



VINOTECCA  
WINE BAR AND RESTAURANT

the elm  
room

PRIVATE  
EVENT PACKAGE

210 S. OLD WOODWARD AVE. BIRMINGHAM, MICHIGAN 48009 | 248.203.6600

*The Elm Room is attached to the acclaimed restaurant, Vinoteca, in the heart of beautiful downtown Birmingham. We have created a unique and modern setting with trees made of charred bourbon barrel staves. We offer seasonal and customizable food packages with an up twist on the classics. Both in our banquet rooms and main restaurant, our menus highlight our commitment to local farm-to-table cuisine whenever possible. The Bella Room has a private bar, bathrooms, wall of windows, coat check room, and a private entrance. Full AV rentals are available. Each room is sound-proof and has a sound system, a 3x4 foot projector image, TV, and microphone. Mahogany Chiavari chairs with ivory chair pads are standard on every party. All menus include black, white, or ivory linens and a napkin color of your choice (26 options). Enjoy discounts from our preferred vendors for flowers, cake, DJ, services and more.*

### **THE ELM ROOM BANQUET FACILITY**

*Our full event space can seat up to 150 guests or 350 for a walk around event. The room comes with a private bar, and dance floor area. This room can be divided in two with a soundproof wall to create The Enzo room and The Bella room.*

### **THE BELLA ROOM**

*Our venue for larger events, this room can seat up to 90 guests and comes equipped with a private bar. Special highlights of this room include a wall of floor to ceiling windows, private bathrooms, ceiling-mounted projector, backdoor entry, coat check room, and quaint courtyard.*

### **THE ENZO ROOM**

*With the ability to seat up to 45 guests, this room is perfect for a corporate event, bridal shower, birthday, etc., and features a gravity counter for a cocktail or buffet station as well as a ceiling mounted projector.*

### **WEDDING INFORMATION**

*Weddings have the unique opportunity to utilize the event spaces by transforming them from ceremony to dinner and reception with the potential for dancing. We offer customizable wedding packages and bar options. With seating for up to 150 people, we offer full table linen and multiple floor layout options in an elegant, modern setting where trees made from charred bourbon staves set an enchanting stage. We welcome outside décor, sound systems, cakes, linens, etc., and all guidelines regarding these items can be found in our Contract. Along with the professional execution of your event, we can add the service of day of coordination to oversee all your arrangements so that your big day will be effortlessly beautiful for you.*

### **VINOTECCA ROOMS**

#### **THE BARREL ROOM** | in our main dining room

*This room can seat 20 guests and is located within the dining room of Vinoteca. We worked with local architects for an intimate, artistic, semi-private dining experience set in a room shaped like a wine barrel.*

#### **THE VINTAGE ROOM** | in our main dining room

*This room can seat 40 or accommodate up to 60 strolling guest. The room was constructed of reclaimed wood from a local building and offers a larger, rustic semi-private dining experience in our dining room.*



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## HORS D'OEUVRES & CARVING STATIONS

*all hors d'oeuvres are priced by the piece, except for platters & carving stations ~ minimum order 24 pieces each type  
we can create a package of either passed or stationed hors d'oeuvres, based on your preferences*

