

DETROIT OPERA HOUSE



# SKY DECK

**RENTAL FEE: \$2,500.00**

- Includes full use of the SKY DECK Roof and indoor Chrysler Black Box Theatre.
- Includes standard SKY DECK furniture setup
  - 6 – 72” Rounds with seating for 60
  - 4 – Tall Top Tables
  - 4 – Sectional Couches
  - 4 – Arm Chair settings
  - Sound system for recorded music and game broadcast
    - Additional systems are available for live performances.
    - DJ’s and Bands available for booking
- Private entry on the Broadway side of the Detroit Opera House.
- Subject to additional security and staffing fees based on date, length of event, and total guest count.

Valet, Parking Garage, and Surface Lot Space Available:

Rental of Sky Deck Includes 4 FREE Surfaces lot parking Spaces.

Call Robert Neil at 313.965.4052 for pricing and Details,

Depending on special event setup needs additional staffing may be needed or required from the Detroit Opera House

Bar Packages:

Client’s choice – cash bar, or several levels of open bar service are available.

SKY DECK Capacity:

250 Guests

***For booking inquiries please contact:***

Shawn Taffinder, Director of Catering & Special Events

(313) 965-4146

[staffinder@motopera.org](mailto:staffinder@motopera.org)

or

Jason Warzecha, Director of Operations

(313) 965-4314

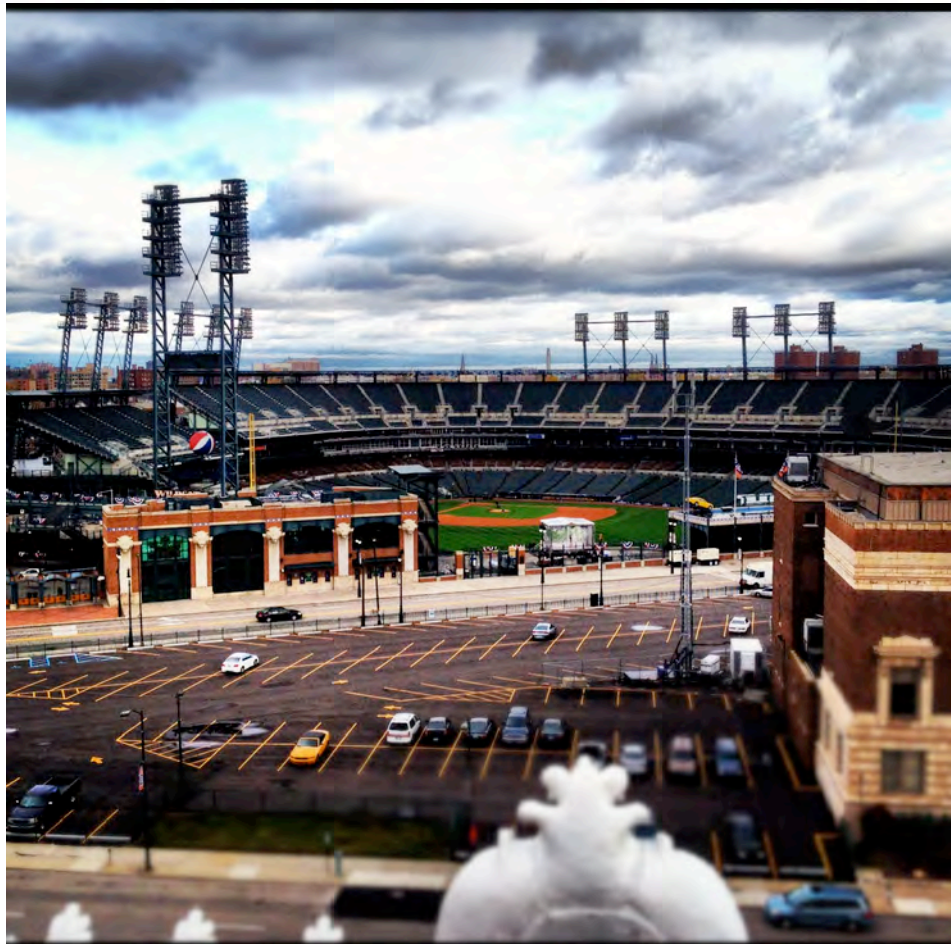
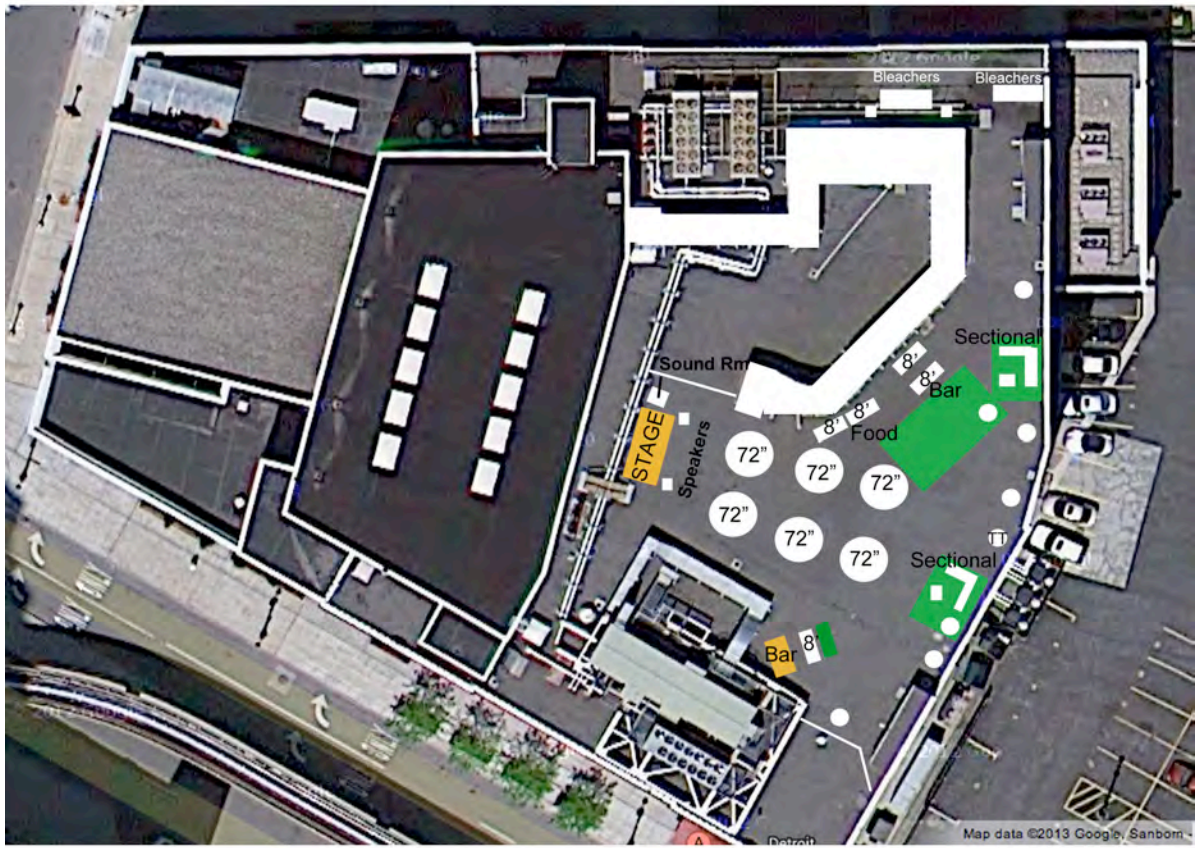
[jwarzecha@motopera.org](mailto:jwarzecha@motopera.org)













# ***Detroit Opera House Beverage & Bar Packages***

There are several different pricing options to consider as you are planning your special event:

## ***3- Hour Service “Per Head Bar Package”***

Note: Beverage Selections May Change Based on Availability Without Notice

**Our beverage packages include the pre event planning and setup, event day setup, all necessary Equipment, glassware (up to 50 guests, additional rental fees apply thereafter) or disposable cups.**

