

WEDDING

collections



Vernales

EVENTS & CATERING

Full Service Catering
Beverage Service | Food Service | Event Oversight



SAY I DO WITH *Vernales*

Vernales Events and Catering welcomes you!

Food and Love: the passion that drives our culinary team to create an unparalleled experience for you on your special day. Our partnerships with Michigan's locally grown produce, farms, and fisheries inspire seasonal menus where you can enjoy a farm-to-fork experience.

Hospitality and Service: our team of service and culinary professionals come to you with a long history of dynamic and established service experience. With tens of thousands of successful events planned and enjoyed by our guests, we aim to bring your vision to life for both you and your guests.

Enjoy a personalized consultation as part of your planning process to ensure every dish is executed to your liking. It is important to us to craft your food and beverage around your palate and passion. This includes any dietary restrictions, allergies and style of cuisine. Please never hesitate to ask for something special.

It is our team's job to make your dreams a reality. Congratulations on your special occasion!

Vernales Catering Inc. Leadership Team:

Ashley Cook
Events Sales and Operations Manager

Ben Kaiser
Executive Chef

Nikki Gray
General Operations Manager

Keith Lynch
Chief Culinary Officer, Owner-Partner

Joe Guthrie
Chief Executive Officer, Owner-Partner

*Contact Ashley to begin planning your food and beverage service
Please do not hesitate to inquire about customizable menu options*

Email: info@vernales.com

Phone: 231-242-4777



PLANNING *your* SPECIAL DAY

Collection Plated Dinners | 4

Collection Enhancements | 7

Reception Enhancements | 8

Brunch | 9

Beverage Collections | 10

Details | 11

Vernales

EVENTS & CATERING

CLASSIC *Collection* \$60 per person | 3-Course Plated Dinner

COCKTAIL RECEPTION Complimentary | Tray Passed

CHILLED Select One Item

BRUSCHETTA - crostini, heirloom tomato, mozzarella, balsamic, evoo
CHERRY CHICKEN - chicken, honey glaze, michigan cherries, phyllo
SKEWER - seasonal fruit, imported cheese

WARM Select One Item

MUSHROOM - shallots, spinach, white wine reduction, bread crumbs, button mushroom
WATER CHESTNUT - whole water chestnut, smoked bacon
FRIKADELLE - honey barbeque

Course One Select One Salad

SALADS

FARMED - mixed organic greens, heirloom tomato, carrot, cucumber, parmesan, creamy balsamic
CAESAR - romaine, parmesan, crostini, house-made caesar

Course Two Select Two Entrees, One Starch, One Vegetable

RUN

CHICKEN MARSALA - wild mushrooms, marsala wine
PESTO CHICKEN - garlic, basil, parmesan cream

AQUA

SALMON - lemon dill crema
WHITEFISH - parmesan encrusted, lemon caper butter

GARDEN

CAPRESE PASTA - cherry tomato, roasted red pepper, red onion, garlic, pesto, mozzarella, evoo
QUINOA MEDLEY - quinoa, carrot, onion, celery, roasted red pepper, tomato concase

STARCH

GARLIC WHIPPED POTATOES
ROASTED REDSKINS
WILD RICE

VEGETABLE

GREEN BEANS & CARROTS
ASPARAGUS & RED PEPPERS
ROASTED SQUASH MEDLEY

Course Three

WEDDING CAKE SERVICE

BEVERAGE PACKAGES AVAILABLE UPON REQUEST

PREMIUM *Collection* \$75 per person | 3-Course Plated Dinner

COCKTAIL RECEPTION Complimentary | Tray Passed

CHILLED Select Two Items

BRUSCHETTA - heirloom tomato, mozzarella, crostini, balsamic, evoo
GREAT LAKES - smoked whitefish, green onion, phyllo
SCR - smoked salmon, cucumber, dill aioli
COCKTAIL - tiger shrimp, horseradish, lemon
SKEWER - seasonal fruit, imported cheese

WARM Select One Item

TIPS - blackened beef, blue cheese mornay
CRAB STUFFED - crab, dijon, bread crumbs, button mushrooms
SPRING ROLL - maui shrimp, asian slaw, wonton wrap, thai chili sauce
MUSHROOM - shallots, spinach, white wine reduction, bread crumbs, button mushroom

