



# BasBlue

## PRIVATE EVENTS

110 East Ferry Street  
Detroit, Michigan 48202  
313-474-1883



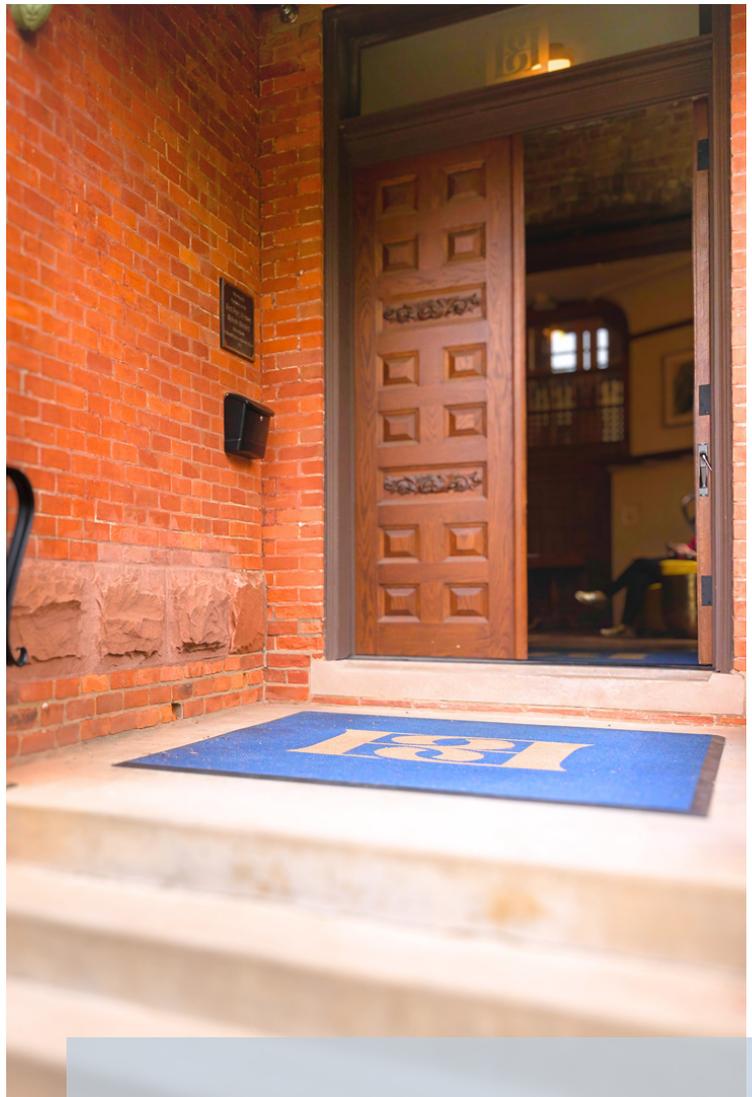
HassBlue  
Coffee,  
Food,  
Bar,  
OPEN



BasBlue is committed to advancing women and non-binary individuals' economic mobility and leadership skills by providing community connection, educational programming, and resources.

From dedicated space in a beautiful historic mansion located in Midtown Detroit to collaborate and connect, to locally-sourced fare served through our in-house café, BasBlue is a diverse and inclusive community destination to learn, grow and build connections for the future.

# ABOUT US



**Welcome, the door is open...**

BasBlue strives to have a lasting impact on your personal and professional growth.



# SPACE OVERVIEW



## VERSATILE EVENT SPACE FOR EVERY OCCASION

Whether you're planning a corporate summit or board meeting, celebrating a special occasion, tying the knot in style, or hosting a noteworthy event, BasBlue is your go-to destination for a memorable experience.

## SERVICE HIGHLIGHTS

### **UPSCALE MEETING & CONFERENCE SPACES**

Benefit from well-appointed private rooms designed to inspire productivity and innovation.

### **STATE-OF-THE-ART EVENT ROOMS**

Our spaces are equipped with cutting-edge audiovisual technology, setting the stage for impactful presentations and unforgettable celebrations.

