



The Bird & The Bread features three unique private dining spaces to accommodate all types of events including weddings, birthdays, bar mitzvahs, corporate events, etc. We offer multiple dinner menu options and will gladly customize our offerings to fit the budget and style of your event. Our Stave Room, located in our main restaurant seats up to 20 guests. In our adjoining banquet facility, The Elm Room, we offer seating for up to 150 guests. This room also breaks down into a small banquet room for up to 45 guests and large banquet for up to 100 guests.

If you are interested in our space, please fill out this form and our private events coordinator will contact you. You have our commitment that every detail will be executed carefully, with the single goal of making your event a complete success.

WEDDING INFORMATION

The Elm room is located on S. Old Woodward in beautiful downtown Birmingham, MI. Weddings have the unique opportunity to utilize the event spaces by transforming them from ceremony, dinner, to reception with the potential for dancing. We offer customizable wedding packages and bar options. With seating for up to 150 people we offer full table linen, multiple floor layout options, and beautiful mahogany chiavari chairs. Weddings are also welcome to bring in outside décor, decorations, sound systems, cakes, etc. We will take care of the coordination and any other arrangements so your big day will be effortlessly beautiful for you.

MENU

Our Executive Chef for The Bird & The Bread and the Elm Room has created appetizer assortments, a la carte menus, and full coursed dinner packages that aim to fit every style and budget. We also offer full bar service, wine tasting packages, and cash bar options. Please peruse our menu options and if you are interested in creating a custom menu we will do our best to accommodate your request.

AMENITIES

The Bird & The Bread and The Elm room are conveniently located in downtown Birmingham, MI. close to hotels, salons, and shopping locations. Our dedicated private event coordinator works exclusively with our guests to guide you through the event planning process. We are equipped with a full A/V package, coat check, and valet service upon request. In addition, we offer a preferred selection of vendors to provide further desired services.

ROOMS

The Stave Room (in our main dining room)

This room can seat 20 guests and is located in The Bird & The Bread. We worked with local architects for an intimate, artistic, private dining experience.

The Elm Room Banquet Facility

Our full event space can seat up to 150 guests and comes with a private bar, and dance floor upon request. This room can be divided in two to create The Enzo room and The Bella room.

The Enzo room

With the ability to seating up to 45 guests this room is perfect for a corporate event, bridal shower, birthday, etc. This room features a gravity counter for a cocktail station, extra materials, or gifts.

The Bella room

This room can seat up to 100 guests and comes equipped with a private bar perfect for cocktail parties, charity events, weddings, etc. Both rooms have capabilities to modify lighting and separate sound systems.

HORS D'OEUVRES

PLATTERS
(MINIMUM 15 GUESTS)

Breads & Spreads: | 7.00/ PP
flatbread, crostini, baguette,
bruschetta mix, red pepper hummus & olive tapenade

Artisan Cheese Platter | 7.00/ PP

Crudit  Platter | 4.00/ PP

Charcuterie Platter | 9.00/ PP

Calamari Platter | 5.00/ PP

VEGETARIAN

Mozzarella Caprese Skewers | 2.00/ PP

Mushroom Vol au vent | 2.50/ PP

Vegetable Spring Rolls | 2.50/ PP

Curried Vegetable Lettuce Wraps | 2.00/ PP

Edamame Samosas | 2.50/ PP

SEAFOOD

Grilled Calamari Lettuce Wraps | 3.00/ PP

Ahi Tuna Crostini | 4.00/ PP

Salmon Sliders | 4.00/ PP

Chilled Shrimp Cocktail | 4.00/ PP

POULTRY

Chicken Satay | 3.00/ PP

Chicken & Cashew Lettuce Wraps | 3.00/ PP

Maple Mustard Duck Wings | 4.00/ PP

MEAT

BLT Sliders | 3.50/ PP

Ground Steak Sliders | 4.00/ PP

Beef Tenderloin Crostini | 4.00/ PP

Lamb Sausage Kabobs | 3.50/ PP

Irish Potato Skins | 3.50/ PP

Lamb Lollipops | 6.00/ PP



the elm
room

PRIVATE EVENT BAR OPTIONS

OPEN BAR

Guests may choose any drinks from our full bar. We will incorporate a selection of wines, bottled beers, and specialty cocktails. If there are any special wine, beer or liquor requests, our team will be happy to work with you on offerings based on the selected package. Each upgrade automatically includes the liquors of the package below. Pricing is set per person.

