

*A Highlands  
Wedding*

HIGHLANDS  
EVENTS

# *Thank You*

There are hundreds of choices you make as you prepare for your wedding, and we are humbled and honored to have been chosen as your wedding venue.

Thank you for trusting us with your day.

We've put together this guide to help you feel confident and organized as your wedding draws nearer. You can refer to the guides, templates, and recommendations within, and of course, never hesitate to reach out to us directly for one-on-one support.

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# *The Ballroom*

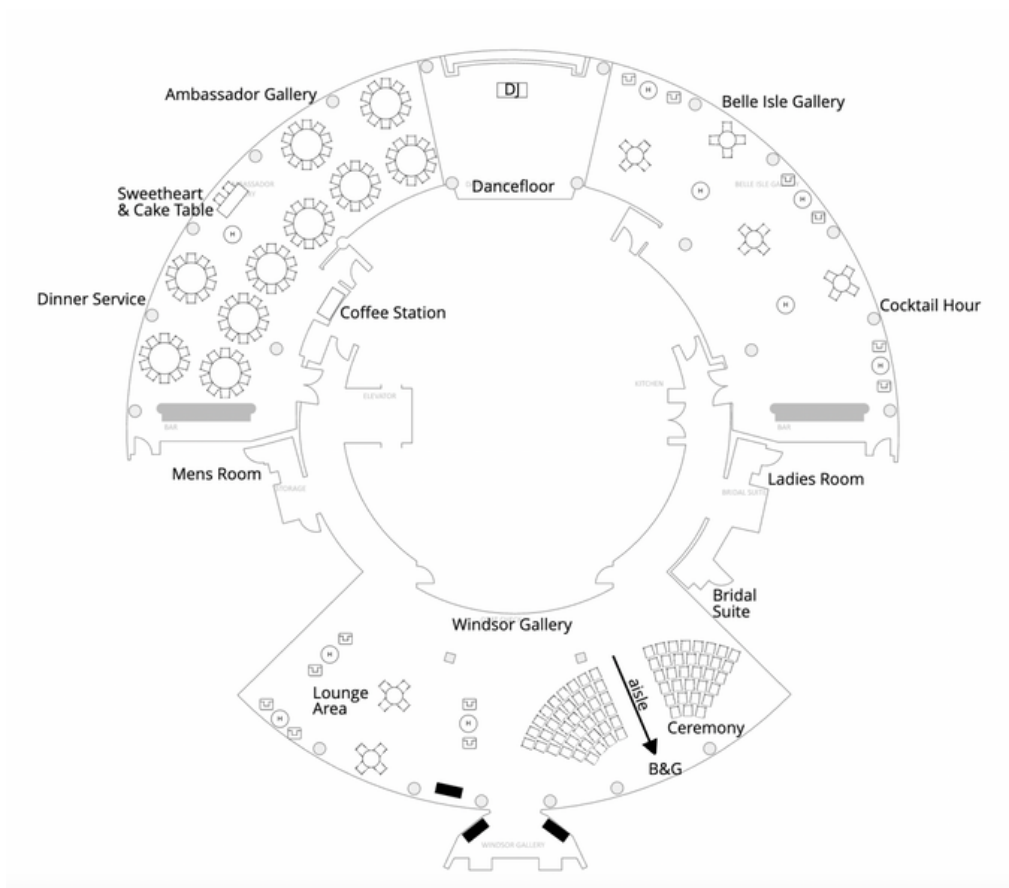
The Highlands Ballroom features a comfortable mid-century vibe with standout 360 degree views of the US and Canada highlighting Detroit's "comeback energy".

Innovative food presentations from sumptuous food stations to creative served meals are accented by event space dedicated to views from sunrise to sunset. Libations feature the classics to customized cocktails all under the direction of an in-house beverage guru.

Service is personalized and attentive, welcoming guests high above the iconic General Motors Renaissance Center making our home your home.

