



HIGHLANDS

[EVENTS & OCCASIONS]

RAISE YOUR GLASS.

FEED YOUR SOUL.

LIFT YOUR SPIRIT.

Wrapped in floor-to-ceiling views of the city and beyond, this glittering vantage point becomes the backdrop to your special event. Our team will curate one of a kind experiences for groups of 30 to 300. Warm, seamless hospitality will enhance every shared moment, while elevating memories made atop the city of Detroit.

Private events at Highlands are designed to accommodate a range of events and styles. From intimate soirees, to corporate gatherings and celebrations of life's most precious occasions. We are passionate about delivering your vision and making a wonderful and lasting impression on your guests.

Our talented chefs are excited to exceed expectations, whether it is canapés at a cocktail hour, social action stations or a multicourse seated dinner. Custom cocktails are handled expertly by our world renowned mixologist, Tony Abou-Ganim, and a fantastic wine selection has been developed to meet your taste, match your food and work for your budget by our sommelier.

We look forward to meeting you and collaborating on how we can take your event to the next level...literally!

Cheers!

Shawn McClain



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FAQ

All prices are subject to 6% sales tax and 24% service charge.
Food & beverage pricing is subject to change
without prior notification.
Pricing can be guaranteed up to sixty days prior to the
function, if requested and confirmed in writing.

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.

An event space that can accommodate intimate social events, corporate fetes and confidential meetings while providing views unparalleled in the greater Detroit area.

You are invited to meet, celebrate and create unique memories at Highlands Detroit...all with panoramas guaranteed to astound.

We will provide the stellar location, the gracious service and the inventive cuisine all surrounded by the Motor City. You enjoy!



DISPLAYS

[stationed hors d'oeuvres designed for receptions, cocktail hours, and strolling events]
[priced per 25 persons]

- » CHILLED SHELLFISH raw oysters, poached shrimp, lobster tails, crab cocktail sauce, remoulade, lemon aioli, mignonette *-GF, DF* [mkt price]
- » SASHIMI PLATTER tuna, salmon, beef, yuzu kosho, chili crunch, pickled vegetable salad, avocado, crispy rice [400]
- » ARTISANAL 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, sarvecchio [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]



HORS D'OEUVRES

[passed or displayed]

[priced per piece. minimum order 20 pieces]

COLD HORS D'OEUVRES

- » crostini of fresh mozzarella, balsamic tomatoes, and basil pesto *-V* [4]
- » deviled egg, smoked trout roe, chive, creme fraiche *-GF* [4]
- » west coast oysters, shallot mignonette, tabasco gel (raw) *-GF, DF* [6]
- » cured smoked salmon, crispy potato, sour cream, fennel *-GF* [6]
- » camembert cheese, shallot jam, candied pecan, toasted brioche *-V* [4]
- » tuna tartare, avocado, sesame seeds, crispy rice (raw) *-GF, DF* [4]
- » beef tartare, egg yolk, smoked aioli, pickled shallot, chive (raw) *-DF* [6]
- » shrimp cocktail, smoked cocktail sauce, lemon aioli *-GF, DF* [6]
- » apple butter, serrano ham, brie, candied fresno [5]

WARM HORS D'OEUVRES

- » goat cheese stuffed bacon wrapped dates, almonds, sauce romesco *-GF* [4]
- » arancini risotto balls, roasted mushrooms, fontina, black truffle *-V* [4]
- » grilled flatbread, ricotta, prosciutto, aged balsamic, arugula [5]
- » falafel, creamy hummus, garlic-tahini puree *-GF, V* [4]
- » cubano, slow roasted pork, smoked ham, mustard, swiss, fondue, house pickle [6]
- » braised beef short rib crostini, smoked tomato jam, parmesan [6]
- » crispy duck confit roll, preserved fig, harissa aioli *-DF* [5]
- » seared scallops, cauliflower, golden raisins, almond, brioche [6]
- » grilled skirt steak, salsa verde, creamy fried potato *-GF* [6]
- » grilled baby lamb chops, rosemary-garlic oil, aged balsamic *-GF, DF* [7]

SMALL PASSED PLATES

[two bite composed hors d'oeuvres, designed for receptions, cocktail hours, and strolling events]
[priced per]