### VEGETARIAN

**Mozzarella Caprese Skewers | 2.00**  
*basil, fresh mozzarella, tomatoes, balsamic glaze*

**Mushroom Vol-au-vent | 2.50**  
*pastry shell, sautéed mushrooms,  
parmesan cheese, shallots*

**Vegetable Spring Rolls | 2.50**  
*sweet chili sauce*

**Edamame Samosas | 2.50**  
*curry, phyllo, edamame*

**Gorgonzola & Fig Crostini | 2.50**  
*fig jam, red wine onions, arugula,  
gorgonzola*

### SEAFOOD

**Peppered Ahi Tuna | 4.00**  
*sliced cucumber, chive aioli, seared rare*

**Shrimp Pico Cones | 4.50**  
*avocado mousse, pico de gallo*

**Crab Cakes | 4.00**  
*jumbo lump, caper aioli*

**Chilled Shrimp Cocktail | 5.00**  
*cocktail sauce, lemon*

**Smoked Salmon | 3.00**  
*puff pastry, micro green, pickled red onion*

### POULTRY

**Chicken Satay | 3.00**  
*pineapple marinated, cashew, sesame seeds,  
maple tahini glaze*

**Crispy Chicken & Cashew Cups | 3.50**  
*ponzu sauce, asian vegetables*

**Chicken & Waffle Cone | 4.50**  
*butter milk fried chicken, potato and chive purée,  
carolina mustard*

**Turkey Sliders | 4.00**  
*red onion jam, brie, dijonnaise, arugula,  
brioche bun*

### MEAT

**Ground Steak Sliders | 4.00**  
*caramelized onions, white cheddar, onion aioli, arugula*

**Beef Satay | 4.00**  
*grilled ribeye cap, chimichurri, pickled red onion,  
red pepper vinaigrette*

**Lamb Kifta Kabobs | 3.50**  
*pepper, garlic tzatziki, red onion*

**Short Rib Stuffed Potatoes | 4.50**  
*horseradish sauce*

**Lamb Lollipops | 6.00**  
*chimichurri, red pepper vinaigrette*

**Beef Wellington Cone | 6.00**  
*seared tenderloin, mushroom duxelle,  
horseradish crème fraîche, chive*



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### PLATTERS

#### **Breads & Spreads**

*flatbread, crostini, baguette, bruschetta mix,  
red pepper hummus & olive tapenade*  
serves 30 | 90.00

#### **Fried Calamari Platter**

*flash fried calamari, arabiata sauce, arugula*  
serves 30 | 140.00

#### **Artisan Cheese Platter**

*selection of cheese, fruit, nuts, breads, jams*  
serves 30 | 150.00

#### **Charcuterie Platter**

*artisan meats, salamis, mustards, pickled vegetables, breads*  
serves 30 | 210.00

#### **Artisan Cheese and Charcuterie Platter**

*selection of cheese, fruit, nuts, bread,  
jams, artisan meats, salamis, mustards,  
pickled vegetables, breads*  
serves 30 | 250.00

#### **Crudité Platter**

*fresh vegetables, may include celery,  
carrots, cucumbers, tomatoes,  
cauliflower, broccoli*  
serves 30 | 90.00

#### **House-Cured Gravlox Platter**

*bagels, red onion, capers  
diced egg yolk, diced egg whites*  
serves 30 | 180.00 or mp

### CARVING STATIONS

#### **Peppercorn Crusted Beef Tenderloin**

*bordelaise, horseradish cream, assorted dinner rolls*  
serves 20-30 | 350.00

#### **Maple-Mustard Glazed Salmon**

*croissants, herb butter, assorted dinner rolls*  
serves 20-30 | 200.00

#### **Chicken Wellington**

*chicken breast, puff pastry, mushroom duxelle, marsala demi, assorted dinner rolls*  
serves 20-30 | 175.00

#### **Labor charges apply:**

one to two stations: \$100 | three to four stations: \$200



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**PLATED DINNER** | \$46 per person  
*includes coffee, tea, lemonade, soft drinks*

**Bread & Butter Basket**

**Artisan Mixed Green Salad** *with cherry tomatoes, cucumber & carrot twirls in vinaigrette*

**CHOOSE TWO ENTRÉES**

**Braised Short Rib** *red wine demi, yukon gold potato purée, seasonal vegetable*

**Herbed Chicken Breast** *marsala mushroom demi, yukon gold potato purée, seasonal vegetable*

**Maple & Mustard Glazed Salmon** *pan seared, yukon gold potato purée, seasonal vegetable*

**Asiago Gnocchi** *arugula cream, red pepper salad, mushroom, asparagus, red pepper vinaigrette*

**Seasonal Fruit Parfait** ~ or ~ **Molten Chocolate Cake**

**UPGRADE ENTRÉE CHOICES:**

**Salmon to Pan Seared Halibut** | additional \$10 per person

**Short Rib to Filet of Beef** | additional \$10 per person

**Herbed Chicken Breast to Airline Chicken Breast** | additional \$4 per person

**Duet Plate** | \$56 per person

~~ **Braised Short Rib & Herbed Chicken Breast** *yukon gold potato purée, seasonal vegetable*

**Offer All Four Entrée Choices** | additional \$5 per person

**DINNER PLATE SPECIAL** | \$32 per person

**Bread & Butter Basket**

**Artisan Mixed Green Salad** *with cherry tomatoes, cucumber & carrot twirls in vinaigrette*

~ all guests will receive **Herbed Chicken Breast** *marsala mushroom demi, yukon gold potato purée, seasonal vegetable*

~ *Vegetarians accommodated with a vegetable pasta entrée*

**Assorted Cookies** ~ or ~ **Ice Cream** *with housemade chocolate sauce*

Parties with a guest count over 40 must preorder entrées & provide place cards with guests' meal preference. We ask that orders be submitted to the Events Manager no later than 10 days prior to the event. Please bring all special dietary needs to the Events Manager no later than 10 days prior to the event.



