



Let the planning begin...

Anthology Events at Book Tower is Detroit's premier event location, with multiple stylish restaurants, a rooftop bar and stunning event spaces with one-of-a-kind views of Detroit's skyline. Our experienced team make Anthology Events the perfect choice for hosting special gatherings that will impress your guests. We host elegant weddings, corporate events, and social gatherings of all sizes. Let's start planning your event today!

HISTORIC BOOK TOWER

Book Tower, located at 1265 Washington
Boulevard, was designed by architect Louis
Kamper and built by the Book Brothers
in 1926. It was the tallest building in
Detroit until 1928 and has 14 floors
in the main building and 38 floors in
the tower. After being closed in 2009,
it was purchased by Bedrock in 2015
and reopened Summer 2023 after
extensive renovations.







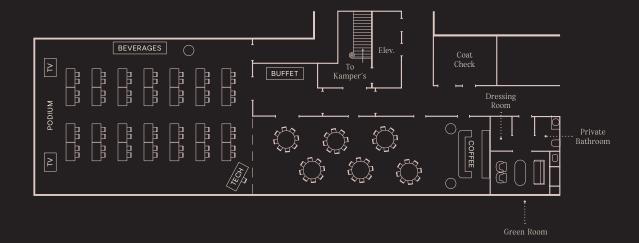




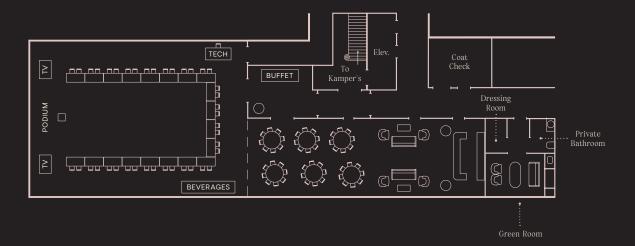
The Conservatory Ballroom, on the 13th floor of the Book Building. has 2,700 square feet of bright and beautiful event space that can accommodate 200 seated or 275 strolling reception.

Rich wood paneling. Versailles patterned wood floors, and warm velvet drapery set the stage for an opulent event.

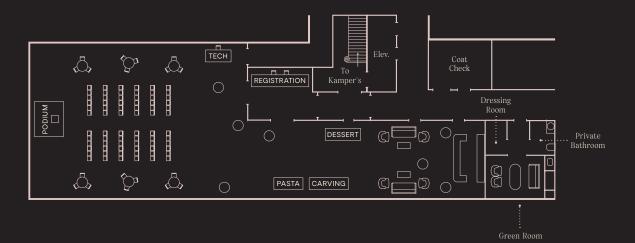
Classroom Meeting Layout



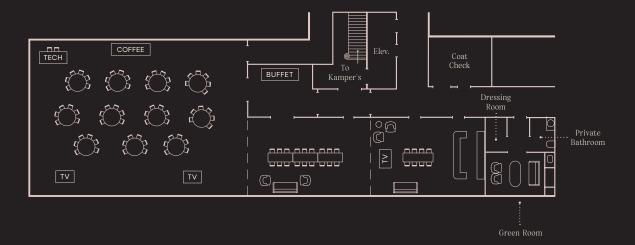
U-Shape Layout



Strolling Fireside Chat Layout



Meeting Breakout Layout

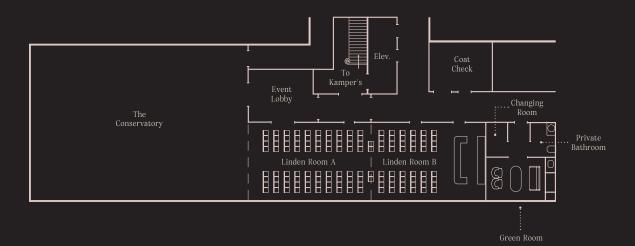




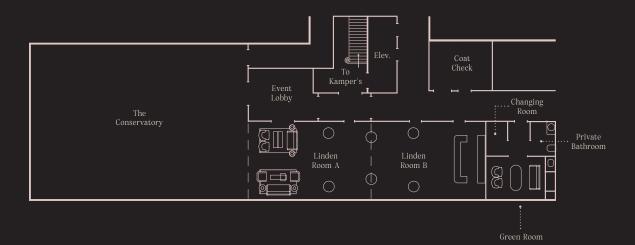


The Linden Room contributes an additional 1,440 square feet and can be subdivided for a smaller meeting space.