	<b>Standard \$27</b>	<b>Classic \$32</b>	<b>Premium \$37</b>	<b>Beer &amp; Wine \$16</b>
VODKA	New Amsterdam	Absolut/Stolichnaya	Grey Goose /Ketel One /Belevedere	~
GIN	New Amsterdam	Bombay Sapphire/Tanqueray	Hendricks	~
SCOTCH	Dewar's	Dewars 12 Yr	Johnnie Walker Black	~
BOURBON	Jim Beam	Jack Daniels	Makers Mark	~
WHISKEY	Seagram's 7/Canadian Mist	Crown Royal	Crown Royal	~
RUM	Shellback Silver & Spiced	Captains Silver & Spiced	Bacardi Silver & Spiced	~
TEQUILA	Jose Cuervo	1800	Jose Cuervo Platino	~
COGNAC	Alice	Hennessey VS	Hennessey VSOP	~
BEER	2 Domestic	2 Domestic 1 Imported	2 Domestic 2 Imported	2 Domestic 2 Imported
WINE	2 Varietals of Our House Selections	3 Varietals of Our Premium Selections	3 Varietals of Our Premium Selections & Sparkling	2 Varietals of Our House Selections & Sparkling
NON-ALCH	Mixers, Soda & Water	Mixers, Soda & Water	Mixers, Soda & Water	Juice, Soda & Water

Napkins, ice, assorted sodas, spring & sparkling water, mixers, garnish, skilled, TIPS/Serve Safe Certified staff, bar trash removal & recycling. If you have acquired a one-day alcohol service permit it is required to provide the Catering Director a copy of the permit and insurance for the off-site venue and event. Pricing is for 3 hours of service. Add an additional hour of service for 50% off the listed per guest cost. There is a 5-hour service maximum.

## ***“Consumption Based” Bar Packages”***

	<b>Standard Bar</b>	<b>Classic Bar</b>	<b>Deluxe Bar</b>
<b>MIXED DRINKS</b>	\$7	\$8	\$9
<b>CHAMPAGNE</b>	\$5	\$6	\$6
<b>BEER</b>	Domestic- \$5 ea	Domestic- \$5 Imported- \$6	Domestic- \$5 Imported- \$6
<b>WINE</b>	\$5	\$7	\$7
<b>NON- ALCH</b>	\$3	\$3	\$3

***Enhancements:*** In addition to the aforementioned packages, it would be our pleasure to customize your event with a Specialty/Signature Cocktail or a Gourmet Coffee Bar. Inquire about our Craft Cocktail Menu, Spirit Tasting Tables, and Made in Michigan<sup>®</sup> Spirits.

### ***Additional “Consumption Based” Package Costs:***

**Setup Day Labor:**

**Bar Porter (1 per 100 guests) =\$100 (4hrs minimum)**

**Event Day Service Labor:**

**Bar Porter (1 per 100 guests) =\$100 (4hrs)**

Bartenders (1 per 50 guests) =\$100(4hrs minimum)

Gratuity & Service Fees: 21% of total final invoice

Tax: 6% of total invoice

Labor Tax: 12% of total labor

***CORPORATE BEVERAGE PACKAGE: \$7 per guest up to 3 hours*** - Coffee, juice, water, soft drinks. Cost includes set up, bartenders and bar runners.

***MEETING BEVERAGE PACKAGE: \$5 per guest up to 3 hours*** - Soft drinks and water. Cost includes set up, bartenders and bar runners.

# Catering by the







The Detroit Opera House Cadillac Café is here for all of your Food Service needs. We are able to accommodate sit down diners, buffets, backstage catering, and passed Hors D'oeuvre service. Please contact Angie Donaldson at 313.237.3284 so that we can assist in putting together the perfect menu for your special event.

## **THE SKY DECK SUMMER SPECIAL PACKAGES:**

<b>Hot Dog Franks:</b>	<b>\$4.00 / hd</b>
<b>Italian Sausages:</b>	<b>\$4.75 / hd</b>
<b>Grilled Hamburgers:</b>	<b>\$6.00 / hd</b>
<b>Chicken Fingers:</b>	<b>\$4.50 / hd</b>
<b>Wings:</b>	<b>\$5.00 / hd</b>

