

# VINOLOGY

WINE | BAR | RESTAURANT

## MENU PACKAGE A - \$40 PER PERSON

### SALAD COURSE:

#### HOUSE SALAD

local greens \ cucumber \ avocado \ tomato \ sherry vinaigrette

### ENTRÉE SELECTIONS

**PASTA PRIMAVERA** parmesan cream \ mushroom ragout \ broccolini

**BRONZINO** roasted fingerling potatoes \ julienned vegetables \ red pepper vinaigrette

**HERB CRUSTED CHICKEN** haricotverts \ braised red cabbage \ herb spaetzli \ peppercorn cream

**BRAISED SHORT RIB** braised greens \ potato puree \ red wine demi

### DESSERT COURSE SELECTIONS:

#### CRANBERRY APPLE COBLER

fire-roasted michigan apples \ cranberry compote  
toasted vanilla bean \ cinnamon-brown sugar crust

#### CHOCOLATE LAVA CAKE

molten dulce de leche  
raspberry coulis \ chantilly cream

**PCARD HORS D'OEUVRES**  
(CAN SPEND UP TO \$5 PER GUEST)

### SEAFOOD SELECTIONS

<b>PEPPERED TUNA</b> \ <i>sliced cucumber \ saffron aioli \ seared rare</i>	<i>\$30 per dozen</i>
<b>SMOKED SALMON PATE</b> \ <i>crostini \ micro greens</i>	<i>\$18 per dozen</i>
<b>FRIED CALAMARI PLATTER</b> \ <i>onion aioli \ serves about 15</i>	<i>\$70 per platter</i>

### VEGETARIAN SELECTIONS

<b>ARTISAN CHEESE PLATTER</b> <i>local and imported cheeses \ fresh fruit</i>	<i>\$75 per platter</i>
<b>VEGETABLE CRUDITE</b> \ <i>local produce \ fresh fruit</i>	<i>\$40 per platter</i>
<b>THAI VEGETARIAN SPRING ROLLS</b> \ <i>flash-fried \ asian vegetables</i>	<i>\$24 per dozen</i>
<b>GORGONZOLA &amp; FIG CROSTINI</b> \ <i>fig jam \ arugula \ caramelized onion</i>	<i>\$ per dozen</i>
<b>TUSCAN BRUSCHETTA</b> \ <i>arugula pesto \ tomato-olive tapenade</i>	<i>\$24 per dozen</i>

### MEAT SELECTIONS

<b>TENDERLOIN CROSTINI</b> \ <i>thinly sliced seared rare filet \ arugula pesto \ red onion jam</i>	<i>\$26 per dozen</i>
<b>CHICKEN SATAY</b> \ <i>thinly sliced chicken breast skewers \ peanut sauce</i>	<i>\$24 per dozen</i>
<b>BLT SLIDERS</b> <i>pork belly \ fresh tomato \ arugula</i>	<i>\$24 per dozen</i>
<b>CHARCUTERIE PLATTER</b> \ <i>assorted meats &amp; mustards \ paired cheeses \ chutney \ baguette</i>	<i>\$90 per platter</i>

*At Vinology, we aim to create menus that fit every style and budget and can accommodate most dietary restrictions.  
If you would like to create a custom menu or add anything that is not listed, please let us know and we will do our best to accommodate your request.  
Custom menus are subject to a higher service charge. Please note that menus are seasonal and subject to change.*

# VINOLOGY

WINE | BAR | RESTAURANT

## EXCLUSIVE P-CARD DINNER MENU - \$45 PER PERSON

### SALAD COURSE:

#### **HOUSE SALAD**

local greens \ cucumber \ avocado \ tomato \ sherry vinaigrette

### ENTRÉE SELECTIONS

**ASAIAGO GNOCCHI** arugula pesto \ mushroom ragout \ red pepper vinaigrette \ goat cheese \ cacao di bosco

**BRONZINO** roasted fingerling potatoes \ julienned vegetables \ red pepper vinaigrette

**SPATCHCOCK GAME HEN** potato puree \ bouquetiere of winter vegetables  
baby shitake mushrooms \ pinot reduction

**GRILLED SIRLOIN STEAK\*** yukon potato \ parsnip chips \ haricotverts \ red wine demi

### DESSERT COURSE SELECTIONS:

#### **CRANBERRY APPLE COBBLER**

fire-roasted michigan apples \ cranberry compote  
toasted vanilla bean \ cinnamon-brown sugar crust

#### **CHOCOLATE LAVA CAKE**

molten dulce de leche  
raspberry coulis \ chantilly cream

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## P-CARD WINE SERVICE

Our sommelier will select featured bottles of wines as a special highlight for all events with a P-card Menu. Typically, one bottle of red wine and one bottle of white wine are offered. We estimate two glasses of wine per person, which will accommodate the university's budget. In order to not exceed the university's budget, our staff will stop service when the appropriate budget has been met unless specifically directed by the host of the event to continue service regardless. Cash bar is also available. If you choose, you may also offer an open bar and pay with a separate credit card not under the limits of the University guidelines.

*\*Wines are priced not to exceed \$20 per person, including tax and gratuity. Alcohol is not tax exempt\**

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# PRIVATE EVENT POLICIES & AGREEMENT

## Menu Selection

Vinology offers a variety of exclusive private dining menus. Please inquire about our current selections as menus are seasonal and subject to change. We ask that you choose your menu at least 14 days prior to the event in order to guarantee availability of your selected menu items. Parties under 10 guests may select from our main dining menu; parties of 15 or more must select one of our private menu packages. We ask that you provide us with a minimum guaranteed number of guests at least three days prior to the event.