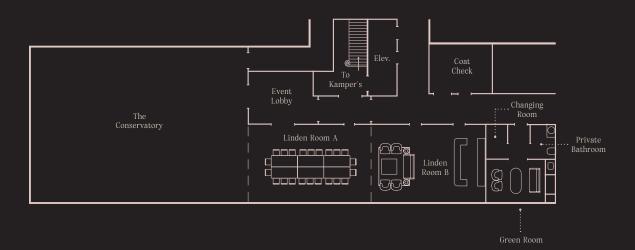
Awards Ceremony Layout



Cocktail Layout



Conference Layout



Vendors

Our partnerships with local Detroit and Michigan vendors are local favorites that work well in our space, and will help deliver the behind the scenes event experience that you and your guests will remember.

You are welcome to hire vendors that are not on our list.

Hotels

*ROOST Detroit at Book Tower

Hotel David Whitney.

Autograph Collection

Westin Book Cadillac Detroit

DJ

Elysium Experience

Love Plus One

Todd Everett Experience

Florals & Design

Emerald City Designs

Graham Stanton

Stem Event Design

Studio Terrain

AV, Lighting & Tech

AVL

KLA Laboratories

Premier Creative Group

Decor & Furniture

Display Group

Event Source

Event Theory

Modernly

Rentals

In House AV

- **STAGE** | *\$500* 16ft x 8ft
- PODIUM | \$100
- MICROPHONES | \$175 each Wireless & Lavalair

- SCREEN & PROJECTOR | \$500 each 14ft drop down screen with 1200 lumen projector, click and share. Available: In Conservatory (on East & South Wall) & In Linden Room
- AV CART | \$350 65° monitor click and share

For more than one power point program, an outside tech company is required. Please reach out to preferred AV vendors for additional support and customize quote.

Event Spaces

VENUE	SQUARE FOOTAGE	MEETING	SEATED	STROLLING	FOOD & BEV MIN. (M-TH)	FOOD & BEV MIN. (F-SU)	RENTAL
LINDEN ROOM	1,440 sq. ft.	22 Conference Table	50 Dining	100	\$5,000 (Dinner) \$2,500 (All day)	\$5,000 (Dinner) \$2,500 (All day)	\$500
CONSERVATORY	2,700 sq. ft.	Full Rounds of 8: 160 Cresents of 6: 104	175 Dining (without dancefloor)	275	\$15,000	F. \$25,000 Sa. \$35,000 Su. \$20,000	\$1.500

Restaurants

VENUE	PRIVATE DINING ROOM	SEATED	STROLLING	FOOD & BEV MIN. (M-TH)	FOOD & BEV MIN. (F-SU))	RENTAL
LE SUPREME	for 20 guests	134 (+stools)		\$2.000	\$2,500	\$250
HIROKI-SAN	for 14 guests	134 (+stools)		\$1.500	\$2,000	\$250
BAR ROTUNDA		86 (+stools)	175			
KAMPER'S (INSIDE)		50	65	\$5.500 (3 hr.) \$12,500 (5 hr.)	No F & Sa May–Sept	\$1,500 (3 hr.) \$2,500 (5 hr.
KAMPER'S (OUTSIDE, INCLUDING INSIDE)		50	172			



Breakfast

Minimum Order of 25 guests.
Served with La Colombe Coffee, Hot Tea, Juices

Breakfast

CONTINENTAL BREAKFAST | \$32 per guest fresh sliced fruit platter, breakfast pastries, muffins, bagels with seasonal cream cheese spreads

HEALTHY BREAKFAST | \$36 per guest fresh sliced fruit platter, breakfast pastries, yogurt parfaits, chia seed pudding topped with seasonal fruit, roasted vegetable strata

AMERICAN BREAKFAST | \$37 per guest fresh sliced fruit platter, breakfast pastries, muffins, bagels with seasonal cream cheese spreads, scrambled eggs, choice of sausage or bacon, herb roasted potatoes or cheddar polenta

Enhancements

YOGURT PARFAITS | \$5 per guest greek yogurt, fresh berries, granola

CHIA SEED PUDDING (*vegan*) | \$7 per guest raspberry coulis, fresh berries

BRIOCHE FRENCH TOAST | \$9 per guest cinnamon custard, sweet brioche bread, whipped cream, michigan maple syrup fresh berries + \$3

BREAKFAST MEATS | select two - \$9 per guest neuske's apple smoked bacon, pork sausage, chicken & apple sausage, turkey bacon

QUICHE LORRAINE | \$13 per guest smoked bacon, gruyere cheese

NYC BODEGA BREAKFAST SANDWICHES | \$15

per guest scrambled eggs, bacon, cheddar cheese, english muffin

BAGELS & LOX | \$12 per guest red onions, whipped cream cheese, capers, tomatoes, cucumbers

Action Station

sausage

OMELETTE STATION | \$22 per guest free range eggs made to order with chives, seasonal vegetables, french cheeses and breakfast meats +chef attendant fee| select 4 - vegetables, 2 -

cheeses, 2 - proteins vegetables- mushrooms, onions, peppers, spinach, tomatoes, asparagus meats- bacon, ham, italian sausage, chicken

cheeses- cheddar, gruyere, chevre, feta

Brunch | Plated & Buffet

Minimum Order of 25 guests.

