

2027

WEDDING COLLECTIONS

THOUGHTFULLY CRAFTED MENUS.
UNFORGETTABLE CELEBRATIONS.

CURATED MENUS • BAR SERVICE • PLANNING

Vernales
EVENTS & CATERING



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 Events & Catering Leadership Team:

Ashley Cook
Event, Marketing & Operations Director

Kulin Froelich
Executive Chef

Tom Groenevelt
Executive Sous Chef

Nikki Gray
General Operations Manager

Joe Guthrie
Chief Executive Officer, Owner

*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) 550 4777



PLANNING *your* SPECIAL DAY

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Vernales

EVENTS & CATERING

CLASSIC *Collection* \$69 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, michigan cherries, phyllo

HUMMUS - roasted red pepper, feta, pomegranate seed, pita point

WARM Select One Item

RANGOON - cream cheese, crab, fried wonton shell, sweet n' sour

ARANCINI - breaded risotto, smoked tomato sauce, parmesan

FRIKADELLE - honey barbeque

Course One Select One Salad

SALAD

FARMED - mixed organic greens, heirloom tomato, carrot, cucumber, parmesan, creamy balsamic

ARUGULA - parmesan, pine nuts, balsamic glaze, evoo

WARM BREAD & BUTTER

Course Two Select Two Entrées, One Starch, One Vegetable

RUN

AVOCADO CHICKEN - grilled, tomato, avocado, red onion, cilantro, lime

PESTO CHICKEN - garlic, basil, parmesan cream

AQUA

SALMON - lemon dill crema

WHITEFISH - parmesan encrusted, meunière

GARDEN

CAPRESE PASTA - heirloom tomato, roasted red pepper, red onion, garlic, pesto, mozzarella, evoo

QUINOA MEDLEY - quinoa, carrot, onion, celery, roasted red pepper, tomato

STARCH

GARLIC WHIPPED POTATOES

DAUPHINOISE POTATOES

WILD RICE

VEGETABLE

GREEN BEANS & CARROTS

ASPARAGUS & RED PEPPERS

ROASTED SQUASH MEDLEY

Course Three Wedding Cake Service

BEVERAGE PACKAGES AVAILABLE UPON REQUEST

PREMIUM *Collection* \$85 per person | 3-Course Plated Dinner

COCKTAIL RECEPTION Complimentary [Tray Passed]

CHILLED Select Two Items

BRUSCHETTA - crostini, heirloom tomato, mozzarella, balsamic, evoo
GREAT LAKES - smoked whitefish, green onion, phyllo
SCR - smoked salmon, cucumber, dill aioli
COCKTAIL - tiger shrimp, horseradish, lemon
HUMMUS - roasted red pepper, feta, pomegranate seed, pita point

WARM Select One Item

TIPS - blackened, blue cheese mornay
DATE - goat cheese, bacon wrapped
SPRING ROLL - maui shrimp, asian slaw, wonton wrap, thai chili sauce
ARTICHOKE FRITTER - artichoke, red pepper, dill aioli

Course One Select One Salad

SALAD

FARMED - mixed organic greens, heirloom tomato, carrot, cucumber, parmesan, creamy balsamic
ARUGULA - parmesan, pine nuts, balsamic glaze, evoo
STRAWBERRY - mixed organic greens, strawberry, candied pecans, goat cheese, raspberry vinaigrette
FRUIT - mixed organic greens, mozzarella, dried cherry & apricot, white balsamic vinaigrette

WARM BREAD & BUTTER

Course Two Select Two Entrées, One Starch, One Vegetable

RUN

MELON CHICKEN - grilled, honeydew, cantaloupe, watermelon, feta, mint
ARTICHOKE CHICKEN - grilled, white wine artichoke cream sauce

AQUA

SALMON - hot honey, cilantro, pineapple, green & red onion, red pepper
NORTHERN WHITEFISH - lake superior fresh caught, parmesan encrusted, cucumber tomato relish

