

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









Ceremonies -

Offered at 4 p.m. daily, and 10 a.m. on Saturdays

Inside the Mansion - \$1,500.00

\$1,200.00 for couples that are also hosting their reception at The Whitney Includes:

-Dressing rooms for the bride and groom as well as their attendants –available 2 hours prior to the start of the ceremony -A complimentary glass of champagne for the Bride, Groom, and their Bridal Party

-Set-up and take down of chairs (appropriate number for location)

-Table for Unity Candle

-Access to The Whitney property for photos for up to one hour post ceremony (total privacy not guaranteed)

-Manager from The Whitney present on your wedding day

-Staff from The Whitney to assist in music for the ceremony and cueing of attendants

There are two lovely locations to hold a ceremony inside TheWhitney Mansion:

Second Floor Great Hall

A warm, inviting hall furnished in luxurious woods. The bride will descend the stairs into an intimate setting full of friends and family. The hall can seat up to 40 guests with limited standing room available.

The Second Floor Landing (between the Second and Third Floors) Our most popular ceremony location. Your vows will be backlit by an extraordinary Tiffany stained-glass window. An impressive entrance can be made from either the second or third floors. Up to 18 guests canbe seated around the railing of the third floor and up to 42 guests can beseated on the second floor looking up, totaling 60 seated guests with limited standing room available. We have space for up to 100 guests with standing room only.

*Please note complete privacy can only be guaranteed during the actualwedding ceremony.





<u>In the Garden</u> - \$1,500.00

\$1,200.00 for couples that are also hosting their reception at TheWhitney (Available late May through Labor Day weekend) Includes:

-An indoor option reserved in the case of inclement weather**

-Dressing rooms for the bride and groom as well as their attendants – available 2 hours prior to the start of the ceremony -A complimentary glass of champagne for the Bride, Groom, and their Bridal Party

-Set-up and take down of chairs (appropriate number for location)

-Table for Unity Candle

-Complimentary bottled water per invited guest

-Access to The Whitney property for photos for up to one hour post ceremony (total privacy not guaranteed)

-Manager from The Whitney present on your wedding day

The Whitney Garden blooms with beauty in the spring and summer months. An aisle winds through the garden leading you to an exceptional site to be wed, complete with a fountain. The garden can seat up to 120 guests, with chiavari chair rental, not provided by The Whitney. The Whitney will provide up to 90 chairs for your outdoor ceremony. Additional standing room is available. Please note that the gazebo shown in the photo below is not included.

A half-hour rehearsal may be scheduled within a week of the ceremony date, based on availability, at no extra charge.

Rehearsals are typically scheduled on Wednesdays and Thursdays at 3:30pm or Fridays at 12:30pm *Please note complete privacy can only be guaranteed during the actual wedding ceremony.

**The indoor option can hold 60 guests in the case of inclement weather, with limited standing room available. There is a \$250.00 charge to set up indoor and outdoor ceremony locations if inclement weather call is not made within 24 hours of ceremony.











Additional Details

December ceremony pricing for inside the mansion-\$1,800.00 (\$1,500.00 if holding your reception here) Holiday pricing will vary depending on date. There are outlets for musicians to plug into at all ceremony locations. No outside food & beverage will be allowed in bridal suites

> <u>Bridal Suite Add-Ons</u> VeuveClicquot: \$162.00 per bottle The Whitney Celebration Sparkling: \$75.00 per bottle

> > 1 Dozen Scones: \$14.00 Served with Chantilly Cream

Platters: Small Artisan Fruit & Cheese Platter: \$60.00 Small Crudité Platter: \$40.00

Bartender Fees

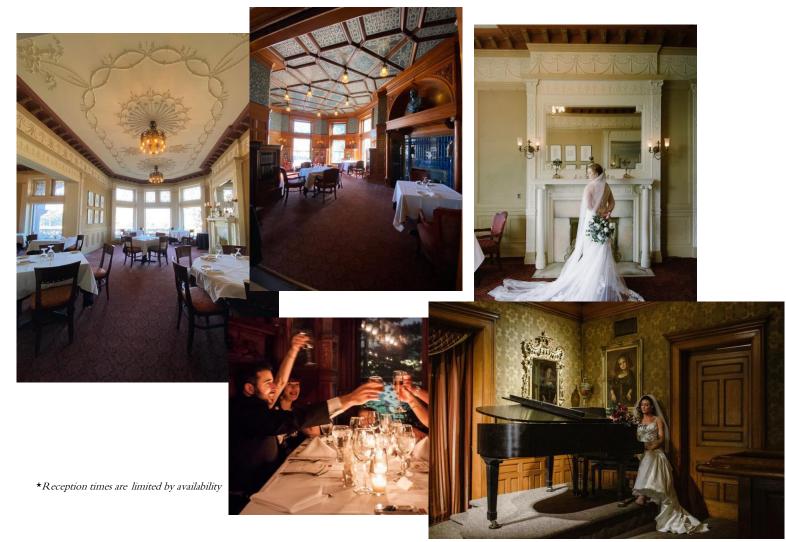
If you'd like to open The Ghostbar or Garden bar for your guests to utilize, prior to the ceremony, there is a \$250.00 per ½ hour fee, based on availability. You may also rent an additional space for cocktail hour at a rental rate starting at \$500.00, based on availability.



Receptions

Receptions at The Whitney can be held for **up to** 5 hours, however, the base amount of time for a reception is **3 hours**. If you are booking a ceremony as well as a reception with us your entire event may last **up to 6 hours** from the time your ceremony begins*. All private spaces require a minimum food and beverage purchase, along with a rental fee starting at \$200.

