



4421 Woodward Ave. ▪ Detroit, MI ▪ 48201
Phone: 313.832.5700 ▪ Fax: 313.831.2448
www.thewhitney.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 of 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 Private Dining & Event Manager





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Dinner Package

Includes:

All Non-Alcoholic Beverages
Chef's Amuse
Salad + Bread Service
2 Entrée Choices + Vegetarian Option
Duo of Miniature Desserts

Choice of Salad (Host to Choose One):

Poached Pear Salad (seasonal)
Port Poached Pears, Mixed Greens, Shaved Fennel,
Gorgonzola Cheese and Port Balsamic Dressing
Caesar Salad
Shaved Imported Parmesan Cheese, Herb Croutons
Soup of the Day
Chef's Selection

Dinner Entrees (Host to Choose Two Selections):

The Whitney Signature Beef Wellington - "Creekstone" Tenderloin of Beef, Foie Gras, Mushroom and Truffle Oil Duxelle, Caramelized Garlic and Shallots, White Cheddar Whipped Potatoes, Seasonal Vegetables, Courvoisier Cream
Wester Ross Salmon - Sweet Corn Puree, Sautéed Spinach, Spicy Pickled Vegetables
Brick Chicken - Half Chicken, De-boned, Pressed, served with Butternut Squash Hash, Thyme Jus
Seafood Sauté - Shrimp, Scallops and Lobster, with White Wine Butter over Orzo Pasta
8 oz. Filet - Filet Mignon, White Cheddar Whipped Potatoes, Asparagus, Veal Cabernet Sauce (add \$6 per item served)
Surf & Turf - Petite Filet, 5 oz. Cold Water Lobster Tail, Grilled Asparagus, White Cheddar Whipped Potatoes (add \$14 per item served)
Chef's Selection of Seasonal Vegetarian Risotto (included on all menus)

Dessert:

Duo of Miniature Desserts

\$79.99 per person – Add \$2 per person for 3 entrée choices

Minimum 18 guests --- Room rental fee of \$150.00-\$200.00 (based on date) will be added to billing

Add \$25 per person for "House Wine and Domestic Beer" Package (3 continuous hours)

Add \$30 per person for "Call Bar" Package (3 continuous hours, selections on page 6)

Add \$40 per person for "Premium Bar" Package (3 continuous hours, selections on page 6)

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

Menu is subject to change seasonally ---- Guests of party will select their entrees from limited menu on day of event



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Grand Celebration

Includes:

Passed Hors D' Oeuvres (3 pieces per person)
Chef's Amuse
Salad + Bread Service
3 Entrée Choices + Vegetarian Option
Trio of Miniature Desserts
All Non-Alcoholic Beverages, Coffee and Tea

Appetizer

Select a variety of 3 from seasonal hors d'oeuvres menu (1 type from each tier) – see page 5

Salad (Choose One):

Whitney “Duet”

Tomato Basil Soup and Baby Green Salad

Poached Pear Salad (seasonal)

Port Poached Pears, Mixed Greens, Shaved Fennel,
Gorgonzola Cheese and Port Balsamic Dressing

Caesar Salad

Shaved Imported Parmesan Cheese, Herb Croutons
Crab and Tomato Bisque

Dinner Entrees (Choose Three):

The Whitney Signature Beef Wellington - “Creekstone” Tenderloin of Beef, Foie Gras, Mushroom and Truffle Oil Duxelle, Caramelized Garlic and Shallots, White Cheddar Whipped Potatoes, Seasonal Vegetables, Courvoisier Cream

10 oz. USDA Prime Filet - Filet Mignon with White Cheddar Whipped Potatoes, Seasonal Vegetables, Veal Cabernet Sauce

Surf and Turf - Petite Filet and 5 oz. Cold Water Lobster Tail, White Cheddar Whipped Potatoes and Grilled Asparagus

Wester Ross Salmon - Sweet Corn Puree, Sautéed Spinach, Spicy Pickled Vegetables

Brick Chicken - Half Chicken, De-boned, Pressed, served with Butternut Squash Hash, Thyme Jus