- » GRILLED PRAWNS roasted eggplant caponata, golden raisins, vadouvan spice [10]
- » SPANISH OCOTPUS olive-oil whipped potato, smoked paprika & chorizo
vinaigrette *-GF, DF* [10]
- » CRISPY PORK BELLY parsley, lemon, garlic, poached mussels *-GF* [10]
- » BACON WRAPPED RABBIT LOIN cheesy italian polenta, honey glazed carrots, aged
balsamic vinegar *-GF* [9]
- » CRISPY FRIED MUSHROOM CIGAR brown butter chestnuts, goat cheese, date &
balsamic sauce *-V* [8]



PLATED DINNER PACKAGES

[packages are charged on the total number of guests guaranteed]

Standard [\$75 / one entree selection]

Deluxe [\$85 / two entree selections]

Premier [\$95 / three entree selections]

HORS D'OEUVRES

[choose 4]

COLD HORS D'OEUVRES

- » crostini of fresh mozzarella, roasted tomatoes, and basil pesto *-V*
- » deviled egg, smoked trout roe, chive, dill *-GF*
- » west coast oysters, shallot mignonette, preserved lemon (raw) *-GF, DF [+2]*
- » cured smoked salmon, crispy potato, dill sour cream, fennel *-GF*
- » camembert cheese, shallot jam, cherry, toasted brioche *-V*
- » tuna tartare, avocado, sesame seeds, crispy rice (raw) *-GF, DF [+2]*
- » beef tartare, egg yolk, smoked aioli, pickled shallot, chive (raw) *-DF*
- » shrimp cocktail, smoked cocktail sauce, lemon aioli *-GF, DF [+1]*
- » apple butter, serrano ham, brie, candied fresno

WARM HORS D'OEUVRES

- » goat cheese stuffed bacon wrapped dates, almonds, sauce romesco *-GF*
- » arancini risotto balls, roasted mushrooms, fontina, black truffle *-V*
- » grilled flatbread, ricotta, prosciutto, aged balsamic, arugula
- » falafel, creamy hummus, garlic-tahini puree *-GF, V*
- » cubano, slow roasted pork, smoked ham, mustard, swiss, fondue, house pickle
- » braised beef short rib crostini, smoked tomato jam, parmesan
- » crispy duck confit roll, preserved fig, harissa aioli *-DF*
- » seared scallops, cauliflower, golden raisins, almond, brioche *[+1]*
- » grilled skirt steak, salsa verde, creamy fried potato *-GF*
- » grilled baby lamb chops, rosemary-garlic oil, aged balsamic *-GF, DF [+1]*

APPETIZER - SOUP OR SALAD

[choose one]

SOUP

- » ROASTED BUTTERNUT SQUASH SOUP coconut milk, red curry, toasted pepitas, crispy shallot
 - » CREAMY PARSNIP AND MUSHROOM SOUP toasted pinenuts, fine herbs, smoked olive oil *-GF, V*
 - » TOMATO BISQUE roasted tomato, balsamic, parmesan crouton
- [supplement lobster bisque - added \$6]

SALAD

- » CLASSIC CAESAR SALAD romaine hearts, parmesan custard, herb vinaigrette, crispy breadcrumbs *-V*
- » MICHIGAN CHERRY AND APPLE SALAD mixed greens, cherries, blue cheese, apple vinaigrette *-GF, V*
- » GEM LETTUCE SALAD baby gem lettuce, basil blue cheese dressing, buttermilk blue, bacon, sourdough
- » ROASTED BABY BEET SALAD whipped goat cheese, banyuls vinaigrette, broccoli almond relish, arugula, shaved radishes *-GF, V*

ENTREES

[number of selections based on tier option]