HOUSE LIQUOR OPTIONS

First Hour: \$13
Additional Hours: \$4
Smirnoff Vodka
Seagram's Gin
Sauza Tequila
Bacardi & Capt Morgan Rums
Jim Beam Bourbon
Jack Daniels
Dewer's Scotch
Christian Brothers Brandy

DELUXE LIQUOR OPTIONS

First Hour: \$16
Additional Hours: \$5
Tito's Vodka
Beefeater Gin
Cuervo Tequila
Bacardi Rum
Bulleit Bourbon
Johnny Walker Red Scotch
Jack Daniels
Jameson Irish Whiskey
Christian Brothers Brandy

BEER & WINE ONLY

Only pre-selected beer and wine are offered.

HOUSE:

First hour: \$12/ person
Additional hours: \$4/ person

PREMIUM:

First hour: \$14/ person
Additional hours: \$5/ person

MIMOSAS BY THE BOTTLE

Pick two juices
\$50/ bottle
serves 8

PREMIUM LIQUOR OPTIONS

First Hour: \$19
Additional Hours: \$6
Ketel One Vodka
Stoli Flavored Vodkas
Hendricks Gin
Patron Tequila
Appleton Estate Rum
Bulleit Bourbon
Bulleit Rye
Johnny Walker Black Scotch

TOP SHELF LIQUOR OPTIONS

First Hour: \$23
Additional Hours: \$7
Grey Goose Vodka
Valentine Vodka
Plymouth Gin
Herradura Tequila
Pyrat Rum
Woodford Reserve Bourbon
Crown Royal Rye
Glenlivet 12 year Scotch
Hennessy VS Cognac

CASH BAR

Guests are responsible for paying individually per drink, with the option of starting a tab.

Bar set up fee applies:

\$75 at Lunch
\$250 at Dinner

UPON CONSUMPTION BAR

An itemized tab is kept of all beverages consumed, and added to the final bill. Bar set up fee applies:

\$75 at Lunch
\$250 at Dinner

DINNER PACKAGES

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THE PIERCE STREET - \$35/ PERSON

INCLUDES SALAD AND CHEF'S CHOICE OF DESSERT

HERBED CHICKEN BREAST WITH MARSALA MUSTARD DEMI/ YUKON POTATO PURÉE/ SEASONAL VEGETABLE

ROAST PORK LOIN WITH YUKON POTATO PURÉE/ SEASONAL VEGETABLE

PENNE PRIMAVERA

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THE BROWN STREET - \$45/ PERSON

CHOOSE 2 ENTREES, AND THE THIRD WILL BE THE VEGETARIAN/ INCLUDES SALAD AND CHOICE OF DESSERT

BRAISED SHORTRIB

MAPLE & WHOLE GRAIN MUSTARD CRUSTED SCOTTISH SALMON

HERBED CHICKEN BREAST WITH MARSALA MUSTARD DEMI

ASIAGO GNOCCHI WITH ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM/ ASPARAGUS

CHOOSE ONE: roasted root vegetables/ haricots verts/ asparagus/ seasonal vegetable

CHOOSE ONE: yukon gold potato purée/ roasted fingerlings/ wild rice with michigan cherries/ creamy herbed polenta

ALL FOUR CHOICES MAY BE OFFERED AT A \$5 PER PERSON SURCHARGE

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THE MERRILL STREET - \$55/ PERSON

CHOOSE 2 ENTREES, AND THE THIRD WILL BE THE VEGETARIAN/ INCLUDES SALAD AND CHOICE OF DESSERT

GRILLED SIRLOIN WITH CHEDDAR MAC & CHEESE/ ASPARAGUS

ROTISSERIE CHICKEN WITH YUKON POTATO PURÉE/ HARICOTS VERTS

MEDITERRANEAN SEA BASS WITH FINGERLING POTATOES/ JULIENNED VEGETABLES/ RED PEPPER VINAIGRETTE

ASIAGO GNOCCHI WITH ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM/ ASPARAGUS

ALL FOUR CHOICES MAY BE OFFERED AT A \$5 PER PERSON SURCHARGE

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THE WOODWARD AVENUE - \$65/ PERSON

HEART OF RIBEYE WITH YUKON POTATO PURÉE/ HARICOTS VERTS/ FORAGED MUSHROOMS/ RED WINE DEMI

GRILLED QUAIL WITH ROASTED BEETS & ROOT VEGETABLES/ CELERY ROOT & POTATO PURÉE/ SHAVED FENNEL

SEARED SEA SCALLOPS WITH HOMINY POLENTA/ SAFFRON LOBSTER BROTH/ BRAISED GREENS

POLENTA & PORTOBELLO WITH JULIENNED SQUASH/ RED PEPPER VINAIGRETTE/ YELLOW TOMATO COULIS

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PARTIES WITH A GUEST COUNT OVER 30 WILL PREORDER ENTRÉES
WE ASK THAT ORDERS BE SUBMITTED TO THE EVENTS MANAGER NO LATER THAN 7 DAYS PRIOR TO THE EVENT.
PLEASE BRING ALL SPECIAL DIETARY NEEDS TO THE ATTENTION OF THE EVENTS MANAGER NO LATER
THAN 7 DAYS PRIOR TO THE EVENT.

