



# HIGHLANDS

[WEDDING PACKAGES]

**RAISE YOUR GLASS.**

**FEED YOUR SOUL.**

**LIFT YOUR SPIRIT.**

Wrapped in floor-to-ceiling views of the city and beyond, this glittering vantage point becomes the backdrop to your special event. Our team will curate one of a kind experiences for groups of 30 to 300. Warm, seamless hospitality will enhance every shared moment, while elevating memories made atop the city of Detroit.

Private events at Highlands are designed to accommodate a range of events and styles. From intimate soirees, to corporate gatherings and celebrations of life's most precious occasions. We are passionate about delivering your vision and making a wonderful and lasting impression on your guests.

Our talented chefs are excited to exceed expectations, whether it is canapés at a cocktail hour, social action stations or a multicourse seated dinner. Custom cocktails are handled expertly by our world renowned mixologist, Tony Abou-Ganim, and a fantastic wine selection has been developed to meet your taste, match your food and work for your budget by our sommelier.

We look forward to meeting you and collaborating on how we can take your event to the next level...literally!

Cheers!

*Shawn McClain*

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HIGHLANDS



## FAQ

All prices are subject to 6% sales tax and 24% service charge. Food and beverage pricing is subject to change without prior notification.

Pricing can be guaranteed up to sixty days prior to the function, if requested and confirmed in writing.



# THE BALLROOM

The Highlands Ballroom features a comfortable mid-century vibe with standout 360 degree views of the US and Canada highlighting Detroit's "comeback energy".

Innovative food presentations, from sumptuous food stations to creative served meals, are accented by an event space dedicated to views from sunrise to sunset. Libations feature the classics to customized cocktails all under the direction of an in-house beverage guru.

Service is personalized and attentive, welcoming guests high above the iconic General Motors Renaissance Center and making our home your home.

An event space that can accommodate intimate social events, corporate fetes and confidential meetings while providing views unparalleled in the greater downtown Detroit area.

You are invited to meet, celebrate, and create unique memories at Highlands Detroit ... all with panoramas guaranteed to astound.

We will provide the stellar location, the gracious service and the inventive cuisine all surrounded by the Motor City. You enjoy!



# WEDDING PACKAGES

CHOOSE ONE DINNER & ONE BEVERAGE PACKAGE

## DINNER PACKAGES

Standard [\$80/one entree selection]  
Deluxe [\$90/two entree selections]  
Premier [\$100/three entree selections]

## HORS D'OEUVRES

[choose four]

- » bacon wrapped dates, goat cheese, sauce romesco -GF
- » carbonara deviled egg, crispy bacon, parmesan crisp
- » cured smoked salmon mousse, sesame cracker, dill crema -GF
- » crostini, roasted michigan cherry, goat cheese, fresno syrup -V
- » beef tartare, egg yolk, smoked aioli, pickled shallot, chive -DF
- » shrimp cocktail, smoked cocktail sauce, lemon vinaigrette -GF,DF
- » arancini risotto balls, roasted mushrooms, fontina, black truffle -V
- » mini falafel, creamy chickpea hummus, garlic-tahini puree -GF,V
- » hot honey glazed pork belly, summer slaw candied fresno -GF,DF

## APPETIZERS

[choose one]

- » **CLASSIC CAESAR SALAD**  
baby gem lettuce, parmesan custard, herb vinaigrette, crispy breadcrumb -V
- » **SUMMER SALAD**  
mixed greens, seasonal berry, blueberry-dill vinaigrette, sunflower seeds, pecorino pepato -V
- » **TOMATO SALAD**  
roasted garbanzo bean, stone fruit, shallot, feta, oregano vinaigrette, hibiscus reduction -V
- » **ROASTED BABY BEET SALAD**  
whipped goat cheese, banyuls vinaigrette, broccoli almond relish, shaved radishes -GF,V
- » **CHILLED GREEN COCONUT CURRY SOUP**  
coconut milk, herb oil, sesame crunch -V
- » **TOMATO BISQUE**  
roasted tomato, balsamic, parmesan crouton supplement lobster bisque - added \$6

\*Packages are charged on the total number of guests guaranteed.



