



THE BIRD & THE BREAD

PRIVATE EVENT PACKAGE

the elm
room

We feature three unique private dining spaces to accommodate all types of events including weddings, birthdays, bar & bat mitzvahs, corporate events, etc. We offer multiple menu options and will gladly customize our offerings to fit the budget and style of your event.

Wedding Information

The Elm room is located on S. Old Woodward in beautiful downtown Birmingham, MI. Weddings have the unique opportunity to utilize the event spaces by transforming them from ceremony, dinner, to 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, multiple floor layout options and beautiful mahogany chivari chairs. Weddings are also welcome to bring in outside décor, sound systems, cakes, etc. Please see Rules of the Roost for more information about what décor is permitted. We will take care of the coordination and any other arrangements so your big day will be effortlessly beautiful for you.

Menu

Our Executive Chef for The Bird & The Bread and the Elm Room has created appetizer assortments, a la carte menus, and full coursed packages for brunch, lunch and dinner that aim to fit every style and budget. We also offer full bar service, wine tasting packages and cash bar options. Please peruse our menu options and if you are interested in creating a custom menu we will do our best to accommodate your request.

Amenities

The Bird & The Bread and The Elm room are conveniently located in downtown Birmingham, MI close to hotels, salons, and shopping locations. Our rooms include as standard: mahogany chivari chairs, round tables, your choice of black, white or ivory linens, and any napkin color. Our dedicated private event coordinator works exclusively with our guests to guide you through the event planning process. We are equipped with a full A/V package, coat check and valet service upon request. In addition, we offer a preferred selection of vendors to provide further desired services.

Rooms

The Stave Room (in our main dining room)

This room can seat 20 guests and is located in The Bird & The Bread. We worked with local architects for an intimate, artistic, semi-private dining experience set in a room shaped like a wine barrel.

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 Enzo room

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

The Bella room

This room can seat up to 90 guests and comes equipped with a private bar perfect for cocktail parties, charity events, weddings, etc. 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.



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HORS D'OEUVRES & CARVING STATIONS

All hors d'oeuvres are priced per piece, apart from the platters and carving stations. We can make any hors d'oeuvre package of either passed or stationed hors d'oeuvres, based on your preference.

VEGETARIAN

Mozzarella Caprese Skewers | 2.00/each
mozzarella, tomatoes, balsamic glaze

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

Vegetable Spring Rolls | 2.50/each
sweet chili sauce

Edamame Samosas | 2.50/each
curry, phyllo, edamame

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

SEAFOOD

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

Shrimp Pico Cones | 4.50/each
avocado mousse, pico de gallo

Crab Cakes | 4.00/each
jumbo lump, caper aioli, micro greens, potato frites

Chilled Shrimp Cocktail | 5.00/each
cocktail sauce and horseradish

Smoked Salmon | 3.00/each
puff pastry, bulls blood micro green, pickled red
onion

POULTRY

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

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

Chicken & Waffle Cone | 4.50/each
buttermilk fried chicken, potato and chive puree,
carolina mustard

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

MEAT

Ground Steak Sliders | 4.00/each
caramelized onions, white cheddar, mayonnaise,
arugula

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

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

Short Rib Stuffed Potatoes | 4.50/each
horseradish sauce

Lamb Lollipops | 6.00/each
chimichurri

Beef Wellington Cone | 6.00/each
seared tenderloin, mushroom duxelle,
horseradish crème fraiche, chive



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...**HORS D'OEUVRES & CARVING STATIONS** cont'd

All hors d'oeuvres are priced per piece, apart from the platters and carving stations. We can make any hors d'oeuvre package of either passed or stationed hors d'oeuvres, based on your preferences.

PLATTERS
(MINIMUM 20 GUESTS)

Breads & Spreads

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

Fried Calamari Platter

flash fried calamari, arrabiata 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
(MINIMUM 20 GUESTS)

Labor charges apply: one to two stations: \$100
three to four stations: \$200

Peppercorn Crusted Beef Tenderloin
bordelaise, horseradish cream, dinner rolls
Serves 20-30 | 350.00

Maple-Mustard Glazed Salmon
croissants, herb butter
Serves 20-30 | 200.00

Dijon & Herb Crusted Pork Loin
apple cider jus, pretzel rolls
Serves 20-30 | 175.00



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PLATED DINNERS

ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE, SOFT DRINKS & BREAD & BUTTER BASKET

