

# VINOLOGY

WINE BAR AND RESTAURANT

## THE WEDDING VENUE

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When booking a private event at Vinology, you have our commitment that every detail — from the food and wine to the service we provide — your event will be executed with careful attention to detail and with the single goal of making your wedding a complete success. Vinology features two completely private dining rooms, a semi-private dining room, a portable screen, LCD projector, microphone, and sound system.



### **The Bubble Room**

Our largest dining room accommodates up to 60 guests for a seated reception and can hold 50 guests for a strolling cocktail event. The casually elegant Bubble Room features hundreds of hand-blown glass bubbles suspended from the ceiling, original exposed brick, and a private bar.



### **The Cellar Room**

Our most private dining space can seat up to 14 guests at one table for private dining and tasting events or 16 guests at four separate tables. Wine bottles line the walls of this glass enclosed dining room, offering your guests an intimate food and wine experience.



### **The Vine Room**

Our semi-private Vine Room can accommodate up to 18 guests at one table or 24 guests at three separate tables. This room may be booked along with the Cellar Room to incorporate a walk-around style event with 50 guests or to provide additional seating.



### **The Entire Lower Level**

Consisting of all three event rooms, the entire lower level may be booked to seat up to 100 guests or a standing reception style event. Weddings with a guest count of 60 and under have the unique opportunity to utilize the event spaces by transforming them from ceremony, dinner, to after-dinner reception with a dancefloor at no additional cost.

### **Reserving the Entire Restaurant**

If your guest count is more than 60 and you would like us to close our doors to the public so that you and your guests can have access to both levels for your reception, we would be more than happy to accommodate up to 110 guests. Please contact our event manager for pricing and date availability.

## CONTACT INFORMATION

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Our Private events team will be happy to work with you to meet any additional equipment or décor needs for your event. Vinology provides complimentary bridal suite, white linens and napkins, votive candles, and chivari chairs. We work with a variety of musicians, DJs, florists, photographers, wedding cake designers, rental companies & more. Please refer to the last page of this packet for our preferred vendors list. Our hosts are also welcome to bring in outside décor, decorations, sound systems, cakes, etc. (excluding glitter, floating candles, confetti, and bubbles) We'll be happy to take care of the coordination, arrangements, and decoration so your big day will be effortlessly beautiful for you.

We hope you will consider Vinology for your wedding ceremony, reception or rehearsal dinner. To begin planning your event please contact us at 734.222.9841 or by e-mail [info@vinologya2.com](mailto:info@vinologya2.com)

**GREAT FOOD. AWARD WINNING WINE LIST. INTIMATELY WELL-PACED EVENTS**

## VINOLOGY BRUNCH HORS D'OEUVRES (10AM-3PM)

SPINACH PIES	\$30 per dozen
CAPRESE SKEWERS	\$30 per dozen
YOGURT MINI PARFAITS	\$30 per dozen
ASSORTED DANISH AND MUFFINS	\$40 for 12 guests
FRUIT PLATTER	\$3 per person
MINI QUICHE	\$24 per dozen

**Choose one of the following options:**

1. Spinach, feta and tomato
2. Bacon, onion and swiss
3. Ham and asparagus

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## VINOLOGY PRIVATE BRUNCH MENU PACKAGES

*\$15- Choice of 3 Entrees*

*\$20- Choice of 3 Entrees and local salad starter*

*\$25- Choice of 3 Entrees, local salad starter and choice of dessert  
(\$5 for each additional Entree option)*

**SALMON SCRAMBLE  
WILD MUSHROOM SCRAMBLE  
CROISSANT FRENCH TOAST  
QUINOA PANCAKES**

**VINO BURGER  
FISH OR MUSHROOM TACOS  
SHORT RIB CHILAQUILES  
CHICKEN & WAFFLES**

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## VINOLOGY BRUNCH BAR PACKAGE