Course One Select One

SALADS

STRAWBERRY - mixed organic greens, strawberry, candied pecans, goat cheese, raspberry vinaigrette
FARMED - fresh greens, heirloom tomato, carrot, cucumber, parmesan, creamy balsamic
CAPRESE - mixed organic greens, sliced ripe vine tomato, mozzarella, basil, balsamic reduction
CAESAR - romaine, parmesan, crostini, house-made caesar

Course Two Select Two Entrees, One Starch, One Vegetable

RUN

CAPRESE CHICKEN - heirloom tomato, four cheese blend, basil, balsamic glaze

AQUA

SALMON - hot honey, cilantro, pineapple
NORTHERN WHITEFISH - lake superior fresh caught, parmesan encrusted, cucumber tomato relish

PASTURE

APPLE PORKLOIN - roasted, apple brandy reduction
PRIME RIB - seasoned, roasted, au jus, horseradish cream
BLACK ANGUS - beef medallions, mushroom demi

GARDEN

TORTELLINI ALA VODKA - cheese stuffed tortellini, red onion, roasted pepper, vodka cream
VEGAN POMODORO - asparagus, broccoli, heirloom tomato, roasted pepper, red onion, wild rice

STARCH

GARLIC WHIPPED
ROASTED REDSKINS
WILD RICE

VEGETABLE

GREEN BEANS & CARROTS
ASPARAGUS & RED PEPPERS
ROASTED SQUASH MEDLEY

Course Three

WEDDING CAKE SERVICE

BEVERAGE PACKAGES AVAILABLE UPON SELECTION

PLATINIUM *Collection*

\$90 per person | Enhanced 4-Course Plated Dinner

COCKTAIL RECEPTION Complimentary | Tray Passed

CHILLED Select Two Items

TUNA ROUND - sesame tuna, cucumber round, wasabi creme
BRUSCHETTA - strawberry, goat cheese, balsamic
SHOOTER - spicy gazpacho, shrimp, fresh herbs
EGGS - lump crab, paprika, chives
HEIRLOOM SKEWER - heirloom tomato, mozzarella, balsamic, evoo, basil

WARM Select Two Items

TART - wild mushrooms, artisan cheese, duxelle
WELLINGTON - tenderloin, phyllo, horseradish cream
SCALLOPS - diver scallop, smoked bacon
CRAB CAKE - cracked crab, dijon, breadcrumbs, spicy aioli
MUSHROOM - ground sausage, spinach, evoo, button mushroom

Course One Select One Item

AMUSE

CHARCUTERIE - aged imported cheeses, marmalade, flatbread cracker, aromatic organics
BROKEN BRUSCHETTA - sweet cherries, goat cheese, crostini, basil
CRAB COCKTAIL - lump crab, citrus, sweet horseradish, micro greens, lemon
ANTIPASTO - shaved cured meats, roasted peppers, olives, artichokes, asiago cheese, organic herbs
CEVICHE - whitefish, shrimp, citrus, baked cracker chip, lemon, cilantro

Course Two Select One Salad

SALAD

STRAWBERRY - mixed organic greens, strawberry, candied pecans, goat cheese, raspberry vinaigrette
WATERMELON - arugula, watermelon, gorgonzola, red onion, balsamic
APPLE - mixed, organic greens, candied pecans, red onion, granny smith apple, goat cheese, citrus vinaigrette
CAPRESE - vine ripe tomato, mozzarella, basil, balsamic, evoo

TABLESIDE BREAD SERVICE

Warm bread served table side with honey whipped butter

Course Three Select Three Entrees, One Starch, One Vegetable

RUN

CHICKEN MOREL - scallopini, michigan morel cream
CHICKEN PAILLARD - lemon, arugula, pecorino-romano

AQUA

HALIBUT - parmesan, truffle butter
SALMON - white wine, artichoke cream
SNAPPER - parmesan encrusted, tomato olive ragout

PASTURE

BEEF TENDERLOIN - two 4oz filets, port wine, mushroom demi
BRISKET - wagyu, tallow reduction

GARDEN

CAULIFLOWER STEAK - roasted, tomato pomodoro, wild rice
PORTOBELLO MUSHROOM - asparagus, broccoli, heirloom tomato, red pepper, red onion, wild rice, provolone, balsamic reduction

