

The image shows a sophisticated restaurant interior. A long, light-colored wooden dining table is set with white plates, silverware, and various glassware. The table is surrounded by a plush, light blue modular sofa. In the foreground, several light pink upholstered chairs with gold-colored legs are visible. The room is filled with large, vibrant green plants, including a prominent tree-like plant in the center. Large floor-to-ceiling windows in the background offer a view of a city street with buildings and a street sign that says 'PARK'. The overall atmosphere is bright and airy, with soft lighting from spherical pendant lamps.

# HEIRLOOM

## HOSPITALITY



# A Note From Our CEO

In 2010, I had the community-shaping idea to open our first restaurant. The tiny neighborhood gem, with only 52 seats, would be the beginning of our hospitality journey. It amazes me how much we have evolved as a hospitality company. We have learned so much about ourselves and have positively contributed to the communities we have been a part of over the last decade.

As we've grown, it has always remained important to us to deepen the foundation of our brand(s) and our mission. We are a company with an ethos driven by creating the most extraordinary experiences for our guests and cultivating relationships within all facets of what we do, leaving a lasting impact on our communities. We strive daily to be a community 'Heirloom', special enough to pass down generations.

Today, Heirloom's dynamic brands live across five locations, each offering a distinct and unique experience within the community they reside. As we continue our ambitious growth plan, it is important to always remember how we got here and what the 'special sauce' to our success has been: Our People!

Within our team, we have passionate, committed, inspired, talented, and, most importantly, caring individuals who give of themselves for the well-being of our guests. In turn, we have elevated our hospitality venues to a higher level of success.

This is what a 'Great Team' is, and that is the definition of Heirloom Hospitality.

Sincerely and thank you,

CEO | President of Heirloom Hospitality



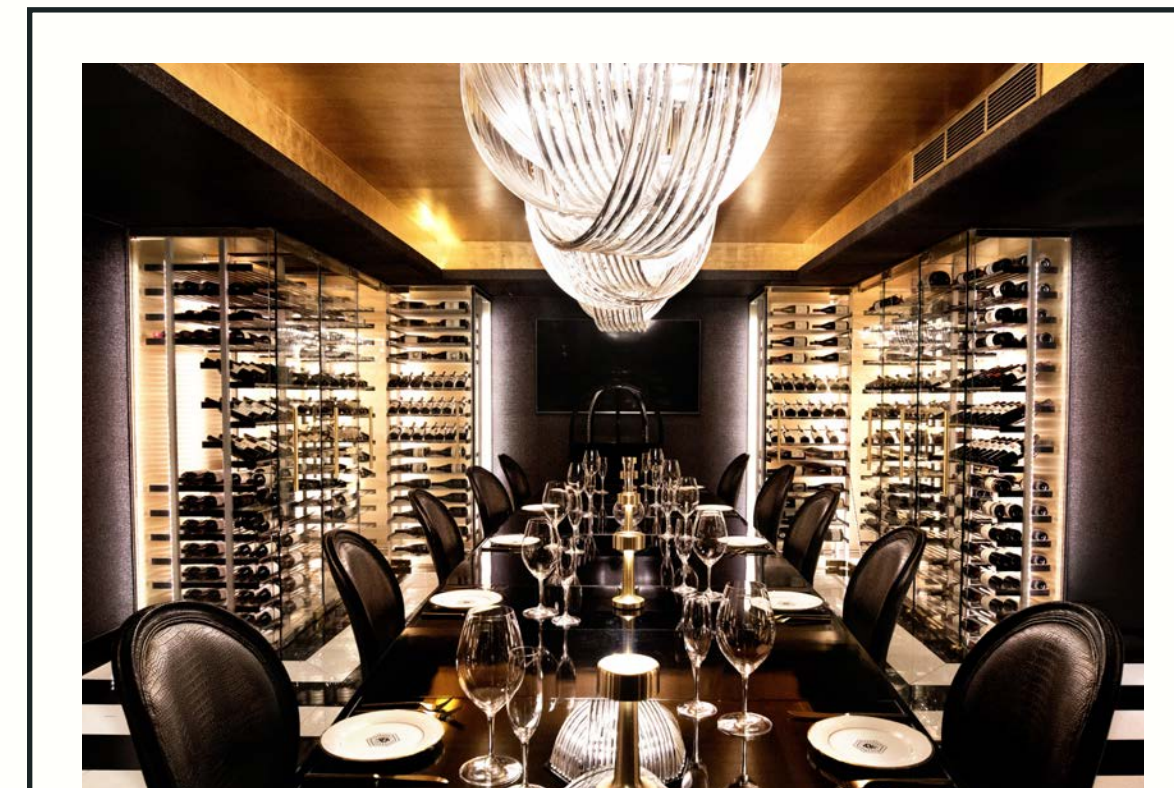
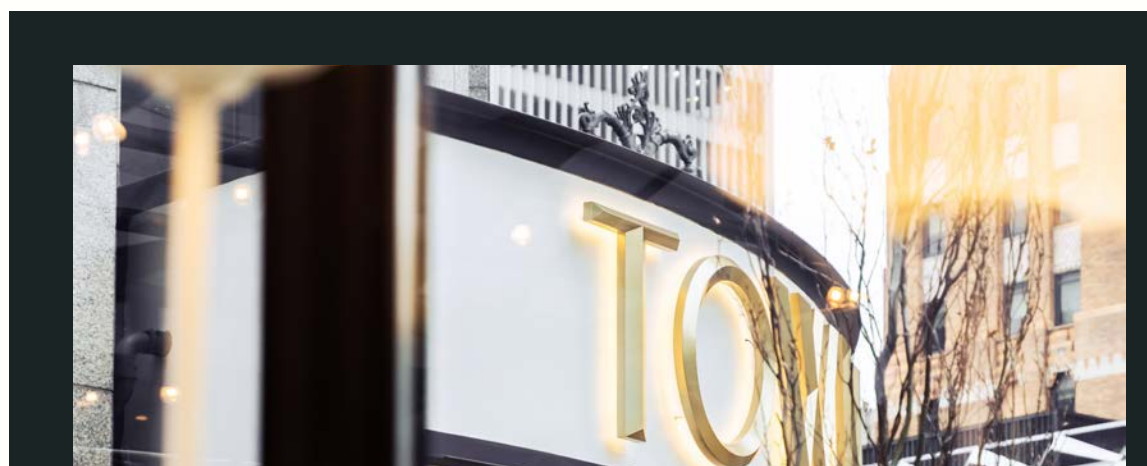
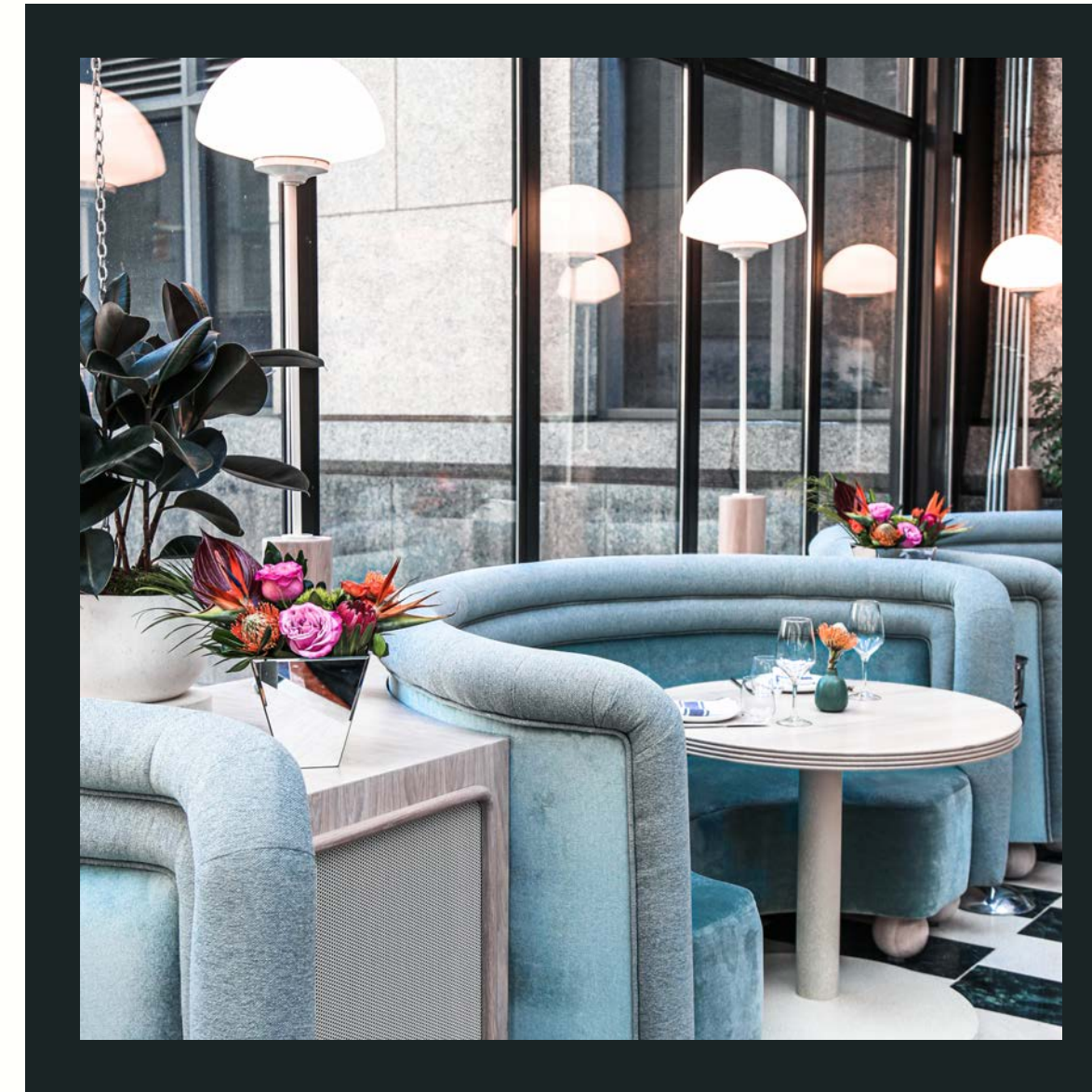
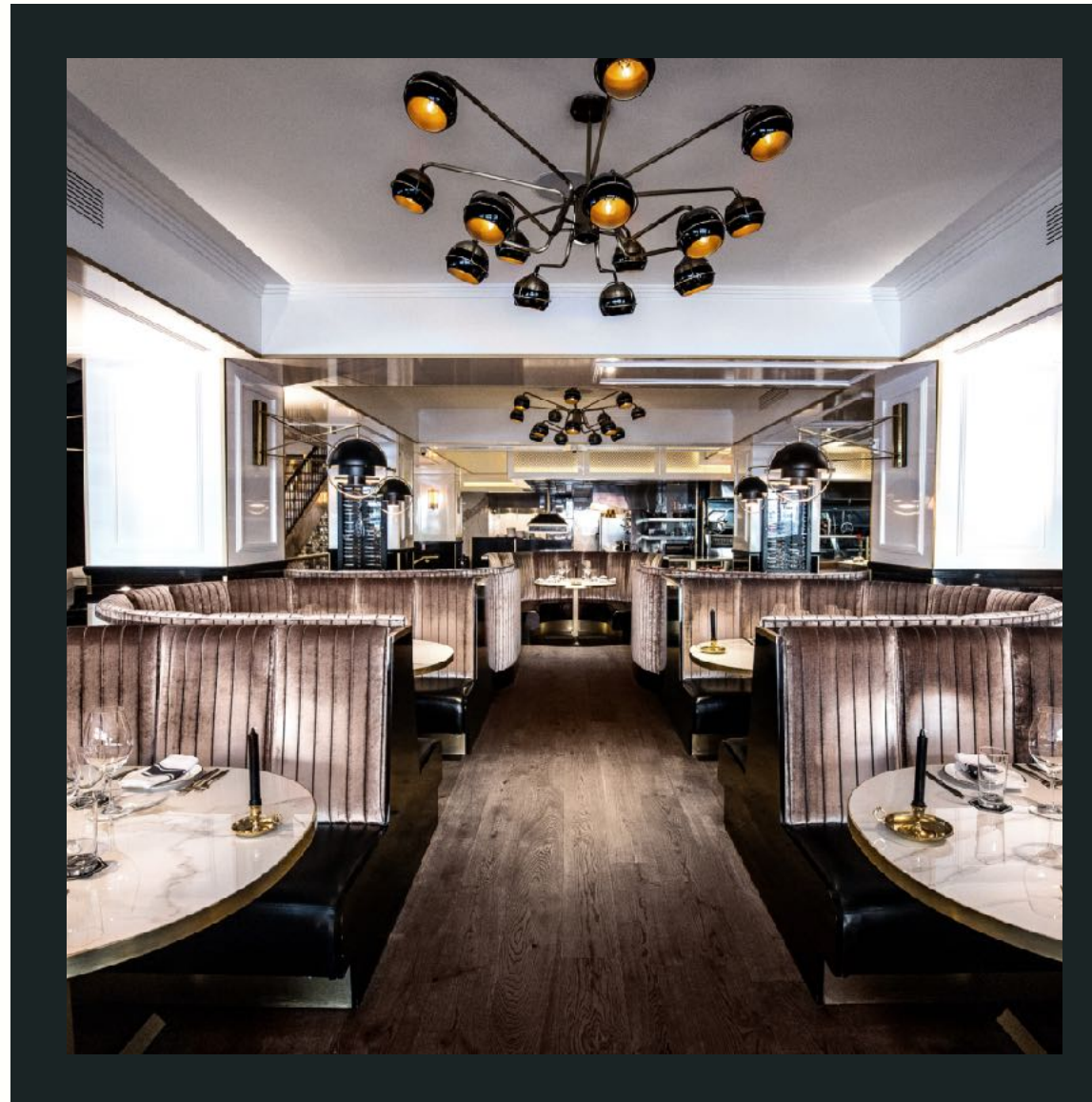
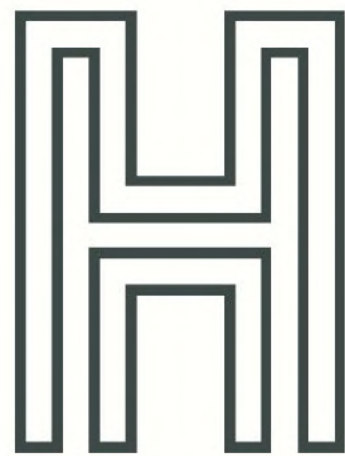


# The Fanatic Pursuit of *Enlightened Hospitality*

Heirloom Hospitality does not just operate restaurants, we curate extraordinary experience through our fanatic pursuit of enlightened hospitality. We pride ourselves in our intentional and purposeful interest in cultivating relationships with our team, our guests, our vendors and the communities we are blessed to be part of.

We are excited to partake and play an instrumental role in the celebration of your special event. We look to be your partner in the process and an asset to make your event a perfect experience.

Thank you for considering us, we look forward in making your next event with us an heirloom to remember.







# Our Services

## PRIVATE BUYOUT

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We offer an array of Private event opportunities across all of our venues, where you can curate the custom event of your dreams. We are excited to service you with personalized menus, themes, decor and more to curate the event that will create lasting memories for a lifetime.

## CORPORATE EVENTS

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Whether big or small, corporate events are our speciality. We offer a wonderful collection of venues or offsite programming, designed to make your corporate event stand apart. We have a team with the expertise necessary to build the partnership to make Corporate Events truly meaningful.

## CATERING

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Heirloom Hospitality is thrilled to provide the culinary experiences you love from within our restaurant brands to your preferred event location. We offer full service catering; including planning, design, service modeling, staffing, etc, to create a memorable experience for parties of all sizes.

## CAKE PROGRAM

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We pride ourselves in having one of the countries predominant pastry programs. Our pastry chefs across our restaurants work closely together to offer dessert and cake options for any special occasion. Allow us to create a custom cake for you!

## BUTCHER SHOP

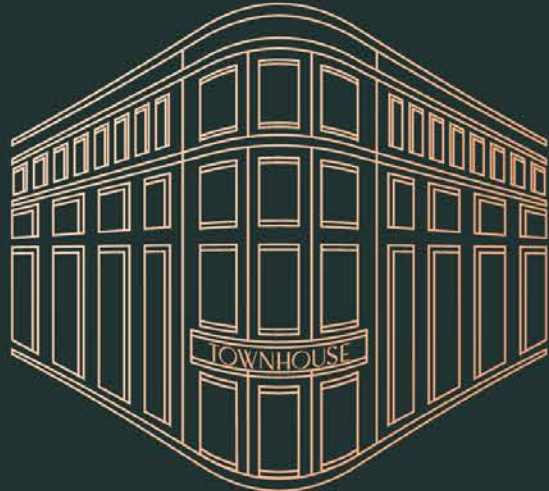
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Within the heart of Prime + Proper, our famous dry aging room and display counter drive our world class steak program. Our butchers work closely with our ranchers and purveyors to offer the best steak and seafood available in Detroit. We would love to procure for you a custom package of the finest steaks & seafood for your next event or even as a great gift to share with someone who already has it all.

