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
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.
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 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)
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 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:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Dozen</th>
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<th>Price Per Dozen</th>
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</thead>
<tbody>
<tr>
<td>Eggplant Bruschetta</td>
<td>$36 per dozen</td>
<td>Shrimp Shooters</td>
<td>$55 per dozen</td>
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<td></td>
<td>of each (1) item</td>
<td>Wonton Cup (available vegetarian)</td>
<td>of each (1) item</td>
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<td></td>
<td></td>
<td>Grilled Chicken Satay w/ Peanut Dipping Sauce</td>
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<td></td>
<td>Mini Beef Wellingtons</td>
<td>$70 per dozen</td>
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<td></td>
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<td>Shrimp &amp; Gruyere Cheese Puff</td>
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<td>Tenderloin Crostini</td>
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<td>Warm Michigan Cherry Salad in Wonton Cup</td>
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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
Bar Selections

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

Champagne Toast
House Champagne: $6.00 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, Tito's, Bombay Sapphire, Tanqueray, Hendricks Gin, Crown Royal, Chivas Regal, Dewar's, Bacardi, Myers, Captain Morgan, Jack Daniels, Makers Mark, Johnny Walker Red, Hennessey 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
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
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 cippolini 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, Mimosas, 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
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 TakeDown
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.
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 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.
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.**