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# MOERSCH HOSPITALITY GROUP

# Beverage Packages

Across all our locations, we offer a range of carefully crafted drink packages designed to enhance your events with exceptional libations. Whether you're hosting a wedding reception, corporate gathering, or special celebration, our drink packages cater to diverse tastes and preferences. From self-proclaimed winos to cocktail connoisseurs and craft beer enthusiasts, we have options to suit every palate. Whichever package you choose, our goal is to ensure that every sip is an experience unto itself, enriching your event. Raise a glass and create unforgettable memories across all Moersch Hospitality Group locations.

	WINE	BEER	SPIRITS	WELCOME BUBBLES	SIGNATURE COCKTAIL	NON- ALCOHOLIC BEVERAGES	PRICE PER PERSON
PACKAGE Que	X	X				X	\$30
PACKAGE	X	X	X			X	\$35
PACKAGE	X	X	X	X	X	X	\$40

Packages are for 3 hours

Guest under the age of 21: \$15/person. Children under age of 10 are free

+6% sales tax.



<sup>\*</sup>Excludes Round Barn Brewery & Public House. See page 14 for Public House bar packages.

# ROUND BARN ESTATE

Bourbour Baru

Elevate your private gatherings to new heights at the Bourbon Barn, an unrivaled event space located on the upper level of the red barn at Round Barn Winery & Estate. Step into the exclusivity of this rentable oasis and bask in the personalized service delivered by our expert bartenders as they provide an unforgettable experience for you and your guests. Allow the Bourbon Barn to set the stage for an extraordinary occasion, no matter how big or small, where every detail is crafted to ensure an unforgettable experience for all.

# GREAT FOR: Showers, company outings, holiday parties

	CAPACITY	RENTAL FEE
MAY - OCT	45 (addition of patio)	Contact
NOV - APRIL	30	Events@MoerschHG.com for pricing and availability

<sup>\*</sup>Subject to availability. Not available during Round Barn event days



# ROUND BARN ESTATE



# MENU\_

# **BOXED LUNCHES**

Served with kettle chips.
Gluten-free bread option available for \$2/person

# SANDWICHES - \$17/PERSON

# ITALIAN CLUB SANDWICH

Mortadella, genoa salami, capicola ham, provolone cheese, giardiniera, mayo, and arugula on a brioche bun

# PORTOBELLO SANDWICH

Marinated portobello cap, honey goat cheese, arugula, basil pesto, roasted red peppers on a brioche bun

# TURKEY BACON GOUDA SANDWICH

House-brined turkey breast, smoked gouda, applewood bacon, arugula, tomato, and chipotle mayo on a brioche bun

# HOUSE SALAD - \$9/PERSON

Local mixed greens, cherry tomatoes, cucumber, red onion, and feta cheese.

# SALAD DRESSING CHOICES:

Buttermilk ranch, balsamic vinaigrette, or Italian dressing

# **PLATTERS**

Each platter serves 15 people

Tomato caprese skewers - \$120/platter

Shrimp cocktail shooters - \$180/platter

Hot honey crispy chicken and waffles - \$150/platter

Chicken satay - \$135/platter

Beef crostini with caramelized onion - \$180/platter

Charcuterie - \$180/platter

Dip platter (Traverse City Cherry and Jalapeño, Creamy garlic artichoke) – \$120/platter

Smoked gouda turkey sandwich sliders - \$150/platter

Pretzel bites and beer cheese - \$120/platter

Cuban sliders - \$150/platter

Tuna Poke lettuce wraps - \$180/platter

Zucchini Rolls with zucchini, whipped feta, bell peppers, carrots, and arugula – \$150/platter





# ROUND BARN UNION PIER

Back Bar

You bring the occasion, and we'll provide the perfect setting at The Back Bar in Union Pier! This low-key, coastal-inspired venue is the ideal destination for a wide range of events. Conveniently located right off I-94 at Exit 6, our Union Pier location offers easy accessibility for your guests. Balancing relaxed vibes with contemporary design, this intimate space creates a welcoming ambiance that sets the stage for your gathering. Whether you're planning a casual get-together with friends or organizing a corporate event, The Back Bar effortlessly adapts to the needs of your event.

