

PRIVATE EVENTS & CATERING

BUTCHER'S



BRASSERIE

MARROW

IN THE MARKET

A Gathering Place

A butcher's brasserie in Detroit's Eastern Market.



Rooted in Detroit's historic Eastern Market, this butcher's brasserie is the headquarters of award-winning Marrow — housing a meat-processing facility and butcher shop, two bars, a large dining room, and private event space, where tradition, innovation, and flavor converge.

ADDRESS

2442 Riopelle St
Eastern Market, Detroit

CAPACITY

Intimate gatherings
to 200+

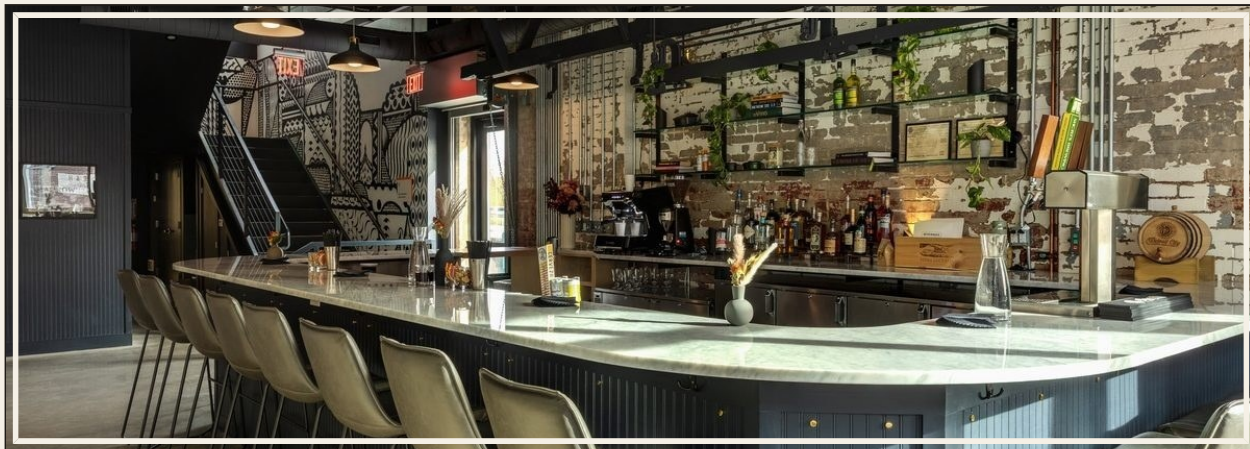
ESTABLISHED

1916
Marrow since 2021

One of Detroit's most storied market addresses — now a farm-to-table destination and community gathering place.

Butcher Bar

16 SEATED • 35 STROLLING



A marble bar, craft cocktail program, and an animated mural as backdrop. Full bar buyout available for cocktail receptions and intimate gatherings. Adjacent to our retail butcher shop and outdoor patio — both available as spillover rental space. Inquire about adding a butchery class to your event.

IDEAL FOR

Cocktail Receptions • Intimate Gatherings



The Outdoor Patio

30 SEATED • 50 STROLLING



Our main-floor outdoor patio is connected to our Butcher Bar and Provisions Shop and is available for private rental — a relaxed, open-air extension of the bar for gatherings of any size. The patio is covered, rain or shine. Weather permitting from May through October.

IDEAL FOR

Cocktail Receptions, Corporate Happy Hours, Product Launch Parties, Cigar Clubs, Eastern Market Activations

The City View Lounge

30 SEATED 50 STROLLING

INQUIRE FOR ROOM MINIMUMS



ROOM DETAILS

Exposed brick, warm Edison lighting, and a skyline view of Detroit. A natural setting for pre-dinner cocktail receptions, wedding cocktail hours, or a standalone happy hour. Pairs beautifully with the Capital Dining Room for a progressive event. Features a full screen TV to pair a presentation or an event logo.

IDEAL FOR

Cocktail Receptions, Networking Mixers, Team Building Workshops, Mixology Classes, Photoshoots, Client Appreciation Nights, Book Clubs, Retirement Parties, Birthdays, Weddings

The Capital Dining Room

120 SEATED **200** STROLLING

INQUIRE FOR ROOM MINIMUMS



ROOM DETAILS

The heart of the building — original 1916 exposed brick, soaring ceilings, and a canopy of globe pendants overhead. Market-facing windows and a sprawling skylight flood the room with natural light by day and warm Market ambiance by night. Whether you are planning a wedding reception, a rehearsal dinner, a corporate dinner for a hundred, or a full venue buyout, this is the room that carries it. Our team works directly with planners and couples from first inquiry through the day itself, and our kitchen — rooted in whole-animal craft and a short supply chain — makes the food as memorable as the room.

PLEASE NOTE

Inquire about half Capital Dining Room hires

The Green Room

30 SEATED 40 STROLLING

INQUIRE FOR ROOM MINIMUMS



ROOM DETAILS

Our most requested private space. Fully enclosed, with deep forest-green walls, communal tables, and an atmosphere distinct from the main dining room. A flat screen and AV connectivity make it the go-to for closed-door corporate meetings and presentations — and just as naturally, a first choice for intimate rehearsal dinners and milestone celebrations.



IDEAL FOR

Corporate Meetings, Board Meetings, Rehearsal Dinners, Bridal & Baby Showers, Engagement Parties, Anniversary Dinners, Holiday Parties, Wine Tastings, Seated Celebrations, Exclusive Hire

THE MENU

Four-Course Dinner

Served Family Style

SAMPLE MENU

All menus are served family style and built around seasonal product from our own supply chain. Menus rotate with what is at peak. Groups select courses in advance, and our team guides you through the options. Chef Noelle Prater leads the kitchen at Marrow.

