables, Grilled Chicken and Baby Shrimp, tossed in House Roasted Spicy Tomato Sauce, Alfredo, or Fresh Olive Oil, Herbs and Cheeses

Fish Tacos

Whole Fried Florida Snapper with Soft Shell Flour Tortillas, Shredded Lettuce & Pico de Gallo

Carved Sirloin of Beef

Served with Horseradish, Au Jus, Mustard, Mayonnaise and Fresh Rolls

Slider Station

Made to order Burgers (Beef and Chicken) with assorted Cheeses, Lettuce, Tomato, Onions, Bacon, Mushrooms, Ketchup, Mustard, Mayonnaise, BBQ Sauce and Horseradish Sauce

Beverage Station (Please Select Two)

Sweetened and Unsweetened Iced Tea
Regular and Decaffeinated Starbucks® Coffee
Punch (available in a variety of flavors and colors to match your wedding)
Iced Water with Lemon and Lime

Package Enhancements

Butler Passed Hors d'oeuvres (\$2 as substitution or \$4 as addition)

Reverse Shrimp and Grits with Cajun Cream Sauce
Miniature Applewood Smoked Bacon BLT
Grilled Beef Medallion on Rosemary Skewer in Dijon Mustard Demi glaze
Seared Ahi Tuna with Asian Slaw on Cucumber

Displayed Station (\$8 as substitution or \$15 as addition)

Under the Sea: Jumbo Gulf Shrimp, Oysters on the Half Shell, Crab Claws, Little Neck Clams, Lemon Crowns,
Cocktail Sauce and Lemon Aioli on Custom Ice Carving

Carving Stations

Beef Tenderloin (\$6 as substitution and \$10 as addition)

After Dinner Desserts (\$9 per person)

Assortment of Miniature Desserts (3 per person)

Bananas Foster

Chef Sautéed Bananas Foster with Brown Sugar and Vanilla Ice Cream

Crêpes

Filled with Seasonal Berries and Topped with Whipped Cream

Cold Stone Ice Cream Station

Assortment of Ice Cream Flavors and toppings,
folded together and made to order by our Chef on a Cold Stone Marble Slab

Brunch Beverages

Mimosas (\$9 per person, per hour OR \$6 per drink consumed)
Bellini's (\$9 per person, per hour OR \$6 per drink consumed)
Bloody Mary Bar (\$10 per person, per hour OR \$7 per drink consumed)

Signature Drinks (\$8 per person, per hour)

Flirtini

Cointreau
Vodka
Pineapple Juice
Champagne
Maraschino Cherry for Garnish

Perfect Kiss

Rum
Peachtree Schnapps
Sprite
Garnished with Strawberries

Blushing Bride

Peach Schnapps
Champagne
Grenadine Syrup

Wedding Cake

Amaretto
White Crème de Cacao
Milk
Pineapple Juice

Sealed with a Kiss

Chocolate liqueur such as Godiva
or Crème de Cacao vodka
Hershey's Kiss

Southern Bride

Gin
Grapefruit juice
Dash of Grenadine

Late Night Snack Additions

Items below available after cake cutting for one hour

Butler Passed (\$4 per person, per item)

Individually wrapped Sweet Potato Fries
Miniature BBQ sandwiches
Fresh Fruit Skewers
Miniature Beef Sliders
Miniature Corndogs

Displayed (\$7 per person, per item)

Hot Spinach and Artichoke Dip OR Crab Dip Baked Crab and Swiss Cheese Dip
Served with Savory Crackers and Sliced Baguettes

Nacho Bar to include Guacamole, Salsa, Cheese, Dip, Refried Beans & Pico de Gallo

Self Serve Pizza Station (Choice of 2 Flavors)

Package Add-ons

42" Flat Screen Plasma Television with DVD player

\$200 inclusive of tax and service charges

LCD Projector Package with Screen, A/V cart, power cords

\$450 inclusive of tax and service charges

Ceremony Microphone Package with wireless lavalier and wired microphone

\$250 inclusive of tax and service charges

Can Lights for special up-lighting in the color of your choice

\$30 per can light

Breakfast Buffets

Farewell Breakfast Buffet

Medley of Fresh Seasonal Fruits
Farm Fresh Scrambled Eggs
Crisp Country Bacon and Sausage Links
Potato Hash
Southern Cheese Grits
Chef's selection of Muffins, Fruit Filled Danish's and Bagels
Whipped Butter, Cream Cheese and Preserves
Selection of Chilled Juices
Starbucks Coffee, Herbal Teas and Decaffeinated Starbucks® Coffee
\$18 per person

Breakfast Enhancements

(Chef's Stations require an attendant - \$75 per Chef, maximum 50 guests per Chef)

Omelet Chef's Station

Farm Fresh Eggs Prepared to Order with an Array of Fillings
\$8 per person

Waffle and Pancake Chef's Station

Prepared to Order with Fresh Berries
Pecans, Walnuts and Powdered Sugar
\$8 per person

Crêpe Chef's Station

Crêpes Prepared to Order with Fresh Strawberries,
Blueberries, Raspberries
Whipped Cream and Powdered Sugar
\$8 per person

