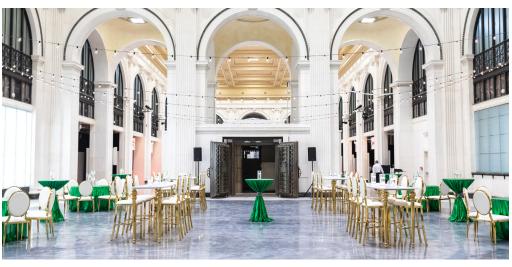
STATE SAVINGS BANK

SOCIAL EVENTS





RENTAL

- · **2025**: \$8,430 **2026**: \$8,600
 - Up to 15 hours of access
 - Onsite event manager
 - One onsite event facilities tech (fee applies for additional techs)
 - Special event insurance policy
 - Portable white acrylic bars (fees apply)

SECURITY

- · A minimum of one security officer per 100 guests is required
- \$80 per hour, per officer (4-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 \$7,500 beverage minimum is required for all weekend bookings
- · For beverage options and pricing, refer to pages 3-5

CATERING

· Refer to page 6 for a list of preferred caterers

PARKING

- Your event manager can provide details on available self-parking options within walking distance of State Savings Bank
- · Valet options available upon request



151 W FORT ST. DETROIT, MI 48226



STATE SAVINGS BANK:

14,640 sq ft



CAPACITY:

- · 600 strolling
- · 600 theater
- · 400 banquet (with dance floor)







STATE SAVINGS BANK

SOCIAL EVENTS

FREQUENTLY ASKED QUESTIONS

What is the average cost for a couple to host their wedding at State Savings Bank?

Couples typically budget between \$56,000 - \$64,000 (based on 250 guests) for venue rental, beverage package, staffing, and catering. This estimate does not include décor, entertainment, or additional vendors.

Do we need to rent tables, chairs, dinnerware, and other items?

The venue is unfurnished, so rentals are required to execute your event design including tables and chairs. Dinnerware, linens, and decorative elements such as centerpieces are not included and must be rented separately. For recommended event rental companies, please refer to the preferred vendor guide on page 6.

Can we host our wedding ceremony in the event space?

Absolutely! We're happy to accommodate wedding ceremonies for an additional \$500 ceremony fee.

Can we schedule a rehearsal if we're hosting our ceremony in the event space?

Yes! Please reach out two weeks prior to your wedding date, and we'll do our best to accommodate your rehearsal request, based on venue availability.

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

Yes, we require that you work with a professional wedding planner for at least month-of coordination. Your planner will oversee the ceremony rehearsal (if applicable), manage vendor coordination, keep your event schedule on time, and ensure the collection of gifts and personal items at the end of the night. You're more than welcome to choose your own planner, or we can provide recommendations.

Do we have to use a caterer from your preferred vendor guide?

Yes, all events must select a caterer from our preferred vendor list. These trusted partners have been carefully selected to ensure an exceptional experience and a high standard of service.

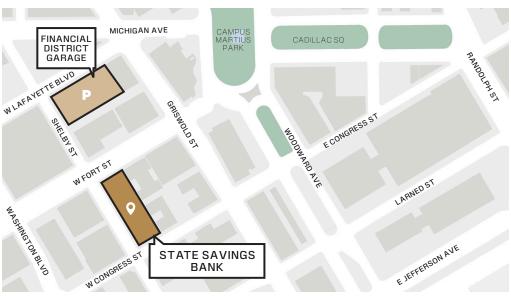
Is it possible for us to access the space a day prior for load-in or a day after for load-out?

Please consult your event sales manager to verify if load-in or load-out rental is available (additional charges to apply).

When must my event conclude?

All event activities must end no later than midnight.





BEVERAGE MENU

BAR SERVICE PACKAGES

Includes unlimited assorted Coca-Cola drinks, fruit juice, water, mixers, garnishes, and ice. One bartender per 50 guests included. Glassware is not included and can be rented at an additional cost.

| BEER AND WINE SERVICES | FULL-BAR SERVICES |
|--|--|
| \$6 per guest for the first 2 hours; \$2 per guest for each additional hour | \$8 per guest for the first 2 hours; \$3 per guest for each additional hour |
| *Alcohol purchased separately. | *Alcohol purchased separately. |

NON-ALCOHOLIC BEVERAGE ADD-ONS

| BEVERAGE | PER GUEST |
|----------------------------|-----------|
| Sparkling Water / Red Bull | \$3 |
| Mocktail | \$3 each |

A WELL-ROUNDED BAR SHOULD INCLUDE A VARIETY OF LIQUOR, BEER, AND WINE.

