

DAXTON

HERE'S TO CELEBRATING LOVE.

At the intersection of luxury and community, Daxton creates full sensory experiences that surprise and inspire. Bright, graceful spaces paired with fresh food & classic cocktails with a modern twist. Leave it to us to be obsessed with the details while you enjoy your moment.

2022 Wedding Collection



298 S Old Woodward Ave
Birmingham, MI 48009
www.DaxtonHotel.com

A DAXTON RECEPTION

INCLUDES...

- ❖ Chef-driven cuisine from the culinary team of Daxton's Madam restaurant
- ❖ Choice of White or Black Linen
- ❖ 63" x 87" Oval Round Tables
- ❖ Gray Parquet Dance Floor
- ❖ Grey Plush Banquet Chairs
- ❖ China, Glassware, Silverware
- ❖ Standard Table Numbers & Stands
- ❖ Discounted Sleeping Room Block
- ❖ Discounted Suite for Wedding Couple



A COCKTAIL HOUR IN THE PARLORS

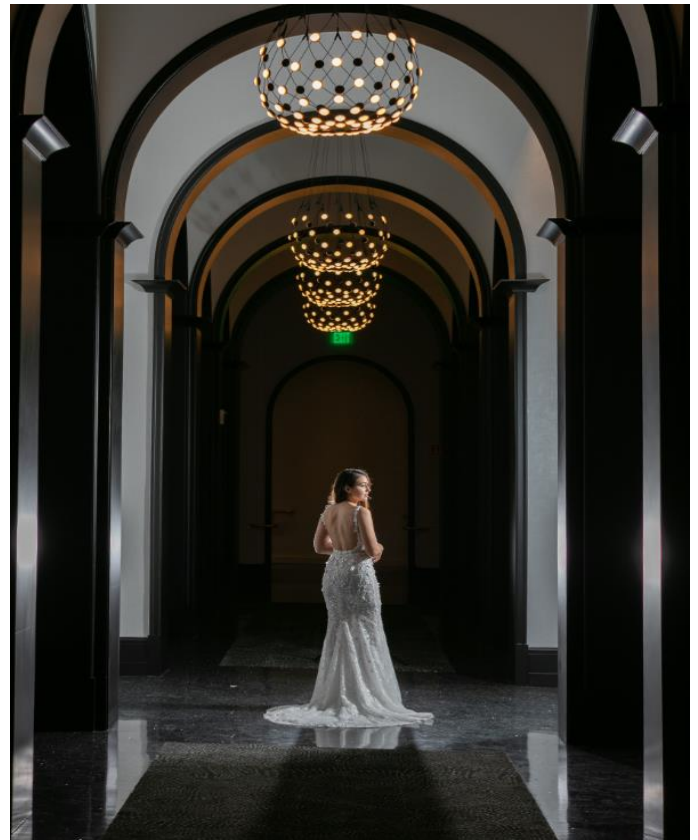
In addition to our Gallery pre-function space, guests can experience the beautiful natural light and high windows that Parlors I & II offer. Looking out on Old Woodward, option to lounge in comfort under sculptural fireplace art or stroll the custom art-covered walls in the Gallery.

- ❖ Each Parlor is 632 sq. ft.
- ❖ Curated lounge furniture
- ❖ Parlors are for cocktail hour space only, reception takes place in ballroom

RECEPTION IN A MODERN BALLROOM

Soaring ceilings and sparkly lighting, the Salon Ballroom was designed to stun. Minimalist color story and maximum style provide a refined backdrop.