DINNER BUFFET



THE BIRD & THE BREAD DINNER TABLE



CHOOSE ANY 3 ENTREES - \$50 PER PERSON

CHOOSE ANY 4 ENTREES - \$60 PER PERSON

BRAISED SHORTRIB

CHESTNUT FARMS ROTISSERIE CHICKEN

JUNIPER CRUSTED PORK LOIN

MAPLE & WHOLE GRAIN MUSTARD CRUSTED SCOTTISH SALMON

HERBED CHICKEN BREAST WITH MARSALA MUSTARD DEMI

SHRIMP PASTA WITH SUN DRIED TOMATO PESTO & BRAISED GREENS

ARTICHOKE RAVIOLI WITH WILTED SPINACH/ PARMIGGIANO

ASIAGO GNOCCHI WITH ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM/ ASPARAGUS

CHOOSE ONE VEGETABLE

ASPARAGUS

HARICOTS VERTS

ROASTED ROOT VEGETABLES

SEASONAL VEGETABLE

CHOOSE ONE STARCH

ROASTED FINGERLING POTATOES

YUKON GOLD POTATOE PURÉE

MAC & CHEESE

WILD RICE WITH MICHIGAN CHERRIES

CHOOSE ONE SALAD

SPICY GREENS WITH WHITE BALSAMIC VINAIGRETTE

KALE & QUINOA (SEASONAL SELECTION)

LOCAL GREENS SALAD WITH SHERRY VINAIGRETTE

DESSERT

CHEF'S ASSORTED SWEETS TABLE

LUNCH PACKAGES



ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE & SOFT DRINKS



ENTRÉES

CHOOSE 3 FOR YOUR CUSTOM MENU

SPICY GREENS SALAD

SHRIMP/ PEPPERY GREENS/ PINE NUTS/ GOAT CHEESE/ ROASTED GRAPES/ WHITE BALSAMIC VINAIGRETTE

KALE & QUINOA

CHICKEN/ PICKLED BUTTERNUT SQUASH/ DRIED CRANBERRIES/ CANDIED PECANS/ CRANBERRY VINAIGRETTE

THE CLUB

TARRAGON CHICKEN SALAD/ DUCK BACON/ TOMATO JAM/ SPICY GREENS/ TOASTED CARRAWAY BREAD

PORTOBELLO WRAP

PORTOBELLO CONFIT/ RED PEPPER SALAD/ GOAT CHEESE/ BALSAMIC GLAZE/ TOMATO WRAP

ASIAGO GNOCCHI

ARUGULA CREAM/ RED PEPPER SALAD/ MUSHROOM RAGOUT/ ASPARAGUS

THE BURGER

BACON JAM/ TOMATO AIOLI/ ARUGULA/ FONTINA/ BRIOCHE BUN



ONE BIRDIE ON A BRANCH - \$15/ PERSON

CHOOSE 3 ENTRÉES

TWO BIRDIES ON A BRANCH - \$20/ PERSON

CHOOSE 3 ENTRÉES

CHOOSE SIMPLE GREEN SALAD OR DESSERT

THREE BIRDIES ON A BRANCH - \$25/ PERSON

CHOOSE 3 ENTRÉES

CHOOSE SIMPLE GREEN SALAD OR SOUP OF THE DAY

DESSERT SELECTION



PARTIES WITH A GUEST COUNT OVER 30 WILL PREORDER ENTRÉES



WE ASK THAT ORDERS BE SUBMITTED TO THE EVENTS MANAGER NO LATER THAN 7 DAYS PRIOR TO THE EVENT.

PLEASE BRING ALL SPECIAL DIETARY NEEDS TO THE ATTENTION OF THE EVENTS MANAGER NO LATER THAN 7 DAYS PRIOR TO THE EVENT.

