



EVENTS AT SHINOLA HOTEL



About NoHo Hospitality Group

Chef Andrew Carmellini and NoHo Hospitality Group have brought their award-winning dining and hospitality to Detroit at the Shinola Hotel.

Since partnering in 2009, Andrew Carmellini, Josh Pickard and Luke Ostrom have created some of the country's most beloved restaurants and dining experiences. Each restaurant has its own distinct identity, known for warm, quality service, a thriving atmosphere, and masterful cooking.

Their vision has resulted in widespread critical acclaim, countless "best of" lists, publication awards, a Michelin star, multiple nominations from the James Beard Foundation, and two coveted awards.



NHGNYC.COM

LOCANDA VERDE • THE GREENWICH HOTEL • THE DUTCH • JOE'S PUB • THE LIBRARY AT THE PUBLIC • LAFAYETTE • BAR PRIMI • THE DUTCH NASHVILLE • CARNE MARE NASHVILLE • WILLIAM VALE HOTEL • LEUCA • WESTLIGHT • MISTER DIPS • SAGAMORE PENDRY BALTIMORE • REC PIER CHOP HOUSE • THE CANNON ROOM • SHINOLA HOTEL • SAN MORELLO • EVENING BAR • THE BRAKEMAN • PENNY RED'S

Shinola Hotel



Our Services

MENU SELECTION

Our dedicated culinary team is hard at work creating exciting menus to make your event a memorable one. We appreciate your patience as we finalize ingredients and local purveyors.

RECEPTION PACKAGES

From the moment you engage our services, one of our on-site catering managers is dedicated to all of your event needs. This expert will work with you, or your event coordinator to facilitate every detail. This includes reserving dates, planning the schedule of events, guiding your menu selection, coordinating diagrams, and full-service event management on your special day.

WEDDING PACKAGES

Bixby Hall and the Birdy Room are spectacular settings for weddings. Or host an intimate celebration and Italian feast in our Private Dining Room at San Morello. Our skilled event team will coordinate all the details of your wedding weekend with a warm, professional touch.

AUDIOVISUAL & MAINTENANCE

Event spaces at the Shinola Hotel feature a full range of standardized audiovisual equipment. Please inquire for details.

RENTALS

Our event locations are equipped with fine furniture, custom lighting and state-of-the-art sound. Additional rental charges may be incurred for custom set-up requests. We have established relationships with a wide network of preferred partners and vendors available to all event clients. A service charge applies for handling of outside rental items.

STAFFING & FEES

Events are subject to a 24% operational fee on all room rental and food and beverage charges and 6% Michigan sales tax on food and beverages. The operational fee is not a gratuity and serves to offset various expenses associated with planning and administration of the event. Staffing is determined by our team of service experts based on specific characteristics of the event.



Shinola Hotel Venue Overview

SPACE	DIMENSIONS	SQ. FT	BOARD ROOM CAP.	CLASSROOM CAP.	RECEPTION CAP.	SEATED MEAL
ANNEX SECOND FLOOR						
Bixby Hall	69 x 47'	3,355	-	120	220	200
The Birdy Room	48 x 37'	1,750	-	-	150	70
The Foundry Room	41 x 23'	950	20	-	40	32
Full Level & Salon		11,325	-	-	350	-
Weddings with Dance Floor		11,325	-	170 for Ceremony & Reception with Dance Floor		
SAN MORELLO						
Private Dining Room	21 x 26'	550	20	-	-	40
EVENING BAR						
Private Buyout	18 x 36'	650	-	-	40	-
THE BRAKEMAN						
Non-Private Groups	85 x 42	3,625	-	-	100	-
Private Buyout	85 x 42	3,625	-	-	200	-



