



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 90 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 90 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.



**THE BIRD & THE BREAD**

**PRIVATE EVENT PACKAGE**



the elm  
room

**HORS D'OEUVRES & CARVING STATIONS**

**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

**CARVING STATIONS\***

Peppercorn Crusted Beef Tenderloin | 300.00  
bordelaise, horseradish cream, dinner rolls  
serves 20-30

Maple-Mustard Glazed Salmon | 200.00  
croissants  
serves 20-30

Dijon & Herb Crusted Pork Loin | 175.00  
apple cider jus, pretzel rolls  
serves 20-30

Slow Roasted Turkey Breast | 175.00  
cranberry relish, house made corn muffins  
serves 20-30

**\*ADDITIONAL LABOR CHARGES APPLY**

**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

Short Rib Stuffed Potatoes | 3.50/ PP

Lamb Lollipops | 6.00/ PP

**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



**THE BIRD & THE BREAD**

**PRIVATE EVENT PACKAGE**



the elm  
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**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

**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

**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

**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

**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

**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



**THE BIRD & THE BREAD**

**PRIVATE EVENT PACKAGE**



the elm  
room

## DINNER PACKAGES



### 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



### 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**



### 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**



### THE WOODWARD AVENUE - \$65/ PERSON

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

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



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.



**THE BIRD & THE BREAD**

**PRIVATE EVENT PACKAGE**



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## 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



**THE BIRD & THE BREAD**

**PRIVATE EVENT PACKAGE**



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## 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/ 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

HOST TO CHOOSE SIMPLE GREEN SALAD OR SOUP OF THE DAY

DESSERT SELECTION



PARTIES WITH A GUEST COUNT OVER 30 WILL PREORDER ENTRÉES



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**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/ 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**



**THE BIRD & THE BREAD**

**PRIVATE EVENT PACKAGE**



the elm  
room

### **HOT LUNCH PACKAGE**



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



#### **THE PIERCE STREET - \$25/ PERSON**

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

BRAISED SHORT RIB WITH CARAMELIZED ONIONS & GRILLED PEPPERS

PENNE PRIMAVERA



#### **THE PIERCE STREET - \$30/ PERSON**

HOST CHOICE OF SALAD OR SOUP

CHOOSE TWO ENTREES TO OFFER

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



#### **THE DUET - \$35/ PERSON**

HOST CHOICE OF SALAD OR SOUP

CHOOSE TWO ENTREES TO OFFER

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

#### **CHOICE OF SEASONAL COBBLER OR CHOCOLATE LAVA CAKE - \$5/ PERSON**



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**THE BIRD & THE BREAD**

**PRIVATE EVENT PACKAGE**



the elm  
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## 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 THREE 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, WRAP

### ASSORTED HOUSE-MADE BREAKFAST BREADS- \$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 BREAKFAST BREADS**