### **IN-HOUSE BASBLUE CAFÉ & BAR**

Elevate your event with a delectable array of food and beverages, meticulously prepared by our culinary team at BasBlue Café & Bar.

### **EXCLUSIVE FULL-VENUE RENTAL**

For larger events requiring a more comprehensive setting, BasBlue offers the opportunity to utilize the entire historic mansion and/or Carriage House, guaranteeing an unrivaled experience.



# MAIN HOUSE

## FIRST FLOOR



LOBBY



JOSEPHINE LOVE LIBRARY



ANNE PARSON'S DINING ROOM



BASBLUE CAFE

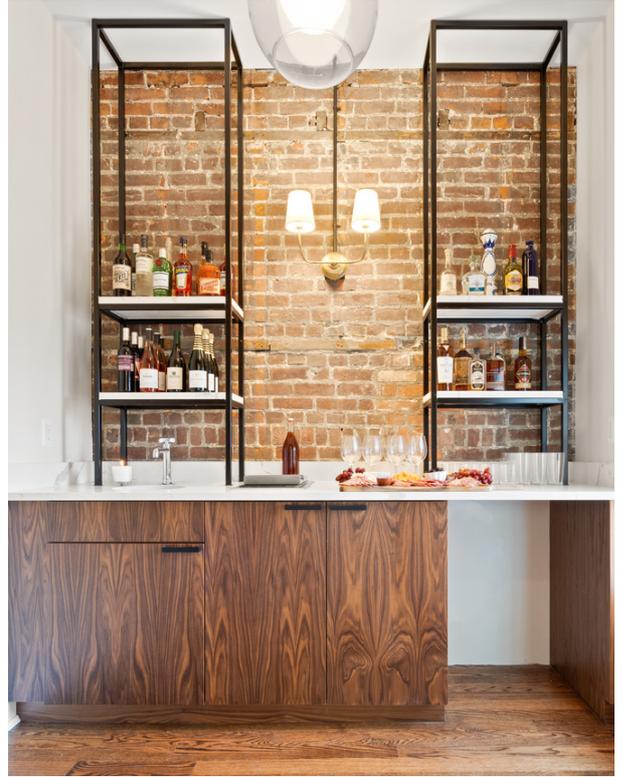


# MAIN HOUSE

## SECOND FLOOR



**RUTH ELLIS MEETING ROOM (LANDING)**



**BAR**



**GRACE LEE BOGGS BOARD ROOM**



**AGNES MARY MANSOUR COLLABORATION SPACE**



# MAIN HOUSE

THIRD FLOOR



ARETHA FRANKLIN MULTIMEDIA ROOM



# SPACE OVERVIEW

## MAIN HOUSE

**Full Capacity - 350 guests**

SPACE	CAPACITY	A/V
<b>FIRST FLOOR</b>		
Entire 1st Floor	50 seated - 80 cocktail	Music/Mic
Anne Parson's Dining Room	18 seated	Music/Mic
Dining Room + Library	30 seated	Music/Mic
<b>SECOND FLOOR</b>		
Entire 2nd Floor	50 cocktail	Music/TV
Ruth Ellis Meeting Room (Landing)	4	TV - Solstice
Grace Lee Boggs Board Room	7	TV - Solstice
Agnes Mary Mansour Collaboration Space	10 seated	TV
<b>THIRD FLOOR</b>		
Aretha Franklin Multimedia Room	50 seated - 80 cocktail	Projector with HDMI/Music/Mic
<b>GROUND FLOOR</b>		
Wellness Center	Up to 20	Music



# CARRIAGE HOUSE

## FIRST FLOOR





# CARRIAGE HOUSE

## SECOND FLOOR



**DR. MONA HANNA-ATTISHA MEETING ROOM**



**DR. ETHELENE CROCKETT MEETING ROOM**



**ELIZABETH DENNISON MEETING ROOM**



**VIOLET T. LEWIS MEETING ROOM**



# SPACE OVERVIEW

## CARRIAGE HOUSE

**Full Capacity - 60 guests**

SPACE	CAPACITY	A/V
<b>FIRST FLOOR</b>		
Entire 1st Floor	20 standing - 7 seated	Music
<b>SECOND FLOOR*</b>		
Entire 2nd Floor*	40	
Dr. Mona Hanna-Attisha Meeting Room*	18	TV w/ HDMI
Violet T. Lewis Meeting Room*	8	-
Dr. Ethelene Crockett Meeting Room*	6	TV w/ HDMI
Elizabeth Dennison Meeting Room*	8	TV w/ HDMI