Twin Lobster Tails - With Asparagus and Herbed Wild Rice

Seafood Sauté - Shrimp, Scallops, Lobster, and White Wine Butter over Orzo Pasta

Chef's Selection of Seasonal Vegetarian Risotto (included on all menus)

Dessert:

Trio of Miniature Desserts

\$119.99 per person

Minimum 18 guests --- Room rental fee of \$150.00-\$200.00 (fee based on date) required for all events

Add \$40 per person for 3 Hour “Premium Bar” Package

Each additional hour of bar service is \$14 per person

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



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Children's Package

(Available for children under 10 years of age)

Includes:

Bread Service
Fruit Cup
Entrée
Dessert
Beverage of choice

First Course:

Fruit Cup

Dinner Entrée:

Chicken Tenders with a Side of Macaroni & Cheese and French Fries

Dessert:

Same as chosen for adult package

\$29.00 per child

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Hors D'oeuvres

Passed Selections:

\$36 per dozen
Tomato Caper Bruschetta
Chicken Satay
Cheese Stuffed Mushrooms
Spanakopita
Tomato Mozzarella Basil Skewer
Sesame Chicken Wonton Cups
Melon & Prosciutto Skewers

\$55 per dozen
Coconut Shrimp
Shrimp Shooters
Sesame Beef
Crab Stuffed Mushrooms
BBQ Chicken Sliders
Angus Beef Sliders

\$70 per dozen
Mini Beef Wellingtons
Sliced Tenderloin Sliders
Lamb Lollipops
Tuna Tartar on Wonton Crisp
Crab Cakes with Remoulade
Sauce
Miniature Lobster Rolls

Platters:

Charcuterie Platter:	Small (15-25 guests) \$100 – Large (26-50 guests) \$180
Artisan Cheese Platter:	Small (15-25 guests) \$60 – Large (26-50 guests) \$100
Seasonal Fruit Platter:	Small (15-25 guests) \$60 – Large (26-50 guests) \$100
Crudité Platter:	Small (15-25 guests) \$40 – Large (26-50 guests) \$75
Colossal Shrimp Cocktail Display:	25 pieces - \$150 50 pieces - \$300

Menu subject to change seasonally
All prices are subject to 6% sales tax and 21% gratuity

Minimum purchase + room rental fee required for hors d'oeuvres party – based on event date



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Bar Selections

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

Champagne Toast

House Champagne: \$6.00 per glass

Veuve Clicquot: \$12.00 per glass

Open Beer and House Wine

Up to 3 continuous hours: \$27.00 per person

4 continuous hours: \$37.00 per person

Selected domestic beer and house wine

Open Call Bar

Up to 3 continuous hours: \$39.00 per person

4 continuous hours: \$49.00 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: \$52.00 per person

4 continuous hours: \$59.00 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: \$14.00 per person

2 hour unlimited bloody Marys, bellinis, screwdrivers, mimosas and champagne: \$20.00 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 bar tab) also available

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A TRADITION BEGINS...

Afternoon Tea is a tradition that began in 1840 by the Seventh Duchess of Bedford. Due to a long period between the meals, the Duchess experienced a sinking feeling that afflicted her between 3 and 4 o'clock. One afternoon she requested a tray of tea, bread, butter, and cake to be brought to her room. Gradually, she became accustomed to this habit and invited her friends to partake in her daily ritual. Within a short period of time, this affair, known as Afternoon Tea, became an elaborate social event.

Traditional Afternoon Tea

DUET OF SCONES

Accompanied by Preserves and Chantilly Cream

SOUP AND SALAD OF THE SEASON

Prepared Daily

TEA SANDWICHES

~ Chef Selected Tea Sandwiches and Canapes ~

DESSERT

~ Miniature Pastries Designed by our Pastry Chef ~

~ Housemade Seasonal Truffles ~

\$39.95 PER PERSON

**Please inform your server of any dietary restrictions*

Offered daily at 12:30 p.m. to banquet groups of 18 or more or 2 p.m. for smaller groups

Large group tea events must be completed by 3:30 p.m. on Saturday and Sunday

A private room rental fee of \$150.00 (Saturday) or \$200.00 (Sunday) will be added to bill

