



*Private Events &  
Large Parties*

[WWW.SELDENSTANDARD.COM/EVENTS](http://WWW.SELDENSTANDARD.COM/EVENTS)

# About Our Menu

OUR FARE, inspired by our love of fresh, local flavor, is probably best described as New American small plates. Rather than being beholden to one cuisine, our focus is on providing fun, rustic, delicious food – sustainably sourced meat and fish, housemade pasta, and wood-roasted veggies. Since we're a seasonal restaurant, the menu changes (almost) as frequently as the weather.

Complementing the menu is a bar we take every bit as seriously as our kitchen: wines thoughtfully chosen from small producers, local and global brews that work well with our food, and craft cocktails to suit the seasons.

Based on the size and time of your event, our events manager will work with you on an ideal selection of items from our menu for you and your guests.

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*Located in Midtown, Detroit, Selden Standard opened in November 2014 and twice has been named Restaurant of the Year. Partner / Chef Andy Hollyday is a four-time James Beard semi-finalist for Best Chef, Great Lakes.*





## Event Spaces

### Private Dining Room

Ideal for intimate dinners, corporate events, birthday celebrations, and other private events, the tables and seating can be configured in several ways to suit your needs. The space also features a wireless projector and in-house tablet for presentations, a dedicated speaker for basic A/V needs, and French doors that can be opened to the outside.

**Lunch/Brunch/Dinner**      *Seats up to 30 guests*

### Communal Table

Situated in the back of the main dining room, our communal dining table can be reserved by a single party interested in a smaller, less private affair.

**Lunch/Brunch/Dinner**      *Seats up to 16 guests*

**NOTE:** PARTIES UP TO 9 MAY RESERVE A PORTION OF THIS TABLE WITHOUT A CONTRACT IF THEY ARE AMENABLE TO SITTING WITH OTHER GUESTS. TO BOOK THE FULL TABLE REQUIRES AN EVENT CONTRACT. PARTIES OF TEN OR MORE REQUIRE A PRE-SET MENU.

### Patio

The patio is open in the warmer months, generally sometime in May through the early autumn. We are happy to offer the patio for private parties, and we will hold the private dining room in reserve in case of inclement weather.

**Lunch/Brunch/Dinner**      *Seats up to 35 guests*

FOR MORE INFORMATION *on private events, booking our communal table, or any party of 10 or more, please contact our events manager at [events@seldenstandard.com](mailto:events@seldenstandard.com)*





## Amenities

Our events manager is happy to coordinate additional services to put the finishing touches on your event.

## Printed Materials

*We're happy to design and provide custom menus and simple signage for any event.*

## Custom Cocktails

*Bartenders will develop signature craft cocktails for your event based on your preference of base spirit and the name or theme you choose. Additional costs may apply.*

## A/V Equipment

**PRIVATE DINING ROOM ONLY:** *Our wireless projector is available to any private party. We provide an on-site laptop and can display web-based material, PowerPoints, video, and other presentations. Please inquire for more detail on our capabilities.*

## Music

**PRIVATE DINING ROOM or PATIO:** *We are licensed to play most popular music through streaming services, and we're happy to play your music in either private space, including custom playlists.*

**PRIVATE DINING ROOM ONLY:** *With advanced notice, we can use your phone or device as a music source.*

# Frequently Asked Questions

## Does Selden Have High Tops?

*Sorry, but we don't have any high top tables. Our private room and patio tables can be configured in several different ways, but high top tables are not available.*

## Can We Have a Cocktail Reception and a Seated Dinner?

*Unfortunately, we don't have the amount of space generally required to accommodate those type of events.*

## How Private Is the Private Room?

*The room features windowed French doors that face 2nd Ave, but they can be screened by a retractable wood awning that serves as a gate, secluding the room from the street. So the level of privacy is up to you.*

## What If We Have Extra Guests?

*We staff the party and prepare ingredients based on an expected guest count. While we are delighted to accommodate unexpected guests, **they will incur additional charges beyond the food and beverage minimum.** Our events manager can provide you a copy of our standard contract, which specifies the fees associated with changes to the guest count.*

