THE MADISON

SOCIAL EVENTS







- \$7,530 which includes:
 - Rooftop + 5th floor access for up to 12 hours
 - Onsite event manager
 - One onsite event facilities tech (fee applies for additional techs)
 - Special event insurance policy
 - A fully furnished space with built-in bars and grills (for use by professionals)
 - State-of-the-art audio visual equipment (AV tech fees additional)

SECURITY

- A minimum of one security officer per 75 guests is required
- Billed at \$75 per hour, per officer, with a four-hour minimum
- Scheduled for a minimum of 60 minutes pre and post event time

BEVERAGES

- Rock Events is the exclusive provider of alcoholic beverage service and professionally trained bar staff
- A \$4,000 beverage minimum required for all Friday and Saturday bookings
- For beverage options and pricing, please refer to pages 3-4

CATERING

• Please refer to page 5

FURNITURE

- The loft comes fully furnished with soft seating furniture and cocktail tables
- · The rooftop includes bench seating, cushioned patio furniture and cocktail tables
- A limited number of banquet tables are available upon request
- · If your event set-up requires furniture to be moved within the event space or removed entirely, additional fees may apply

PARKING

- Your event sales manager can provide available self-parking options within walking distance of The Madison
- · Valet options available upon request





1555 BROADWAY STREET DETROIT, MI 48226



LOFT: 7,178 SQ FT

AUDITORIUM: 1,780 SQ FT ROOFTOP: 6.750 SQ FT

LOFT CAPACITY:

- 180 strolling
- 130 banquet



AUDITORIUM CAPACITY:

• 130 strolling

ROOFTOP CAPACITY:

- 180 strolling
- 120 banquet



FOR MORE INFORMATION:

(313) 373-8720





THE MADISON

SOCIAL EVENTS



FREQUENTLY ASKED QUESTIONS

Can we host our wedding ceremony at The Madison?

Yes, couples are more than welcome to host their wedding ceremony at The Madison for an additional fee of \$300.

If we are hosting our wedding ceremony at The Madison, can you accommodate requests for a ceremony rehearsal?

Two weeks before your wedding, you may contact us to request a ceremony reharsal date. We'll work with you to find a day and time for your complimentary ceremony rehearsal based upon venue availability.

Are we required to hire a professional wedding planner for our ceremony and/or reception?

While our venue team is very hands on in the planning process, we do require that you work with a professional wedding planner for month-of coordination and details, at a minimum. Planner responsibilities include managing your ceremony rehearsal (when applicable), communicating with vendors onsite, managing your timeline, and collecting any gift and/or wedding items left at the end of the evening. We would be happy to recommend a planner or you may use a professional planner of your choosing.

Are we required to use one of the caterers from your vendor guide?

Yes. We're confident that our preferred caterers will provide you with the best possible experience and level of service!

Do we need to rent tables, chairs, dinnerware, etc.?

You may need rentals depending on your event design including tables, chairs, dinnerware and décor enhancements such as linen and centerpieces. Please review the vendor guide on page 6 for a listing of preferred event rental companies.

Are there any restrictions on entertainment?

We understand that entertainment is an important part of any event. As a courtesy to our residential neighbors and in accordance with the city noise ordinance, we do not permit live bands or subwoofers in the space and rooftop music must conclude by 10 p.m. DJ's are more than welcome!

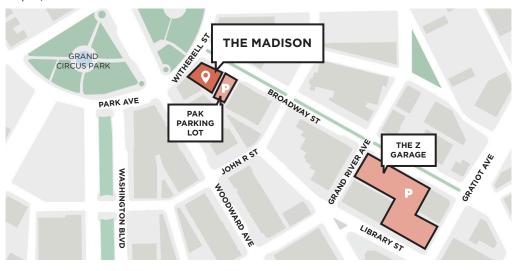
What happens if it rains on my event day and I planned on using the rooftop?

In the case of rain, the 5th floor loft is available as a rain back up space. A detailed backup plan will be discussed during the event planning process.

