

Dear Friends.

Welcome to The Whitney, David Whitney Jr.'s Unique Woodward Avenue Mansion. Our iconic restaurant is a beautiful and unique setting for all your special events, from weddings to corporate meetings to holiday parties. We have a variety of private rooms available to accommodate your group's needs and are pleased to accommodate both large and small groups.

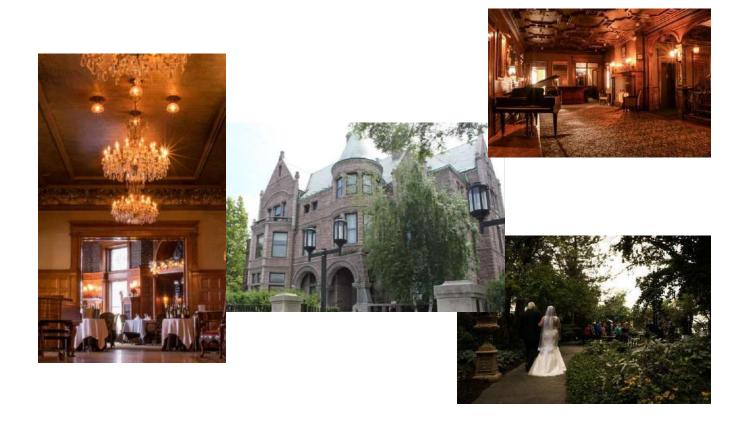
Our staff is knowledgeable, dedicated, professional and friendly. We will strive to provide yourgroup with mouthwatering dishes, professional service, and captivating memories. Whatever yourevent, The Whitney will provide an elegant, enchanting ambience and a memorable experience.

Voted "Detroit's Most Romantic Restaurant," The Whitney is the perfect setting for your fairytale wedding. We host wedding ceremonies and receptions in our spectacular gardens and in the beautiful, historic house. I invite you to visit us to see what The Whitney can offer you!

With gratitude,

Samantha Cesarz

The Whitney Banquet & Event Manager





4421 Woodward Ave. • Detroit, MI • 48201 Phone: 313.832.5700 • Fax: 313.831.2448 www.thewhitney.com

Dinner Package

Includes:

All Non-Alcoholic Beverages,Coffee, and Tea 3-Course Dinner: Salad + Bread Service Entrée Choices Dessert

First Course

Whitney Maple Salad (seasonal)

Assorted field greens, shredded carrots, heirloom tomatoes, candied walnuts, dried cranberries, Vermont maple vinaigrette

Second Course

(Guests will select one)

The Beef Wellington

The Whitney Signature Entrée

Barrel cut "Creekstone" beef tenderloin, pastry wrapped with creamed boursin cheese, duxelles of caramelized garlic & shallots, forest mushrooms & truffle oil, served with garlic mashed potatoes & roasted vegetables, cognac cream

Sea Bas Fillet (seasonal)

Skillet-roasted with zucchini, red onions, fingerling potatoes, blistered tomatoes, green chickpeas, cilantro aioli

Roasted Half Chicken

Garlic & herb crusted, pressed and pan roasted, fingerling potatoes, Whitney-Hive honey roasted heirloom carrots, grilled marinated asparagus

Roasted Twin Cauliflower Steaks

Wheat berry white bean blend, garlic, fresh herbs, spinach roasted potatoes, vegetable broth, ghost pepper aioli

Third Course Duo of Miniature Desserts

\$99.00 per person

Minimum 18 guests --- Space rental fee starting at \$200.00 (based on date)
All prices are subject to 6% tax and 21% gratuity.

Menu and pricing are subject to change based on market conditions.

Guests of party will select their entrees from menu on day of event.



4421 Woodward Ave. • Detroit, MI • 48201 Phone: 313.832.5700 • Fax: 313.831.2448

www.thewhitney.com

Grand Celebration Package

Includes:

All Non-Alcoholic Beverages, Coffee, and Tea 4-Course Dinner Plated Hors D' Oeuvres (1 piece of each item per person, listed below) Soup / Salad + Bread Service Entrée Choices Dessert

First Course

Plated Hors d'oeuvres Trio

Duo of cocktail shrimp "In Love" with traditional sauce, seared beef tenderloin crostini, and heirloom tomato & caper bruschetta atop a cucumber chip

Second Course

(Guests will select one)

Whitney Maple Salad (seasonal)

Assorted field greens, shredded carrots, heirloom tomatoes, candied walnuts, dried cranberries, Vermont maple vinaigrette

Lobster Bisque

Tobiko caviar crème fraiche

Third Course

(Guests will select one)

