

16TH FLOOR EVENTS SPACE

AT ONE CAMPUS MARTIUS



RENTAL

- \$8,580 (for up to 12 hours of access) which includes:
 - Onsite event manager
 - One onsite event facilities tech (fee applies for additional techs)
 - Special event insurance policy
 - A fully furnished space with built-in outdoor bars
 - 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

AUDIO VISUAL

- A minimum of one audio visual technician is required
- Billed at \$75 per hour, per technician, with a six-hour minimum
- Scheduled for a minimum of 30 minutes pre and post event time

BEVERAGES

- Rock Events is the exclusive provider of alcoholic beverage service and professionally trained bar staff
- A \$6,500 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

PARKING

- Your event sales manager can provide available self-parking options within walking distance of the One Campus Martius building



ONE CAMPUS MARTIUS
DETROIT, MI 48226



EVENT SPACE: 7,778 SQ FT
PRE-FUNCTION: 7,842 SQ FT
TERRACE: 5,570 SQ FT



PRE-FUNCTION CAPACITY:

- 350 strolling

EVENT SPACE CAPACITY:

- 500 strolling
- 350 banquet

TERRACE CAPACITY:

- 250 strolling



FOR MORE INFORMATION:

(313) 373-8720

Venues@RockEvents.com

RockEventsDetroit

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FREQUENTLY ASKED QUESTIONS

Can we host our wedding ceremony in the event space?

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

If we are hosting our wedding ceremony in the event space, can you accommodate requests for a ceremony rehearsal?

Two weeks before your wedding, you may contact us to request a ceremony rehearsal date. We'll work with you to find a day and time for your 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.?

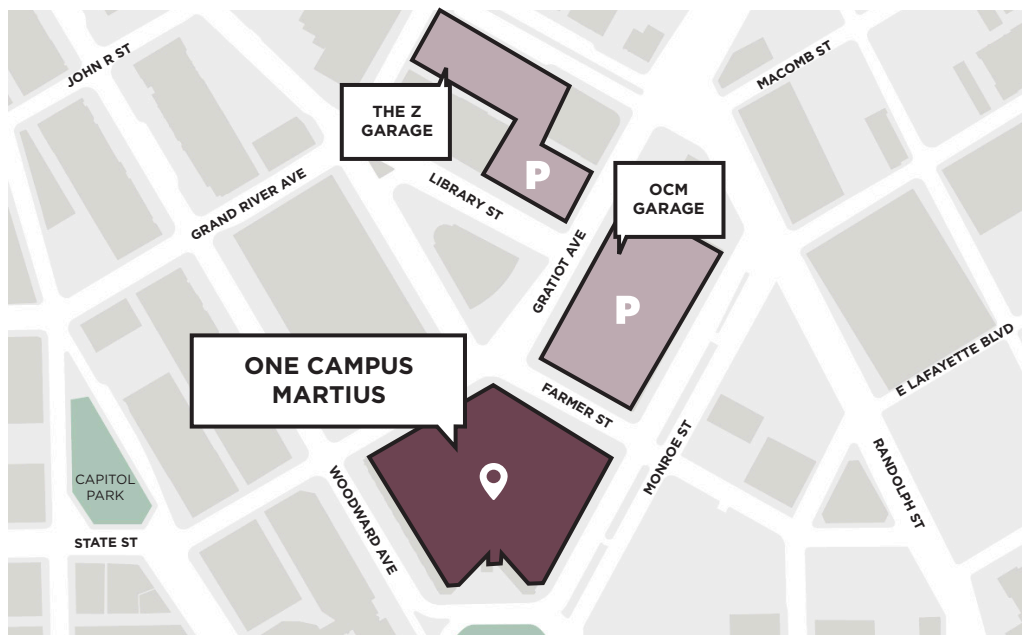
The venue is fully furnished. However, you may want to rent additional tables and chairs depending on your desired event layout. Dinnerware and décor enhancements such as table linen and centerpieces are not included and would need to be rented. Please review the included vendor guide on page 6 for a listing of our preferred event rental companies.

Are we able to load-in to the space prior and load-out the day after?

Please speak with your event sales manager to confirm availability of a load-in or load-out day rental (additional fee will apply).

When must my event conclude?

All event activities must conclude by midnight.



16TH FLOOR EVENT SPACE

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
<u>Includes:</u> 2 Domestic Beers 2 Import/Craft Beers 4 Signature Wines*	<u>Includes:</u> Signature Liquors 2 Domestic Beers 2 Import/Craft Beers 4 Signature Wines*	<u>Includes:</u> Premium Liquors 2 Domestic Beers 2 Import/Craft Beers 4 Premium Wines*	<u>Includes:</u> 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

Minimums may apply. Pricing subject to a taxable 24% service charge and the applicable MI State sales tax at the time of your event. Beverage pricing, fees, and offerings are subject to change without prior notification. Pricing can be guaranteed up to three months prior to the event, if requested and confirmed in writing. Maximum 6 hours of service permitted.

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



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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
suzannechandler@eventsource.com
eventsource.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



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