PASTURE

APPLE PORK LOIN - roasted, apple brandy reduction
FLAT IRON - cabernet demi
BLACKANGUS - 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 POTATOES
DAUPHINOIS POTATOES
WILD RICE

VEGETABLE

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

Course Three Wedding Cake Service

BEVERAGE PACKAGES AVAILABLE UPON REQUEST

PLATINUM *Collection* \$99 per person | 4-Course Plated Dinner

COCKTAIL RECEPTION Complimentary | Tray Passed

CHILLED Select Two Items

TUNA ROUND - sesame tuna, cucumber round, wasabi crema
BRUSCHETTA - strawberry, goat cheese, balsamic, microgreens
CEVICHE - scallop, shrimp, lime, tortilla
EGGS - lump crab, paprika, chives
ANTIPASTO SKEWER - salami, tortellini, mozzarella, olive, pesto

WARM Select Two Items

CRISPY WONTON - pork, asian vegetable, thai chilli sauce
WELLINGTON - tenderloin, phyllo, horseradish cream
SCALLOP - diver scallop, smoked bacon wrapped
CRAB CAKE - cracked crab, dijon, bread crumbs, aioli
SPRING ROLL - asian slaw, wonton wrap, thai chili sauce

Course One Select One Item

STARTER

CHARCUTERIE - aged imported cheeses, marmalade, flatbread cracker, aromatic organics
CRAB COCKTAIL - lump crab, citrus, cocktail sauce, microgreens, lemon
ANTIPASTO - peppered salami, prosciutto, gouda, pepperoncini, cherry pepper, fig spread, toasted baguette
CEVICHE - scallop, shrimp, citrus, baked cracker chip, lemon, cilantro

Course Two Select One Salad

SALAD

STRAWBERRY - mixed organic greens, strawberry, candied pecans, goat cheese, raspberry vinaigrette
PEACH - arugula, peach, burrata, pine nuts, basil, fustini oil & coconut balsamic vinegar
WATERMELON - arugula, watermelon, gorgonzola, red onion, balsamic
APPLE - mixed organic greens, candied pecans, red onion, granny smith apple, goat cheese, citrus vinaigrette

TABLESIDE BREAD SERVICE

warm bread served tableside with whipped honey butter

Course Three Select Three Entrées, One Starch, One Vegetable

RUN

CHICKEN MOREL - michigan morel cream
CHICKEN & CRAB - scallopini, garlic herb compound butter, lump crab

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
WAGYU FLAT IRON - wagyu, tallow demi

GARDEN

CAULIFLOWER STEAK - roasted, tomato pomodoro, wild rice
PORTOBELLO MUSHROOM - risotto, brunoise vegetable, parmesan

STARCH

GARLIC WHIPPED POTATOES
DAUPHINOIS POTATOES
WILD RICE

VEGETABLE

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

Course Four Wedding Cake Service

BEVERAGE PACKAGES AVAILABLE UPON REQUEST

COLLECTION *Enhancements*

FAMILY STYLE & DINNER STATION Available for all collections

CUSTOM CHOICE PLATED DINNER Add a protein for \$15 per person

DUETS \$20 up-charge per person

SIDES \$5 up-charge per person

ROASTED FINGERLING POTATO
ISRAELI COUSCOUS
TRUFFLED WHIPPED POTATO
BROCCOLINI PARMESAN
HONEY GLAZED CARROTS

MINI CHEFS \$20 per child under 12

STARTER

FRUIT - mixed fruit, mint

ENTRÉE Select One Entrée

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

MINI DESSERTS \$18 per person | Select four items

TARTLETS - strawberry margarita | pineapple | blueberry
PIE PARFAIT - cherry | blueberry
CHEESECAKE - blueberry compote
SHORTCAKE - pound cake, strawberry macerate
STRAWBERRIES - chocolate covered
BRÛLÉE - crème caramel