Bixby Hall



Bixby Hall



The Birdy Room



The Birdy Room



The Salon



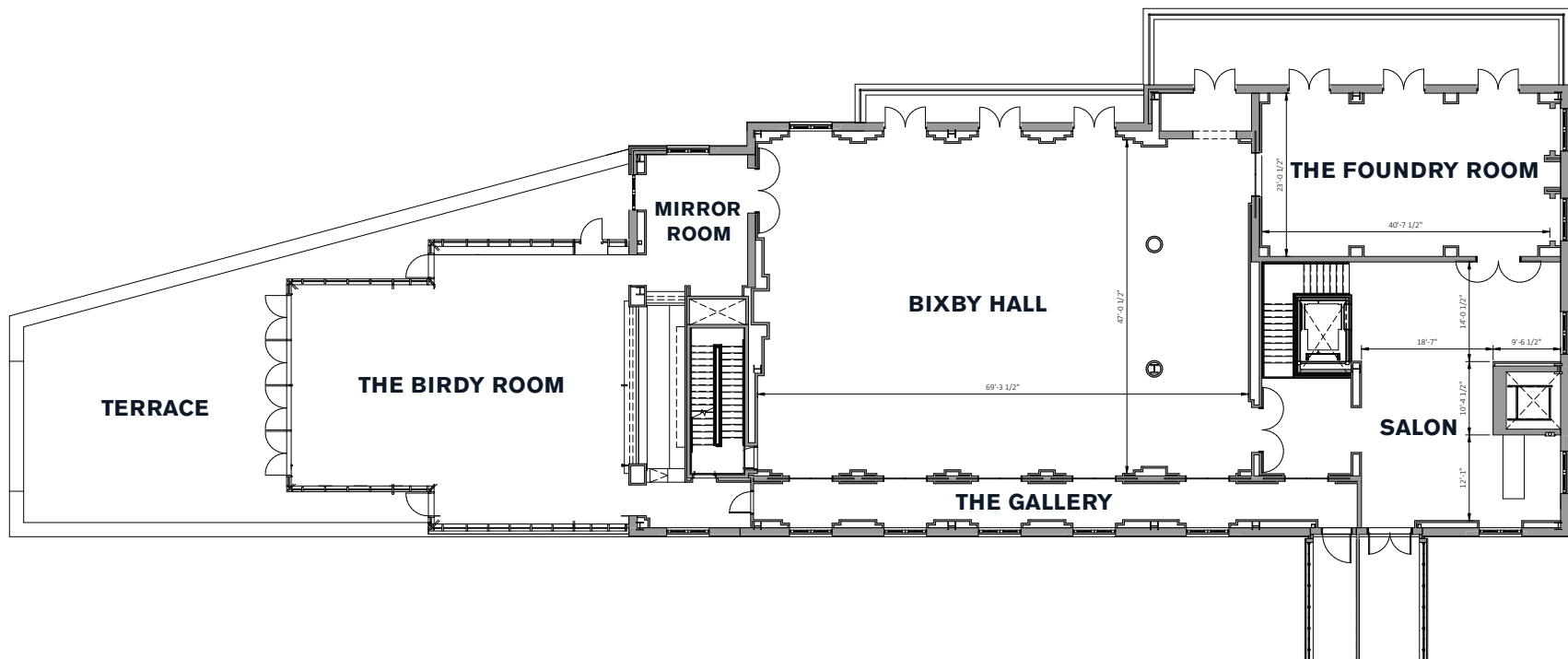
The Foundry Room



The Foundry Room



The Annex



San Morello





Private Dining at San Morello

San Morello's private dining room hosts groups of up to 40 guests for seated meal events. Guests enjoy a multi-course family-style experience at our long oakwood tables surrounded by wicker wainscot panels, and floor-to-ceiling windows looking onto Woodward Avenue.

The private room features a dedicated entrance, private cocktail bar and audio-visual capabilities.

Weather permitting, guests are welcome to enjoy the Woodward patio area for cocktails prior to dinner.

San Morello's private room is the perfect setting for corporate dinners, social celebrations, intimate weddings and post-wedding strolling brunch gatherings.

Inquire with our events team about utilizing our private dining room for weekday corporate meetings for up to 20 guests.



San Morello Private Dining Room



Evening Bar



The Brakeman & Penny Red's





EVENT MENUS

Served Buffet or Family Style

Breakfast Menu

Includes Tea, Drip Coffee & Orange Juice

CONTINENTAL BREAKFAST ▪ *\$36 per guest*

Sliced Seasonal Fruit and Berries, Selection of Bagels with Cream Cheese Spreads, Freshly Baked Pastries, Muffins, Breakfast Breads, Whipped Butter and Preserves

CLASSIC BREAKFAST ▪ *\$52 per guest*

Sliced Seasonal Fruit and Berries, Selection of Bagels with Cream Cheese Spreads, Freshly Baked Pastries, Muffins, Breakfast Breads, Whipped Butter and Preserves, Scrambled Eggs, Applewood Smoked Bacon and Chicken Sausage, Roasted Skillet Potatoes with Rosemary and Garlic

HEALTHY BREAKFAST ▪ *\$58 per guest*

Sliced Seasonal Fruit and Berries, Organic Homemade Granola Yogurt Parfait, Seasonal Fruit Smoothie, Anson Mills Organic Steel Cut Oats and Local Honey, Frittata with Market Vegetables, Scrambled Eggs, Chicken Sausage, Blueberry Polenta Gluten-Free Muffins

BOXED BREAKFAST BURRITOS ▪ *\$24 per guest*

Choose two, served with whole fruit

Chorizo, Cheddar, Peppers, Black Beans, Onion and Cilantro

Scrambled Egg and Cheddar

Roasted Mushrooms, Leeks and Gouda

FEATURED ADDITIONS

OMELETTE STATION ▪ *\$26 per guest, \$200 chef staffing fee per 50 guests*

Guest minimums and setup fees may apply to groups smaller than 30.

Farm Fresh Eggs Prepared to Order with Seasonal Herbs, Vegetables, Artisanal Meats and Cheeses (Breakfast and Brunch only)

DROUGHT COLD-PRESSED ORGANIC JUICES ▪ *\$16 per guest*

Beet, Greens, Apple-Lemon-Ginger

FRENCH TOAST OR WAFFLES ▪ *\$12 per guest*

Michigan Maple Syrup, Seasonal Fruit, Whipped Butter, Whipped Cream

INDIVIDUAL YOGURT PARFAIT ▪ *\$7 per guest*

With Organic Homemade Granola

SMOKED SALMON PLATTER ▪ *\$24 per guest*

Smoked Salmon, Selection of Cream Cheese Spreads, Shaved Red Onion, Diced Scallion, Lemon and Sliced Tomatoes
Served with Brioche Toast Points

BREAKFAST MEATS ▪ *\$8 per guest*

Choice of One: Smoked Bacon, Chicken Sausage, Pork Sausage

SEASONAL FRITTATA ▪ *\$8 per guest*

Chef's selection of seasonal vegetables
Substitute egg whites upon request

Buffet or Family-Style Brunch Menu

Includes Tea, Drip Coffee & Orange Juice

FAMILY-STYLE OR BUFFET BRUNCH • \$60 per guest

Choice of 2 First Course, 2 Second Courses, 1 Side Dish and 1 Dessert

Additional Side Dish +6

BRUNCH OPEN BAR PACKAGE • \$45 per guest for 3 Hours

A bar package is required for all parties larger than 30 guests.

Standard Wine & Beer

Mimosas, Bellinis and Aperol Spritz

Drip Coffee, Hot Teas, Orange Juice

Bloody Marys +\$6

FIRST COURSE

Includes Chef's Assortment of Pastries

Seasonal Fruit Plate

Mixed Baby Lettuces, Market Vegetables and Champagne Vinaigrette

Greek Yogurt Parfait, Mixed Berries and House Granola

Roasted Local Beets, Citrus, Mint, Pistachio and Goat Cheese

Creamy Burrata, Arugula Pesto, Pickled Onions, Focaccia Croutons

Avocado Toast, Grilled Semolina, Sea Salt, Olive Oil

King Prawn Cocktail, Lemon and Horseradish +\$8

SECOND COURSE

Orecchiette with Basil Pesto, Roasted Peppers and Toasted Pine Nuts

Rigatoni Lamb Bolognese, Sheep's Milk Ricotta and Mint

Vegetable Frittata, Seasonal Vegetables and Fromage Blanc

Toasted Cornmeal Waffle, Berry Compote and Whipped Cream

Duck Hash, Poached Eggs, Duck Confit, Charred Onions, Roasted Potatoes

Eggs Benedict or Florentine, Poached Eggs, Hollandaise, English Muffin

▪ Substitute Smoked Salmon +\$4

Classic Lobster Roll with Celery and Tarragon on Buttered Toasted Brioche +\$6

Niçoise Salad, Big Eye Tuna, Hard Boiled Egg, Potatoes, Lemon-Caper Vinaigrette +\$6