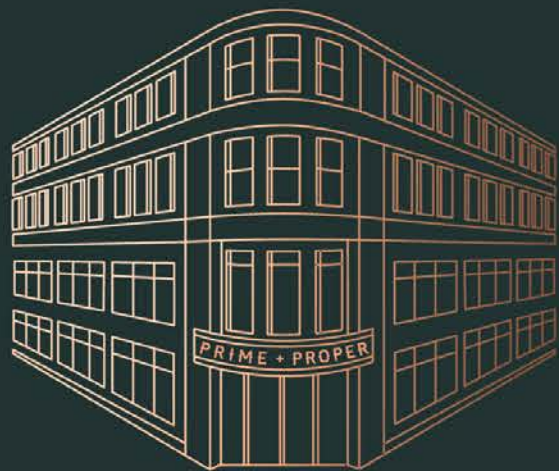




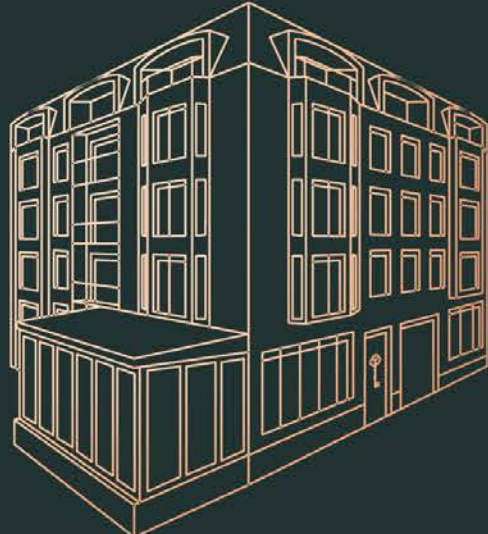
# Our Brands



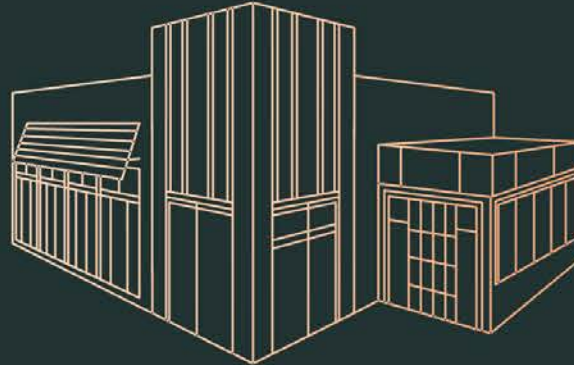
TOWNHOUSE  
DETROIT



PRIME + PROPER



TOWNHOUSE



MAD NICE



SUPPER CLUB





# Heirloom Hospitality Overview

VENUE	SQ FEET	SEATED CAPACITY	RECEPTION CAPACITY
TOWNHOUSE DETROIT	6000*	150*	250*
PRIME + PROPER	4000*	150*	200*
PRIME + PROPER PDR	500*	22*	—
CASH ONLY SUPPER CLUB	1500*	50*	75*
TOWNHOUSE BIRMINGHAM	750*	45*	65*
MAD NICE	10,500*	200*	250*

\*EXCLUDES PATIO SEATING



# MAD NICE™

[MADNICEDETROIT.COM](http://MADNICEDETROIT.COM)

@MADNICEDETROIT

THE WORDS 'MAD' AND 'NICE' DON'T USUALLY GO TOGETHER — UNLESS YOU'RE AT MAD NICE, WHERE WE THRIVE ON THE UNEXPECTED.

ALL KINDS OF WORLDS COLLIDE HERE: ITALIAN ROOTS MEET COASTAL-CALIFORNIA VIBES; FARM-FRESH MEETS FERMENTED AND PRESERVED; VINTAGE HOSPITALITY MEETS DETROIT'S SAUCE.

WE'RE STYLISH BUT LOW-KEY, TIMELESS BUT MODERN, SWEET BUT SALTY, LOCAL BUT INTERNATIONAL. THE WORD 'MAD' IS TRADITIONALLY AN ADJECTIVE, BUT HERE IT'S AN ADVERB, SOMETHING THAT DRIVES HOME JUST HOW VERY 'NICE' — AND CRAZY OBSESSED WITH EXTRAORDINARY FOOD AND HOSPITALITY — WE ARE.

DON'T BELIEVE YOU'VE EVER EXPERIENCED ANYTHING MAD NICE? YOU HAVEN'T...YET.

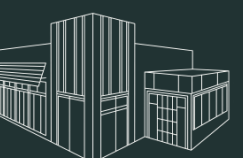
COME SEE — AND TASTE — FOR YOURSELF.

4120 2ND AVE, DETROIT, MI 48201.

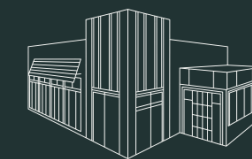
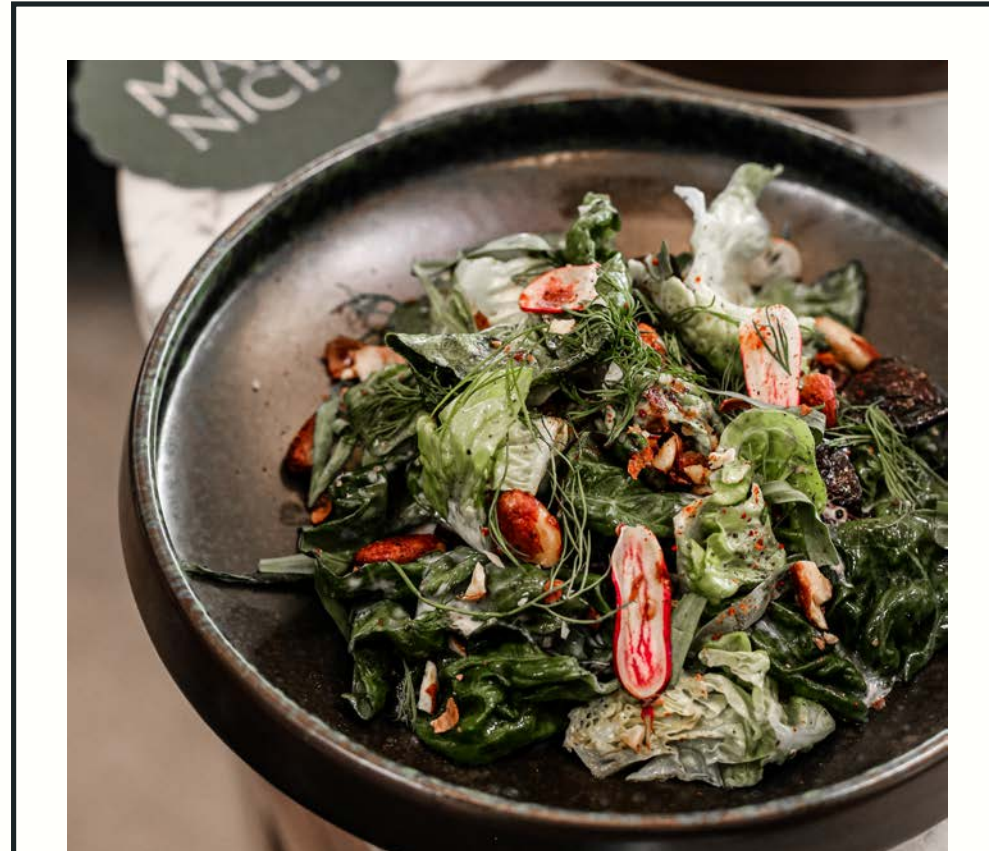
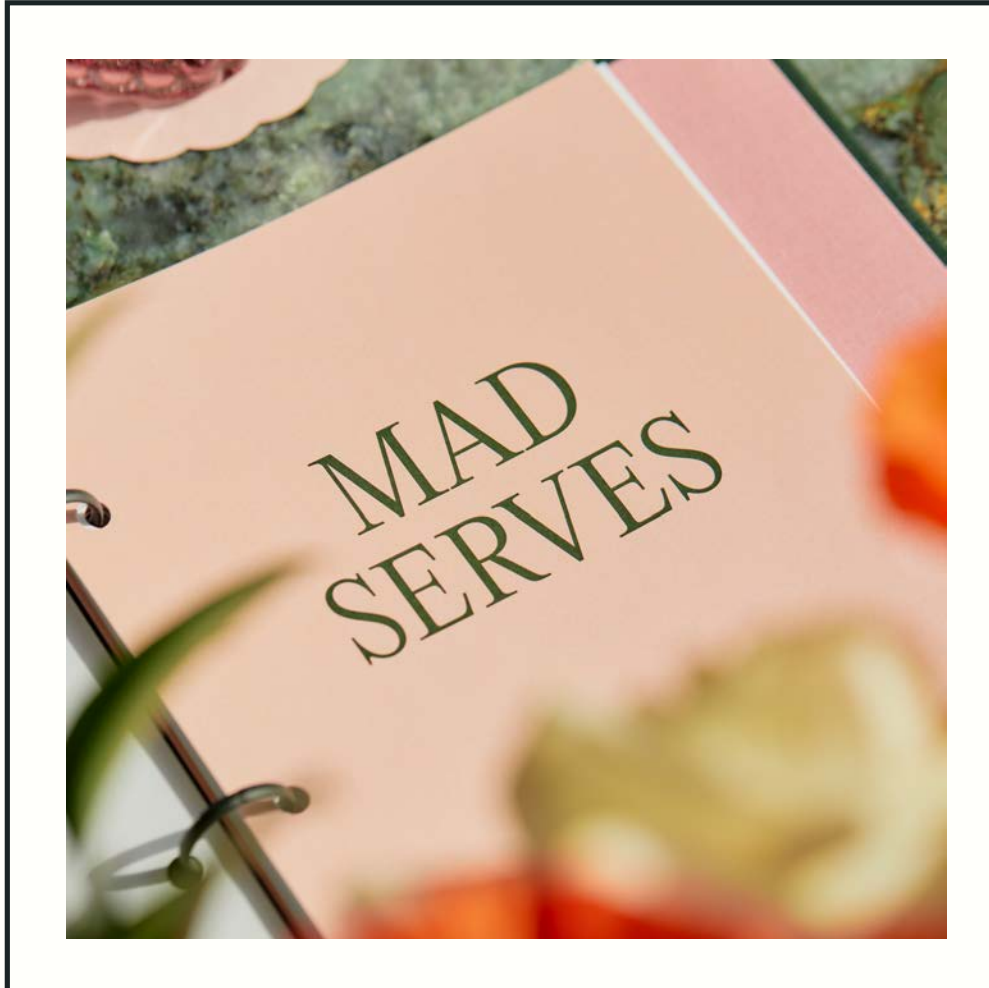
313.558.8000



HEIRLOOM HOSPITALITY





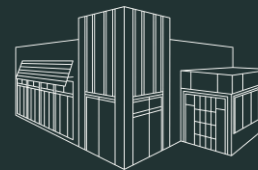
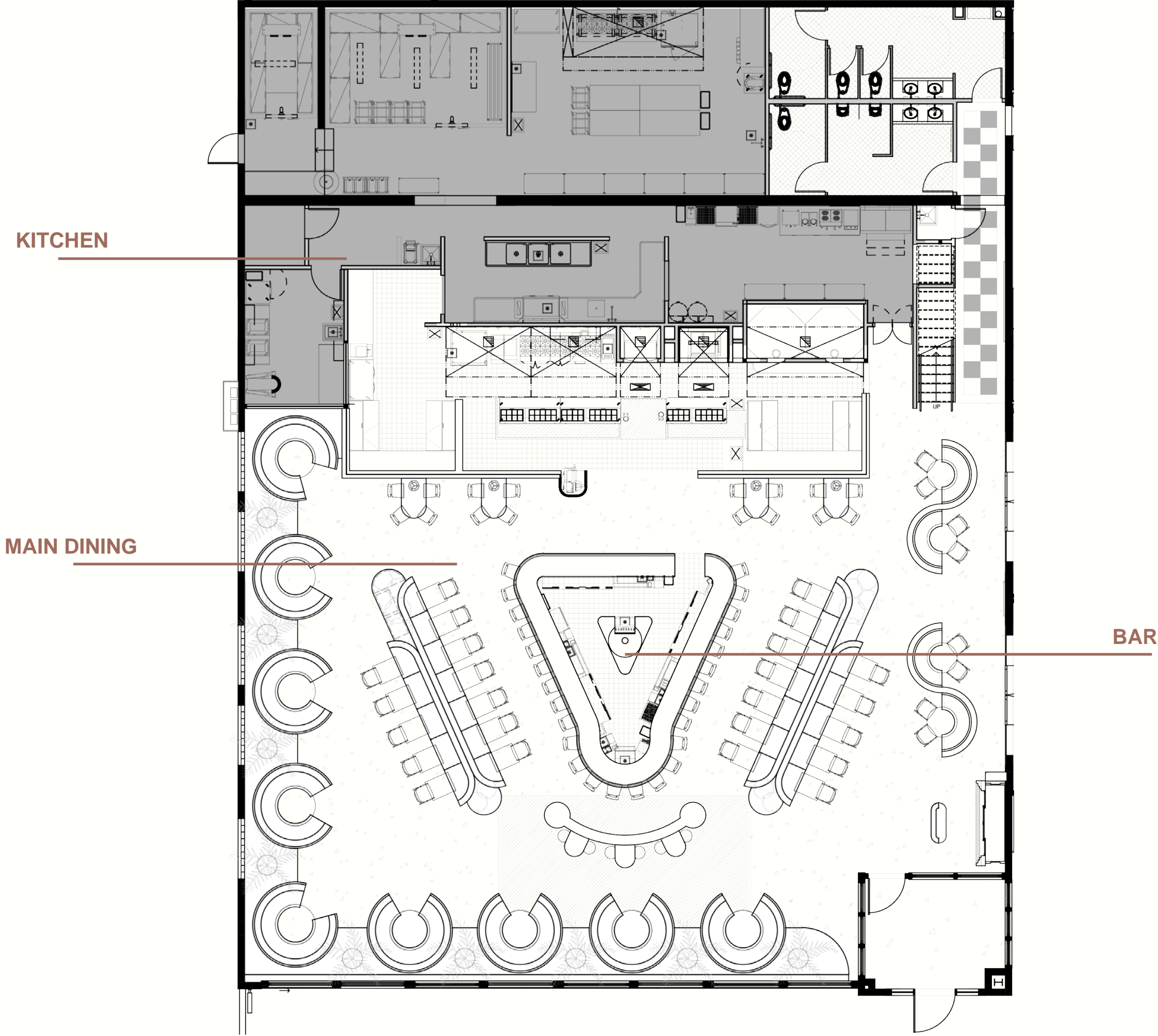




# Mad Nice

## *Main Dining Floorplan*

SQ FT	10,500*
SEATED CAPACITY	200*
RECEPTION CAPACITY	250*







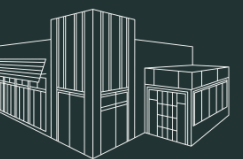
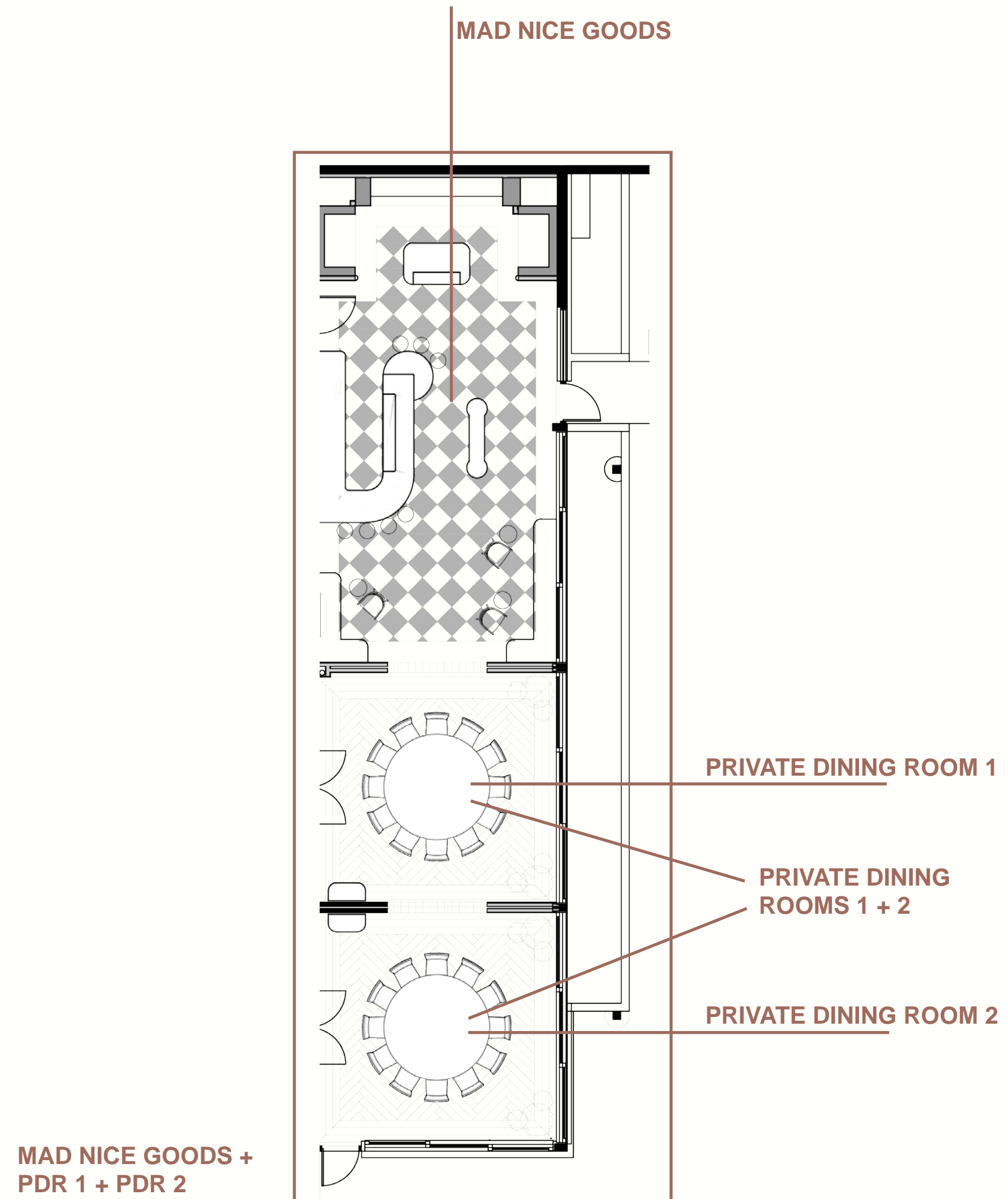
# Mad Nice

## Private Floorplan

GROUP DINING  
CAPACITIES  
6000 SQ FT\*

ROOM	PRIVATE / SEMI PRIVATE	SEATED	RECEPTION
MAD NICE GOODS	P	-	30
PRIVATE DINING ROOM 1	P	14	-
PRIVATE DINING ROOM 2	P	14	-
PRIVATE DINING ROOMS 1 + 2	P	28	-
MAD NICE GOODS + PDR 1 + PDR 2	P	28	60

