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.

The Classic Wedding Package

YOUR WEDDING PACKAGE INCLUDES:

Eight Hour Ballroom Rental

The package includes eight hour access to the ballroom for set-up, cocktail hour and reception.

Five Hour Open Bar

Includes five hours of hosted bar service from our classic beverage package. Children and young adults have soda and assorted juices included.

Hors d' oeuvres

The package includes your choice of two display hors d'oeuvres served for one hour upon guest arrival.

Champagne Toast

One glass served to each guest before dinner.

Signature Coffee Station

Freshly brewed regular and decaf coffee and hot tea served with assorted syrups, caramel and chocolate sauce, ground cinnamon, nutmeg, cocoa, whipped cream and biscotti.

Cake Cutting Service

Your choice of tableside service or elegantly displayed on a buffet for your guest's enjoyment.

Hotel Accommodations

Complimentary guest room the night of the reception includes champagne, chocolate covered strawberries and breakfast the morning following the reception.

Guest Accommodations

Special room rates are available for your overnight guests.

Menu Tasting

We offer a group menu tasting for up to four people prior to your wedding, where you can sample your selections to ensure a customized meal.

Décor

Choice of floor length linen and napkins, backdrop for head table or sweetheart table, and three tiered cylinder vase centerpieces.

Your Plated Entree Includes

Hors D'oeuvres

SELECT TWO

- Warm Spinach and Artichoke dip with pita chips
- Roasted Red Pepper and traditional Greek hummus dip
- Seasonal Fresh Fruit, strawberry yogurt dipping sauce
- Vegetable Crudité, ranch or hummus
- Artisanal Cheese Board: domestic cheese, grapes, berries and crackers.
- Charcuterie: prosciutto, sopressata, salami, cornichons, olives, whole grain mustard and toasted baguette $5/Person
- Farm Stand: grilled and pickled assortment of zucchini, squash, asparagus, tomatoes, peppers, steamed carrots and broccolini with roasted garlic hummus and pita $5/Person

Salad Course

SELECT ONE

- Michigan Salad: mixed salad greens, dried cherries, bleu cheese, candied walnuts, red onion and raspberry vinaigrette
- Spinach Salad: strawberries, goat cheese, toasted almonds, radish and champagne vinaigrette
- Caesar Salad: romaine hearts, focaccia croutons, shaved parmesan cheese and house caesar dressing
- Wedge Salad— bleu cheese crumbles, chopped bacon, cherry tomatoes and blue cheese dressing

Intermezzo (select 1)

- Lemon sorbet
- Raspberry sorbet
- Blackberry cabernet sorbet

Fresh Vegetables

SELECT ONE

- Roasted root vegetables
- Haricot vert, crumbled goat cheese and toasted pine nuts
- Brussel sprouts, bacon, red onion and maple bourbon glaze
- Asparagus, multi-colored carrots and brown butter

Starch

SELECT ONE

- Smokey jack scalloped potato gratin
- Potato gnocchi with pesto
- Roasted potato trio
- Parmesan risotto and sun dried tomatoes
- Oven roasted fingerling potatoes with rosemary and garlic
- Boursin mashed redskin potatoes
- Wild rice pilaf

Plated Entree Selection

$2.00 PER PERSON ADDITIONAL CHARGE FOR MULTIPLE ENTRÉE OPTIONS
MAXIMUM 3 ENTRÉE CHOICE

Beef

Filet Mignon 80
Char-grilled to perfection, garnished with Maître d' hotel butter

New York Strip 76
Char-grilled to perfection, garnished with fried shallots and green peppercorn sauce

Osso Bucco 75
Veal, hearty tomato wine sauce and gremolata

Braised Beef Short Rib 75
Boneless beef short rib with mirepoix and cabernet sauce

Chicken

Champagne chicken 68
Sautéed breast of chicken topped with a crisp champagne sauce

Stuffed Chicken 68
Chicken breast stuffed with goat cheese and baby spinach, topped with a red pepper emulsion

Pan-Seared Chicken 68
Airline chicken breast and roasted garlic herb sauce

Lamb

Roasted Rack of Lamb 85
Dijon mustard, bread crumbs and balsamic reduction

Lamb Chops 80
Char-grilled, rosemary mint glaze

Seafood

Chilean Sea Bass 79
Pan seared and roasted red pepper coulis

Maryland Crab Cakes 75
Lemon butter sauce and minced bell pepper

Atlantic Salmon 72
Broiled, wilted spinach and herb cream sauce

Lake Superior White Fish 70
Broiled, artichokes, capers, tomato and lemon butter sauce