When must my event conclude?

All event activities must conclude by midnight. Rooftop activities must conclude by 10 pm, and can be moved indoors at that time.





THE MADISON

SOCIAL BEVERAGE MENU

BAR PACKAGES

Includes unlimited assorted Coca-Cola drinks, water, coffee, biodegradable drinkware, napkins, mixers, garnishes, and ice. Bartender fees are not included.

BEER + WINE	SIGNATURE	PREMIUM	EXCLUSIVE
\$20 per guest for 2 hours \$4 per guest per add'l hour	\$24 per guest for 2 hours \$6 per guest per add'l hour	\$30 per guest for 2 hours \$6 per guest per add'l hour	\$36 per guest for 2 hours \$6 per guest per add'l hour
Includes: 2 Domestic Beers 2 Import/Craft Beers 4 Signature Wines*	Includes: Signature Liquors 2 Domestic Beers 2 Import/Craft Beers 4 Signature Wines*	Includes: Premium Liquors 2 Domestic Beers 2 Import/Craft Beers 4 Premium Wines*	Includes: Exclusive Liquors 2 Domestic Beers 2 Import/Craft Beers 4 Exclusive Wines*

^{*}Upgrade wine tier for an add'l fee

BARTENDER SERVICE

Minimum one (1) bartender per 50 guests is required. Additional bartenders required when more than one bar setup is requested and/or when glassware is used.

STAFF	FIRST FOUR HOURS	ADDITIONAL HOURS
Bartender	\$280	\$40

LIQUOR SELECTIONS

Choose a tier below for your package.

	SIGNATURE	
Smirnoff Vodka	Seagram's 7 Whiskey	Jose Cuervo Especial
Seagram's Gin	Jim Beam Bourbon	
Bacardi Superior Rum	Cutty Sark Scotch	

PREMIUM			
Tito's Vodka	Jack Daniel's Whiskey	Maker's Mark Bourbon	1800 Silver Tequila
Tanqueray Gin	Crown Royal Whisky	Dewar's White Label Scotch	
Captain Morgan Rum	Jameson Whiskey	Cazadores Anejo Tequila	

EXCLUSIVE			
Grey Goose Vodka	Crown Royal Whiskey	Johnnie Walker Black Label Scotch	Casamigos Anejo Tequila
Hendricks Gin	Slane Irish Whiskey	Hennessy Cognac	Cointreau
Captain Morgan Rum	Woodford Reserve Bourbon	Patrón Silver Tequila	Baileys Irish Cream

BEER SELECTIONS

CRAFT BEER (MICHIGAN MADE)	IMPORT BEER	DOMESTIC BEER
Atwater Dirty Blonde	Corona	Blue Moon
Bell's Two Hearted IPA	Guinness	Bud Light
Seasonally Rotating Short's	Labatt Blue	Budweiser
Seasonally Rotating Bell's	Labatt Blue Light	Coors Light
Blake's Hard Cider	Michelob Ultra	Miller Lite
	Stella Artois	

SIGNATURE WINE SELECTIONS

WHITE	RED	BUBBLES & ROSÉ
Ruffino 'Lumina' Pinot Grigio	Chateau Mezain Bordeaux Rouge	La Marca Prosecco
Domaine de Pouy Blanc	DeLoach Pinot Noir	Cristalino Sparkling Cava Rosé
DeLoach Chardonnay	DeLoach Cabernet Sauvignon	Chateau de Campuget Rosé
Grand Traverse Late Harvest Riesling		

PREMIUM WINE SELECTIONS

WHITE	RED	BUBBLES & ROSÉ
Black Star Farms 'Arcturos' Pinot Grigio	Cloudline Pinot Noir	Decoy Sparkling Brut
Whitehaven Sauvignon Blanc	Domaine de la Solitude Cotes du Rhone	Mawby Sparkling 'Detroit' Demi Sec
La Crema Chardonnay	Finca Nueva Crianza Tempranillo	Summer Water Rosé
Ceretto Moscato d'Asti	Hess Select 'TREO' Red Blend	
	Louis Martini Cabernet Sauvignon	