Your sales manager can assist in estimating the number of bottles needed for your event. Enhance your bar with a specialty cocktail or two!

LIQUOR SELECTIONS

| VODKA | PER BOTTLE (1000mL) |
|---------------------------|---------------------|
| Grey Goose | \$68.99 |
| Tito's | \$48.99 |
| GIN | PER BOTTLE (1000mL) |
| Hendrick's | \$75.99 |
| Bombay Sapphire | \$56.99 |
| Tanqueray | \$53.99 |
| RUM | PER BOTTLE (1000mL) |
| Detroit City Summer Rum* | \$43.99 |
| Captain Morgan Spiced Rum | \$35.99 |
| Bacardí Silver | \$32.99 |
| WHISKEY | PER BOTTLE (1000mL) |
| Jameson | \$68.99 |
| Crown Royal | \$68.99 |
| Sazerac Rye* | \$58.99 |
| Jack Daniels | \$58.99 |
| BOURBON | PER BOTTLE (1000mL) |
| Woodford Reserve | \$78.99 |
| 1792 Small Batch | \$59.99 |
| Maker's Mark | \$69.99 |

| PER BOTTLE (1000mL) |
|---------------------|
| \$112.99 |
| \$83.99 |
| \$58.99 |
| PER BOTTLE (1000mL) |
| \$112.99 |
| \$92.99 |
| PER BOTTLE (1000mL) |
| \$119.99 |
| \$86.99 |
| \$73.99 |
| \$56.99 |
| \$48.99 |
| PER BOTTLE (1000mL) |
| \$69.99 |
| \$66.99 |
| \$64.99 |
| \$64.99 |
| \$55.99 |
| |

*750mL

BEER | Select up to three

| CRAFT (MI MADE): \$18/6 PACK | IMPORT: \$16/6 PACK | DOMESTIC: \$13/6 PACK |
|------------------------------|---------------------|-----------------------|
| Atwater Dirty Blonde | Modelo Especial | Blue Moon |
| Bell's Two Hearted IPA | Stella Artois | Coors Light |
| | Heineken 0.0 (NA) | |

WINE

Select up to two labels from your preferred tier (premium or exclusive).

PREMIUM WINE

| \$50/BOTTLE | | |
|--|----------------------------|------------------------------------|
| WHITE | RED | BUBBLES & ROSÉ |
| Black Star Farms 'Arcturos' Pinot Grigio | Cloudline Pinot Noir | La Marca Prosecco Brut |
| Whitehaven Sauvignon Blanc | Troublemaker Red Blend | Mawby Sparkling 'Detroit' Demi Sec |
| Decoy Chardonnay | Bonanza Cabernet Sauvignon | Summer Water Rosé |

EXCLUSIVE WINE

| \$60/BOTTLE | | |
|-------------------------------|--------------------------------------|---|
| WHITE | RED | BUBBLES & ROSÉ |
| Santa Margherita Pinot Grigio | Böen Russian River Valley Pinot Noir | Gerard Bertrand Crèmant de Limoux Blanc |
| Emmolo Sauvignon Blanc | Unshackled by The Prisoner Red Blend | Fleur de Mer Rosé |
| J Vineyards Chardonnay | Embankment Cabernet Sauvignon | |

Wine offerings are subject to seasonal changes and availability.

Minimums may apply. Alcoholic beverages must be purchased by the bottle. All remaining alcohol must be taken with the event host or will otherwise be discarded by the venue at the conclusion of the event. 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.



SPECIALTY BEVERAGES + ENHANCEMENTS

SPECIALTY COCKTAILS

Enhance your bar package with a specialty cocktail from the list below. Please contact your sales manager to discuss custom offerings.