Steak and Eggs, Soft Scrambled Eggs, Grilled Hanger Steak, Salsa Verde +\$8

SIDE DISHES

Crispy Fingerling Potatoes, Garlic, Herbs

Roasted Bacon & Maple Brussels Sprouts

Charred Broccolini, Pecorino and Lemon

Creamy Polenta, Parmesan and Parsley

Wood-Fired Market Vegetables

Pork or Chicken Sausage

Smoked Bacon

Plated Brunch Menu

Includes Tea, Drip Coffee & Orange Juice

PLATED BRUNCH • \$65 per guest

Pre-Selected Choice of 1 First Course, 1 Second Course and 1 Dessert

Additional Entree Selection *+\$10*

Tableside Choice of 2 Entree Selections *+\$14*

FIRST COURSE

Includes Chef's Assortment of Pastries

Seasonal Fruit Plate

Mixed Baby Lettuces, Market Vegetables and Champagne Vinaigrette

Greek Yogurt Parfait, Mixed Berries and House Granola

Roasted Local Beets, Citrus, Mint, Pistachio and Goat Cheese

Creamy Burrata, Arugula Pesto, Marinated Tomatoes, Focaccia Croutons

Avocado Toast, Grilled Semolina, Sea Salt, Olive Oil

King Prawn Cocktail, Lemon and Horseradish *+\$8*

BRUNCH OPEN BAR PACKAGE • \$45 per guest for 3 Hours, \$12 per additional hour

A bar package is required for all parties larger than 30 guests.

Standard Wine & Beer

Mimosas, Bellinis and Aperol Spritz

Drip Madcap Coffee, Hot Teas, Orange Juice

Bloody Marys *+\$6*

SECOND COURSE

Orecchiette with Basil Pesto, Roasted Peppers and Toasted Pine Nuts

Rigatoni Lamb Bolognese, Sheep's Milk Ricotta and Mint

Vegetable Frittata, Seasonal Vegetables and Fromage Blanc

Toasted Cornmeal Waffle, Berry Compote and Whipped Cream

Duck Hash, Poached Eggs, Duck Confit, Charred Onions, Roasted Potatoes

Eggs Benedict or Florentine, Poached Eggs, Hollandaise, English Muffin

▪ Substitute Smoked Salmon *+\$6*

Classic Lobster Roll with Celery and Tarragon on Buttered Toasted Brioche *+\$8*

Niçoise Salad, Big Eye Tuna, Hard Boiled Egg, Potatoes, Lemon-Caper Vinaigrette *+\$8*

Steak and Eggs, Soft Scrambled Eggs, Grilled Hanger Steak, Salsa Verde *+\$10*

Buffet or Family-Style Lunch Menu

FAMILY-STYLE OR BUFFET LUNCH • \$65 per guest

Choice of 2 First Course, 2 Second Courses, 2 Side Dishes, 1 Dessert

FIRST COURSE

Includes Bread Service

Baby Kale Caesar with Parmesan Croutons

Wedge Salad, Bacon, Blue Cheese, Cherry Tomatoes, Pickled Onions

Mixed Baby Lettuces, Market Vegetables and Champagne Vinaigrette

Endive & Frisee Salad, Haricots Verts, Prosciutto, Champagne Vinaigrette

Roasted Local Beets, Citrus, Mint, Pistachio and Goat Cheese

Creamy Burrata, Arugula Pesto, Marinated Tomatoes, Focaccia Croutons

Heirloom Grains, Cucumber, Tomatoes, Herbs, Lemon Vinaigrette

AC's Meatballs, Whipped Ricotta, Oregano, Tomato

Chef's Select Soup Seasonally Prepared

King Prawn Cocktail, Lemon and Horseradish +\$8

SECOND COURSE

Slow-Roasted Turkey Sandwich, Avocado, Tomato, Bibb Lettuce, Garlic Aioli

Orecchiette with Basil Pesto, Roasted Peppers and Toasted Pine Nut

Rigatoni Lamb Bolognese, Ricotta and Mint

Branzino Almondine, Haricots Verts and Brown Butter

Grilled Hanger Steak, Charred Onions and Romesco

Roasted Free-Range Chicken Rosalina, Agrodolce Peppers, Salsa Verde

Roasted Salmon, Bronze Fennel, Mustard Beurre Blanc

BBQ Hen of the Woods, Creamy Polenta, Smoked Tomato

Classic Lobster Roll, Celery, Tarragon, Toasted Brioche, Local Potato Chips +\$6

Niçoise Salad, Big Eye Tuna, Hard Boiled Egg, Potatoes, Lemon-Caper Vinaigrette +\$8

Braised Beef Short Rib, Gremolata and Natural Jus +\$9

SIDE DISHES

Crispy Fingerling Potatoes, Garlic, Herbs

Roasted Bacon & Maple Brussels Sprouts

Charred Broccolini, Pecorino and Lemon

Creamy Polenta, Parmesan and Parsley

Wood-Fired Market Vegetables

Plated Lunch Menu

PLATED LUNCH • \$75 *per guest*

Pre-Select 1 First Course, 1 Second Course with a Silent Option for Dietary Restrictions and 1 Dessert