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## *Rise N' Shine Menu*

### *Break Service*

*\$11/person for two breaks*

#### ***Morning Break***

*European roast coffees, tea, juice, assorted pastries and whole fruits*

#### ***Afternoon Break***

*Assorted sodas, bottle water, cookies, fresh fruit and juice*

### *Rise N' Shine Continental*

***\$10/person***

*Variety of Juices, Fresh fruit display, breakfast breads, pastries, muffins and bagels, assorted cream cheeses, preserves, freshly brewed coffees, tea selection*

### *Sunrise*

***\$11/ person***

*Scones and European roast coffee, yogurt parfait, broccoli cheddar frittata, and orange juice*

*Add Sausage or Bacon*

### *Country Breakfast*

***\$10/person***

*Scrambled eggs, fresh baked biscuits with sausage gravy, applewood smoked bacon, fresh fruit, brewed coffee and juice*

## *Brunch It Is!*

**\$20/person**

### ***Choice of Entree (Choose One)***

*Herb Roasted Airline Chicken*

*Carved Roast Beef*

### ***Choice of Gourmet Scramble (Choose One)***

*Asparagus & Wild Mushroom*

*Spinach & Feta*

*Broccoli & Cheddar*

### ***Served With***

*Variety of Juices*

*Fresh fruit display*

*breakfast breads & pastries*

*freshly brewed coffees & tea selection*

# *Lunch ~ Soup & Salads*

*\$17 per person with choice of one entrée, salad, and one soup*

## *Healthy By Design Salads*

*Choose one salad with your choice of Grilled Chicken or Broiled Salmon*

### ***DOH Garden Salad***

*Spring mix greens, carrots, cucumber, grape tomatoes, croutons, and red onion. Served with Ranch or Italian dressing*

### ***Iceberg Wedge***

*Grape tomatoes, red onion, crumbled blue cheese, crisp bacon and creamy bleu cheese dressing*

### ***Royal Caesar Salad-the “King of Salads”***

*Crisp organic romaine lettuce, freshly shaved parmesan cheese, and seasoned croutons lightly tossed in classic creamy dressing*

### ***Caprese Salad***

*Buffalo mozzarella, vine ripened roma tomatoes, fresh basil with pesto and aged balsamic vinaigrettes*

### ***Salade Niçoise***

*From the town of Nice this salad is composed of organic bed of greens, boiled eggs, haricots verts, red skin potatoes and cherry tomatoes lightly tossed in red wine vinegar & extra virgin olive oil*

### ***Asian Salad***

*spring mix greens, carrots, cucumber, grape tomatoes, chow mein noodles, almonds, mandarin oranges and red onion with Oriental Sesame dressing*

## *Soups*

*Choose one(1) soup to be served with artisan rolls and butter*

### ***Italian Wedding Soup***

*Italy’s answer to chicken noodle soup*

### ***Shrimp & Corn Chowder***

*With chilled corn relish*

### ***Tomato Basil Bisque***

*With Shaved Parmesan and fresh basil*

### ***Lobster Bisque***

*With shrimp, lobster, crab and herb topping*

### ***Cheesy Cream of Broccoli***

### ***Vegetarian Chili (seasonal)***

*With chilled chive cream, shredded cheese and cornbread*



# *Lunch ~ Sandwiches*

## *À la Carte*

***\$11/person served buffet style or plated.***

Served with chips and pickle spear.

### ***Smoked Salmon Baguette***

*A classic French indulgence. Smoked salmon, mixed greens, red onion, boursin cheese and English cucumber on a freshly baked hearth style demi baguette.*

### ***Roasted Turkey & Provolone Club***

*Roasted turkey and provolone cheese on premium fresh baked wheat berry bread adorned with red onion, tomatoes, field greens, hickory smoked bacon and our special herbed aioli.*

### ***Maine Lobster Roll***

*Maine lobster salad in herbed aioli tucked in the classic New England style roll with tomato.*

### ***Chef Edna's Muffaletta "[muhf-fuh-LEHT-tuh]"***

*Our own Chef Edna's signature Italian stuffed sandwich combines layers of Genoa salami, black forest ham, roasted turkey and provolone cheese topped with olive tapenade, leaf lettuce and beef steak tomatoes on crusty Italian bread.*

### ***Smoked Salmon Baguette***

*A classic French indulgence. Smoked salmon, mixed greens, red onion, boursin cheese and English cucumber on a freshly baked hearth style demi baguette.*

