



Your Next Chapter Starts Here.



2424 South Mission Street
Mount Pleasant, MI 48858
989-956-0446 – bgetchell@labellemgt.com
mtpcomfortinn.com

Your Day.



Congratulations on your recent Engagement! We are delighted to hear you are interested in celebrating your special day at the Mt. Pleasant Comfort Inn and Suites Hotel & Conference Center. Our event staff led by our highly experienced Wedding Coordinator will be with you every step of the way to ensure your vision is brought to life and that your special day is everything you have ever dreamed of.

From a rehearsal dinner to hors d'oeuvres to the meal on your big day, our culinary team uses fresh ingredients to prepare every dish for your event in our kitchen located just a few steps away from our ballroom.

Our newly renovated courtyard has a paved path to a beautiful gazebo that is perfect for the outdoor Ceremony you have always dreamed of.

With our hotel connected to our conference center, your guests can enjoy a great place to stay without having to worry about transportation after a night filled of love, joy and of course fun!

It's your day. The Comfort Inn has everything you need to make your day worry free and your night a magical celebration.



Brittany Getchell

Brittany Getchell
Wedding Coordinator
989-956-0446 · bgetchell@labellemgt.com



All Wedding Packages include the following amenities in addition to what is indicated on each package:

- Champagne, Cheese, & Fruit Tray to the Bridal Suite
- Discounted Sleeping Rooms for Your Guests
- Menu tasting for up to 6 people
- Champagne Toast & First Drink for Head Table
- Cake Cutting Service
- Bartending Service by ServSafe Certified Bartenders
- Complete Set up & Tear down of Reception Space including:
 - Decorations provided by Couples- Certain Restrictions Apply
 - Head Table on a Riser
 - All necessary Tables & Banquet Chairs
 - Glassware, China, & Silverware

Minimum of 100 Guests

All items are subject to a 21% Service Charge & 6% Sales Tax.
Packages, Items, Service Charges, & Taxes are subject to change at any time

Your Timeline.

Below is a Suggested Timeline for your Ceremony and Reception:



10:00am Room Ready – The Comfort Inn Staff will begin the set up of your items and your vendors can begin to arrive

2:00pm Photos to begin (bridal party, immediate family, ect..)

3:30pm Ceremony to Begin

4:00pm Ceremony to Conclude / Cocktail Hour to begin with Bar and Hors D'oeuvres

5:00pm Grand Entrance of Bridal Party followed by Toasts and Prayer



5:15pm Dinner to Begin

6:00pm Cake Cutting

6:10pm First Dance followed by Ceremonial Dances

7:30pm Dollar Dance (if desired)

8:30pm Garter and Bouquet Toss (if desired)

9:30pm Late Night Snack to go out (if desired)

10:45pm Last Call at the Bar

11:00pm Event to conclude



This is a suggested timeline based on many other special days. We want your day to be exactly that, yours! Talk to your wedding coordinator about a timeline that works for you, your vendors and all of your guests!

Your Ceremony.



Our beautiful courtyard is the perfect place to celebrate your nuptials in an outdoor setting. Located adjacent to the ballroom and able to accommodate 350+ guests, the Courtyard features a green lush landscape, perennial florals, flowering trees and shrubs, and a winding path that leads to the gazebo. Under which you will experience the magical outdoor ceremony you've always wanted. Our Wedding Coordinator is here to transform the courtyard into your unique wedding experience and ensure your first memories together last forever. (*we also offer a smaller second courtyard for more intimate ceremonies of 100 guests or less*)

Minimum of 100 Guests

All items are subject to a 21% Service Charge & 6% Sales Tax.
Packages, Items, Service Charges, & Taxes are subject to change at any time

Your Reception.



Our focus is on you and your day. Not sure which package is for you? All of our wedding packages are completely customizable, which allows you create the exact wedding you imagine. We customize each package for every style and budget.