- » SEA SCALLOPS roasted mushrooms, braised oxtail, sweet onion jus, rapini *-GF*
- » SALMON BUTTER SEARED celery root, smoked artichokes, cauliflower, lemon *-GF*
- » AMISH CHICKEN thyme roasted pears, sweet broccoli, arugula, roasted jus *-V*
- » LAMB CHOPS rosemary fingerling potatoes, eggplant, red wine reduction *-DF*
- » BEEF SHORT RIB creamy whipped potatoes, roast carrots, sweet onion, charred leek and herb sauce *-GF*
- » BLACK TRUFFLE CAVATELLI cauliflower cream, toasted pine nuts, parmesan *-V*
- » MOROCCAN CARROTS harrissa roasted carrots, carrot puree, carrot top pistou, cumquat salsa *-VEGAN*
- » BONE-IN PORK CHOP brussels sprouts, thyme roasted apples, mustard jus *-V,GF*
- » BEEF FILET MIGNON [+12] -6oz or
- » NEW YORK STRIP -6oz creamy whipped potatoes, baby carrots, red wine braised onions, charred leek and herb sauce, watercress *-GF*
- » STEAK AND LOBSTER OSCAR [+21] filet, 1/2 buttered lobster tail, sauce bernaise, almond roasted green beans, whipped potatoes *-GF*
- » DUAL PLATED BEEF AND CHICKEN sliced ny strip, amish chicken, rosemary fingerling potato, toasted broccolini, charred leek and herb sauce





DESSERTS

[plated - choose up to two options - half of each based on final guest count]

» DARK CHOCOLATE & HAZELNUT CAKE cocoa nibs, hazelnuts, espresso infused english toffee *-GF,V*

» CREME BRULEE sweet vanilla whipped cream, blueberries, lemon zest *-GF*

» STRAWBERRY LEMON CAKE mascarpone and limoncello layers, white chocolate shavings *-V*

» TIRAMISU sweet mascarpone cream, vanilla genoise, coffee syrup *-V*

» CHERRY CHEESECAKE graham cracker crust, vanilla, michigan cherries *-V*



SHARED/FAMILY STYLE DINNER

[\$80 PER GUEST]

FIRST COURSE [CHOICE OF THREE ITEMS]

- » ROASTED BABY BEETS whipped goat cheese, candied pecans, banyuls vinaigrette, radish
- » GEM LETTUCE SALAD smoked blue cheese & basil dressing, crispy bacon, toasted sourdough
- » SMOKED ARTICHOKE HUMMUS vegetables & grilled flatbread, garnished with sumac & olive oil
- » FOIE GRAS BRULEE Michigan cherry preserves, cocoa nibs, toasted brioche

SECOND COURSE [CHOICE OF THREE ITEMS]

- » NEW YORK STRIP [supplement filet +16/guest] creamy whipped potatoes, charred broccoli, red wine braised onions
- » CHICKEN yukon gold potato gnocchi, confit shallots, roasted mushrooms
- » SALMON roasted cauliflower, golden raisins, toasted almonds, arugula
- » SCALLOPS mushrooms, braised beef, sweet onion & foie gras jus

DESSERT COURSE [PLATED INDIVIDUALLY AND DISPLAYED ON CENTER OF TABLE]

- » CHEESECAKE blueberry & lemon compote, caramelized white chocolate
- » CREME BRULEE Michigan sweet cherries, vanilla whipped cream
- » CHOCOLATE & HAZELNUT CAKE nutella cream, toasted hazelnut, espresso infused toffee syrup





STATIONS

[designed for a sit-down dinner or strolling reception]

SALAD STATION

[one selection - 15] [choice of two - 17] [all three - 22]

- » CLASSIC CAESAR SALAD romaine hearts, parmesan, sourdough lace, classic Caesar dressing
- » MICHIGAN CHERRY AND APPLE SALAD mixed greens, michigan cherries, blue cheese, fresh apple vinaigrette *-GF,V*
- » CHOPPED MEDITERRANEAN SALAD romaine, radicchio, cherry tomatoes, shallot, pepperocini, feta *-GF,V*

ENTREE STATIONS

[two selections - 44] [three selections - 59] [each additional +15]

- » SALMON BUTTER SEARED roasted cauliflower, green beans, almonds, lemon-herb butter *-GF*
- » SEA SCALLOPS grilled broccolini, roasted mushrooms, pearl onions, brown butter *-GF*
- » EGGPLANT PARMESAN san marzano tomatoes, mozzarella, basil, parmesan *-V*
- » AMISH CHICKEN thyme roasted pears, sweet broccoli, arugula, roasted jus *-GF*
- » BRAISED BEEF SHORT RIB roasted brussels sprouts & glazed baby carrots *-GF*
- » NEW YORK STRIP grilled artichokes & mediterranean salsa verde *-GF,DF*
- » BEEF FILET MIGNON [+\$6 supplemental charge per guest] cauliflower, mushroom duxelle, watercress *-GF,DF*