\*EXCLUDES OUTDOOR SEATING

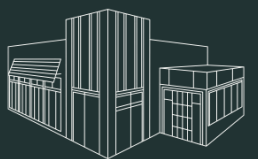
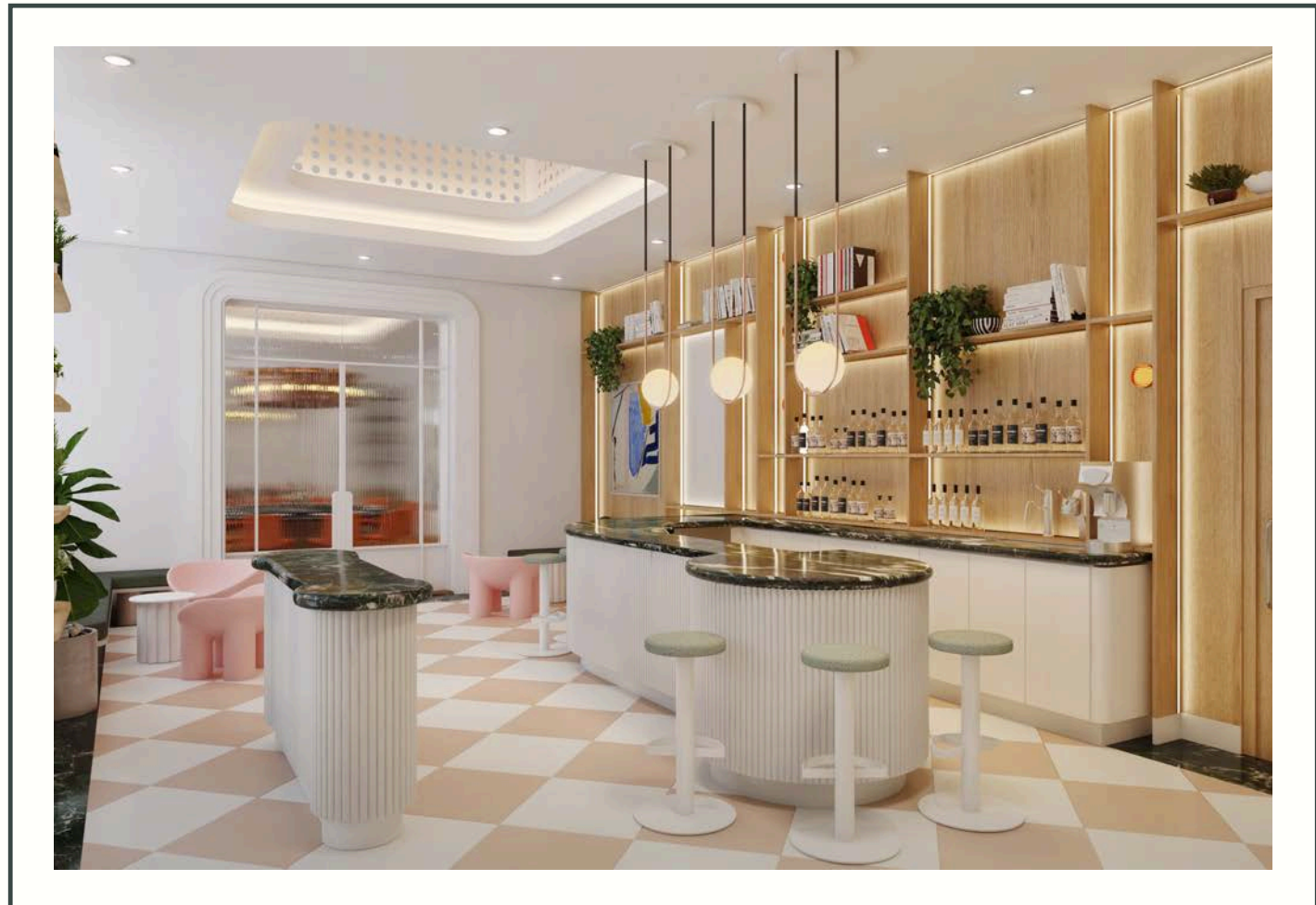
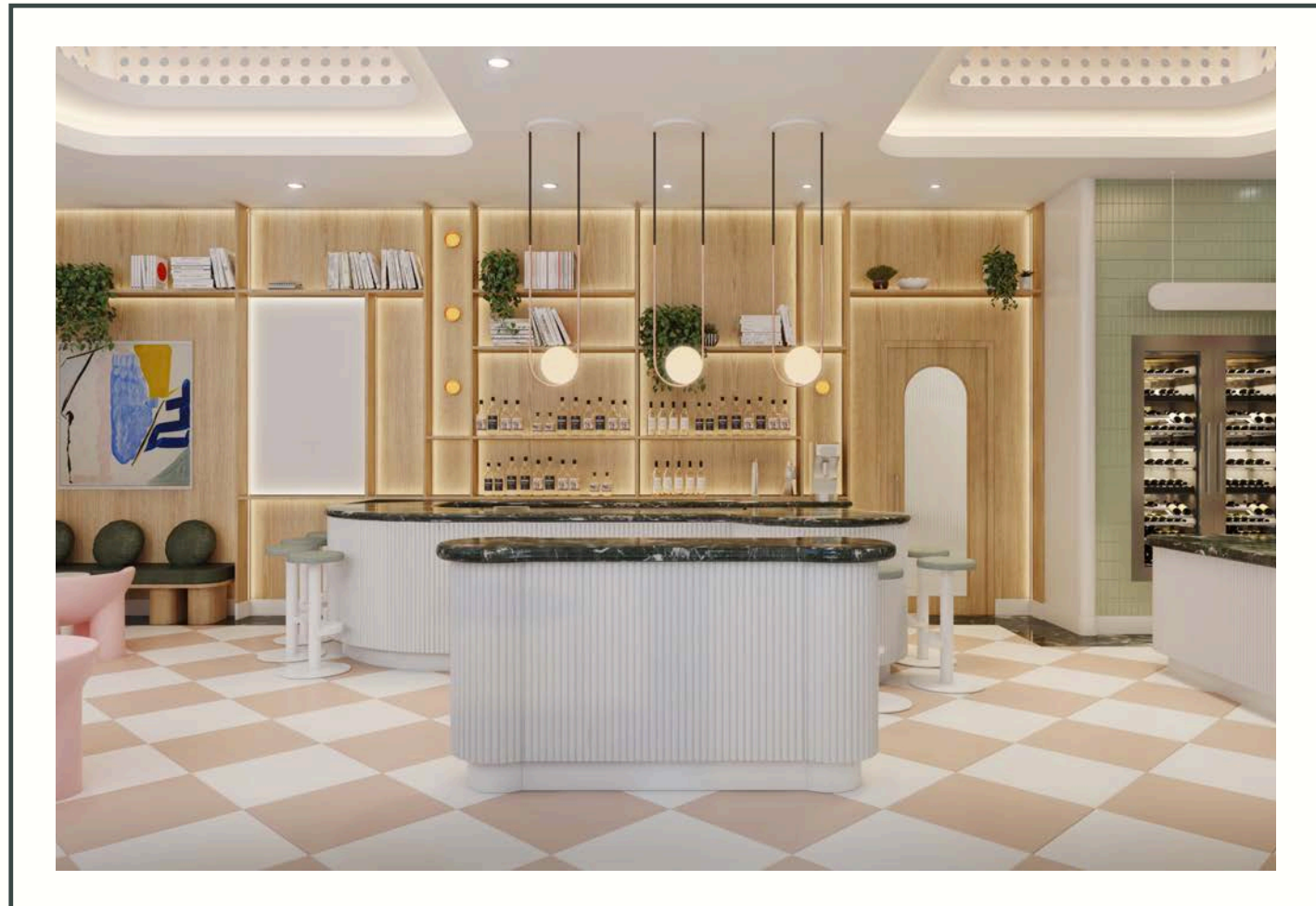
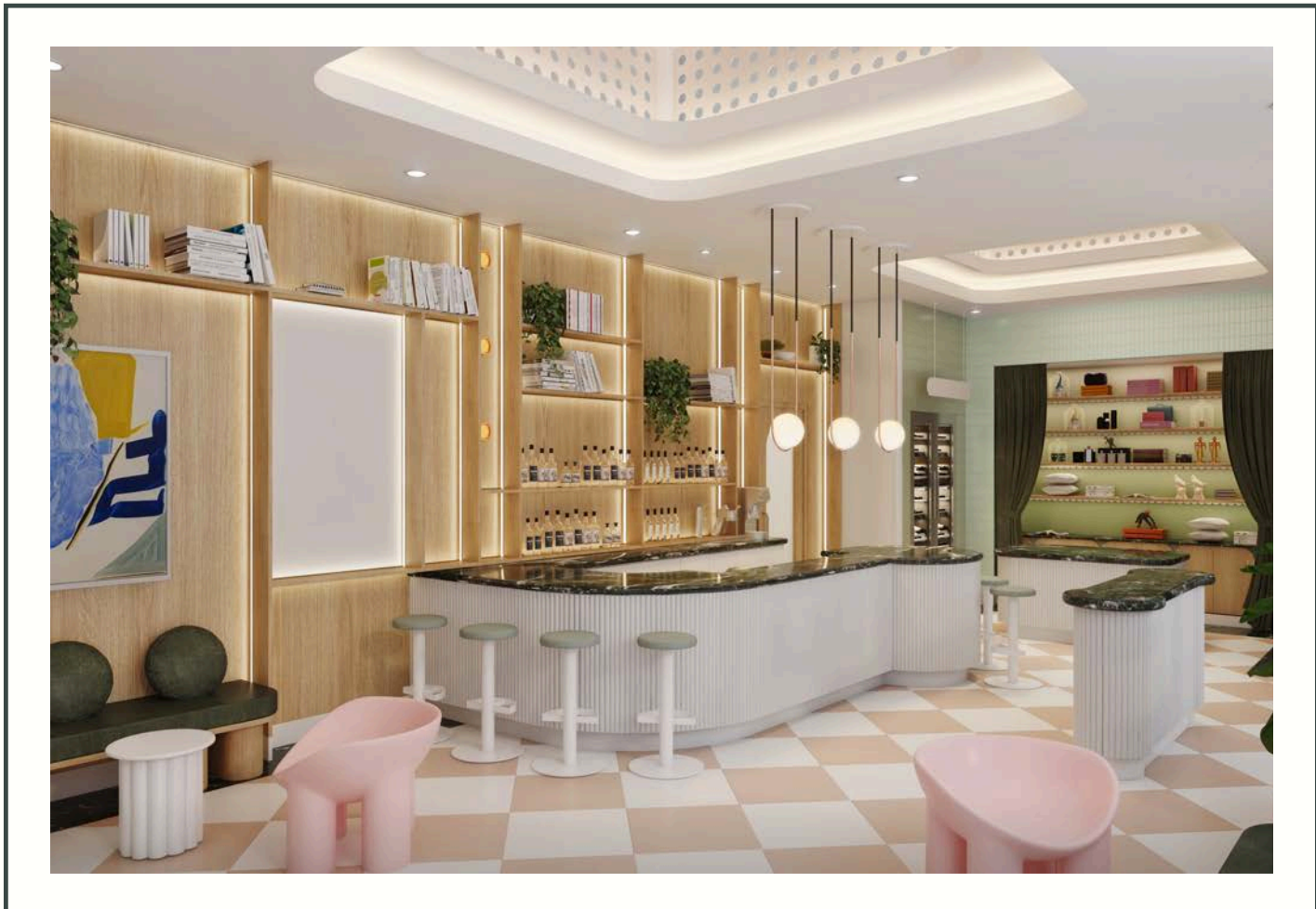
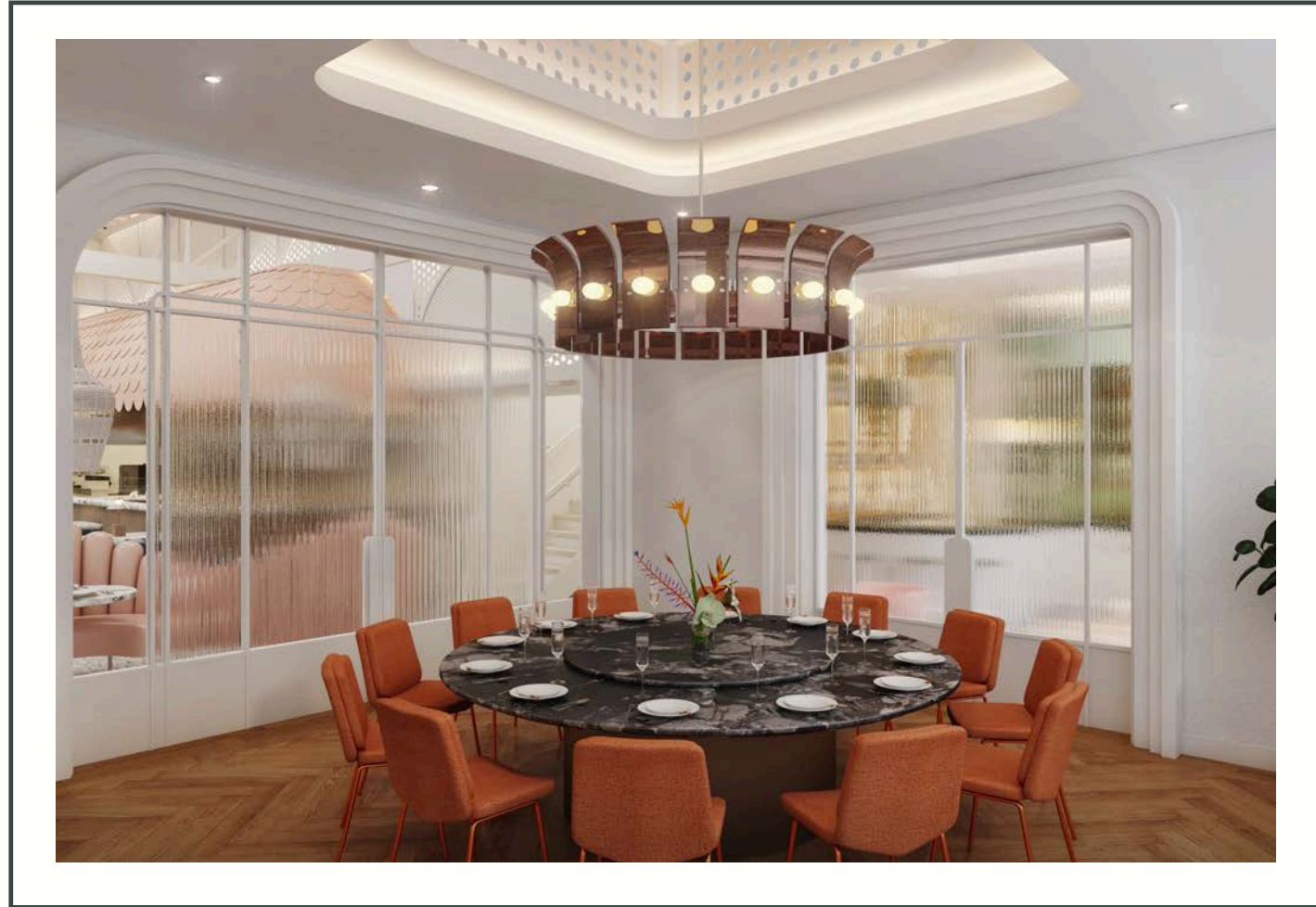




# Mad Nice *Interiors*



HEIRLOOM HOSPITALITY





# MAD NICE™

## Lunch Events

SERVED FAMILY STYLE FOR THE TABLE. COMPLIMENTARY SOURDOUGH  
\$65 PER PERSON (EXCLUDING TAX & GRATUITY. BEVERAGE A LA CARTE)

### FIRST UP

SELECT TWO

#### LITTLE GEM

spiced almonds, radish, buttermilk dressing

#### BAKERS CHOPPED

mixed farm greens, dried tomato, egg, garbanzos, croutons

#### POTATO FRITTO

yukons, espelette pepper, spicy hollandaise

#### SOFT EGGS

parm, white anchovy, sunchoke chips, sourdough

### MAD NICE PIZZA

SELECT TWO

#### MARGHERITA

tomato, basil, mozz, wild oregano, chili flake

#### SHROOMS

wood herbs, whipped ricotta, mozz

#### MARINARA

tomato, basil, wild oregano, chili flake

#### SAUSAGE & OLIVES

parm, calabrian chili, tuscan kale, mozz

#### GORGONZOLA DOLCE

charred radicchio, chili honey, tarragon

### THE SAUCE & SANDOS

SELECT TWO

#### PBLT

glazed pork belly, tomato, greens, salsa verde, grilled focaccia

#### FARMER'S PITA

cucumber, asparagus, kohlrabi, greens, seeds, feta

#### PASTRAMI

smoked brisket, house kraut, gruyère, 999 island dressing, grilled sourdough

#### RIGATONI RAGOUT

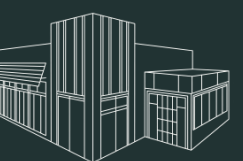
pork shoulder, tomato, parm, chili

#### BUCATINI CACIO E PEPE

pecorino romano, toasted peppercorn

### SOMETHING SWEET & CAFÉ

HOUSE-MADE COOKIES & COFFEE





# MAD NICE™

## Dinner Events

SERVED FAMILY STYLE FOR THE TABLE. COMPLIMENTARY SOURDOUGH  
\$115 PER PERSON (EXCLUDING TAX & GRATUITY. BEVERAGE A LA CARTE)

### FIRST UP

SELECT TWO

#### LITTLE GEM

spiced almonds, radish, buttermilk dressing

#### SOFT EGGS

parm, white anchovy, sunchoke chips, sourdough

#### BEEF TARTARE

olives, pickled mustard seeds, quail egg, sourdough

#### SCALLOP CRUDO

chili, strawberry, lime

### THE SAUCE

SELECT TWO

#### SOURDOUGH GARGANELLI

eggplant, shishito, dukkah, parm

#### RIGATONI RAGOUT

pork shoulder, tomato, parm, chili

#### BUCATINI CACIO E PEPE

pecorino romano, toasted peppercorn

#### DUCK PASTRAMI CAVATELLI

parm broth, cured egg yolk, sambuca

### FIRE & EMBERS

SELECT TWO

#### HUGE MF SHORT RIB

roasted squash, chimichurri, mole

#### WHOLE TROUT

crispy potato, roe, brown butter

#### ROTISSERIE CHICKEN

farm greens, garlic chips, olives, honey

#### WHOLE BRANZINO +10 per person

olive pistou, agrodolce, buttermilk culture

#### RIBEYE CAP +15 per person

potatoes, charred cabbage, black garlic

### SIDE SHOW

SELECT TWO

#### RAINBOW CARROTS

house yogurt, grilled peaches, yuzu honey

#### POTATO FRITTO

yukons, espelette pepper, spicy hollandaise

#### BROCCOLI

spiced sunflower seed, tamari honey, seaweed aioli

#### CUCUMBER & CORN

sesame, lime, dill, kohlrabi, feta

### MAD NICE PIZZA

SELECT TWO

#### MARGHERITA

tomato, basil, mozz, wild oregano, chili flake

#### SHROOMS

wood herbs, whipped ricotta, mozz

#### GORGONZOLA DOLCE

charred radicchio, chili honey, tarragon

#### MARINARA

tomato, basil, wild oregano, chili flake

#### SAUSAGE & OLIVES

parm, calabrian chili, tuscan kale, mozz

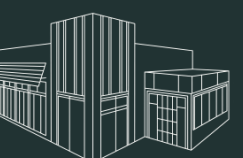
#### PATATE

yukon, parm, ember onions, rosemary

### SWEETS & CAFÉ

CHEF'S SELECTION FROM OUR PASTRY ROOM

TABLESIDE SUNDAE SERVICE +10 per person





# MAD NICE™

## Strollin' Events

EXCLUDES TAX & GRATUITY. BEVERAGE A LA CARTE

### FIRST UP

PRICED BY DOZEN

SCALLOP CRUDO chili, strawberry, lime	\$56
OYSTERS east & west coast selections	\$60
LOBSTER INSALATA fermented tomato, crème fraîche, scallion, pita	\$76
BEEF TARTARE olives, pickled mustard seeds, quail egg, sourdough	\$48
POTATO FRITTO yukons, espelette pepper, spicy hollandaise	\$26

### MAD NICE PIZZA

PRICE BY ITEM

MARGHERITA tomato, basil, mozz, wild oregano, chili flake	\$24
SHROOMS wood herbs, whipped ricotta, mozz	\$26
GORGONZOLA DOLCE charred radicchio, chili honey, tarragon	\$25
MARINARA tomato, basil, wild oregano, chili flake	\$21
SAUSAGE & OLIVES parm, calabrian chili, tuscan kale, mozz	\$26
PATATE yukon, parm, ember onions, rosemary	\$21

### PASTA SERVICE

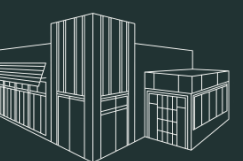
\$350 SELECT TWO  
Serves 12

RIGATONI RAGOUT pork shoulder, tomato, parm, chili
SOURDOUGH GARGANELLI eggplant, shishito, dukkah, parm
CASARECCE CACIO E PEPE pecorino romano, toasted peppercorn

### SWEETS

\$150  
Serves 12

DESSERT BOARD rotating selection from our pastry team
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# TOWNHOUSE

DETROIT

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[TOWNHOUSEDETROIT.COM](http://TOWNHOUSEDETROIT.COM)

[@TOWNHOUSE.DETROIT](https://www.instagram.com/TOWNHOUSE.DETROIT)

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At Townhouse we welcome you into our home, celebrating our deep love for the neighborhoods we reside in, local craft & international culture and the fusion tradition and culinary innovation.