- ❖ 3,818 sq. ft.
- ❖ 180-200 Guests
- ❖ 20' x 20' dance floor



Woodward Collection

*Hors D'Oeuvres, 3 Course-Plated Dinner & 5 Hour Bar
Includes sparkling wine toast for all guests*

Passed Hors D' Oeuvres

4 pieces per guests
1 Hour of Service

COLD- Choice of Two

Beet tartare, fromage blanc panna cotta, citrus, tarragon
Smoked salmon bon bon, citrus crème fraiche, caviar
Wild mushroom crostini, herbed ricotta, parmigiano
Compressed melon, prosciutto, thai basil syrup

HOT- Choice of Two

Chicken Empanada, Smoked Paprika, Cilantro Cream
Crispy Vegetable Spring Roll, Sweet Thai Chili
Artichoke Tart, Melted Leeks, Fromage Blanc
Crispy Pork Belly, Michigan Apple Butter, Pickled Garlic
Vegetable Samosa, Yukon Potato, Tamarind Chutney

Soup or Salad

Includes Freshly Baked Breads, Whipped Organic Butter & Fleur de Sel

Choice of One
All Guests Will Enjoy the Same Selection

Creamless Tomato, Basil Oil, Parmesan Tuile
Cauliflower Bisque, Smoked Paprika Oil, Serrano Ham
Butternut Squash, Chestnut Cream, Pumpkin Seed Oil
Chilled Pea, Alaskan King Crab, Limoncello Granite

Caesar Salad, Crisp Pancetta, Croutons
Organic Greens, Fennel, Citrus Supremes,
Basil-Orange Vinaigrette
Heirloom Radicchio, sunchokes, gem lettuce,
pomegranate, pistachio
Baby Spinach Salad, Beets, Goat Cheese Croutons,
Hazelnut Vinaigrette

Entrée

***A Pre-selected Choice of Two Single Entrées is available. Entrée Counts must be communicated to your catering service manager 14 days prior to your event. Seating Placement Cards with Menu Selections Must be Provided for Events with Two Entrée Selections ***

FISH & SEAFOOD

Hot Smoked Salmon, Creamy Red Corn Polenta, Wilted Spinach
Olive Oil Roasted Cod, Potato Confit, Clam Chowder, Herb Pistou

MEAT & POULTRY

Roasted Pork Loin, Caramelized Apple, Orange-Peppercorn Glace
Chicken Breast, Cauliflower, Carrot, Parsley Coulis
Chicken Breast, Vegetable Gratin, Caramelized Onions, Chicken Jus
Braised Beef Short Rib, White Cheddar Grits, Seared Greens, BBQ Jus
NY Strip Loin, Yukon Potato Puree, Asparagus, Morel Jus

VEGETARIAN & VEGAN

Ancient Grain Salad, grilled hearts of palm, roasted peppers, citrus vinaigrette
Porcini Mushroom Risotto, parsnip coulis, baby spinach, herb pesto
Pappardelle Pasta, pistachio pesto, watercress sprigs, Calabrian chili

Local Coffee & Hot Tea Served Upon Request

Late Night Snack

Choice of One

Presented 1.5 Hours After Final Course of Dinner Service

Dry Aged Sliders, white cheddar, pickles, pickled pepper aioli
Mini Coney Dogs, steamed buns, Coney chili, mustard & onions

5 Hour Bar Service

1 Bartender for every 75 guests Included

(Bartender Fee Typically \$150)

Maximum of 5.5 Hours of Bars Service Offered for All Events

LIQUOR	BEER	WINE
Ketel One Vodka	Bell's Two Hearted IPA	Chardonnay, Hess "Shirtail", Monterey, California
Bombay Sapphire Gin	Seasonal Local Offering	Cabernet Sauvignon, Hess "Shirtail", Monterey, California
Appleton Rum	Heineken	
Espolon Anejo Tequila	Miller Light	
Maker's Mark Bourbon		<i>(Additional Upgraded Wine Available by the Bottle- See Separate Wine List)</i>
Rittenhouse Rye		
Dewars Scotch		
Glen Grant 12 Single Malt Scotch		

Wine service may be provided during dinner by the bottle for an additional charge per bottle
All Bar Service Includes Coca-Cola Products & Assorted Juices. Guests under 21 (\$25/Per Guest)