**\*Stair access only**

## OUTDOOR SPACES

Space	Capacity	A/V
Front Lawn	13	-
Patio	20	Music





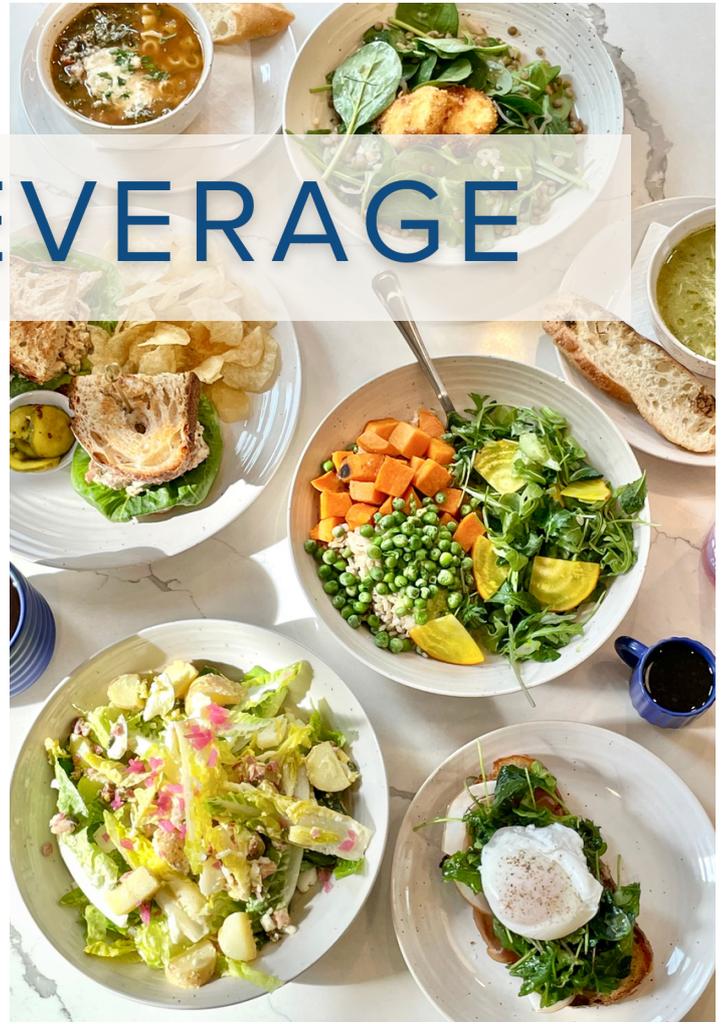
# FOOD & BEVERAGE

## CHEF-IN-RESIDENCE

BasBlue's Chef-in-Residence Program partners with women and non-binary chefs in Detroit to focus on supporting creative culinary experimentation, micro-grant opportunities, marketing development, and guidance to rising chefs as they define their pathways to success.

The Chef in Residence program's featured chef alternates on a quarterly basis, along with their curated seasonal menu, exclusively for BasBlue.

Across every aspect of our space and community, there's nothing better than food bringing togetherness, connections and happiness.