# The Ballroom

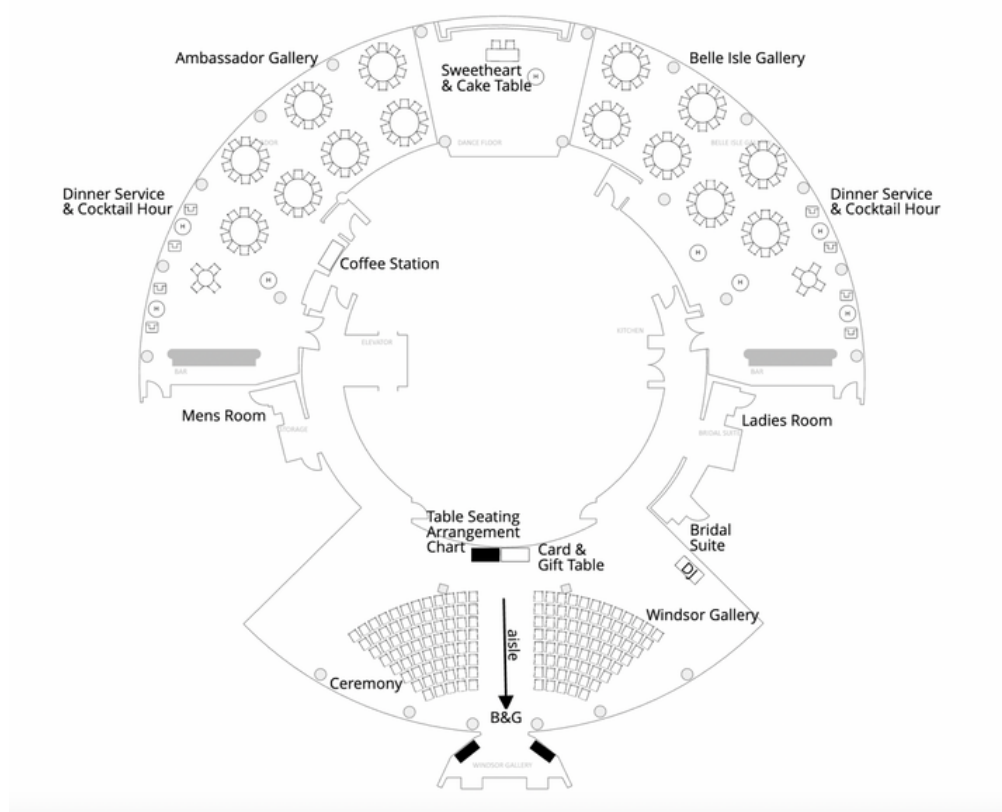
100 GUEST W/ CEREMONY



This is a 100 guest floor plan with a ceremony. You will note the ceremony takes place in our Windsor Gallery to the right of our glass elevators. Guests will then flow into our Belle Isle Gallery for cocktail hour, and final to the Ambassador Gallery for plated dinner (10 people each at 10 tables) and dancing.

# The Ballroom

140 GUESTS W/ CEREMONY TO DJ SWITCH PT. 1



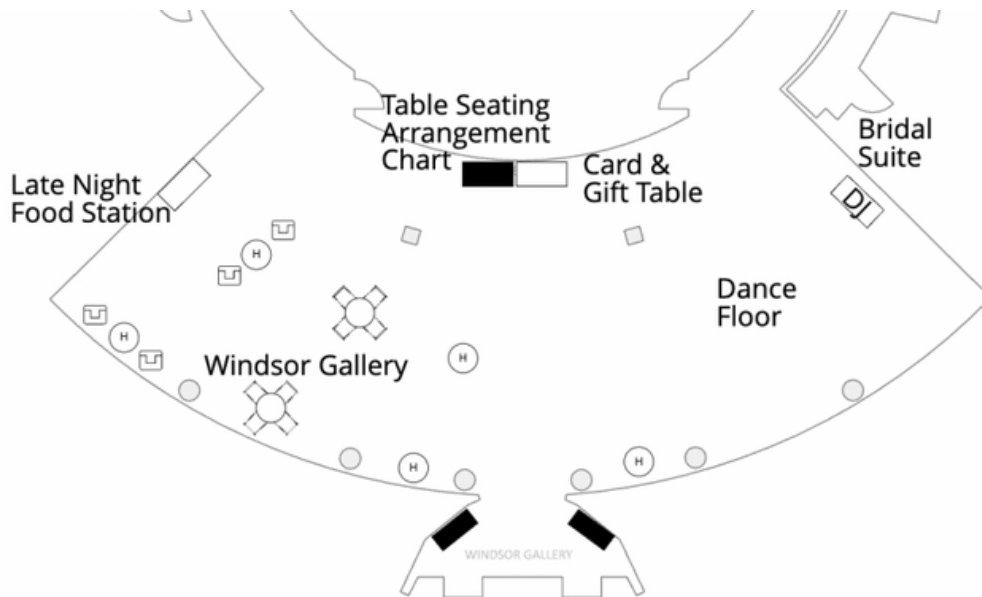
This is a 140 guest floor plan with a ceremony and to dj switch pt. 1. Ceremony takes place in our Windsor Gallery in front of our elevators with a pipe-and-drape or hedges behind. Guests will then flow into half of our Belle Isle Gallery and half of our Ambassador Gallery for cocktail hour split between our two bars.

Guests are seated among 14 tables with 10 at each table in the other halves of the Belle Isle and Ambassador Galleries. Dance floor is set with a sweetheart table for the bride and groom which will be removed for dancing post dinner and cake ceremony.

# The Ballroom

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140 GUESTS W/ CEREMONY TO DJ SWITCH PT. 2