THE PIERCE STREET - \$32/ PERSON

ARTISAN MIXED GREENS SALAD WITH CHERRY TOMATOES, CUCUMBER, VINAIGRETTE, SERVED TO ALL GUESTS
ASSORTED COOKIES OR ICE CREAM & HOUSE-MADE CHOCOLATE SAUCE

HERBED CHICKEN BREAST WITH YUKON POTATO PURÉE/ MARSALA MUSHROOM DEMI/ SEASONAL VEGETABLE
ASIAGO GNOCCHI/ ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM/ BROCCOLINI/ RED PEPPER VINAIGRETTE

THE BROWN STREET - \$46/ PERSON

*UPGRADE: DUET PLATE OF SHORT RIB AND HERBED CHICKEN BREAST - \$56/PERSON

ARTISAN MIXED GREENS SALAD WITH CHERRY TOMATOES, CUCUMBER, VINAIGRETTE
SEASONAL FRUIT PARFAIT OR FLOURLESS CHOCOLATE TORTE

CHOOSE TWO ENTREES:

BRAISED SHORT RIB/ RED WINE DEMI/ YUKON GOLD POTATO PUREE/SEASONAL VEGETABLE
HERBED CHICKEN BREAST/ MARSALA MUSHROOM DEMI/ YUKON GOLD POTATO PUREE/SEASONAL VEGETABLE
MEDITERRANEAN SEA BASS/ PAN SEARED/ CRISPY SKIN/ YUKON GOLD POTATO PUREE/SEASONAL VEGETABLE
ASIAGO GNOCCHI/ ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM/ BROCCOLINI/ RED PEPPER VINAIGRETTE

THE MERRILL STREET - \$56/ PERSON

INCLUDES ALL ENTRÉE CHOICES TO OFFER TO GUESTS

ARTISAN MIXED GREENS SALAD WITH CHERRY TOMATOES, CUCUMBER, VINAIGRETTE
SEASONAL FRUIT PARFAIT OR FLOURLESS CHOCOLATE TORTE

FILET OF BEEF/ HERB POLENTA/ BROCCOLINI/ GREEN TOMATO JAM/ RED WINE DEMI GLACE
ROTISSERIE CHICKEN/ ROASTED POTATOES/ HARICOT VERTS/ LEMON JUS
MAPLE AND MUSTARD GLAZED SALMON/ YUKON POTATO PUREE/ ROASTED BABY BEETS/ BRAISED GREENS
ASIAGO GNOCCHI/ ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM/ BROCCOLINI/ RED PEPPER VINAIGRETTE

ALL FOUR CHOICES MAY BE OFFERED FOR A \$5 PP SURCHARGE,

PARTIES WITH A GUEST COUNT OVER 20 MUST PREORDER ENTRÉES & PROVIDE MENU 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 ATTENTION OF THE EVENTS MANAGER NO LATER THAN 10 DAYS PRIOR TO THE EVENT.



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DINNER BUFFET

ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE, SOFT DRINKS &
BREAD & BUTTER BASKET

CHOOSE ONE SALAD

SPICY GREENS SALAD GOAT CHEESE/PINE NUTS/ ROASTED GRAPES/ PARSNIP CHIPS/ GRISSINI/ VINAIGRETTE
KALE & QUINOA SALAD SEASONAL VERSION
LOCAL GREENS SALAD FARM GREENS/ CHERRY TOMATOES/ CUCUMBER/ VINAIGRETTE

ENTRÉE CHOICES

BRAISED SHORTRIB / RED WINE DEMI
CHESTNUT FARMS ROTISSERIE CHICKEN / LEMON JUS
DIJON & HERB ROASTED PORK LOIN / MUSTARD JUS
MAPLE MUSTARD GLAZED SALMON / PEA TENDRIL
SOY MISO SALMON / GRILLED PINEAPPLE PICO DE GALLO
HERBED CHICKEN BREAST / MARSALA MUSHROOM DEMI
SHRIMP PASTA / SUN DRIED TOMATO PESTO / BRAISED GREENS
PORTOBELLO CONFIT / ROASTED GARLIC TOMATO SAUCE
ASIAGO GNOCCHI / ARUGULA CREAM / RED PEPPER SALAD/ MUSHROOM / BROCCOLINI / RED PEPPER VINAIGRETTE
BEEF TENDERLOIN MEDALLIONS / RED WINE MUSHROOM DEMI GLACE **ADD \$10