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**DINNER BUFFET** | \$51 per person  
*includes bread / coffee, tea, lemonade, soft drinks*

**SALAD** | choose one

- Spicy Greens Salad** *goat cheese, pine nuts, roasted grapes, parsnip chips, vinaigrette*
- Kale & Quinoa Salad** *pickled squash, dried fruit, candied nuts, pepitas, honey-apricot vinaigrette*
- Local Greens Salad** *farm greens, cherry tomatoes, cucumber, carrots, vinaigrette*

**ENTRÉES** | choose three

- Braised Short Rib** *red wine demi*
- Dijon & Herb Roasted Pork Loin** *mustard jus*
- Chestnut Farms Rotisserie Chicken** *lemon jus*
- Herbed Chicken Breast** *marinara mushroom demi*
- Maple Mustard Glazed Salmon** *pea tendrils*
- Soy Miso Salmon** *grilled pineapple pico de gallo*
- Lamb Meatballs** *pasta, marinara, herbs, parmesan*
- Shrimp Pasta** *sun dried tomato pesto, braised greens*
- Portobello Confit** *roasted garlic tomato sauce*
- Asiago Gnocchi** *arugula cream, red pepper salad, mushroom, asparagus, red pepper vinaigrette*
- Beef Tenderloin Medallions** *red wine mushroom demi* | additional \$10 per person
- Pan Seared Halibut** *white wine beurre blanc* | additional \$10 per person

**VEGETABLE** | choose one

- Roasted Asparagus**
- Sautéed Green Beans**
- Roasted Carrots**
- Seasonal Vegetable**

**STARCH** | choose one

- Roasted Potatoes**
- Yukon Gold Potato Purée**
- Herb Polenta**
- Pasta Marinara**

**DESSERT**

**Chef's Assorted House Made Sweets Table**  
*may include a variety of cookies, brownies, dessert bars, mousse cups, etc.*

**UPGRADE TO FOUR ENTRÉES** | \$61 per person

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### PLATED LUNCH & BRUNCH

*includes coffee, tea, lemonade, soft drinks*

**PLATED BRUNCH** | \$16 per person

#### CHOOSE THREE ENTRÉES

**Brioche French Toast** *fresh berries, maple syrup, applewood bacon*

**Daily Inspired Vegetarian Egg Scramble** *roasted potatoes, multigrain toast*

**Daily Inspired Meat Egg Scramble** *roasted potatoes, multigrain toast*

**Kale & Quinoa Salad with Grilled Chicken** *pickled squash, dried fruit, candied nuts, pepitas, honey-apricot vinaigrette*

**Chicken & Waffles** *buttermilk fried chicken, belgian waffle, braised greens, michigan maple syrup*

**Turkey & Avocado Wrap** *chestnut farms turkey, avocado, farm greens, tomato, havarti, creamy dill, housemade potato chips*

**Black Bean Burger** *avocado mousse, cilantro aioli, pepperjack cheese, pico de gallo, brioche bun, housemade potato chips*

**Vino Burger\*** *red wine onions, white cheddar, dijonnaise, brioche bun, housemade potato chips \*cooked MW*

**Chicken Caesar** *crisp romaine, herbed croutons, parmesan, housemade caesar dressing*

**Asiago Gnocchi** *arugula cream, red pepper salad, mushroom, asparagus, red pepper vinaigrette*

**PLATED LUNCH** | \$31 per person

#### Bread & Butter Basket

**Artisan Mixed Green Salad** *with cherry tomatoes & cucumber in vinaigrette*

#### CHOOSE TWO ENTRÉES

**Braised Short Rib** *red wine demi, yukon gold potato purée, seasonal vegetable*

**Herbed Chicken Breast** *marasala mushroom demi, yukon gold potato purée, seasonal vegetable*

**Shrimp & Grits** *prairie sunset grits, braised greens, green tomato jam, balsamic glaze*

**Asiago Gnocchi** *arugula cream, red pepper salad, mushroom, asparagus, red pepper vinaigrette*

**6 Oz Filet of Beef** *yukon gold potato purée, seasonal vegetable* | additional \$10 per person

**LUNCH PLATE SPECIAL** | \$22 per person

~ all guests will receive **Herbed Chicken Breast** *marasala mushroom demi, yukon gold potato purée, seasonal vegetable*