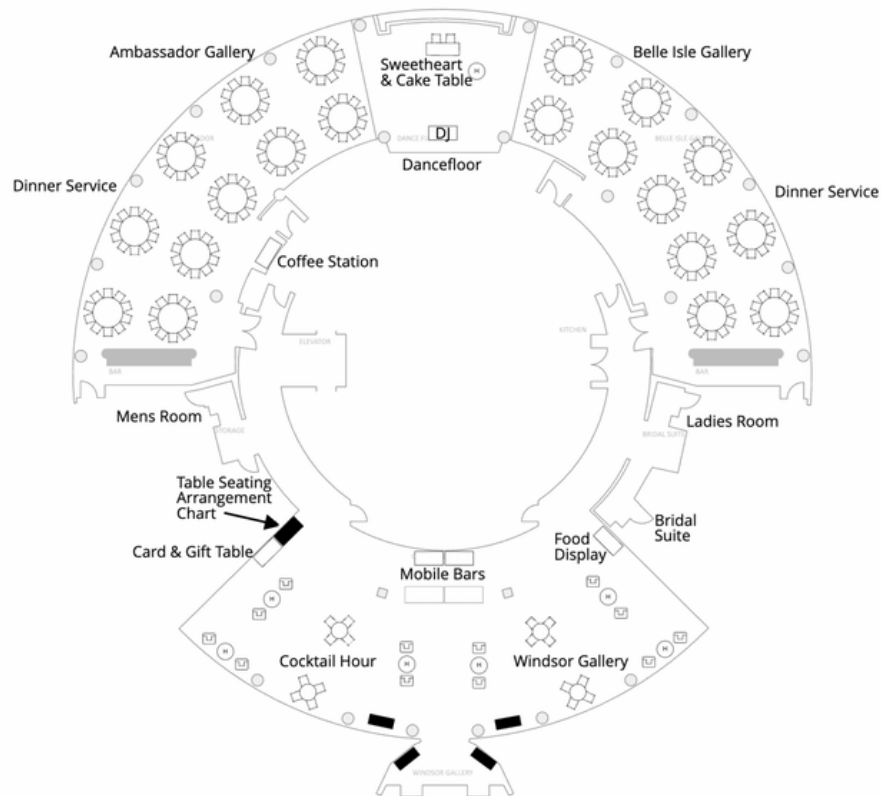


This is a 140 guest floor plan with a ceremony and to dj switch pt. 2. Ceremony takes place in our Windsor Gallery in front of our elevators with a pipe-and-drape or hedges behind. Guests will then flow into half of our Belle Isle Gallery and half of our Ambassador Gallery for cocktail hour split between our two bars.

Guests are seated among 14 tables with 10 at each table in the other halves of the Belle Isle and Ambassador Galleries. Dance floor is set with a sweetheart table for the bride and groom which will be removed for dancing post dinner and cake ceremony.

# The Ballroom

## 200 GUESTS WITH COCKTAIL HOUR



This is a 200 guest floor plan with a cocktail hour. Because the ceremony was held off-site, the cocktail hour takes place in our Windsor gallery with two mobile bars.

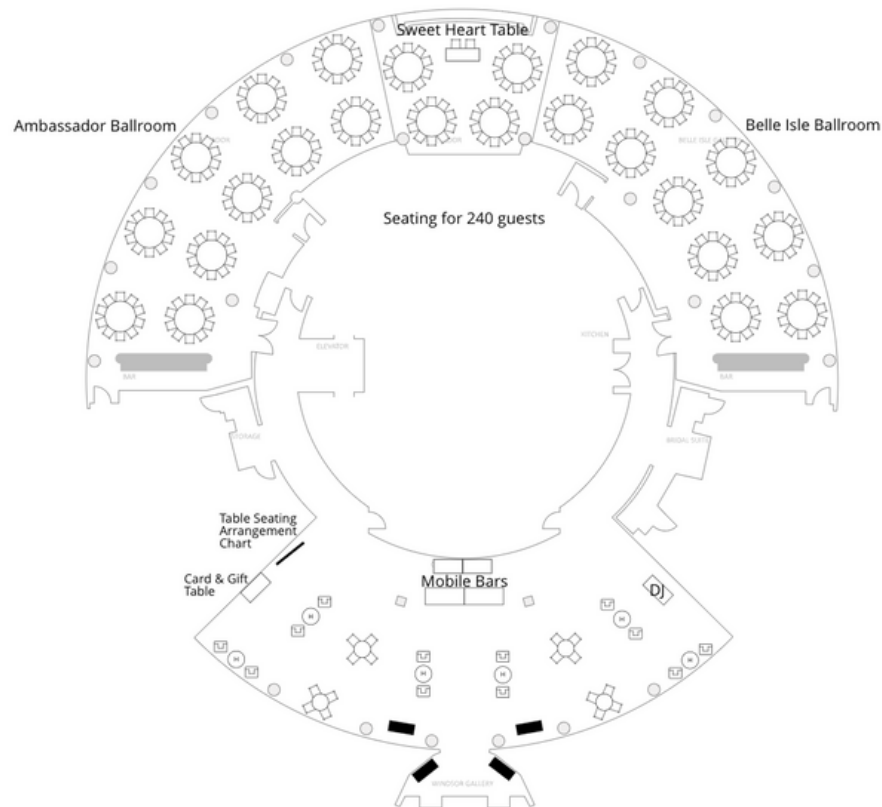
Guests are seated among 20 tables with 10 at each table in the Belle Isle and Ambassador Galleries. Dance floor is set with a sweetheart table for the bride and groom which will be removed for dancing post dinner and cake ceremony..