Created from our passion and respect for modern American cuisine, at Townhouse we relish in the opportunity to provide our guests with inspired and elevated interpretations of classic dishes through fine dining hospitality and culinary techniques, partnered with libation flair and world-class service.

We are passionately committed to offering only the finest and freshest ingredients, presenting a seasonal menu that is polished and artistically crafted, yet approachable and globally relevant; yet deeply rooted in cultivating the relationship between our guests and the food and drink we serve.

So we invite you to savor the timeless moments we endeavor to create at Townhouse.

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500 WOODWARD AVE DETROIT, MI 48226

313.723.1000

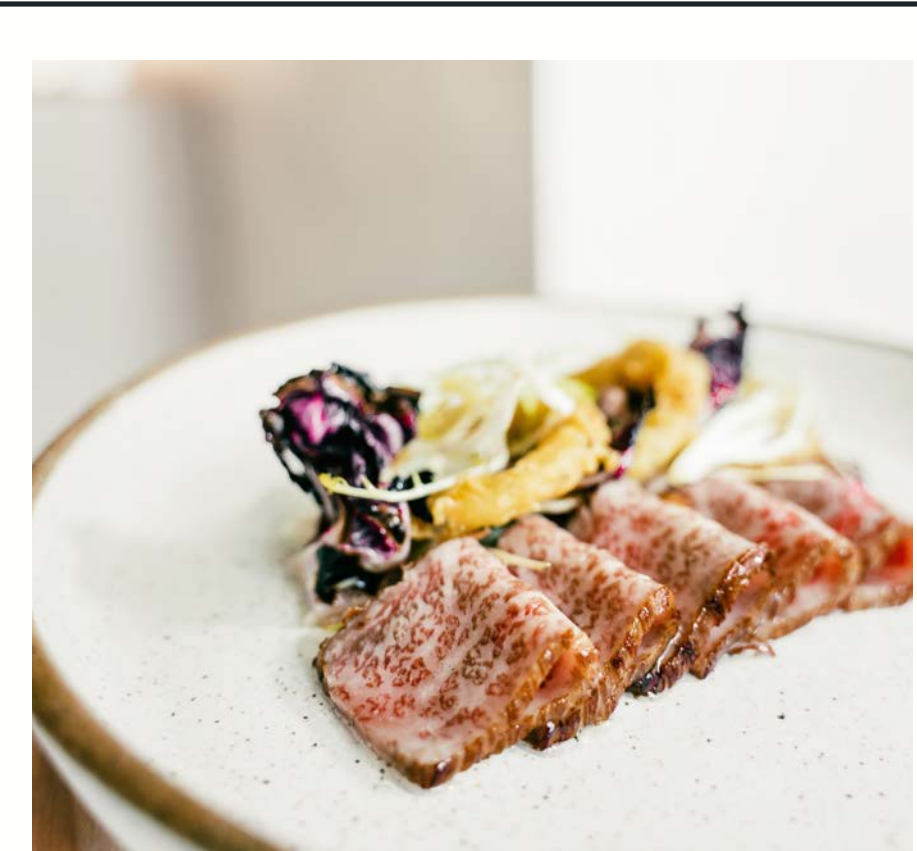
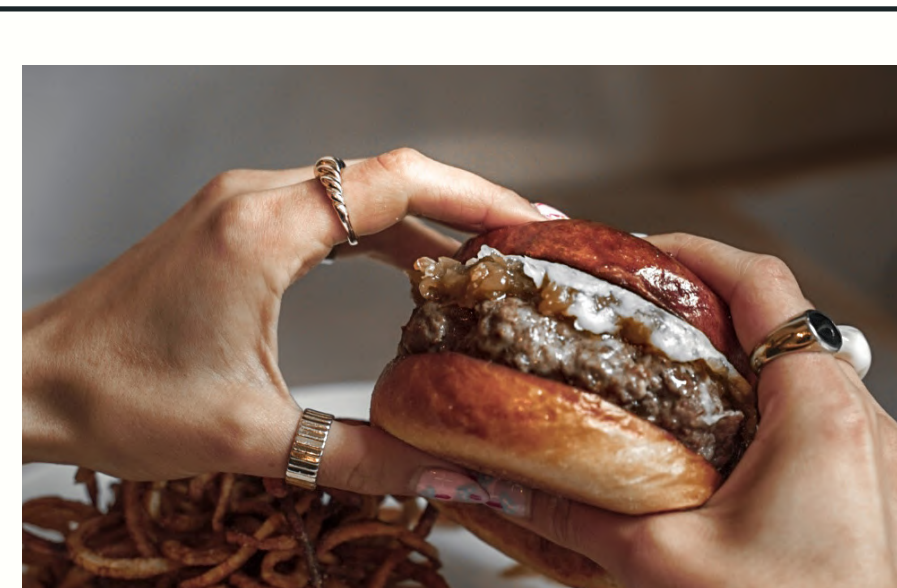
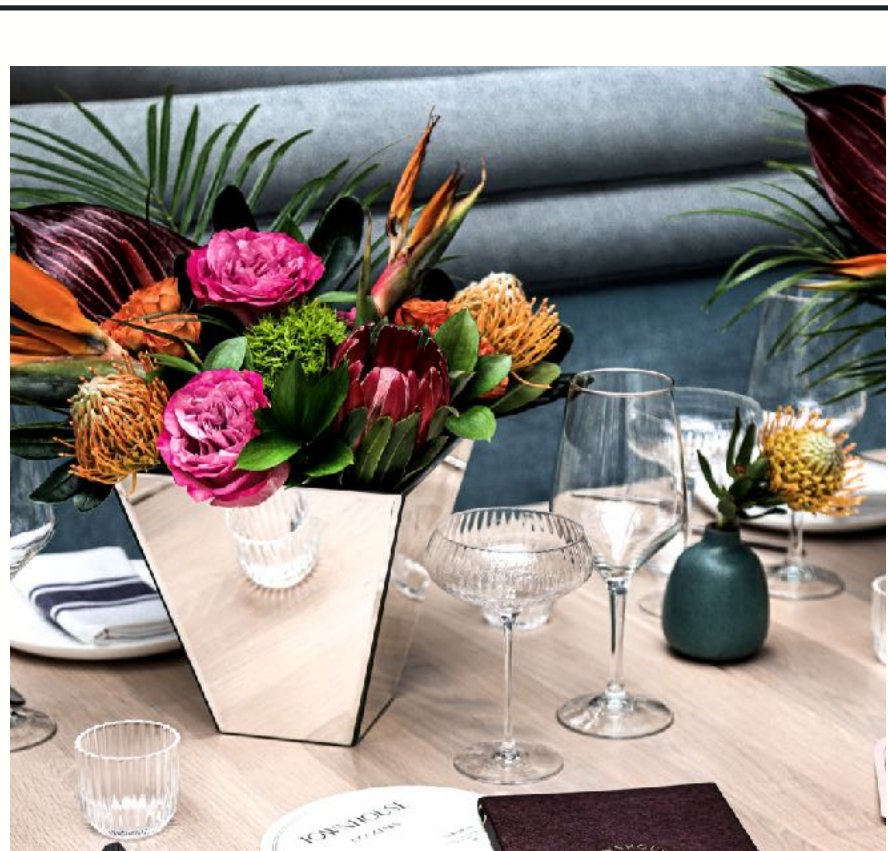
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HEIRLOOM HOSPITALITY







HEIRLOOM HOSPITALITY





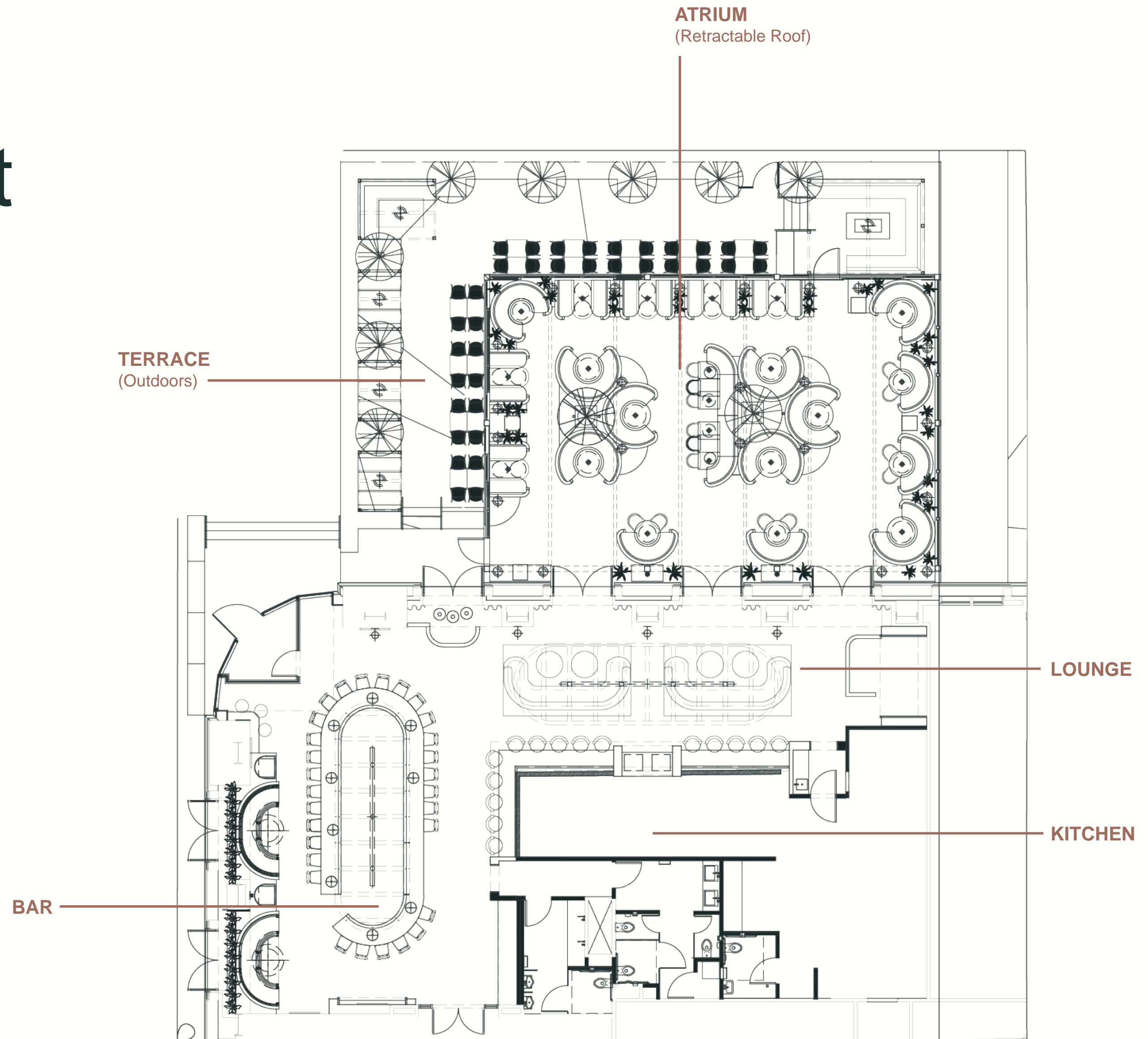
# Townhouse Detroit

## *Floorplan*

GROUP DINING  
CAPACITIES  
6000 SQ FT\*

ROOM	PRIVATE / SEMI PRIVATE	SEATED	RECEPTION
BAR	SP	42	75
LOUNGE	SP	20	40
ATRIUM (RETRACTABLE ROOF)	P	105	145
TERRACE (OUTDOOR)	P	90	140
ENTIRE RESTAURANT	P	150	250*