Additional Entree Selection *+12*

Tablesides Choice of Two Entrees *+16*

FIRST COURSE

Includes Bread Service

Baby Kale Caesar with Parmesan Croutons

Wedge Salad, Bacon, Blue Cheese, Cherry Tomatoes, Pickled Onions

Mixed Baby Lettuces, Market Vegetables and Champagne Vinaigrette

Endive & Frisee Salad, Haricots Verts, Prosciutto, Champagne Vinaigrette

Roasted Local Beets, Citrus, Mint, Pistachio and Goat Cheese

Creamy Burrata, Arugula Pesto, Marinated Tomatoes, Focaccia Croutons

Heirloom Grains, Cucumber, Tomatoes, Herbs, Lemon Vinaigrette

AC's Meatballs, Whipped Ricotta, Oregano, Tomato

Chef's Select Soup Seasonally Prepared

SECOND COURSE

Slow-Roasted Turkey Sandwich, Avocado, Tomato, Bibb Lettuce, Garlic Aioli

Orecchiette with Basil Pesto, Roasted Peppers and Toasted Pine Nut

Rigatoni Lamb Bolognese, Ricotta and Mint

Branzino Almondine, Haricots Verts, Fingerling Potatoes, Brown Butter

Grilled Hanger Steak, Charred Onions, Rustic Potatoes, Broccolini, Romesco

Roasted Free-Range Chicken Rosalina, Creamy Polenta, Baby Peppers, Salsa Verde

Roasted Salmon, Bronze Fennel, Rice Pilaf, Haricots Verts, Mustard Beurre Blanc

BBQ Hen of the Woods, Creamy Polenta, Smoked Tomato

Classic Lobster Roll, Celery, Tarragon, Toasted Brioche, Local Potato Chips *+\$8*

Niçoise Salad, Big Eye Tuna, Hard Boiled Egg, Potatoes, Lemon-Caper Vinaigrette *+\$8*

Braised Beef Short Rib, Gremolata and Natural Jus *+\$9*

Served Buffet or Family Style

Lunch Menu Additions

SANDWICH BOARDS • *\$38 per guest*

Select 3 to be served buffet or family-style with local potato chips, green salad and homemade cookies

BOXED LUNCH • *\$26 per guest*

Select 2 to be served with local potato chips, whole fruit and cookie

Wood-Fired Roast Beef, Aged Cheddar, Horseradish Aioli,
Pickled Peppers

Slow-Roasted Turkey Sandwich with Avocado, Tomato,
Bibb Lettuce and Roasted Garlic Aioli

Classic Lobster Roll with Celery and Tarragon on
Buttered Toasted Brioche

Grilled Chicken Shawarma with Hummus, Pickled Red Onion,
Cucumber, Mint Tabbouleh

Crispy Panelle with Eggplant Conserva, Lemon Yogurt, Sicilian Pesto

Muffaletta, Salami, Capicola, Mortadella, Provolone and Olive Spread
on Housemade Focaccia

Heirloom Grains, Cucumber, Tomatoes, Herbs, Lemon Vinaigrette - *gluten free*

▪ Add Grilled Chicken +\$6, Salmon +\$8, Shrimp +\$6, Steak +\$9

COFFEE BREAK • *\$18 per guest*

Madcap Coffee, Iced Coffee, Iced Tea, Assorted Cookies and Coffee Cake

FULL DAY BEVERAGE SERVICE • *\$40* **HALF DAY** • *\$30*

Madcap Drip Coffee, Hot Tea, Assorted Boylan's Sodas,
Still and Sparkling Bottled Water

SWEETS BREAK • *\$20 per guest*

Selection of Homemade Cookies, Candy Bars and Pastries

HEALTH BREAK • *\$18 per guest*

Seasonal Whole Fruits and Individual Yogurt and Granola Parfaits

ALL DAY SNACKS • *\$35 per guest*

Individually Packaged Trail Mix, Granola Bars, Chips, Whole Fruit and Candies

SNACK BREAK • *\$22 per guest*

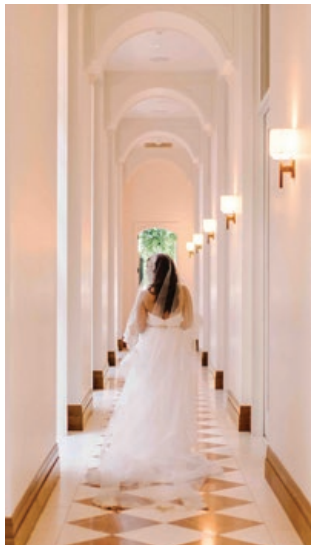
Homemade Tortilla Chips, Guacamole, Pico de Gallo
Soft Pretzels with Whole Grain Mustard and Pimento Cheese

TEA SANDWICHES • *\$25 per guest*

Chef's Selection of 3 Seasonal Options

DROUGHT JUICE BREAK • *\$16 per guest*

Beet, Greens, Apple-Lemon-Ginger



Reception Menu

PASSED CANAPÉS ▪ *Choice of 4, \$30 per guest* ▪ *Choice of 6, \$45 per guest*

Passed Continuously and Charged per Hour

Cacio e Pepe Cheese Puff, Mascarpone Mousse - *vegetarian*

Sheep's Milk Ricotta Crostini, Hot Honey, Garlic - *vegetarian*

Goat Cheese Tart, Poached Pears, Candied Walnuts - *vegetarian*

Snapper Ceviche, Cilantro, Fresno Chilis - *gluten & dairy free*

Crab Cake, Old Bay Aioli

Whitefish Salad Cucumber Cups, Tobiko - *gluten free*

Shiso Tuna Taco, Avocado, Chile - *gluten free*

French Onion Tartlet, Fontina, Caramelized Onion - *vegetarian*

Avocado Toast, Pistachio, Pickled Shallots - *vegan, gluten free optional*

Potato Latke, Smoked Salmon, Black Pepper Cream Cheese - *gluten free*

Everything Spiced Deviled Eggs, Trout Roe - *gluten free*

Foie Gras Mousse Tartlet, Fig Mostarda *+\$4*

Maine Lobster Roll on Brioche

Tomato Basil Arancini - *vegetarian*

Truffle Arancini - *vegetarian*

Mini Falafel, Tzatziki - *vegetarian, vegan/dairy free optional*

All Beef Pigs in a Blanket, Dijonnaise

AC's Meatballs, Ricotta - *contain pork*

Teriyaki Shrimp Skewer, Pineapple, Chili, Sesame - *gluten free, dairy free*

Marinated Steak Skewer, Salsa Verde - *gluten free*

Crispy Eggplant Parmesan Ravioli, Tomato - *dairy free*

Curry Chicken, Roasted Grape, Cashew, Toasted Brioche

Caesar Salad Bites, Broccolini, Bread Crumb - *vegan and gluten free optional*

Mini Twice Baked Potato, Cheddar, Bacon, Chive, Sour Cream - *gluten free*

Wagyu Beef Slider, Caramelized Onion, Aged Cheddar, Roasted Garlic Aioli *+\$6*

Reception Menu

CHEF ACTION STATIONS

\$200 Chef Staffing Fee Applies per 75 guests

Guest minimums and setup fees may apply to groups smaller than 30.