EXCLUSIVE WINE SELECTIONS

WHITE	RED	BUBBLES & ROSÉ
Santa Margherita Pinot Grigio	Villa Antinori Rosso Toscana	Piper Heidsieck 'Cuvée 1785' Brut
Broglia Gavi di Gavi 'La Meirana'	Boen Pinot Noir	Santa Margherita Sparkling Rosé Brut
Trinchero Sauvignon Blanc	Unshackled Red Blend	Fleur de Mixer Rosé
Castello della Sala 'Bramito' Chardonnay	Decoy Cabernet Sauvignon	
Jordan Chardonnay	Napa Quilt Cabernet Sauvignon	

LUXE WINE SELECTIONS (QUOTED UPON REQUEST)

WHITE	RED	BUBBLES & ROSÉ
Marquis de Goulaine Sancerre	Migration Pinot Noir	Veuve Clicquot 'Yellow Label' Brut
Cade Sauvignon Blanc	Belle Glos 'Clark & Telephone' Pinot Noir	Veuve Clicquot Rosé Brut
Crossbarn Chardonnay	Orin Swift 'Palermo' Cabernet Sauvignon	Moet & Chandon 'Nectar Imperial' Rosé
Shafer 'Red Shoulder Ranch' Chardonnay		Maison No. 9 Rosé



PREFERRED VENDORS



FULL-SERVICE CATERING

2 UNIQUE

Carolyn Berry | (248) 607-6906 carolyn@twounique.com twounique.com

ANDIAMO CATERING & EVENTS

Morgan Homier | (586) 268-0200 mhomier@andiamoitalia.com andiamocatering.com/warren

CUTTING EDGE CUISINE

Danielle Kowalski | (248) 677-4380 danielle@cuttingedgecuisine.com cuttingedgecuisine.com

EUREST CATERING

Eric Kierszkowski | (313) 316-2842 eric.kierszkowski@compass-usa.com eurestdetroit.com

FORTE BELANGER

Forte Belanger | (248) 602-2655 hello@fortebelanger.com fortebelanger.com

KRISTINA'S CATERING

Kristina Montalto | (586) 634-8542 kristina@kristinascatering.com kristinascatering.com

PLUM MARKET

Plum Market | (248) 487-7000 catering@plummarket.com plummarketcatering.com

QUALITY KOSHER CATERING

Daniel Kohn | (248) 352-7758 info@qualitykosher.com qualitykosher.com

SKOSH CATERING

Rachel Carlisle | (248) 313-9245 info@skoshcatering.com skoshcatering.com



EVENT RENTALS

DISPLAY GROUP

John Lamb | (313) 220-5558 jlamb@displaygroup.com displaygroup.com

EVENT SOURCE

Suzanne Chandler | (313) 309-9000 suzanne chandler@event source.comeventsource.net

EVENT THEORY

Shannon Miller | (586) 755-0000 shannon@eventtheory.com eventtheory.com



FLORISTS

BLUMZ

Amanda Forman | (313) 964-5777 amanda@blumz.com blumz.com

FLEUR DETROIT

Darin Lenhardt | (248) 953-3840 darin@fleurdetroit.com fleurdetroit.com

FLOWERS FOR DREAMS

Michael Zucker | (248) 872-2749 michael@flowersfordreams.com flowersfordreams.com



VALET SERVICE

IN-HOUSE VALET

Stevie Ferich | (248) 755-4082 inhousevalet@att.net inhousevalet.net

STAR TRAX EVENTS

Shannon McConnell | (248) 890-3624 shannon@startrax.com startrax.com

UNIVERSAL SPECIAL EVENTS

Tonia Williams | (313) 506-1047 tonia@universalspecialeventsinc.com universalspecialeventsincorporated.com



FOR MORE INFORMATION:

(313) 373-8720

Venues@RockEvents.com