Vegetarian

Portabella Wellington 67
Roasted bell peppers, zucchini, squash, onion and fresh mozzarella wrapped in a puff pastry served with a vegetable demi

Stuffed Heirloom Tomato 67
Grilled asparagus, roasted pepper, squash, grilled sweet corn and avocado with fresh cheese over quinoa

Eggplant Parmesan 67
Breaded and seasoned with fresh Italian herbs and served with pomodoro sauce and a blend of imported cheeses

Duet

Petit Filet with Crab Cake 78
Petit Filet with Chicken 75
Petit Filet with Salmon 75

$15 OFF YOUNG ADULTS AND VENDORS
$25 KIDS MEALS

Your Elegant Buffet Includes

Hors D'oeuvres

SELECT TWO

- Warm Spinach and Artichoke dip with pita chips
- Roasted Red Pepper and traditional Greek hummus dip
- Seasonal Fresh Fruit, strawberry yogurt dipping sauce
- Vegetable Crudité, ranch or hummus
- Artisanal Cheese Board: domestic cheese, grapes, berries and crackers.
- Charcuterie: prosciutto, sopressata, salami, cornichons, olives, whole grain mustard and toasted baguette $5/person
- Farm Stand: grilled and pickled assortment of zucchini, squash, asparagus, tomatoes, peppers, steamed carrots and broccolini with roasted garlic hummus and pita $5/person

Salad Course

SELECT ONE

- The Kensington House Salad: mixed salad greens, blackberries, bleu cheese, candied walnuts, red onion with honey vinaigrette
- Ann Arbor Salad: market greens, brussel sprout and kale blend, tomatoes, golden beets, goat cheese and pistachios with fresh herb ranch dressing
- Caesar Salad: torn romaine hearts, focaccia croutons, shaved parmesan cheese with house Caesar dressing
- Wedge Salad: bleu cheese crumbles, chopped bacon, cherry tomatoes with ranch dressing

Fresh Vegetables

SELECT ONE

- Roasted root vegetables
- Haricot Verts with crumbled goat cheese and toasted pine nuts
- Golden and red beets with brussel sprout petals
- Asparagus and multi-colored carrots with brown butter

Starch

SELECT ONE

- Scalloped potato gratin
- Potato gnocchi with pesto
- Petit potato medley
- Oven roasted fingerling potatoes, rosemary and garlic
- Boursin mashed redskin potatoes
- Sweet potato puree with sage brown butter

Elegant Buffet Entree

Beef

Carved Top Sirloin
Grain-fed top sirloin seasoned with a garlic and herb rub, slow roasted to perfection, served with pan drippings
Beef Burgundy
Classically prepared cubes of beef seared with smoked bacon, pearl onions, button mushrooms, simmered in red wine demi glaze
Prime Rib Au Jus Carving Station $3.00/person
Slow Roasted and dolloped with horseradish cream

Make it personal with a chef attendant 100

Chicken

Champagne Chicken
Sautéed breast of chicken topped with a crisp champagne sauce
Seared Lemon Chicken
Pan seared chicken breast lightly seasoned and splashed with white wine and lemon
Grilled Artichoke Chicken
Grilled breast of chicken topped with a velvety cream sauce, quartered artichokes, wild mushrooms and roasted bell peppers

Seafood

Broiled Salmon
Broiled wild caught North Atlantic salmon, placed on a bed of wilted baby greens and topped with a fresh herb cream sauce
White Fish Picatta
With artichoke hearts, capers, tomato and baby vegetable medley
Crab Cake
Maryland style with lemon beurre blanc.

