



ADELINA

Group Dining and Private Events

1040 Woodward Ave Detroit, MI 48226

(313) 246-8811

info@adelinadetroit.com



About Adelina

Adelina is where the heart of Downtown Detroit embraces an Italian-Mediterranean fusion like never before. At Adelina, we celebrate the marriage of authentic Italian flavors with a vibrant Mediterranean twist, offering a culinary experience that captures the essence of two rich culinary traditions.

Adelina in Detroit is the perfect setting for your next event, offering a stylish and versatile venue that combines modern elegance with the vibrant energy of the Motor City, ensuring an unforgettable experience for you and your guests. Adelina offers a variety of dining options for any occasion. Whether you're celebrating an engagement in our private dining space or hosting an intimate dinner with friends at our Chef's Table, Adelina has a place for you.





Bar Banquette

Seats 14-27 guests

*Bar Counter Seats 8-10 guests

Ideal for business dinners and reunions alike, Adelina's bar banquette offers a distinct setting for any occasion.

Food and Beverage Minimums

Tuesday and Wednesday.....\$3,500 min.

Thursday and Sunday.....\$5,000 min.

Friday and Saturday.....\$6,000 min.

Beverages are billed upon consumption.

6% tax, 18% gratuity, & 5% administrative fee are additional.

*Minimums above do not include Bar Counter Seats. Please inquire for more details.





Private Dining Space

Seats 20-40 guests

Offering spacious and secluded accommodations, our private dining space is the perfect venue for celebrations and networking events alike.

Food and Beverage Minimums

Tuesday and Wednesday.....\$5,000 min.

Thursday and Sunday.....\$7,500 min.

Friday and Saturday.....\$15,000 min.

Beverages are billed upon consumption.
6% tax, 18% gratuity, & 5% administrative fee are additional.





Patio

Seats up to 24 guests; strolling capacity up to 50

Enjoy yourself al fresco on our gorgeous patio. Offering an outdoor wet bar and plenty of space to stroll, our patio is the perfect spot for your next event.

Food and Beverage Minimums

Contact us at info@adelinadetroit.com to inquire about food and beverage minimums for the patio.



Restaurant Buy-Out

Indoor Capacity:

150 strolling

116 seated, 147 seated with bar seats,

104 seats

12 high tops

31 bar seats

- Complete Restaurant Access
- 4 hours of Food & Beverage Service
- Event Coordinator
- 6% Sales Tax
- 5% Administrative Fee
- 18% Gratuity

Buy Out Rates

Monday.....\$15,000

Tuesday and Wednesday.....\$22,000

Thursday and Sunday.....\$28,000

Friday and Saturday.....\$40,000





Chef's Tables

Minimum of 6 guests and maximum of 14 guests

\$125 per person

Immerse yourself in an exclusive culinary journey at our **Chef's Tables** - featuring a **five-course Chef's Choice menu**, meticulously curated by our chef and revealed only at the time of service!

This dining experience highlights bold flavors, seasonal ingredients, and expert craftsmanship — no modifications or substitutions will be accommodated.

Optional Wine Pairing: Elevate your experience with a \$50 per person wine pairing add-on.

Our Chef's Table menu is pre-set and revealed at the time of service.

Visit adelinadetroit.com to book the Chef's Table.
Contact us at info@adelinadetroit.com for more information.



Four Course Menu*

\$120 per person

Salad

Caesar - Crispy Romaine, Oven Dried Tomato, Parmesan Crouton, Creamy Citrus Dressing

Pasta

(Choose 1 or Duo)

Rigatoni - Calabrian Chili Palomino, Stracciatella, Basil

Casarecce - Braised Beef Wagyu Bolognese, Parmesan

Tableside Formaggio

Elevate your event with a tableside pasta alla routa—
fresh pasta tossed in a wheel of Parmagianno
Regianno. Watch our chefs expertly craft your meal
right before your eyes.