**(EXCLUSIVELY FOR BRUNCH EVENTS)**

*Mimosas and bloody marys only*

**First Hour: \$10 per person**

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

### **CASH BAR**

*Guests are responsible for paying individually per drink, with the option of starting a tab. \$4 per person setup fee.*

### **UPON CONSUMPTION BAR**

*An itemized tab is kept of all beverages consumed, and added to the Host's final bill. \$2 per person setup fee.*

**VINOLOGY HORS D'OEUVRE SELECTIONS**  
**AVAILABLE FOR BRUNCH AND EVENING EVENTS**

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**SEAFOOD SELECTIONS**

<b>PEPPERED TUNA</b> <i>sliced cucumber \ saffron aioli \ seared rare</i>	<i>\$30 per dozen</i>
<b>LOBSTER SALAD</b> <i>tomato \ fennel \ saffron aioli \ endive</i>	<i>\$30 per dozen</i>
<b>SMOKED SALMON PATE</b> <i>crostini \ micro greens</i>	<i>\$24 per dozen</i>
<b>SMOKED BRONZINO</b> <i>potato tuille \ aioli</i>	<i>\$26 per dozen</i>

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**VEGETARIAN SELECTIONS**

<b>THAI VEGETARIAN SPRING ROLLS</b> <i>flash-fried \ asian vegetables \ sweet thai chili sauce</i>	<i>\$24 per dozen</i>
<b>MUSHROOM STRUDEL</b> <i>mushroom fricasée \ phyllo pastry</i>	<i>\$20 per dozen</i>
<b>EDAMAME SAMOSAS</b> <i>white potato \ sweet thai chili sauce</i>	<i>\$24 per dozen</i>
<b>GORGONZOLA &amp; FIG CROSTINI</b> <i>fig jam \ arugula \ caramelized onion</i>	<i>\$20 per dozen</i>
<b>TUSCAN BRUSCHETTA</b> <i>arugula pesto \ tomato-olive tapenade</i>	<i>\$24 per dozen</i>

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**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>SHORT RIB STUFFED YUKON POTATO</b> <i>sour cream \ onion</i>	<i>\$24 per dozen</i>
<b>BLT SLIDERS</b> <i>pork belly \ fresh tomato \ arugula</i>	<i>\$24 per dozen</i>
<b>CURRY CHICKEN LETTUCE LEAVES</b> <i>tender chicken \ crisp vegetables \ ginger soy</i>	<i>\$20 per dozen</i>
<b>PEPPERONI STRUDEL</b> <i>gourmet pizza bites</i>	<i>\$22 per dozen</i>

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**PLATTERS (SERVES ABOUT 15 GUESTS)**

<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 \ herb yogurt</i>	<i>\$40 per platter</i>
<b>CHARCUTERIE</b> <i>assorted meats &amp; mustards \ paired cheeses \ chutney \ baguette</i>	<i>\$90 per platter</i>
<b>CHILLED POACHED SHRIMP COCKTAIL</b> <i>traditional tomato-horseradish sauce</i>	<i>\$120 per platter</i>
<b>BREADS &amp; SPREADS</b> <i>artisan breads \ hummus \ fresh spreads</i>	<i>\$40 per platter</i>
<b>FRIED CALAMARI</b> <i>onion aioli</i>	<i>\$70 per platter</i>

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**DESSERT SELECTIONS**

<b>ROASTED APPLE STREUSEL</b> <i>whipped cream</i>	<i>\$24 per dozen</i>
<b>CHOCOLATE GANACHE TARTLETS</b> <i>crème fraîche</i>	<i>\$24 per dozen</i>
<b>LEMON MERINGUE TARTLETS</b> <i>vanilla custard cream</i>	<i>\$24 per dozen</i>
<b>LOUKOUMADES</b> <i>clover honey \ pistachio</i>	<i>\$24 per dozen</i>
<b>DESSERT PLATTER</b> <i>assortment of desserts \ serves about 20</i>	<i>\$90 per platter</i>

*\*For strolling cocktail-style parties, guests typically enjoy about 5-6 hors d'oeuvres per hour \**

