



4421 Woodward Ave. ▪ Detroit, MI ▪ 48201  
Phone: 313.832.5700 ▪ Fax: 313.831.2448  
[www.thewhitney.com](http://www.thewhitney.com)

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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.

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





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## **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 smashed Yukon Gold potatoes & roasted vegetables, cognac cream

#### **Faroe Island Salmon**

Chef's seasonal preparation

#### **Roasted Half Chicken**

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

#### **Seasonal Vegan Risotto**

(vegan, gluten free)

Chef's seasonal selection

### **Third Course**

#### **Executive Pastry Chef Eric's “Whim”**

Seasonal creation

**\$99.00 per person**

Minimum 20 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.



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## 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 fraîche

### 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 smashed Yukon Gold potatoes & roasted spring vegetables, cognac cream

#### **Roasted Half Chicken**

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

#### **Seasonal Vegan Risotto**

**(vegan, gluten-free)**

Chef's seasonal selection

#### **Surf and Turf**

Petite filet with cippolini onions, smashed Yukon Gold 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, Diver scallops, with fresh herbs, chardonnay, sweet butter, over toasted orzo pasta with spring peas

### Fourth Course

#### **Executive Pastry Chef Eric's "Whim"**

Seasonal creation

\$119.00 per person

Minimum 20 guests --- Space rental fee starting at \$200.00 (based on date)

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

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## **Children's Dinner 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  
Or  
Petite Filet (\$10 premium charge)  
With Mashed Potatoes and Honey Glazed Carrots

### **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

Spanakopita

**\$70 per dozen of each (1) item**  
Mini Beef Wellingtons

Shrimp & Gruyere Cheese Puff

Tenderloin Crostini

Warm Michigan Cherry Salad in

**\$55 per dozen of each (1) item**  
Shrimp Shooters

Wonton Cup (available vegetarian)

Grilled Chicken Satay w/ Peanut Dipping Sauce

**\$90 per dozen of each (1) item**  
Lamb Chop Lollipops

Jumbo Coconut Shrimp

Seafood Newburg Stuffed Mushroom Caps

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 Fridays or 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



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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: \$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

Premium Liquor Brands: *Valentine, Grey Goose, Absolut, Titos, Bombay Sapphire, Tanqueray, Hendricks Gin, Crown Royal, Chivas Regal, Dewar's, Bacardi, Myers, Captain Morgan, Jack Daniels, Makers Mark, Johnny Walker Red, Hennessy VSOP, Jose Cuervo 1800, 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**

Celebrate the Good Life

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

### **Duet of Scones**

Accompanied by Marmalade and Chantilly Cream

### **Strawberries & Double Cream**

### **Tower of Tea Sandwiches**

Cucumber & Cream Cheese

Mozzarella & Prosciutto Rose, Crispy Basil

Classic Egg Salad, Boston Bibb Lettuce

Smoked Salmon on Pumpernickel

+

### **Hot Canapes**

Shrimp & Gruyere Cheese Puff

Chicken & Cherry Wonton Cup

Dessert

*Miniature Pastries & Truffles at Executive Pastry Chef Eric's Whim*

**\$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 Cup, Entrée, Dessert

### First Course:

Fruit Cup

### Brunch Entrée:

Grilled Cheese

### Dessert:

Chocolate Mousse Cup

\$29.00 per child



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## **The Whitney Brunch**

### Includes:

#### **Non-Alcoholic Beverages**

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

#### **3-Course Brunch**

#### First Course:

**Strawberries & Double Cream**

#### Second Course:

(Guests will select one)

#### **Petite Filet Mignon**

Petite filet with cipolini onions, smashed Yukon Gold potatoes, grilled marinated asparagus, port wine demi-glace

#### **Roasted Half Chicken**

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

#### **French Toast**

Seasonal creation, served with Applewood bacon

#### **Gulf Crab Scramble**

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

#### Third Course:

#### **Executive Pastry Chef Eric's "Whim"**

Seasonal creation

#### **\$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.

## **Children's Brunch Package**

(Available for children under 10 years of age)

### Includes:

Beverage of Choice, Bread Service, Fruit Cup, Entrée, Dessert

#### First Course:

Fruit Cup

#### Brunch Entrée:

Scrambled eggs  
with bacon and breakfast potatoes

#### Dessert:

Chocolate Mousse Cup

\$29.00 per child



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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 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.



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### **Special Occasion Cakes**

The Whitney Pastry Department will provide a specialty or Wedding cake for your celebration. Our basic flavors consist of Signature Carrot Cake, Lemon Mousse Cake, White Chocolate Strawberry Torte, Bailey's Torte, Chocolate "Ugli" Torte (flourless), Dark Chocolate Raspberry Torte. Additional specialty cakes, tortes and cupcakes are available through our Pastry department. Please see the event department for pricing and further information.

### **Food Service**

The Whitney does not allow for any outside food or beverage, other than a cake or cupcakes. There will be a service fee of \$4.00 per guest if a cake or cupcakes are brought in off premises. Must be from a licensed bakery.

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 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 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 handicap 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

*(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 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.**