GREAT FOR: Showers, family gatherings, birthday celebrations VIBE: Laid-back, fun, private

	CAPACITY	RENTAL FEE 3 HOURS
SEATED	30	Mon – Thurs: \$250
STANDING	30	Fri/Sun: \$500   Sat:* \$750

<sup>\*</sup>Subject to availability. Not available holiday weekendas





# ROUND BARN BREWERY AND

Jublic House

Discover the charm of downtown Baroda at Round Barn Brewery & Public House. We offer an array of craft beers, award-winning wines, and locally crafted spirits, providing the perfect backdrop for your next special occasion that is sure to wow your guests! Our versatile and inviting space, paired with our delightful pub fare, creates a space where exceptional events can come to life! From corporate events to social soirées, our dedicated team will ensure every detail is taken care of.

GREAT FOR: Rehearsal Dinners, company outings, birthday celebrations VIBE: Fun, open, private

CAPACITY	RENTAL FEE 3 Hours
80	\$250 plus a minimum spend*

<sup>\*</sup> Minimum spend fee varies based on season and day of week. Please inquire for more information





# ROUND BARN BREWERY AND



# BUFFET STYLE MENU \_\_\_\_\_

APPETIZERS	Per Perso
Beer Brined Wings Pick one sauce: Hop Dealer IPA Buff Indecision Ale BBQ Pick one dip: Buttermilk Ranch or Blue cheese	
Shrimp Cocktail (GF)	\$8.00
Bruschetta with Crostini	. \$6.00
Pretzels & Beer Cheese Served with Kolsch beer cheese and Dealer IPA jalapeño honey mustard	
Meatballs	
Caprese Skewers (GF)	. \$6.00
Chicken Satay	. \$7.00
Garlic Cheese Bread	. \$6.00

# SALADS

Public House Salad (GF) \$	5.00
Local mixed greens, cucumbers, red onic	n,
grape tomatoes, and feta crumbles	

**Strawberry Spinach.** \$7.00 Baby spinach, strawberries, candied pecans, pickled red onions, and feta cheese crumbles. Recommended with our house vinaigrette

# MAIN DISHES Per Person

Hot Italian Beef Sandwich ..... \$10.00 Served with provolone cheese, giardiniera, and hoagie buns on the side

Served with slider buns on the side

Chicken Baked Ziti ..... \$10.00 Honey Garlic Glazed Salmon. . . . \$16.00 Lemon Parmesan Chicken Piccata \$12.00

Smoked Beef Brisket . . . . . . . . \$16.00 Served with slider buns on the side.

Vegetarian Lasagna ..... \$10.00

SIDES \$5.00 per person Garlic & Herb Potatoes (GF)

Fresh Fruit Bowl Greek Pasta Salad

Wild Rice

Seasonal Vegetable

Coleslaw

**Elote Corn Salad** (GF)

# Smoked BBQ Pulled Pork ..... \$10.00

Mac & Cheese ..... \$9.00

DESSERT \$5.00 per person

**Brownies** 

**Chocolate Chip Cookies** 

Lemon Bars Cheesecake Bites

# PUBLIC HOUSE BAR PACKAGES



#1 \$12/person per hour Wine & Beer

#2 \$16/person per hour Wine, Beer, & Spirits

#3 \$20/person per hour Wine, Beer, Spirits, & Signature Cocktails

-OR-

### **Consumption Bar**

Cash Bar, Open Bar, or Ticketed



# PIZZAS

**12" Pizza** (Serves 2-3) \$24.00

Cauliflower gluten-free crust is available for an additional \$6. No substitutions on specialty pizzas.

