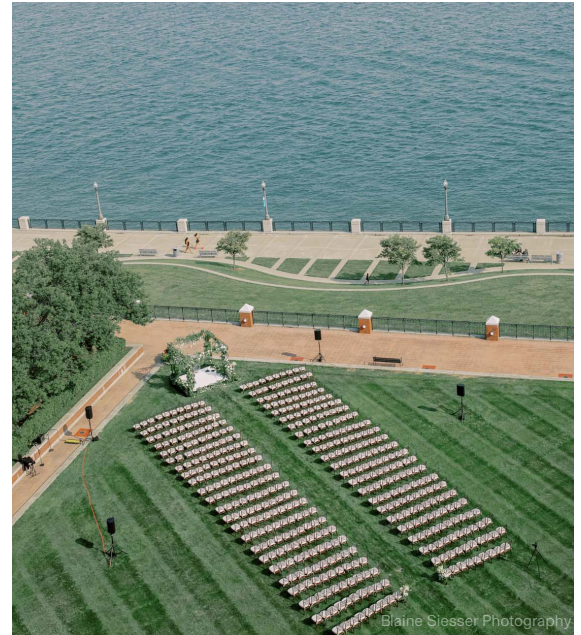


THE ICON

SOCIAL EVENTS



RENTAL

- **2026: \$12,840 2027: \$13,200**
- Up to 15 hours of access to Riverfront Atrium & Garden
- Onsite event manager
- Onsite event facilities tech (fee applies for additional techs)
- Onsite building engineer
- Special event insurance policy
- Partially furnished space

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 \$10,000 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

- Self-parking underground. Valet options available upon request.



**200 WALKER ST.
DETROIT, MI 48207**



ATRIUM: 12,740 sq ft



ATRIUM CAPACITY:

- 800 strolling
- 650 banquet (with dance floor)

ROCK
Events

FOR MORE INFORMATION

(313) 566-4477

Venues@RockEvents.com

RockEventsDetroit



THE ICON

SOCIAL EVENTS

FREQUENTLY ASKED QUESTIONS

What is the average cost for a couple to host their wedding at The Icon?

Couples typically budget between \$75,000 - \$95,000 (based on 300 guests) for venue rental, beverage package, staffing, and catering. This estimate does not include décor, entertainment, or additional vendors.

What is required to secure our date?

A signed contract and full payment of the venue rental fee are required to secure your date. Once received, your date is fully reserved.

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

The venue comes partially furnished. However, depending on your event layout, you may choose to rent additional 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 hire, at minimum, a professional month-of wedding coordinator. Your coordinator will manage the event timeline, oversee the ceremony rehearsal (if applicable), coordinate vendors, direct ceremony and reception logistics, and serve as the primary point of contact throughout your event. They must be an independent professional and may not be a member of the wedding party, an immediate family member, or a guest. If needed, we're happy to 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.

Can we access the space a day before for load-in or the day after for load-out?

Load-in and load-out outside of your rental period may be available for an additional fee. Please consult your event manager to check availability.

What time must our event conclude?

All event activities must end no later than midnight.



SOCIAL BEVERAGE MENU

BAR PACKAGES

Includes unlimited assorted Coca-Cola drinks, fruit juice, water, coffee, hot tea, glassware, napkins, mixers, garnishes, ice, and bartenders.

PREMIUM	EXCLUSIVE
\$36 per guest for the first 2 hours \$8 per guest for each additional hour <u>Includes:</u> Premium Liquors, Selection of Beers, Choice of 4 Premium Wines	\$42 per guest for the first 2 hours \$9 per guest for each additional hour <u>Includes:</u> Exclusive Liquors, Selection of Beers, Choice of 4 Exclusive Wines

LIQUOR | All included

PREMIUM	EXCLUSIVE
Tito's Handmade Vodka Captain Morgan Spiced Rum Jack Daniel's Whiskey Dewar's White Label Scotch Corazon Blanco Tequila Tanqueray Gin Bacardí Silver Rum Crown Royal Whisky Maker's Mark Bourbon Corazon Añejo Tequila	Grey Goose Vodka Captain Morgan Spiced Rum Crown Royal Whisky Johnnie Walker Black Label Scotch Tres Agaves Añejo Tequila Hennessy Cognac Baileys Irish Cream Hendrick's Gin Detroit City Summer Rum Jameson Whiskey Woodford Reserve Bourbon Patrón Silver Tequila Cointreau

BEER | All included

CRAFT (MI MADE)	IMPORT	DOMESTIC
Atwater Dirty Blonde	Modelo Especial	Blue Moon
Bell's Two Hearted IPA	Stella Artois	Coors Light
	Heineken 0.0 (NA)	

PREMIUM WINE OPTIONS | Select four

WHITE	RED	BUBBLES & ROSÉ
Black Star Farms 'Arcturos' Pinot Gris	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 OPTIONS | Select four

WHITE	RED	BUBBLES & ROSÉ
Santa Margherita Pinot Grigio	Böen Russian River Valley Pinot Noir	Gerard Bertrand Crémant 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. 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

Tequila, 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

Zero proof Agave Blanco spirit and Orange Sec, lime juice, simple syrup, salted rim, and lime wedge garnish



BEVERAGE ENHANCEMENTS

Minimum lead times may apply. Pricing available upon request.

Floral Ice Cubes

Elevate your cocktail with custom floral ice cubes.

Branding Iron

Make your mark! Designed to sear logos, initials, or icons on citrus peels and garnishes for a custom touch.

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 caterers 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

KRISTINA'S CATERING

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

QUALITY KOSHER CATERING

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

ANDIAMO CATERING & EVENTS

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

PLUM MARKET

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

REVA CONSTANTINE EVENTS

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

FORTE BELANGER

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

PUNJAB INDIAN CUISINE

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

SKOSH CATERING

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



AUDIO VISUAL

DISPLAY GROUP / AVL CREATIVE

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

MERCURY SOUND AND LIGHTING

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

BLUEWATER TECHNOLOGIES

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

ELEVATE PRODUCTION GROUP

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

PREMIER CREATIVE GROUP

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



EVENT RENTALS

DETROIT CHIAVARI

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

EVENT SOURCE

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

COUTURE EVENTS

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

DISPLAY GROUP

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

EVENT THEORY

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