CHOOSE ONE VEGETABLE

ROASTED ASPARAGUS / SAUTEED GREENS BEANS / ROASTED CARROTS / SEASONAL VEGETABLE

CHOOSE ONE STARCH

ROASTED POTATOES / YUKON GOLD POTATOE PURÉE / HERB POLENTA / FARRO RISOTTO

DESSERT

CHEF'S ASSORTED HOUSE-MADE SWEETS TABLE
MAY INCLUDE A VARIETY OF COOKIES, BROWNIES, DESSERT BARS, MOUSSE CUPS, ETC

CHOOSE ANY 3 ENTREES - \$51 PER PERSON

CHOOSE ANY 4 ENTREES - \$61 PER PERSON



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FAMILY STYLE MENU

ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE, SOFT DRINKS &
BREAD & BUTTER BASKET

SALAD COURSE

ARTISAN MIXED GREENS SALAD WITH CHERRY TOMATOES, CUCUMBER, VINAIGRETTE, SERVED TO ALL GUESTS
BREAD BASKET SERVED PER TABLE

STARTER COURSE

CHOOSE ONE TO OFFER TO GUESTS, SERVED FAMILY STYLE PER TABLE

CHEESY BREAD / SERVED WITH MARINARA AND CREAMY DILL

TRIO OF SPREADS / RED PEPPER HUMMUS / TOMATO BRUSCHETTA / OLIVE TAPENADE

BAKED BRIE / FIG JAM / MAPLE CASHEW BUTTER / GRANNY SMITH APPLES

ENTRÉE OPTIONS

CHOOSE ONE TO OFFER TO GUESTS, SERVED FAMILY STYLE PER TABLE

THE BIRD/ CHESTNUT FARMS ROTISSERIE CHICKEN / LEMON JUS

ASIAGO GNOCCHI/ ARUGULA CREAM / RED PEPPER SALAD / MUSHROOM / BROCCOLINI / RED PEPPER VINAIGRETTE

PORK LOIN/ HERB AND DIJON CRUSTED/ MUSTARD JUS

LAMB MEATBALL PASTA / MARINARA

ASSORTED PIZZAS / **MAXIMUM 50 GUESTS

SIDE OPTIONS

CHOOSE TWO TO OFFER TO GUESTS, SERVED FAMILY STYLE PER TABLE

ROASTED POTATOES / GREEN BEANS / SEASONAL VEGETABLE

FARRO RISOTTO / HERB POLENTA / FRENCH FRIES

DESSERT OPTIONS

CHOOSE ONE TO OFFER TO GUESTS

MINI DESSERT PLATTER MAY INCLUDE TARLETS, MOUSSE CUPS, COOKIES, BROWNIES, ETC

ICE CREAM BAR ALL GUESTS RECEIVE AN ICE CREAM CUP AND EACH TABLE HAS A TOPPINGS PLATTER

\$40 PER PERSON PACKAGE

ADDITIONAL OPTIONS: EACH ADDITIONAL SIDE/ STARTER CHOICE - \$6 PER PERSON

EACH ADDITIONAL ENTRÉE - \$10 PER PERSON



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PLATED BRUNCH/LUNCH

ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE, SOFT DRINKS & BREAD & BUTTER BASKET

CHOOSE THREE ENTREES TO OFFER TO GUESTS

BRIOCHE FRENCH TOAST FRESH BERRIES / MAPLE SYRUP / APPLEWOOD BACON

DAILY INSPIRED VEGETARIAN EGG SCRAMBLE / ROASTED POTATOES / TOAST

DAILY INSPIRED MEAT EGG SCRAMBLE / ROASTED POTATOES / TOAST

KALE & QUINOA SALAD SEASONAL VERSION

THE BIRD & THE BREAD / BUTTERMILK FRIED CHICKEN/ BELGIAN WAFFLE / BRAISED GREENS / MICHIGAN MAPLE SYRUP

TURKEY AND AVOCADO WRAP / CHESTNUT FARMS TURKEY / AVOCADO / FARM GREENS / TOMATO / HAVARTI / CREAMY DILL / CHIPS

BLACK BEAN BURGER / AVOCADO MOUSSE / CILANTRO AIOLI / PEPPERJACK CHEESE / BRIOCHE BUN / POTATO CHIPS

PUB BURGER / PORTER ONIONS/ PICKLES / RED DRAGON CHEESE / DIJONNAISE/ BRIOCHE BUN / HOUSE-MADE POTATO CHIPS /

*PREPARED MEDIUM WELL

CHICKEN CAESAR CRISP ROMAINE/ HERBED CROUTONS/ PARMESAN/ HOUSE-MADE CAESAR DRESSING

ASIAGO GNOCCHI ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM/ BROCCOLINI/ RED PEPPER VINAIGRETTE

\$16/ PERSON

LUNCH/BRUNCH BUFFET

ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE, SOFT DRINKS & BREAD & BUTTER BASKET

