

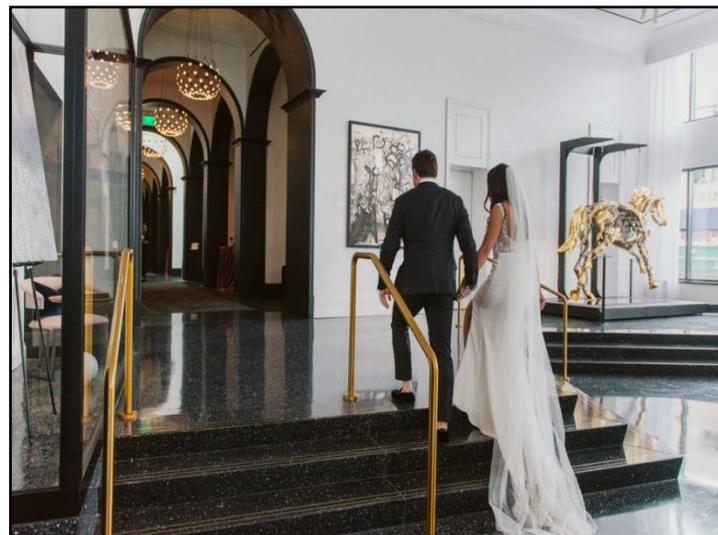


DAXTON

Here's to celebrating love

COCKTAIL HOUR IN THE DAXTON PARLORS

In addition to the gallery space, guests can experience the beautiful natural lighting, custom art pieces and curated lounge seating that Parlor I & II offers while looking out onto Old Woodward Avenue during the cocktail hour.



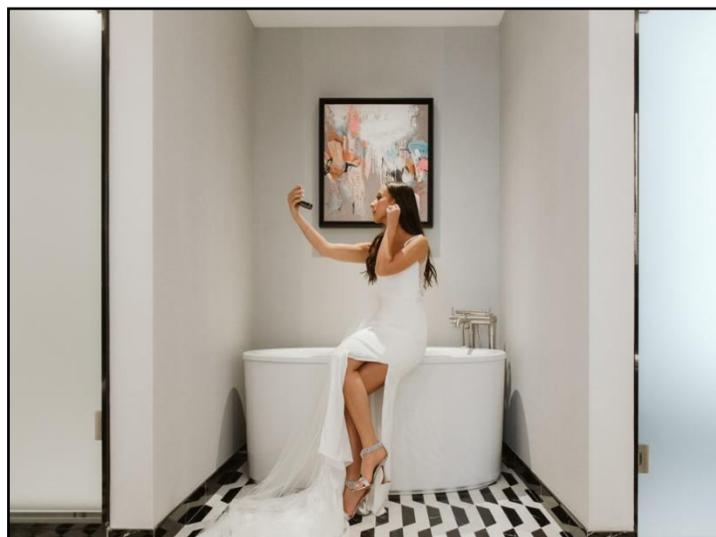
RECEPTION IN A LUXURY BALLROOM

Vaulted ceilings with a built-in art installation, the Daxton Ballroom was designed to stun. The minimalistic color palette with luxury design provides a refined backdrop to truly personalize your

celebration. The full Ballroom space provides over 3,800 square feet of space with seating for 220 guests, with the Daxton 20'x20' dance floor included.

A LUXE DAXTON WEDDING RECEPTION INCLUDES

- Chef-driven cuisines from our talented Daxton's Madam inhouse restaurant
- Complimentary sparkling wine toast for all guests
- Choice of white, black or ivory linen napkins and table linens
 - *Optional linen upgrades available* -
- China, glassware and flatware
- Inhouse guest seating tables
- Grey Plush Banquet chairs
- Grey 20'x20' Parquet Dance Floor
- Standard table numbers and stands
- Discounted sleeping room block rates



Here's to celebrating love

Woodward Collection | \$200 Per Person

*Hors d'oeuvres | Soup or Salad course | Main course | Late Night Snack | 5-hour hosted bar
Includes sparkling wine toast for all guests, pre-set at each guest seat or tray passed during cocktail hour*

Passed Hors D' Oeuvres

Cold Hors d'oeuvres | *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 Hors d'oeuvres | *Choice of Two*