\$200 Per Person

Opulence Collection

*Hors D'Oeuvres, 4 Course-Plated Dinner, & 5 Hour Bar
Includes sparkling wine toast for all guests*

Passed Hors D' Oeuvres

6 pieces per guests
1 Hour of Service

COLD- Choice of Three

Togarashi Seared Tuna, Rice Chips, Wasabi Tobiko
Beet Tartare, Fromage Blanc Panna Cotta, Citrus, Tarragon
Smoked Salmon Bon Bon, Citrus Crème Fraiche, Caviar
Hamachi Sashimi, Green Apple, Aleppo Chili, Horseradish
Poached Tiger Shrimp, Passion Fruit Cocktail Sauce

HOT- Choice of Three

Peekytoe Crab Cakes, Preserved Lemon
Chicken Empanada, Smoked Paprika, Cilantro Cream
Crispy Vegetable Spring Roll, Sweet Thai Chili
Braised Beef, Chicken Fried, Rhubarb Compote
Beef Tenderloin, Truffled Bread Pudding, Tomato Preserve
Foraged Mushroom Wonton, Sambal, Plum Sauce
Artichoke Tart, Melted Leeks, Fromage Blanc

Signature Cocktail

Choice of (1) Included, Offered During Cocktail Hour

Aperol Spritz

Aperol, Sparkling Wine,
Club Soda, Orange

Madam

Espolon Blanco Tequila, Aperol,
Habanero, Pineapple, Lime,
Firewater Bitters

Subourban

Heaven's Door Bourbon,
St. Elizabeth Allspice,
Hibiscus Syrup, Orange Bitters

Soup or Salad

Include Freshly Baked Breads, Whipped Organic Butter & Fleur de Sel

Choice of One

All Guests Will Enjoy the Same Selection

Creamless Tomato Soup, Basil Oil, Parmesan Tuile
Cauliflower Bisque, Smoked Paprika Oil, Serrano Ham
Butternut Squash Soup, Chestnut Cream, Pumpkin Seed Oil
Lobster Bisque, Charred Corn Flan, Sweet Corn Shoots
Chilled Pea Soup, Alaskan King Crab, Limoncello Granite

Caesar Salad, Anchovy Vinaigrette, Croutons
Israeli Salad, Za'atar Fonio, Preserved Lemon,
Sumac Vinaigrette
Organic Greens, Fennel, Citrus Supremes,
Basil-Orange Vinaigrette
Heirloom Radicchio, sunchokes, gem lettuce,
pomegranate, pistachio
Daxton Cobb, Bacon, Smoked Bleu, Soft Boiled Egg,
Tarragon Dressing
Baby Spinach Salad, Beets, Goat Cheese Croutons,
Hazelnut Vinaigrette
Arugula, Fennel Panna Cotta, Pecan Marmalade,
Citrus Vinaigrette

Entrée

***A Pre-selected Choice of Two Single Entrées or One Duet Entrée is available. Entrée Counts must be communicated to your catering service manager 14 days prior to your event. Seating Placement Cards with Menu Selections Must be Provided for Events with Multiple Entrée Selections ***

Single Entrée Selections

FISH & SEAFOOD

Pacific Snapper, Forbidden Rice, Roasted Eggplant, Coriander Chutney
Hot Smoked Salmon, Creamy Red Corn Polenta, Wilted Spinach
Grilled Ono, Coconut Sticky Rice, Lotus Root, Miso-Citrus Glaze
Olive Oil Roasted Cod, Potato Confit, Clam Chowder, Herb Pistou

MEAT & POULTRY

Pork Tenderloin, Maitake Mushrooms, Hazelnut & Asian Pear Salad
Chicken Breast, Cauliflower, Carrot, Parsley Coulis
Braised Beef Short Rib, Parsnip Puree, Fennel, Blood Orange Reduction
NY Strip Loin, Yukon Potato Puree, Asparagus, Morel Jus
Beef Tenderloin, Horseradish Potatoes, French Beans, Red Wine Jus
Rack of Lamb, Artichoke Hearts, Gigante Beans, Mint Gremolata

