
THE
KENSINGTON
HOTEL *Weddings*

3500 SOUTH STATE STREET

ANN ARBOR, MI 48108

734.761.1799

At The Kensington Hotel on State Street, we pride ourselves on excellent service with the utmost sophistication. Our hotel is the perfect backdrop for any occasion and is the most unique venue Ann Arbor has to offer. We understand your wedding day is unique and that day should be treated as such. We are honored to be able to assist you with such a memorable day and make it our mission to do so. While reviewing our wedding packages, keep in mind, all packages can be customized to your needs.

Ceremony Options

YOUR CEREMONY CAN TAKE PLACE IN ANY OF OUR PICTURESQUE LOCATIONS:

TERRACE FOR WEDDINGS UP TO 50 GUESTS
WITH WHITE PADDED CHAIRS

OR

THE KENSINGTON COURTYARD FOR WEDDINGS
WHITE PADDED CHAIRS UP TO 50 GUESTS
(CAN ACCOMMODATE UP TO 250 PEOPLE, CHARGES WILL OCCUR)
BRIDAL SALON ACCESS ALL DAY
INDOOR CEREMONY SITES ARE ALSO AVAILABLE

Ceremony Fee—\$1000



The Classic Wedding Package

YOUR WEDDING PACKAGE WILL ALSO INCLUDE THE FOLLOWING COMPLIMENTARY FEATURES:

YOUR CHOICE OF CHAIR COVERS AND SASH
HOUSE LINENS

TABLE-SIDE COFFEE AND TEA SERVICE

MENU TASTING FOR UP TO FOUR GUESTS

CHOICE OF TWO DISPLAYED HORS D'OEUVRES

COMPLIMENTARY SUITE FOR NIGHT OF THE WEDDING

GUEST ACCOMMODATIONS

CHOICE OF HURRICANE OR THREE TIERED CENTERPIECE

FIVE HOUR OPEN BAR

CAKE CUTTING SERVICE

THE
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ON STATE STREET

The Dream Wedding Package

YOUR WEDDING PACKAGE WILL ALSO INCLUDE THE
FOLLOWING COMPLIMENTARY FEATURES
YOUR CHOICE OF CHAIR COVERS AND SASHES
PREMIUM LINEN AND NAPKINS
TABLE-SIDE COFFEE AND TEA SERVICE
MENU TASTING FOR UP TO FOUR GUESTS
CHOICE OF TWO DISPLAYED HORS D'OEUVRES
CHOICE OF HURRICANE OR THREE TIERED CENTERPIECE
COMPLIMENTARY SUITE FOR NIGHT OF THE WEDDING
GUEST ACCOMMODATIONS
FIVE HOUR OPEN BAR
CAKE CUTTING SERVICE
\$10.00 UPCHARGE PER PERSON



The Ultimate Wedding Package

YOUR WEDDING PACKAGE WILL ALSO INCLUDE THE
FOLLOWING COMPLIMENTARY FEATURES:
CHIVARI CHAIRS
PREMIUM LINEN AND NAPKINS
TABLE-SIDE COFFEE AND TEA SERVICE
MENU TASTING FOR UP TO FOUR GUESTS
CHOICE OF TWO DISPLAYED HORS D'OEUVRES
CHOICE OF HURRICANE OR THREE TIERED CENTERPIECE
COMPLIMENTARY SUITE FOR NIGHT OF THE WEDDING
GUEST ACCOMMODATIONS
FIVE HOUR OPEN BAR
CAKE CUTTING SERVICE
\$12.00 UPCHARGE PER PERSON

Your Plated Entree Includes

Hors D'oeuvres

SELECT TWO DIPS AND SPREADS

- WARM SPINACH AND ARTICHOKE CHEESE DIP SERVED WITH PITA CHIPS
- ROASTED RED PEPPER AND TRADITIONAL GREEK HUMMUS DIP WITH PITA CHIPS

DISPLAY PLATTERS

- ASSORTED CUBED CHEESE AND CRACKER BOARD WITH FRESH GRAPES AND BERRIES
- FRESH CRUDITES WITH ROASTED VEGETABLE RANCH DIP
- SLICED SEASONAL FRESH FRUIT DISPLAY WITH STRAWBERRY YOGURT DIPPING SAUCE

ANTIPASTO PLATTER

- SALAMI, PROSCIUTTO HAM, PROVOLONE AND FRESH MOZZARELLA CHEESES, MARINATED MUSHROOMS, ROASTED PEPPERS, PEPPERONCINI, GREEK OLIVES, AND CORNICHONS (upcharge)