VODKA

Cosmopolitan

Vodka, lime juice, cranberry juice, triple sec

Moscow Mule

Vodka, ginger beer, lime juice, lime garnish

Espresso Martini

Vodka, coffee liqueur, espresso, simple syrup +\$4

GIN

Greyhound

Gin, grapefruit juice, lime juice

French 75

Gin, lemon juice, simple syrup, Prosecco, lemon twist +\$2

The Last Word

Gin, Chartreuse, maraschino liqueur, lime juice +\$4

SPARKLING

Aperol Spritz

Aperol, Prosecco, club soda +\$3

Hugo Cocktail

St. Germain elderflower liqueur, Prosecco, soda water, fresh mint +\$4

WHISKEY/BOURBON

Old Fashioned

Bourbon, Angostura bitters, sugar, water, orange garnish

Manhattan

Rye whiskey, sweet vermouth, Angostura bitters, maraschino cherry

TEQUILA

Margarita

Tequila, triple sec, lime juice, simple syrup

Paloma

Teguila, grapefruit juice, sparkling water, lime juice

Mezcal Mule

Mezcal Tequila, honey syrup, lime juice, ginger beer +\$2

MOCKTAIL BEVERAGE PACKAGE

\$18 per guest for 2 hours; \$4 per guest per add'l hour.

Package includes: 2 specialty mocktails, unlimited Coca-Cola drinks, iced tea, lemonade, and fruit juices. All staffing included. \$1 per guest per add'l mocktail.

Mocktail Mojito

Lime juice, simple syrup, mint, soda

Tropical Mango Fusion

Mango purée, pineapple juice, grenadine, soda water

Strawberry-Rosemary Lemonade

Strawberry syrup, rosemary-infused simple syrup, lemon juice, club soda, strawberry, and rosemary spring garnish

Zero Proof Margarita

Lyre's Zero Proof Agave Blanco Spirit and Orange Sec, lime juice, simple syrup, salted rim, and lime wedge garnish



BEVERAGE ENHANCEMENTS

Pricing available upon request.

Floral Ice Cubes

Elevate your cocktail with custom floral ice cubes. *Minimum lead time may apply.*

DIY Bloody Mary and Mimosa Bar

Bloody Mary and Mimosa bars include savory garnishes, veggies, assorted juices, and more.

Bubble Smoke Gun

Add a touch of flair to your specialty beverages. This tool adds a burst of flavor and aroma, creating an unforgettable experience.



PREFERRED VENDORS



FULL-SERVICE CATERING

Rock Events is proud to partner with Detroit's top cateriers to deliver exceptional quality and service for every event. To ensure a seamless experience for you and your guests, we require the use of our trusted catering professionals.

2 UNIQUE

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

ANDIAMO CATERING & EVENTS

Morgan Mansour | (586) 981-5582 morganm@andiamoitalia.com andiamocatering.com

FORTE BELANGER

Forte Belanger | (248) 602-4500 hello@fortebelanger.com fortebelanger.com

KRISTINA'S CATERING

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

PLUM MARKET

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

PUNJAB INDIAN CUISINE

Punjab Catering | (248) 622-5489 thepunjabcuisine@gmail.com punjabcuisinemi.com

QUALITY KOSHER CATERING

Amber Serraon | (248) 352-7758 info@qualitykosher.com qualitykosher.com

REVA CONSTANTINE EVENTS

Reva Constantine | (313) 204-8101 reva@rcedetroit.com rcedetroit.com

SKOSH CATERING

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



AUDIO VISUAL

BLUEWATER TECHNOLOGIES

Bluewater Technologies | (248) 561-3550 gweidman@bluewatertech.com bluewatertech.com

DISPLAY GROUP / AVL CREATIVE

Chris Butterfield | (313) 410-3228 cbutterfield@displaygroup.com displaygroup.com

ELEVATE PRODUCTION GROUP

Troy Springer, Jr. | (248) 388-0884 tspringer@elevateproductiongroup.com elevateproductiongroup.com

MERCURY SOUND AND LIGHTING

Kevin Zielinski | (734) 507-1177 kz@mercurysl.com mercurysl.com

PREMIER CREATIVE GROUP

Dave Buckenberger | (734) 778-3601 dave.buckenberger@premierav.net premierav.net



EVENT RENTALS

COUTURE EVENTS

Couture Events | (248) 444-3544 info@coutureeventsmi.com coutureeventsmi.com

DETROIT CHIAVARI

Detroit Chiavari | (248) 629-0217 info@detroitchiavari.com detroitchiavari.com

DISPLAY GROUP

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

EVENT SOURCE

Suzanne Chandler | (313) 309-9000 suzannechandler@eventsource.com eventsource.com

EVENT THEORY

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