Bronze Package 24.95 per person



Hors D'oeuvres Selections

Your choice of one of the following:

- o Cheese & Cracker Assortment
- o Fresh Vegetable Tray
- o Meatballs with Choice of BBQ or Swedish Sauce



Dinner Menu Selection (Plated or Buffet)

Salad

Dinner Rolls & Butter with your choice of one of the following:

- o Tossed House Salad

Main Course

Your Choice of One Entrée, One Potato or Rice, & One Vegetable

Beverages

Coffee, Tea, Milk, & Soft Drink service for the duration of reception



Bronze Wedding Package Includes:

Personal Wedding Coordinator for Rehearsal and Day of Event

(2) Night Stay in our Family Suite (serves as bridal dressing room morning of wedding)

Courtyard Ceremony with House Chairs, Gazebo & White Draping

House Centerpiece Options including:

- o 24" Vase with Four Votive Candles and a Mirror
 - o Trio of Cylinders with White Floating Candles and a Mirror
- White Linens & Napkins

*Ask your Wedding Coordinator about adding on a Rehearsal Dinner or Gift Opening Breakfast

Minimum of 100 Guests

All items are subject to a 21% Service Charge & 6% Sales Tax.

Packages, Items, Service Charges, & Taxes are subject to change at any time

Bronze Menu Selections



Entrées

- o Comfort Inn Champagne Chicken
- o Herb Roasted Chicken
- o Chicken Parmesan
- o Bourbon Glazed Ham



Potatoes & Rice

- o Baked Potatoes with Sour Cream
- o Garlic Mashed Potatoes
- o Sour Cream & Cheddar Mashed Potatoes
- o Roasted Red Skin Potatoes
- o Rice Pilaf

Vegetables

- o Cauliflower, Broccoli, & Carrots
- o Buttered Sweet Corn
- o Green Beans with Toasted Almonds
- o Steamed Carrots



Late Night Snack Menu

- o Hot Spinach & Artichoke Dip serves 45-50 people **\$75.00 per order**
- o Tortilla Chips & Queso serves 45-50 people **\$65.00 per order**
- o Coney Dog Station including Hot Dogs, Chili, Shredded Cheddar Cheese, Onions, Ketchup & Mustard **\$5.50 per person**
- o Soft Pretzels with Warm Cheese Sauce **\$3.00 per pretzel**
- o Two Topping Pizza **\$16.00 per pizza**
- o French Fry Bar including Chili, Cheese Sauce, Vinegar, Ranch & Ketchup **\$4.50 per person**
- o Slider Station including Burgers, Cheddar & Swiss Cheese, Lettuce, Tomato, Onions, Mayonnaise, Ketchup, & Mustard **\$6.50 per person**

Minimum of 100 Guests

All items are subject to a 21% Service Charge & 6% Sales Tax.
Packages, Items, Service Charges, & Taxes are subject to change at any time

Silver Package 33.95 per person



Hors D'oeuvres Selections

Your choice of two of the following:

- o Cheese & Cracker Assortment
- o Fresh Cut Fruit Display
- o Fresh Vegetable Tray
- o Meatballs with Choice of BBQ or Swedish Sauce
- o Hot Spinach Dip with Warm Pita Chips
- o Mozzarella Sticks with Marinara Sauce



Dinner Menu Selection (Plated or Buffet)

Salad

Dinner Rolls & Butter with your choice of one of the following:

- o Caesar Salad
- o Tossed House Salad
- o Deluxe Salad Bar including Iceberg Lettuce, Tomato, Cucumber, Cheddar Cheese, Red Onion & Croutons

Main Course

Your Choice of Two Entrées, One Potato or Rice, & One Vegetable

Beverages

Coffee, Tea, Milk, & Soft Drink service for the duration of reception



Silver Wedding Package Includes:

Personal Wedding Coordinator for Rehearsal and Day of Event

(2) Night Stay in our Family Suite (serves as bridal dressing room morning of wedding)

Courtyard Ceremony with House Chairs, Gazebo & White Draping

House Centerpiece Options including:

- o 24" Vase with Four Votive Candles and a Mirror
- o Trio of Cylinders with White Floating Candles and a Mirror

Linen options including:

- o White, Ivory, or Black Linens
- o Choice of Colored Napkins
- o Choice of Colored Runners for Tables

Choice of Gold or Silver Chargers

*Ask your Wedding Coordinator about adding on a Rehearsal Dinner or Gift Opening Breakfast

Minimum of 100 Guests

All items are subject to a 21% Service Charge & 6% Sales Tax.