Action station services can be scheduled for up to 90 minutes.

PREMIUM RAW BAR STATION • \$55 per guest

Selection of East and West Coast Oysters, Shrimp Cocktail,
Poached Maine Lobster and Seafood Tartare

Served with Cocktail Sauce, Mignonette and Fresh Lemon

RAW BAR STATION • \$35 per guest

Selection of East and West Coast Oysters, Shrimp Cocktail
and Seafood Tartare

Served with Cocktail Sauce, Mignonette and Fresh Lemon

TACO STATION • \$32 per guest for choice of 2, \$40 per guest for choice of 3

Al Pastor with Grilled Pineapple and Cilantro

Chicken Tinga with Tomatillo Salsa

Carne Asada with Avocado Salsa

Guajillo Shrimp with Cabbage Slaw

Grilled Mushroom with Roasted Corn Relish - *vegan*

Served with Pico de Gallo, Guacamole, Fresh Tortilla Chips.

CARVING STATION • \$38 per guest per choice of 1

Choice of Roasted Leg of Lamb, Pork Rack or Beef Sirloin

Prime Rib with Horseradish Crema +\$8

Served with Dinner Rolls, Roasted Potatoes, Seasonal Vegetables,

Natural Jus and Chimichurri

PORCHETTA STATION • \$35 per guest

Crackling Coated Suckling Pig Roast with Rosemary and Fennel Pollen
Served with Rustic Potatoes, Seasonal Vegetables, Cippolini Sott'Aceto,
Salsa Verde, Salsa Rossa and Dinner Rolls

PENNY RED'S FRIED CHICKEN STATION • \$32 per guest

Fried Chicken, Buttermilk Biscuits with Honey Butter, Tangy Cole Slaw,
Potato Salad, House Sauces

PASTA STATION • \$32 per guest for choice of 2

Orecchiette, Italian Fennel Sausage, Broccoli Rabe

Trofie, Basil Pesto, Peperonata, Grated Parmigiano - *vegetarian*

Lumache, Pomodoro, Basil, Grana Padano - *vegan optional*

Risotto, Roasted Mushrooms, Thyme, Mascarpone - *gluten free*

Served with Chili Flakes, Grated Parmesan and House Focaccia

LATE NIGHT SNACKS • \$18 per guest Choice of 2 Passed for 30 Minutes

Cheeseburger Sliders, Bread & Butter Pickles, Dijonnaise

Mini Truffle Dogs, Taleggio, Crispy Potatoes

Grilled Cheese on Brioche, Havarti, White Cheddar, Garlic Aioli

Mini Fried Chicken Sandwiches, Bread & Butter Pickles, Spicy Mayo

Waffle Fries with Chipotle Mayo

Reception Menu

MARKET GRAZING TABLES

Curated culinary displays replenished for up to 90 minutes

CHEF'S TABLE • \$26 per guest

Artisanal Cheese Selection, Fresh Grapes, Dried Stone Fruits, Nuts, Olives, Crispy Flat Breads, Sliced Baguettes, Assorted Seeded Crackers, Seasonal Vegetable Crudit  from the Market, Chickpea Hummus and Green Goddess Dressing

EASTERN MARKET TABLE • \$32 per guest

Marinated Grilled Local Vegetables, Oven-Roasted Tomatoes, Stuffed Mushrooms, Sliced Meats, Housemade Pickled Vegetables, Chargrilled Eggplant Spread, Hummus, Olive Tapenade, Homemade Focaccia, Sliced Baguette and Grissini

DOWNTOWN SIGNATURE TABLE • \$50 per guest

Artisanal Sliced Charcuterie with Housemade Pickled Vegetables, Seasonal Market Crudit  with Herbed Buttermilk Vinaigrette, Baby Kale Caesar, Crispy Grain Salad with Citrus Dressing, Artisanal Cheese Selection, Beets with Pistachio and Goat Cheese, Endive Salad with Walnuts, Celery and Piave, Marinated Grilled Local Vegetables and Cured Olives with Lemon and Rosemary

MARKET CRUDIT  PLATTER • \$18 per guest

Crunchy Market Vegetables with Basil Pesto, Spiced Hummus and Horseradish Cream

MEZZE PLATTER • \$22 per guest

Hummus, Baba Ganoush, Crispy Falafel, Grilled Vegetables, Stuffed Grape Leaves, Cucumber Salad, Marinated Feta Cheese, Marinated Olives and Grilled Pita Bread

CHARCUTERIE PLATTER • \$24 per guest

Artisanal Sliced Charcuterie, Grilled Bread, Crostini, Preserves, Mustard and Housemade Pickles

THE CHEESE SHOP PLATTER • \$24 per guest

Seasonally Assorted Cheeses with Fresh and Dried Fruit Preserves, Breads and Crackers

CHEESE + CHARCUTERIE PLATTER • \$28 per guest

Chef's Selection of Charcuterie and Assorted Cheeses with Pickles, Mustard, Fresh and Dried Fruit Preserves, Breads and Crackers

Family-Style & Buffet Dinner Menu

BUFFET OR FAMILY STYLE • \$90 per guest

Choice of 3 First Course, 2 Second Course with 2 Side Dishes & 2 Desserts

Buffet services can be scheduled for up to 90 minutes.