Starters

SELECT ONE

- MICHIGAN SALAD WITH BLUE CHEESE, WALNUTS AND DRIED CHERRIES
- GARDEN GREEN SALAD
- GOAT CHEESE SPINACH SALAD
- WALDORF SALAD

Fresh Vegetables

SELECT ONE

- ROOT TRIO
- CAULIFLOWER POLONAISE
- BOURBON GLAZED BABY CARROTS
- BRUSSEL SPROUTS WITH MAPLE GLAZE
- SEARED ASPARAGUS (upcharge)

Sorbet Course

- RASPBERRY SORBET

Starch

SELECT ONE

- POTATO GNOCCHI WITH PESTO
- CRANBERRY WILD RICE MEDLEY
- ROASTED POTATO MEDLEY
- CREAMY SPATZLE WITH FLAME ROASTED VEGETABLES
- MASHED POTATOES WITH SCALLIONS AND CHEDDAR CHEESE
- FINGERLING POTATOES WITH ROSEMARY AND GARLIC

Plated Entrée Selection

\$1.00 PER PERSON ADDITIONAL CHARGE FOR MULTIPLE ENTRÉE OPTIONS ,
MAXIMUM 3 ENTRÉE CHOICE

Beef

MEDALLIONS OF BEEF TENDERLOIN	71
SAUTEED TENDERLOIN MEDALLIONS WITH A SELECTION OF CLASSIC SAUCES TO CHOOSE FROM: PORT WINE SAUCE, DEMI-GLACE, GREEN PEPPERCORN, OR BURGUNDY WILD MUSHROOM	
FILET MIGNON	71
CHAR GRILLED TO PERFECTION AND GARNISHED WITH MAITRE D' HOTEL BUTTER	
PRIME RIB AU JUS	72
SLOW ROASTED AND DOLLOPED WITH HORSERADISH CREAM	

Chicken

CHAMPAGNE CHICKEN	61
SAUTEED BREAST OF CHICKEN LADLED WITH A CRISP CHAMPAGNE CREAM SAUCE	
BROILED CHICKEN FLORENTINE	62
BUTTERFLIED CHICKEN BREAST STUFFED WITH ALOUETTE CHEESE AND BABY SPINACH	
STUFFED BAKED PESTO AND PROSCIUTTO CHICKEN	62
BREAST OF CHICKEN FILLED WITH SLICES OF PROSCIUTTO, PESTO SAUCE AND PROVOLONE CHEESE	

Lamb

ROASTED RACK OF LAMB	75
FRENCHED RACK OF NEW ZEALAND LAMB TOPPED WITH SEASONED BREAD CRUMBS AND GLAZED WITH A BALSAMIC REDUCTION	
LAMB CHOPS	75
A TRIO OF SUCCULENT LAMB CHOPS CHAR GRILLED AND GLAZED WITH HONEY CITRUS MARMALADE	

Seafood

PAN SEARED CHILEAN SEA BASS	71
PERFECTLY SEASONED AND PAN SEARED SIZZLING HOT AND TOPPED WITH A ROASTED RED PEPPER COULIS	
BROILED SALMON	65
WILD CAUGHT NORTH ATLANTIC SALMON PREPARED BROILED AND PLACED ON A BED OF WILTED BABY GREENS AND FINISHED WITH A FRESH HERB CREAM SAUCE	
CRAB STUFFED LEMON SOLE	66
FILLET OF LEMON SOLE STUFFED WITH MARYLAND BLUE CRAB AND TOPPED WITH HOLLANDAISE SAUCE	

Vegetarian

MUSHROOM FEUILLETEE	61
A SELECTION OF CRIMINI, SHITAKE, OYSTER AND BUTTON MUSHROOMS SAUTEED AND FINISHED WITH WHITE WINE, HEAVY CREAM, AND DEMI-GLACE, PLACED BETWEEN LAYERS OF PUFF PASTRY AND TOPPED WITH GRATED PARMESAN CHEESE	
FETTUCCINI PRIMAVERA	61
A SELECTION OF MARKET FRESH VEGETABLES SAUTEED WITH A BLEND OF SEASONINGS AND SIMMERED IN MARINARA SAUCE AND PLACED OVER A BED OF FETTUCCINI NOODLES	

