

ELEVATE

AT ONE CAMPUS MARTIUS



RENTAL

- \$8,970 (for up to 12 hours of access) which includes:
 - Onsite event manager
 - One onsite event facilities tech (fee applies for additional techs)
 - Special event insurance policy
 - A fully furnished space with built-in outdoor bars
 - State-of-the-art audio visual equipment (AV tech fees additional)

SECURITY

- A minimum of one security officer per 75 guests is required
- Billed at \$75 per hour, per officer, with a four-hour minimum
- Scheduled for a minimum of 60 minutes pre and post event time

AUDIO VISUAL

- A minimum of one audio visual technician is required
- Billed at \$75 per hour, per technician, with a six-hour minimum
- Scheduled for a minimum of 30 minutes pre and post event time

BEVERAGES

- Rock Events is the exclusive provider of alcoholic beverage service and professionally trained bar staff
- A \$7,000 beverage minimum required for all Friday and Saturday bookings
- For beverage options and pricing, please refer to pages 3-4

CATERING

- Please refer to page 5

PARKING

- Your event sales manager can provide available self-parking options within walking distance of the One Campus Martius building



ONE CAMPUS MARTIUS
DETROIT, MI 48226



EVENT SPACE: 7,778 SQ FT
PRE-FUNCTION: 7,842 SQ FT
TERRACE: 5,570 SQ FT



PRE-FUNCTION CAPACITY:

- 350 strolling

EVENT SPACE CAPACITY:

- 500 strolling
- 350 banquet

TERRACE CAPACITY:

- 250 strolling



FOR MORE INFORMATION:

(313) 373-8720

Venues@RockEvents.com

RockEventsDetroit

ELEVATE

AT ONE CAMPUS MARTIUS

FREQUENTLY ASKED QUESTIONS

Is it possible to hold our wedding ceremony in the event space?

Certainly! We are happy to accommodate couples who wish to hold their wedding ceremony with us. An additional \$300 fee will apply.

If we are hosting our wedding ceremony with Rock Events, would it be possible to arrange for a rehearsal beforehand?

Feel free to reach out to us two weeks prior to your wedding date and we will do our best to accommodate your request for a ceremony rehearsal. We will work with you to schedule a suitable date and time, taking into consideration the availability of the venue.

Is it necessary for us to hire a professional wedding planner for our ceremony and/or reception?

Our team is highly involved in the planning process, but we do require that you collaborate with a professional wedding planner for month-of coordination at a minimum. The responsibilities of the planner include overseeing your ceremony rehearsal (if applicable), liaising with vendors onsite, managing your schedule, and ensuring the collection of any gifts or wedding items at the end of the evening. We are more than willing to suggest a planner or you are welcome to select your own professional planner.

Are we required to use one of the caterers from your vendor guide?

Yes, it is a requirement to select one of the caterers listed in our vendor guide. We're confident our preferred caterers will offer you an exceptional experience and a high standard of service.

Is it necessary to rent tables, chairs, dinnerware, and other items?

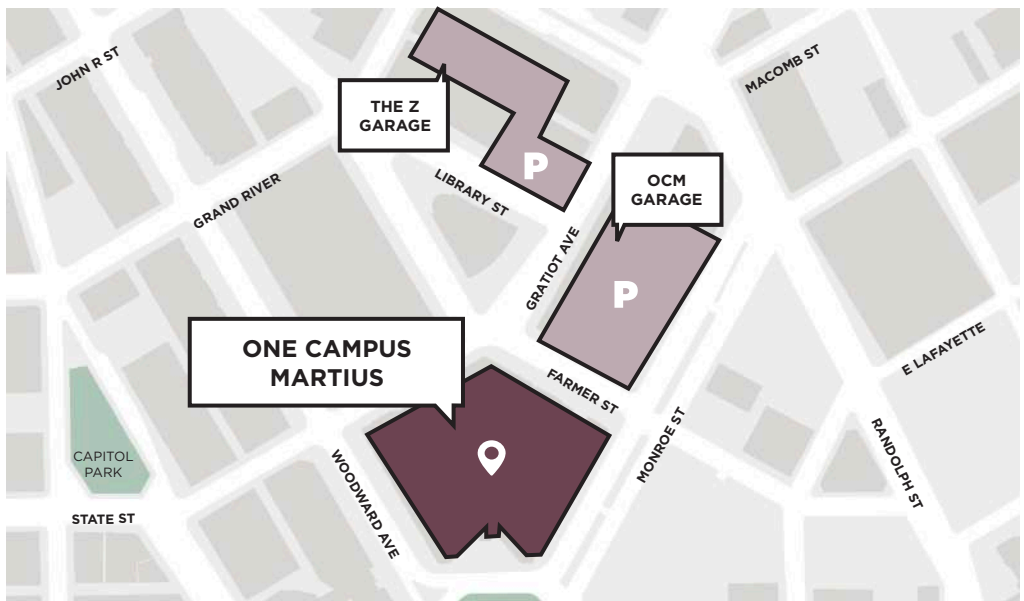
The venue is already equipped with furniture. However, depending on your desired event layout, you may consider renting additional tables and chairs. Please note that dinnerware and decorative items like table linen and centerpieces are not provided and would need to be rented separately. For a list of our recommended event rental companies, please refer to the vendor guide on page 5.