# Honey, Goats Got Fire

Sausage, goat cheese, Mike's Hot Honey, house cheese, jalapeños, and red sauce. Topped with arugula.

### Carnivore

Pepperoni, ham, sausage, bacon, house cheese, and red sauce.

### Supreme

Sausage, onion, green pepper, mushroom, black olives, house cheese, and red sauce.

### Cluck 'N' Roll

Smoked chicken, red onion, house cheese, and Indecision Ale BBQ sauce.

### Apple Bacon Gouda

Diced apples, applewood smoked bacon, caramelized onions, shredded smoked gouda, and parmesan garlic sauce.

### Margherita

Heirloom tomatoes, fresh mozzarella, house cheese, and red sauce. Topped with basil.

### **Boursin Bliss**

Smoked chicken, roasted red peppers, artichokes, Boursin cheese, house cheese, and basil pesto sauce. Topped with balsamic glaze.

### Truffle Shuffle

Wild mushrooms, house cheese, and parmesan garlic sauce. Finished with truffle oil.

### Italian Stallion

Pepperoni, capicola, ham, banana peppers, house cheese, and red sauce. Topped with basil.

# CREATE YOUR OWN PIZZA

Sauce: Red, Indecision Ale BBQ, Kölsch Beer Cheese, Parmesan Garlic, or Pesto.

**Cheese:** House Cheese, Boursin, Feta, Goat Cheese, Fresh Mozzarella, Parmesan, or Smoked Gouda.

Toppings: Extra Cheese, Apples, Arugula, Banana Peppers, Black Olives, Caramelized Onions, Green Olives, Green Peppers, Roasted Red Peppers, Jalapeños, Mike's Hot Honey, Truffle Oil, Mushrooms, Artichokes, Pineapple, Red Onions, or White Onions.

Meat: Bacon, Ham, Smoked Chicken, Pepperoni, Smoked Pork Shoulder, Capicola, or Sausage.

# ROUND BARN BREWERY

Beer Garden

Located downtown Baroda, the Beer Garden at the Public House is a casual yet captivating outdoor venue that provides a space for unforgettable gatherings. Whether you're planning a lively celebration or a relaxed social event, our Beer Garden offers the perfect setting to sit back, unwind, and savor your favorite Round Barn. With its convenient location just across the street from the Public House and its own dedicated bar, it's the premier destination for outdoor events in the area. Discover the good vibes that the Beer Garden at Public House is known for.

GREAT FOR: Reunions, company outings, family gathering

VIBE: Relaxed, chill, private

	CAPACITY	RENTAL FEE
MAY - OCT	80	Contact Events@Moerschhg.com for pricing and availability

# FOOD OPTIONS

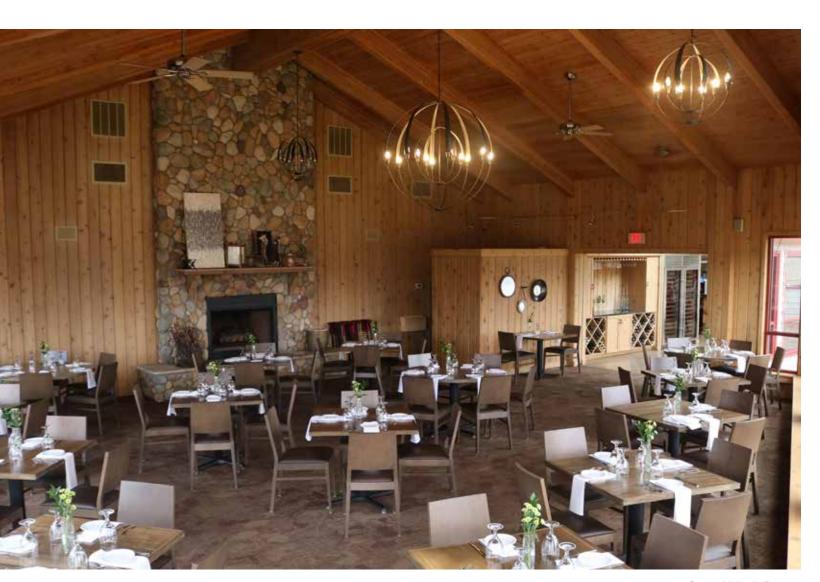
Full catered menu from Round Barn Brewery and Public House. See page 14 for menu.