LUNCH BUFFET



THE BIRD & THE BREAD MID DAY SPREAD



SOUP & SALAD BAR - \$20/ PERSON

SOUP OF THE DAY

SALAD BAR ITEMS:

LOCAL GREENS/ ROMAINE/ KALE

CHERRY TOMATOES/ SHREDDED CARROTS/ CUKES/ JULIENNED PEPPERS/ GARBANZO BEANS/ FARM BEETS

BLEU CHEESE CRUMBLES/ SHREDDED WHITE CHEDDAR/ HOUSE-MADE CROUTONS

CREAMY DILL/ SHERRY VINAIGRETTE/ OLIVE OIL & BALSAMIC VINEGAR

CHOICE OF TWO PROTEINS:

GRILLED CHESTNUT FARMS CHICKEN BREAST/ BAY SHRIMP/ CHAR GRILLED SIRLOIN/ PORTOBELLO CONFIT

SEARED AHI TUNA (ADD \$4 PER PERSON)



COLD CUTS & SALAD - \$22/ PERSON

CHOICE OF ONE SALAD:

SPICY GREENS SALAD/ KALE & QUINOA SALAD/ GARDEN SALAD

CHOICE OF THREE SANDWICHES:

THE CLUB TARRAGON CHICKEN SALAD/ DUCK BACON/ TOMATO JAM/ ARUGULA/ TOASTED CARRAWAY

PASTRAMI & CHEDDAR TOMATOES/ HORSERADISH CREAM/ SOURDOUGH

PORTOBELLO WRAP PORTOBELLO CONFIT/ RED PEPPER SALAD/ GOAT CHEESE, BALSAMIC GLAZE/ TOMATO WRAP

DEARBORN HAM & SWISS LETTUCE, TOMATOES, HOUSE-MADE PICKLES, DIJONNAISE, BRIOCHE BUN

ROASTED TURKEY BREAST ARUGULA PESTO, TOMATO CONFIT, FRESH MOZZARELLA, BALSAMIC GLAZE, CIABATTA



SOUP OF THE DAY - \$3/ PERSON

CHEF'S ASSORTED SWEETS - \$5/ PERSON



LUNCH HOT BUFFET



ALL MENU PACKAGES INCLUDE COFFEE, TEA, LEMONADE & SOFT DRINKS



\$30/ PERSON

CHOOSE TWO ENTREES

BRAISED SHORT RIB WITH CARAMELIZED ONIONS & GRILLED PEPPERS

HERB CRUSTED CHICKEN BREAST WITH MUSHROOM RAGOUT & FRENCH BEANS

SHRIMP PASTA WITH SUN DRIED TOMATO PESTO & BRAISED GREENS

ASIAGO GNOCCHI WITH RATATOUILLE VEGETABLES & ROASTED TOMATO SAUCE



CHOOSE ONE STARCH

ROASTED GARLIC & HERB POTATOES

YUKON GOLD POTATO PURÉE

MAC & CHEESE



CHOOSE ONE SALAD OR SOUP

SPICY GREENS WITH WHITE BALSAMIC VINAIGRETTE

KALE & QUINOA (SEASONAL VERSION)