Is it possible for us to access the space a day prior for load-in or a day after for load-out?

Please consult your event sales manager to verify if load-in or load-out rental is available (additional charges to apply).

When must my event conclude?

Your event activities should end no later than midnight.



ELEVATE AT ONE CAMPUS MARTIUS

SOCIAL BEVERAGE MENU

BAR PACKAGES

Includes unlimited assorted Coca-Cola drinks, water, coffee, biodegradable drinkware, napkins, mixers, garnishes, and ice. Bartender fees are not included.

BEER + WINE	SIGNATURE	PREMIUM	EXCLUSIVE
\$22 per guest for 2 hours \$5 per guest per add'l hour	\$24 per guest for 2 hours \$6 per guest per add'l hour	\$30 per guest for 2 hours \$7 per guest per add'l hour	\$36 per guest for 2 hours \$8 per guest per add'l hour
<u>Includes:</u> 2 Domestic Beers 2 Import/Craft Beers 4 Signature Wines*	<u>Includes:</u> Signature Liquors 2 Domestic Beers 2 Import/Craft Beers 4 Signature Wines*	<u>Includes:</u> Premium Liquors 2 Domestic Beers 2 Import/Craft Beers 4 Premium Wines*	<u>Includes:</u> Exclusive Liquors 2 Domestic Beers 2 Import/Craft Beers 4 Exclusive Wines*

*Upgrade wine tier for an add'l fee

BARTENDER SERVICE

Minimum one (1) bartender per 50 guests is required. Additional bartenders required when more than one bar setup is requested and/or when glassware is used.

STAFF	FIRST FOUR HOURS	ADDITIONAL HOURS
Bartender	\$280	\$40

LIQUOR SELECTIONS

Choose a tier below for your package.

SIGNATURE		
Smirnoff Vodka	Seagram's 7 Whiskey	Lunazul Blanco Tequila
Seagram's Gin	Jim Beam Bourbon	
Bacardi Superior Rum	Cutty Sark Scotch	

PREMIUM			
Tito's Vodka	Jack Daniel's Whiskey	Maker's Mark Bourbon	Corazon Blanco Tequila
Tanqueray Gin	Crown Royal Whisky	Dewar's White Label Scotch	
Captain Morgan Rum	Jameson Whiskey	Corazon Anjeo Tequila	

EXCLUSIVE			
Grey Goose Vodka	Crown Royal Whisky	Johnnie Walker Black Label Scotch	Tres Agave Anjeo Tequila
Hendricks Gin	Jameson Whiskey	Hennessy Cognac	Cointreau
Captain Morgan Rum	Woodford Reserve Bourbon	Patrón Silver Tequila	Baileys Irish Cream

Minimums may apply. Pricing subject to a taxable 24% service charge and the applicable MI State sales tax at the time of your event. Beverage pricing, fees, and offerings are subject to change without prior notification. Pricing can be guaranteed up to three months prior to the event, if requested and confirmed in writing. Maximum 6 hours of service permitted.

BEER SELECTIONS

CRAFT BEER (MICHIGAN MADE)	IMPORT BEER	DOMESTIC BEER
Atwater Dirty Blonde	Labatt Blue	Blue Moon
Bell's Two Hearted IPA	Modelo Especial	Bud Light
Seasonally Rotating Bell's* (Oberon, Oktoberfest, Winter Ale)	Stella Artois	Coors Light
Blake's Hard Cider Co. Classic Apple	Heineken 0.0 (NA)	Miller Lite

**Ask your Event Sales Manager about seasonal availability.*

SIGNATURE WINE SELECTIONS

WHITE	RED	BUBBLES & ROSÉ
Ruffino 'Lumina' Pinot Grigio	DeLoach Pinot Noir	Valdo Numero 1 Prosecco
DeLoach Chardonnay	Joel Gott 'Palisades' Red Blend	Chateau de Campuget Rosé
Grand Traverse Late Harvest Riesling	DeLoach Cabernet Sauvignon	

PREMIUM WINE SELECTIONS

WHITE	RED	BUBBLES & ROSÉ
Black Star Farms 'Arcturos' Pinot Grigio	Cloudline Pinot Noir	La Marca Prosecco Brut
Whitehaven Sauvignon Blanc	Hess Select 'TREO' Red Blend	Mawby Sparkling 'Detroit' Demi Sec
La Crema Chardonnay	Louis Martini Cabernet Sauvignon	Summer Water Rosé

EXCLUSIVE WINE SELECTIONS

WHITE	RED	BUBBLES & ROSÉ
Santa Margherita Pinot Grigio	Belle Glos 'Clark & Telephone' Pinot Noir	Gerard Bertrand Crémant de Limoux Blanc
Emmolo Sauvignon Blanc	Unshackled by The Prisoner Red Blend	Fleur de Mer Rosé
J Vineyards Chardonnay	Napa Quilt Cabernet Sauvignon	

Wine offerings are subject to seasonal changes and availability.