## VINOLOGY PRIVATE DINNER MENU PACKAGES

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ALL PRIVATE MENUS CONSIST OF A THREE COURSE MEAL, WHICH INCLUDES THE FOLLOWING OPTIONS:

SALAD COURSE:

**LOCAL GREEN SALAD**

cucumber \ avocado \ tomato \ sherry vinaigrette

DESSERT COURSE SELECTIONS:

**SEASONAL COBBLER**

**SEASONAL LAVA CAKE**

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**MENU PACKAGE A: ENTRÉE SELECTIONS - \$40 PER PERSON**

**CAVATAPPI** arugula pesto \ mushroom ragout \ broccoli rabe

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

**HERB CRUSTED CHICKEN** haricot verts \ potato puree \ chicken demi

**BRAISED SHORT RIB** patatas bravas \ braised greens \ red wine demi \ mushroom ragout

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**MENU PACKAGE B: ENTRÉE SELECTIONS - \$50 PER PERSON**

**PARISIAN GNOCCHI** heirloom squash \ hazelnut sage pesto \ root vegetables \ brown butter

**FJORD TROUT** butternut squash puree \ farro \ soffrito \ baby beets \ greens \ autumn berry raita

**GAME HEN** sweet potato puree \ cranberries \ roasted root vegetables

**GRILLED SIRLOIN \*** squash polenta \ braised red cabbage \ broccoli rabe

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**MENU PACKAGE C: ENTRÉE SELECTIONS - \$60 PER PERSON**

**VEGAN CASSOULET** cranberry beans \ soy miso broth \ confit pearl onions \ smoked shitake mushrooms \ bok choy

**SCALLOPS** cauliflower \ curry oil \ beluga lentils \ golden raisin \ pork belly \ garbanzo \ baby carrots

**DUCK BREAST\*** cider braised cabbage \ herb spaetzle \ duck confit \ brussels sprout petals \ huckleberry gastrique

**CAP OF RIBEYE\*** black truffle gratin \ parsnip \ wild mushrooms \ broccoli rabe \ cipollini onion \ sauce bordelaise

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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 house service charge. Please note that menus are seasonal and subject to change. Non-alcoholic beverages, such as soda pop, coffee, iced tea, and juice are included free of charge when bar packages are combined any dinner or brunch menu package.

\*Notice: Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. \*Menu items are either cooked to order or undercooked.

# VINOLOGY PRIVATE EVENTS DINNER BAR OPTIONS

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Vinology is happy to offer a wide range of beverage options for your guests. From traditional per-person beverage packages to customizable bar tabs, our focus is always on providing the highest-quality service to your guests while offering you the maximum flexibility and affordability.

## HOUSE OPEN BAR

**First Hour: \$15 per person; Each Additional Hour: \$4 per person**

*Pre-selected two reds & two white wines (tastings not available), limited bottled beer selection, select spirits or equivalent:*

*Tito's Vodka, Beefeater Gin, Don Q White Rum, Sailor Jerry Spiced Rum  
Dewar's White Label Scotch, Jim Beam, Cazadores Tequila*

## PREMIUM WINE & BEER ONLY

*Select wines from our current menu (tastings available), any bottled beer*

**First Hour: \$15 per person; Each Additional Hour: \$5 per person**

## PREMIUM OPEN BAR

**First Hour: \$18 per person; Each Additional Hour: \$6 per person**

*Select wines from our current menu (tastings available), any bottled beers Options from the house plus the following or equivalent:*

*Ketel One Vodka, Tanqueray Gin,  
Bulleit Bourbon, Bulleit Rye, Johnny Walker Black Blended Scotch, Patron Silver*

## TOP SHELF OPEN BAR

**First Hour: \$23 per person; Each Additional Hour: \$7 per person**

*Selection of any glass pour options from our current menu, options from the premium bar plus the following or equivalent:*