FIRST COURSE

Baby Kale Caesar with Parmesan Croutons

Wedge Salad, Bacon, Blue Cheese, Cherry Tomatoes, Pickled Onions

Mixed Baby Lettuces, Market Vegetables and Champagne Vinaigrette

Endive Salad, Haricots Verts, Pistachio, Prosciutto, Sherry Vinaigrette

Roasted Beet Salad, Citrus, Mint, Pistachio and Goat Cheese

Creamy Burrata, Arugula Pesto, Marinated Tomatoes, Focaccia Croutons

Charred Octopus with Amarillo Potatoes, Peppers and Chorizo

AC's Meatballs with Whipped Sheep's Milk Ricotta

King Prawn Cocktail, Lemon, Horseradish +\$8

SIDE DISHES

Crispy Fingerling Potatoes, Garlic, Herbs

Roasted Bacon & Maple Brussels Sprouts

Charred Broccolini, Pecorino, Lemon

Creamy Polenta, Parmesan, Parsley

Roasted Heirloom Carrots with Scallion

Wood-Fired Market Vegetables

SECOND COURSE

Orecchiette Basil Pesto, Roasted Peppers and Toasted Pine Nuts

Rigatoni Lamb Bolognese, Sheep's Milk Ricotta and Mint

Campanelle, Short Rib Ragu, Taggiasca Olives, Grana Padano

Roasted Salmon, Bronze Fennel, Mustard Beurre Blanc

Grilled Swordfish, Heirloom Beans, Salsa Rossa

Branzino Almondine, Haricots Verts, Brown Butter

Roasted Organic Chicken Rosalina, Agrodolce Peppers, Salsa Verde

BBQ Hen of the Woods, Creamy Polenta, Smoked Tomato

Crispy Cauliflower & Brussels Sprouts, Coconut Curry, Cilantro

Beef Striploin, Romesco, Grilled Onions, Salsa Verde

Braised Beef Short Rib, Gremolata, Roasted Market Vegetables, Natural Jus

Roasted Beef Filet, Heirloom Carrots, Barolo Jus +\$12

Lamb Rack, Spiced Eggplant, Toasted Garlic, Mint Yogurt - *MKT*

▪ Add to any Entree Lobster Tail Fra Diavolo +\$12

Plated Dinner Menu

PLATED THREE COURSE DINNER • \$105 per guest

Pre-Selected Choice of 1 First Course, 2 Second Course with a Silent Option for Dietary Restrictions, & 1 Dessert

Tableside Choice of Entrée • +\$20 per guest

Third Pre-Selected Entrée Choice • +\$15 per guest

FIRST COURSE

Baby Kale Caesar with Parmesan Croutons

Wedge Salad, Bacon, Blue Cheese, Cherry Tomatoes, Pickled Onions

Mixed Baby Lettuces, Market Vegetables and Champagne Vinaigrette

Roasted Beet Salad, Citrus, Mint, Pistachio and Goat Cheese

Creamy Burrata, Arugula Pesto, Marinated Tomatoes, Focaccia Croutons

Tuna Tartare, Yuzu Cucumbers, Citrus Vinaigrette, Nori

Beef Carpaccio, Egg Yolk, Crispy Shallots, Caper Aioli, Frisee

Endive Salad, Haricots Verts, Pistachio, Prosciutto, Sherry Vinaigrette

King Prawn Cocktail, Lemon, Horseradish +\$8

SECOND COURSE DUO PLATE

Choice of 2, Supplemental Price per Guest

Served with Pomme Puree and Roasted Seasonal Vegetables

Roasted Salmon

Roasted Chicken

Seared Halibut +\$6

Braised Beef Short Rib

Black Cod +\$8

New York Strip +\$8

Lobster Tail +\$10

Seared Filet +\$10

SECOND COURSE

Roasted Salmon, Baby Fennel, Rice Pilaf, Haricots Verts, Mustard Beurre Blanc

Grilled Swordfish, Heirloom Beans, Broccolini, Lemon Confit, Salsa Rossa

Branzino Almondine, Haricots Verts, Fingerling Potatoes, Brown Butter

Organic Chicken Rosalina, Agrodolce Peppers, Creamy Polenta, Salsa Verde

BBQ Hen of the Woods, Creamy Polenta, Smoked Tomato

Crispy Cauliflower & Brussels Sprouts, Coconut Curry, Cilantro

Beef Striploin, Romesco, Fingerling Potatoes, Grilled Onions, Salsa Verde

Roasted Beef Filet, Heirloom Carrots, Pomme Puree, Barolo Jus +\$12

Braised Beef Short Rib, Pomme Puree, Seasonal Vegetables, Gremolata, Jus

Lamb Rack, Spiced Eggplant, Toasted Garlic, Mint Yogurt - *MKT*

▪ Add to Any Entree Lobster Tail Fra Diavolo +\$12



Dessert Menu

DESSERT MENU

Plated, family-style and buffet offerings. Some exclusions may apply.

Additional dessert selection \$8 per guest

Seasonal Berries, Guernsey Farms Fromage Blanc Sorbet - *gluten free, vegan optional*

Spiced Apple Pie, Vanilla Ice Cream

Butterscotch Pudding, Brown Sugar Crumble, Salted Caramel - *gluten free optional*

Classic Tiramisu, Lady Fingers, Mascarpone, Espresso Gelato - *gluten free*

Sour Cream Cheesecake, Mixed Berry Compote, Strawberry Sorbet

Malted Milk Chocolate Tart, Caramelized Bananas, Chantilly, Cinnamon Caramel

Peanut Butter Chocolate Bar, Salted Caramel Ice Cream

Flourless Chocolate Fudge Cake, Raspberry, Vanilla Ice Cream, Black Pepper Meringue

Chocolate Soufflé Cake, Pistachio Ice Cream and Sicilian Olive Oil

Chocolate Pot de Crème, Devil's Food Cake and Candied Mint - *gluten free optional*