VEGETARIAN & VEGAN

Ancient Grain Salad, grilled hearts of palm, roasted peppers, citrus vinaigrette
Porcini Mushroom Risotto, parsnip coulis, baby spinach, herb pesto
Cauliflower Trio, roasted, raw & pickled with laurel and celery leaves
Pappardelle Pasta, pistachio pesto, watercress sprigs, Calabrian chili

Duet Entrée Selections

DUET PLATE

Herb Roasted Chicken and Seared Salmon
Beef Tenderloin and Grilled Shrimp
Roasted New York Strip and Herb Roasted Chicken

Set #1: Charred Broccolini, Potato Puree, Balsamic Jus
Set #2: Creamy Potato, Roasted Mushroom, Herb Pesto

DESSERT

All Guests will Enjoy the Same Selection

Dulce de Leche Cheesecake, Banana Caramel, Coffee Ice Cream
Michigan Apple Bread Pudding, Whiskey Caramel, Vanilla Ice Cream
Seasonal Fruit Tart, Honey Pear Sherbet, Crème Fraiche Sauce
Crème Brûlée Creampuff, Tahitian Vanilla, Grapefruit Sorbet
Valrhona Chocolate Cake, Chocolate Sauce, Salted Caramel Ice Cream

Local Coffee & Hot Tea Offered and Served with Dessert

Luxe Coffee Station

Station Set up After Dinner Refreshed for 90 Minutes

Freshly Brewed Great Lakes Coffee, Decaffeinated Coffee, Selection of Rishi Tea with local honey, assorted flavored syrups, Ceylon cinnamon, Tahitian vanilla sugar and assorted rock candy

Late Night Snack

Choice of One

Presented 1.5 Hours After Final Course of Dinner Service

Dry Aged Sliders, white cheddar, pickles, pickled pepper aioli
Chicken & Waffles, Korean fried chicken with a hot honey drizzle
Hand cut French fry bar, spicy aioli, house made ketchup, cheddar fondue
Mini Coney Dogs, steamed buns, Coney chili, mustard & onions

5 Hour Bar Service

1 Bartender for every 75 guests Included

(Bartender Fee Typically \$150)

Maximum of 5.5 Hours of Bars Service Offered for All Events

LIQUOR

BEER

WINE

Ketel One Vodka

Bell's Two Hearted IPA

Chardonnay, Hess "Shirtail", Monterey, California

Grey Goose Vodka

Seasonal Local Offering

Cabernet Sauvignon, Hess "Shirtail", Monterey, California

Hendricks Gin

Heineken

Espolon Anejo Tequila

Miller Light

Basil Hayden Bourbon

(Additional Upgraded Wine Available by the Bottle- See Separate Wine List)

Russel's Reserve 6 yr. Rye

Johnnie Walker Black Scotch

Suntory Toki Scotch

***Wine service may be provided during dinner by the bottle for an additional charge per bottle*
All Bar Service Includes Coca-Cola Products & Assorted Juices. Guests under 21 (\$25/Per Guest)**