## BREAKFAST

F R U I T	<b>A bright selection of seasonal fruit, served mixed and garnished with fresh mint</b>	
	SMALL (SERVES 5)	\$35
	MEDIUM (SERVES 10)	\$65
	LARGE (SERVES 20)	\$120
P A S T R I E S	<b>A selection of muffins, croissants, and danishes from locally sourced bakeries including Walter Pat's Bakery, Give Thanks Bakery, and BasBlue</b>	
	SMALL (SERVES 5)	\$30
	MEDIUM (SERVES 10)	\$60
	LARGE (SERVES 20)	\$100
H O T	<b>CHEF'S BREAKFAST SANDWICH</b>	
	SMALL (SERVES 5-7)	\$75
	MEDIUM (SERVES 8-12)	\$120
	LARGE (SERVES 15-20)	\$200



# FOOD & BEVERAGE

## LUNCH

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### CHEF'S SALADS

Experience the season's finest salad curated by the Chef-in-Residence featured chef, exclusive to BasBlue. Relish in the diverse flavors, innovative combinations, and the personal touch of our featured chef's culinary flair.

SMALL (SERVES 5-7)	\$120
MEDIUM (SERVES 8-12)	\$175
LARGE (SERVES 15-20)	\$225

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### CHEF'S VEGETARIAN

This ever-changing sandwich creation is crafted with the freshest, locally sourced ingredients, carefully selected to provide a harmonious blend of flavors and textures

SMALL (SERVES 5-7)	\$100
MEDIUM (SERVES 8-12)	\$150
LARGE (SERVES 15-20)	\$200

### TURKEY MELT

Turkey, Cabot white cheddar, honey crisp apples, house-pickled red onion, dressed arugula, honey dijon, brioche bun

SMALL (SERVES 5-7)	\$120
MEDIUM (SERVES 8-12)	\$175
LARGE (SERVES 15-20)	\$225

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### COOKIES

SMALL (SERVES 5-7)	\$75
MEDIUM (SERVES 8-12)	\$120
LARGE (SERVES 15-20)	\$200

### BROWN BAG LUNCH

Choice of one BasBlue Sandwich or Salad Includes Chips + Lemonade	\$18/pp
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### FAMILY STYLE LUNCH

Assortment of Seasonal BasBlue Salads, Sandwiches + Cookies	\$32/pp
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# FOOD & BEVERAGE

## SHARED PLATES

H O R S  D , O E U V R E S	<b>CANAPES</b>	
	Choice of One: Smoked Salmon + Fennel, Fig Pear or Bruschetta	\$30 PER DOZEN
	<b>FLATBREADS</b>	
	BasBlue seasonal flatbreads : Roasted Vegetables or Add Protein	\$24 PER DOZEN + PROTEIN \$5
<b>MINI SKEWERS</b>		
Choice of One: Chicken, Shrimp or Beef	\$30 PER DOZEN	
<b>WING PLATTER</b>		
Choice of One: Hot Honey, Citrus BBQ or Garlic Parmesan	\$36 PER DOZEN	
B O A R D S	<b>CHARCUTERIE + CHEESE BOARD</b>	
	SMALL (SERVES 4)                      \$80 MEDIUM (SERVES 6-8)                \$115 LARGE (SERVES 15-20)                \$160	<b>CHEESE BOARD (Vegetarian)</b>
		SMALL (SERVES 4)                      \$75 MEDIUM (SERVES 6-8)                \$100 LARGE (SERVES 15-20)                \$150





# FOOD & BEVERAGE

## BEVERAGES

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### COFFEE AND TEA SERVICE

\$5 PER PERSON  
\$8 PER PERSON  
ALL DAY SERVICE

### ASSORTED COLD BEVERAGES

\$5 PER PERSON

## BAR PACKAGES

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**BEER + WINE** \$18 PER PERSON PER HOUR  
**STANDARD PACKAGE** \$20 PER PERSON PER HOUR  
**PREMIUM PACKAGE** \$25 PER PERSON PER HOUR