Course Four

WEDDING CAKE SERVICE

BEVERAGE PACKAGES AVAILABLE UPON SELECTION

STARCH

GARLIC WHIPPED POTATOES
ROASTED REDSKIN POTATOES
WILD RICE

VEGETABLE

GREEN BEANS & CARROTS
ASPARAGUS & ROASTED RED PEPPERS
ROASTED SQUASH MEDLEY

COLLECTION *Enhancements*

FAMILY STYLE & DINNER STATION Available for all collections

CUSTOM CHOICE PLATED DINNER Add a protein for \$10 per person

DUETS \$15 upcharge per person

SIDES \$3 upcharge per person

ROASTED FINGERLING POTATO
AU GRATIN POTATO
TRUFFLE WHIPPED POTATO
BROCCOLINI PARMESAN
ROASTED BRUSSELS SPROUTS

MINI CHEF'S \$18 per child under 12

STARTER

FARMED SALAD - mixed organic greens, heirloom tomato, carrot, cucumber, parmesan, ranch

ENTREE Select One Entree

CHEESE MAC & THE CHICKEN – crispy chicken tenders and mac & cheese
CHICKEN - chicken breast, potato and vegetable du jour
NOODLES - buttered noodles, parmesan

MINI DESSERTS \$14 per person | Select 4 items

TARTLETS - strawberry margarita | pineapple | blueberry
PIE PARFAIT - cherry | blueberry
TRUFFLES - chocolate | peanut
SHOOTERS - chocolate mudslide | butterscotch caramel
STRAWBERRIES - chocolate covered
BRULEE - creme caramel

AFTERGLOW \$12 per person

PIZZA - cheese and pepperoni
SLIDERS - pulled pork, burger, or buffalo chicken with kettle chips
DIPS - spinach dip or smoked whitefish, barbeque meatballs, fresh baked cookies

DELUXE COFFEE \$6 per person

REGULAR & DECAFFEINATED COFFEE
CHOCOLATE SHAVINGS & WHIPPED CREAM
SUGARS, SWEETENERS & CREAM
FRESHLY BAKED COOKIES

RECEPTION *Enhancements*

ART DECO DELUXE \$25 per person

ARTISAN CHARCUTERIE – chorizo navarre, garlic salami, prosciutto
LOCAL AND IMPORTED CHEESES- carmen-lola manchego, triple cream brie, bee haven cheddar, local goat cheese,
roasted olives, stone ground mustard, marinated grilled vegetables, artichoke hearts, olives, sea salt bread sticks

ICED SEAFOOD STATION MRK | 50 person minimum

CHILLED JUMBO SHRIMP, STONE CRAB CLAWS (based on availability)
FRESHLY SHUCKED OYSTERS AND LITTLE NECK CLAMS - cocktail sauce, citrus sections, horseradish, key lime mustard

PASTA STATION \$17 per person | Select One

RICOTTA TORTELLINI – hand-crushed tomato pomodoro, basil, homemade ricotta
LINGUINI – kale and basil pesto, kalamata olive, goat cheese
BUTTERNUT SQUASH RAVIOLI – sage brown butter, candied pecans, fresh thyme, chili flakes, shaved parmesan, basil pesto (no nuts)

MAC & ALL THAT PASTA STATION \$18-\$28 per person | Select One

LOBSTER – sweet peas, soft fennel, gorgonzola
SHORT RIBS – wild mushroom, truffle, white cheddar
BARBEQUED CHICKEN – mascarpone, sweet potato, sweet corn
VERY WILD MUSHROOM – truffle cheddar crema, basil, oven-dried tomatoes

THE CARVING BOARD Select One | Service with side sauces artisanal bread & focaccia

SEVEN PEPPER SPICED TENDERLOIN OF BEEF- miniature rolls, béarnaise, port wine pickled onions, garlic aioli
\$17 per person

VALENCIA ORANGE MOJO ROASTED TURKEY- fresh rolls, mango-cranberry relish
\$15 per person

SEA SALTED CRUSTED PRIME RIB OF BEEF- chimichurri sauce, whole grain mustard, creamed horseradish, artisan bread
\$16 per person

WASABI PEA CRUSTED AHI LOIN- sweet soy reduction, citrus ponzu
\$18 per person

CEDAR PLANK SMOKED SALMON – sweet red onion, capers, tomatoes, chive-sour cream
\$16 per person