\$250 Per Person

Enhancements

PREMIUM HORS D'OEUVRES UPGRADES

2 Pieces per person provided
Hors D' Oeuvres Provided for 1 Hour of Service

COLD

Lobster Rice Paper Roll, Soy Caramel, Toasted Sesame
\$14 Per Guest

Foie Gras Parfait, Pistachio, Huckleberry Pudding
\$14 Per Guest

HOT

Dayboat Scallops, Ginger-Orange Vinaigrette, Shallot
\$12 Per Guest

Beef Tenderloin, Truffle Bread Pudding, Tomato Jam
\$14 Per Guest

ADD A COURSE

All Guests will Enjoy the Same Selection

CHEF'S SOUP

\$8 /Per Guest

ORGANIC GREENS SALAD

\$9 /Per Guest

PLATED HOT APPETIZERS

Potato Gnocchi, Lobster & Corn Ragout, Shellfish Bisque- \$19/Per Guest

Wild Mushroom Risotto, Black Truffle, Shaved Parmesan- \$18 Per Guest

Butternut Squash, Agnolotti, Sage Brown Butter, Prosciutto- \$13/Per Guest

Poached Farm Egg, Red Farm Polenta, Parmigiano Fondue- \$12/Per Guest

PLATED COLD APPETIZERS

Big Eye Tuna Tartare, Seaweed Salad, Sesame Wonton, Fresh Wasabi- \$15/Per Guest

Local Burrata, Parma Ham, Roasted Fig Compote, Charred Sourdough- \$16/Per Guest

Beef Carpaccio, Farm Egg Yolk, Multigrain Toast, Shaved Bottarga- \$13/Per Guest

Cured Salmon, Seeds, Lemon Crème Fraiche, Petite Mache- \$ 16/Per Guest

Smoked Duck Breast, Honey, Michigan Apples, Watercress- \$14/Per Guest

Sweet Enhancements

DISPLAYED STATIONS

*based on 60 minutes of service
Minimum guest count of 25*

The Enthusiast

Chocolate chip & Jacobsen sea salt cookies
Valrhona dark chocolate brownies
Oatmeal Golden Raisin Cookies

\$14/Per Guest

The Legend

Seasonal cake cites
Seasonal fruit tart
Chocolate ganache cake
Crème brulee cream puff

\$22/Per Guest

The Aficionado

Daxton Chocolate Truffles
Dulce de leche cheesecake
Citron meringue tart
Chocolate caramel bar
Raspberry macaron

\$28/Per Guest

ACTION STATIONS

*based on 90 minutes of service
1 Chef Attendant required per 25 guests - \$150*

Daxton Gelato

Tahitian vanilla bean, hazelnut, and raspberry gelatos
Chocolate shortbread, crunchy raspberry, candied hazelnut
Valrhona chocolate syrup, sea salt caramel, rum caramel,
Vanilla ice cream

\$20/Per Guest

Praline Doughnut Holes

hazelnut chocolate sauce

\$14/Per Guest

CAKE CUTTING FEE

We would be honored to Cut & Plate your Vendor Provided Wedding Cake. Cake Cutting to Include Chef's Signature Sweet Garnish of Organic Seasonal Berries & Whipped Cream

\$5 Per Person

UPGRADED CAKE PLATE ENHANCEMENTS

Charged in addition to your cake cutting fee

Choice of Daxton Gelato or Sorbet -\$6/Per Guest

Selection of a Custom Flavor of Gelato or Sorbet-\$8/Per Guest

Personalized Chocolate Bon Bon Trio (Order due 3 months in advance)-\$12/Per Guest

Personalized Mini Macaron (Order due 1 month in advance)-\$6/Per Guest

Personalized Box of 6 Macarons (Order due 3 months in advance)-\$24/Per Box

Beverage

Luxe Coffee Station

Station Set up After Dinner Refreshed for 90 Minutes

Freshly Brewed Great Lakes Coffee, Decaffeinated Coffee, Selection of Rishi Tea with local honey, assorted flavored syrups, Ceylon cinnamon, Tahitian vanilla sugar and assorted rock candy

\$12/Per Guest

Soft Drink, Iced Tea, Lemonade, Juice Bar

Three Hours: \$15/Per Guest

Four Hours: \$22/Per Guest

Five Hours: \$29/Per Guest

Hosted Beer & Wine Only

Includes sparkling wine or Rosé, (2) Beer Selections, (1) red and (1) white wine (from Daxton Bar) & Coke products