Vegetarian

Eggplant Parmesan
Breaded and seasoned with fresh Italian herbs, served with pomodoro sauce and a blend of imported cheeses
Butternut Squash Ravioli
Roasted butternut squash ravioli tossed in red bell pepper and sage cream sauce
Vegetable Paella
Brown rice, tomato, chick pea, artichoke, olives and roasted red pepper

TWO ENTRÉE SELECTIONS.....73 PER PERSON
THREE ENTRÉE SELECTIONS.....75 PER PERSON

Strolling Reception

Stations

Pasta
Tortellini, cavatappi and penne pastas with alfredo, pesto, fra diavolo and roasted garlic tomato sauces. Served with shrimp, grilled chicken, broccoli, sausage, meatballs, peppers, tomatoes, mushrooms, parmesan and crushed chili peppers

Garden
Caesar Salad Display: fresh romaine lettuce, croutons, parmesan cheese, and house-made Caesar dressing
Greek Salad: artisan greens, diced salami, marinated olives, feta cheese, cucumbers, grape tomatoes with oregano and rosemary vinaigrette

Mashed Potato
Garlic and herb whipped potatoes served with grated cheese, bacon, sour cream, chives, tomatoes, sautéed onions, and bordelaise sauce

Charcuterie
Prosciutto ham, saucisson sec, salami, house pate, cornichons, olives, whole grain mustard and toasted baguette

Artisanal Cheese Station
Domestic cheeses served with grapes, dry fruit, nuts, jams and assorted artisanal breads and crackers

Italian
(Select Two)
Antipasti Station:
Grilled Vegetable Display
Marinated Vegetable Display: marinated mushrooms, artichoke hearts, marinated red and yellow tomatoes, assorted Greek, Spanish and Italian olives
Tomato and Mozzarella Display: fine ripe red and yellow tomatoes, fresh mozzarella, fresh basil, surrounding tricolor salad with radicchio, arugula and endive with balsamic vinegar and olive oil

Raw Bar Market Price 50 person minimum
Jumbo shrimp, mussels diablo, oysters, fresh lemon, Bloody Mary cocktail sauce and blueberry mignonette.

Carving Stations

Pepper Seared Beef Tenderloin
Cognac peppercorn demi-glace

Slow Roasted Prime Rib
Horseradish crème fraiche, au jus

Roasted Top Sirloin
Fresh horseradish, pan drippings

Oven Roasted Organic Turkey Breast
Cranberry – orange relish

Maple Dijon Crusted Pork Loin
Whole grain mustard

Glazed Signature Ham
Local honey, lavender and brown sugar

THREE AND 1 CARVING STATION WITH CHEF ATTENDANT IS $75 PER PERSON
ADDITIONAL STATION $8.00 PER PERSON,
ADDITIONAL CARVING STATION WITH CHEF ATTENDANT $100 PER ATTENDANT

Hors D'oeuvres

ALL PRICES ARE BASED PER 50 PIECES

Hot Hors D'oeuvres

Truffle Mac and Cheese Fritter	$100
Grilled Cheese and Tomato Bisque Shooter	$100
Wild Mushroom and Goat Cheese Tartlet	$150
Petit Beef Wellington with Truffle Sauce	$200
Grilled Vegetable and Boursin Tartlet	$100
Chorizo and White Cheddar Quesadilla	$100
Brie and Bacon Jam Crostini	$100
Braised Short Rib with Blackberry Reduction and Gorgonzola	$200
Bacon Wrapped Water Chestnuts	$125
Pan Fired Dumplings with a Ginger Soy Dipping Sauce	$125
Crispy Pot Stickers	$125
Vegetable Spring Rolls	$125
Crab Cakes served with a Red Pepper Aioli	$225
Bacon Wrapped Scallops	$225
Meatballs- Swedish, Marinara or BBQ sauce	$125
Artichoke and Boursin stuffed Mushrooms	$150
Spanakopita	$125
Skewers– Spicy Thai Chicken with a peanut sauce, teriyaki beef and vegetable or roasted vegetable	$150
Flatbread Pizza- Oven roasted tomato, with fresh basil and mozzarella, spiced pear gorgonzola and toasted walnut, or pesto shrimp and oven roasted tomato	$125

Cold Hors D'oeuvres

Curried Blue Crab Salad on a Crispy Won Ton	$175
Seared Ahi Tuna Crostini with Wasabi Cream and Micro Greens	$175
Heirloom Tomato, Balsamic and Fresh Basil Bruschetta	$125
Smoked Salmon Tartar Canapés with Capers	$150
Savory Black Pepper Strawberry with Boursin and Balsamic Glaze Filo Cup	$100
Tomato, Salami and Mozzarella Skewers with Country Mustard	$125
Shrimp Cocktail with Lemon and Cocktail Sauce	Market
Tomato, Basil and Mozzarella Skewer	$125
Raspberry and Brie Tart in a Filo Cup	$125
Cocktail Sandwiches - roasted beef with caramelized onion, gorgonzola and horseradish cream sauce, sliced honey cured ham with vine ripe tomato, swiss cheese, and stone ground mustard or oven roasted turkey and spicy radish sprouts with apricot preserves	$150

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 you 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 up

$100

Petite Sweet Tray

$12 PER PERSON

A delicious assortment of freshly baked petite cookies, gourmet bars, chocolate covered strawberries and cream puffs.