WOOD SMOKED PORK – michigan cherry barbeque sauce (hot or cold)
\$15 per person

ROASTED PORK LION – garlic thyme roasted, basil besto
\$15 per person

PORCHETTA ROASTED PORK LION – orange momo, minted-basil romesco
\$15 per person

Perfect to enhance your cocktail reception or create a customized heavy hors d'oeuvre reception

THANK YOU *Brunch*

\$55 per person

BEVERAGES

FRESH PRESSED ORANGE JUICE
HOT BREWED COFFEE

FAMILY STYLE PER TABLE

FRESH BAKED MORNING MUFFINS & CROISSANTS
HEARTH STONE BAKED BAGELS
NAKED & GREEN CHIVE CREAM CHEESES, MARMALADES, SWEET BUTTER

DISPLAYED

CUBED – melons, sweet grapes, berries
PLUCKED – apples, bananas, fruit of the season
SMOKED SALMON & WHITEFISH - egg, capers, red onion, tomato, green onions, crème fraiche

CHEF-DRIVEN

EGGS TO ORDER - cracked, whipped, and prepared
Add-ins: Select 1
country ham | applewood bacon | pork sausage
goat cheese | tillamook cheddar | gruyere | swiss
spinach | vine ripe tomatoes | shallots | sweet peppers | jalapeños

IN SILVER - SAVORY HOT

SIMPLY SCRAMBLED EGGS – sweet cream, sea salt crystals
"EGG DIPPED BRIOCHE" – warm maple syrup, vanilla pineapple caramel, softened cream
FINGERLING POTATOES - shallot, olive oil roasted, sea salt, fresh thyme
APPLEWOOD SMOKED BACON
SAGE PORK SAUSAGE

CLASSIC BRUNCH UPGRADE add \$35 per person

FARMED SALAD – mixed organic greens, heirloom tomato, carrot, cucumber, parmesan, creamy balsamic
PRIME RIB – seasoned, roasted, au jus, horseradish cream
CHICKEN - chef's choice
GARLIC WHIPPED POTATOES
SEASONAL VEGETABLE

BEVERAGE *Collections*

ALL BARS INCLUDE SOFT DRINKS, JUICES, SODA, TONIC, GARNISHMENT, ICE

Basic Collection

\$38 PER PERSON | 4 HOURS | \$9.50 FOR EACH ADDITIONAL HOUR

BEER BELL'S TWO HEARTED | BELL'S OBERON | COORS LIGHT

WINE TIER 1- CABERNET | SAUVIGNON BLANC | CHARDONNAY

Prime Collection

\$44 PER PERSON | 4 HOURS | \$10.50 FOR EACH ADDITIONAL HOUR

LIQUOR SKYY VODKA | GORDON'S GIN | CASTILLO RUM | CANADIAN CLUB | BEAM EIGHT BOURBON | DUGGAN'S DEW SCOTCH | LUNAZUL TEQUILA | TRIPLE SEC | DRY VERMOUTH | SWEET VERMOUTH

BEER BELL'S TWO HEARTED | BELL'S OBERON | COORS LIGHT

WINE TIER 1- CABERNET | SAUVIGNON BLANC | CHARDONNAY

Deluxe Collection

\$49 PER PERSON | 4 HOURS | \$11 FOR EACH ADDITIONAL HOUR

LIQUOR GYPSY VODKA | PETOSKEY STONE GIN | BACARDI SILVER RUM | MACKINAC ISLAND RUM | SEAGRAMS V.O. WHISKEY | MAKER'S MARK BOURBON WHISKEY | DEWAR'S SCOTCH | CABO WABO BLANCO TEQUILA | TRIPLE SEC | SWEET VERMOUTH | DRY VERMOUTH

BEER BELL'S TWO HEARTED | BELL'S OBERON | COORS LIGHT

WINE TIER 1- CABERNET | SAUVIGNON BLANC | CHARDONNAY

Customizations

INQUIRE ABOUT CUSTOMIZING YOUR BEVERAGE PACKAGES
**ADDITIONAL CHARGES MAY APPLY*

UPGRADED WINE PACKAGE \$7 PER PERSON

GEUNOC CABERNET | THE CROSSINGS SAUVIGNON BLANC | CYPRESS CHARDONNAY | AGENAIS ROSE

DETAILS

Food & Beverage Policies

All food and beverage detail must be planned and approved a minimum of 90 days in advance if the event is booked 9 months in advance, 60 days in advance if the event is booked less than 9 months in advance and if booked less than 60 days in advance, all details must be approved a minimum of half the time between booking and event. Client is subject to 5% penalty fee on total food and beverage cost for any details not finalized and approved with the stated time frame.