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SPECIALTY BEVERAGES + ENHANCEMENTS

SPECIALTY COCKTAILS

Enhance your bar package with a specialty cocktail from our list below. Please contact your sales manager to discuss custom offerings.

VODKA

Cosmopolitan

Vodka, lime juice, cranberry juice, triple sec

Moscow Mule

Vodka, ginger beer, lime juice, lime garnish

Espresso Martini

Vodka, coffee liqueur, espresso, simple syrup +\$4

GIN

Greyhound Gin, grapefruit juice, lime juice

French 75

Gin, lemon juice, simple syrup, Prosecco, lemon twist +\$2

The Last Word

Gin, Chartreuse, maraschino liqueur, lime juice +\$4

SPARKLING

Aperol Spritz

Aperol, Prosecco, club soda +\$2

Hugo Cocktail

St. Germain elderflower liqueur, Prosecco, soda water, fresh mint +\$4

WHISKEY/BOURBON

Old Fashioned

Bourbon, Angostura bitters, sugar, water, orange garnish

Manhattan

Rye whiskey, sweet vermouth, Angostura bitters, maraschino cherry

TEQUILA

Margarita

Tequila, triple sec, lime juice, simple syrup

Paloma

Tequila, grapefruit juice, sparkling water, lime juice

Mezcal Mule

Mezcal Tequila, honey syrup, lime juice, ginger beer +\$2

MOCKTAIL BEVERAGE PACKAGE

\$12 per guest for 2 hours; \$3 per guest per add'l hour. Choice of two (2) included. \$1 per guest per add'l mocktail.

Package includes: 2 specialty mocktails, unlimited Coca-cola drinks, iced tea, lemonade, fruit juices, and coffee service.

Mocktail Mojito

Lime juice, simple syrup, mint, soda

Tropical Mango Fusion

Mango purée, pineapple juice, grenadine, soda water

Cranberry Sparkler

Cranberry juice, ginger ale, lime juice, fresh cranberries

Apple Cider Mule

Apple cider, lime juice, ginger beer, cinnamon sugar rim



BEVERAGE ENHANCEMENTS

Pricing available upon request.

Floral Ice Cubes

Elevate your cocktail with custom floral ice cubes. Minimum lead time may apply.

DIY Bloody Mary Bar

Bloody Mary bars include seasoned rims, savory garnishes, veggies, and much more!

Champagne Tower

Kick off your celebration with this fun photo opportunity featuring your favorite bubbly. Non-alcoholic options available upon request.

Enhanced Coffee Station

Upgrade your coffee station to include syrups, sugar cubes, chocolate shavings, whipped cream, and cinnamon sticks. Cordials available upon request.

PREFERRED VENDORS



FULL-SERVICE CATERING

2 UNIQUE

Carolyn Berry | (248) 607-6906
carolyn@twounique.com
twounique.com

ANDIAMO CATERING & EVENTS

Morgan Homier | (586) 268-0200
mhomier@andiamoitalia.com
andiamocatering.com/warren

CUTTING EDGE CUISINE

Danielle Kowalski | (248) 677-4380
danielle@cuttingedgecuisine.com
cuttingedgecuisine.com

FORTE BELANGER

Forte Belanger | (248) 602-2655
hello@fortebelanger.com
fortebelanger.com

KRISTINA'S CATERING

Kristina Montalto | (586) 634-8542
kristina@kristinascatering.com
kristinascatering.com

PLUM MARKET

Plum Market | (248) 487-7000
catering@plummarket.com
plummarketcatering.com

QUALITY KOSHER CATERING

Daniel Kohn | (248) 352-7758
info@qualitykosher.com
qualitykosher.com

REVA CONSTANTINE EVENTS

Reva Constantine | (313) 204-8101
revaconstantinevents@gmail.com
revaconstantinevents.square.site

SKOSH CATERING

Rachel Carlisle | (248) 313-9245
info@skoshcatering.com
skoshcatering.com



EVENT RENTALS

DISPLAY GROUP

John Lamb | (313) 220-5558
jlamb@displaygroup.com
displaygroup.com

EVENT SOURCE

Suzanne Chandler | (313) 309-9000
suzannechandler@eventsource.com
eventsource.net

EVENT THEORY

Shannon Miller | (586) 755-0000
shannon@eventtheory.com
eventtheory.com



FLORISTS

BLUMZ

Amanda Forman | (313) 964-5777
amanda@blumz.com
blumz.com

FLEUR DETROIT

Darin Lenhardt | (248) 953-3840
darin@fleurdetroit.com
fleurdetroit.com

FLOWERS FOR DREAMS

Michael Zucker | (248) 872-2749
michael@flowersfordreams.com
flowersfordreams.com



VALET SERVICE

IN-HOUSE VALET

Stevie Ferich | (248) 755-4082
inhousevalet@att.net
inhousevalet.net

STAR TRAX EVENTS

Todd Duggins | (248) 268-3820
todd@startrax.com
startrax.com

UNIVERSAL SPECIAL EVENTS

Tonia Williams | (313) 506-1047
tonia@universalspecialeventsinc.com
universalspecialeventsincorporated.com



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