The Beef Wellington

The Whitney Signature Entrée

Barrel cut "Creekstone" beef tenderloin, pastry wrapped with creamed boursin cheese, duxelles of caramelized garlic & shallots, forest mushrooms & truffle oil, served with roasted garlic mashed potatoes, roasted heirloom vegetables, cognac cream

Roasted Half Chicken

Garlic & herb crusted, pressed and pan roasted, herb crusted potatoes,

Whitney-Hive honey roasted heirloom carrots, grilled marinated asparagus, natural sauce with lemon & thyme

Surf and Turf

Petite filet, Whitney scalloped potatoes, grilled marinated asparagus, port wine demi-glace and a vanilla-butter poached 5 oz lobster tail, served out of the shell

Shrimp & Scallop Sauté

Gulf Shrimp, lobster, Diver scallops, with fresh herbs, chardonnay, sweet butter, over toasted orzo pasta with fresh wilted spinach
Roasted Twin Cauliflower Steaks

Wheat berry white bean blend, garlic, fresh herbs, spinach roasted potatoes, vegetable broth, ghost pepper aioli

Fourth Course

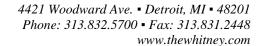
Duo of Miniature Desserts

\$119.00 per person

Minimum 18 guests --- Space rental fee starting at \$200.00 (based on date)
All prices are subject to 6% tax and 21% gratuity.

Menu and pricing are subject to change based on market conditions.

Guests of party will select their entrees from limited menu on day of event.





Children's Package (Available for children ages 10 and under)

Includes:

Beverage of Choice Bread Service Fruit Cup Entrée Dessert

First Course:

Fruit Cup

Dinner Entrée:

Chicken Tenders and Mashed Potatoes

Additional option:

Petite Filet

With Mashed Potatoes and Honey Glazed Carrots Available for \$10 supplemental charge – count required prior to event

Dessert:

Vanilla Ice Cream

\$29.00 per child

All prices are subject to 6% tax and 21% gratuity. Menu and pricing are subject to change based on market conditions.

Hors d'oeuvres

Passed Selections:

\$36 per dozen of each (1) item Eggplant Bruschetta \$55 per dozen of each (1) item Shrimp Shooters

Spanakopita

Warm Michigan Cherry Salad in Wonton Cup

\$70 per dozen of each (1) item Mini Beef Wellingtons Grilled Chicken Satay w/ Peanut Dipping Sauce

Shrimp & Gruyere Cheese Puff

Jumbo Coconut Shrimp

\$90 per dozen of each (1) item

Tenderloin Crostini

Bacon Wrapped Scallops

Vegan option available upon request

Platters:

Small Artisan Cheese & Fruit Platter: \$60.00 Small Crudité Platter: \$40.00 Large Artisan Cheese & Fruit Platter: \$100.00 Large Crudité Platter: \$80.00 Colossal Shrimp Cocktail Display: 25 pieces - \$165.00 | 50 pieces - \$300.00

Cocktail & Hors d'oeuvres Parties Not Offered on Saturdays All prices are subject to 6% tax and 21% gratuity Menu and pricing are subject to change based on market conditions.

Minimum purchase + room rental fee required for hors d'oeuvres party varies based on event date Minimum of 2 dozen per item required



4421 Woodward Ave. • Detroit, MI • 48201 Phone: 313.832.5700 • Fax: 313.831.2448 www.thewhitney.com

Bar Selections

(Guests over the age of 21 must present valid ID)

ChampagneToast

House Champagne: \$6.00 per glass Whitney Sparkling Celebration: \$10.00 per glass Veuve Clicquot Champagne: \$14.00 per glass

Open Beer and House Wine

Up to 3 continuous hours: \$29.00 per person 4 continuous hours: \$38.00 per person House selected domestic beer, craft beer and house wines

Open Call Bar

Up to 3 continuous hours: \$39.00 per person
4 continuous hours: \$52.00 per person
Includes selected domestic beer, house wine and call liquor brands

Call Liquor Brands: Valentine, Absolut, Tanqueray, Canadian Club, Jameson, Jim Beam, Jack Daniels, Dewar's, Bacardi, Captain Morgan, Jose
Cuervo Gold, Baileys

Open Premium Bar

Up to 3 continuous hours: \$49.00 per person 4 continuous hours: \$65.00 per person

Includes selected domestic and craft beer, sommelier selected wine and premium liquor brands

<u>Premium Liquor Brands:</u> Valentine, Grey Goose, Titos, Bombay Sapphire, Tanqueray, Crown Royal, Chivas Regal, Dewar's, Bacardi, Myers,
Captain Morgan, Jack Daniels, Makers Mark, Johnny Walker Red, Hennessey VSOP, Jose Cuervo 1800, Patron, Bailey's, Grand Marnier

Brunch and Tea Service Add-Ons (10 a.m. to 2:30 p.m. only)