# TABOR HILL WINERY &

Kestaurant

Set against the backdrop of rolling vineyards, Tabor Hill Winery & Restaurant's award-winning wines and exceptional venue create a perfect harmony for any occasion. Delight your guests as our talented winemakers and culinary team showcase the very best our beautiful region has to offer, tantalizing your palate with unforgettable flavors. No matter the occasion, immerse yourself in the unparalleled ambiance of Tabor Hill, where every detail is meticulously crafted to create a truly memorable experience. Raise your glass to unforgettable moments and breathtaking vistas at Tabor Hill Winery & Restaurant.



GREAT FOR: Showers, holiday parties, rehearsal dinners

VIBE: Upscale, sophisticated, private and semi private options

	CAPACITY	RENTAL FEE 3 HOURS	TIME SLOTS	
GRAND MARK ROOM	70	\$2000	LUNCH AND	
VINEYARD ROOM	40	\$1000	DINNER SLOTS	
ESTATE ROOM	40	\$1000	AVAILABLE  Dinner menu available all day	

\*Not available on Saturdays



om Vineyard Room

# TABOR HILL WINERY &



# LUNCH MENU \_\_\_\_\_

# \$32/PERSON

# Choose **THREE** options for guests

All items are served with side salad tossed in house dressing and French fries

# SHAVED PRIME RIB

Shaved black angus ribeye, caramelized onions, provolone cheese, horseradish sauce, French baguette.

# **PORTOBELLO**

Balsamic marinated portobello mushroom, honey, goat cheese, basil pistachio pesto, roasted red peppers, arugula, focaccia roll.

# FARMHOUSE CRISPY CHICKEN WRAP

Farm-raised Amish chicken breast, buttermilk brine, bibb lettuce, avocado, pickled red cabbage, pepperjack cheese, bacon, sriracha honey mayo, spinach tortilla.

## **GRILLED SALMON BLT**

Faroe Island salmon, bacon, bibb lettuce, heirloom tomatoes, avocado mayo, sourdough

# TABOR HILL CLUB

Michigan Turkey, ham, bacon, smoked cheddar, provolone, bibb lettuce, heirloom tomatoes, basil mayo, sourdough



Estate Room



SEE NEXT PAGE FOR DINNER MENU

# TABOR HILL WINERY &



# APPETIZER MENU \_\_\_\_\_

DINNER OPTION 1

**DINNER OPTION 2** 

CHOOSE **ONE** APP

CHOOSE TWO APPS

	À la carte/ additional person		À la carte/ additional person
ASPARAGUS PUFF PASTRY With prosciutto and asiago	14	BANG BANG SHRIMP With lemon and bang bang sauce	17
BOURSIN STUFFED MUSHROOMS With focaccia crumbs	14	BRUSCHETTA With heirloom tomatoes, red onion, basil, fresh mozzarella	12
CHILLED SHRIMP With Calabrian chili pesto	17	and balsamic glaze	40
CHICKEN SPIEDINI With garlic yogurt sauce	15	CRAB CAKES With sriracha honey aioli, Asian slaw	18
ZUCCHINI ROLL With whipped feta, peppers, carrots, arugula	14		

# CHARCUTERIE BOARD | \$ 20/person

(additional cost - not included in appetizer package)

Chefs choice of a gourmet selection of fine cured meats, hand-made cheeses, dried fruit, nuts, olives, and pickles.

# DINNER MENU \_\_\_\_

All dinner items are served with a side salad tossed in house dressing and fresh baked rolls.