# The Ballroom

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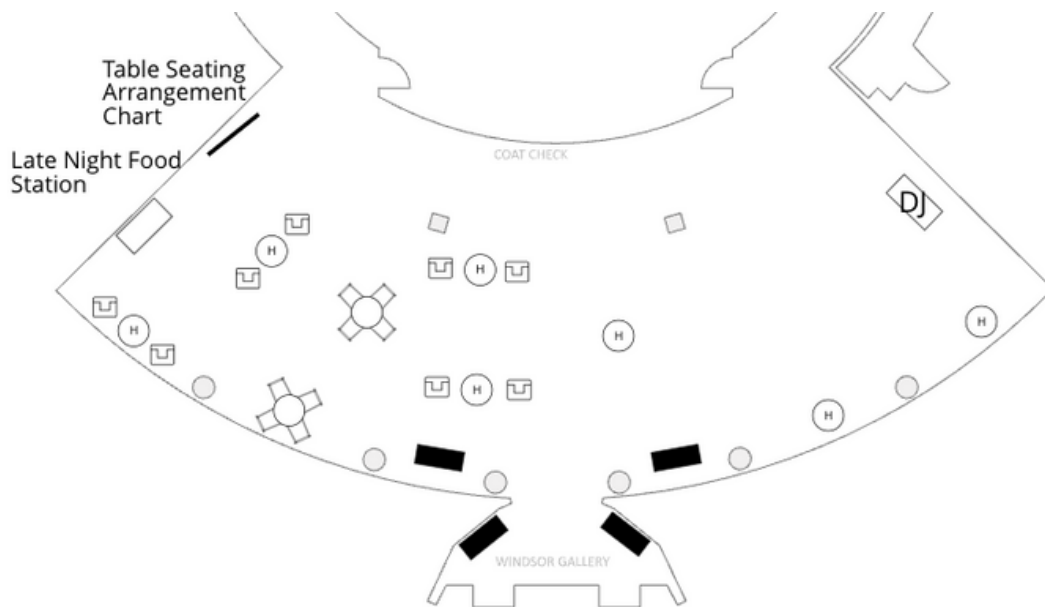
## 240 GUEST FLOOR PLAN WITH A ROOM FLIP PT. 1



This is a 240 guest floor plan, featuring a Cocktail Hour reception space set up in Windsor Gallery, and 24 guest tables in the Ambassador and Belle Isle Ballrooms, with a Sweetheart Table in the center of the guest tables. The cocktail hour would take place in the Windsor Gallery, with the DJ set up along either wall. When guests move into the ballrooms for dinner service, we flip the Windsor Gallery to a dance floor with lounge furniture on the opposite end of the room to create a wonderful area to dance the night away.

# The Ballroom

## 240 GUEST FLOOR PLAN WITH A ROOM FLIP PT. 2



This is a 240 guest floor plan, featuring a Cocktail Hour reception space set up in Windsor Gallery, and 24 guest tables in the Ambassador and Belle Isle Ballrooms, with a Sweetheart Table in the center of the guest tables. The cocktail hour would take place in the Windsor Gallery, with the DJ set up along either wall. When guests move into the ballrooms for dinner service, we flip the Windsor Gallery to a dance floor with lounge furniture on the opposite end of the room to create a wonderful area to dance the night away.



*Requirements &  
Recommendations*

# Requirements

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We believe in being transparent about the things we need some outside assistance with. In our experience as an award winning venue and food and beverage team, here are the things we ask our guests to provide to make sure we can focus on what we do best.

*To ensure a perfect day at Highlands, we require:*

- A professional day of coordinator - this allows you and your family and friends to focus on you! This person must be a professional coordinator who is trained to execute weddings.
- An officiant (IF YOU ARE HAVING YOUR CEREMONY WITH US) we love your love! we're just not qualified to make it legal.
- A DJ or Band - we have some great recommendations to make sure you can boogie down all night.
- A detailed spreadsheet of all guests' menu choices, dietary preferences, and allergies - no less than 2 weeks before the date of your event (see template on page 24).
- Set up and tear down of any decor - within your rental period- which does not belong to Highlands, ie centerpieces, AV equipment, lights, flower arrangements, any rented furniture, etc.
- Carts and moving equipment for any setup and tear down - these can be coordinated through Marriott, but Highlands is not able to provide carts.

# Recommendations

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We believe in being transparent about the things we need some outside assistance with. In our experience as an award winning venue and food and beverage team, here are the things we ask our guests to provide to make sure we can focus on what we do best.

*To ensure a perfect day at Highlands, we recommend:*

- A florist or other vendors to manage any centerpieces and decor.
- Ensuring your coordinator does "pack out" - helping to break down your decor.
- Don't forget about your vendors who will be spending the whole day when planning dinner - they need to eat too! We can include vendors in your guest count for 4 courses, or just an entree - remember to please check your contracts with vendors! They may require what your guests are eating before you make that decision. Just the entree option is \$45.





*Rentals &  
Upgrades*

# Rentals & Upgrades from Highlands

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Amber gold glass life like candles that are battery operated.

Candles available - \$100 flat fee

Linens & Napkins - If you are interested in other colors other than our standard white, black, and ivory - please ask about those options and the upgrade pricing



Bud Vases - We have an assortment of bud vases available for use - (80) vases available

Clear or amber - \$100 flat fee

# Rentals & Upgrades from Highlands

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## Usher Service

The GMREN CEN does not allow private signs to be put up throughout the building, AND the Marriott does not allow them either - to make things more clear for your guests, you may add on an usher service ran by Highlands Staff (we do provide you with clear and detailed instructions to put on your Wedding Website / Invitations) but this is helpful for guests when arriving into the building from the Beaubien Place Garage to direct guests the correct way using the escalators or the Marriott Elevators

**\$150 flat fee**

## Restroom Attendant

You may elevate your guests experience by having a Highlands staff member attend both the men's and women's restroom's - making sure it is clean at all times and the counters and toilets are wiped down after all guest usage. We will also provide a basket filled with the items below for your guests to use in each restroom: Mints , Tide-to go pen , Lint Roller, Feminine products, Hair spray, Deodorant, Mouth Wash, Hand Lotion, Dental Floss, Static Guard & Wrinkle Release, Bobby Pins, Safety Pins, Dress Tape, Sewing Kit with scissors, Cough Drops, Antiacid Tablets, Advil

**\$150 flat fee**

## AV Equipment & Screens

Equipment available for rent includes AV Microphone, TV's, Podium, Projector with Screen. Operation of these devices is not included with rental.