AFTERGLOW \$16 per person

SLIDERS - pulled pork | wagyu burger | buffalo chicken | mini hot dogs | with kettle chips
PRETZELS - cheese sauce, ranch, yellow mustard, honey mustard
WALKING TACOS - ground beef, shredded cheese, lettuce, tomatoes, sour cream, hot sauce
POTATO WEDGE BAR - pulled pork, buffalo chicken, shredded cheese, scallions, bacon, sour cream
DIPS - spinach | smoked whitefish | with barbeque meatballs, fresh baked cookies

DELUXE COFFEE \$11 per person

ITALIAN ROAST & DECAFFEINATED COFFEE
SUGARS, SWEETENERS & CREAM
WHIPPED CREAM
FRESHLY BAKED COOKIES

RECEPTION *Enhancements*

ART DECO DELUXE \$32 per person

ARTISAN CHARCUTERIE - chorizo navarre, garlic salami, prosciutto
LOCAL AND IMPORTED CHEESES - manchego, baked brie, cheddar, goat cheese with jam, stone ground mustard, artichoke hearts, olives, assorted crackers, pretzels and breads

ICED SEAFOOD STATION MRKT | 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 \$28 per person

PASTA - penne, spaghetti
SAUCE - marinara, alfredo
MEAT - meatballs, italian sausage, chicken
TOPPERS - roasted red pepper, sautéed mushroom, artichoke hearts, sundried tomato, pesto, fresh parmesan, crushed red pepper, capers, garlic infused olive oil, fresh basil

THE CARVING Select One | Served with side sauces, artisan bread

SEVEN PEPPER SPICED TENDERLOIN OF BEEF - miniature rolls, béarnaise, port wine pickled onions, garlic aioli
\$25 per person

VALENCIA ORANGE MOJO ROASTED TURKEY - fresh rolls, mango-cranberry relish
\$22 per person

SEA SALTED CRUSTED PRIME RIB OF BEEF - chimichurri sauce, whole grain mustard, creamed horseradish, artisan bread
\$23 per person

SAKU TUNA - sesame encrusted, ponzu glaze
\$25 per person

WOOD SMOKED PORK - michigan cherry barbeque sauce (hot or cold)
\$22 per person

ROASTED PORK LOIN - garlic thyme roasted, basil pesto
\$20 per person

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

THANK YOU *Brunch* \$69 per person

BEVERAGES

ORANGE JUICE
ITALIAN ROAST & DECAFFEINATED COFFEE

FAMILY STYLE PER TABLE

FRESH BAKED MORNING MUFFINS & CROISSANTS

DISPLAYED

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

CHEF-DRIVEN EGGS TO ORDER

PROTEINS - country ham, applewood bacon, pork sausage
CHURNED CHEESES - goat cheese, cheddar, monterey jack, swiss
VEGGIES - spinach, vine ripe tomatoes, onion, sweet peppers, jalapeños

IN SILVER - SAVORY HOT

SIMPLY SCRAMBLED EGGS - sweet cream, sea salt
"EGG DIPPED BRIOCHE" - warm maple syrup, vanilla pineapple caramel, softened cream
FINGERLING POTATOES - 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 *Collection*

Basic Collection

\$43 PER PERSON | 4 HOURS | \$10.50 FOR EACH ADDITIONAL HOUR

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

WINE TIER 1 - CABERNET | SAUVIGNON BLANC | CHARDONNAY

Prime Collection

\$49 PER PERSON | 4 HOURS | \$11.50 FOR EACH ADDITIONAL HOUR

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

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

WINE TIER 1 - CABERNET | SAUVIGNON BLANC | CHARDONNAY

Inquire about customizing your beverage package: additional charges may apply



BEVERAGE *Collection*

Deluxe Collection

\$54 PER PERSON | 4 HOURS | \$12.50 FOR EACH ADDITIONAL HOUR

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

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

WINE TIER 1 - CABERNET | SAUVIGNON BLANC | CHARDONNAY

Upgraded Wine Collection

\$10 per person

WINE GEUNOC CABERNET | THE CROSSINGS SAUVIGNON BLANC | CYPRESS CHARDONNAY | AGENAIS ROSÉ

Inquire about customizing your beverage package: additional charges may apply



DETAILS

Food and 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 table side 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.

DETAILS

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.