



DAXTON

Here's to celebrating love

COCKTAIL HOUR IN THE DAXTON PARLORS

In addition to the ballroom and 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.



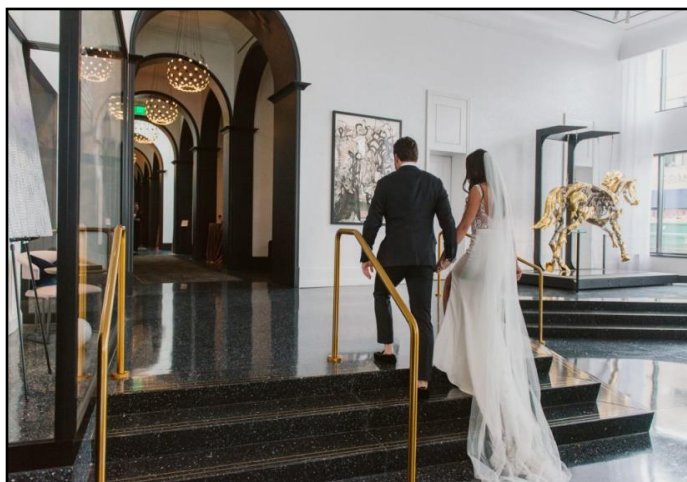
RECEPTION IN A LUXURY BALLROOM

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.

A LUXE DAXTON WEDDING PACKAGE

- Chef-driven cuisines from our talented, award winning Madam inhouse Madam restaurant
- Dedicated, onsite event manager
- Complimentary sparkling wine toast for all guests
- Inhouse guest seating tables – round, oval or rectangular floor plan set up included
- Table linens and linen napkins – black, white or ivory
- China, glassware and flatware
- Grey Plush Banquet chairs, ceremony and reception set up included
- Grey 20'x20' Parquet Dance Floor
- Complimentary 1-night stay for the couple, the evening of the celebration
- Discounted room block rates for friends and family



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Woodward Collection | \$200 Per Person

*Hors d'oeuvres | Plated Salad Course | Entrée 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 fraîche | 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

Salad Course

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

Caesar Salad | crisp pancetta | brioche croutons | anchovy vinaigrette
Organic Greens | fennel | citrus supreme | basil-orange vinaigrette
Baby Gem and Spinach Salad | goat cheese | dates | crispy shallot whole grain 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

Airline Chicken Breast | madeira
braised artichokes | glazed broccolini

Herb Roasted Chicken | seasonal
vegetable | roasted marble potatoes |
chicken jus

Braised Beef Short Rib | white cheddar
grits | seared greens | BBQ jus

NY Strip Loin | cucumber scallion salad
| grilled asparagus | chimichurri



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

Roasted Cod | creamed leeks | herb salad |
roasted garlic chips | house hot sauce

VEGETARIAN | VEGAN

Wild Mushroom Risotto | chardonnay
cream sauce | smoked mushrooms

Gemelli 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. Rev 3.2023

Woodward Collection | 5 Hour Bar Service

1 Bartender for every 75 guests Included | Additional bartenders available for +\$200 per bartender

All Bar Service Includes Coca-Cola Products & Assorted Juices

Complimentary sparkling wine toast for all guests, pre-set at each guest seat or tray passed during cocktail hour

BEER

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

LIQUOR

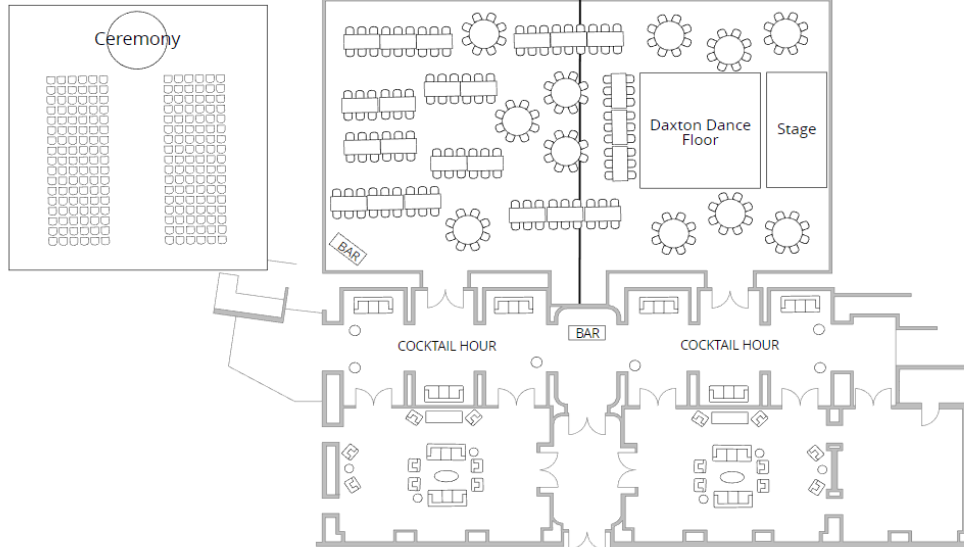
Tito's Vodka
Bombay Sapphire Gin
Bacardi Rum
Espolòn Blanco Tequila
Maker's Mark Bourbon
Rittenhouse Rye
Johnnie Walker Black Scotch

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