Packages, Items, Service Charges, & Taxes are subject to change at any time

Silver Menu Selections



Entrées

- o Comfort Inn Champagne Chicken
- o Herb Roasted Chicken
- o Chicken Marsala with Mushrooms
- o Herb Roasted Pork Loin with Pan Gravy
- o Oven Roasted Turkey with Gravy
- o Grilled Pesto Chicken
- o Grilled Citrus Chicken
- o Chicken Carbonara
- o Chicken Parmesan
- o Bourbon Glazed Ham
- o Pot Roast with Stewed Vegetables
- o Smoked Gouda & White Cheddar Macaroni & Cheese
- o Penne Alfredo
- o Four Cheese Meat Lasagna
- o Roasted Vegetable Lasagna



Potatoes & Rice

- o Baked Potatoes with Sour Cream
- o Garlic Mashed Potatoes
- o Sour Cream & Cheddar Mashed Potatoes
- o Garlic Parmesan Rice
- o Roasted Red Skin Potatoes
- o Rice Pilaf
- o Roasted Yukon Gold Potatoes

Vegetables

- o Cauliflower, Broccoli, & Carrots
- o Buttered Sweet Corn
- o Squash, Zucchini, & Carrots
- o Green Beans with Toasted Almonds
- o Steamed Carrots



Late Night Snack Menu

- o Hot Spinach & Artichoke Dip serves 45-50 people **\$75.00 per order**
- o Tortilla Chips & Queso serves 45-50 people **\$65.00 per order**
- o Coney Dog Station including Hot Dogs, Chili, Shredded Cheddar Cheese, Onions, Ketchup & Mustard **\$5.50 per person**
- o Soft Pretzels with Warm Cheese Sauce **\$3.00 per pretzel**
- o Two Topping Pizza **\$16.00 per pizza**
- o French Fry Bar including Chili, Cheese Sauce, Vinegar, Ranch & Ketchup **\$4.50 per person**
- o Slider Station including Burgers, Cheddar & Swiss Cheese, Lettuce, Tomato, Onions, Mayonnaise, Ketchup, & Mustard **\$6.50 per person**

Minimum of 100 Guests

All items are subject to a 21% Service Charge & 6% Sales Tax.

Packages, Items, Service Charges, & Taxes are subject to change at any time

Gold Package 43.95 per person



Hors D'oeuvres Selections

Your choice of two of the following:

- o Cheese & Cracker Assortment
- o Fresh Cut Fruit Display
- o Fresh Vegetable Tray
- o Meatballs with BBQ or Swedish Sauce
- o Hot Spinach Dip with Warm Pita Chips
- o Mozzarella Sticks with Marinara Sauce
- o Jalapeno Poppers
- o Bruschetta Display
- o Caprese Skewers
- o Fried Mushrooms
- o Bacon Wrapped Water Chestnuts
- o Sausage & Cheese Stuffed Mushrooms



Dinner Menu Selection (Plated or Buffet)

Salad

Dinner Rolls & Butter with your choice of one of the following:

- o Caesar Salad
- o Tossed House Salad
- o Deluxe Salad Bar including Iceberg Lettuce, Tomato, Cucumber, Cheddar Cheese, Red Onion & Croutons

Main Course

Your Choice of Two Entrées, One Potato or Rice, & One Vegetable

Beverages

Coffee, Tea, Milk, & Soft Drink service for the duration of reception



Gold Wedding Package Includes:

Personal Wedding Coordinator for Rehearsal and Day of Event

(2) Night Stay in Parlor Suite (serves as bridal dressing room morning of wedding)

(1) Night Stay in Family Suite (serves as groom dressing room morning of wedding)

Courtyard Ceremony with House Chairs, Gazebo & White Draping

Choice of:

- o Spandex Chair Cover & Colored Sash for Reception or
- o White Chairs for Ceremony

House Centerpiece Options including:

- o 24" Vase with Four Votive Candles and a Mirror
- o Trio of Cylinders with White Floating Candles and a Mirror

Linen options including:

- o Floor Length White, Ivory, or Black Linens
- o Choice of Colored Napkins
- o Choice of Colored Runners for Tables

Choice of Gold or Silver Chargers

Icicle Light Package

*Ask your Wedding Coordinator about adding on a Rehearsal Dinner or Gift Opening Breakfast

Minimum of 100 Guests

All items are subject to a 21% Service Charge & 6% Sales Tax.