\$12 OFF YOUNG ADULTS AND VENDORS
\$22.95 KIDS MEALS

THE
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ON STATE STREET

Your Elegant Buffet Includes

Hors D'oeuvres

SELECT TWO DIPS AND SPREADS

- WARM SPINACH AND ARTICHOKE CHEESE DIP SERVED WITH PITA CHIPS
- ROASTED RED PEPPER AND TRADITIONAL GREEK HUMMUS DIP WITH PITA CHIPS

DISPLAY PLATTERS

- ASSORTED CUBED CHEESE AND CRACKER BOARD WITH FRESH GRAPES AND BERRIES
- FRESH CRUDITES WITH ROASTED VEGETABLE RANCH DIP
- SLICED SEASONAL FRESH FRUIT DISPLAY WITH STRAWBERRY YOGURT DIPPING SAUCE

ANTIPASTO PLATTER

- SALAMI, PROSCIUTTO HAM, PROVOLONE AND FRESH MOZZARELLA CHEESES, MARINATED MUSHROOMS, ROASTED PEPPERS, PEPPERONCINI, GREEK OLIVES, AND CORNICHONS (upcharge)



Starters

SELECT ONE

- MIXED GREENS WITH DRIED CHERRIES, RED ONIONS, BLUE CHEESE, AND CANDIED PECANS
- WALDORF SALAD
- GARDEN GREEN SALAD
- GOAT CHEESE SPINACH SALAD
- WEDGE SALAD

Fresh Vegetables

SELECT ONE

- ROOT VEGETABLE TRIAGE
- CAULIFLOWER POLONAISE
- BOURBON GLAZED BABY CARROTS
- BRUSSEL SPROUTS WITH MAPLE GLAZE
- SEARED ASPARAGUS (upcharge)

Starch

SELECT ONE

- POTATO GNOCCHI WITH PESTO
- CRANBERRY WILD RICE MEDLEY
- ROASTED POTATO MEDLEY
- MASHED POTATOES WITH SCALLIONS AND CHEDDAR CHEESE
- GARLIC HERB FUSILLI
- PASTA FLORENTINE

Elegant Buffet Entree

Beef

BEEF BURGUNDY

CLASSICALLY PREPARED CUBES OF BEEF SEARED WITH SMOKED BACON, PEARL ONIONS, BUTTON MUSHROOMS AND SIMMERED IN RED WINE AND BEEF STOCK

CARVED TOP SIRLOIN

GRAIN-FED TOP SIRLOIN SEASONED WITH A GARLIC AND HERB RUB, SLOW ROASTED TO PERFECTION. SERVED WITH PAN DRIPPINGS

PRIME RIB AU JUS CARVING STATION (upcharge)

SLOW ROASTED AND DOLLOPED WITH HORSERADISH CREAM

CHEF ATTENDANT

75

Chicken

CHAMPAGNE CHICKEN

SAUTEED BREAST OF CHICKEN LADLED WITH A CRISP CHAMPAGNE CREAM SAUCE

SEARED LEMON CHICKEN

PAN SEARED CHICKEN BREAST LIGHTLY SEASONED AND SPLASHED WITH LEMON AND WHITE WINE

GRILLED ARTICHOKE CHICKEN

GRILLED BREAST OF CHICKEN TOPPED WITH A VELVETY CREAM SAUCE WITH QUARTERED ARTICHOKES, WILD MUSHROOMS AND ROASTED BELL PEPPERS

Seafood

BROILED SALMON

WILD CAUGHT NORTH ATLANTIC SALMON PREPARED BROILED AND PLACED ON A BED OF WILTED BABY GREENS AND FINISHED WITH A FRESH HERB CREAM SAUCE

CHAR GRILLED HALIBUT WITH TARRAGON LEMON BUTTER

ALASKAN HALIBUT FILLET CHAR GRILLED TO PERFECTION AND FINISHED WITH A SAUCE OF FRESH TARRAGON, SHALLOTS, WHITE WINE, LEMON AND BUTTER

LAKE SUPERIOR WHITEFISH WITH MICHIGAN CHERRY CREAM SAUCE

BROILED LAKE SUPERIOR WHITEFISH FILLETS FINISHED WITH A SHERRY CREAM SAUCE AND SUN DRIED MICHIGAN CHERRIES

SAUTEED RAINBOW TROUT NANTAISE

SAUTEED RAINBOW TROUT GARNISHED WITH A JARDINIÈRE AND A WHITE WINE BUTTER SAUCE

Vegetarian

EGGPLANT PARMESAN

SLICES OF EGGPLANT SEASONED WITH FRESH HERBED BREAD CRUMBS, SAUTEED GOLDEN BROWN AND PLACED ON A BED OF LINGUINI NOODLES WITH MARINARA SAUCE AND A BLEND OF IMPORTED CHEESES.