**\$100 flat fee**





*Food & Beverage  
Upgrades*

# Food & Beverage Upgrades

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Every wedding is customizable to your liking - consider elevating your guests' dining experience by upgrading your food and beverage menu.

## Platters & Displays

ADDED DURING YOUR COCKTAIL HOUR  
**(PRICED PER 25 PERSONS PER PLATTER)**

**CHILLED SHELLFISH** - raw oysters, poached shrimp, lobster tails, crab cocktail sauce, remoulade, lemon aioli, mignonette - *GF, DF* **[Market Price]**

**SHASHIMI PLATTER** - tuna, salmon, beef, yuzu kosho, chili crunch, pickled vegetable salad, avocado, crispy rice **[\$400]**

**ARTISINAL AMERICAN CHEESES** - chef's selection of cheeses, with an assortment of seasonal fresh fruit, dried apricots & toasted nuts - *V* **[\$300]**

**CHARCUTERIE** - salumi, prosciutto, coppa, sopressata, house pickled vegetables, sundried tomato, marinated olives, whole grain mustard, crackers - *DF* **[\$325]**

**PROSCIUTTO & OLIVE BOARD** - sliced italian prosciutto, marinated olives - *GF, DF* **[\$185]**

**MEDITERRANEAN HUMMUS** - creamy whipped chickpea hummus, pita chips, assorted vegetables - *V* **[\$150]**

**CAPRESE** - grilled stone fruit, heirloom tomato, burrata, basil, pine nut, sarveccio **[\$200]**

**VEGETABLE CRUDITE** - cucumber, cauliflower, baby carrot, broccoli, cherry tomato, red pepper, blue cheese dip, creamy hummus, buttermilk-herb dressing - *V, GF* **[\$200]**

**FRESH SEASONAL FRUIT** - chef's selection of seasonally available fruits - *V, GF, DF* **[\$200]**



# Food & Beverage Upgrades

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Every wedding is customizable to your liking - consider elevating your guests' dining experience by upgrading your food and beverage menu.

## Late-Night Stations

CASUAL, FUN FOOD OPTIONS FOR THAT LATE NIGHT FINISH TO YOUR EVENT  
**PRICED PER PERSON**

**PIZZA** - pepperoni, cheese, mushroom & peppers; mozzarella & red sauce **[\$12]**

**MEDITERRANEAN MEZZE BAR** - hummus, pita, falafel, stuffed grape leaves, olives, vegetables - V **[\$10]**

**SWEET FOND FAREWELL** - classic glazed donuts & macarons - V **[\$10]**

CHEF ATTENDANT LATE NIGHT STATIONS  
(REQUIRED FOR LISTED STATIONS BELOW)  
**PRICE FOR CHEF ATTENDANT STATIONS \$250**

**TACOS** - chicken tinga, watermelon radish escebeche, lime crema, salsa verde & carne asada, pickled red onion, queso fresco, salsa rojo **[\$12]**

**SLIDERS** - cheeseburger, burger sauce, house pickles, lettuce, and tomato & fried chicken, hot honey, Texas petes aioli, house pickles **[\$12]**

**DETROIT CONEY ISLAND HOT DOGS** - all beef hot dogs, coney chili, onions, cheddar, ketchup, mustard **[\$10]**

# Food & Beverage Upgrades

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Every wedding is customizable to your liking - consider elevating your guests' dining experience by upgrading your food and beverage menu.

## *Signature Cocktails for His & Hers Cocktails*

**\$14 PER PERSON FOR ONE SIGNITURE COCKTAIL**  
**\$20 PER PERSON FOR TWO SIGNITURE COCKTAILS**

**TONY'S ORIGINALS** - Highlands Old Fashioned, Cable Car, Luce Del Sol (vodka, Aperol, grapefruit, honey syrup, orange, lemon)

**HIGHLANDS CLASSICS** - House G&T, The High Bar (vodka, Aperol, St. Germaine, lemon sour, ruby red grapefruit, mint), High Bar Spritz (vodka, Aperol, prosecco, soda)

**SEASONAL MIXED DRINKS** - Skyfall 2.0 (aquavit, creme de violette, allspice, dram, lemon, honey), Amigo del Verano (Lunazul Blanco, Aperol, lemon, simple syrup), Wave-Length (gin, basil-cucumber syrup, lime, aloe liquor)

**MARGARITAS** - classic, strawberry, watermelon, or peach; salts: Tajin, Smoked Sea Salt, Spicy Salt

**ADDITIONAL FAVORITES** - negroni, espresso martini, paloma, sangria, rum punch, dirty shirley, black manhattan



*Highlands  
Preferred Vendors*

# Preferred Vendors

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Each of those listed below is tried and true with Highlands events. They know how to navigate our high rise, and we always enjoy working with them. If you prefer to hire in someone not on this list, you are more than welcome to! We love meeting great new contacts in the industry.

