



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

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 your group with mouthwatering dishes, professional service, and captivating memories. Whatever your event, The Whitney will provide an elegant, enchanting ambience and a memorable experience.

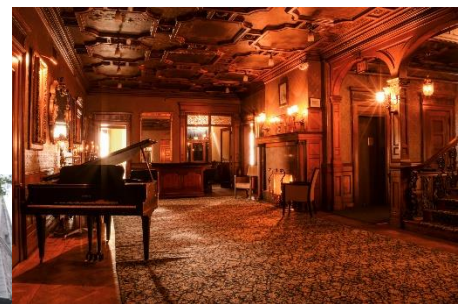
Host your professional gathering in one of our private dining rooms, and we can provide extra space for breakout sessions. We also offer boardroom-style seating and the beautiful Ghostbar for the perfect cocktail party.

Voted "Detroit's Most Romantic Restaurant," The Whitney is the perfect setting for your fairytale wedding. We also 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!

Sincerely,

Samantha Cesarz

The Whitney Private Dining & Event Manager





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Weekday Lunch Package

Available Monday - Friday for parties beginning at 12:30 or earlier

Includes:

All Non-Alcoholic Beverages
Seasonal Soup + Bread Service
3 Entrée Choices
Selected Dessert

First Course

Seasonal Soup Selection

Accompanied by Chef's Selected Garnish

Luncheon Entrees

(choice of)

Grilled Chicken Caesar

Herb Marinated Grilled Halal Chicken Breast, Crisp Romaine, Red Onion,
Cucumber, Shaved Parmesan, House Caesar Dressing

Orange Crush Salmon

8oz. Seared Verlasso Salmon Fillet, Served with a Sautee of Root Vegetables,
Honey Scented CousCous

Wild Mushroom Risotto^v

Wild Forage mushroom consume and creamy risotto, tossed with butter poached blue
oyster, beech & chestnuts, finished with shaved parmesan

Dessert

Berry Sorbet

\$39.00 per person
Minimum 20 guests



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Mansion Lunch Package

Available Monday-Saturday for parties beginning at 12:30 or earlier

Includes:

*All Non-Alcoholic Beverages
Salad or Soup + Bread Service*

*4 Entrée Choices
Selected Dessert*

First Course

(Guests will select one)

Whitney Garden Caesar Salad

Crisp Romaine, Red Onion, Cucumber,
Croutons, Caesar Dressing

Lobster Bisque

Premium Atlantic Lobster Garnish

Luncheon Entrees

(Guests will select one)

Petite Filet Mignon

Barrel Cut "Creekstone" Beef Tenderloin, Served with Smashed Yukon Gold Potatoes
& Chefs Selected Vegetables

Grilled Chicken Caesar

Herb Marinated Grilled Halal Chicken Breast, Crisp Romaine, Red Onion, Cucumber,
Shaved Parmesan House Caesar Dressing

Orange Crush Salmon

8oz. Seared Verlasso Salmon Fillet, Served with a Sautee of Root Vegetables,
Honey Scented CousCous

Wild Mushroom Risotto

Wild Forage mushroom consume and creamy risotto, tossed with butter poached blue oyster,
beech & chestnuts, finished with shaved parmesan

Dessert

Miniature Pastry Duo

\$59.00 per person

Minimum 20 guests



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Weekday Dinner Package

Available Sunday - Friday

Includes:

All Non-Alcoholic Beverages

Soup + Bread Service

3 Entrée Choices

Selected Dessert

First Course

Soup du Jour

Vegetarian Soup of the Day, Accompanied by Chef's Selected Garnish

Dinner Entrees

(Guests will select one)

Petite Filet Mignon

Barrel Cut "Creekstone" Beef Tenderloin, Served with Smashed Yukon Gold Potatoes & Roasted Seasonal Vegetables

Orange Crush Salmon

8oz. Seared Verlasso Salmon Fillet, Served with a Sautee of Root Vegetables, Honey Scented CousCous

Wild Mushroom Risotto^v

Wild Forage mushroom consume and creamy risotto, tossed with butter poached blue oyster, beech & chestnuts, finished with shaved parmesan

Dessert

Berry Sorbet

\$59.00 per person

Minimum 20 guests



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Mansion Dinner Package

Includes:

*All Non-Alcoholic Beverages
Salad + Bread Service*

*4 Entrée Choices
Choice of Dessert*

First Course

Whitney Garden Caesar Salad

Crisp Romaine, red onion, cucumber, croutons, Caesar dressing

Dinner Entrees

(Guests will select one)

The Whitney Signature Beef Wellington

Barrel Cut “Creekstone” Beef Tenderloin,

Pastry Wrapped with Creamed Boursin Cheese, Duxelles of Caramelized Garlic & Shallots,
Served With Smashed Yukon Gold Potatoes, Chef Selected Vegetables, Cognac Cream

Chef’s Catch of The Week

Served with Chef’s Selected Vegetables

Lemon Artichoke Chicken

Duo of Boneless Skinless Chicken Breast, Fresh Thyme,

Lemon Artichoke Beurre Blanc, Smashed Yukon Gold Potatoes, Chef Selected Vegetables

Wild Mushroom Risotto^v

Wild Forage mushroom consume and creamy risotto, tossed with butter poached blue oyster, beech & chestnuts, finished with shaved parmesan

Dessert

Choice of Chef’s Dessert Duo or Berry Sorbet

\$99.00 per person

Minimum 20 guests



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Grand Celebration

Includes:

Plated Hors D' Oeuvres

*Salad or Soup + Bread Service
5 Entrée Choices*

Selected Desserts

All Non-Alcoholic Beverages, Coffee and Tea

Plated Hors d'oeuvres Trio

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

First Course

(Guests will select one)

Whitney Garden Caesar Salad

Crisp Romaine, red onion, cucumber, croutons, Caesar dressing

Lobster Bisque

Premium Atlantic Lobster Garnish

Dinner Entrees

(Guests will select one)

The Whitney Signature Beef Wellington

Barrel Cut "Creekstone" Beef Tenderloin,
Pastry Wrapped with Creamed Boursin Cheese,
Duxelles of Caramelized Garlic & Shallots,
Served With Smashed Yukon Gold Potatoes &
Chef Selected Vegetables, Cognac Cream

Seafood Sautee

Scallops, Shrimp, And Lobster Sautéed with
Seafood Broth, Baby Spinach, And Couscous

Surf and Turf

Petite Filet and 5 oz. Poached Cold Water De-
Shelled Lobster Tail,
Yukon Gold Smashed Potatoes, Chef's Selected
Vegetables, Port Wine Demi-Glace

Lemon Artichoke Chicken

Duo of Halal Boneless Skinless Chicken Breast,
Fresh Thyme, Lemon Artichoke Beurre Blanc,
Smashed Yukon Gold Potatoes, Chef Selected
Vegetables

Wild Mushroom Risotto^v

Wild Forage mushroom consume and creamy
risotto, tossed with butter poached blue oyster,
beech & chestnuts, finished with shaved parmesan

Dessert

Trio of Miniature Desserts

\$119.00 per person

Minimum 20 guests

Hors d'oeuvres

Passed Selections:

\$36 per dozen of each (1) item

Eggplant Bruschetta

Spanakopita

\$55 per dozen of each (1) item

Shrimp Shooters

Grilled Chicken Satay w/ Peanut Dipping Sauce

Buffalo Cauliflower Bites^v

\$70 per dozen of each (1) item

Mini Beef Wellingtons

Tenderloin Crostini

Apple & Gruyere Cheese Puff

\$90 per dozen of each (1) item

Jumbo Coconut Shrimp

Bacon Wrapped Scallops

Miniature Crab Cakes

Vegan option available upon request

Platters:

Small Artisan Cheese & Fruit Platter: \$60.00

Serves 10-20

Small Cudit  Platter: \$40.00

Serves 10-20

Large Artisan Cheese & Fruit Platter: \$100.00

Serves 25-30

Large Cudit  Platter: \$80.00

Serves 25-30

Shrimp Cocktail Display: 25 pieces - \$120.00 | 50 pieces - \$240.00

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 guest count of 20 people required for cocktail & hors d'oeuvres party

Minimum of 2 dozen per item required

***All menus subject to change due to seasonality or market conditions.**

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Bar Selections

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

Champagne Toast

House Champagne: \$6.00 per glass
Whitney Sparkling Celebration: \$12.50 per glass
Veuve Clicquot Champagne: \$27.00 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
Premium Liquor Brands: *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

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Mansion Afternoon Tea

Minimum of 20 guests required for weekday tea service

Tea Service not available on Sundays

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

First Course

Basket of Scones, accompanied by whipped honey butter and apple jam

Second Course

Poached pear served with whipped mascarpone chantilly crème and baked oatmeal crumble

Whitney Tea Tower Selections

Tea Sandwiches

Cranberry Chicken

Egg Salad Sandwich

Green Goddess with Fresh Cucumber

Warm Canapes

Crostini with jam, brie cheese, granny smith apple, maple syrup drizzle

Hudson Club

Puff pastry with dill crème fraiche, smoked salmon

Dessert

Chef's Selected Assortment of Miniature Desserts

\$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:

Poached pear served with whipped mascarpone chantilly crème and baked oatmeal crumble

Tea Entrée:

Grilled Cheese

Dessert:

Miniature Desserts

\$29.00 per child



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The Whitney Sunday Brunch

BRUNCH IS AVAILABLE ON SUNDAYS ONLY

Includes:

Non-Alcoholic Beverages
Mimosa or Glass of Champagne at arrival
Baskets of Scones for the Table & Honey Butter
3-Course Brunch

First Course:

Poached Pear Oatmeal Crumble with Whipped Chantilly Crème

Second Course:

Guests will help themselves to our grand buffet in The Great Hall

Cold Sideboards
Carving Stations w/ Dearborn Honey Ham & Prime Rib of Beef
Hot Buffet Selections

Third Course:

Trio of Miniature Desserts

\$69.00 Per Person

Space room rental starting at \$200.00 (based on date)
Available start times for brunch events 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.

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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 us at 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 a 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.

All deposits are non-refundable. 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 for the 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 in full for the entire banquet.

All prices are subject to change without notice. All prices quoted on signed contracts with deposits placed, will be 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 90 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.



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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 valid identification 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 be set up, with the rental of an entire floor, for a fee of \$125.00. Any events that are providing alcohol 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 play your 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 a handicapped 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 from our facility. Please note that we do not offer hosted self-parking for large party reservations.

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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
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 standards to 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 flower petals may be thrown into The Garden.
- There is no smoking permitted anywhere in the mansion. There is a designated smoking area near the valet parking 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 we do 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.**