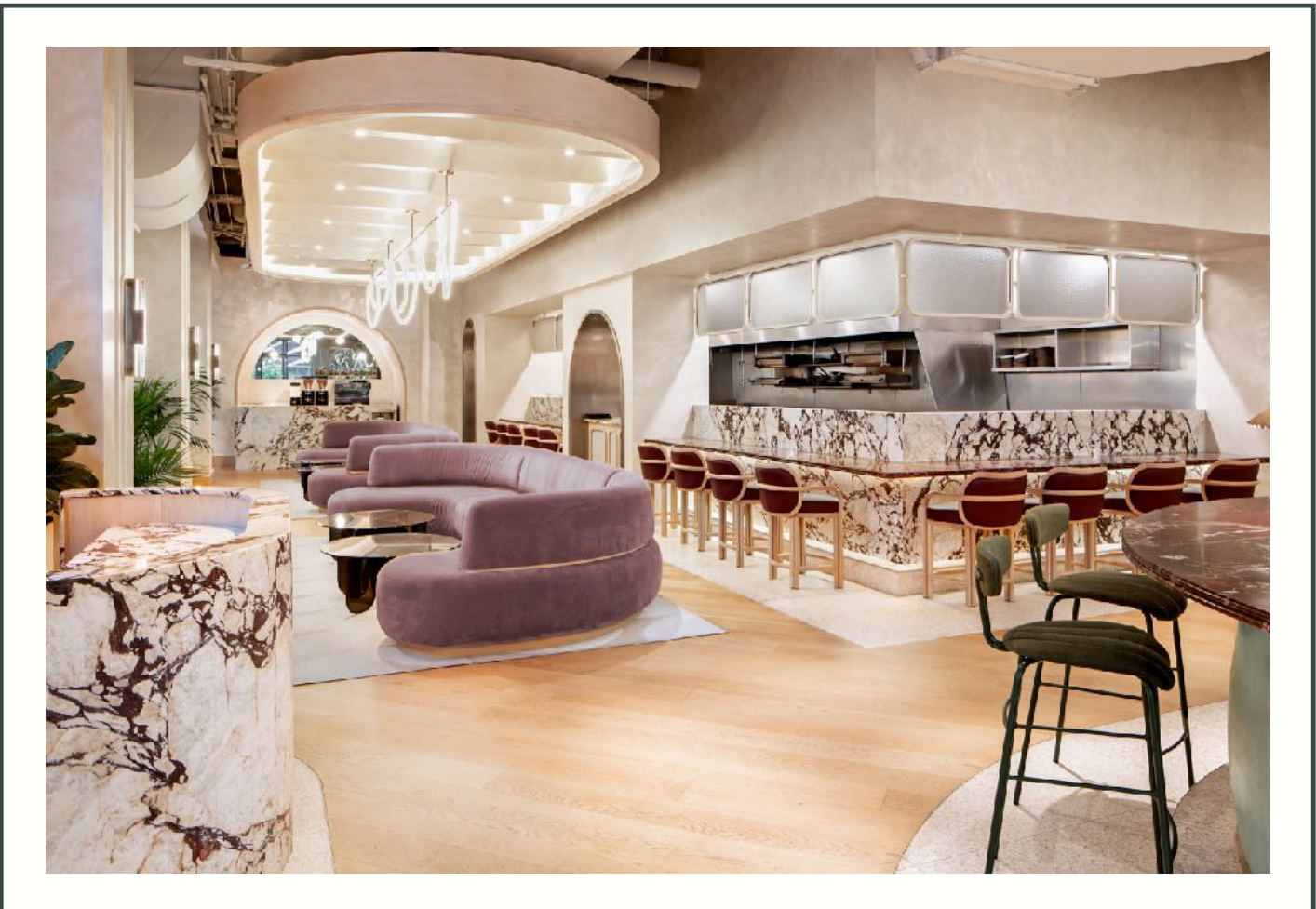
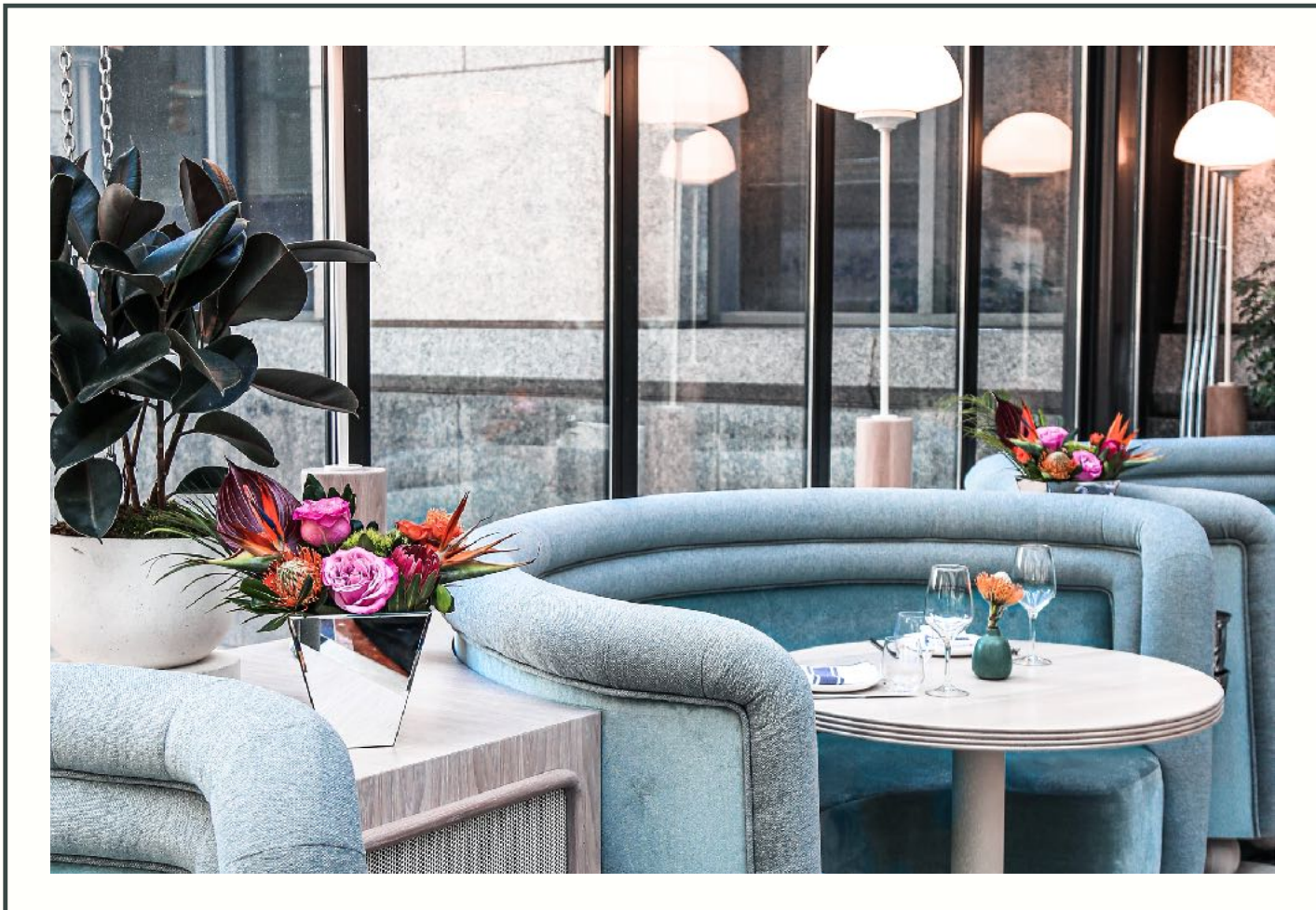
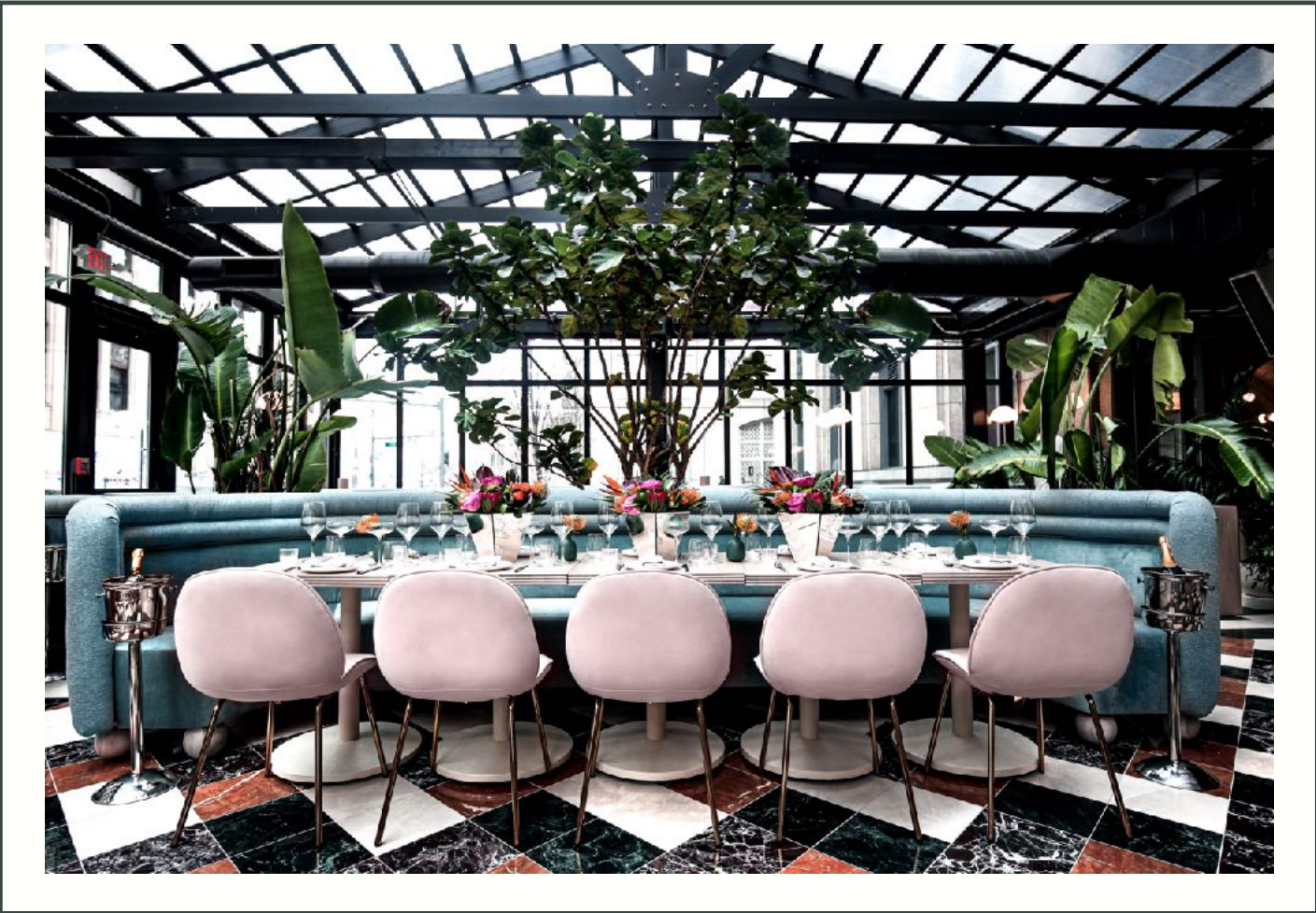
\*EXCLUDES OUTDOOR SEATING





# Townhouse Detroit

## *Interiors*





# TOWNHOUSE

DETROIT

## Buyout Menu

### PASSED & PRESENTED MOMENTS

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#### SEASONAL KIBBEH

vegan kibbeh, herbs, semolina

#### DIP & CHIPS

french onion, mascarpone, chive, kettle potatoes

#### MUSHROOM

leeks, mornay, calabrian chili, buttered pastry

#### SQUASH

lemon tahini, rose harissa, golden raisins, seeds, candied

sesame

#### TORO HAMACHI

gooseberry, serrano, grapefruit, mint, lime

#### BIGEYE TUNA

chive, funky vinegar, crispy rice

#### CAVIAR

one bite, everybody knows the rules!

#### CRAB

cucumber, dill kosho, lime, tobiko, avocado

#### WAGYU

A5, shallot rings, grilled chicory, umami

### STATIONED MAINS & SIDES

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#### CAULIFLOWER

capers, chili, herbs, garlic

#### GREENS

marcona almond, jamón serrano, port pear, gouda

#### BRASSICAS

goat gouda, hot honey, toasted walnuts

#### SALMON

corn, buttermilk, onion escabeche, candy stripe beet

#### LOCAL CHICKEN

beluga lentil, castelvetrano, yogurt, fennel pollen

#### DRY AGED "SLIDER"

daily grind, aged white cheddar, bourbon onions, brioche

bun, hand-cut fries

#### SKIRT STEAK

leek, mustard, fava, spuds, jus

### MINI DESSERTS

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#### LIME YUZU TART

italian meringue, lime zest

#### DARK CHOCOLATE GATEAU

strawberry butter cream, basil

#### MICHIGAN CHERRY

morello cherry mousse, chocolate almond streusel





# TOWNHOUSE

DETROIT

## Cocktail Hour

### Menu

#### MUST HAVE MOMENTS

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##### MINI CAULIFLOWER

capers, chili, herbs, garlic

##### CAVIAR

one bite, everybody knows the rules!

##### WAGYU

A5, shallot rings, grilled chicory, umami

##### BIGEYE TUNA

chive, funky vinegar, crispy rice

##### TORO HAMACHI

gooseberry, serrano, grapefruit, mint, lime

##### DRY AGED "SLIDER"

daily grind, aged white cheddar, bourbon onions, brioche bun

##### TOMATO

vegan kibbeh, herbs, semolina

##### SQUASH

lemon tahini, rose harissa, golden raisins, seeds, candied

##### sesame

##### CHICKEN YAKITORI

skewers

##### DIP & CHIPS

french onion, mascarpone, chive, kettle potatoes

##### HAND-CUT CURLY FRIES

#### MINI DESSERTS

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##### LIME YUZU TART

italian meringue, lime zest

##### DARK CHOCOLATE GATEAU

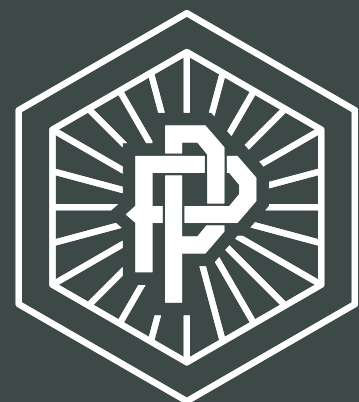
strawberry butter cream, basil

##### MICHIGAN CHERRY

morello cherry mousse, chocolate almond streusel







# PRIME + PROPER

EST MMXVII  DETROIT, MI

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[PRIMEANDPROPERDETROIT.COM](http://PRIMEANDPROPERDETROIT.COM)

[@PRIMEANDPROPERDETROIT](https://www.instagram.com/PRIMEANDPROPERDETROIT)

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Prime + Proper is a modern interpretation of the classic American Steakhouse in an iconic location at the historic Capitol Park Loft building.

Born out of the renaissance of Detroit, Prime + Proper offers a marriage of traditional Steakhouse fare with elevated contemporary culinary mastery. Our purpose is to provide a truly remarkable experience through enlightened hospitality, a premier product, and unrivaled attention to detail.

We are alive with modern influences, enchanting stories and most importantly, the aura of an age that must never be forgotten. With our focus on impeccable detail, Prime + Proper artfully combines bold with refined sophistication, setting forth the standard for steakhouses to come.

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1145 Griswold St, Detroit, MI 48226

313.636.3100

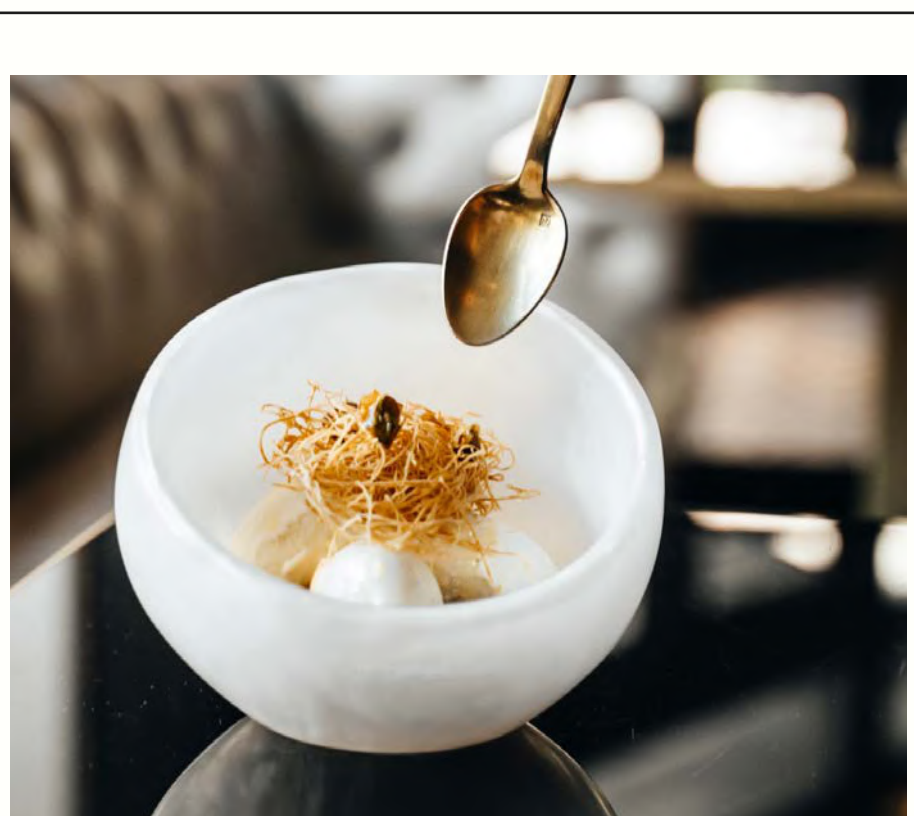
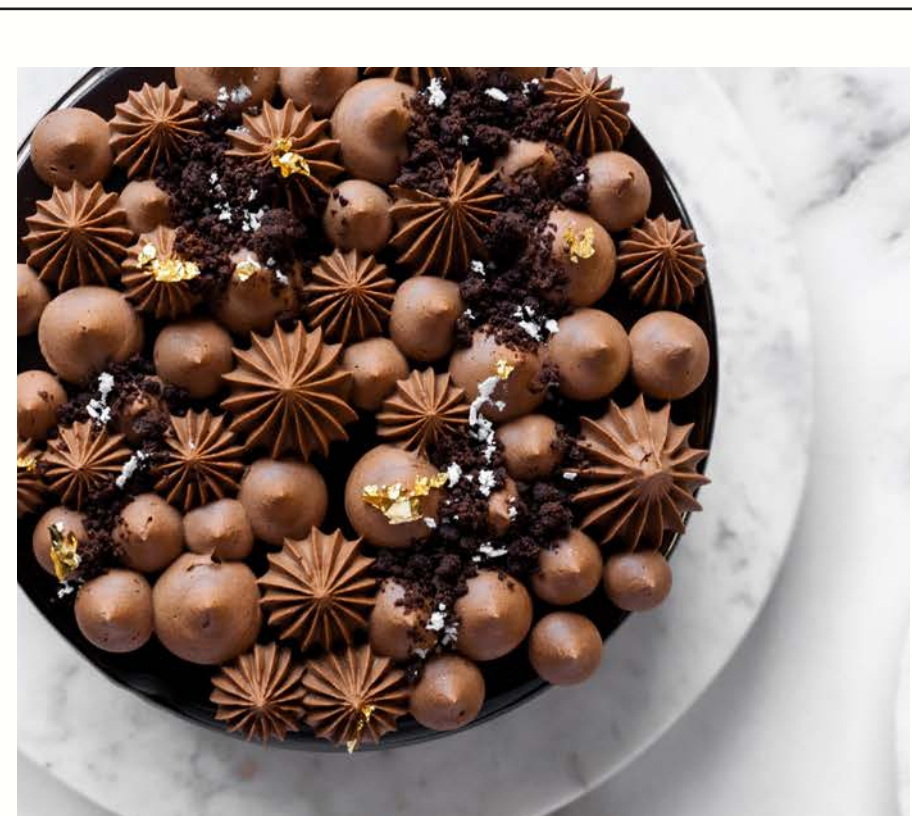
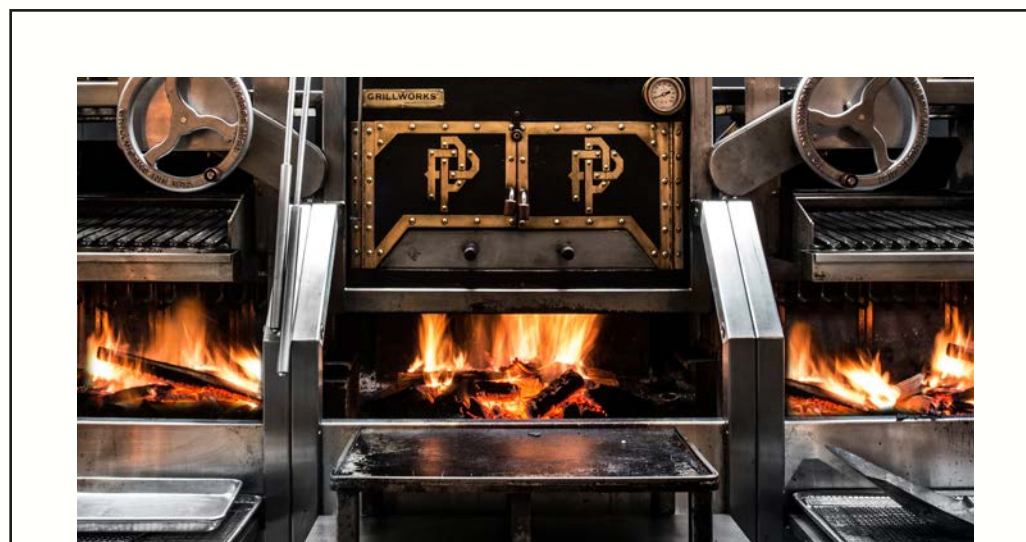
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HEIRLOOM HOSPITALITY