ALL BUFFETS REQUIRE A MINIMUM OF 25 GUESTS AND INCLUDE:

- ASSORTED HOUSE-MADE BREAKFAST BREADS
- SUNRISE FARM SCRAMBLED EGGS
- ROASTED POTATOES
- CHOICE OF APPLEWOOD BACON OR SAUSAGE

CHOOSE ONE BREAD:

BRIOCHE FRENCH TOAST WITH FRESH BERRIES/MAPLE SYRUP

BELGIAN WAFFLES WITH FRESH BERRIES/WHIPPED BUTTER/MAPLE SYRUP

CHOOSE ONE SALAD:

KALE & QUINOA SALAD/ SEASONAL VERSION

SPICY GREENS SALAD/ PEPPERY GREENS/PINE NUTS/GOAT CHEESE/ROASTED GRAPES/ VINAIGRETTE

CAESAR SALAD/ CRISP ROMAINE/ HERBED CROUTONS/ PARMESAN/ HOUSE-MADE CAESAR DRESSING

**UPGRADE SCRAMBLED EGGS TO DAILY INSPIRED VEGETARIAN SCRAMBLE \$2 /PP

**UPGRADE SCRAMBLED EGGS DAILY INSPIRED MEAT SCRAMBLE \$4 /PP

\$26/ PERSON



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PLATED HOT LUNCH

ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE, SOFT DRINKS & BREAD & BUTTER BASKET, INCLUDES ARTISAN MIXED GREENS STARTER SALAD

THE HUMMINGBIRD - \$26 / PERSON

HERBED CHICKEN BREAST / MARSALA MUSHROOM DEMI / YUKON POTATO PURÉE / SEASONAL VEGETABLE

* WE WILL ACCOMMODATE VEGETARIANS WITH A VEGETABLE PASTA ENTREE

THE MORNING DOVE - \$31 / PERSON

CHOOSE TWO ENTREES TO OFFER TO GUESTS:

HERBED CHICKEN BREAST / MARSALA MUSHROOM DEMI/ YUKON POTATO PURÉE / SEASONAL VEGETABLE

BRAISED SHORT RIB / RED WINE DEMI/YUKON GOLD POTATO PUÉE /SEASONAL VEGETABLE

SHRIMP & GRITS / HERB POLENTA / BROCCOLINI/ GREEN TOMATO JAM/ BALSAMIC GLAZE

ASIAGO GNOCCHI / ARUGULA CREAM/ RED PEPPER SALAD / MUSHROOM/ BROCCOLINI/ RED PEPPER VINAIGRETTE

FILET OF BEEF / POTATO PUREE/ MUSHROOM RAGOUT / SEASONAL VEGETABLE/ DEMI GLACE / RED ONION JAM **ADD \$15/PERSON

DESSERT / SEASONAL FRUIT PARFAIT OR FLOURLESS CHOCOLATE TORTE - *ADD \$6/ PERSON

PARTIES WITH A GUEST COUNT OVER 20 MUST PREORDER ENTRÉES & PROVIDE MENU CARDS WITH GUESTS MEAL PREFERENCE.