Chicken Empanada | smoked paprika | cilantro cream
Crispy Pork Belly | Michigan apple butter | pickled garlic
Vegetable Samosa | Yukon potato | tamarind chutney
Crispy Vegetable Spring Roll | Sweet Thai Chili
Artichoke Tart | melted Leeks | fromage Blanc

Soup or Salad Course

*All guests will enjoy the same selection
Includes Freshly Baked Breads, Whipped Organic Butter & Fleur de Sel
Choice of One*

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 supreme | basil-orange vinaigrette
Heirloom Radicchio | sunchoke | gem lettuce | pomegranate | pistachio
Baby Spinach Salad | beets | goat cheese croutons | hazelnut vinaigrette

Entrée Course

*A pre-selected choice of two single entrées
Final entrée and guest counts must be communicated to your catering service manager 14 days prior to your event
Seating placement cards with meal code identifiers must be provided for events with two entrée selections*

MEAT | POULTRY

Roasted Pork Loin | caramelized apple
| orange-peppercorn glaze
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



LATE NIGHT SNACK *Choice of One*

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

FISH | SEAFOOD

Hot Smoked Salmon | creamy red corn
polenta | wilted spinach
Olive Oil Roasted Cod | potato confit |
clam chowder | herb pistou

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

Please Note: Due to our culinary team's use of the highest quality seasonal ingredients, menu items & prices are subject to 5% market fluctuation without notice.
Custom menus available upon request. Room rental and food & beverage total is subject to 25% taxable service charge and 6% Michigan state sales tax.

Woodward Collection | 5 Hour Bar Service

1 Bartender for every 75 guests Included | Additional bartenders available for \$150 per bartender

All Bar Service Includes Coca-Cola Products & Assorted Juices

BEER

Bell's Two Hearted IPA
Seasonal Local Offering
Heineken
Miller Light

LIQUOR

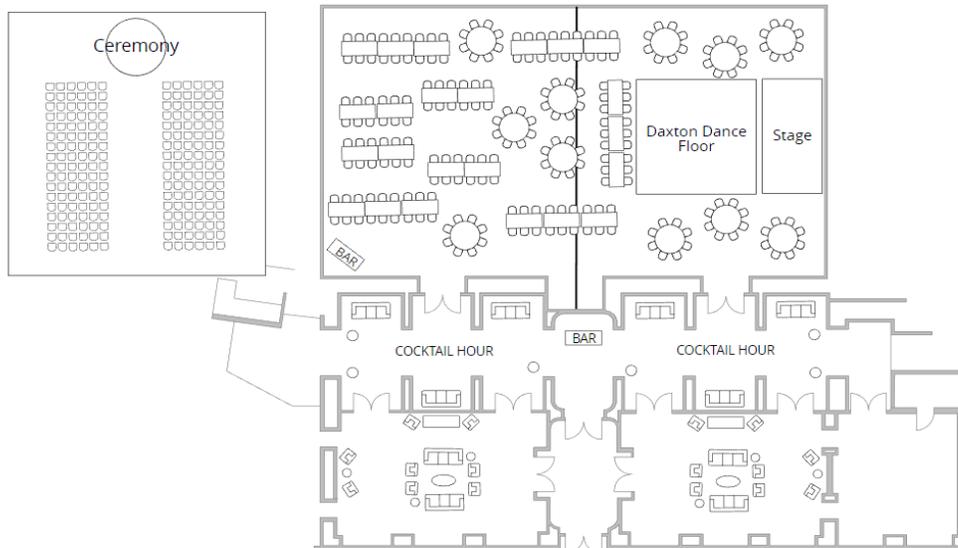
Tito's Vodka
Bombay Sapphire Gin
Bacardi Rum
Espolòn Blanco Tequila
Maker's Mark Bourbon
Rittenhouse Rye
Johnnie Walker Black Scotch

WINE | Choice of Three

Chardonnay
Sauvignon Blanc
Pinot Grigio
Cabernet Sauvignon
Pinot Noir
Rose



SALON 1 - CEREMONY SET UP → SALON 1 - FLIPPED DURING COCKTAIL HOUR



Sample Timeline

Ceremony | 5:30 — 6:00pm

Cocktail Hour | 6:00 — 7:00pm

Grand entrance | 7:00 — 7:30pm

Dinner Service | 7:30 — 8:30pm

First Dance | 8:30 — 8:45pm

Open Dance | 8:45 — 11:00pm

Celebration Concludes | 11:00pm

Additional package options, upgrades, and enhancements available upon request