2 hour minimum required

### WINE SELECTION\*

#### SHADY LANE CELLARS

Chardonnay  
Sparkling Riesling  
Red Blend

#### OPULANCE WINES

Cabernet Sauvignon  
Pinot Grigio

#### HER WINE

Sauvignon Blanc

#### OTHER PEOPLE'S PINOT

Pinot Noir

#### MASCARO CAVA

Rosé

\*Select 1 Red, 1 White

### STANDARD

#### AMERICAN FIFTH

Vodka

#### EL JIMADOR

Tequila

#### HENDRICK'S

Gin

#### DETROIT CITY BUTCHER'S CUT

Bourbon

### PREMIUM

#### GREY GOOSE

Vodka

#### CASAMIGOS

Tequila

#### THE BOTANIST

Gin

#### UNCLE NEAREST

Bourbon

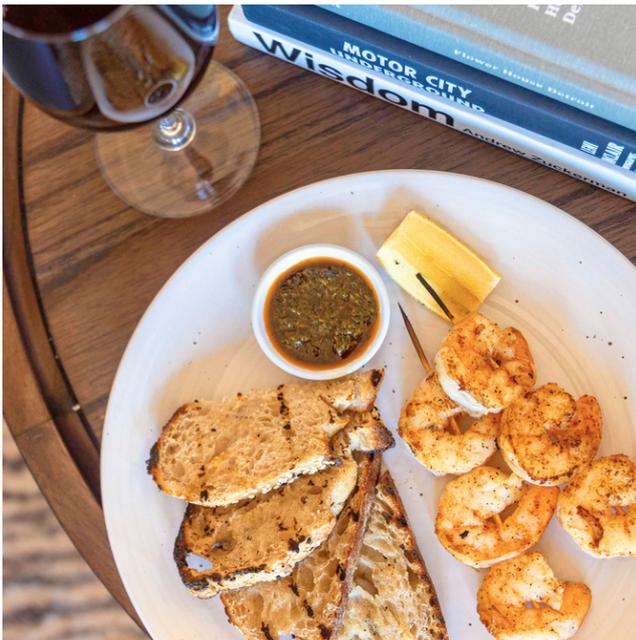
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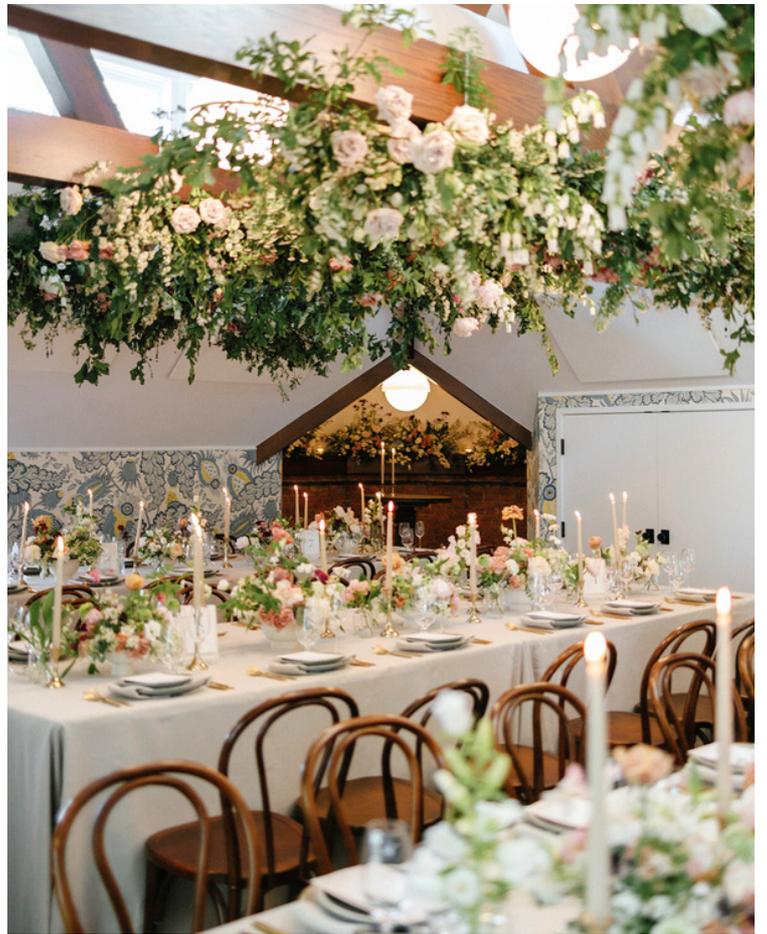
#### REMY MARTIN VSOP

Cognac

#### MACALLAN 12 YEAR

Scotch







# THINGS TO NOTE

## ROOM FEES & AVAILABILITY

BasBlue will levy a "room fee" based upon your room selection. Each room is unique in its availability and use, which shall be dictated by BasBlue Management during your booking process.