*Grey Goose Vodka, Hendricks Gin, Woodford Reserve Bourbon,  
Glenfiddich 12 year Single Malt Scotch, Remy Martin VSOP, Hennessy V.S.  
Local Distillery Vodka, Rum, Gin (Water Hill, Journeyman, Two James), Don Julio Tequila*

## CASH BAR

*Guests are responsible for paying individually per drink, with the option of starting a tab. \$4 per person setup fee.*

## UPON CONSUMPTION BAR

*An itemized tab is kept of all beverages consumed, and added to the Host's final bill. \$2 per person setup fee.*

**IF YOU WOULD LIKE TO OFFER A CHAMPAGNE TOAST, PLEASE CONTACT OUR EVENTS MANAGER FOR PRICING, THIS IS SEPARATE FROM OUR BAR PACKAGES\***

Vinology also offers bottled water service with San Pellegrino or Acqua Panna by consumption.

Non-Alcoholic beverages are priced a la carte for strolling events (hors d'oeuvres)

# PRIVATE EVENT PRICING GUIDE

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**All charges are service charges and will not be included in private event food and beverage minimums (excluding the outside food fee).**

**Outside Food Fee: \$2 per guest**

This applies to any and all outside food that is brought into Vinology. We assume responsibility and liability for these items. Vinology will cut, plate, and assume clean-up for these items.

**AV Bubble (Screen & Projector): \$150**

This fee applies to usage of the Screen and Projector in The Bubble room. PC, Mac, CD, DVD, and flash drive are all compatible as long as your device has an HDMI port. Ipad connections are not available.

**Microphone (Bubble Room only): \$50**

**Ceremony w/ reception fee: \$300**

If you decide to host your wedding ceremony and reception with us at Vinology, the fee for your ceremony is only \$300. This includes a complimentary cheese flight and champagne (Prosecco or Moscato) to relax in a bridal suite (Cellar Room) prior to your ceremony. Weddings held in the evening or on the weekends have access to the space starting at 4pm. Brunch weddings have access to the space starting at 9am.

**Early set-up fee: \$150/hour**

This fee applies if you wish to come before your event start time to set up décor, desserts, etc. You must notify the event manager prior to booking. The standard set up time for brunch events starts at 9am. The standard time for evening events start at 4pm. If a host or vendor would like to set up earlier the hourly set up fee would apply.

**Early hour or late night event: \$150/ hour**

A fee is applied for event starting before or extending past our regular scheduled business hours. On the weekends, Vinology is open for brunch until 3pm and on a Friday or Saturday evening we remain open until midnight. Sunday evenings, Vinology closes at 10pm.

**Wedding Menu & Wine Tasting: Pricing may vary**

Our private events menu changes seasonally and we encourage you to come in and try some of the options that you have selected for your event. If you decide to dine in for dinner, please give us a call with at least one week's notice and we will be happy to set up your tasting as an appointment (after 5:30pm on a weekday) and discount your private events entree bill by 50%. This is good for one couple only.

**Colored Linen**

Vinology provides white table linens but we can order colored tablecloths and napkins.

Colors may vary, speak with our private events team to view our color options.

Table clothes \$2

Napkins \$.50 each

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## PREFERRED VENDORS

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### Wedding Planners:

Perfect Planning 734.922.3011  
Joey Xuereb – [www.makeperfection.com](http://www.makeperfection.com)

Two Foot Creative 734.709.6656  
[info@twofootcreative.com](mailto:info@twofootcreative.com) or [www.twofootcreative.com](http://www.twofootcreative.com)

### Cakes/Desserts:

Sweet Heather Ann—[www.sweetheartheranne.com](http://www.sweetheartheranne.com) 734.913.2025  
Ann Arbor, MI—[info@sweetheatheranne.com](mailto:info@sweetheatheranne.com)

Jefferson Market & Cakery—[jeffersonmarketandcakery.com](http://jeffersonmarketandcakery.com) 734.665.6666  
Ann Arbor, MI —[mary@jeffersonmarketandcakery.com](mailto:mary@jeffersonmarketandcakery.com)