HEIRLOOM HOSPITALITY





# Prime + Proper

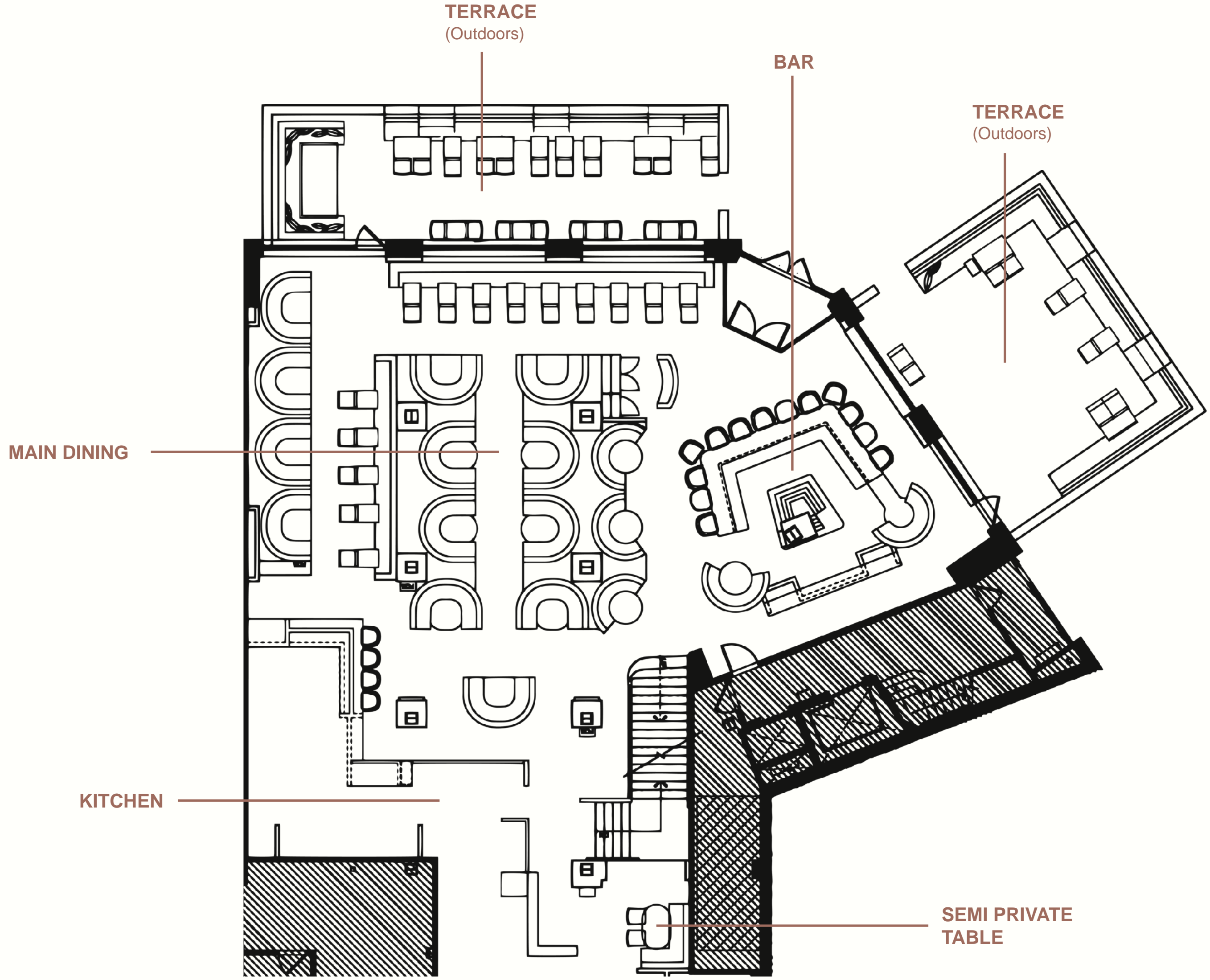
## *Main Dining Floorplan*

SQ FT 4000\*

SEATED CAPACITY 150\*

RECEPTION CAPACITY 200\*

\*EXCLUDES PATIO SEATING

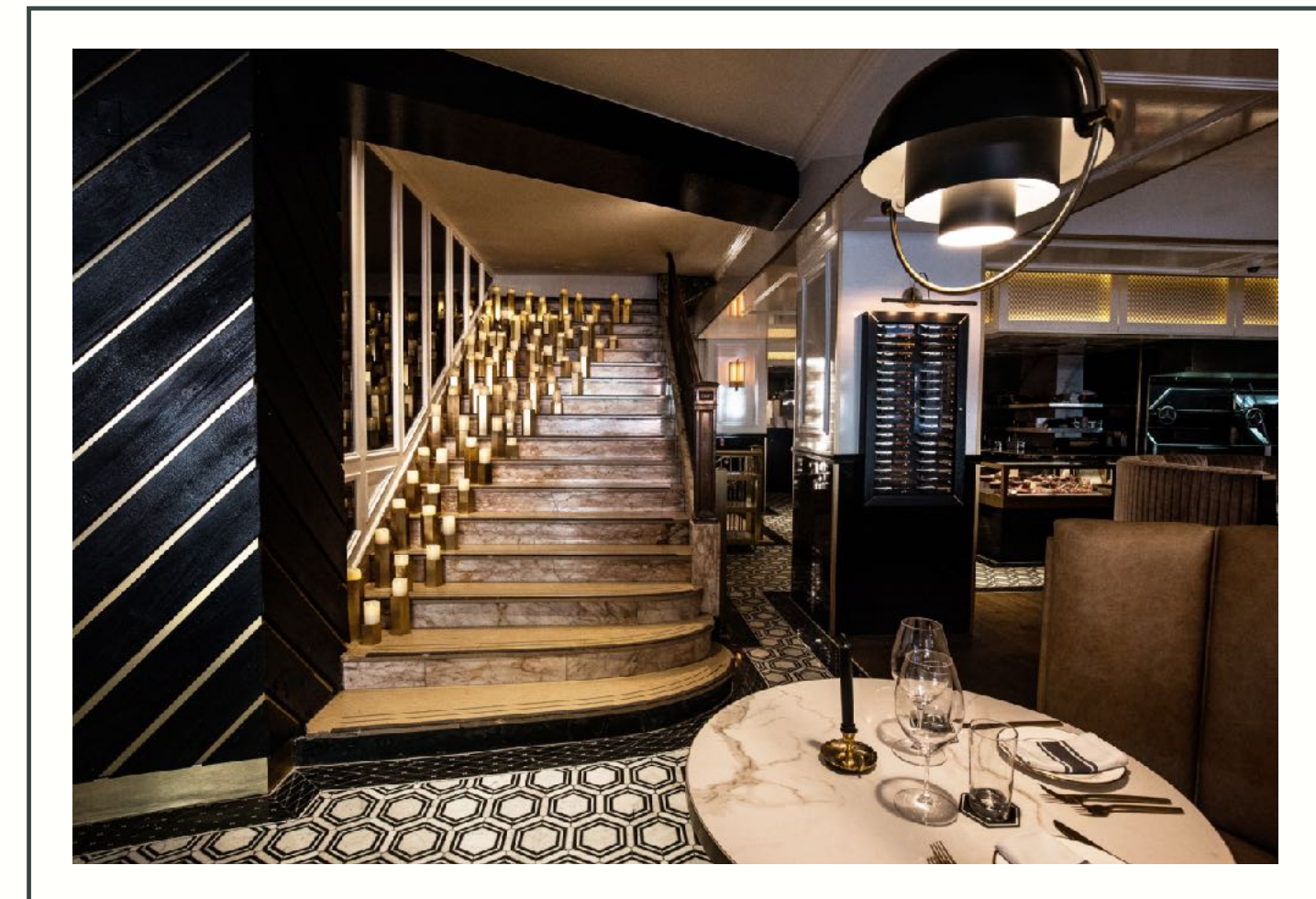
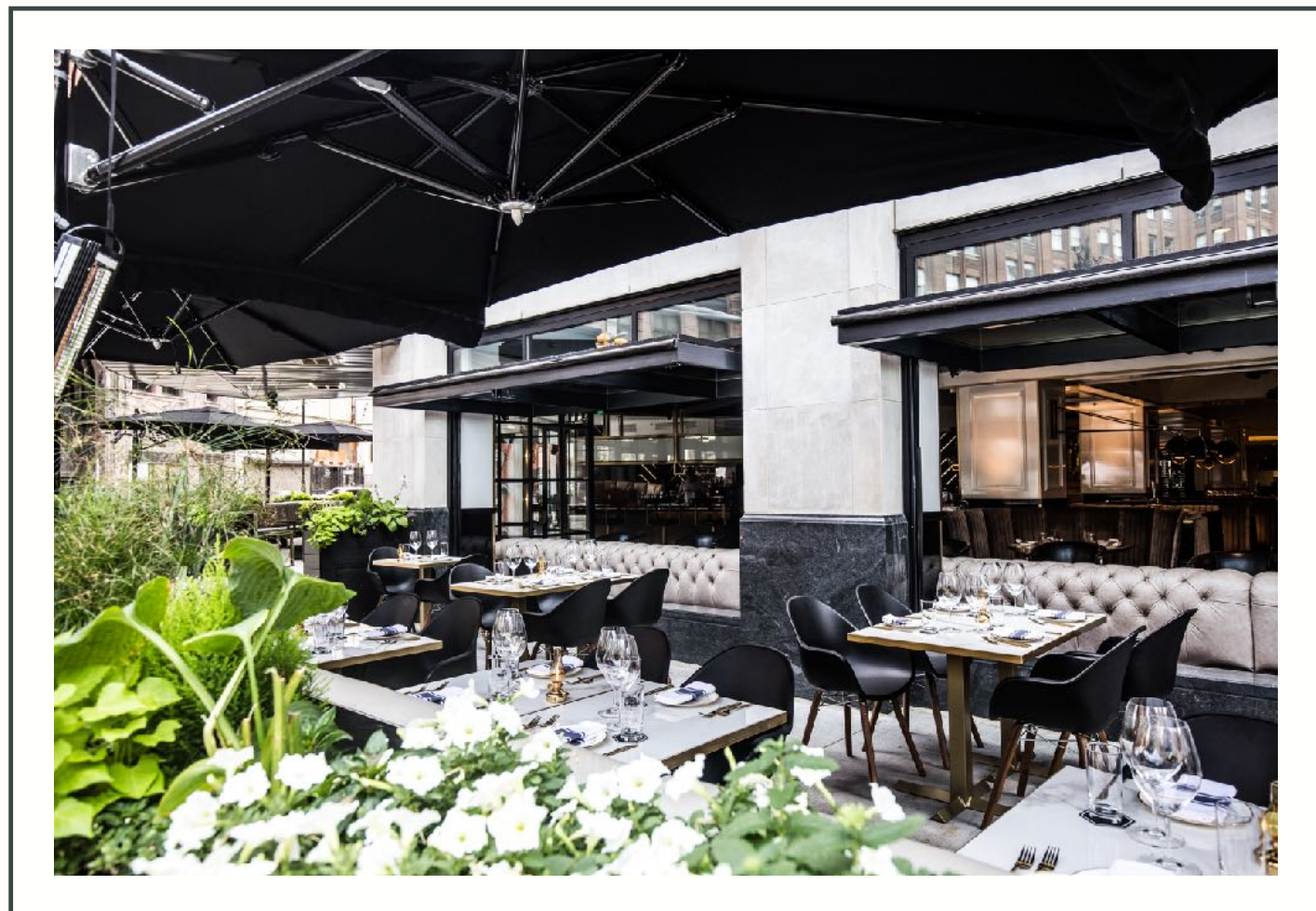
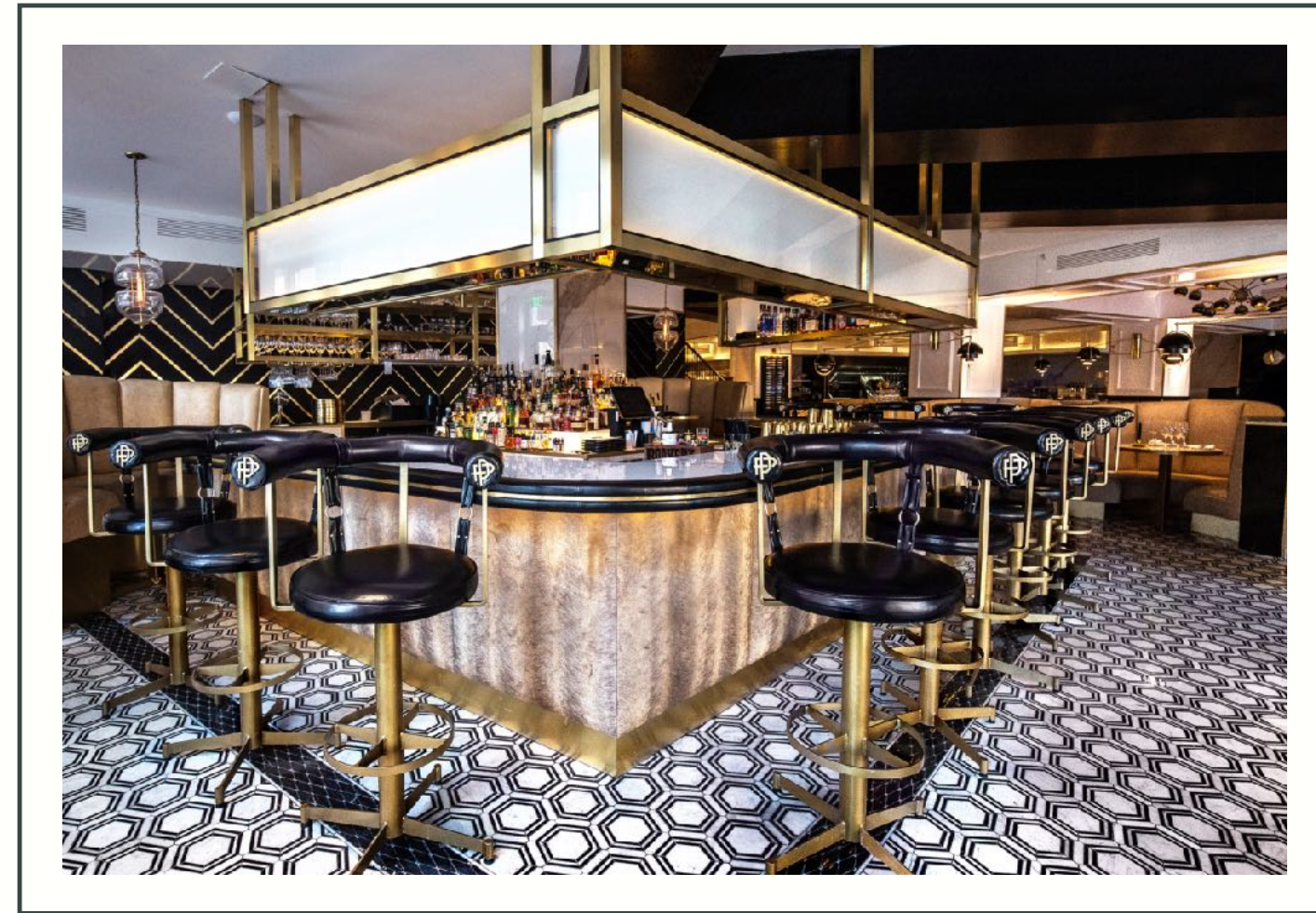




# Prime + Proper *Main Dining*



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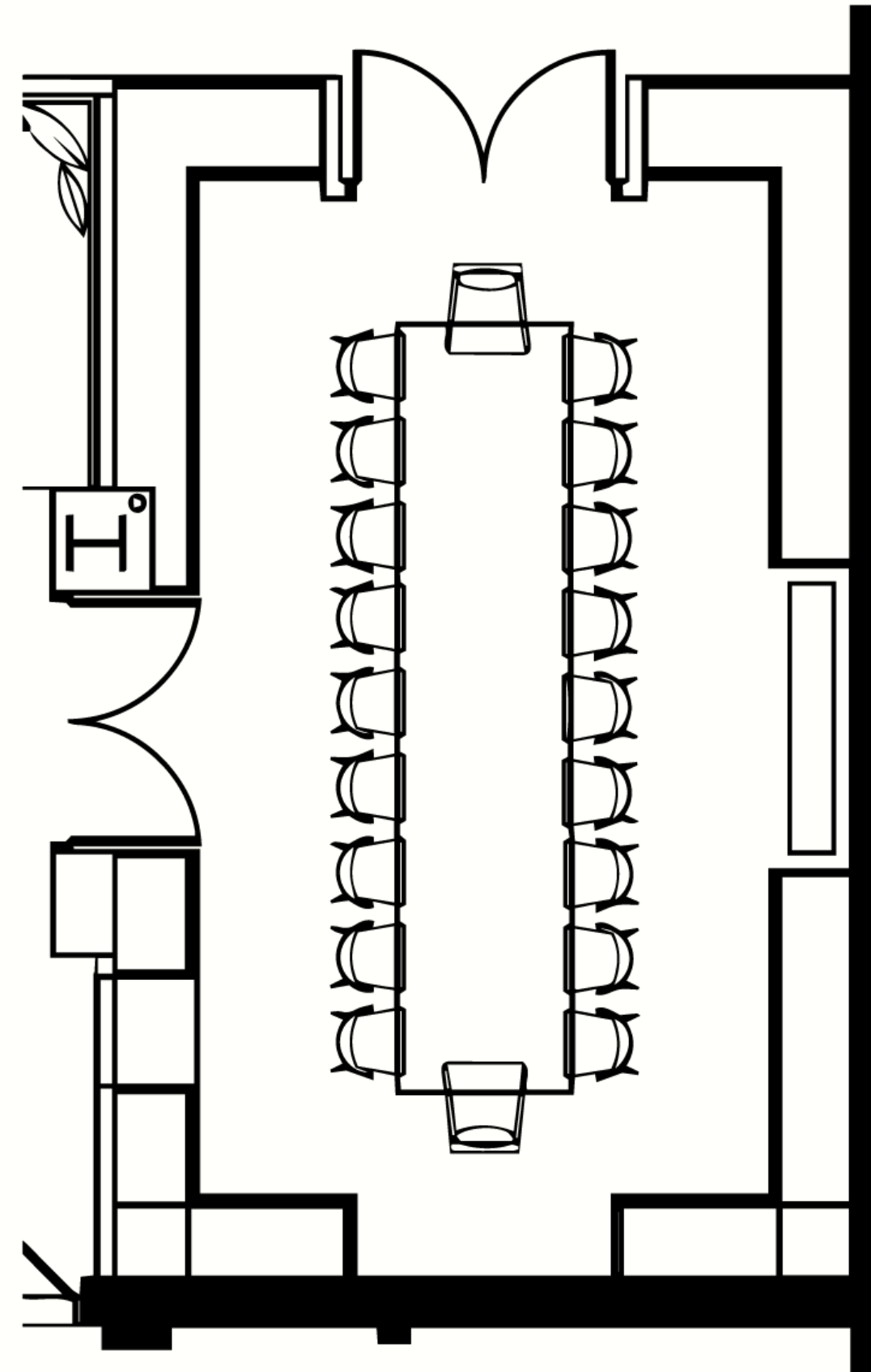
# Prime + Proper Private Dining *Floorplan*

SQ FT 500

SEATED CAPACITY 22

RECEPTION CAPACITY -

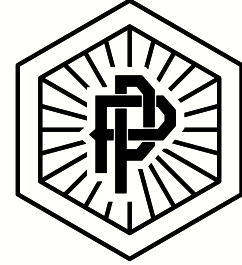
RECEPTION NOT AVAILABLE - SEATED ONLY



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# PRIME + PROPER

EST MMXVII  DETROIT, MI

## Cocktail Hour Events Menu

### HORS D'OEUVRES

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#### OYSTERS

assortment of east + west coast, cocktail sauce, mignonette, umami sauce

#### SHRIMP COCKTAIL

cocktail sauce, grilled lemon

#### EGGPLANT

wood-grilled, garlic, herbs, crostini

#### MINI LOBSTER ROLL

poached lobster + scallop, celery mayo, potato roll, fine herbs, pressed caviar

#### CURED SALMON TORO

smoked yogurt, pickled lemon, bagel chip

#### PRIME KOFTA SKEWERS

beef + lamb, baharat spice, mint, shaved onion

#### AHI TUNA

wonton, smoked shoyo, asian pear, caviar

### STARTERS

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SERVED FAMILY STYLE

#### PROPER PLATEAU (SERVES 3-4)

oysters, lobster, shrimp cocktail, king salmon tartare, king crab, tuna poke, champagne mignonette, cocktail sauce, mustard sauce, umami sauce