~ Vegetarians accommodated with a vegetable pasta entrée

**ADD PLATED DESSERT** | \$7 per person

**Seasonal Fruit Parfait** ~ or ~ **Molten Chocolate Cake**

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## LUNCH & BRUNCH BUFFETS

*all buffets require a minimum of 25 guests & include coffee, tea, lemonade, soft drinks*

### BRUNCH BUFFET | \$26 per person

Assorted House Made Breakfast Breads  
Roasted Potatoes  
Choice of Applewood Bacon ~ or ~ Sausage  
Sunrise Farm Scrambled Eggs  
Upgrade to Daily Inspired Vegetarian Scramble | \$2 per person  
Upgrade to Daily Inspired Meat Scramble | \$4 per person

### GRIDDLE | choose one

Brioche French Toast *with fresh berries, maple syrup*  
Belgian Waffles *with fresh berries, whipped butter, maple syrup*

### SALAD | choose one

Spicy Greens Salad *goat cheese, pine nuts, roasted grapes, parsnip chips, vinaigrette*  
Kale & Quinoa Salad *pickled squash, dried fruit, candied nuts, pepitas, honey~apricot vinaigrette*  
Caesar *crisp romaine, herbed croutons, parmesan, housemade caesar dressing*

### HOT LUNCH BUFFET | \$36 per person

### SALAD | choose one

Spicy Greens Salad *goat cheese, pine nuts, roasted grapes, parsnip chips, vinaigrette*  
Kale & Quinoa Salad *pickled squash, dried fruit, candied nuts, pepitas, honey~apricot vinaigrette*  
Caesar *crisp romaine, herbed croutons, parmesan, housemade caesar dressing*

### ENTRÉES | choose two

Braised Short Rib *red wine demi*  
Herbed Chicken Breast *marinara mushroom demi*  
Maple Mustard Glazed Salmon *pea tendrils*  
Lamb Meatballs *pasta, marinara, herbs, parmesan*  
Asiago Gnocchi *arugula cream, red pepper salad, mushroom, asparagus, red pepper vinaigrette*

### VEGETABLE | choose one

Roasted Asparagus  
Sautéed Green Beans  
Roasted Carrots  
Seasonal Vegetable

### STARCH | choose one

Roasted Potatoes  
Yukon Gold Potato Purée  
Herb Polenta  
Pasta Marinara

### DESSERT

Chef's Assorted Cookies

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## DESSERTS

### HOUSE MADE SWEETS TABLE | \$9 per person

*minimum 30 people, includes a variety of items such as, but not limited to ~*

Cookies	Mousse Cups
Dessert Bars	Chocolate Dipped
Brownies	Pretzel Sticks

### DECADENCE SWEETS TABLE | \$11 per person

*minimum 30 people, includes a variety of items such as, but not limited to ~*

Tartlets	Dessert Bars
Macarons	Cannolis
Eclairs	Mousse Cups
Trio of Chocolate Beignets	

### CHOCOLATE FOUNTAIN | \$7 per person

*minimum 50 people, includes a variety of items such as, but not limited to ~*

Strawberries	Marshmallows
Pretzel Rods	Rice Krispie Treats
Trio of Chocolate Beignets	

### FAMILY STYLE ICE CREAM SUNDAE | \$6 per person

*minimum 30 people, includes vanilla ice cream and a variety of items such as, but not limited to ~*

Chocolate Sauce	Chopped Nuts
Berry Sauce	Cookie Crumbs
Sprinkles	White Chocolate Mousse

### ADDITIONAL PLATED DESSERT | \$7 per person

Seasonal Fruit Parfait  
Molten Chocolate Cake

### CHEF'S COOKIES & BROWNIES | \$5 per person

For cakes, cupcakes, cake pops, etc., you may refer to our preferred vendors list to place an order with our preferred baker, DESSERT DIVA. An OUTSIDE FOOD FEE of \$2 per person applies to ANY outside food brought in, even if order is placed with Dessert Diva. If more than one dessert is brought in, the fee may be adjusted accordingly.