### DJ/Musicians:

Dramatic Dimensions- [info@DD2DJ.com](mailto:info@DD2DJ.com) 888.213.3335  
DJ & Photo booth

Just-b (Brian Alvarez)—[justb.alvarez@gmail.com](mailto:justb.alvarez@gmail.com) 734.678.0160

Abigail Stauffer 734.972.1713  
Wedding & Reception Guitarist

### Flowers/Décor:

Tom Thomson Flowers—[www.tomthompsonflowers.com](http://www.tomthompsonflowers.com) 734.665.4222  
504 S. Main Street, Ann Arbor, MI

Lily's Garden – [www.lilysgarden.com](http://www.lilysgarden.com) 734.663.2693  
414 Detroit St. Ann Arbor, MI

Chelsea Flower Shop—[www.cbelseaflowershop.net](http://www.cbelseaflowershop.net) 734.662.5616  
203 East Liberty Street, Ann Arbor, MI

Red Poppy Floral —[www.redpoppyfloral.com](http://www.redpoppyfloral.com) 734.748.5821  
Ann Arbor, MI

### Hotels/Accommodations:

Campus Inn—[www.campusinn.com](http://www.campusinn.com) 734.769.2200  
615 East Huron Street, Ann Arbor, MI

Avalyn Garden Bed & Breakfast Perry — [perry@avalyn garden.com](mailto:perry@avalyn garden.com) 734.929.5986  
1930 Washtenaw Ave. Ann Arbor, MI

The Sheraton--[www.sheratonannarbor.com](http://www.sheratonannarbor.com) 734.996.0600  
3200 Boardwalk Dr Ann Arbor, MI

Hampton Inn—[www.hamptoninnannarbor.com](http://www.hamptoninnannarbor.com) 734.996.4444  
2300 Green Road, Ann Arbor, MI

**Officiant:**

Stacey Swickerath - [www.asimpleceremony.org](http://www.asimpleceremony.org) 734.255.3467  
[stacey@asimpleceremony.org](mailto:stacey@asimpleceremony.org)

Karla Groesbeck of Teacup Weddings 734.669.5347

**Photography:**

JR Magat Photography  
<http://www.jrmagatphotography.com/>

Lively Hues Photography 616.901.5927  
<https://www.facebook.com/livelyhuesphoto/>

StudiOsnap 734.788.9986  
[Meghan@studiosnap.com](mailto:Meghan@studiosnap.com)

Jessica Elkins-Multi-Media Artist 248.224.7189  
[jessicaelkinsdesign.com](http://jessicaelkinsdesign.com) or [jessica@jessicaelkinsdesigns.com](mailto:jessica@jessicaelkinsdesigns.com)

Kim Brandenburg—Life in Print 313.850.5218  
[lifeinprintphotographybykim@hotmail.com](mailto:lifeinprintphotographybykim@hotmail.com)

Erin Werner Photography—[www.erinwernerphotography.com](http://www.erinwernerphotography.com) 248.318.6254  
[erin@erinwernerphotography.com](mailto:erin@erinwernerphotography.com)

Bliss Photography—[www.blissbymishelle.com](http://www.blissbymishelle.com) 734.306.7057  
Mishelle Lamarand—[bliss.photography@live.com](mailto:bliss.photography@live.com)

Shutter Sam Photography—[shuttersam.com](http://shuttersam.com) 231.288.0524  
[sam@shuttersam.com](mailto:sam@shuttersam.com) or FB/[shuttersamphotography](https://www.facebook.com/shuttersamphotography)

**Rentals:**

A-1 Rental, INC—[www.a1rental-annarbor.com](http://www.a1rental-annarbor.com) 734.663.0060  
2285 West Liberty Street, Ann Arbor, MI

Chair Cover Express — [info@chaircoverexpress.com](mailto:info@chaircoverexpress.com) 734.332.1849  
635 S. Main St. Ann Arbor, MI