

VANDER MILL EVENT MENU



APPETIZERS \$3.00

Chips and Dip

Potato chips and French onion dip.

French Fries

Crispy salty fries.

Fresh Fruit

Seasonal fruit platter.

APPETIZERS \$4.00

Hot Pretzel Bites

Served with warm house beer cheese for dipping.

Crudité

Celery, carrots, cherry tomatoes, radishes, hard boiled eggs, buttermilk ranch, and hummus.

Meat and Cheese

Three selected meats, three selected cheeses, crackers, and baguette.

SLIDERS \$4.50

Gluten-free buns available upon request.

Beef Burger

Ground chuck and brisket blend, lettuce, tomato, onion, and cheddar cheese.

Spicy Chicken

Fried chicken, pickles, and mayo.

Pulled Pork

Apple butter BBQ and cabbage slaw.

Black Bean

Black bean patty, queso fresco, cilantro lime crema, and diced tomato.

MAINS

Seared Salmon

Served with lemon, caper, and garlic butter sauce...MKT

Steak

Served with compound herb butter...MKT

Seasonal Linguini

Seasonal vegetables and shaved parmesan...\$12.00

Half Roasted Chicken

Served with apple butter BBQ sauce...\$14.00

SALADS \$3.50

Garden Salad

Cucumbers, cherry tomatoes, radish, pickled red onion, and buttermilk ranch.

Caesar Salad

Parmesan cheese, croutons, and Caesar dressing.

Apple Salad

Blue cheese, candied pecans, shaved apple, and totally roasted vinaigrette.

SIDES \$4.00

Seasonal Vegetables

Macaroni and Cheese

Mashed Potatoes

Brussels Sprouts

Wild Rice

Prices listed are per person for buffet style.

Add \$3 per person for family style.

VANDER MILL EVENT CAPACITY



MEZZANINE

Located just off our main dining room, this private balcony overlooks our production floor for a truly unique dining experience.

- Capacity for up to 30 guests
- Standard table and chair rental included
- High top tables available for an additional fee
- \$300 food minimum required
- No facility fee

PRODUCTION FLOOR

Located down a flight of 20 stairs, our production floor boasts the ability to be transformed into anything you can dream up.

- Capacity for up to 200 seated guests or 350 standing guests
- Includes private bar with six draft lines
- Linens available for rental in a variety of colors and lengths
- \$500 facility fee for up to 100 guests
- \$700 facility fee for 100+ guests
- \$1,000 facility fee for 150+ guests

EQUIPMENT RENTAL AND UPGRADES

Bose Speaker \$100

Bose Speaker with handheld microphone \$150 (wireless lapel microphone available)

Projection Screen \$20 (Please note that Vander Mill **does not** provide a projector)

Yard Game Package \$65 (Includes any or all of the following) Corn Hole Sets (3 available), Giant Connect Four, Foosball and Ping Pong.

Stage Area *Price varies based on size

VANDER MILL EVENT POLICIES & PROCEDURES



In order to reserve an event at Vander Mill, client must deliver a signed event contract and a non-refundable deposit. If client cancels the event less than thirty (30) days prior to the event date, the client will forfeit the non-refundable deposit; however, no further charges will be incurred. If client cancels the event less than seven (7) days prior to the event date, the client will forfeit the non-refundable deposit and may be responsible for the cost of any items specifically purchased for their event.

Client will provide Vander Mill with menu selections and number of guests fourteen (14) days in advance of the event date. Selections made less than fourteen (14) days before the event are subject to substitutions based on availability of ingredients.

If client requires more food on the day of the event than what was previously ordered, a 5% fee may be added to the final bill.

Events held on the production floor require a 50% non-refundable food deposit one week prior to the event.

Final payment will be collected at the conclusion of your event, unless a post event invoice was previously requested. If paying a post event invoice with credit card a 3% processing fee will be charged.

An automatic 20% gratuity will be added to the final bill.

No outside food or beverage can be brought into Vander Mill. Exceptions may be made for cakes and specialty desserts with prior approval and must come from a commercial kitchen.

Client agrees to be responsible for any damage to the premises incurred during the period of the time you/your guests are on the property.

Glitter of any kind is **not** permitted on the production floor or the mezzanine. Guests who do not comply with this policy will be billed a \$600 cleaning fee.

Event spaces are rented for three (3) hour time blocks, which do **not** include an additional hour prior to the start of the event for guest decoration. Additional time for rental of space may be obtained with prior discussion.

Events must conclude by 10pm.

DJ's or bands contracted outside of Vander Mill must provide their own equipment.

VANDER MILL EVENT POLICIES & PROCEDURES



Event Space to be rented:

Mezzanine

30 guests

Production Floor

\$500 facility fee for up to 100 guests

\$700 facility fee for 100+ guests

\$1,000 facility fee for 150+ guests

Event Date _____ Contact Person _____

Telephone _____ Email _____

By signing this contract the client agrees that he/she has read and fully understands the Vander Mill Event Policies and Procedures.

Please address deposit checks and/or signed contract to:

Vander Mill

505 Ball Ave NE

Grand Rapids, MI 49503

Please send completed forms to: Janel@vandermill.com

Signature

Printed Name

Date