PASSED DESSERT CANAPÉS

Choice of 3, \$20 for 30 minutes of service

In Place of Seated Dinner Packaged Dessert, \$6 supplement

Fruit Freeze Pops, Champagne, Strawberry Sangria, Seasonal Fruits

Chocolate 'Pot de Mint,' Cocoa Crumble, Whipped Cream

Mallow S'more, Vanilla Marshmallow, Graham Cookie, Chocolate Shell, Smoked Sea Salt

Fried Apple Hand Pie, Salted Caramel

Fresh Fruit Tartlets, Shortbread, Crème Fraîche, Seasonal Fruit

Assorted Cookies, Our Pastry Chef's Selection, Freshly Baked In-House

Dessert Stations

PETITE DESSERT STATION • Select Three

*Included in dinner package price in lieu of family-style, plated or buffet service.
\$16 per guest if served in addition to dinner package offerings*

Mixed Berry Tartlet

Dark Chocolate Mousse Cups

Spiced Apple Tartlet

Chef's Assortment of Cookies

Dark Chocolate Brownies

Cream Filled Profiteroles



GRANDE DESSERT STATION • Select Four

*\$12 supplement per guest if served in lieu of family-style, plated or buffet dinner service.
\$24 per guest if served in addition to dinner package offerings*

Sour Cream Cheesecake with Mixed Berry Compote

Classic Tiramisu - *gluten free*

Flourless Chocolate Cake, Raspberry Ganache, Black Pepper Meringue - *gluten free*

Spiced Apple Tartlet

Dark Chocolate Brownies

Chef Jessica's Chocolate Chip Cookies

Malted Milk Chocolate Tart, Carmelized Bananas, Chantilly, Cinnamon Caramel

Chocolate Pot de Crème, Devil's Food Cake and Candied Mint - *gluten free optional*

Butterscotch Pudding, Brown Sugar Crumble, Salted Caramel - *gluten free optional*



Beverage Packages

STANDARD BAR ▪ \$45 per guest for 2 hours, \$13 per guest per additional hour

Selection of 1 red, 1 white, 1 still rosé and 1 sparkling wine:

Prosecco – Bisol 'Jeio'
Pinot Grigio – Lageder 'Riff'
Sauvignon Blanc – Joel Gott
Chardonnay – Matchbook
Seasonally Rotating Rosé
Pinot Noir – The Pinot Project
Malbec – Felino Vina Cobos
Cabernet Sauvignon – Broadside

SELECTION OF LOCAL BEERS

Atwater Dirty Blonde, Arbor Brewing Company Euchre Pils,
Bells Two Hearted IPA, Bitburger 0.0 Non Alcoholic

FULL STANDARD OPEN BAR AND CLASSIC COCKTAILS

Wodka Vodka, Tito's Handmade Vodka, El Jimador Blanco Tequila,
Flor de Cana Clear Rum, Sailor Jerry Spiced Navy Rum, Citadel Gin, Old
Forester Bourbon, Jack Daniels Whiskey, Rittenhouse Rye, Jameson Irish
Whiskey, Famous Grouse, additional spirits, cordials, liqueurs and digestifs

NON-ALCOHOLIC BEVERAGES

Juices, Sodas, Madcap Drip Coffee, Tea, Boylan's Sodas, Q Tonic, Q Club

ADD DOMESTIC BEER TO ANY PACKAGE

Priced per Person upon Request, Subject to Availability

PREMIUM BAR ▪ \$60 per guest for 2 hours, \$15 per guest per additional hour

Selection of 1 premium red, 1 premium white, still rosé, 1 sparkling wine:

Prosecco – Bisol 'Jeio'
Roederer Estate Brut – California
Pinot Grigio – Jermann
Sauvignon Blanc – Domaine du Salvard
Chardonnay – Chalk Hill
Seasonally Rotating Rosé
Pinot Noir – Gothic 'Nevermore'
Chianti Classico – Rocca di Montegrossi
Cabernet Sauvignon – Napa Cut

SELECTION OF LOCAL BEERS

Atwater Dirty Blonde, Arbor Brewing Company Euchre Pils,
Bells Two Hearted IPA, Bitburger 0.0 Non Alcoholic

FULL PREMIUM OPEN BAR AND CLASSIC COCKTAILS

Tito's Handmade Vodka, Grey Goose Vodka, Valentine Vodka, Citadel Gin,
Hendrick's Gin, Detroit City 'Railroad' Gin, El Jimador Blanco Tequila, Siete
Leguas Reposado Tequila, Flor de Cana Clear Rum, Sailor Jerry Spiced
Navy Rum, Detroit City Butcher's Bourbon, Jack Daniels, Old Forester
Bourbon, Maker's Mark Bourbon, Rittenhouse Rye, Jameson Irish Whiskey,
Johnnie Walker Black Label, Macallan 12 Yr, additional spirits, cordials,
liqueurs and digestifs

NON-ALCOHOLIC BEVERAGES

Juices, Sodas, Madcap Drip Coffee, Tea, Boylan's Sodas, Q Tonic, Q Club

Wine offerings are subject to seasonal changes and availability. Guest minimums and bar setup fees may apply to groups smaller than 30.

Featured Cocktails for Events

SUGGESTED OFFERINGS

Please contact your event manager to discuss custom offerings.