#### ROASTED BONE MARROW (SERVES 2-3)

short rib, tabbouleh, whipped garlic, grilled semolina bread

#### OCTOPUS (SERVES 2-3)

hummus, olive oil, capers, aleppo, charred lemon, pita

#### MIYAZAKI GYU A-5 WAGYU STRIP (SERVES 3-4)

6 oz

### CAVIAR

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SERVES 2-3

served with buckwheat belini, deviled egg purée, crème fraîche, caper, red onion, chive

#### SELECT GOLDEN OSETRA

1 oz

#### CLASSIC OSETRA

1 oz

### ENTRÉES + ACCESSORIES

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#### TOMAHAWK RIBEYE

40 oz

#### PORTERHOUSE

32 oz

#### TRUFFLE OR OSCAR SERVICE

offered and served tableside

### SAUCE + BUTTER

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proper steak / béarnaise / roasted garlic ash / au poivre

### CAKES

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SERVES 8-12

#### VANILLA PASSIONFRUIT CAKE

vanilla bean mousse, passionfruit curd, tapioca pearls

#### DARK CHOCOLATE ESPRESSO CAKE

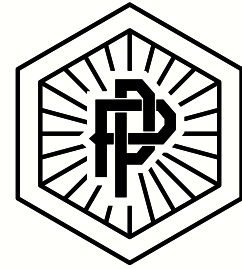
dark chocolate mousse, jivara espresso cremeux, milk chocolate caramel, espresso streusel



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# PRIME + PROPER

EST MMXVII  DETROIT, MI

## Proper Menu

### FIRST COURSE

SERVED FAMILY STYLE

#### GRILLED CAESAR

romaine, pecorino frico, white anchovy, caesar

#### WEDGE

iceberg, tomato, red onion, bacon, roth blue cheese, buttermilk dressing

### ENTRÉES

#### 8 OZ FILET MIGNON

#### ROASTED ALL-NATURAL CHICKEN

#### ORA KING SALMON

### SIDES

SELECT THREE FOR THE TABLE /

SERVED FAMILY STYLE

#### POMMES PURÉE

de robuchon

#### WOOD FIRED BROCCOLINI

fresh za'atar, sumac onions

#### BRUSSELS SPROUTS

honeycrisp apple, bacon, honey mustard

#### MAC + CHEESE

gruyere, reserve cheddar, torchio pasta

#### POMMES FRITES

roasted garlic ash aioli

#### CARROTS

pistachio, chermoula

### DESSERT

SELECT ONE

#### CLASSIC VANILLA CHEESECAKE

#### ICE CREAM or SORBET

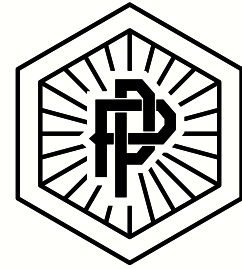
made in-house, served with pizzelle



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# PRIME + PROPER

EST MMXVII  DETROIT, MI

## Prime Menu

### FIRST COURSE

SELECT TWO /  
SERVED FAMILY STYLE

#### GRILLED CAESAR

romaine, pecorino frico, white anchovy, caesar

#### P+P LOUIE

blue crab, butter bibb lettuce, cured yolk, tomato, asparagus,  
avocado,  
poppy seed dressing

#### WEDGE

iceberg, tomato, red onion, bacon, roth blue cheese, buttermilk dressing

#### GREEK

moroccan cured olives, french feta, grilled + pickled peppers, cucumbers,  
tomatoes, smoked oregano

### SIDES

SELECT FOUR FOR THE TABLE /  
SERVED FAMILY STYLE

#### CARROTS

pistachio, chermoula

#### POMMES PURÉE

de robuchon

#### WOOD FIRED BROCCOLINI

fresh za'atar, sumac onions

#### CORN CRÈME BRÛLÉE

roasted sweet corn custard, turbinado sugar

#### BRUSSELS SPROUTS

honeycrisp apple, bacon, honey mustard

#### RICOTTA GNOCCHI

mushroom conserva, pecorino, caraway mustard, horseradish

#### MAC + CHEESE

gruyere, reserve cheddar, torchio pasta

#### POMMES FRITES

roasted garlic ash aioli

### ENTRÉES

#### 8 OZ FILET MIGNON

#### ROASTED ALL-NATURAL CHICKEN BREAST

#### 18 OZ PRIME BONE-IN NEW YORK STRIP

#### ORA KING SALMON

### DESSERT

SELECT TWO

#### CLASSIC VANILLA CHEESECAKE

#### ICE CREAM or SORBET

made in-house, served with pizzelle

#### PEANUT BUTTER PAVÉ



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## SUPPER CLUB

[CASHONLYDETROIT.COM](http://CASHONLYDETROIT.COM)

[@CASHONLYSUPPERCLUB](https://www.instagram.com/CASHONLYSUPPERCLUB)

A distinctive and hyper-luxury twist on a Hollywood-glam inspired Supper Club. Tucked away in an exclusive enclave within the 1912 built, former Peter Smith & Son's building in Capital Park, Detroit.

Cash Only Supper Club presents the energy of live and theatrical music and dancing, paired with the finest execution in fine-dining service, food and libations. Allow us to take you back in time when we appreciated the art of the soiree; where the atmosphere is intimate, the crowd is posh and you can taste the glamour.

1145 GRISWOLD ST, DETROIT, MI 48226



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# Cash Only Supper Club

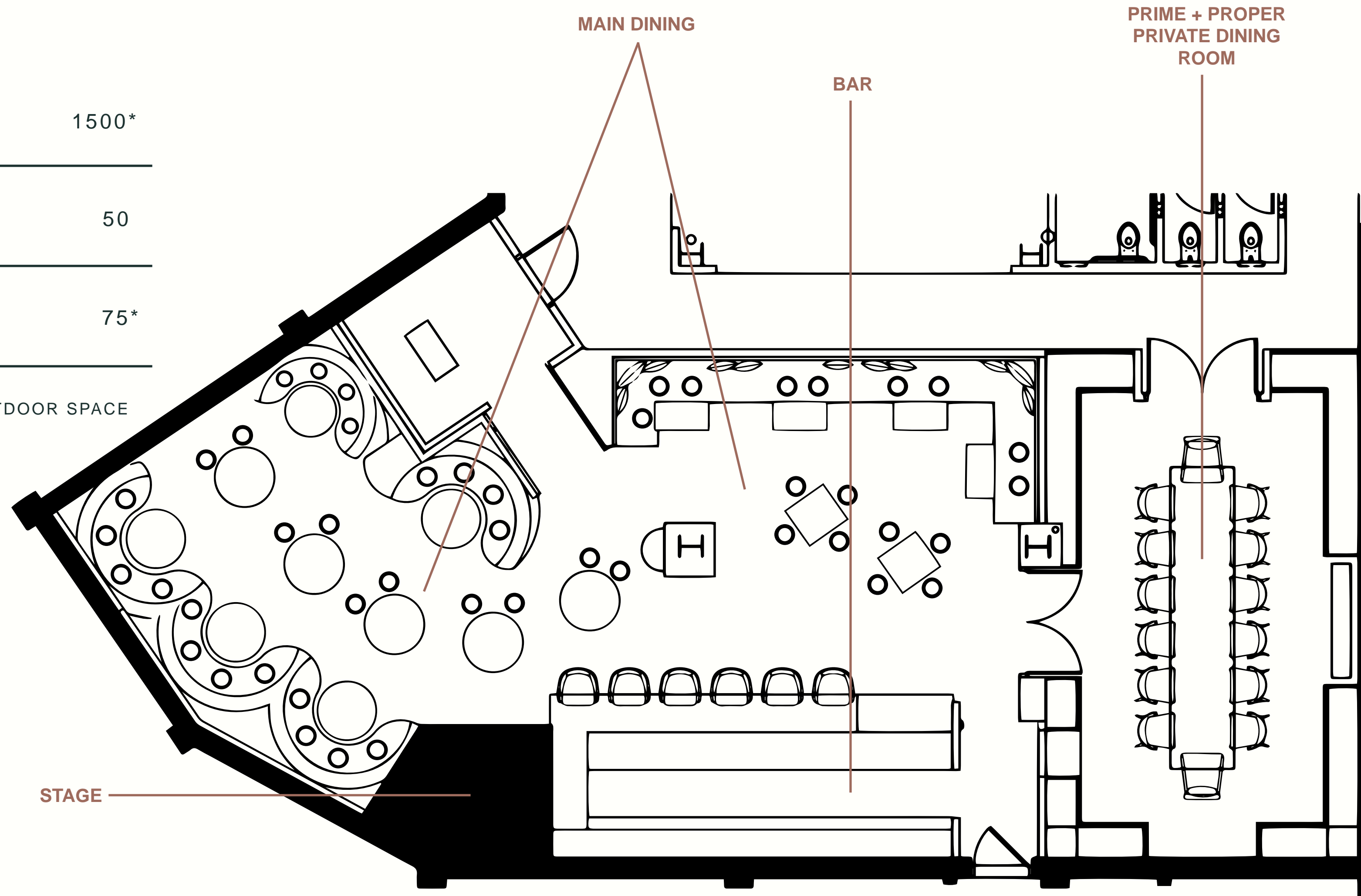
## *Floorplan*

SQ FT 1500\*

SEATED CAPACITY 50

RECEPTION CAPACITY 75\*

\*EXCLUDES OUTDOOR SPACE







SUPPER CLUB

# Buyout Menu

## SALAD

SELECT TWO FOR EACH TABLE

### CEASAR SALAD

romaine, pecorino frico, white anchovy, caesar

### WEDGE

iceberg, tomato, red onion, bacon, roth blue cheese, buttermilk dressing

### P+P LOUIE

blue crab, butter bibb lettuce, cured yolk, tomato, asparagus, avocado, poppy seed dressing

## ENTRÉES & ACCESSORIES

SELECT THREE FOR EACH TABLE

### ORA KING SALMON

### SUPPLEMENTS +\$

### PRIME TENDERLOIN

### BUTTERED POACHED MAINE LOBSTER TAIL

18 OZ. BONE-IN NEW YORK STRIP

### SEASONAL TORCHIO PASTA

### 32 OZ TOMAHAWK

can be made vegan or gluten free

### TRUFFLE SERVICE

### 32 OZ PORTERHOUSE

offered and served table side

## SIDES

SELECT THREE FOR EACH TABLE

### POMMES PURÉE

de robuchon

### MAC + CHEESE

gruyère, reserve cheddar, torchio pasta

### CARROTS

pistachio, chermoula

### WOOD FIRED BROCCOLINI

fresh za'atar, sumac onions

### RICOTTA GNOCCHI

mushroom conserva, pecorino, caraway mustard, horseradish

### BRUSSEL SPROUTS

honeycrisp apple, bacon, honey mustard

## DESSERT

### MINIATURE DESSERT PLATTER

assorted pastries, strolling service  
passion fruit mango tart, strawberry panna cotta, espresso brownie bites

### CLASSIC VANILLA CHEESECAKE

graham crust, fresh berries, raspberry whipped cream

### PEANUT BUTTER PAVÉ

peanut butter gianduja, caramel, peanut brittle crunch, dark chocolate glaze

## CAKES

SERVES 8-12

### VANILLA PASSIONFRUIT CAKE

vanilla bean mousse, passionfruit curd, tapioca pearls

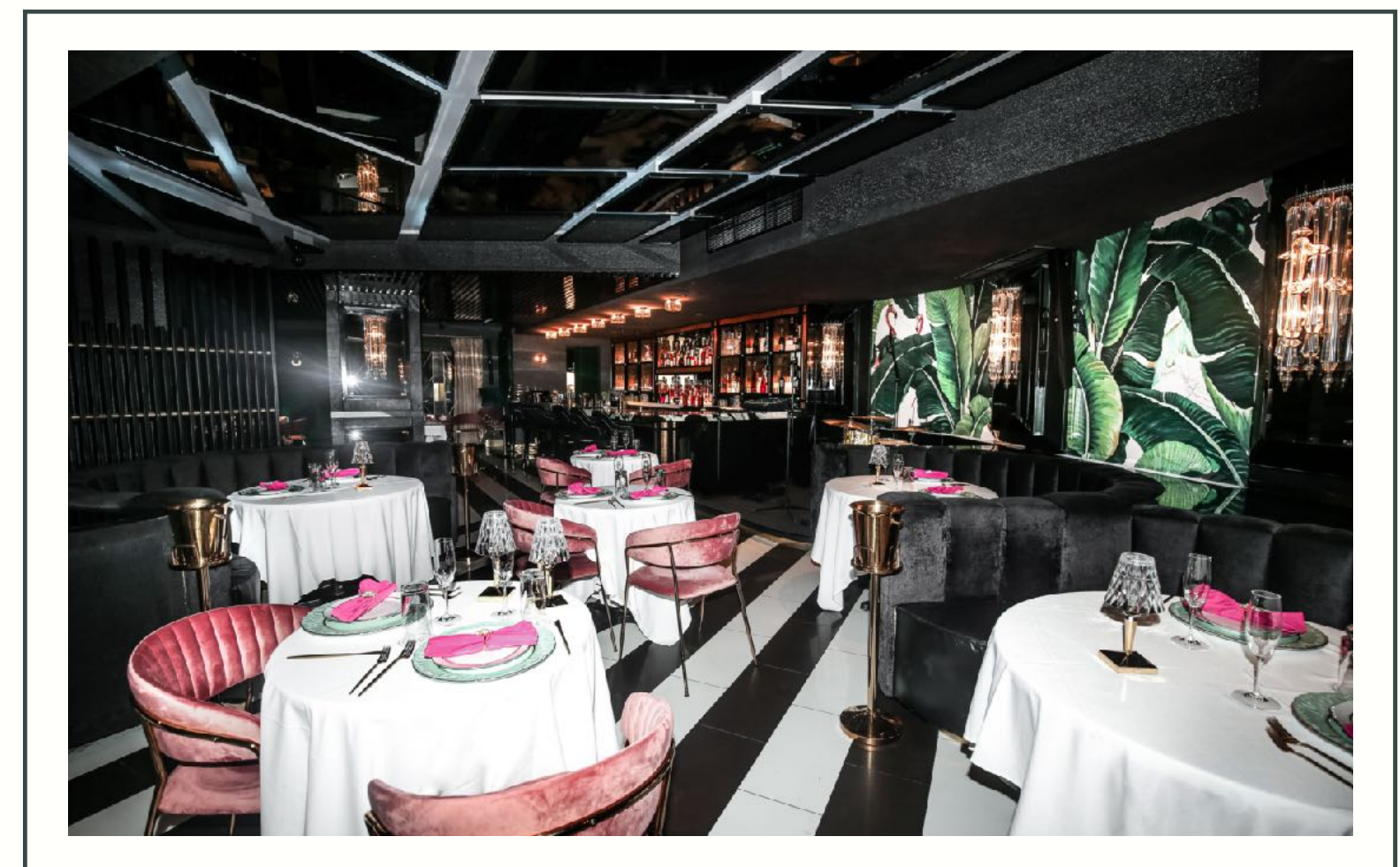
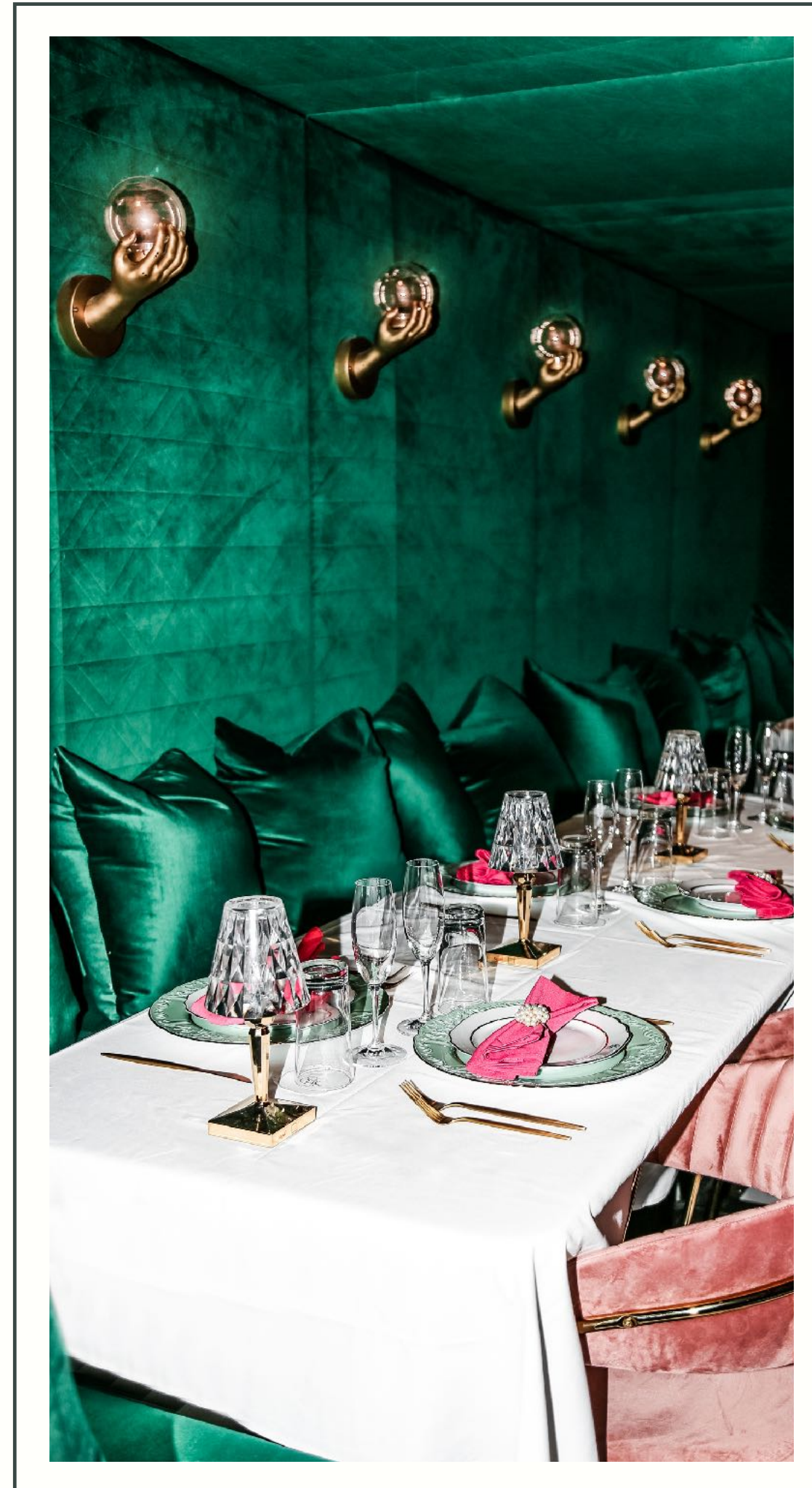
### DARK CHOCOLATE ESPRESSO CAKE

dark chocolate mousse, jivara espresso crèmeux, milk chocolate caramel, espresso streusel



# Cash Only Supper Club

## *Interiors*





# TOWNHOUSE

[EATATTOWNHOUSE.COM](http://EATATTOWNHOUSE.COM)

@EATATTOWNHOUSE

Created from our passion and respect for “American comfort food”, we seize the opportunity to provide our guests with inspired interpretations of their favorites by elevating them with fine dining hospitality and culinary techniques. Townhouse Birmingham validates modern American comfort food and libation flair with world-class service.