### ***Vegetarian Stack***

*A healthy and tasty choice! Eggplant, roasted red peppers, English cucumbers, zucchini, yellow squash and herbed goat cheese spread on bistro style ciabatta.*

### ***Michigan Chicken Salad***


*This sandwich hales from all Michigan made products: Roasted chicken salad with Michigan dried cranberries tucked in a soft rustic focaccia style roll with all the trimmings.*

# Lunch ~ Box Lunches

## Box Lunches

\$10 Per Person. Onsite Minimum Order of 10 Box Lunches. Offsite/Delivery Minimum of 20 Box Lunches

Sandwiches:

- *Roasted Turkey Club -Roasted turkey and provolone cheese on premium fresh baked bread topped with red onion, tomatoes, field greens, hickory smoked bacon and our special herbed aioli*
- *"Healthy By Design"-Vegetarian Option with seasonal garden fresh fare* 
- *Michigan Chicken Salad- roasted chicken salad with Michigan cherries*
- *Lettuce Wrap-Gluten Free Option with choice of the 3 aforementioned sandwich contents*

*Also Included (Based on availability):*



- ❖ *4 oz. of Chunky Red Skin Potato Salad, Cole Slaw, or Pasta Salad*
- ❖ *4 oz. of Fresh Fruit Salad or piece of fresh fruit*
- ❖ *1 oz. Classic Lays Potato Chips*
- ❖ *Dill Pickle*
- ❖ *Cookie, dessert bar or miniature candy bar*
- ❖ *8oz Bottled Water included(Assorted sodas/lemonade/iced tea/ coffee extra)*
- ❖ *Old Fashioned Soft Peppermint Puff*

# *Lunch Meeting ~ Favorites*

## *Strolling Executive Luncheon*

**\$14/ guests**

### ***Deli Platter***

*Black forest Ham, Roasted Turkey and Roast Beef with sliced provolone, swiss and American cheeses, leaf lettuce, tomatoes, sliced red onion, kettle chips, pickle spears, and an assortment of breads.*

*Also Included (Based on availability):*

- ❖ *4 oz of Chunky Red Skin Potato Salad, Cole Slaw, or Pasta Salad*
- ❖ *4 oz. of Fresh Fruit Salad or piece of fresh fruit*
- ❖ *Cookie, dessert bar or miniature candy bar*
- ❖ *8oz Bottled Water included(Assorted sodas/lemonade/iced tea/ coffee extra)*

## *Strolling Luncheons*

**\$18/Person Strolling Buffet      \$24/Plated Luncheon**

### ***Soup/Salad (Choose One):***

*Italian Wedding Soup  
Broadway Tomato Basil Bisque  
DOH Garden Salad  
Royal Caesar Salad*

### ***Sweet Indulgence (Choose One):***

*Death By Chocolate Cake  
NY Style Cheesecake*

### ***Entrée(Choose One):***

*Herbed Broiled Chicken  
Seared Salmon  
Chicken Florentine Alfredo*

### ***Side Items(Choose Two):***

*Wild Rice  
Herb Mashed Red Skin Potatoes  
Grilled Garlic Asparagus  
Seasonal vegetable Bouquetierre in Herbed Butter Sauce*



# Dinner Menu

Prepared by Chef Edna Robinson

**Lunch \$22 - Dinner \$32**

Served Buffet, Plated, or Family Style

Additional Labor Costs May Apply

## Soup (Choose One):

Lobster Bisque

Broadway Tomato Bisque

Italian Wedding Soup

Wisconsin Cheddar Cream of Broccoli

## Salad (Choose One):

Detroit Opera House Garden Salad

Classic Caesar Salad (Grilled Chicken Extra)

Classic Wedge Salad

Pear & Bleu Cheese Salad

## Entree (Choose One):

Herbed Broiled Chicken

Broiled Lollipop Lambchops

Roasted Duck w/Medjool Date & Apricot Brandy Compote

Broiled Salmon

## Side Dishes (Choose Two):

Red Skin Duchess Potatoes

Wild Rice

Confetti Couscous

Orzo Pasta

-Fresh Vegetable Bouquetierre in  
Herbed Butter Sauce (Green Beans,  
Squash, Zucchini & Carrots)