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PLEASE BRING ALL SPECIAL DIETARY NEEDS TO THE ATTENTION OF THE EVENTS MANAGER NO LATER THAN 10 DAYS PRIOR TO THE EVENT

HOT LUNCH BUFFET

ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE, SOFT DRINKS

CHOOSE TWO ENTREES

BRAISED SHORT RIB/ RED WINE DEMI

HERB CRUSTED CHICKEN BREAST/ MARSALA MUSHROOM DEMI GLACE

ASIAGO GNOCCHI/ ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM/ BROCCOLINI/ RED PEPPER VINAIGRETTE

ATLANTIC SALMON/ MAPLE MUSTARD GLAZED

CHOOSE ONE STARCH ROASTED POTATOES /YUKON POTATO PURÉE/FARRO RISOTTO/CREAMY HERB POLENTA

CHOOSE ONE VEGETABLE SAUTEÉD GREEN BEANS/ROASTED ASPARAGUS/ROASTED CARROTS/SEASONAL VEGETABLE

CHOOSE ONE SALAD

SPICY GREENS SALAD/ PEPPERY GREENS/GOAT CHEESE/PINE NUTS/ROASTED GRAPES/PARSNIP CHIPS/GRISSINI/ VINAIGRETTE

KALE & QUINOA SALAD/ SEASONAL VERSION

CAESAR SALAD/ CRISP ROMAINE/ HERBED CROUTONS/ PARMESAN/ HOUSE-MADE CAESAR DRESSING

DESSERT CHEF'S ASSORTED COOKIES

\$36/ PERSON



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MORE LUNCH BUFFET

ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE, SOFT DRINKS &
BREAD & BUTTER BASKET

SOUP & SALAD BAR - \$22/ PERSON

*SOUP OF THE DAY

*SALAD BAR ITEMS:

GREENS: LOCAL GREENS/ ROMAINE/ KALE

TOPPINGS: CHERRY TOMATOES/ CARROTS/ CUCUMBERS/ PEPPERS/ GARBANZO BEANS/ FARM BEETS/ HOUSE-MADE CROUTONS

CHEESE: BLEU CHEESE CRUMBLES/ SHREDDED WHITE CHEDDAR/FETA/GOAT

DRESSINGS: CREAMY DILL/ RED WINE VINAIGRETTE/ OLIVE OIL & BALSAMIC VINEGAR/ SHERRY VINAIGRETTE

*CHOICE OF TWO PROTEINS:

- GRILLED CHESTNUT FARMS CHICKEN BREAST
- CHAR GRILLED SIRLOIN (MEDIUM)
- BAY SHRIMP
- SEARED AHI TUNA (\$4 PER PERSON)
- PORTOBELLO CONFIT

COLD CUTS & SALAD BUFFET - \$24/ PERSON

*CHOICE OF ONE SALAD:

SPICY GREENS SALAD PEPPERY GREENS/GOAT CHEESE/PINE NUTS/ROASTED GRAPES/PARSNIP CHIPS/GRISSINI/ VINAIGRETTE

KALE & QUINOA SEASONAL VERSION

GARDEN SALAD CUCUMBERS/ TOMATOES/ JULIENNED CARROTS/ VINAIGRETTE

*CHOICE OF THREE SANDWICHES, ALL SERVED WITH HOUSE-MADE POTATO CHIPS:

GRILLED CHICKEN & CHEDDAR/ ROMAINE LETTUCE/TOMATO/ CREAMY DILL/ BRIOCHE BUN

CORNED BEEF/ MARBLE RYE/ GRUYERE/ FARM GREENS/ HORSERADISH

CHICKEN CAESAR WRAP/ GRILLED CHICKEN/ CAESAR DRESSING/ PARMESAN/ RED ONION/ CHERRY TOMATO

BLACK BEAN WRAP AVOCADO/ LETTUCE/ CILANTRO AIOLI/ PICO DE GALLO/ PEPPERJACK CHEESE

TURKEY AVOCADO WRAP/ CHESTNUT FARMS TURKEY/ FARM GREENS/ AVOCADO/ TOMATO/ HAVARTI/ CREAMY DILL

HOUSE SOUP: TOMATO BASIL - \$3/ PERSON

ALTERNATIVES AVAILABLE UPON REQUEST

ADD CHEF'S ASSORTED SWEETS - \$6/ PERSON



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DESSERT MENUS

HOUSE-MADE ASSORTED SWEETS TABLE - \$9 PER PERSON

MINIMUM 30 PEOPLE

INCLUDES A VARIETY OF SWEETS SUCH AS:

- COOKIES
- BROWNIES
- DESSERT BARS
- MOUSSE CUPS
- CHOCOLATE DIPPED PRETZEL STICKS

DECADENCE SWEETS TABLE - \$11 PER PERSON

MINIMUM 30 PEOPLE

INCLUDES A VARIETY OF SWEETS SUCH AS:

- TARTLETS
- MACARONS
- TRUFFLES
- ECLAIRS
- DESSERT BARS
- MINI FRUIT TARLETS
- MOUSSE CUPS
- CANNOLIS
- COOKIES/BROWNIES

REQUESTS FOR SPECIFIC DESSERTS, FLAVORS, OR THEMES CAN BE ACCOMMODATED IF GIVEN WITHIN TWO WEEKS OF EVENT DATE

ADDITIONAL PLATED DESSERTS - \$6 PER PERSON

SEASONAL FRUIT PARFAIT

FLOURLESS CHOCOLATE TORTE HAZELNUT CRUMB, HOUSE-MADE CARAMEL SAUCE

*FOR CAKES, CUPCAKES, CAKE POPS, ETC. REFER TO THE CAKE ORDER FORM TO PLACE AN ORDER
WITH OUR PREFERRED BAKER, DESSERT DIVA

*OUTSIDE FOOD FEE OF \$2 PER PERSON APPLIES IF OUTSIDE FOOD IS BROUGHT IN AND NO ORDER IS PLACED WITH DESSERT DIVA

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CORPORATE MEETINGS AND BREAKFAST

AVAILABLE ONLY BEFORE 11 AM | MINIMUM 25 GUESTS

RED-EYE CONTINENTAL - \$16/ PERSON

MORNING BEVERAGES COFFEE, TEA, ORANGE AND GRAPEFRUIT JUICES

ASSORTED HOUSE MADE BREAKFAST BREADS MAY INCLUDE CROISSANTS, SCONES, MUFFINS, ETC...

FRESH FRUIT PLATTER

JOURNEYMAN BREAKFAST - \$23/ PERSON

ALL OF THE ABOVE PLUS:

SUNRISE SCRAMBLED EGGS

ROASTED POTATOES

CHOICE OF MEAT APPLEWOOD BACON OR SAUSAGE

ADD-ONS

YOGURT BAR - \$6 PER PERSON

GREEK-STYLE YOGURT, SEASONAL BERRIES, HOUSE-MADE GRANOLA, CHOPPED PECANS

SNACKS

MIXED NUTS \$3 PER PERSON

CHEESE AND FRUIT \$6 PER PERSON

HOUSE-MADE CHIPS \$2 PER PERSON

COOKIES/BROWNIES \$4 PER PERSON

MEETING ROOM AMENITIES 8 AM – 5 PM

- SOUND PROOF ROOM EQUIPPED WITH AV CONNECTION
- TWO ROOMS FOR BREAKOUT SESSIONS
- STAGE RENTAL AVAILABLE UPON REQUEST
- PRIVATE ENTRY

AV BUNDLE \$150

INCLUDES PROJECTOR, 1 MICROPHONE, PODIUM, PRESENTER REMOTE



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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.

OPEN BAR

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.

CASH BAR

Guests are responsible for paying individually per drink, with the option of starting a tab.

Bar set up fee applies:

\$75 at Lunch

\$250 at Dinner

UPON CONSUMPTION BAR

An itemized tab is kept of all beverages consumed, and added to the final bill.

Bar set up fee applies:

\$75 at Lunch

\$250 at Dinner

*SET UP FEE CAN BE WAIVED IF EQUIVALENT OF PACKAGE PRICE IS MET

****SEE PACKAGE LEVELS ON THE NEXT PAGE >>>***

BEER & WINE ONLY

Only pre-selected beer and wine are offered.

HOUSE:

First hour: \$12/ person

Additional hours: \$4/ person

PREMIUM:

First hour: \$14/ person

Additional hours: \$5/ person

MIMOSAS BY THE BOTTLE

Pick two juices: grapefruit, orange, cranberry

\$50/ bottle of champagne

Serves 8-10

BIRDIE BOWL

Non - alcoholic punch

\$100 | serves 30

Add fresh fruit or sherbet \$125

Spiked punch upon consumption,

Priced per drink



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BEVERAGE PACKAGES

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HOUSE

First Hour: \$13
Additional Hours: \$4
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

DELUXE

First Hour: \$16
Additional Hours: \$5
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
Additional Hours: \$6
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

TOP SHELF

First Hour: \$23
Additional Hours: \$7
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
Additional Hours: \$7
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