BUTTERNUT SQUASH RAVIOLI

ROASTED BUTTERNUT SQUASH RAVIOLI TOSSED IN A RED BELL PEPPER, ONION, PARMESAN, BUTTER, MAPLE SYRUP AND SAGE CREAM SAUCE

TWO ENTRÉE SELECTIONS.....66 PER PERSON

THREE ENTRÉE SELECTIONS.....69 PER PERSON

Hors D'oeuvres

ALL PRICES ARE BASED PER 50 PIECES

Flat Breads

OVEN ROASTED TOMATO WITH FRESH BASIL AND MOZZARELLA	85
SPICED PEAR GORGONZOLA AND TOASTED WALNUT	95
PESTO SHRIMP AND OVEN ROASTED TOMATO	115

Asian Fare

BACON WRAPPED WATER CHESTNUTS	85
PAN FRIED DUMPLINGS WITH GINGER SOY DIP	95
CRISPY POT STICKERS	95
SPRING ROLLS	95

Seafood Options

CRAB CAKES WITH RED PEPPER AIOLI	150
BACON WRAPPED SCALLOPS	150
SHRIMP COCKTAIL WITH LEMON AND COCKTAIL SAUCE	150
CRAB FONDUE	150

Bruschetta

ARTICHOKE	125
ROMA TOMATO, BASIL, AND FRESH MOZZARELLA CAPRESE	100
GREEK OLIVE TAPENADE, ROASTED RED PEPPER AND FETA CRUMBLE	100

Meatballs

CHOICE OF: SWEDISH SAUCE, MARINARA SAUCE, OR BBQ SAUCE	95
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Skewers

BACON WRAPPED CHICKEN	125
TOMATO, BASIL AND MOZZARELLA CAPRESE	100
ANTIPASTO	125
ROASTED VEGETABLE	100
SPICY THAI CHICKEN WITH PEANUT SAUCE	125
RASPBERRY BBQ SHRIMP	150
TERIYAKI BEEF AND VEGETABLE KABOBS	125
SWEET AND SOUR PORK	125
CHICKEN BROCHETTE	125
HERB GRILLED SHRIMP AND ARTICHOKE SKEWERS	150

Filo

CHICKEN WALDORF SALAD	75
SPANAKOPITA	85
RASPBERRY AND BRIE TART	75

Stuffed Mushrooms

ITALIAN SAUSAGE AND PEPPERS	95
CRABMEAT	150
ARTICHOKE AND BOURSIN CHEESE	105

Cold Smoked Salmon Display

SERVED WITH CHOPPED ONION, CAPERS, CHOPPED EGG, DILL AIOLI, AND TOASTED FRENCH BAGUETTE	225
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Cocktail Sandwiches

ROASTED BEEF WITH CARMELIZED ONION, GORGONZOLA CHEESE, AND HORSERADISH CREAM SAUCE	135
SLICE HONEY CURED HAM WITH VINE RIPE TOMATO, SWISS CHEESE, AND STONE GROUND MUSTARD PESTO	135
OVEN ROASTED TURKEY AND SPICY RADISH SPROUTS WITH APRICOT PRESERVES	135

Wedding Package Enhancements

Candy Station

\$10 PER PERSON

SWEETEN UP YOUR DAY BY ADDING THIS COLORFUL DISPLAY OF CANDY. YOUR WEDDING GUESTS WILL CHOOSE FROM AN ASSORTMENT OF DELECTABLE TREATS. ALL THEY HAVE TO DO IS CHOOSE THE CANDIES THEY LIKE, AND FILL THE PROVIDED BAGS. NOW YOU HAVE A WEDDING FAVOR THAT IS MEMORABLE, ORIGINAL AND UNFORGETTABLE.

OR YOU SUPPLY THE CANDIES AND THE KENSINGTON WILL SET IT UP **75**

Petite Sweet Tray

\$7 PER PERSON

A DELICIOUS ASSORTMENT OF OUR FRESHLY BAKED PETITE COOKIES, GOURMET BARS, CHOCOLATE COVERED STRAWBERRIES, AND CREAM PUFFS.