SPARKLING

Champagne Cocktail | Prosecco, Bitters, Sugar Cube | Flute

Aperol Spritz | Aperol, Prosecco, Club Soda | Wine Glass | Orange Twist

Negroni Sbagliato | Campari, Vermouth, Prosecco | Rocks | Luxardo Cherry

VODKA

Cosmopolitan | Vodka, Fresh Lime Juice, Combier, Cranberry | Coupe | Lemon Twist

Moscow Mule | Vodka, Fresh Lime Juice, Ginger Beer | Highball | Lime Wedge

Southside | Vodka or Gin, Fresh Lime Juice, Seltzer, Mint | Highball | Lime Wedge

Espresso Martini | Vodka, Espresso, Galliano | Coupe +\$8

GIN

French 75 | Gin, Prosecco, Fresh Lemon Juice, Simple | Coupe | Lemon Twist

Gimlet | Gin, Fresh Lime Juice, Simple | Coupe | Lime Wedge

Negroni | Gin, Campari, Sweet Vermouth | Rocks | Luxardo Cherry

Last Word | Gin, Chartreuse, Luxardo | Coupe | Luxardo Cherry +\$7, *Subject to Availability*

RUM

Daiquiri | Rum, Simple, Lime | Coupe | Lime Wedge

TEQUILA

El Diablo | Tequila, Creme de Cassis, Lime, Ginger | Highball | Candied Ginger

Paloma | Tequila, Fresh Grapefruit Juice, Lime, Soda | Rocks | Grapefruit Wedge

Margarita | Tequila, Combier Orange, Lime, Agave | Rocks | Lime Wedge

WHISKEY

Brown Derby | Bourbon, Grapefruit, Honey | Rocks | Grapefruit Twist

Manhattan | Rye Whiskey, Bitters, Sweet Vermouth | Rocks | Luxardo Cherry

Old Fashioned | Bourbon, Demerara, Angostura | Rocks | Orange Twist





2023-2024 Pricing

MEETING PACKAGE • *\$135 per guest*

- Continental Breakfast
- Sandwich Board
- Morning or Afternoon Break
- Full Day Beverage Service

EXECUTIVE MEETING PACKAGE • *\$180 per guest*

- Classic Breakfast
- Buffet Lunch
- Morning or Afternoon Breaks
- Full Day Beverage Service

RECEPTION PACKAGE • *\$150 per guest and up*

- 3-Hour Event
- 1 Hour of 4 Passed Canapés
- Chef's or Eastern Market Table
- 3-Hour Standard Open Bar

SEATED DINNER PACKAGE • *\$205 per guest and up*

- 4-Hour Event
- 1-Hour Cocktail Reception with Passed Canapés
- 3-Course Plated Dinner
- 4-Hour Standard Open Bar

NOTES

Pricing may vary by venue ▪ Minimum spend requirements apply based on date, venue and party size ▪ Future pricing is subject to changes ▪ Rental upgrades are provided upon request ▪ Optional menu upgrades available ▪ 24 % Operational Fee & 6% MI State Tax are additional



2023-2024 Wedding Pricing

STANDARD PACKAGE • *\$230 per guest*

5-hour event includes:

- 4 Hours for Pre-Event Setup and Load-In
- Full Standard Bar & Wine Selection for 5 Hours
- Tableside Wine Service
- 4 Passed Canapés
- Chef's Market Table
- 3-Course Family-Style Dinner
- All Front and Back of House Staffing to Service Your Event
- In-House Equipment (Tables, Chairs, House Linen, Glassware, Flatware)

PREMIUM PACKAGE • *\$300 per guest*

5-hour event includes:

- 4 Hours for Pre-Event Setup and Load-In
- Full Premium Bar & Wine Selection for 5 Hours
- Tableside Wine Service
- 6 Passed Canapés
- Chef's Market Table or Eastern Market Table
- 3-Course Plated Dinner
- Passed Late Night Snacks
- All Front and Back of House Staffing to Service Your Event
- In-House Equipment (Tables, Chairs, House Linen, Glassware, Flatware)

NOTES

Pricing may vary by venue ▪ Minimum spend requirements apply based on date, venue and party size ▪ Future pricing is subject to changes ▪ Rental upgrades are provided upon request ▪ Optional menu upgrades available ▪ On-Site Ceremony Fee of \$2,000 ▪ 24% Operational Fee & 6% MI State Tax are additional.

RECOMMENDED VENDORS

Our partnerships with local Detroit and Michigan vendors, will make your wedding truly unique. These vendors will work with your style and individuality to make your vision come to life at Shinola Hotel. While the vendors we have listed are comfortable working in our spaces, please note that you are also free to choose your own vendors not included on our list.

PLANNERS & COORDINATION

- Beautiful Day Planning
- Belle Event Co.
- Cassy Rose Events
- Detroit Cultivated
- Ever Ours Events
- Fleur Detroit
- Festoons & Flourishes
- Honeybee Events
- Lauren Jacks Events
- Lo & Co Event Design
- LTD Events
- Luna Soiree Events
- Mitten Weddings & Events
- Nikki Johns Events
- Party Assurance
- Shoreline Event Design
- Spoke Events

RENTALS & FURNITURE

- Event Source
- Display Group
- BBJ Linen

AV & LIGHTING

- KLA Laboratories

LIVE MUSIC

- Ben Sharkey
- Bluewater Kings
- Cancel Monday
- Collision 6
- E3 Detroit
- NuClassica
- Motor City Strings
- Rondo String Quartet

DJ

- Elysium Experience
- Love Plus One Entertainment
- Lufu Entertainment
- Mike Staff Productions
- The Block Party

FLORAL & DESIGN

- Adorn Fine Flowers
- Bellisario Florist
- Emerald City Designs
- Flowers for Dreams
- Fleur Detroit
- Graham Stanton
- Ines & Marie
- Studio Terrain
- Twigs & Branches

PHOTOGRAPHY

- Abby Rose
- Abbey Moore
- Amanda Dumouchelle Photography
- Jill DeVries
- JLB Photography
- Justine Castle
- Kathy Davies Photography
- KR Moreno Photography
- Laurie Bailey Photography
- Nikki Marie

PHOTO BOOTH

- Mammoth! Party
- Star Trax Events
- TapSnap Photo Booths

GROUP TRANSPORTATION

- All Star Transportation







Contact Us

EVENT INQUIRIES & REQUESTS

Mary Catherine Moore

Director of Events and Catering

313.254.3400

events@shinolahospitality.com

HOTEL ACCOMMODATIONS & GROUP INQUIRIES

313.356.1401

sales@shinolahotel.com

Photography Courtesy of:

Abby Moore, Abby Rose Photography, Amanda Dumouchelle,
Chelsea Seekell, JLB Photography, Kari Paine, Kate Panza, KR Moreno,
Nicole Franzen, Nikki Marie, Noah Fecks, Sean Cook,
Tracy Lin Photography