



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, Vinotecca, 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 from scratch world 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 in our Bella Room. 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, and at the same time cozy enough for 20, this room is perfect for a corporate event, bridal shower, birthday, etc., and features a built in cocktail or buffet station.

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.

VINO TECCA MAIN DINING ROOM SEMI-PRIVATE SPACES

THE BARREL ROOM | in our main dining room

This room can seat 20 guests and is located within the dining room of Vinotecca. 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 50 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.



VINOTECCA
WINE BAR AND RESTAURANT

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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 Strudel | 2.50
mushroom fricasée, phyllo pastry

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

Dill Cured Salmon | 3.00
mustard sauce, micro greens, capers, black rye

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 | 5.00
*grilled ribeye cap, chimichurri, pickled red onion,
red pepper vinaigrette*

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

Short Rib Parfaits | 4.50
whipped potatoes, 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

Crudit  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 | 400.00

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*

Mushroom Cavatappi *arugula pesto, mushroom ragout, broccoli rabe*

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

UPGRADE ENTRÉE CHOICES:

Salmon to Pan Seared Halibut | additional \$12 per order

Short Rib to Filet of Beef | additional \$14 per order

Herbed Chicken Breast to Chicken Fiorentina | additional \$5 per order
chicken breast, spinach, sun-dried tomato, capers, fresh herbed cream sauce

Mushroom Cavatappi to Asiago Gnocchi | additional \$5 per order
arugula cream, red pepper salad, mushroom, asparagus, red pepper vinaigrette

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, marcona almonds, roasted grapes, parsnip chips, vinaigrette*
- Salata Italiano** *truffled burrata, prosciutto, heirloom tomato, melon, arugula, sweet basil 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** *marisala 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*
- Mushroom Cavatappi** *arugula pesto, mushroom ragout, broccoli rabe*
- Beef Tenderloin Medallions** *red wine mushroom demi* | additional \$12 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

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, whipped butter, maple syrup, applewood bacon*

Daily Inspired Egg Scramble *roasted potatoes, multigrain toast*

Salata Italiano *truffled burrata, prosciutto, heirloom tomato, melon, arugula, sweet basil vinaigrette*

Chicken & Waffles *fried chicken thighs, belgian waffle, brava sauce, buttermilk ranch, arugula, pickled ginger*

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

Short Rib Chilaquiles *braised short rib, tortilla chips, eggs, mahon cheese, black beans, avocado, pico de gallo, cotija cheese*

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

Spicy Greens Salad with Grilled Chicken *goat cheese, marcona almonds, roasted grapes, parsnip chips, vinaigrette*

Mushroom Cavatappi *arugula pesto, mushroom ragout, broccoli rabe*

PLATED HOT 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*

Mushroom Cavatappi *arugula pesto, mushroom ragout, broccoli rabe*

6 oz Filet of Beef *yukon gold potato purée, seasonal vegetable* | additional \$12 per person

LUNCH PLATE SPECIAL | \$24 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 ~ **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, whipped butter, maple syrup*
Belgian Waffles *with fresh berries, white chocolate mousse, maple syrup*

SALAD | choose one

Spicy Greens Salad *goat cheese, marcona almonds, roasted grapes, parsnip chips, vinaigrette*
Salata Italiano *truffled burrata, prosciutto, heirloom tomato, melon, arugula, sweet basil vinaigrette*
Caesar *crisp romaine, herbed croutons, parmesan, housemade caesar dressing*

HOT LUNCH BUFFET | \$36 per person

SALAD | choose one

Spicy Greens Salad *goat cheese, marcona almonds, roasted grapes, parsnip chips, vinaigrette*
Salata Italiano *truffled burrata, prosciutto, heirloom tomato, melon, arugula, sweet basil 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*
Mushroom Cavatappi *arugula pesto, mushroom ragout, broccoli rabe*

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

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
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 open bar package includes a selection of two red and two white wines, as well as a limited selection of bottled beers. 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.

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

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, Patron Silver Tequila, Hennessy VS 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, Casamigos Tequila, Hennessy VSOP Brandy

HOUSE BEER & WINE ONLY | First Hour \$12 per person | Each Additional Hour \$4 per person
PREMIUM BEER & WINE ONLY | First Hour \$14 per person | Each Additional Hour \$5 per person

CASH BAR | Lunch \$75 | Dinner \$125

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

UPON CONSUMPTION BAR | Lunch \$75 | Dinner \$125

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 discounted if equivalent of package price is met or exceeded

MIMOSAS BY THE BOTTLE | \$50

each bottle serves 8 ~ 10

Pick 2 Juices | pink 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