

# 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](mailto:info@vernales.com)

Phone: 231-242-4777



# PLANNING *your* SPECIAL DAY

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*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.