THE BIRD & THE BREAD

PRIVATE EVENT PACKAGE

the elm
room

MAGNUM WEDDING PACKAGE

MINIMUM 75 GUESTS

1 HOUR PASSED HORS D'EOUVRES, 4 HOUR HOUSE BAR PACKAGE, PLATED STARTER COURSE, BREAD AND BUTTER BASKET, ENTRÉE COURSE, SWEETS TABLE, COFFEE AND TEA SERVICE

PASSED HORS D'EOUVRES

CHOOSE TWO

MOZZARELLA CAPRESE SKEWERS BASIL, MOZZARELLA, CHERRY TOMATO, BALSAMIC GLAZE

PEPPERED AHI TUNA SLICED CUCUMBER, CHIVE AIOLI, SEARED RARE

CHICKEN SATAY PINEAPPLE MARINATED, CASHEW, SEASME SEEDS, MAPLE TAHINI GLAZE

GROUND STEAK SLIDERS CARAMELIZED ONIONS, MAYONNAISE, WHITE CHEDDAR, ARUGULA

STARTER COURSE

CHOOSE ONE TO OFFER TO GUESTS:

ARTISAN MIXED GREENS SALAD WITH CHERRY TOMATOES, CUCUMBER, VINAIGRETTE

HOUSEMADE TOMATO BASIL SOUP

MAIN COURSE

CHOOSE TWO TO OFFER TO GUESTS, THIRD WILL BE VEGETARIAN GNOCCHI

ROASTED PORK CHOP/ YUKON GOLD POTATO PUREE/SEASONAL VEGETABLE

HERBED CHICKEN BREAST/ YUKON POTATO PURÉE/ MARSALA MUSHROOM DEMI/ SEASONAL VEGETABLE

ITALIAN SAUSAGE/ PEPPERS, ONIONS, AND CHEESY POLENTA

SWEETS TABLE

MAY INCLUDE COOKIES, BROWNIES, DESSERT BARS, MOUSSE CUPS, CHOCOLATE DIPPED PRETZEL STICKS

4-HOUR HOUSE BAR PACKAGE

EACH ADDITIONAL HOUR \$4 PER PESON

SMIRNOFF VODKA

SEAGRAM'S GIN

SAUZA TEQUILA

BACARDI & CAPTAIN MORGAN RUM

JIM BEAM BOURBON

JACK DANIELS

DEWAR'S WHITE LABEL SCOTCH

CHRISTIAN BROTHER'S BRANDY

BOTTLE OF BUBBLES FOR BRIDE AND GROOM

HOUSE WINE SELECTION - TWO REDS, TWO WHITES

MACROS AND MICRO BEER SELECTIONS

SOFT DRINKS

COFFEE & TEA SERVICE

\$76 PER PERSON

PLUS HOUSE CHARGE, TAX AND GRATUITY



THE BIRD & THE BREAD

PRIVATE EVENT PACKAGE

the elm
room

JEROBOAM WEDDING PACKAGE

MINIMUM 75 GUESTS

1 HOUR PASSED HORS D'EOUVRES, 5 HOUR DELUXE BAR PACKAGE, PLATED STARTER COURSE, BREAD AND BUTTER BASKET, ENTRÉE COURSE, CHEF'S CHOICE OF VEGETABLE AND STARCH, SWEETS TABLE, COFFEE AND TEA SERVICE

PASSED HORS D'EOUVRES

CHOOSE THREE

- MOZZARELLA CAPRESE SKEWERS BASIL, MOZZARELLA, CHERRY TOMATO, GLAZE
- MUSHROOM VOL-AU-VENT PASTRY SHELL, SAUTEED MUSHROOMS, PARMESAN CHEESE, SHALLOTS
- PEPPERED AHI TUNA SLICED CUCUMBER, CHIVE AIOLI, SEARED RARE
- CHICKEN SATAY PINEAPPLE MARINATED, CASHEW, SEASAME SEEDS, MAPLE TAHINI GLAZE
- SHORT RIB STUFFED POTATOES HORSERADISH SAUCE

STARTER COURSE

CHOOSE ONE TO OFFER TO GUESTS:

- ARTISAN MIXED GREENS SALAD WITH CHERRY TOMATOES, CUCUMBER, VINAIGRETTE
- HOUSEMADE TOMATO BASIL SOUP

MAIN COURSE

CHOOSE TWO TO OFFER TO GUESTS, THIRD WILL BE ASIAGO GNOCCHI

- BRAISED SHORTRIB/ RED WINE DEMI/ YUKON POTATO PURÉE/ SEASONAL VEGETABLE
- MEDITERANIAN SEA BASS/ PAN SEARED/ CRISPY SKIN/ YUKON GOLD POTATO PUREE/SEASONAL VEGETABLE
- HERBED CHICKEN BREAST/ MARSALA MUSHROOM DEMI/ YUKON POTATO PURÉE/ SEASONAL VEGETABLE