GARDEN SALAD

SOUP OF THE DAY



DESSERT

CHEF'S ASSORTED COOKIES



BRUNCH PACKAGES

THE BIRD & THE BREAD SUNDAY SPREAD

PLATED BRUNCH - \$20/ PERSON

CHOOSE TWO ENTREES

HONEY-CHALLAH FRENCH TOAST FRESH BERRIES , MAPLE SYRUP

BUTTERMILK PANCAKES WHIPPED BUTTER, MAPLE SYRUP

QUICHE OF THE DAY SERVED WITH FRUIT, MICHIGAN BRIE & CROSTINI

SPICY GREENS SALAD SHRIMP, PEPPERY GREENS, PINE NUTS, GOAT CHEESE, ROASTED GRAPES, WHITE BALSAMIC

KALE & QUINOA CHICKEN, DRIED CRANBERRIES, PICKLED BUTTERNUT SQUASH, CANDIED PECANS CRANBERRY VINAIGRETTE

THE CLUB TARRAGON CHICKEN SALAD, DUCK BACON, TOMATO JAM, SPICY GREENS

PORTOBELLO WRAP PORTOBELLO CONFIT, RED PEPPER SALAD, GOAT CHEESE, BALSAMIC GLAZE, TOMATO WRAP

ASSORTED HOUSE-MADE PASTRIES- \$5/ PERSON



BUFFET BRUNCH - \$30/ PERSON

CHOOSE THREE ENTREES

HONEY-CHALLAH FRENCH TOAST FRESH BERRIES, MAPLE SYRUP

BUTTERMILK PANCAKES WHIPPED BUTTER, MAPLE SYRUP

EGGS & THEN SOME SCRAMBLED EGGS, BACON & HOUSEMADE SAUSAGE

DAILY INSPIRED VEGETARIAN SCRAMBLE

DAILY INSPIRED MEAT SCRAMBLE

MIXED GREENS PEPPERY GREENS, PINE NUTS, GOAT CHEESE, ROASTED GRAPES, WHITE BALSAMIC VINAIGRETTE

ASIAGO GNOCCHI ARUGULA CREAM, RED PEPPER SALAD, MUSHROOM RAGOUT, ASPARAGUS

INCLUDES ASSORTED HOUSE-MADE PASTRIES





THE BIRD & THE BREAD

PRIVATE EVENT CONTRACT



The Bird & The Bread offer 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 15 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 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. The Bird & The Bread reserves the right to change room assignments if the guaranteed number of guests drops below the minimum guaranteed number of guests. The Bird & The Bread 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 Stave Room (semi-private), a \$1,000 food/beverage minimum to reserve the Enzo Room, \$2,000 food and beverage minimum for the Bella room, and a \$4,000 food/beverage minimum to reserve the entire Elm room. For Friday and Saturday evening events, we require a \$1,200 food/beverage minimum to reserve the Stave Room (semi-private), and \$2,000 food/beverage minimum to reserve the Enzo Room. A \$3,000 minimum on Friday and a \$4,000 food and beverage minimum for the Bella room on Saturday; a \$5,000 food/beverage minimum to reserve the entire Elm room on Friday and \$6,000 on Saturday. Minimums may be subject to change and some exceptions may apply during busy seasons. Should the food/beverage minimum not be met, gift cards will be issued and applied to the final bill, in the amount of the room's food/beverage minimum less food and beverages purchased. A credit card number is required at the time of booking in order to reserve a room and a 25% down payment. Events totalling over \$5,000 will require an additional 25% deposit 60 days in advance of the event, with the balance due on the day of the event. Any event which books at \$5,000 or above, and less than 60 days out will require a 50% deposit at the time of booking. Any group requesting tax must submit a signed tax-exempt certificate before the scheduled function. Final payment must be made by cash or credit card and is due by the day of the event, prior to event start. 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. Any event with a minimum guarantee of \$5000 or over may cancel at any time, however 25% of minimum guarantee will be charged to the credit card on file.

Equipment and Rentals

Our private event coordinator can make arrangements for the rental of any required equipment, please ask about current pricing. The Bird & The Bread provides a combination of rectangle and round banquet tables, chairs, white tablecloths, food, and nonalcoholic beverages associated with all events; extra staffing, linens or equipment needed is subject to an up charge. With permission, we allow out-side cakes, iPods, lighting as well as musicians and DJ's on the condition that volume and music selections do not disrupt other guests. Cake service or outside food service is available starting at \$2.00 per person. 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. All décor and decorations must be removed at the end of the event. Any damage(s) incurred 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

The Bird & The Bread provides trained servers, bartenders, and supervisors for all events. A service charge is added to all checks, which includes 20% service gratuity and a separate 5% House charge for all parties. Weddings and all other extravagantly planned events incur 8% House charge. House Charge includes Room Rental, basic candles, set up and break down of furniture and basic linens. Events hosted during lunch/brunch hours are not subject to a 20% gratuity, but instead incur a \$20 per hour labor charge per server necessitated for the event. This labor charge is tabulated from beginning of event set up to end of event break down. Additional charges may apply for Banquet Supervisor.

Service Hours

Afternoon lunch events may be scheduled Monday through Friday, 11:00 am to 1:30 pm. Evening events may be scheduled after 4:00 pm, Monday through Sunday. All bars close at 11:00 pm on weekdays, midnight on Friday/Saturday, and 9:00 pm on Sunday. If The Bird & The Bread staff is required for an event before the restaurant's regular opening time, or after the restaurant's regular closing time, an additional fee of \$200 per hour may be applied to the party. All regular lunch and dinner events are allotted a three hour slot, and weddings a five hour slot. Any additional hours will incur a fee of \$100 per hour at lunch/brunch and \$200 at dinner for additional labor costs.

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 The Bird & The Bread'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 Events@TheBirdandTheBread.com or fax (248)203-7771 (attn. Shelley Drummond)*

Today's Date _____ Host/Hostess Name _____ Signature _____

Credit Card: Type: _____ #: _____ Expiration _____ Phone # _____

Time of Event _____ Date of Event _____ Type of Av Need: _____ Guest Count _____

Type of Event _____ Special Notes: _____