# OPTION 1 - \$60/PERSON

Choose **ONE** appetizer to pass from our menu Select up to three dinner options

### SIRLOIN

With roasted garlic mashed potatoes, seasonal vegetables, Round Barn Berrien Ridge Whiskey demi-glace.

## RASPBERRY CHICKEN

With roasted garlic mashed potatoes, seasonal vegetables, raspberry sauce.

### FAROE ISLAND SALMON

With roasted fingerling potatoes, beets, carrots, fennel, basil pistachio pesto, salmoriglio sauce

### PRIME RIB

With roasted garlic mashed potatoes, seasonal vegetables, au jus, horseradish sauce -minimum 10 orders

# ZUCCINHI NOODLE CAPRESE

With heirloom tomatoes, fresh mozzarella, balsamic glaze

DESSERT - \$9/PERSON

FLOWERLESS CHOCOLATE CAKE

**GELATO WITH BISCOTTI** 

CHEESECAKE

# OPTION 2 - \$75/PERSON

Choose **TWO** appetizer to pass from our menu Select up to three dinner options

### PRIME FILET

With roasted garlic mashed potatoes, seasonal vegetables, Round Barn Berrien Ridge Whiskey demi-glace.

Add South African lobster tail \$19 per person

# CRAB STUFFED RAINBOW TROUT

With roasted fingerling potatoes, seasonal vegetables, capers, pinot gris beurre blanc.

### SIRLOIN

With roasted garlic mashed potatoes, seasonal vegetables, Round Barn Berrien Ridge Whiskey demi-glace.

# **RASPBERRY CHICKEN**

With roasted garlic mashed potatoes, seasonal vegetables, raspberry sauce.

# **FAROE ISLAND SALMON**

With roasted fingerling potatoes, beets, carrots, fennel, basil pistachio pesto, salmoriglio sauce

### **PRIME RIB**

With roasted garlic mashed potatoes, seasonal vegetables, au jus, horseradish sauce -minimum 10 orders

### **ZUCCINHI NOODLE CAPRESE**

With heirloom tomatoes, fresh mozzarella, balsamic glaze

### LAMB LOLLIPOPS

With couscous, arugula fennel orange salad, harissa, mint pistachio pesto.

KID'S MENU \$10/PERSON 12 and under

CHEESEBURGER with fries
CHICKEN TENDERS with fries

GRILLED CHEESE with fries MAC & CHEESE

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TABOR HILL

Experience the allure of the Cellar, a space where history and award-winning wines seamlessly intertwine to create the ideal setting to host your next event. Located on Tabor Hill's lower level, the Cellar offers a chance to immerse yourself in the rich heritage of Tabor Hill as you and your guests sample a curated selection of our award-winning wines. The ambiance of the Cellar

exudes a sense of timeless elegance, providing the perfect backdrop for any special occasion.

GREAT FOR: Birthday celebrations, company outings, showers VIBE: Intimate, relaxed, semi-private

CAPACITY	RENTAL FEE 3 HOURS
30	Mon – Fri: \$250 Sun: \$750





# TABOR HILL reddings

# THE ESTATE

From grand entrances under the warm glow of our chandelier, stepping out onto the dance floor for those first dances, the Estate is the idyllic location to celebrate with friends and family while sipping on Tabor Hill Winery award-winning wines surrounded by panoramic views of the vineyard.

Contact Events@Moerschhg.com for more information on wedding offerings.

# Cynthia Mae Photography

# THE RESERVE

Set against the backdrop of rolling vineyards, Tabor Hill Winery & Restaurant's award-winning wines and exceptional venue create a perfect harmony for any occasion. Immerse yourself in the unparalleled ambiance of Tabor Hill, where every detail is meticulously crafted to create a truly memorable experience.





FOR QUESTIONS

Email | Events@MoerschHG.com Website | MoerschHG.com/privateevents

and to book