» ADD POTATOES [as a side]

|one selection - 10 | choice of two - 15 | all three - 20|

- ▶WHIPPED YUKON GOLDS french whipped potatoes with fresh chives, butter, and cream
- ▶BAKED RUSSETS traditional toppings: green onion, aged cheddar, sour cream, crispy bacon
- ▶FINGERLINGS roasted array of fingerling potatoes with selections of crispy bacon and cheddar, truffle and parmesan, herb and lemon

» ADD PASTA [as a side]

|one selection - 15 | choice of two - 17 | all three - 22|

[as an entree portion]

|choice of one - 36| |choice of two -38| |all three -43|

- ▶RICOTTA CAVATELLI black truffle, cauliflower cream, crispy brussels sprout leaves *-V*
- ▶ORECCHIETTE bolognese, fresh parsley, parmesan cheese
- ▶CAVATAPPI roasted mushrooms, black garlic, chives, parmesan cheese *-V*

CHEF ATTENDANT STATIONS

[designed for strolling events, \$200 added chef fee]
[minimum of 25 guests]

CARVING STATION

- » ROAST NY STRIP - whipped potatoes, brussels sprouts, horseradish crema, red wine jus [\$57 p/p] [supplement +\$7 for tenderloin p/p]
- » ROAST CHICKEN - whipped potatoes, brussels sprouts, pear jus [\$40 p/p]
- » NY STRIP + CHICKEN - whipped potatoes, brussels sprouts, horseradish crema, red wine jus & pear jus [\$64 p/p]

TACOS

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

SLIDERS

- » cheeseburger, burger sauce, house pickles, lettuce & tomato
- » fried chicken, hot honey, Texas petes aioli, house pickles [\$12 p/p]

DETROIT CONEY ISLAND HOT DOGS

- » all beef hot dogs, coney chili, onions, cheddar, ketchup, mustard [\$10 p/p]

NON-CHEF ATTENDANT STATIONS

[designed for strolling events]
[minimum of 25 guests]

PIZZA

- » pepperoni, cheese, and mushroom & peppers; mozzarella & red sauce [12]

MEDITERRANEAN MEZZE BAR

- » hummus, pita, falafel, stuffed grape leaves, olives, vegetables -V [10]

DESSERT DISPLAYS

- » GRAND DISPLAY mini bite sized pastries: chocolate praline tarts, apricot tarts mini cheesecakes, lemon tarts, caramel almond tarts, apple tarts **[24]**
- » ASSORTED MINI CUPCAKES double chocolate, vanilla bean, red velvet, peanut butter cup, raspberry, lemon meringue **[14]**
- » WARM FRESH BAKED COOKIES milk chocolate chip, butter pecan toffee, peanut butter **[12]**
- » BUILD YOUR OWN SUNDAE BAR vanilla bean ice cream, sauces: hot fudge, caramel, butterscotch, garnishes: crushed m&ms, crushed heath bars, candied pecans, crushed pretzels, whipped cream, cherries, bananas **[18]**
- » DONUT DISPLAY classic glazed or assorted flavored selection **[14]**

PETIT FOURS [ORDERED BY THE PIECE] [3.5/EACH]

» MACARONS

- chocolate coffee
- caramel milk chocolate
- cherry chocolate
- raspberry chocolate
- pistachio strawberry
- vanilla blackberry
- strawberry banana
- orange dark chocolate
- blueberry lemon
- highlands scotch
- black currant
- lemon poppyseed

» ARTISAN CHOCOLATES

- caramel toffee
- bananas foster
- mint julep
- french vanilla
- kona coffee
- milk chocolate-honey truffle
- raspberry chambord truffle
- salted caramel
- pistachio praline
- dark chocolate raspberry
- caramelized hazelnut
- almond amaretto

Must be ordered for entire guest count. Minimum of 25 guests



SANDWICH DISPLAYS*

| one selection - 14 | choice of two - 16 | each additional +3 |

COLD SANDWICHES

[pre-assembled, grab & go cold sandwiches]