## MEMBER CLAUSE

BasBlue members receive one complimentary 2-hour reservation per day in any meeting room holding 8 guest or less.

All current BasBlue members will receive a 10% discount on the room rate. Discount does not apply to taxes, third party fees, food, or beverages, and cannot be credited towards any other purchases within BasBlue. While current members will take priority in room rental inquiries, BasBlue reserves the right to rent event space to non- members as well.

## CONTRACT & DEPOSIT

Client shall make a deposit equal to the room fee upon mutual acceptance of a BasBlue Rental Contract. The deposit is non- refundable. When your event does not have a room fee, a percentage of the food & beverage total may be required to book your event. Client may be required to make an additional food and beverage deposit 30 days prior to the event, equaling up to 30% of the estimated food and beverage charges, and shall be subject to the cancellation policy set forth below.

## FOOD & BEVERAGE

Outside food is not permitted inside BasBlue meeting rooms. Outside catering may only be allowed for events with over 20 guests and requires approval from BasBlue Management. Usage fees may apply.

No alcoholic beverages may be brought into Bas Blue for a private function. Any alcoholic beverages consumed at BasBlue must be purchased from BasBlue.

## BILLING INSTRUCTIONS

Events require full payment no later than 5pm, 2 business days' prior to the date of the event. Any additional charges thereafter are to be paid upon event completion. Late payments will be charged \$100 per day, beginning the day after the event, until the final invoice is paid in full. Amounts that remain unpaid for more than 30 days shall accrue interest at a rate of seven percent per annum.

## VENDOR POLICIES

Client agrees to pay any and all charges resulting from outside vendors hired by the Client, including but not limited to, late arrivals or staffing shortages that result in BasBlue staff assistance, as billed by BasBlue. Client agrees to coordinate and obtain Vendor Contracts for any and all contractors that enter the building and to provide BasBlue with the signed contracts and Certificate of Liability Insurance copies prior to the scheduled arrival date. Any Contractors providing service at BasBlue for a Client shall ensure that BasBlue is a named insured for its insurance coverage. BasBlue reserves the right to charge a 10-15% fee in addition to the balance of any rentals/services acquired by BasBlue that are not already included in your agreement. This may include upgrades to rental items, valet services, etc.

## CANCELLATION POLICY

All room rental fees are non-refundable. The following cancellation fees will also be assessed as liquidated damages: If the Client cancels less than 14 days in advance of an event, Client shall forfeit 50% of the food & beverage deposit.

If the Client cancels less than 7 full days in advance, Client forfeits 75% of the food and beverage deposit. If the Client cancels less than 72 hours in advance, Client forfeits 90% of the food and beverage deposit. Notwithstanding the foregoing, in the instance the event is completely unable to occur, as a result of the acts or omissions of BasBlue and/or any other employee, agent, supplier, or third-party supplier of BasBlue, or unforeseen catastrophic events beyond the control of client and BasBlue, BasBlue acknowledges and agrees that the client may terminate this contract and BasBlue shall retain the room rental fee as liquidated damages as BasBlue's sole and exclusive remedy, and neither party shall have any further liability under this contract.

Furthermore, Client agrees BasBlue's aggregate monetary liability for violations of these terms will not exceed an amount equal to the amount paid to BasBlue by Client. In no event shall either party be liable for special, punitive, exemplary, or consequential damages arising out of or in connection with the performance or nonperformance of obligations undertaken by BasBlue. BasBlue makes no warranty, express or implied, with respect to the services rendered by itself, its officers, directors, or agents.

THANK YOU



# BasBlue

## CONTACT US



### ADDRESS

110 East Ferry Street  
Detroit, MI



### PRIVATE EVENTS SALES

313-403-3549  
Events@basblueus.com



### WEBSITE

basblueus.com



### INSTAGRAM

@basblueus



### FACEBOOK

BasBlue



### LINKEDIN

BasBlue