# ENTREES

[number of selections based on tier option]

## » SEA SCALLOPS

roasted mushrooms, braised oxtail, sweet onion jus, rapini -GF

## » SALMON, BUTTER SEARED

compressed peach, lentil succotash, salsa verde -GF, DF

## » AMISH CHICKEN

corn and potato puree, glazed carrot, gremolata -GF,DF

## » BEEF SHORT RIB

gnocchi, brussels sprout salad, tomato agrodulce -GF

## » BONE-IN PORK CHOP

achiote glaze, black bean, grilled pineapple, fresno-lemon relish -GF,DF

## » LAMB CHOPS

orzo, broccolini, mint, pomegranate -GF

## » NEW YORK STRIP -6 OZ

or

## » BEEF FILET MIGNON -6OZ (+\$10 SUPPLEMENTAL CHARGE PER)

creamy whipped potatoes, baby carrots, red wine braised onions, charred leek & herb sauce, watercress

## » MOROCCAN CARROTS

harissa roasted carrots, carrot puree, carrot top pistou, cumquat salsa -VEGAN

## » CAVATELLI

basil and cauliflower cream, blistered tomato, toasted pine nuts, parmesan -V

# DESSERTS

[choice of cake or plated]

## » PLATED DESSERTS

[choose one]

### » DARK CHOCOLATE & HAZELNUT CAKE

hazelnuts, espresso infused english toffee, beaten cream -V, GF

### » CREME BRULEE

sweet vanilla whipped cream, Michigan cherries, lemon zest -GF

### » STRAWBERRY & LEMON CAKE

mascarpone & limoncello layers, white chocolate shavings -V

### » TIRAMISU

sweet mascarpone cream, vanilla genoise, coffee syrup -V

### » CHERRY CHEESECAKE

graham cracker crust, vanilla, michigan cherries -V

## » WEDDING CAKE

guest to supply their own, we cut and plate, and garnish at no additional cost

\*Packages are charged on the total number of guests guaranteed.



# CHEF ATTENDANT LATE - NIGHT STATIONS

[casual, fun food options for that late night finish to your event]  
[added \$250 chef fee for all chef attendant stations]

## TACOS

- » chicken tinga, watermelon radish escebeche, lime crema, salsa verde
- » carne asada, pickled red onion, queso fresco, salsa rojo [\$12 p/p]

## SLIDERS

- » cheeseburger, burger sauce, house pickles, lettuce & tomato
- » fried chicken, hot honey, Texas Pete's aioli, house pickles [\$12 p/p]

## DETROIT CONEY ISLAND HOT DOGS

- » all beef hot dogs, coney chili, onions, cheddar, ketchup, mustard [\$10 p/p]

# NON-CHEF ATTENDANT LATE - NIGHT STATIONS

## PIZZA

- » pepperoni, cheese, and mushroom & peppers; mozzarella & red sauce [12]

## MEDITERRANEAN MEZZE BAR

- » hummus, pita, falafel, stuffed grape leaves, olives, vegetables -V [10]

## SWEET FOND FAREWELL

- » classic glazed donuts & macarons -V [10]



## WEDDING BEVERAGE PACKAGES

[4 hour open bar, assorted sodas, juices, coffee and tea station, plus pre-set toast of bubbles]

### » STANDARD PACKAGE (HOUSE SPIRITS, BEER, AND WINE) [55]

tito's vodka, beefeater gin, bacardi superior rum, jim beam bourbon, dewar's blended scotch, canadian club whisky, luna azul silver tequila

**UPGRADE TO HAVE AN EXTRA HOUR OF BAR SERVICE \$12 P/P PER HR.**

### » PREMIER PACKAGE (TOP SHELF SPIRITS, BEER, AND PREMIUM WINE) [70]

ketel one vodka, bombay sapphire gin, plantation 3 star rum, maker's mark bourbon, johnnie walker black scotch, crown royal canadian whisky, herradura blanco tequila

**UPGRADE TO HAVE AN EXTRA HOUR OF BAR SERVICE \$16 P/P PER HR.**

### » UPGRADE YOUR EVENT WITH A SIGNATURE COCKTAIL [14], 2 COCKTAILS [20]

[also available as non-alcoholic mocktail]

either a personal favorite, or a custom hand-crafted cocktail from our mixology team

### » N/A BEVERAGE PACKAGE FOR ALL GUESTS UNDER 21 [10]

\*Packages are charged on the total number of guests guaranteed.







## **CONTACT INFO**

313.877.9090

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