» ITALIAN DELICATESSEN

sliced italian style cured meats, pepperoncini, mozzarella, lettuce, tomato, onion

» TURKEY AVOCADO BLT

sliced turkey breast, bacon, lettuce, tomato, chipotle mayo *-DF*

» CHICKEN SALAD

creamy chicken salad, with toasted almonds, lettuce and tomato *-DF*

» ROAST BEEF

sliced roast beef, garlic aioli, roasted peppers, fresh mozzarella

» MEDITERRANIAN VEGETABLE

marinated mixed vegetables, basil-almond pesto, fresh mozzarella *-V*

WARM SANDWICHES

[pre-assembled, grab & go warm sandwiches]

» MORTADELLA AND TOMATO GRILLED CHEESE

focaccia bread, sliced italian style mortadella, tomato, fontina and cheddar

» GRILLED MEDITERRANIAN CHICKEN

grilled chicken breast, creamy hummus, marinated seasonal vegetables *-DF*

» SLOW ROASTED PORK CUBANO

spiced and roasted pork shoulder, smoked ham, swiss, mustard and pickles

» WARM ROAST BEEF

sliced roast beef, creamy horseradish sauce, spicy arugula *-DF*

» FRIED CHICKEN SANDWICH

boneless fried chicken, spicy mayo, lettuce, pickles *-DF*

*Priced per person. Includes chips and whole fruit.

Must be ordered for entire guest count.

LUNCH SALADS*

| one selection - 8 | choice of two - 10 | each additional +3 |

TOSSED GREEN SALADS

» CLASSIC CAESAR

chopped romaine hearts, parmesan, butter croutons, classic dressing

» MICHIGAN CHERRY AND APPLE SALAD

mixed greens, michigan cherries, apple vinaigrette, blue cheese *-GF,V*

» CHOPPED ITALIAN SALAD

romaine, cherry tomatoes, red onion, pepperocini, parmesan *-GF,V*

GRAIN SALADS

» GREEK QUINOA SALAD

red quinoa, cherry tomatoes, cucumber, feta cheese, almonds, olives, chopped kale, fresh herbs, greek vinaigrette *-GF,V*

» FARRO, ROASTED VEGETABLES, & APPLE SALAD

whole grain farro, roasted carrots, parsnips, pearl onions, butternut squash, apples, pumpkin seeds, fresh herbs, roasted shallot-dijon vinaigrette *-DF,V*

» ITALIAN PEARL COUSCOUS SALAD

sicilian couscous, grilled artichokes, cherry tomatoes, basil, arugula, fresh mozzarella, red onion, italian vinaigrette *-DF,V*

PASTA SALADS

» MEDITERRANEAN PASTA SALAD

rotini pasta, salami, cherry tomatoes, italian olives, red onion, fresh mozzarella, herbs, italian vinaigrette *-V*

» PESTO PASTA SALAD

farfalle pasta, sun dried tomatoes, pinenuts, grilled artichokes, fresh mozzarella, basil-parmesan pesto *-V*

» BACON & AVOCADO PASTA SALAD

capatavi pasta, crispy bacon, fresh avocado, creamy lemon-thyme dressing *-DF*

*Priced per person. Must be ordered for entire guest count.
Minimum of 25 guests.

PLATED LUNCH

APPETIZERS

- » CREAMY PARSNIP AND MUSHROOM SOUP [9]
toasted pinenuts, fine herbs, smoked olive oil *-GF,V*
- » SHELLFISH AND TOMATO BISQUE [11]
poached and marinated shrimp, celery & parmesan croutons
- » CLASSIC CAESAR SALAD [9]
romaine hearts, parmesan, sourdough lace,
classic caesar dressing
- » MICHIGAN CHERRY AND APPLE SALAD [10]
mixed greens, cherries, blue cheese,
apple vinaigrette *-GF,V*
- » GEM LETTUCE SALAD [10]
crispy bacon, buttermilk-blue cheese dressing, sourdough
- » PROSCIUTTO & BURRATA PLATE [14]
sliced italian prosciutto, creamy burrata, arugula, olive oil *-GF*