## Event Planners

ELEMENT EVENT DESIGN  
248-396-1017  
taylor@element-eventdesign.com

HALEY MAKAY EVENTS  
517-672-9068  
HaleyMakayEvents@gmail.com

FEAR NO MORE EVENTS  
810.406.8187  
Jessica@fearnomoreevents.com

CLINK & CO. DESIGNS  
923-3383  
clinkandcodesigns@gmail.com

K. ADAM EVENTS  
(407)222-6848  
info@kadamevent.com

## Event Planners Cont.

ELEGANT EVENT PLANNING  
(734) 751-8021  
info@elegantep.com

KENNEDY PLANNING COMPANY  
(810)347-9562  
kennedyplanningco@gmail.com

## DJ Services

LOVE PLUS ONE WEDDING DJS  
(248) 761-6900  
info@loveplusone.com

MIKE STAFF PRODUCTIONS  
(248) 689 -0777  
greatservice@mikestaff.com

SUGAR EVENTS AND ENTERTAINMENT  
(248) 679 -2443  
info@sugareventsent.com

# Preferred Vendors

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## **DJ Services Cont.**

CHRISTOPHER LONDON DJ SERVICE  
(313) 497-4106  
<https://cldjservice.com/contactus>

CSEIB PRODUCTIONS  
(586) 817-1428  
[cseibproductions@gmail.com](mailto:cseibproductions@gmail.com)

DJ STEADY ROCK  
(313) 727-3898  
[bookdjsteadyrock@gmail.com](mailto:bookdjsteadyrock@gmail.com)

DJ PET  
(734) 250-2835  
[djpetentertainment@gmail.com](mailto:djpetentertainment@gmail.com)

## **Live Band Entertainment**

BLUE WATER KINGS BAND  
(810) 214-0020  
[info@bluewaterkingsband.com](mailto:info@bluewaterkingsband.com)

## **Live Band Cont.**

THE BRIAN ALEXANDER BAND  
(810) 471-0446  
[ghusted01@gmail.com](mailto:ghusted01@gmail.com)

INTRIGUE BAND  
(248) 839-1625  
[stellabystarlight1@comcast.net](mailto:stellabystarlight1@comcast.net)

## **Florals**

VIVIANO'S FLOWER SHOP  
586-285-2252 OR 800-VIVIANO  
[ejanusch@viviano.com](mailto:ejanusch@viviano.com)

GERYCH'S  
(810) 629-5995  
[marcia@gerychsevents.com](mailto:marcia@gerychsevents.com)

MOTHER OF PEARL DESIGN  
[info@motherofpearl.design](mailto:info@motherofpearl.design)



# Preferred Vendors

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## Florals Cont.

THE FLOWER KITTEN  
586-533-4513  
woernerevents@gmail.com

EPSILON FLORAL  
epsilonfloral.com/letsconnect

SILK THUMB FLORIST  
734) 284-7974  
info@SilkThumbFlorist.com

## Stationary | Invitations

INVITES INK  
(248) 258-1657

SHAYTIONARY DESIGNS  
(419) 722-8509  
ShaytioneryDesigns@gmail.com

## Photographers

ROSY AND SHAUN PHOTOGRAPHY  
(313) 556-4821  
hello@rosyandshaun.com

CHETTARA T PHOTOGRAPHY  
psst@chettaratphotography.com

CATCHFLY PHOTOGRAPHY  
734-765-6470  
catchflyphotos@gmail.com

SAM SARKIS PHOTOGRAPHY  
(248) 538-9411

## Photoboosts

SHUTTERBOOTH  
(248) 545-6460  
info@shutterbooth.com

# Preferred Vendors

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## **Photobooths Cont.**

MAMMOTH! PARTY

<https://www.mammothparty.com>

SIMPLY PHOTO BOOTHS

(734) 386-0053

[simplyphotoboothsmi.com/contact](http://simplyphotoboothsmi.com/contact)

## **Rentals Cont.**

ELEGANT EVENTS

<https://elegantchiavaris.com/>

## **Rentals**

EVENT SOURCE

<https://www.eventsource.com>

DISPLAY GROUP

<http://www.displaygroup.com>

MODERNLY EVENTS

<https://www.modernlyevents.com>

SPECIAL OCCASIONS

[events@specialoccasionsmi.com](mailto:events@specialoccasionsmi.com)



*The Final  
Details*

# Final Spread Sheet

This excel spread sheet is an example of what is needed when you are ready to have your final details meeting. We will need the following information: All guests names, their entree selections, any dietary restrictions, and what table they will be seated at.