Packages, Items, Service Charges, & Taxes are subject to change at any time

Gold Menu Selections



Entrées

- o Comfort Inn Champagne Chicken
- o Herb Roasted Chicken
- o Chicken Marsala with Mushrooms
- o Herb Roasted Pork Loin with Pan Gravy
- o Roasted Pork Loin with Apple Cherry Chutney
- o Teriyaki Pork Loin with Mango Chutney
- o Oven Roasted Turkey with Gravy
- o Grilled Pesto Chicken
- o Grilled Citrus Chicken
- o Chicken Carbonara
- o Chicken Parmesan
- o Bourbon Glazed Ham
- o Pot Roast with Stewed Vegetables
- o Smoked Gouda & White Cheddar Macaroni & Cheese
- o Penne Alfredo
- o Four Cheese Meat Lasagna
- o Roasted Vegetable Lasagna
- o Salmon with Cream Dill Sauce
- o London Broil with Demi-Glace



Potatoes & Rice

- o Au Gratin Potatoes
- o Baked Potatoes with Sour Cream
- o Garlic Mashed Potatoes
- o Sour Cream & Cheddar Mashed Potatoes
- o Sundried Tomato & Basil Orzo
- o Garlic Smashed Red Skins
- o Roasted Red Skin Potatoes
- o Roasted Yukon Gold Potatoes
- o Rice Pilaf
- o Garlic Parmesan Rice

Vegetables

- o Cauliflower, Broccoli, & Carrots
- o Buttered Sweet Corn
- o Squash, Zucchini, & Carrots
- o Green Beans with Toasted Almonds
- o Steamed Carrots
- o Asparagus



Late Night Snack Menu

- o Hot Spinach & Artichoke Dip serves 45-50 people **\$75.00 per order**
- o Tortilla Chips & Queso serves 45-50 people **\$65.00 per order**
- o Coney Dog Station including Hot Dogs, Chili, Shredded Cheddar Cheese, Onions, Ketchup & Mustard **\$5.50 per person**
- o Soft Pretzels with Warm Cheese Sauce **\$3.00 per pretzel**
- o Two Topping Pizza **\$16.00 per pizza**
- o French Fry Bar including Chili, Cheese Sauce, Vinegar, Ranch & Ketchup **\$4.50 per person**
- o Slider Station including Burgers, Cheddar & Swiss Cheese, Lettuce, Tomato, Onions, Mayonnaise, Ketchup, & Mustard **\$6.50 per person**

Minimum of 100 Guests

All items are subject to a 21% Service Charge & 6% Sales Tax.

Packages, Items, Service Charges, & Taxes are subject to change at any time

Platinum Package 49.95 per person



Hors D'oeuvres Selections

Your choice of three of the following:

- o Meat, Cheese, & Cracker Assortment
- o Fresh Cut Fruit Display
- o Fresh Vegetable Tray
- o Meatballs with BBQ or Swedish Sauce
- o Hot Spinach Dip with Warm Pita Chips
- o Mozzarella Sticks with Marinara Sauce
- o Sausage & Cheese Stuffed Mushrooms
- o Jalapeno Poppers
- o Bruschetta Display
- o Caprese Skewers
- o Chicken Wings
- o Coconut Breaded Shrimp
- o Bacon Wrapped Water Chestnuts
- o Salmon & Beef Tenderloin Canapes

Dinner Menu Selection (Plated or Buffet)

Salad

Dinner Rolls & Butter with your choice of one of the following:

- o Caesar Salad
- o Tossed House Salad
- o Deluxe Salad Bar including Iceberg Lettuce, Tomato, Cucumber, Cheddar Cheese, Red Onion & Croutons
- o Italian Salad Bar including Romaine Lettuce, Black Olives, Pepperoncini's, Red Onions & Parmesan Cheese
- o Michigan Salad with Baby Spinach Greens, Sun Dried Cherries, Red Onions, Diced Apples, Pecans, & Feta Cheese

Main Course

Your Choice of Two Entrées, One Potato or Rice, & One Vegetable

Beverages

Coffee, Tea, Milk, & Soft Drink service for the duration of reception



Platinum Wedding Package Includes:

Personal Wedding Coordinator for Rehearsal and Day of Event

(2) Night Stay in Parlor Suite (serves as bridal dressing room morning of wedding)

(2) Night Stay in Parlor Suite (serves as groom dressing room morning of wedding)