-Haricot Vert & Organic Baby  
Carrots w/Tops

-Grilled Asparagus

## Sweet Endings(Choose Two):

Rustic Apple Galette

White Chocolate Raspberry

Cheesecake

Death By Chocolate Cake

Harvest Carrot Cake

Chocolate Dipped Strawberries

## Carving Stations- \$6.75/guests

Choice of Pork Tenderloin, Beef

Tenderloin. Prime Rib

Glazed Ham, Roasted Turkey

# *Hors D'oeuvre Menu Selection*

## *Stationary*

### \$4/Guest:

- ❑ *South of the Boarder Fiesta* -Black Bean Dip, Guacamole & Salsa dips accompanied with our housemade Crisps
- ❑ *Bruschetta Trio*-White Bean & Herb, Olive Tapenade & Tomato Basil served with toasted baguettes
- ❑ *Classic Middle Eastern*- Roasted Red Pepper Hummus, Tabouleh and Baba Ghanoush served with pita
- ❑ *Assorted Gourmet Mini Dessert Display*—brownies, dessert bars, baklava and cheesecakes

### \$5/Guest:

- ❑ *Cheese & Fruit Display*-imported and domestic cheeses, assorted crackers, and seasonal fruit
- ❑ *Anti Pasto*- classic Italian palate pleaser: prosciutto, array of olives, sundried tomatoes, mozzarella cheese, artichokes.
- ❑ *Crudite Display*-baby corn, celery carrots, cherry tomato, cucumber, broccoli, cauliflower and other fresh garden vegetables. Served with a savory herb dip.
- ❑ *Meatball Trio*- asian, Swedish & sweet & sassy

### \$6/Guest:

- ❑ *Smoked Atlantic Salmon Carpaccio Display*- smoked salmon, diced egg, red onion, capers and boursin cheese
- ❑ *Room Temperature Surf & Turf*- beef brisket, jumbo shrimp, grilled chicken, fresh veggie, assorted breads & sauces
- ❑ *Mini This & That*- choice of Black & Blue, Pulled Chicken or Pork on mini brioche buns, or an assortment of Tea Sandwiches
- ❑ *Drunkened Shrimp Cocktail*- jumbo shrimp and vodka cocktail sauce

# *Hors D'oeuvre Menu Selection*

## *Butlered*

### *Vegetarian*

#### *Spanikopita*

*Spinach and feta cheese baked in phyllo.*

#### *Bruschetta*

*Crustini with fresh tomatoes, garlic, basil & balsamic vinegar.*

#### *Olive Tapenade*

*On a garlic crustini.*

#### *Goat Cheese & Fig Tartlet*

*Phyllo cup of creamy goat cheese with warm fig compote with citrus  
zest*

#### *Wild Mushroom Crostini*

*Topped with crumbled blue cheese*

#### *Focaccia Triangles*

*With caramelized red onions herbs, tomato and goat cheese.*

#### *Mini Quesadillas*

*Grilled chicken & cheese filled tortillas served with salsa fresca.*

### *Poultry & Beef*

#### *Asian Chicken & Broccoli*

*Served in house made wonton cup.*

#### *Mini Quesadillas*

*Grilled chicken & cheese filled tortillas served with salsa fresca.*

#### *Chicken Sate\**

*& peanut dipping sauce.*

### *Seafood*

#### *Coconut Shrimp\**

*Skewed served with an mandarin sesame dipping sauce.*

#### *Spicy Tuna Tartar\**

*Sushi grade tuna with a soy, ginger & jalapeno marinade on a  
wonton.*



*Crab Cakes \** Served with a tomato caper aioli.

*Shrimp Cocktail\** Passed in champagne glasses with a tangy cocktail sauce.

*Diver Scallops\** Wrapped with bacon lollipop Style.

*Shrimp & Crab Martini* Jumbo lump crab salad and jumbo shrimp.

*Oyster Rockefeller Spoons* Oysters, Spinach and bacon.

*Smoked Salmon Mousse* Served in hand carved English cucumber cup.

	Per Guest	Selections	Notes
Vegetarian	\$3.25		
Poultry	\$3.75		
Beef	\$4.00		
Seafood	\$5.00		