Two Hours: \$30 per person

Three Hours: \$36 per person

Four Hours: \$41 per person

Five Hours: \$47 per person

Consumption Bar

House Wine: \$12/glass

Craft Beer: \$6/each

Classic Spirits: \$12/each

Premium Spirits: \$14/each

Super Premium Spirits: \$16/each

Coke Products: \$6/each

Bottled Water: \$6/per bottle

****\$150 Per Bartender****
(one per 75 guests required)

Maximum of 5.5 Hours of Bars Service Offered for All Events

Signature Cocktail

Choice of (1) Included, Offered During Cocktail Hour

Aperol Spritz

Aperol, Sparkling Wine,
Club Soda, Orange

Madam

Espolon Blanco Tequila, Aperol,
Habanero, Pineapple, Lime, Firewater
Bitters

Subourban

Heaven's Door Bourbon,
St. Elizabeth Allspice,
Hibiscus Syrup, Orange Bitters

\$12/Per Guest

ADDITIONAL INFORMATION

Overnight Guest Room Accommodations

We would love to welcome your guests while celebrating your wedding and can arrange a block of rooms at a discounted rate.

See your Sales Manager to set up a wedding room block with a special rate just for your special weekend.

Suite upgrade for the wedding couple available if reception is taking place at Daxton.

All room types and current rates can be found at

www.daxtonhotel.com/rooms/

Valet Parking

Estimated Rates Listed below*
(Subject to Change without Notice)

*Events Parking with 1-100 Guests: \$26 Per Vehicle

*Event Parking with 100+ Guests: Special Event Parking to be Provided

Overnight Hotel Guest Parking: \$36 Per Vehicle

\$260 City Regulated Meter Bag Fee will be Applied to all Dedicated Event Valet Parking

Food & Beverage Policies

Any food & beverage served to guests during your event must be provided by Daxton Hotel. No food or beverage should be brought into the hotel by patrons or attendees with the exception of wedding cakes.

Sales & Service of alcoholic beverages are regulated by the State of Michigan and City of Birmingham. All guests will be required, by hotel and the State of Michigan, to provide proper identification when consuming alcoholic beverages.

5.5 Hour Maximum Bar Service will be provided to guests. All bar services and events must conclude by 12:00AM.

All Weddings Are Required to Hire an Event Planner and/or Day of Coordinator

Your Catering Service Manager will help you to coordinate and plan all your set up and catering needs in advance.

In order to ensure the best experience, Daxton Hotel does require the use of an approved wedding planner/day of coordinator for all wedding receptions held onsite.

CUSTOM MENU TASTING

Daxton Hotel offers a complimentary menu tasting for two people for all weddings with food & beverage minimum of \$20,000 and above. See your Catering Service Manager for additional details.

Room Layout & Entrée Selections

Your Catering Service Manager will provide you with a diagram of your event space. The final room diagram must be received with the total number of guests & entrée selection listed at each table (5) days before the event. Should this not be received tables for the event will be set at the hotel's discretion.

Guarantees

To make a successful event final guaranteed number of attendances with an itemized list of entrée selections is due 14 days prior to your event date and will be shared in your signed agreement.

This number will be used as your minimum agreed number of guests for the event and cannot be decreased. If a final guaranteed number of guests is not received the original guaranteed number of guests will be used.

Food & Beverage Minimum

Your signed sales agreement will indicate a minimum spend before service charge & sales tax that must be met in order to satisfy all contracted terms. Should your estimated guest count, multiplied by your selected package price fall below the agreed upon amount, with advance notice, additional food & beverage may be purchased to reach the difference. Any additional food & beverage purchased will also be subject to the 24% taxable service charge.

Should this difference not be reached by adding additional food & beverage to your event, this amount will be added to your final invoice in the form of attrition. Attrition is subject to 6% sales tax.

Food & Beverage Pricing

Menu Items & Pricing are subject to change without prior notice. Prices may also vary based on event type. All menu & package pricing is subject to a 24% taxable service fee and 6% sales tax.