Courtyard Ceremony with White Chairs, Gazebo & White Draping

House Centerpiece Options including:

- o 24" Vase with Four Votive Candles and a Mirror
- o Trio of Cylinders with White Floating Candles and a Mirror

Linen options including:

- o Floor Length White, Ivory, or Black Linens
- *Ask your Wedding Coordinator about Upgraded Specialty Linen
- o Choice of Colored Napkins
- o Choice of Colored Runners for Tables

Spandex Chair Cover & Colored Sash for Reception

Choice of Gold or Silver Chargers

Icicle Light Package

Head Table Backdrop with Pipe & Drape and colored up-lighting around the room

*Ask your Wedding Coordinator about adding on a Rehearsal Dinner or Gift Opening Breakfast

Minimum of 100 Guests

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Platinum Menu Selections

Entrées



- o Comfort Inn Champagne Chicken
- o Herb Roasted Chicken
- o Chicken Marsala with Mushrooms
- o Herb Roasted Pork Loin with Pan Gravy
- o Roasted Pork Loin with Apple Cherry Chutney
- o Chef Carved Prime Rib served with Au Jus and Horseradish Sauce
- o Teriyaki Pork Loin with Mango Chutney
- o Oven Roasted Turkey with Gravy
- o Grilled Pesto Chicken
- o Grilled Citrus Chicken
- o Chicken Parmesan
- o Bourbon Glazed Ham
- o Pot Roast with Stewed Vegetables
- o Smoked Gouda & White Cheddar Macaroni & Cheese
- o Penne Alfredo
- o Four Cheese Meat Lasagna
- o Roasted Vegetable Lasagna
- o Salmon with Cream Dill Sauce
- o London Broil with Demi-Glace
- o New York Strip Steak with Demi-Glace
- o Chicken Carbonara



Potatoes & Rice

- o Au Gratin Potatoes
- o Baked Potatoes with Sour Cream
- o Garlic Mashed Potatoes
- o Sour Cream & Cheddar Mashed Potatoes
- o Sundried Tomato & Basil Orzo
- o Garlic Smashed Red Skins
- o Roasted Red Skin Potatoes
- o Roasted Yukon Gold Potatoes
- o Rice Pilaf
- o Garlic Parmesan Rice
- o Twice Baked Potatoes

Vegetables

- o Cauliflower, Broccoli, & Carrots
- o Buttered Sweet Corn
- o Squash, Zucchini, & Carrots
- o Green Beans with Toasted Almonds
- o Steamed Carrots
- o Asparagus



Late Night Snack Menu

- o Hot Spinach & Artichoke Dip serves 45-50 people **\$75.00 per order**
- o Tortilla Chips & Queso serves 45-50 people **\$65.00 per order**
- o Coney Dog Station including Hot Dogs, Chili, Shredded Cheddar Cheese, Onions, Ketchup & Mustard **\$5.50 per person**
- o Soft Pretzels with Warm Cheese Sauce **\$3.00 per pretzel**
- o Two Topping Pizza **\$16.00 per pizza**
- o French Fry Bar including Chili, Cheese Sauce, Vinegar, Ranch & Ketchup **\$4.50 per person**
- o Slider Station including Burgers, Cheddar & Swiss Cheese, Lettuce, Tomato, Onions, Mayonnaise, Ketchup, & Mustard **\$6.50 per person**

Minimum of 100 Guests

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Your Bar Service.

Beer

Domestic Draft Beer **\$225.00 per ½ Barrel**

Imported/Craft Draft Beer

- o Ask your Wedding Coordinator for Selection & Pricing

Wine

House Wine **\$25.00 per bottle/ \$4.50 per glass**

- o Moscato
- o Pinot Grigio
- o Chardonnay
- o Pinot Noir
- o Merlot
- o Cabernet Sauvignon

Premium & Specialty Wine

- o Ask your Wedding Coordinator for Selection & Pricing

Liquor

House Tier Liquor **\$45.00 per bottle/ \$4.00 per drink**

- o Seagram's Vodka
- o Seagram's Gin
- o Castillo Silver Rum
- o Seagram's 7 Whiskey
- o Aristocrat Tequila
- o Peach Schnapps