Passed Alcoholic Additions

Classic Bloody Mary \$6 each

Mimosas or Bellini's \$5 each

Minimum of 20 People for Buffets
Less than 20 People \$100 Buffet Service Fee
Menu pricing subject to applicable sales taxes and 21% gratuity

Bridesmaids Luncheon

Options

First Course:

Low Country Crab and Corn Chowder \$3 Cup \$4 Bowl

Tomato Basil Bisque with Miniature Grilled Cheese \$3 Cup \$4 Bowl

Spinach Salad with Strawberries, Blackberries, Glazed Almonds and Raspberry Vinaigrette \$5

Roasted Tomato and Mozzarella Salad with Arugula, Olive Oil and Balsamic Glaze \$5

Entree:

Southern Chicken Salad with Pecans and Grapes served with sides of Pasta Salad and fresh sliced Fruit \$12

Herb Crusted Salmon over Yellow Pepper Risotto topped with Fennel Orange Salad
and Shaved Asiago Cheese \$14

Napa Chicken Salad with "organic" Buckwheat Soba Noodles and Peppers tossed with a light Peanut Dressing
and topped with Golden Tempura Chicken \$8

Roasted Vegetable and Goat Cheese Lasagna, Rolled and Skewered with Rosemary and Served with
Broccoli and Pomodoro Sauce \$12

Shrimp Salad served on Croissant with sides of Pasta Salad and fresh sliced Fruit \$13

Quiche Lorraine served with sides of Pasta Salad and fresh sliced Fruit \$12

Dessert:

Trio Plate (choice of three desserts) \$6

Miniature Chocolate Lava Cake, Miniature Vanilla Crème Brûlée and Miniature Key Lime Tart, Miniature
Pecan Pie, Miniature Pound cake with Fruit and Whipped Cream Parfait

Drinks:

Bloody Mary's \$6 each

Mimosas \$5 each

Prices listed above do not include applicable sales tax and 21% service charge
Menus above include Water, Iced Tea, Coffee, Rolls, Cheese Biscuits and Butter

Items are priced per course to allow the option of combining the First Course and Entrée with no Dessert
or combining the Entrée and Dessert with no First Course

You may offer your guests a choice of up to three entrees. If you choose to do so, one of the three must be vegetarian. The highest entrée price will be applied to all options. Your catering manager must receive the breakdown of entrees with your final guarantee, no later than 5 business days in advance. Place cards with entrée choice will be required.

Frequently Asked Questions

Can we bring in our own food and beverage?

We do require that we provide all food and beverages for your special day. The only exception is your wedding cake and you are welcome to use any vendor you choose.

When do you need a final guest count?

We need a final guest count five business days prior to your event, for example, the Monday before your Saturday wedding.

Your packages say that they are inclusive of all fees? Is there anything I'm missing?

We created our package to be clear and easy to understand. Therefore, unless you want to upgrade something above and beyond what the package offers, there are no additional fees.

What are the centerpieces that you offer complimentary?

Our complimentary centerpieces include a glass mirror, glass hurricane with a tapered candle inside, surrounded by 3 votive candles. You are also welcome to bring in your own.

How do we reserve the space?

Your catering manager will send you a contract outlining the timing, date, food and beverage minimum and specific space held. The contract will need to be returned signed, with a 25% deposit, and credit card authorization form within 2 weeks.

What is the food and beverage minimum?

The minimum varies based on the ballroom, time of day and season of the year. Ask your Catering Manager for specific details.

Can you tell me a timeline for when we need to meet?

About 2 months before the wedding date, we'll meet to finalize all details including schedule, menu, and room setup. We'll also meet the week of the wedding for the "Drop-off Appointment" when you'll bring us everything you want us to take care of that day for you such as place-cards, guestbook, favors, etc.

When are payments due?

The initial deposit of an estimated 25% is due with the signed contract. Final payment is due 15 business days prior to the wedding. We understand that this is still an estimate and are happy to credit back anything that you've overpaid after the event.

Can we get a discounted block of sleeping rooms for having the wedding reception there?

We will offer a discounted block of rooms for your guests attending your wedding reception. Rates vary based on time of year. See your Catering Manager for specifics.

Where can our guests park?

There is a large parking garage behind us that connects to the hotel. It is city-owned, therefore we cannot waive parking charges. Most of our clients let guests know of the charges so that they can be prepared in advance to pay. The fees range from \$3 - \$6 depending on the length of time you are here and any special events taking place downtown that weekend.

Is there a discount for children?

For a plated meal, we do not dictate the age of the child. Those whom you choose to serve a kids meal to (chicken fingers and French fries) will be \$20 per person. If they are too young to eat, they are free. For station meals, those under 12 will receive a 60% discount on food and those under 5 are free. All bar packages will not need to include your guests who are under 21 with the final guaranteed number of guests.

Can we have our ceremony there?

We can accommodate your ceremony for an additional fee but do not offer coordination. There is an additional fee of \$75 to have your rehearsal the night before and we do not guarantee location.

Notes