LUNCH ENTREES

- » ROASTED PACIFIC SALMON [24]
eggplant-tahini puree, herbed tabouleh, creamy tzatziki
- » AMISH CHICKEN BREAST [24]
warm sicilian style couscous salad, fresh herbs, cherry tomatoes
artichokes *-DF*
- » ORECCHIETTE BOLOGNESE [24]
beef bolognese sauce, sarvecchio cheese, italian basil
- » BLACK TRUFFLE CAVATELLI [25]
cauliflower cream, toasted pine nuts, parmesan *-V*
- » GRILLED FLAT IRON STEAK - 6 OZ [38]
salsa verde, avocado puree, fingerling smashed potatoes *-GF,DF*
- » BEEF FILET MIGNON - 6 OZ [54]
creamy whipped potatoes, baby carrots, red wine braised onions *-GF*

DESSERTS

- » DARK CHOCOLATE GENOISE CAKE [12]
cocoa nibs, chocolate mousse, ganache *-V*
- » CREME BRULEE [12]
sweet vanilla whipped cream, blueberries, lemon zest *-GF*
- » GREEK YOGURT PANNA COTTA [12]
macerated grapefruit, citrus curd, honey, lemon sorbet *-GF*

BREAKFAST*

CONTINENTAL BREAKFASTS

[choice of]

» EXPRESS

selection of coffee and teas
fresh fruit juices

breakfast pastries: butter croissants, danishes, muffins

[20]

» CLASSIC

selection of coffee and teas
fresh fruit juices

breakfast pastries: butter croissants, danishes, muffins

fresh bagels with cream cheese

seasonal sliced fresh fruit

[27]

BREAKFAST STATIONS

[add to your continental spread]

» SALMON LOX AND BAGELS

garnishes: cream cheese, tomato, cucumber, onion, capers, dill

[10]

» WARM BREAKFAST SANDWICHES

toasted english muffin: fried egg, bacon and cheese

[10]

» FRUIT AND YOGURT PLATTER

whipped greek yogurt with seasonal fruit selection,
granola, and nuts

[12]

» HOT BREAKFAST STATION

scrambled eggs with fresh herbs and creme fraiche

crispy bacon or breakfast sausage

roasted breakfast potatoes

[12]

*Priced per person. Must be ordered for entire guest count.
Minimum of 25 guests.



HIGHLANDS BAR

Led by author, master mixologist and Michigan native, Tony Abou-Ganim, HIGHLANDS offers one of the most exciting and modern beverage programs in Detroit. We offer flexible beverage packages custom tailored to each event. Inquire about our custom cocktail consultation to personalize your event.



BEVERAGE*

HOSTED A LA CARTE BEVERAGES

» STANDARD

[12 per drink]

tito's vodka, beefeater gin, bacardi superior rum, jim beam bourbon,
dewar's blended scotch, canadian club whisky,
luna azul silver tequila

» PREMIER

[16 per drink]

ketel one vodka, bombay sapphire gin, plantation 3 star rum,
maker's mark bourbon, johnnie walker black scotch, crown royal canadian
whisky, herradura blanco tequila

» DOMESTIC BEER

[6 per]

» CRAFT AND IMPORTED BEER

[8 per]

» HOUSE WINE

[10 per]

PREMIUM WINE

[14 per]

» SOFT DRINKS

[5 per]

*Customizable mocktail packages are available upon request for non-alcoholic events

HOSTED BAR PACKAGES*

[available and customized upon request]

STANDARD OPEN BAR PACKAGE (4-HOUR OPEN BAR) [55]

tito's vodka, beefeater gin, bacardi superior rum, jim beam bourbon,
dewar's blended scotch, canadian club whiskey, luna azul silver tequila

DOMESTIC BEER
CRAFT AND IMPORTED BEER
HOUSE WINE

PREMIER OPEN BAR PACKAGE (4-HOUR OPEN BAR) [70]

ketel one vodka, bombay sapphire gin, plantation 3 star rum, maker's mark
bourbon, johnnie walker scotch, crown royal canadian whiskey, herradura
blanco tequila

DOMESTIC BEER
CRAFT AND IMPORTED BEER
PREMIUM WINE

N/A BEVERAGE PACKAGE FOR GUESTS UNDER 21 [10]

*Packages are charged on the total number of guests guaranteed.



CONTACT INFO

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