Premium Tier Liquor **\$75.00 per bottle/ \$5.50 per drink**

- o Tito's Vodka
- o Tanqueray
- o Bacardi
- o Captain Morgan
- o Jim Beam
- o Jose Cuervo
- o Malibu Coconut Rum

Select Tier Liquor **\$105.00 per bottle/ \$7.00 per drink**

- o Grey Goose
- o Bombay Sapphire
- o Crown Royal
- o Jack Daniels
- o Dewar's White Label
- o Kahlua

Specialty Liquor

- o Ask your Wedding Coordinator for Selection & Pricing

Host Bar Package

3 Hour Beer & Wine Package **\$12.00 per person over 21**

- o Bud Light Draft Beer
- o Entire Selection of House Wines
- o Additional Hour **\$2.00 per person per hour**

Minimum of 100 Guests

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Your Enhancements.

Table Enhancements

Chair Covers & Sashes

Spandex Chair Cover with Colored Sash

\$4.50 per Chair

Colored Overlay

Variety of Colors available

\$8.00 per Table

Full Length Linens

Your choice of color and fabric

Quote given upon order

Colored Floating Candles

Ask your Wedding Coordinator for Color Options

\$2.00 per Candle



Ballroom Enhancements

Pipe & Drape

Available in White or Black. Ask your Wedding Coordinator for specific pricing

Starting at \$150.00

Icicle Light Package

Icicle Lights for all tables in the room

\$150.00

Uplights

Available in a Variety of Colors

\$20.00 per Light

Lit Cocktail Tables

Available in a Variety of Colors

\$150.00 per Table

Cocktail Lounge

Two Couches with Side Tables, Cocktail Tables, White or Black Pipe & Drape, Uplights & Chandeliers

\$550.00

Head Table Backdrop

White or Black Pipe & Drape with up to five uplights. Ask your Wedding Coordinator for specific pricing for your head table.

Starting at \$200.00



Ceremony Enhancements

Rustic Wooden Arch

Includes sheer white draping

\$100.00

White Folding Chairs

Upgrade from Standard Banquet Chairs

\$2.00 per chair



Minimum of 100 Guests

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Packages, Items, Service Charges, & Taxes are subject to change at any time

Your Stay.



Our Hotel offers 138 sleeping rooms, including 10 Deluxe Family Suites, 24 King Executive Suites, and 2 Parlor Suites along with a large indoor heated pool, hot breakfast served daily, fitness center, fireplace courtyard and attached restaurant to ensure all the luxuries you want to experience on your wedding day are captured. With the Ballroom only a few steps away, your discounted sleeping rooms offer the opportunity for all of your wedding guests to experience the entire celebration all night long!

Your Questions Answered.

Reception & Cocktail Hour Accommodations

Our Conference Center is able to accommodate up to 550 guests for Wedding Receptions. Your Cocktail Hour can be hosted in the foyer of the conference center (Limit of 100 guests) or inside the reception space.

Discounted Room Blocks

Every Wedding booked at the Comfort Inn will have the option to set up a block of rooms at discounted rates for your Guests.

Food & Beverage

Our Menu is designed on what is most popular with our couples, however our Chef will be happy to propose customized menus based on your vision. You will receive a complimentary tasting with your booking. You are welcome to bring a total of 6 people along for this experience. Menus for the tasting will be provided upon contract signing.

All food & beverage except for your Wedding Cake or Dessert must be purchased through our in-house catering department. Please confirm all outside food with your Wedding Coordinator to ensure it falls within these guidelines.

All purchases from Comfort Inn are subject to the 21% service charge and 6% state sales tax and are subject to change at any time. All Package Pricing will be guaranteed 90 DAYS PRIOR TO EVENT DATE.

Rehearsal Dinner & Gift Opening Breakfast

We can provide accommodations for both a Rehearsal Dinner before your wedding and a gift opening breakfast the morning after your big day. Ask your Wedding Coordinator for more information.