## Guarantees and Payment Agreement

All charges are based on the guaranteed number of guests expected, or on the actual number of persons served, if greater than the guarantee. Vinology reserves the right to change room assignments if the expected number of guests drops below the minimum guaranteed number of guests, or rises above the capacity of the room reserved. Vinology requires a food and beverage minimum purchase (before tax, gratuity, and fees) to book any event. For evening events Sunday through Thursday, we require a \$500 food/beverage minimum to reserve the Cellar (private) or Vine (semi-private) dining area, a \$1,000 food/beverage minimum to reserve the Bubble Room, and a \$2,000 food/beverage minimum to reserve the entire lower level. For Friday and Saturday evening events, we require a \$750 food/beverage minimum to reserve the Cellar (private) or Vine (semi-private) dining area, \$1,500 food/beverage minimum to reserve the Bubble Room, and a \$3,000 food/beverage minimum to reserve the entire lower level. For morning and afternoon events ending by 3:00pm, we require a \$350 food/beverage minimum to reserve the Cellar (private) or Vine (semi-private) dining area, \$700 to reserve the Bubble Room, and \$1400 to reserve the entire lower level. Minimums may be subject to change and some exceptions may apply during busy seasons. Purchases not categorized as food or beverage, such as Audio/Visual Fees, Ceremony Fees, gratuities, tax, house charge, etc., do not apply toward the food/beverage minimum. Should the food/beverage minimum not be met, a room rental charge may be applied to the final bill, in the amount of the difference.

A credit card number is required at the time of booking in order to reserve a room. Any group requesting tax exemption must submit a signed tax-exempt certificate before the scheduled function. Final payment must be made by cash or credit card and is due at the end of the event. In the event that you need to cancel your event, please notify us at least two weeks prior to the event to cancel without penalty. If a cancellation occurs within the two week period, or if the party fails to arrive for the event, a 10% fee based on the minimum guarantee may be charged to the credit card on file.

For parties of 40 or more guests, a deposit is required to confirm the reservation. The amount of this initial deposit is based on 25% of the food/beverage minimum for the space reserved. For Wedding Receptions and Rehearsal Dinners, a second deposit is required 30 days before the event, in the amount of the remainder of the food and beverage minimum. If the full amount of the food/beverage minimum has not been paid in the form of a deposit by 30 days prior to the event, the reservation may be subject to cancellation. **Parties for the University of Michigan or University of Michigan Hospital System do not require a deposit, regardless of the size of the event.**

## Equipment and Rentals

Our private event coordinator can make arrangements for the rental of any required equipment, please ask about current pricing. Vinology provides tables, chairs, tablecloths, food, and beverages associated with all events, unless otherwise stated. With permission, we allow outside cakes, iPods, lighting as well as musicians and DJ's on the condition that volume and music selections does not exceed 85 decibels and does not disrupt other guests. All outside food is subject to a \$2.00 per person fee. We do not permit the affixing of anything to the walls, floors, and ceiling of rooms without expressed consent. Additional charges may apply for excessive cleaning or should additional room rearrangement be required. As a reminder, there is no elevator or wheelchair access to any event held in the private event spaces. All décor and decorations must be removed at the end of the event. Any damage(s) incurred, including damage to the speaker system resulting from music played by guests, will be the responsibility of the Host/Hostess of the event. The host is responsible for all AV/Speaker set-up and compatibility. Please arrive early to test equipment.

## Trained Staff and House Rules

Vinology provides trained servers, bartenders, and supervisors for all events. A service charge is added to all checks, which includes a 20% service gratuity and a separate 5% house charge. We do not charge a room rental fee unless the food and beverage purchased is less than the Minimum for the space reserved, but we do require a house charge with the use of any of our private spaces, based on 5% of the amount purchased. **Events for the University of Michigan or University of Michigan Hospital System are only subject to a 2% house charge.**

## Service Hours

Afternoon lunch and brunch events may be scheduled Friday and Saturday, 11:00 am to 2:00 pm, and Sunday, 10:00am to 2:00pm. Evening events may be scheduled after 4:00 pm, seven days a week. All bars close at 11:00 pm on weekdays, midnight on Friday/Saturday, and 10:00 pm on Sunday. If Vinology staff is required for an event outside the restaurant's regular opening or closing times, an additional fee of \$150 per hour may be apply.

## Federal and State Laws

All Federal, State and Local laws, with regard to food and beverage purchases and consumption, are strictly adhered to. We reserve the right to inspect and control all private parties, social events, and meetings being held on the premises. We do not permit alcoholic beverages or food from outside sources. Due to health regulations, we cannot permit food to be taken off of Vinology's property without a waiver of liability signature. The host/hostess assumes all responsibilities for guest(s)' actions and liabilities that may occur.

**This document is required to book all events. Please send to [info@vinologya2.com](mailto:info@vinologya2.com) or fax 734.222.9845**

*I agree to the policies, terms and conditions listed above for hosting a private event at Vinology.*

Today's Date \_\_\_\_\_ Host/Hostess Name \_\_\_\_\_ Signature \_\_\_\_\_

Credit Card: Type: \_\_\_\_\_ #: \_\_\_\_\_ Expiration \_\_\_\_\_ Phone # \_\_\_\_\_

Event Style: (Ceremony / Dinner / Strolling Reception)      Event Space: (Bubble Room / Cellar / Semi-Private Area / Entire Lower Level)

Name of Event \_\_\_\_\_ Guest Count \_\_\_\_\_

Time of Event \_\_\_\_\_ Date of Event \_\_\_\_\_

On Site Contact: \_\_\_\_\_ Phone #: \_\_\_\_\_