(\$45 per person. Minimum of 12 guests required.)

Entree

(Choose One Per Guest)

Chicken - Potato Pave, Broccolini, Truffle Demi Sauce

Salmon - Celeriac Puree, Beluga Lentils, Salsa Verde

Beef Filet - 6oz Tenderloin, Marble Potato, Broccolini, Demiglace
(+ \$25 per guest)

Dessert

Mini Tiramisu

*Auto Tax & Gratuity Will Be Added To Bill. Please Notify If There Are Dietary/Allergy Restrictions.



Five Course Menu*

\$132 per person

Appetizers

Focaccia - Whipped Ricotta, Rosemary, Olives

Sausage & Peppers - Tomatoes, Banana Peppers, Onion, Gorgonzola, Balsamic Glaze

Salad

Caesar - Crispy Romaine, Oven Dried Tomato, Parmesan Crouton, Creamy Citrus Dressing

Pasta (Choose 1 or Duo)

Rigatoni - Calabrian Chili Palomino, Stracciatella, Basil

Casarecce - Braised Beef Wagyu Bolognese, Parmesan

Tableside Formaggio

Elevate your event with a tableside pasta alla routa—
fresh pasta tossed in a wheel of Parmagianno
Regianno. Watch our chefs expertly craft your meal
right before your eyes.

(\$45 per person. Minimum of 12 guests required.)

Entree (Guests Choice of)

Chicken - Potato Pave, Broccolini, Truffle Demi Sauce

Branzino - Potato Pave, Tomato, Caper, Olive Salad

Beef Filet - 6oz Tenderloin, Marble Potato, Broccolini, Demiglace
(+ \$25 per guest)

Dessert

Assorted Mini Desserts

*Auto Tax & Gratuity Will Be Added To Bill. Please Notify If There Are Dietary/Allergy Restrictions.



Kids Menu

Chicken Fingers & Fries

Buttered Noodles with Parmesan

Cheese optional

Pasta with Tomato Sauce & Parmesan

Cheese optional



PASSED APPETIZERS

Meat & Poultry - Choice of 3 - \$30 per person

- Wagyu Steak Bites - onion jam, horsey cream sauce
- Duck Polpette - duck, egg, onion, Pecorino
- Mini Short Rib Ravioli - sugo arosto, parmesan cream
- Tuscan Liver Pate on Bruschetta - arugula, parmesan
- Arrosticini - lamb skewers, salsa verde
- Chicken Meatballs - asian style glaze, cilantro.
- Lamb Lollipops - pan seared, demiglace
- Chicken Satay - harissa
- Walking Birria Tacos - fritto chips, lettuce, pico de gallo, avocado.
- Skewers - beef tenderloin, rosemary

Seafood - Choice of 3 - \$35 per person

- Ahi tuna - crispy wonton, saffron citrus aioli, daikon radish.
 - Shrimp - cornflake crusted, mango Fresno chili sauce.
 - Hamachi Crudo - grapefruit segments, radish, micro fennel
 - Speck Wrapped Scallops - prosciutto, scallops, glaze
 - Mini Crab Cakes - panko crusted lump crab cakes, remoulade.
 - Seafood Display - on ice stone crab, lobster, cocktail shrimp, oysters.
- MARKET PRICE (BUFFET ONLY)

Sauces: Mignonette | Cocktail Sauce | Saffron Aioli | Rémooulade

Vegetarian - Choice of 2 - \$24 per person

- Spanakopita - flakey phyllo dough, feta, spinach
- Mini Mushroom Tarts - puff pastry, mushroom, gorgonzola
- Grilled Eggplant Rolls - caramelized onions, goat cheese and balsamic glaze
- Caprese skewers - basil, tomato, mozzarella
- Skewers - compressed watermelon and roasted beet
- Mini Profiteroles - filled with whipped ricotta and truffle
- Cucumber Cups - citrus hummus, and brunoised vegetables
- Bruschetta - tomato, basil, extra virgin olive oil | mushroom ragu, ricotta | whipped burrata and beets | avocado, tomato, cilantro