The Whitney has an array of lovely rooms to host your reception. Each has its own distinctive ambiance and will create rich memories. We have rooms that will seat parties of 8 or more guests. The first floor of the mansion can accommodate seating for up to 160 guests. The second floor can seat up to 90 guests (please note that we do not allow a DJ or band on this floor). The third floor Ghostbar may be rented for a sit-down dinner for up to 50 people or a cocktail party for up to 100 guests Sunday-Thursday. The Whitney Garden is perfect for hors d'oeuvres and cocktails and can accommodate up to 150 guests for a cocktail reception or 90 guests seated at once. The entire mansion may be rented, based on availability, and can hold up to 350 guests for a cocktail reception or 300 guests seated throughout all three floors.





Dinner Package

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

<u>First Course</u> The Whitney Summer Salad (seasonal) Butter Gem lettuce, blueberries, mandarin oranges, toasted pistachios, raspberry vinaigrette

> <u>Second Course (choice of):</u> The Beef Wellington The Whitney Signature Entrée

Petite center-cut filet with mushroom duxelles and boursin cheese, wrapped in puff pastry, with smashed Yukon Gold potatoes, Chef's seasonal vegetables, and peppercorn-brandy cream sauce

> Seasonal Fish Accompanied by Chef's selected sides

Duet of Chicken Herb-roasted Bell & Evan's breast, confit thigh, roasted fingerling potatoes, grilled asparagus and natural jus

> Vegetarian Lemon Asparagus Risotto Risotto, lemon gastrique, butter parmesan, crisp asparagus, sauteed wild mushrooms Available vegan

> > <u>Third Course</u> Trio 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.



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

<u>First Course</u> Plated Hors d'œuvres Trio Housemade ratatouille with cucumber chip, shrimp "In Love" with cocktail sauce, seared beef tenderloin on crostini with chimichurri, and Manchego cheese

Second Course (choice of):

The Whitney Summer Salad Butter Gem lettuce, blueberries, mandarin oranges, toasted pistachios, raspberry vinaigrette New England Clam Chowder Topped with bacon bits

Third Course (choice of):

The Beef Wellington

Petite center-cut filet with mushroom duxelles and boursin cheese, wrapped in puff pastry, with smashed Yukon Gold potatoes, chef's seasonal vegetables, and peppercorn-brandy cream sauce

Surf and Turf

Petite filet, Yukon Gold potatoes, chef's seasonal vegetables, red wine demi-glace and a vanilla-butter poached 5 oz lobster tail, served out of the shell

Duet of Chicken

Herb-roasted Bell & Evan's breast, confit thigh, roasted fingerling potatoes, grilled asparagus and natural jus

Scallops, shrimp and lobster meat sauteed with seafood broth, baby spinach and Israeli couscous

Lemon Asparagus Risotto Risotto, lemon gastrique, butter parmesan, crisp asparagus, sauteed wild mushrooms Available vegan

> <u>Fourth Course:</u> Trio 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)

<u>Includes:</u> Beverage of Choice Bread Service Fruit Cup Entrée Dessert

> First Course: Fruit Cup

<u>Dinner Entrée:</u> Chicken Tenders and Mashed Potatoes

Add-On option: Petite Filet With Mashed Potatoes and Honey Glazed Carrots Available for \$10 supplemental charge – count required prior to event

> <u>Dessert:</u> Vanilla Ice Cream

\$29.00per child

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



Passed Selections:

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

Grilled Chicken Satay w/ Peanut Dipping Sauce

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

36 per dozen of each (1) item

Eggplant Bruschetta

Spanakopita

Tenderloin Crostini

Apple & Gruyere Cheese Puff

\$90 per dozen of each (1) item

Jumbo Coconut Shrimp

Bacon Wrapped Scallops

Vegan option available upon request

Platters:

Small Artisan Cheese & Fruit Platter: \$60.00 Serves 15-20 Small Crudité Platter: \$40.00 Serves 15-20 Large Artisan Cheese & Fruit Platter: \$100.00 Serves 25-30 Large Crudité Platter: \$80.00 Serves 25-30 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 guest count of 20 people required for cocktail & hors d'oeuvres party Minimum of 2 dozen peritem required



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

<u>Open Call Bar</u>

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 <u>Call Liquor Brands:</u> Valentine, Absolut, Tanqueray, Canadian Club, Jameson, Jim Beam, JackDaniels, 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

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

Celebrate the Good Life

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

Good Afternoon from the Whitney Hive

Scratch Made Muffin & Scone served with Whitney Hive Honey-Whipped Butter

Fresh Strawberries & Double Cream

Served with House-Whipped Double Cream

Whitney Tea Tower Selections

Tea Sandwiches

B.L.A.T.

Chicken Salad Butter Cup Cucumber Canape with Smoked Salmon Mousse Deviled Egg Sir Whitney

Warm Canapes

Cremini Duxelles Bouchées

Parmesan Artichoke Bouchées

Dessert

Baby Lemon Curd Cheesecake Bomb Truffle

\$59/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)

<u>Includes:</u> Beverage of Choice, Fruit, Entrée, Dessert <u>First Course:</u> Berries & Double Cream <u>Tea Entrée:</u> Grilled Cheese <u>Dessert:</u> 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 & Honey Butter 3-Course Brunch

> <u>First Course:</u> Strawberries & Double Cream

> > Second Course:

(Guests will select one)

PetiteFilet Mignon

Petite filet, Yukon Gold smashed potatoes, chef's seasonal vegetables, red wine demi glace

Roasted Half Chicken

Half chicken lightly brined and roasted, served boneless with roasted fingerling potatoes, grilled asparagus and natural jus

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

<u>Third Course:</u> Trio 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 arell 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 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.

<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 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 infull 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, allitems 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 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 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 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 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:

\$25.00 Screen 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 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 ofyour 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.