JAYAKUMAR/MORTON WEDDING TABLE DETAILS			
<b>TABLE 1</b>	<b>MEAL</b>	<b>D.R.'s</b>	
Craig	Marshall	Chicken	
Morgan	Dorffain	Chicken	
Joe	Sourin	Chicken	
Cristina	Sourin	Beef	
Kathryn	Zabus	Chicken	
Jordan	Ridenour	Beef	
Erik	Kobenstein	Beef	
Kate	Sitka	Chicken	
<b>TABLE 3</b>	<b>MEAL</b>	<b>D.R.'s</b>	
Naresh	Jayakumar	Chicken	
Maneesha	Jayakumar	Chicken	
John	Joseph	Chicken	
Hannah	John	Chicken	
Aloisus	John	Beef	
Rani	Aloisus	Beef	GLUTEN FREE
Abe	Philip	Beef	
Bobby	Philip	Beef	
Ed	Roden	Chicken	
Ether	Roden	Chicken	
<b>TABLE 5</b>	<b>MEAL</b>	<b>D.R.'s</b>	
Bella	Jayakumar	Beef	
Jayakumar	Rajadas	Chicken	
Maduram	Dhanraj	Chicken	
Salvi	Maduram	Beef	DAIRY FREE
Prince	Immanuel	Chicken	
Sean	Prince	Chicken	
Karen	Immanuel	Chicken	
Thomas	Reid	Beef	
Excilla	Reid	Chicken	
<b>TABLE 7</b>	<b>MEAL</b>	<b>D.R.'s</b>	
Josh	Roden	Beef	
Taylor	Trapani	Chicken	
Andrew	Rowden	Chicken	
Eric	Rowden	Chicken	
Andrew	Schepfer	Beef	
Taylor	Schepfer	Chicken	
Josh	Kaufman	V	DAIRY FREE
Nate	Thuc	Beef	
Isannah	Roden	Chicken	
Deborah	Revita	Chicken	
<b>TABLE 9</b>	<b>MEAL</b>	<b>D.R.'s</b>	
Christian	Ramirez	Beef	
Diane	Ramirez	Chicken	
Taeou	Pak	Beef	
Heather	Pak	Chicken	
Mad	Kaufman	V	GLUTEN FREE
Brian	Philip	Chicken	
Austin	Darfat	Chicken	
Elise	Hewson	Beef	
Courtney	Adams	Chicken	DAIRY FREE
Chris	Adams	Beef	
<b>TABLE 11</b>	<b>MEAL</b>	<b>D.R.'s</b>	
David	Grisa	Beef	
Mary	Husser	Chicken	
Hannah	Wagner	V	
Veronica	Walrad	Chicken	
Dan	Brown	Beef	
Karen	Brown	Chicken	
Richard	Parker	Chicken	
Laura	Parker	Chicken	
<b>TABLE 2</b>	<b>MEAL</b>	<b>D.R.'s</b>	
Aanchal	Shahani	Chicken	
Max	Ralph	Beef	
Julia	Seaton	Chicken	
Todd	Tuchek	Beef	
Lucas	Nelson	Beef	
Stephanie	Nelson	Chicken	
Tyler	Shubowicki	Vegetarian	
Holory	Wojcizek	Beef	
Elita	Shahani	Chicken	
<b>TABLE 4</b>	<b>MEAL</b>	<b>D.R.'s</b>	
Elyssa	Abreu	Vegetarian	
Amanda	Abreu	Beef	
Kevin	Wang	Beef	
Trina	Bhadral	Beef	
Tim	O'Brien	Beef	
Ryan	Rogers	Chicken	
Vija	Veinbergs	Chicken	
Kwesi	Asantey	Chicken	
Omid	Vadpary	Chicken	
Nina	Diklich	Chicken	
<b>TABLE 6</b>	<b>MEAL</b>	<b>D.R.'s</b>	
Michael	Morton	Beef	
LouAnn	Morton	Vegetarian	CLANTRO
Al	Sparr	Beef	
Reta	Sparr	Beef	
Shari	Lejauna	Beef	
Tim	Lejauna	Beef	
Frank	Atkins	Beef	
Michele	Atkins	Beef	
Curtis	Morton	Beef	
Stephanie	Morton	Chicken	
<b>TABLE 8</b>	<b>MEAL</b>	<b>D.R.'s</b>	
AlissaBeth	Morton	N/A	N/A
CJ	Morton	Beef	PEANUTS/TREE NUTS
Eric	Morton	Beef	
Kristen	Morton	Vegetarian	GLUTEN FREE
Anna	Morton	Chicken	
Bryce	Morton	KID	
Nick	Morton	Chicken	
Zachary	Morton	KID	
Jacob	Morton	KID	
<b>TABLE 10</b>	<b>MEAL</b>	<b>D.R.'s</b>	
Doue	Schmidt	Chicken	
Leahlyn	Schmidt	Chicken	
Michael	Gott	Beef	
Wendy	Gott	Chicken	
Barry	Ruppenthal	Beef	
Laura	Ruppenthal	Beef	
Phil	Robinson	Beef	
Rebecca	Robinson	Chicken	
Warner	Born	Beef	
Hanette	Lawrence	Chicken	

# Guest Place Cards

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When you are doing your guests place cards it will need to be readable for our staff to take down these orders when going around to their tables. Their name, entree order, and any dietary restrictions need to be on their place cards. All place cards will need to be placed at the guest tables prior and we request that you have a table seating arrangement chart for your guests to know where they are seated.



You are welcome to change up the font and colors of these place cards, but we do request them to be readable from at least a 6 foot distance for our servers. This states John Doe ordered Chicken and has a gluten and dairy allergy.



# Sample Rsvp

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We recommend sending your RSVPs out at least 3 full months before your date, and requesting replies by at least 3 weeks prior. We require food and beverage to be finalized within 2 weeks of your date. Two weeks prior is when your final guest count and final balance is due - your final details call will be scheduled and we will expect these details to be organized so we can prepare appropriately.

The above RSVP includes all necessary information: an accept or decline section, your menu choices (this invitation is for our Deluxe Tier with 2 entree selections), the dietary information for the chosen entrees, and a section for your guest to list any dietary restrictions or allergies.