Bar service is to be provided by Vernales. All service practices and products will be administered and provided based upon all MLCC state rules and regulations. Additional bar staff or more than one bar location may incur a charge as deemed appropriate.

Service labor and culinary labor staffing will be charged as a flat labor charge or as a service percentage of sales, depending on venue and type of event. Additional staffing above and beyond what is standard practice will come with an additional fee. Manned culinary stations may also incur a charge.

Additional services are available such as white glove black tie service, wine table service, and tableside food service. Our event team is here to customize your event to meet your needs so don't hesitate to make requests.

Minimums may apply for some events. These minimums will be communicated to you during your preliminary information-gathering portion of planning.

Special large weddings or events may require mobile kitchens and mobile coolers and may need the appropriate power hookups installed prior to the event date. Consultation with your event professional will determine these unique needs.

No food or beverage will be permitted to be brought into or taken by the Client or any of the Client's guests due to State and Local Health Regulations. All alcoholic beverages must be supplied and served by Vernales Events & Catering in accordance with the law of the State of Michigan.

Guarantees, Deposits, and Payment

A Minimum Guaranteed Count of all banquet meals is required 30 days prior to the event. The Minimum Guaranteed Count is the number of people for which you are responsible for paying. A rough estimate will be prepared for your review if you have not previously received one.

Your Guaranteed Count must be given 15 days prior to the event, update your event professional with any updates to your guest counts and meal selections. An invoice will be prepared from these guaranteed counts; payment must be received a minimum of 10 days before the event. A check is the preferred form of payment, all credit cards are subject to a 3.5% processing fee.

Updates to Guaranteed Count will be required 7 days prior to your event with any additions or adjustments to allow for proper planning and food preparation. Payment of additions must be sent/collected within 24 hours of the change. Reconciliation and Payment of invoice must be within 72 hours after the event.

A DEPOSIT may be necessary depending on the date and time of your event. Your event professional will make you aware of any deposits due at the time of booking your event. A major credit card is required to be on file in case post-event reconciliation is necessary.

Personal checks, certified checks, or cash are preferred for your minimum guaranteed count payment. Any payment made less than 14 days prior to your event must be paid by certified check, cash, or credit card. A processing charge of 3.5% will be applied to all credit cards used.

Catering Fees will apply and be charged based on the type of event, style of service, location, and details surrounding each unique event. This fee covers fuel, delivery, culinary equipment, service equipment, paper goods, pre-event culinary labor, pre-event prep labor, post-event labor, and other incidentals involved in producing your event.

Tax, Service Charge, Catering/Banquet Menu Pricing

A 6% state sales tax will be applied to all catering charges. Service and labor charges will be applied.

All food and beverage pricing can be subject to reasonable change based on increases in product costs.

Plated Luncheon, Plated Dinner, and Seating/Room Arrangement Recommendations

In the event of a plated meal, we recommend a combination entrée. If you opt to do a menu with choices, a maximum of three entrée choices is preferred.

All guaranteed entrée selection pre-counts must be given 15 days in advance. All events offering choices must also provide each guest an escort card with the guest's name and an indicator designating their entrée choice.

If assigned seating is being done by table number, we also recommend you put the table number on your escort card.

The following indicators are recommended:

B – Beef | C – Chicken | F – Fish | P – Pasta | K – Kid | VEG – Vegetarian | V – Vegan

*If multiple entrees of the same type are offered, please make us aware of your chosen indicator.

All seating arrangements and special setup information should be given to your event planning professional 2 days in advance. Escort cards should be provided to us in alphabetical order.

Tasting Policy

All weddings include a complimentary tasting for 2 people once a contract and deposit have been received.

A \$50 per person fee will be added to your event invoice for additional guests. Tastings are available to schedule October - April between 12pm – 3pm.