2-hour unlimited mimosas and champagne: \$16.00 per person
2-hour unlimited bloody marys, bellinis, screwdrivers, mimosas, and champagne: \$24.00 per person
2-hour house wine and domestic beer package: \$19.00 per person
2-hour call bar package: \$29.00

Based on consumption (running a bar tab) also available All prices are subject to a 6% sales tax and 21% gratuity

Mansion Afternoon Tea

Begin with a Mimosa or Champagne Toast (non-alcoholic bubbly upon request)

Duet of Scones

Accompanied by Raspberry Preserves and Chantilly Cream

Berries & Double Cream

Tower of Tea Sandwiches

Cucumber & Cream Cheese

Classic Egg Salad, Boston Bibb Lettuce

Roast Beef & Swiss with Horseradish cream

Smoked Salmon on Pumpernickel

Hot Canapes

Apple & Gruyere Cheese Puff Chicken & Apple Wonton Cup

Dessert

Miniature Pastries & Truffles

\$49/person

*Due to the nature of this event, we cannot accommodate menu/dietary restrictions or substitutions Menu and pricing are subject to change based on market conditions.

Offered from 12:30-3:30 p.m. to groups of 20 or more

Space rental fee starting at \$200.00 (fee based on date)

All prices are subject to 6% tax and 21% gratuity

Afternoon Tea Bar Additions

2 Hour Unlimited Mimosas and Champagne \$16.00 Per Person

2 Hour Unlimited Bloody Mary's, Screwdrivers, Mimosa's, Bellini's, and Champagne \$24.00 Per Person

Children's Tea Package (Available for children ages 10 and under)

Includes:

Beverage of Choice, Fruit, Entrée, Dessert

First Course:

Berries & Double Cream

Tea Entrée:

Grilled Cheese

Dessert:

Miniature Desserts

\$29.00 per child



The Whitney Brunch

Includes:

Non-Alcoholic Beverages Begin with a Mimosa or Champagne Toast (non-alcoholic bubbly upon request) Scones, Croissants & Chantilly Cream 3-Course Brunch

First Course: Berries & Double Cream

Second Course:

(Guests will select one)

PetiteFilet Mignon

Petite filet, roasted garlic mashed potatoes, grilled marinated asparagus, port wine demi-glace

Roasted Half Chicken

Garlic & herb crusted, pressed and pan roasted, fingerling potatoes, Whitney-Hive honey roasted heirloom carrots

French Toast

Seasonal creation, served with Applewood bacon

Gulf Shrimp Scramble

Farm fresh eggs, gently scrambled with shrimp, cream cheese and chives, with chicken apple sausage, breakfast potatoes

Third Course:

Duo of Miniature Desserts

\$65.00 Per Person

Minimum of 25 Guests Required for Brunch Menu Space room rental starting at \$200.00 (based on date) Available start times for brunch event are 11 a.m., 11:30 a.m., 12 p.m.

Brunch Bar Additions

 $2\,Hour\,Unlimited\,Mimosas\,and Champagne$

\$16.00 Per Person

2 Hour Unlimited Bloody Mary's, Screwdrivers, Mimosa's, Bellini's, and Champagne \$24.00 Per Person

All prices are subject to 6% tax and 21% gratuity
Menu and pricing are subject to change based on market conditions.
Guests of party will select their entrees from limited menu on day of event.

General Information and Policies

A few notes on the status of COVID-19

Due to the possible changes in meat and produce production and availability, please note that all menu items are subject to change based on market conditions. If changes become necessary, we will work with each individual event to reach an appropriate substitution, based on what is available at that time. The Whitney will be complying with all laws related to Covid-19, and as the laws change, so will our individual policies. As conditions change, cancellation deadlines may be altered based on any extension or reinstatement of stay-at-home orders or state of emergency dates. If the Government enforces a shut down during your originally scheduled event, The Whitney will transfer your deposit to a future event, or provide you with a gift card to return to dine with usat a future time.

Booking a Date/Cancellation Policy

A courtesy hold can be placed on your desired date for 48 hours. To reserve a date a contract must be signed, and deposit must be put down. The deposit will be 20% of your estimated subtotal and will be applied to your final bill as a credit. <u>All deposits are non-refundable.</u> If an event needs to be rescheduled, the deposit may be applied towards a future event, within 6 months of original booking, as long as you're not past the cancellation deadline. There may only be one single date change forthe event.

The reservation must be cancelled by the cancellation deadline to avoid incurring any charges. Reservation cancellations made after the cancellation deadline will result in a charge of 50% of the estimated grand total of the reservation cost. If the reservation is cancelled after the cancellation deadline, the credit card provided will be charged at the time of cancellation. If you cancel within 72 hours of the event, you will be charged infull for the entire banquet.