SWEETS TABLE

MAY INCLUDE TARLTETS, MACARONS, ECLAIRS, MOUSSE CUPS, CANNOLIS, TRUFFLES, COOKIES, BROWNIES

5 HOUR DELUXE BAR PACKAGE

EACH ADDITIONAL HOUR: \$5 PER PERSON

- TITO'S VODKA
- BEEFEATER GIN
- CUERVO TEQUILA
- BACARDI RUM
- BULLEIT BOURBON
- JOHNNY WALKER RED SCOTCH
- JACK DANIELS WHISKEY
- JAMESON IRISH WHISKEY
- CHRISTIAN BROTHERS BRANDY

- BOTTLE OF BUBBLES FOR BRIDE AND GROOM
- HOUSE WINE SELECTION - TWO REDS, TWO WHITES
- MACROS AND MICRO BEER SELECTIONS
- SOFT DRINKS
- COFFEE & TEA SERVICE

\$101 PER PERSON

PLUS HOUSE CHARGE, TAX AND GRATUITY



THE BIRD & THE BREAD

PRIVATE EVENT PACKAGE

the elm
room

IMPERIAL WEDDING PACKAGE

MINIMUM 75 GUESTS

1 HOUR PASSED HORS D'EOUVRES, 5 HOUR PREMIUM BAR PACKAGE, PLATED STARTER COURSE, BREAD AND BUTTER BASKET, ENTRÉE COURSE, DECADENCE DESSERT TABLE, COFFEE AND TEA SERVICE

PASSED HORS D'EOUVRES

CHOOSE THREE

MOZZARELLA CAPRESE SKEWERS BASIL, MOZZARELLA, CHERRY TOMATO, BALSAMIC GLAZE
MUSHROOM VOL-AU-VENT PASTRY SHELL, SAUTEED MUSHROOMS, PARMESAN CHEESE, SHALLOTS
PEPPERED AHI TUNA SLICED CUCUMBER, CHIVE AIOLI, SEARED RARE
CHICKEN SATAY PINEAPPLE MARINATED, CASHEW, SEASAME SEEDS, MAPLE TAHINI GLAZE
SHORT RIB STUFFED POTATOES HORSERADISH SAUCE

STARTER COURSE

CHOOSE ONE TO OFFER TO GUESTS:

ARTISAN MIXED GREENS SALAD WITH CHERRY TOMATOES, CUCUMBER, VINAIGRETTE
HOUSEMADE TOMATO BASIL SOUP

MAIN COURSE

CHOOSE TWO TO OFFER TO GUESTS, THIRD WILL BE ASIAGO GNOCCHI

FILET OF BEEF/ HERB POLENTA/ BROCCOLINI/ GREEN TOMATO JAM/ RED WINE DEMI GLACE
ROTISSERIE CHICKEN/ ROASTED POTATOES/ HARICO VERT/ LEMON JUS
ATLANTIC SALMON/ MAPLE MUSTARD GLAZED/ YUKON POTATO PUREE/ ROASTED BABY BEETS/ BRAISED GREENS

DECADENCE SWEETS TABLE

MAY INCLUDE TARLETTS, MACARONS, ECLAIRS, MOUSSE CUPS, CANNOLIS, TRUFFLES, COOKIES, BROWNIES

5 HOUR PREMIUM BAR PACKAGE

EACH ADDITIONAL HOUR: \$6 PER PERSON

KETEL ONE VODKA
STOLI FLAVORED VODKAS
HENDRICKS GIN
PATRON TEQUILA
APPLETON ESTATE RUM
BULLEIT BOURBON
BULLEIR RYE
JOHNNY WALKER BLACK SCOTCH

BOTTLE OF BUBBLES FOR BRIDE AND GROOM
HOUSE WINE SELECTION - TWO REDS, TWO WHITES
MACROS AND MICRO BEER SELECTIONS
SOFT DRINKS
COFFEE & TEA SERVICE

\$126 PER PERSON

PLUS HOUSE CHARGE, TAX AND GRATUITY