Served with Bread, La Colombe Coffee, Hot or Iced Tea, Assorted Soft Drinks Buffet: \$60 per guest (Select One First Course, Two Second Courses, One Dessert) Plated: \$67 per guest (Pre-Selected First Course, One Second Course, One Dessert)

First Course

GREEK YOGURT

granola, fresh fruit, agave

SALADE VERTE | vegan

bibb lettuce, radish, tarragon, blackberry

HOUSE SALAD | vegan

soft lettuces, tomatoes, shaved carrot, fennel, radish, persian cucumber, mimosa vinaigrette

RICOTTA TARTINE

herb chevre, marinated mushrooms, roasted beets, charred leeks, sherry vinegar drizzle, herbs (plated only)

Second Course

MORTADELLA & PEPPER RELISH SANDWICH

house made focaccia, havarti, aioli

QUICHE LORRAINE

eggs, bacon, gruyere

BRIOCHE FRENCH TOAST

cinnamon custard, sweet brioche bread, whipped cream, michigan maple syrup

GRILLED TENDERLOIN & EGGS | +\$7 per guest

scrambled eggs, salsa verde

EGGS BENEDICT | +\$3 per guest

canadian bacon, poached egg, hollandaise, english muffin

NEW YORK BENEDICT | +\$3 per guest

corned beef, poached egg, dijon hollandaise, rye toast

Dessert Course

CHOCOLATE GATEAU

dark chocolate cake, milk chocolate pudding, chocolate croustillant

LEMON TART

lemon meringue, lemon curd, crunch choux, toasted meringue

RASPBERRY TART | gluten free

buckwheat shortbread, milk chocolate cremeux

STICKY TOFFEE PUDDING

date cake, coconut mousse, caramel sauce

CHEESECAKE

key lime, rye crust, candied lemon, mandarin orange

Lunch | Plated & Buffet

Minimum Order of 25 guests.

Served with Bread, La Colombe Coffee, Hot or Iced Tea, Assorted Soft Drinks
Buffet: \$60 per guest (Select One First Course, Two Second Courses, One Dessert)
Plated: \$67 per guest (Pre-Selected First Course, One Second Course, One Dessert)

First Course

SEASONAL SOUP

Chef's selection

KALE CASEAR

roated shallot vinagrette, parmaesan, sundried tomato, olive oil panko

SALADE VERTE | vegan

bibb lettuce, radish, tarragon, blackberry

ROASTED CARROT SALAD | vegan

israeli couscous, vadouvan, mint vinaigrette, arugula, mimolette

ROASTED YAMS

whipped creme fraiche, za'atar caramel, crispy shallots,

Second Course

ROASTED SALMON

lemon caper vinaigrette, braised lentils

HANGER STEAK FRITES

potato, maitre d' butter

ROASTED CHICKEN PIPERADE

pickled, reoasted peppers, olives

MORTADELLA & PEPPER RELISH SANDWICH

sharp provolone, focaccia

ROASTED WILD MUSHROOMS

polenta, chili crisp

CAVATELLI PESTO | vegan

basil pesto, sundried tomato, asparagus

Dessert Course

CHOCOLATE GATEAU

dark chocolate cake, milk chocolate pudding, chocolate croustillant

LEMON TART

lemon meringue, lemon curd, crunch choux, toasted meringue

RASPBERRY TART | gluten free

buckwheat shortbread, milk chocolate cremeux

STICKY TOFFEE PUDDING

date cake, coconut mousse, caramel sauce

CHEESECAKE

key lime, rye crust, candied lemon, mandarin orange

Lunch | Sandwiches & Breaks

Minimum Order of 25 guests.