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### **BAR OPTIONS**

*Each liquor package includes a selection of wines and bottled beers.*

*Wine selection includes two red wines and two white wines and beer selection includes macro and micro brews.*

*Macro beers may include a selection of Bud Lite, Miller Lite, Heineken, Corona, and Labatt Blue. Micro beers may include a selection of Brooklyn Lager, All Day IPA, 312 Wheat, Vanilla Java Porter.*

*If there are any special wine, beer or liquor requests, our team will be happy to work with you on offerings based on the selected package.*

### **CASH BAR**

*Guests are responsible for paying individually per drink, with the option of starting a tab. Bar set up fee applies ~*

**Lunch** | \$75

**Dinner** | \$250

### **UPON CONSUMPTION BAR**

*An itemized tab is kept of all beverages consumed, and added to the final bill. Bar set up fee applies, however, set up fee may be waived if equivalent of package price is met or exceeded*

**Lunch** | \$75

**Dinner** | \$250

### **BEER & WINE ONLY**

*Only preselected beer and wine are offered.*

#### **HOUSE**

**First Hour** | \$12 per person

**Each Additional Hour** | \$4 per person

#### **PREMIUM**

**First Hour** | \$14 per person

**Each Additional Hour** | \$5 per person

**MIMOSAS BY THE BOTTLE** | \$50

*each bottle serves 8 ~ 10*

**Pick 2 Juices** | pick grapefruit ~ orange ~ cranberry

**PUNCH BOWL** | \$100

*nonalcoholic punch, serves 30*

**Add Fresh Fruit** ~ or ~ **Sherbet** | \$25

**Spiked Punch** | \$250

**BLOODY MARY BAR** | \$75 set up fee

*per 50 guests*

**Pick Your Vodka** | priced accordingly per glass



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### OPEN BAR PACKAGES

*Guests may choose any drinks from our full bar. We will incorporate a selection of wines, bottled beers, and specialty cocktails.  
Each upgrade automatically includes the liquors of the package below. Pricing is set per person.*

#### HOUSE

**First Hour** | \$12 per person  
**Each Additional Hour** | \$4 per person

Smirnoff Vodka  
New Amsterdam Vodka  
New Amsterdam Gin  
Jose Cuervo Especial  
Bacardi Rum  
Jim Beam Bourbon  
Jack Daniels Whiskey  
Johnny Walker Red  
Christian Brothers Brandy

#### PREMIUM

**First Hour** | \$19 per person  
**Each Additional Hour** | \$6 per person

Ketel One Vodka  
House Infused Red Berry Vodka  
Bombay Sapphire Gin  
Captain Morgan Rum  
Makers Mark Bourbon  
Jameson Whiskey  
Johnny Walker Black Scotch  
Herradura Reposado Tequila  
Hennessy VS Brandy

#### DELUXE

**First Hour** | \$16 per person  
**Each Additional Hour** | \$5 per person

Tito's Vodka  
House Infused Red Berry Vodka  
Beefeater Gin  
Cuervo Tequila  
Bacardi Rum  
Bulleit Bourbon  
Bulleit Rye  
Dewars White Label Scotch  
Sauza Silver Tequila  
Christian Brothers Brandy

#### TOP SHELF

**First Hour** | \$23 per person  
**Each Additional Hour** | \$7 per person

Grey Goose Vodka  
Ciroc Vodka  
Hendricks Gin  
Afrohead 7 Year Rum  
Woodford Reserve Bourbon  
Gentleman Jack Whiskey  
Johnny Walker Black Scotch  
Patron Silver Tequila  
Hennessy VSOP Brandy

#### MICHIGAN SPIRIT

**First Hour** | \$23 per person  
**Each Additional Hour** | \$7 per person

Valentine Vodka  
Valentine White Blossom Vodka  
Two James Old Cockney Gin  
Journeyman Freshwater Rum  
New Holland Beer Barrel Bourbon  
Detroit City Distillery Rye  
Blue Nectar Tequila  
Chateau Chantal Brandy