Mashed Potato Bar

\$6 PER PERSON

GARLIC AND HERB WHIPPED POTATOES SERVED WITH GRATED CHEESE, BACON, SOUR CREAM, CHIVES, TOMATOES, SAUTEED ONIONS, AND BORDELAISE SAUCE

CHEF ATTENDANT OPTION 75

Late Night Snacks

FRIED FOOD FRENZY 9 PER PERSON
ONION RINGS, MOZZARELLA STICKS, POTATO SKINS, JALAPENO POPPERS

GOOD HUMOR ICE CREAM BICYCLE 5 PER PERSON
SELECTION OF ICE CREAM BARS AND SANDWICH BARS

CONEY ISLAND STATION 9 PER PERSON
HOT DOGS, BRATS, CHILI, BUNS, ONIONS, RELISH, KETCHUP AND MUSTARD

WALKING TACO BAR 7 PER PERSON
DORITOS, FRITOS, WARM SPICED QUESO, GUACAMOLE, JALAPENOS, SOUR CREAM, SALSA

ADD GROUND BEEF OR CHICKEN 2 PER PERSON

MAKE YOUR OWN MAC AND CHEESE BAR 9 PER PERSON
A SELECTION OF ARTISAN CHEESES PAIRED WITH PROSCUITTO, SMOKED MEATS, ANDOUILLE SAUSAGE, AND ASSORTED VEGGIES

ADD SHRIMP 2 PER PERSON

PIZZA BAR 6 PER PERSON

A SELECTION OF GOURMET PIZZAS WITH ASSORTED TOPPINGS



Bar Packages

Classic

SMIRNOFF, CASTILLO, BOMBAY, SEAGRAM'S 7, JIM BEAM, J&B,
JOSE CUERVO, PEACH SCHNAPPS, AMARETTO

BOTTLED BEERS

BUD LIGHT, COORS LIGHT, LABATT BLUE, CORONA, AND O'DOUL'S

CANYON ROAD WINES

CABARNET, MERLOT, CHARDONNAY, AND MOSCATO
INCLUDED IN PACKAGE PRICES

Dream

ABSOLUT, BACARDI SUPERIOR, BEEFEATER, JIM BEAM, JACK DAN-
IELS, DEWAR'S WHITE LABEL, JOSE CUERVO, PEACH SCHNAPPS,
AMARETTO

BOTTLED BEERS

BUD LIGHT, COORS LIGHT, LABATT BLUE, CORONA, MICHELOB ULTRA,
SAM ADAMS BOSTON LAGER, AND O'DOUL'S

CANYON ROAD WINES

CABERNET, MERLOT, PINOT NOIR, CHARDONNAY, SAUVIGNON
BLANC, PINOT GRIGIO, AND MOSCATO
\$7.00 ADDITIONAL PER GUEST

Ultimate

KETEL ONE VODKA, ABSOLUT CITRON, BACARDI SUPERIOR, CAPTAIN
MORGAN, TANQUERAY, CROWN ROYAL, MAKERS MARK, JOHNNIE
WALKER RED, JOSE CUERVO, PEACH SCHNAPPS, AMARETTO

BOTTLED BEERS

BUD LIGHT, COORS LIGHT, LABATT BLUE, BELL'S SEASONAL AND
O'DOUL'S

PLUS CHOOSE 2:

CORONA, MICHELOB ULTRA, SAM ADAMS BOSTON LAGER, HEINEKEN,
OR AMSTEL LIGHT

PREMIUM WINES

CHARDONNAY, CABERNET, MERLOT, SAUVIGNON BLANC, PINOT
GRIGIO, MOSCATO AND WHITE ZIFANDEL
\$8.00 ADDITIONAL PER GUEST

Cordials Package

ULTIMATE PACKAGE PLUS

GRAND MARNIER, BAILEY'S IRISH CREAM, AMARETTO, FRANGELICO,
COURVOISER COGNAC, REMY MARTIN COGNAC

\$9.00 ADDITIONAL PER GUEST

Specialty Drink

LET US CREATE A COCKTAIL TAILORED TO COMPLIMENT YOUR
SPECIAL DAY. OUR KNOWLEDGABLE BEVERAGE STAFF CAN OFFER
MANY SUGGESTIONS AND WORK WITH YOU TO CREATE A
CUSTOMIZED CONCOCTION FOR YOUR GUESTS TO ENJOY

Additional Hour of Bar Service

CLASSIC	\$3.50 PER PERSON
DREAM	\$4.50 PER PERSON
ULTIMATE	\$5.50 PER PERSON
ULTIMATE PACKAGE PLUS	\$6.50 PER PERSON