Setup Time

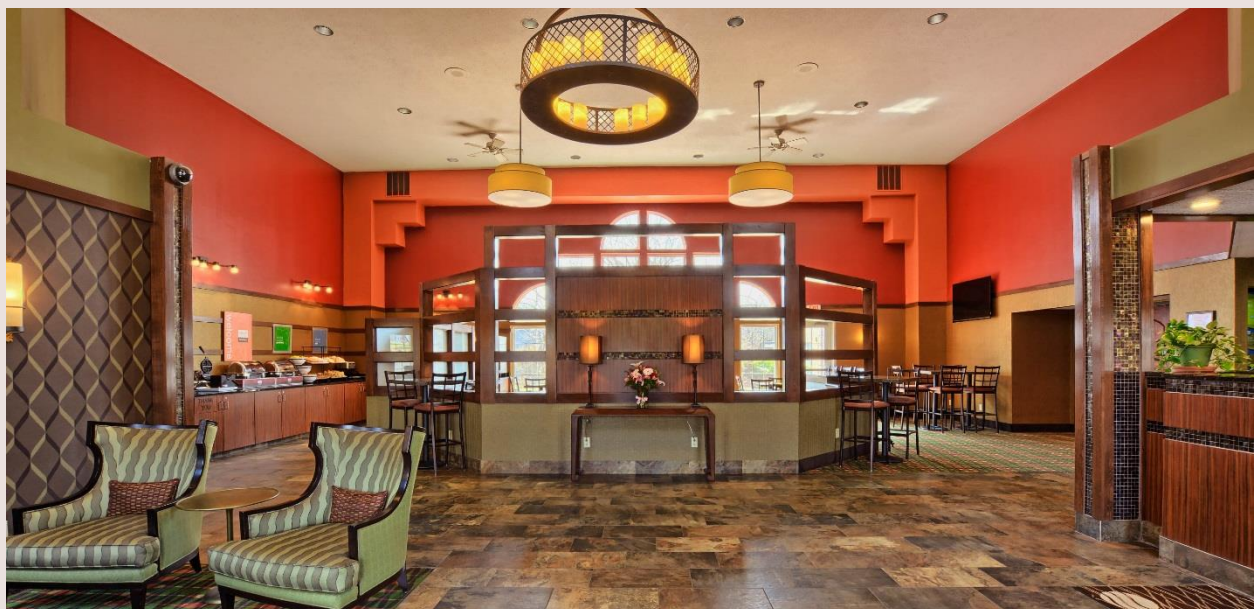
We will allow you and your vendors in as early as possible on the day of your event. Guaranteed set up times will be given in your contract.

Vendors

We allow you to arrange for flowers, special props or entertainment ect. through any outside vendor of your choice. However, we do provide a Preferred Vendors list upon booking. We also offer some of these services in the packages and ala carte. Ask your Wedding Coordinator for specific items and pricing.

Decorations

Open flame candles are allowed in our conference center and floating candles and votive candles are complimentary in your package. The hotel does not allow any items to be affixed to the wall or ceiling without approval from your Wedding Coordinator. All of the decorations you provide will be set up by your onsite Wedding Coordinator Day of the Event.



Your Questions Answered.

Decoration Drop Off & Pick Up

Your decorations may be dropped off as early as 5 business days prior to your wedding. You will not have to arrange for friends and family to remove your items from the reception space that night. Your decorations will be re-packed that evening by our staff and made available at check-out the next morning for you to pick up.

Decoration Limitations

To preserve our beautiful courtyard, we only allow real flower petals to be used during your ceremony. Fake flowers petals are allowed for table décor. We do not allow glitter or anything smaller than a quarter inside our ballroom.

Event Guarantee & Payment

\$500.00 deposit will be due at time of booking with signed contract. Your deposit will go towards your final balance. Menu pricing is guaranteed 365 days out from contracted wedding date (exceptions can be made, please ask your wedding coordinator) Your Menu will be due 14 days prior to your event. Your final guest count and payment will be due 5 business days before your wedding.

Audio Visual

A complete line of audio-visual equipment is available. Additional charges may apply. Ask your Wedding Coordinator for specific items and pricing.

Liquor Laws & Regulations

The sale and service of alcoholic beverages is regulated by the State of Michigan. Any alcohol served on hotel premises must be serviced by certified bartenders and purchased through our catering department. It is policy that outside alcoholic beverages may not be brought into the reception space. The Comfort Inn, as holder of a State of Michigan Liquor License, is responsible for administration of all liquor regulations including refusing alcoholic service to anyone who is underage or cannot provide proper identification, or appears intoxicated.

Parking

We offer complimentary parking for you and all of your guests.

Smoke Free Policy

Our Hotel and Conference Center is a 100% smoke free facility.

