

The
ROYCE
DETROIT
PRIVATE EVENTS



76 W Adams Ave Suite A | Detroit | MI 48226

SPACE

MEZZANINE

A cozy lounge space with leather couches, plush carpets and a birds eye view of the bar. This space can comfortably accommodate up to 30 guests and offers a perfect nook for groups interested in tastings, bridal showers or small mixers.

RATES:

Sunday, Tuesday, Wednesday, Thursday:
\$800 minimum spend*

*Friday & Saturday: \$1400 minimum spend**

**Pricing includes 2.5 total event hours, including setup & breakdown. See package pricing for additional hours.*



FULL SPACE BUYOUTS

The place is yours! This option is ideal for those interested in throwing your atypical strolling rehearsal, holiday parties, or any other excuse you can come up with to sit in a beautiful space and drink wine! Buyouts are perfect for groups of 30 to 70, setup dependent.

RATES:

*Tuesday, Wednesday, Thursday: \$3000 minimum spend**

*Friday: \$5000 minimum spend**

*Saturday: \$6000 minimum spend**

*Sunday: \$4000 minimum spend**

**Pricing includes 4 total event hours, including setup & breakdown. See package pricing for additional hours.*





BEVERAGE

Our wine program is carefully curated with an emphasis on small production, family-run wineries practicing sustainable viticulture and winemaking.

Each event is offered an open bar featuring seasonally-curated wines, local beer and cocktails.

CUSTOM WINE PACKAGE \$150 fee + wine selections

This option is perfect for wine connoisseurs interested in presenting a unique wine list for their event. You'll meet with us to discuss your tastes and we will personally curate the list based on your preferences.

GUIDED TASTING \$150 fee + wine selections

Interested in learning more about the wine you're drinking? Our sommeliers are knowledgeable but friendly too! So whether you're interested in knowing more or just want to elevate the experience, this is a great addition to any event.

***Custom wine selections are subject to order minimums and must adhere to all food & beverage minimums.*

***Number of bottles per package to be based upon guest count and/or preference, adhering to all food/beverage minimums and bottle count groupings (3 bottles).*

BITES

CHARCUTERIE

Rotating selection of locally-sourced meats, cheeses, almonds, olives, bread, crackers, jam & mustard

SEASONAL BOUNTY

Seasonal fruit & crudite, hummus

TINNED SEAFOOD

Mussels, Sardines, Anchovies & Mackerel

ASSORTED CHOCOLATES

Rotating assortment of artisanal chocolates

For heartier fare, check out our preferred partners:

MARROW

James Beard nominated restaurant in the West Village.
marrowdetroit.com



MINK

"One of Detroit's best new restaurants" by Detroit Free Press.
minkdetroit.com

PACKAGES



OPEN BAR ONLY (\$45 per person)

- 2 Hour Standard Open Bar (featuring daily selection of wines by the glass, local beer and craft cocktails)
- Additional hour available at \$15/pp

ROYCE STANDARD (\$65 per person)

- Charcuterie
- 2 Hour Standard Open Bar (featuring daily selection of natural wine, local beer and craft cocktails)
- Additional hour available at \$20/pp

PREMIER CRU (\$85 per person)

- Charcuterie, Crudite & Assorted Chocolates
- 2 Hour Standard Open Bar (featuring daily selection of natural wine, local beer and craft cocktails)
- Additional hour available at \$25/pp

GRAND CRU (\$115 per person) -- Full Buyouts Only

- Charcuterie, Crudite, Tinned Seafood & Assorted Chocolates
- 3 Hour Standard Open Bar (featuring daily selection of natural wine, local beer and craft cocktails)

NOTES

All packages must meet or exceed the quoted food & beverage minimum. All open bar offerings are subject to seasonal changes & availability. All packages include wines featured on our daily glass pour list. Additional wines by the bottle may be purchased a la carte. The Royce reserves the right to refuse service for any reason, including but not limited to: age restrictions, over-intoxication, etc. All patrons must provide valid proof of legal drinking age. Packages subject to 6% sales tax & 20% service charge.

The Fine Print

Service/Labor

We charge a 20% service charge so we can pay our staff livable wages and then some. Each event is unique in its requirements, so the number of staff necessary will be dictated by us. Additional service fees required for all custom packages.

Rentals/Disposables

All events require disposables or rentals. This price is typically included in your package pricing, though special requests will warrant additional fees. Exact service-ware needs will be determined by us and will be charged directly to the guest, with a 10% admin fee for all required rentals. Should you choose to coordinate your own rentals, we charge a \$500 oversight fee.

Vendors

For any instance in which you use outside caterers (not including our preferred partners), we will charge a \$250 oversight fee to ensure service provision meets our standards and to fairly compensate our staff for any additional requirements of said auxiliary service. All outside catering must provide their own service-wares, including but not limited to: plates, napkins, cutlery, carryout boxes, etc. We do not allow outside alcohol to be brought in via outside caterers.

Minimum Spend/Room Fees

All events require a minimum spend, as dictated by us. Only food & beverage sold by The Royce will count toward your minimum. Any applicable room fees do not count toward your minimum spend. Minimum spends are calculated based on the cost of closing down the space to regular service and the overhead, staffing and additional orders a private event requires.

BAR MENU

SAMPLE

Wine

BUBBLES

Valdo Prosecco, Italy

Olim Bauda Moscato d'Asti, Italy

WHITE

Domaine Beausejour, Sauvignon Blanc, France

Ancient Peaks, Chardonnay, California

RED

Domaine de Roche-Guillon Beaujolais, Gamay, France

Barnard Griffin, Cabernet Sauvignon, Washington

Cocktails

Limoncello Spritz House-made Limoncello, Sparkling Wine

Contratto Spritz Orange Aperitivo, Sparkling Wine

Mule Valentine Vodka, Ginger Beer, Lime

Acha Negroni: Gin, Campari, Spanish Vermouth

Woodward Boulevardier: Bourbon, Amaro Montenegro, Cynar, Sweet Vermouth

Beer

Shorts Local Light

Brewery Vivant Rapid IPA

Brewery Vivant Farmhouse

Ale

Mixers

Coke

Ginger Beer & Ale

Tonic Water

Soda Water