Late Night Snacks

Fried Food Frenzy — $9 PER PERSON

Onion rings, mozzarella sticks, potato skins and jalapeno poppers

Coney Island Station — $7 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 and salsa

Add ground beef or chicken — $2 PER PERSON

Make Your Own Mac and Cheese Bar — $12 PER PERSON

A selection of artisan cheeses paired with prosciutto, smoked meats, andouille sausage and assorted veggies

Add shrimp — $2 PER PERSON

Pizza Bar — $8 PER PERSON

A selection of gourmet pizzas with assorted toppings

Gourmet Popcorn Station — $6 PER PERSON

A selection of gourmet popcorn with assorted toppings

Bar Packages

Classic

Smirnoff, Castillo, Bombay, Segram's 7, Jim Beam, J&B, Jose Cuervo, Lauders Scotch, Peach Schnapps, Amaretto

Bottled Beers

Bud Light, Coors Light, Labatt, Corona and O' Douls

The Kensington Wines

California Red Blend and California White Blend

INCLUDED IN PACKAGE PRICES

The Brewery

Smirnoff, Castillo, Bombay, Segram's 7, Jim Beam, J&B, Jose Cuervo, Lauders Scotch, Peach Schnapps, Amaretto

Beers

Two Hearted, Bells Seasonal, Shorts Seasonal and a hard cider or hard seltzer water

The Kensington Wines

California Red Blend and California White Blend

$7.00 ADDITIONAL PER GUEST

Wine Pour

Smirnoff, Castillo, Bombay, Segram's 7, Jim Beam, J&B, Jose Cuervo, Lauders Scotch, Peach Schnapps, Amaretto

Bottled Beers

Bud Light, Coors Light, Labatt Blue, Bell's Seasonal and O'Doul's

Pozzan Wine

Cabernet, Merlot, Pinot Noir, Chardonnay and Sauvignon Blanc

$10.00 ADDITIONAL PER GUEST

Cordials Package

Ultimate Package Plus

Grand Mariner, Bailey's Irish Cream, Amaretto, Frangelico, Courvoisier Cognac, Remy Martin Cognac

$14.00 ADDITIONAL PER GUEST

Specialty Drink

Let us create a cocktail tailored to compliment your special day. Our knowledgeable beverage staff can offer many suggestions and work with you to create a customized concoction for your guest to enjoy

Signature Brands	Spectacular Brands $7 additional	Exquisite Brands $9 Additional
Smirnoff	Tito's	Grey Goose
Bacardi	Captain Morgan	Captain Morgan
Beefeater	Tanqueray	Bombay Sapphire
Altos Reposado	Esplono Blanco	1800 Silver
Dewar's	Johnnie Walker Red	Johnnie Walker Black
Jim Beam	Bulliet Bourbon	Makers Mark

Additional Hour of Bar Service

Classic	$4.00 PER PERSON
The Brewery	$6.00 PER PERSON
Wine Tour	$7.00 PER PERSON
Cordials Package	$10.00 PER PERSON

Wedding Package Upgrades

Linen

Wedding Package Upgrade*
Special order napkins and linens available upon request
Price varies based on selection

Additional Wedding Package Upgrade*
Chivari chairs in gold, silver or white with a selection of chair pad options
Price varies based on selection

Décor

Crystal Columns
Four 14' Crystal Columns with LED lights in your choice of color on each corner of the dance floor (Grande Ballroom Only)
$300.00

Double Layer Pipe and Drape Backdrop
Head table or sweetheart table
$200.00

Twinkle lights in Backdrop
LED fairy lights layered into the backdrop
$250.00

Pergola Decoration
Shear drapery artistically woven around pergola
$250.00

Chuppah available upon request
Additional cost will apply

Delivery Fees may apply