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

Menu subject to change seasonally

AFTERNOON TEA BAR ADDITIONS

2 Hour Unlimited Mimosas and Champagne

\$14.00 Per Person

2 Hour Unlimited Bloody Mary's, Screwdrivers,
Mimosa's, Bellini's, and Champagne

\$20.00 Per Person



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The Whitney Brunch

Includes:

Non-Alcoholic Beverages
3-Course Brunch

First Course:

(host to select choice of 2)

Poached Pear Salad
(seasonal)

Caesar Salad

Tomato Bisque

Strawberries in
Double Cream

Second Course:

(host to select 3)

Shrimp & Grits
3 Colossal shrimp with andouille
sausage and white cheddar
bechamel

French Toast
Seasonal creation, served with
Applewood bacon

**Napa Valley King Crab
Scramble**
Farm fresh eggs, gently scrambled
with King Crab, cream cheese and
chives, chicken apple sausage,
breakfast potatoes

Petite Filet Mignon
Grilled asparagus,
maitre d' butter

Chicken Pasta Primavera
Pasta primavera penne pasta
with fresh spring vegetables,
pesto cream sauce, topped with
blackened chicken

**Lake Superior
Whitefish Sauté**
With sun-dried cherries, exotic
mushrooms, wild rice,
in white wine butter sauce

Third Course:

Duo of Miniature Desserts
(Chef's selection, varies seasonally)

\$39.95 Per Person

Add a glass of champagne or a mimosa for \$6.00

Minimum of 18 Guests Required for Limited Menu

A private room rental fee of \$150.00 (Saturday) or \$200.00 (Sunday) will be added to bill
for all parties requiring a private room

Available start times for brunch event are 10:30 a.m., 11 a.m., 11:30 a.m., 12 p.m.

Brunch Bar Additions

2 Hour Unlimited Mimosas and Champagne
\$14.00 Per Person

2 Hour Unlimited Bloody Mary's, Screwdrivers,
Mimosa's, Bellini's, and Champagne
\$20.00 Per Person

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

Course selections must be made by party host prior to deadline listed on contract



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General Information and Policies

Booking a Date/Cancellation Policy

A courtesy hold can be placed on your desired date for 48 hours. In order 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.**

In the event that an event needs to be rescheduled the deposit may be applied towards a future event, within 6 months of original booking. There may only be one single date change for the event.

The reservation must be cancelled by the cancellation deadline in order 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 room rental fee in most cases, along with a minimum food & beverage purchase requirement.

We offer single room rentals, along with rental of the entire first floor (70-160 guests), the second floor (up to 98 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 linens and napkins, tables, chairs, silverware, glassware and china at no additional charge.

Deliveries can be made up to 3 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. Please contact our Event Coordinator for more information.

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. There will be a service fee of \$2.00 per guest if a cake or cupcakes are brought in off premises.

Menu selections must be turned in by the deadline stated on your contract in order to ensure availability and quality ingredients. If orders are not turned in by the deadline, they may be chosen for you. We do not require a pre-order from your guests, as we will provide custom menus at each place setting for them to select from.



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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 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.

Tastings

The Whitney is happy to provide a complimentary tasting for the bride and groom who have a party of 50 or more. A tasting can be scheduled, up to 3 weeks prior to the event, for a fee of \$50.00 for any extra guests beyond the Bride and Groom. This price will include a choice of 2 salads, 3 entrées, 2 desserts. If it is a cocktail hors d'oeuvres reception, the tasting will have a choice of 5 to taste.

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 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 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 and third floors may be rented for a fee of \$125.00.

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. We have gated lots across the street from our facility. Please note that we do not offer 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
House Sound System (Depending on Availability)	\$0.00
Piano Rental	\$125.00
<i>(Host must provide MP3/Pod with correct connecting wire)</i>	



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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 as long as they are contained.
- Throwing rice and/or birdseed is not permitted.
- Bubbles 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.
- 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 any and 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 upon entering the mansion. Dress code compliance is required at all times and applies to all vendors, event hosts & guests, rehearsal participants, walk-throughs.