## Where Do Guests Park?

*We have a small lot adjacent to the restaurant that is available for guests. There is also free street parking on 2nd Ave, Selden (south), and Alexandrine (north). Paid street parking is available a block north, near Shinola, Third Man Records, and other nearby stores and attractions.*

***Valet parking is not available,** and we cannot allow event hosts to bring in valet for an event as it disturbs local bicycle traffic and our neighbors.*

## How is the Menu Chosen?

*Please note that parties of 10 or more do require a pre-set menu to ensure timely service for your guests.*

*In the days preceding your event, our event manager will reach out to you with a proposed menu based on our current, seasonal offerings.*

## Anything Else?

*Please visit our website at:  
[www.seldenstandard.com/events](http://www.seldenstandard.com/events)*

*Or contact our events manager at:  
[events@seldenstandard.com](mailto:events@seldenstandard.com)*



# Dinner Events

For parties of 10 or more, we offer a fixed price menu featuring a variety of our seasonal offerings, served family style so guests may sample from a wide selection. Our three-course party menus typically feature 8 to 10 savory dishes and 2 desserts. We are happy to customize your menu to accommodate any allergies, dietary restrictions, or special requests.

## Sample Menu

*All dishes served family style. The menu below is an example; your final menu will be based on upcoming seasonal dishes and customized to your event.*

### Course 1

#### Vegetable Carpaccio

*Shaved veggies, caper, lemon, Parmesan*

#### Beef Tartare

*Grilled bread, quail egg, herb salad*

#### Charred Octopus

*Chickpea, chorizo, pepper salad*

### Course 2

#### Duck Bolognese

*Tagliatelle, pear, Parmesan*

#### Cauliflower Fritters

*Almond romesco, pickled cauliflower*

#### Pork Sausage

*Green curry, herbs, fried shallots*

### Course 3

#### Whole Grilled Trout

*Golden raisin, pine nuts, grilled lemon*

#### Grilled Short Rib

*Red mole, squash, turnip, chimichurri*

#### Lamb Ragu

*Rigatoni, anchovy butter, olives, mint*

#### Smoked Potatoes

*Scallion crème fraîche, Comté, dill*

### Dessert

#### Mint Chocolate Sundae

*Mint sorbet, marshmallow, hot fudge*

#### Peanut Butter Brownie

*Salted caramel, kettle corn*

## Pricing

Events are charged per person with a minimum that includes food and drink. Pricing varies based on space, day of the week, and duration. During warmer months, patio use may incur an additional fee. Please inquire at [seldenstandard.com/events](http://seldenstandard.com/events) for a precise quote.



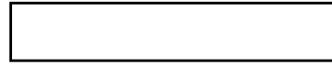
# PDR Table Configurations

The dining tables in our private dining room can be arranged in a number of ways to suit the needs of family gatherings, professional presentations, work parties, and other functions. *Tables can always be arranged like a restaurant dining room* in small groups of two, four, and six – but the following are among the most popular options.



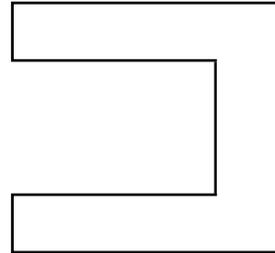
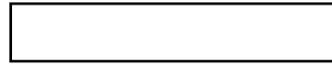
## Banquet Style

*Seats up to 22 people at one large table*



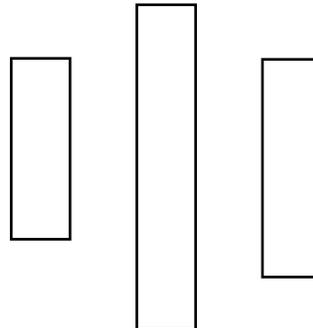
## Two Equal Tables

*Seats up to 30 people, 14 - 16 people at each*



## Classroom / U-shape

*Seats up to 20, all facing a speaker or projected image*



## Trio of Tables (in Multiples of 4)

*Seats up to 30 at three tables of 8 - 12 people*