STATIONS

Pasta

Rigatoni Palomino

"Aurora" Calabrian chili, cream,
marinara, stracciatella

Cassarecce Bolognese

Waygu beef, tomato, Parmesan

Conchiglie Norcina

sausage, tomato, cream, truffles

Penne Arrabiata

spicy tomato sauce, basil

\$35 per person

Formaggio

Indulge in our delightful Cheese Pasta

Wheel, a show-stopping dish that
elevates your dining experience. This
unique creation features perfectly
cooked pasta served in a wheel of rich,
melted cheese, creating a creamy,
decadent sauce that clings to every bite.

\$45 per person

Charcuterie Board

Selection of Imported Meats and Cheeses

**Selection of House Pickled and Grilled
Vegetables, House Made Mustards, Crostini
and Focaccia.**

Dips: Spinach and Artichoke| Onion,
Cheddar and Bacon| Roasted Eggplant

Spreads: Oven dried tomato | smoked
salmon and dill

\$25 per person

Carving Station

Roasted Filet of Beef

Served with choice of peppercorn demi,
natural jus, horseradish cream sauce.

Lamb chops with Salsa Verde

Herb Roasted Sous Vide Turkey Breast

\$54 per person

Saluti

Organic Hot Tea

Espresso Drinks

Espresso | Latte | Cappucino | French Press

\$5 per person



DESSERT MENU

\$18 per person (Choose 3); \$30 per person (Choose 5)

MINI TIRAMISU

Mascarpone mousse, espresso lady fingers, coffee ganache, Guanaja dark chocolate glaze

WHITE CLOUD

White chocolate mousse, raspberry compote center, flourless chocolate base, Ruby chocolate glaze

CHOCO COCO

Coconut chocolate mousse, crunchy coconut, coconut dacquoise, white chocolate, coconut glaze

ALMOND BLUEBERRY LIME TARTE

Almond sable, frangipane cream, blueberries, lime cream, fresh blueberries

PASSION LITE

Farmers cheese and lemon zest mousse, passion fruit Cremieux center, flourless chocolate base, Valrhona passion fruit chocolate glaze

BANANA CARAMEL

Moist Banana bread, soft chocolate ganache, Madagascar vanilla caramel mousse, dark mirror glaze

PARLAMENT

Vanilla mousse, espresso wafers, crunchy walnuts, chocolate/hazelnut ganache, walnut dacquoise

RHUM BABA

Rhum syrup-soaked mini cakes, vanilla bean whipped cream

AMANDINE

Chocolate sponge layers, burnt sugar syrup and rhum, chocolate mousse, dark chocolate glaze

SALTED DELIGHT

Chocolate mousse, dark chocolate, salted caramel chocolate, crunchy gourmet glaze, sea salt flakes

MINI CHOUX (rounded eclairs)

Filling options: vanilla pastry cream | pistachio cream | chocolate Cremieux
Topped with whipped cream or whipped ganache

MINI ROCHER TARTS

Chocolate sable, hazelnut crunchy filling, roasted hazelnut, soft chocolate ganache

MINI CITRUS CHEESECAKE

Vanilla cake base, light citrus zest cream cheese mousse, velvet glaze, fresh berries topping

OLIVE OIL PISTACHIO CUPS

Olive oil moist cake, pistachio Cremieux (silky pistachio cream), orange olive oil whipped mascarpone, fresh strawberry and crushed pistachio

COCONUT DELIGHT

Coconut cake, milk chocolate silky ganache, vanilla coconut mousse

MINI PAVLOVA

Crisp meringues shells filled with sweetened mascarpone cream, whipped cream and fresh fruit

LEMON CARDAMOM AND WHITE CHOCOLATE COOKIES

RICOTTA PISTACHIO COOKIES