We are passionately committed to offering the freshest, premium ingredients, presenting a seasonal menu that is comfort focused and artistic, rooted in cultivating the relationship between our guests and the food and drink we serve.

We are fortunate to have some of the country’s finest in their trades, including an elite culinary team, libation experts, management, service artists and apprentices.

So we invite you to share our passion for perfectly crafted food, libations, and guest experience.

180 PIERCE ST, BIRMINGHAM, MI 48009

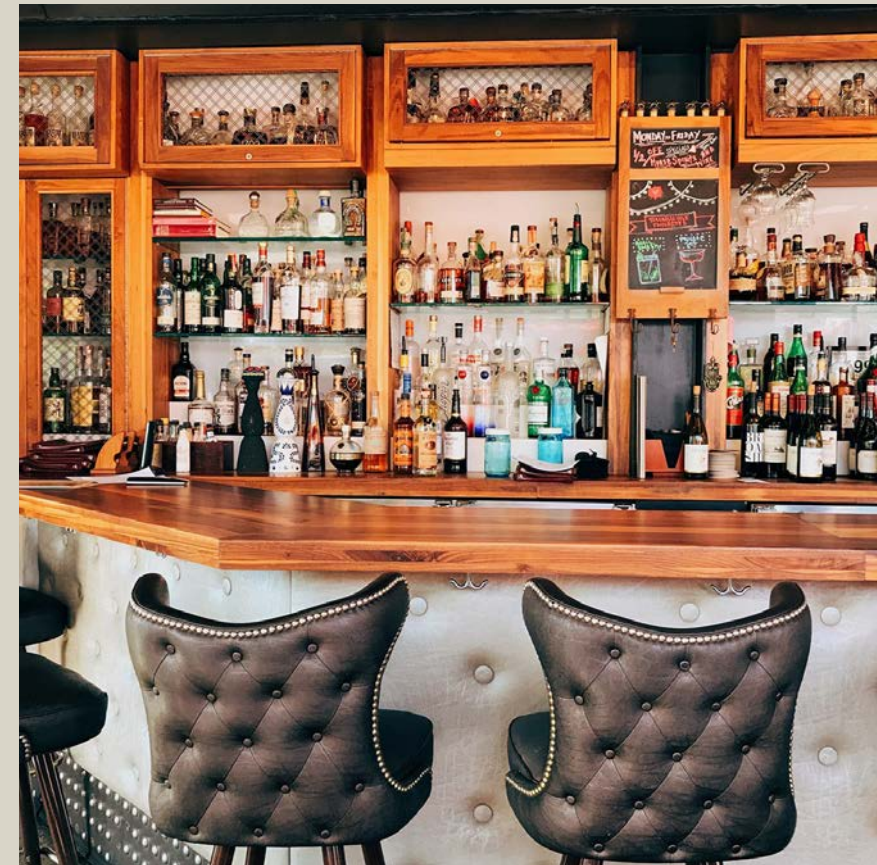
248.792.5241



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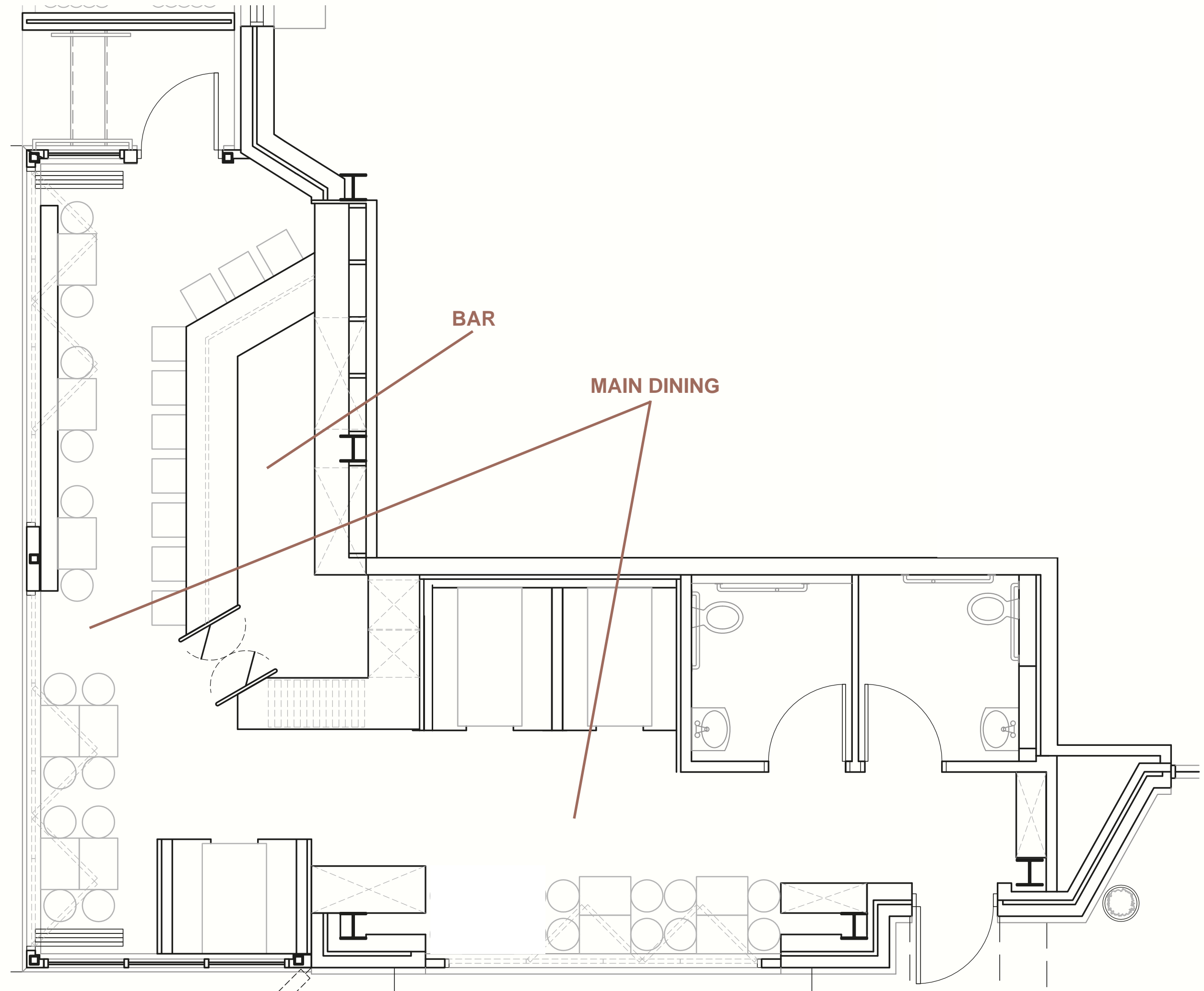
# Townhouse Birmingham *Floorplan*

SQ FT 750

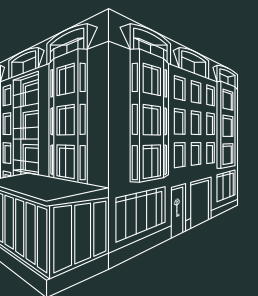
SEATED 45\*

RECEPTION CAPACITY 65\*

\*EXCLUDES PATIO SEATING



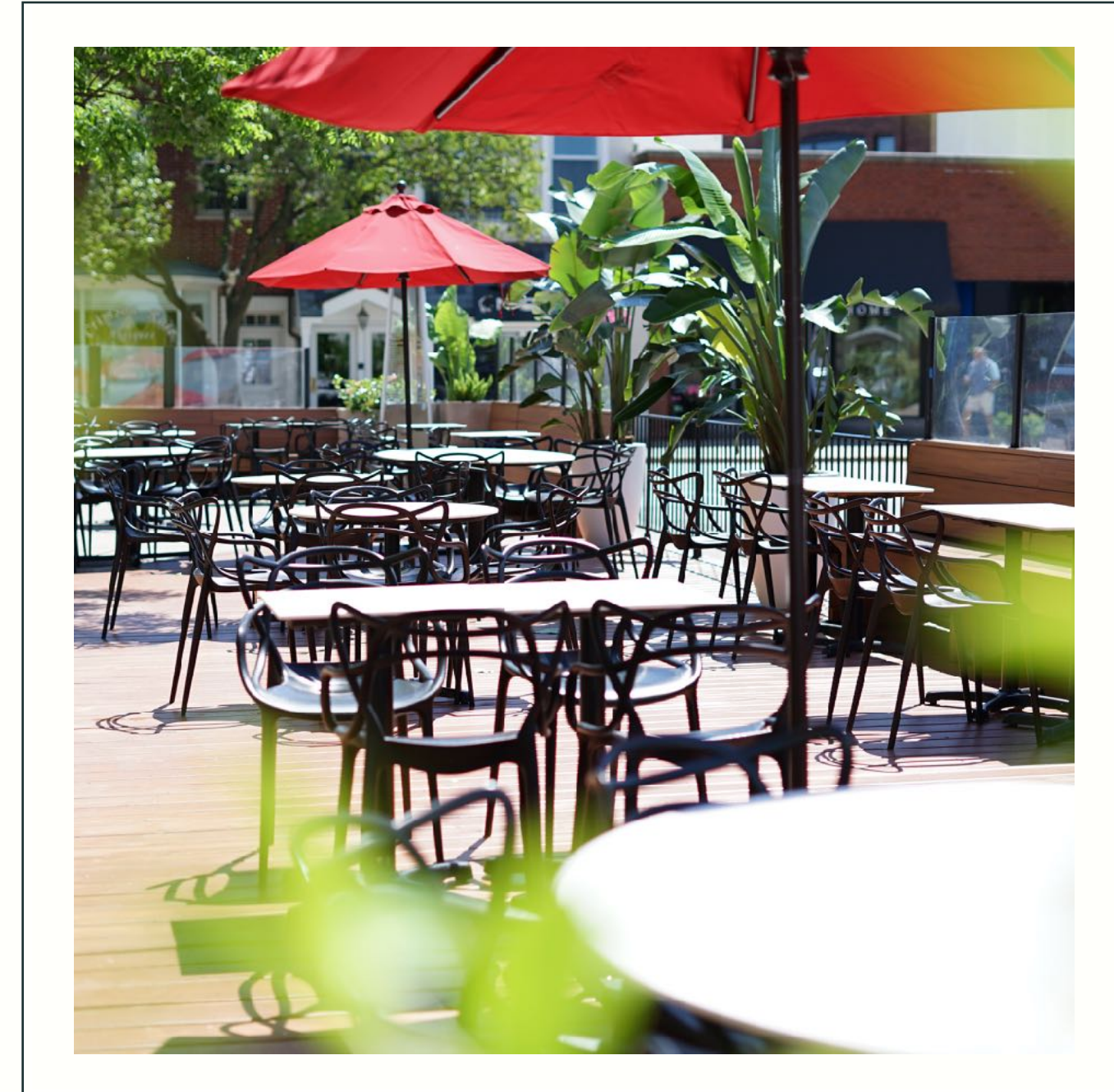
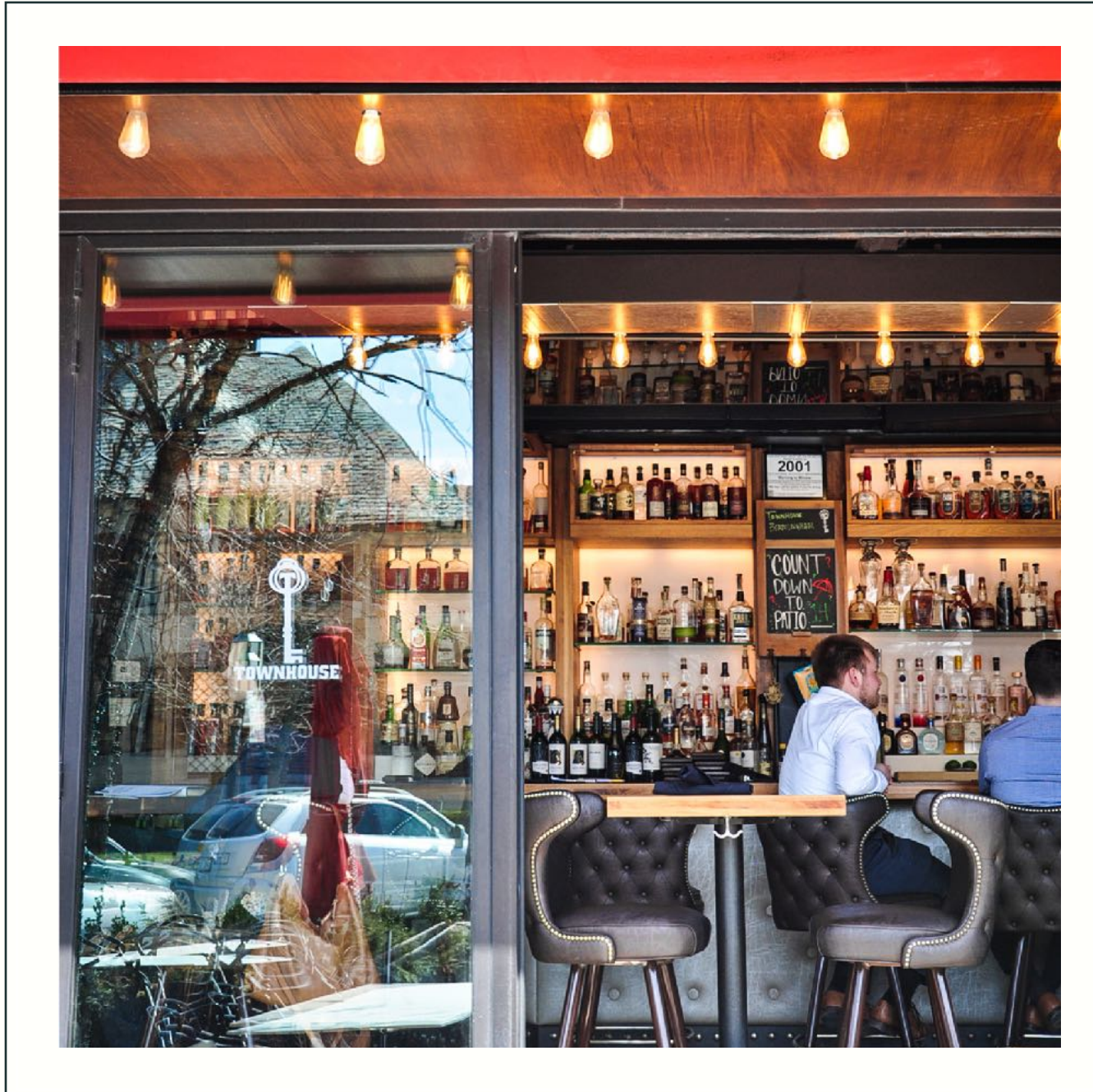
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# Townhouse Birmingham

*Interiors & Patio*





# TOWNHOUSE

## Dinner Menu

### BEGINNINGS

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#### WATERMELON FETA

marcona almond, tomato, cucumber, mint, miso

#### ARTICHOKE KALE QUESO

crispy leeks, pita, reggiano

#### BUFFALO CAULIFLOWER

crispy cauliflower, house hot sauce, blue cheese, celery

#### THE G.O.A.T

goat cheese, smashed avocado, honey, pumpkin seeds, chili flakes, semolina toast

### GREENS

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#### CAESAR

romaine, semolina crouton, pecorino romano, black pepper

#### HOUSE GREEK

romaine, golden beet, olives, feta, tomato, cucumber, red onion, greek vinaigrette

#### POWER SALAD

three grains & chickpea, pumpkin seed, apple, avocado, greens, honey-lime vinaigrette

#### STEAK SALAD

marinated ribeye, kale, farro, beets, pecorino, basil vinaigrette

### HOUSE SPECIALTIES

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#### SEARED SALMON

corn velouté, succotash, crispy garlic, aleppo pepper

#### ROASTED CHICKEN

za'atar, tabbouleh, cucumber yogurt, crispy chickpea

#### TOWNHOUSE BURGER

brined, hand-pattied, bourbon glazed onions, white cheddar, brioche

#### VEGAN BURGER

two patties, special sauce, lettuce, tomato, cheddar, pickle, sesame seed bun

#### CRISPY CHICKEN SANDWICH

slaw, tomato, swiss, rosemary aioli, croissant

#### CHEESESTEAK

shaved ribeye, bourbon glazed onion, piquillo pepper, pan cubana

#### STEAK & FRITES

filet, garlic, peppercorn fries, tabbouleh

#### CRISPY HALIBUT

beer batter, red curry aioli, creamy slaw, house chips

### HOUSE SIDES

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#### TRUFFLE FRIES

white truffle oil, gremolata, rosemary garlic aioli

#### SLAW

shaved cabbage, sherry vinaigrette, peppers, honey roasted peanuts

#### SUCCOTASH

baby zucchini, red onion, roasted corn, cherry tomato

#### TABBOULEH

kale, quinoa, tomato, cucumber, mint, lemon

### ENDINGS

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#### VEGAN CHOCOLATE CHIP COOKIES

three cookies, made in house

#### CHOCOLATE CHEESECAKE

espresso ganache, chocolate cookie crust, crispy pearls





# Contact Us

*Event Inquiries & Requests*

HEIRLOOM HOSPITALITY GROUP, LLC

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313-636-2800

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