Please note that for all tiers, a vegan/vegetarian option is provided at no additional charge for a maximum 10% of your guest count. If additional vegetarian options are required, please consider making one of your entree options vegetarian.

rsvp

kindly reply by [at least 3 weeks before wedding date]

accept with pleasure       graciously decline

please choose one:

Amish Chicken (gf)

Lamb Chops (df, gf)

dietary restrictions/allergies: \_\_\_\_\_

# Tastings

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If you paid your 1st deposit in cash or check, your tasting is complimentary for the bride and groom only. If you paid by card, tastings are a la carte per person with a 50% discount. You are more than welcome to bring more guests to your tastings, but we will need to know ahead of time on how many guests will be attending.

Tastings are scheduled 3-6 months before your special day. We hold tastings on Wednesdays and Thursdays with start times from 12-6pm.

Your tasting is designed to be a sampling of the hors d'oeuvres, entrees, and desserts you may wish to serve to your guests. As you prepare for your tasting, you will choose the items you'd like to experience and they will be prepared by our chefs in the same way they will be served for your wedding.

Tasting Template Below:  
4-6 Passed Hors d'oeuvres  
1-2 Appetizers  
2-4 Entrees  
1-2 Desserts

Cocktails are not included with your tasting but may be arranged for an additional fee in advance.

An aerial, black and white photograph of a city waterfront. A wide river flows from the foreground towards the background, where a suspension bridge spans across it. On the right bank, a large, modern building complex is visible, featuring a prominent circular structure. A ferry boat is docked at the riverbank near the circular building. The sky is overcast with heavy clouds. The word "Parking" is written in a white, elegant script font across the middle of the image.

# *Parking*

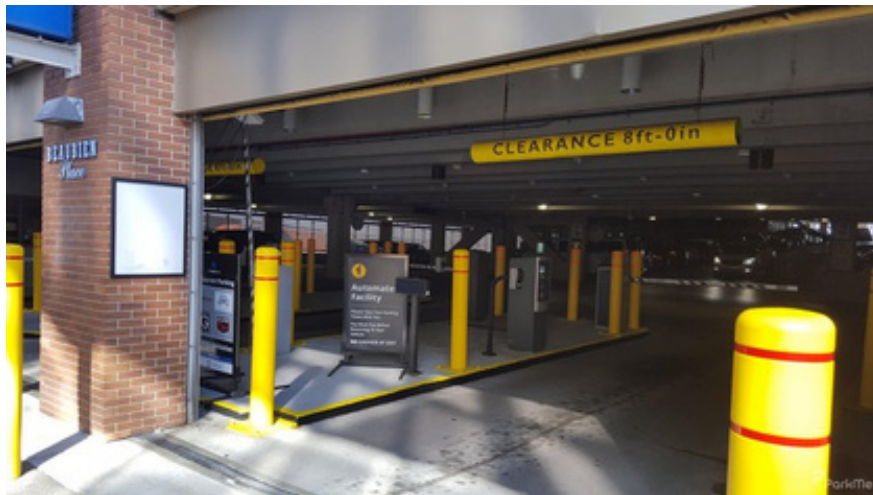
# Parking

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Beaubien parking garage is attached to the Renaissance center, (the building Highlands is located in). Below is the verbiage to put on your wedding website and wedding invitations:

Please utilize the Beaubien Place Parking Garage that is located on the east side of the Rencen, 2nd garage closest to the river - 238 Beaubien St, Detroit MI 48243 - Please make sure you park in this parking structure, We will not be able to validate your parking if you park in the first garage, which is PORT ATWATER. Beaubien has blue signs, Port Atwater has red signs. I have attached a picture of what the correct parking garage looks like on the outside for your reference.

Picture of garage below:



[https://d13esfgglb25od.cloudfront.net/lot\\_img/86948/db1b27ec99474663953ae0018af27b5f\\_medium.jpg](https://d13esfgglb25od.cloudfront.net/lot_img/86948/db1b27ec99474663953ae0018af27b5f_medium.jpg)

Once you park in the garage, please utilize the 2nd floor bridge that is located in the parking garage. It will give you direct access to the building. You may use the escalators or the Marriott elevators.



# Making Your Way to the Highlands Host Stand

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Usage of Escalators: Once you enter the building, you will then proceed straight ahead and will walk around the blue circular wall and will find escalators. Please take 2 escalators up to the 3rd level. You will then walk around a circular wall and will find the Highlands Host stand; please tell the hostess you are here for the [name of guests wedding] and she will be able to scan you up to the 72nd floor.

Usage of Elevators: Once you enter the building, you will turn to your right and will walk until you see an arrow pointing to the Marriott Guest Elevators. There will be glass doors at the entrance of the overpass to your left. You will see a Starbucks and a big red gumball machine at the entrance of the elevators. Take the elevator up to level 3. Once you have arrived, turn to your right, or left to exit out of the elevator lobby area and you will see glass doors to the entrance of the Highlands host stand; please tell the hostess you are here for the [name of guests wedding] , and she will be able to scan you up to the 72nd floor. If you have any questions on navigating the building when you enter, there will be a security guard at the entrance of the 2nd level bridge. If you ask which way to the Highlands, they will be able to direct you the correct way.



An aerial, grayscale photograph of a city skyline, likely New York City, featuring several prominent skyscrapers and a river in the distance. The image is framed by a thin white border.

*Congratulations!*

*We can't wait to celebrate with you.*