PER PERSON

\$135

BAR PACKAGE, 3 HRS

from \$55

Plus tax and gratuity. Menu shown is seasonal and subject to change.

FIRST COURSE — BREAD & SALAD

House Sourdough Brioche

Fermented garlic honey butter

Choose One —

Melon Refresher

Nam jim compressed melon, St. Germain cucumber gel, pickled shallots, gochujang cream, fried mint & basil

Spring Salad

Charred endive, arugula, shaved fennel, raspberry gastrique, stracciatella, pepita dukkah

SECOND COURSE — CHOOSE TWO

Market Bacon

House-cured pork belly, carrot purée, hazelnut dukkah, date glaze, herb salad

Roasted Bone Marrow

Charred onion jus, blackberry chimichurri, grilled toast, summer truffle

Beef Tartare

Marrow-washed whiskey vinaigrette, hot sauce egg yolk jam, crispy leeks, pork rinds

Mortadella Skewers

Stracciatella, spring chimichurri, candied pistachios

Marrow Charcuterie Board

Three house-cured meats, two rotating cheeses, sourdough, cornichons, preserves, mustard

MAINS — CHOOSE TWO

Picanha

Ufra chili jus, mango chutney — top rump cap, prized fat cap

Bone-In Short Rib

Rhubarb glaze, green goddess purée, tallow-fried sweet potato curls

Pork Schnitzel

Maple smoked pear relish, shaved red cabbage, pork jus

Roasted Half Chicken

White romesco, green harissa, charred lemon, fried leeks

Seared Rainbow Trout

Coconut turmeric broth, gigandes beans, bay scallops, crispy guanciale, salsa verde

Butcher Cut **+\$10/person**

Mushroom ragout — Madeira, tomato, sautéed onion. Cut rotates with availability.

SIDES — CHOOSE ONE

Tempura Mushrooms

Grilled Cauliflower

Charred Cabbage

Twice-Baked Potato

DESSERT

Rotating seasonal selection.

Bar Packages

All beverage packages are based on a three-hour open bar and may be extended to suit your event.



Beer & Wine

Rotating house red and white wines · sparkling rosé · domestic & craft beer

\$55/person

+ \$15 per person, each additional hour



Premium Open Bar

Beer & Wine package inclusions, plus NA beverages and house cocktail mixers

HOUSE LIQUORS

Valentine Vodka, Eastern Kille American Dry Gin, Smith & Cross Jamaican Rum, Altos Plata, Altos Reposado, Banhez Mezcal, Detroit City Distillery Butcher's Cut Bourbon, Detroit City Homegrown Small Batch Reserve Rye, Glenlivet 12 Year Scotch, D'Usse Cognac, and a selection of aperitifs & digestifs.

\$75/person

+ \$20 per person, each additional hour



Signature Reserve Bar

Beer & Wine and Premium Open Bar package offerings, plus rotating signature cocktails from Marrow's seasonal cocktail menu

SELECTIONS

Two James and Chopin Vodka, Monkey 47 Schwarzwald Gin, Doctor Bird Jamaican Rum, Don Fulano Añejo Tequila, Don Fulano Blanco Tequila, Don Fulano Reposado Tequila, Angel's Envy Straight Bourbon, Angel's Envy Rye, Johnnie Walker Black Scotch, Laphroaig 10 Year Scotch, D'Usse Cognac, Hennessy VS, and a selection of aperitifs & digestifs.

\$95/person

+ \$20 per person, each additional hour

INQUIRIES

Let Us Plan Your Event

Our events team works with you from initial inquiry through day-of execution. Contact us to begin the conversation, and we will arrange a walkthrough and prepare a proposal tailored to your group.

PLANNING YOUR EVENT

PRICING

There is no room fee. Food and beverage minimums do not include gratuity, the 6% administrative fee, or 6% Michigan State Sales Tax.

GUEST COUNT & MENU SELECTIONS

Final guest count and all menu selections are due no later than 14 days prior to your event. You will be charged for your guaranteed count or actual attendance, whichever is greater.

DIETARY RESTRICTIONS

We accommodate most dietary needs with advance notice for guests requiring them.

BAR & BEVERAGE

Bar packages begin at \$55 per person for a three-hour open bar. Custom wine pairings, curated cocktail menus, and à la carte service are available. Corkage is \$35 per 750ml bottle, maximum three bottles.

BEO & EVENT CONFIRMATION

A Banquet Event Order is required a minimum of three weeks prior. All events are subject to a 20% service charge, applicable sales tax, and a 6% administrative fee.

DEPOSITS & CANCELLATIONS

A deposit of 50% of the F&B minimum is required to reserve your event date. Deposits are refundable for cancellations 30 days prior to the event. Deposits are non-refundable for cancellations within 29 days of the event unless Marrow in the Market can re-book with similar F&B minimums. Cancellations within 3 days are subject to the full contracted food and beverage minimum. Forfeited deposits cannot be applied toward future events.

AUDIO & VISUAL

Premium sound system throughout the venue. Presentation screens and HDMI connectivity are available in select spaces. Please confirm AV needs at least one week in advance.

EVENTS MANAGER

Madaline Miles

Private Events, Marrow in the Market

EMAIL

events@marrowdetroit.com

ADDRESS

2442 Riopelle St
Detroit, MI 48207

CREATIVE DESIGN

Photography by Taylor Higgins