Served with La Colombe Coffee, Hot or Iced Tea, Assorted Soft Drinks
*All sandwiches can be adapted into boxed lunches for an additional \$4 per guest.
Includes one whole fruit, individual bagged chips, one cookie & bottled water

Sandwich Board Display | \$34 per guest

selection of three sandwiches, mixed green salad, potato chips, and homemade cookies

SMOKED TURKEY BREAST

smoked turkey, sundried tomato pesto, radish sprouts, avocado spread, havarti cheese, ciabatta

CURRY CHICKEN SALAD

housemade foccacia, crisp lettuce

CHICKEN CAESAR WRAP

romaine lettuce, parmesan cheese, olive oil panko

MUFFALETTA

coppa, mortadella, salami, provolone cheese, olive salad, olive oil, focaccia

MUSHROOM BAHN MI | vegan

vegan roasted shiitake, clamshell, maitake mushrooms, pickled carrot & daikon, sliced cucumber, cilantro

Meetings & Breaks

1/2 DAY BEVERAGE (4 Hours) | *\$27*

FULL DAY BEVERAGE (8 Hours) | \$39

includes la colombe coffee, hot tea, assorted coca-cola products, still & sparkling water

COFFEE BREAK | \$13 per guest

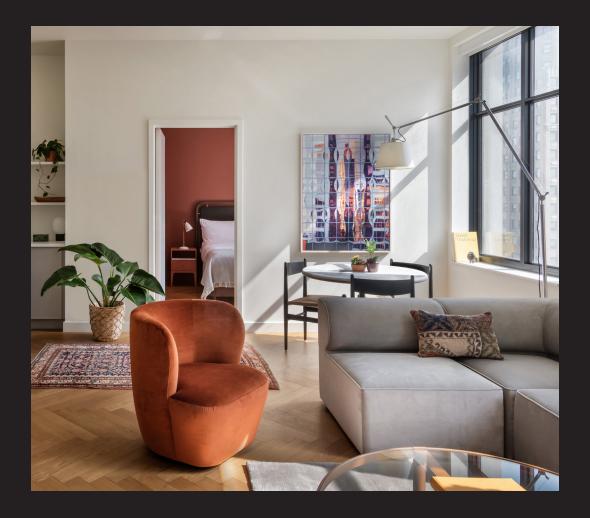
la colombe coffee, iced coffee, iced tea, biscotti, coffee cake, homemade cookies

SWEET & SALTY | \$14 per guest

individual bags of chips and pretzels, candy & granola bars

HEALTH BREAK | \$15 per guest

assorted whole fruit, trail mix, individual greek yogurt





A brand-new, fully furnished luxury lifestyle apartment hotel located at the historic Book Tower in the heart of downtown Detroit.

Exceptional Services & Amenities

ROOST Detroit is located across five floors of the historic Book Tower, built in 1926. The 117 apartment hotel units at ROOST are a mix of fully-furnished studios, one, and two bedroom units. While no two are exactly alike, all exquisitely designed with furniture, turkish rugs, live plants, interesting books, and fully equipped kitchens with glassware, plates and

- Full Refrigerator
- Gas Stove
- Oven
- Microwave
- Dishwasher
- Washer & Dryer
- Smart TV, WIFI
- Luxury bath product
- Utensils, plates, cookware
- Full Time Front Desk Concierge

- Concierge Service
- · Valet Parking
- · Weekly Housekeeping
- Porter & Maintenance service
- 24-7 Fitness Center
- Co-Working Library
- Dog Friendly
- Tax Exempt Monthly Stays

(12% Savings)

On-site Food & Beverage Offerings

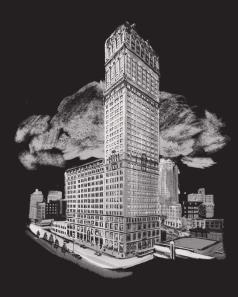
The Book Tower also has several unique food and beverage offerings, including: Hiroki-San, Aladdin Sane, Sakazuki, Le Supreme, Bar Rotunda the Lobby bar, Kamper's rooftop cocktail lounge and the Anthology Event space on the 13th floor both with sweeping views of the city.

Location



Parking & Valet

- PRICING: dayrate \$35 | overnight \$45
- · Must have a credit card on file
- Guest will be charged up to 48 hours after event.
- Any overnight guests are charged directly or added to Roost room account.



1265 Washington Boulevard, Detroit, MI — 48226

ANTHOLOGY EVENTS

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ROOST APARTMENT HOTEL

John Timko

Director of Sales jtimko@myroost.com

Jessica Reincke

Hotel Sales Manager jreincke@myroost.com

Check out all of our dining locations at the Book Tower...

HIROHI-SAN

KAMPER'S

QaQayuq



£, SUPRÊME