All prices are subject to change without notice. All prices quoted on signed contracts with deposits placed, willbe honored.

Space Rental Fees

The Whitney requires a space rental fee, along with a minimum food & beverage purchase requirement, for every event. We offer single room rentals, along with rental of the entire first floor (70-160 guests), the second floor (up to 100 guests), or the third floor (up to 100 guests). Please see the event coordinator for further details.

Set-up and Take Down

The Whitney will provide white or black linens and napkins, tables, chairs, silverware, glassware, and china at no additional charge.

Deliveries can be made up to two hours prior to your event start. The Whitney staff is happy to set-up centerpieces, table numbers and favors free of charge. Additional set-up will incur additional costs.

The Whitney is unable to store flowers, decorations, and personal belongings. At the conclusion of your event, all items must be removed from the premises within 30 minutes of your event end. The Whitney cannot assume responsibility for lost or damaged items.



Food Service

The Whitney does not allow for any outside food or beverage, other than a cake or cupcakes. Must be from a licensed bakery and proof of purchase must be shown. Hors d'oeuvres selections must be turned in by the deadline stated on your contract to ensure availability and quality ingredients. If selections are not turned in by the deadline, they may be chosen for you. We do not require a pre-order from your guests for dinner options, as we will provide custom menus at each place setting for them to select from.

Liquor Service

The Whitney must provide all alcoholic and non-alcoholic beverages. Proper identification is required to serve persons over the age of 21. The Whitney reserves the right to refrain from serving guests who cannot provide valididentification or who are visibly intoxicated.

Evening events that solely take place in the Garden or Ghostbar exclusively will be provided with a bar and bartender(s). Events in separate areas will be provided with cocktail service. A satellite bar with a bartender can beset up, with the rental of an entire floor, for a fee of \$125.00.

Any events that are providing liquor for guests must also provide food.

Music

DJ's and live musicians may be brought in for a ceremony. A DJ may be utilized for a cocktail hour or a reception that has the entire first floor, Ghostbar or Mansion rented out. You may have a single string musician or pianist with a second floor rental. The Whitney reserves the right to determine the suitability of the performers and to adjust volume levels as necessary during the event. With the exception of a Mansion rental, the earliest start time for dance music is 8:00 p.m.

iPods/digital music devices may also be brought in for use during a ceremony. The Whitney reserves the right to determine what is appropriate to be played in the restaurant. The Whitney's Grand Pianos on the first, second and/or third floors may be rented for a fee of \$125.00. Please note that unless you're renting out the entire first floor, Garden or Ghostbar, you may not playyour own music during your dinner service. The Whitney will have house music playing during this time.

Handicap Accessibility

The Whitney's entire first floor is handicap accessible. There is a ramp leading to the back entrance and ahandicap accessible restroom. There is an elevator available to assist your guests up to the second or third floors.

Parking

The Whitney offers valet parking at a cost of \$10 per car. There is a gated "pay to park" lot across the street fromour facility. Please note that we do not offer hosted self-parking for large party reservations.

Audio Visual Equipment

The Whitney can provide the following audiovisual equipment for your event:

Screen \$25.00 Power Strips/Extension Cords \$5.00 Easel \$5.00

Wired Microphone/Speaker Rental \$50.00 (Host must provide MP3/iPod/Phone with correct connecting wire for ceremony music) Piano Rental \$125.00

Special Considerations

The Whitney is a treasured Detroit icon and a historic landmark. We ask that you adhere to the following standardsto assist us in protecting the original beauty of the mansion.

- No posters, signs or decorations may be affixed to any wall or door.
- Scotch tape, push pins, nails and other affixtures of this nature ARE NOT PERMITTED.
- Confetti and balloons MAY NOT be used inside or outside for decorating.
- Candles may be used if they are contained.
- Throwing rice and/or birdseed is not permitted.
- Bubbles are not permitted.
- Ice sculptures are not permitted
- Flower petals used for decoration must be removed at the conclusion of your ceremony. No artificial flowerpetals may be thrown into The Garden.
- There is no smoking permitted anywhere in the mansion. There is a designated smoking area near the valetparking entrance.
- Pianos cannot be used for display or signage
- The host of the event will be held fully responsible for any damage caused during the set-up and duration of your event and will be charged for all damages.

Dress Code

The Whitney strictly enforces a business/country club casual dress code. We do not require jackets for gentlemen, but wedo not allow flip flops, sneakers, athletic wear, or tattered jeans. Gentlemen are asked to wear collared shirts with sleeves and check their caps when dining in the mansion. For women, please no athletic wear, sweatshirts, or sneakers. We ask that all guests check their ball caps and backpacks upon entering the mansion. Dress code compliance is always required and applies to all vendors, event hosts & guests, rehearsal participants, walk-throughs.