

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 lozenge shapes, creating a complex, crystalline pattern. 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 downtown 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 -DF
- » shrimp cocktail, smoked cocktail sauce, lemon vinaigrette -GF,DF
- » arancini risotto balls, roasted mushrooms, fontina, black truffle -V
- » mini falafel, creamy chickpea hummus, garlic-tahini puree -GF,V
- » pork tenderloin, squash, red pepper puree -GF,DF

APPETIZERS

[choose one]

- » **CLASSIC CAESAR SALAD**
romaine hearts, parmesan custard, herb vinaigrette, crispy breadcrumb -V
- » **MICHIGAN CHERRY AND APPLE SALAD**
mixed greens, cherries, blue cheese, apple vinaigrette -GF,V
- » **GEM LETTUCE SALAD**
baby gem lettuce, basil blue cheese dressing, buttermilk blue, bacon, sourdough
- » **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 -V
- » **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
- » **AMISH CHICKEN**
thyme roasted pears, sweet broccoli, arugula, roasted jus -GF,DF
- » **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 -GF,DF
- » **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
- » **MOROCCAN CARROTS**
harissa roasted carrots, carrot puree, carrot top pistou, cumquat salsa -VEGAN
- » **BLACK TRUFFLE CAVATELLI**
cauliflower cream, toasted pine nuts, parmesan -V

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, Michigan cherries, 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.

CHEF ATTENDANT LATE - NIGHT STATIONS

[casual, fun food options for that late night finish to your event]
[added \$250 chef fee for all chef attendant stations]

TACOS

- » chicken tinga, watermelon radish escebeche, lime crema, salsa verde
- » carne asada, pickled red onion, queso fresco, salsa rojo [\$12 p/p]

SLIDERS

- » cheeseburger, burger sauce, house pickles, lettuce & tomato
- » fried chicken, hot honey, Texas petes aioli, house pickles [\$12 p/p]

DETROIT CONEY ISLAND HOT DOGS

- » all beef hot dogs, coney chili, onions, cheddar, ketchup, mustard [\$10 p/p]

NON-CHEF ATTENDANT LATE - NIGHT STATIONS

PIZZA

- » pepperoni, cheese, and mushroom & peppers; mozzarella & red sauce [12]

MEDITERRANEAN MEZZE BAR

- » hummus, pita, falafel, stuffed grape leaves, olives, vegetables -V [10]

SWEET FOND FAREWELL

- » classic glazed donuts & macarons -V [10]



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, 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, crown royal canadian whisky, herradura blanco tequila

» UPGRADE YOUR EVENT WITH A SIGNATURE COCKTAIL [14], 2 COCKTAILS [20]

[also available as non-alcoholic mocktail]

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

» N/A BEVERAGE PACKAGE FOR ALL GUESTS UNDER 21 [10]

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







CONTACT INFO

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