

The background is a photograph of a vast mountain range with many layers of peaks and valleys, all shrouded in a thick, soft mist. The colors are muted greens, blues, and greys, creating a serene and atmospheric scene. In the center of the image, there is a geometric frame made of thin, light-colored lines. This frame is composed of several overlapping diamond or rhombus shapes, creating a complex, crystalline structure. The word "HIGHLANDS" is centered within this frame.

# 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!

A handwritten signature in black ink that reads "Shawn McClain". The script is fluid and cursive, with the first letters of each name being capitalized and prominent.

RAISE  
A GLASS  
FEED  
YOUR SOUL  
LIFT  
YOUR SPIRIT









## 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 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 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 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 [\$75/one entree selection]  
Deluxe [\$85/two entree selections]  
Premier [\$95/three entree selections]

## HORS D'OEUVRES

[choose four]

- » bacon wrapped dates, goat cheese, sauce romesco -GF
- » deviled egg, smoked trout roe, chive -GF
- » cured smoked salmon, crispy potato, sour cream, fennel -GF
- » camembert fondue, shallot jam, traverse city cherry, crostini -V
- » beef tartare, egg yolk, smoked aioli, pickled shallot, chive -GF,DF
- » shrimp cocktail, smoked cocktail sauce, lemon vinaigrette
- » arancini risotto balls, roasted mushrooms, fontina, black truffle -V
- » mini falafel, creamy chickpea hummus, garlic -tahini puree -GF,DF,V
- » pork tenderloin, squash, red pepper puree -GF,DF

## APPETIZERS

[choose one]

- » **CLASSIC CAESAR SALAD**  
romaine hearts, parmesan custard, herb vinaigrette, crispy breadcrumb
- » **MICHIGAN CHERRY AND APPLE SALAD**  
mixed greens, cherries, blue cheese, apple vinaigrette -GF,V
- » **GEM LETTUCE SALAD**  
crispy bacon, buttermilk-blue cheese dressing, fresh herbs -GF
- » **ROASTED BABY BEET SALAD**  
whipped goat cheese, banyuls vinaigrette, broccoli almond relish, shaved radishes -GF,V
- » **BUTTERNUT SQUASH SOUP**  
coconut milk, red curry, toasted pepitas, crispy shallots
- » **CREAMY PARSNIP AND MUSHROOM SOUP**  
toasted pine nuts, fine herbs, smoked olive oil -GF, 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

cauliflower, smoked artichokes, lemon -GF,DF

### » AMISH CHICKEN

thyme roasted pears, sweet broccoli, arugula, roasted jus -GF

### » BEEF SHORT RIB

creamy whipped potatoes, roast carrots, glazed onions,  
charred leek and herb sauce -GF

### » BONE-IN PORK CHOP

roasted root vegetables, mustard jus, apple puree

### » LAMB CHOPS

rosemary fingerling potatoes, eggplant, red wine reduction -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

## 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, blueberries, 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.



## LATE NIGHT FOOD STATIONS

[casual, fun food options for that late night finish to your event]

### » DETROIT CONEY ISLAND HOT DOGS

all beef hot dogs, coney chili, onions, cheddar, ketchup, mustard 8

### » PIZZA

pepperoni, cheese, and mushroom & peppers; mozzarella & red sauce 10

### » TACO BAR

braised chicken in adobo; spiced steak; salsa verde,  
queso fresco, cilantro, pickled onions, warm corn tortillas 10

### » MEDITERRANEAN MEZZE BAR

hummus, pita, falafel, stuffed grape leaves, olives, vegetables -V 8

### » SLIDERS

classic cheeseburger & hamburger sliders; ketchup, pickled, mustard 10

### » SWEET FOND FAREWELL

classic glazed donuts & macarons -V 8

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

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## WEDDING BEVERAGE PACKAGES

[4 hour open bar, 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, rittenhouse rye, canadian club whisky,  
luna azul silver tequila

### » 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, old forester rye,  
crown royal canadian whisky, herradura blanco tequila

### » UPGRADE YOUR EVENT WITH A SIGNATURE OR CUSTOM COCKTAIL

[also available as non-alcoholic mocktail]

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

### » CUSTOM WINE PACKAGES AVAILABLE, CURATED FROM OUR HIGHLANDS WINE TEAM

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







## CONTACT INFO

313.877.9090  
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