



Private Events at
MOERSCH HOSPITALITY GROUP

ROUND BARN | TABOR HILL



Welcome

At Moersch Hospitality Group, we understand that you have a unique vision for your special event. We are here to help make that vision a reality! Whether you're planning a company outing, organizing a rehearsal dinner, commemorating an anniversary, or simply celebrating life, we are here to handle all the details, allowing you to unwind and relish in the company of your loved ones. With our expertise and experience in creating exceptional experiences, you can effortlessly select the ideal private event space to serve as the backdrop for your gathering. Allow us to help create an unforgettable experience while you sit back, relax, and enjoy every moment of your event.

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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 <i>One</i>	X	X				X	\$40
PACKAGE <i>Two</i>	X	X	X			X	\$50
PACKAGE <i>Three</i>	X	X	X	X	X	X	\$60

Packages are for 3 hours

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

+6% sales tax.



ROUND BARN ESTATE

Vintner's Suite

Elevate your private gatherings to new heights at the Vintner's Suite, 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 Vintner's Suite 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.

	CAPACITY	RENTAL FEE 3 HOURS
MAY - OCT	45 (addition of patio)	Mon - Thurs: \$500 Fri/Sun: \$1000 Sat:* \$1500
NOV - APRIL	30	Thurs/Fri: \$250 Sat: \$750 Sun: \$500

*Subject to availability. Not available during Round Barn event days

GREAT FOR: Showers, company outings, holiday parties

VIBE: Rustic, private, relaxed



ROUND BARN ESTATE

Vintner's Suite

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 Fri/Sun: \$500 Sat:* \$750
STANDING	30	

*Subject to availability. Not available holiday weekends

FOOD OPTIONS

Guests may bring their own food.



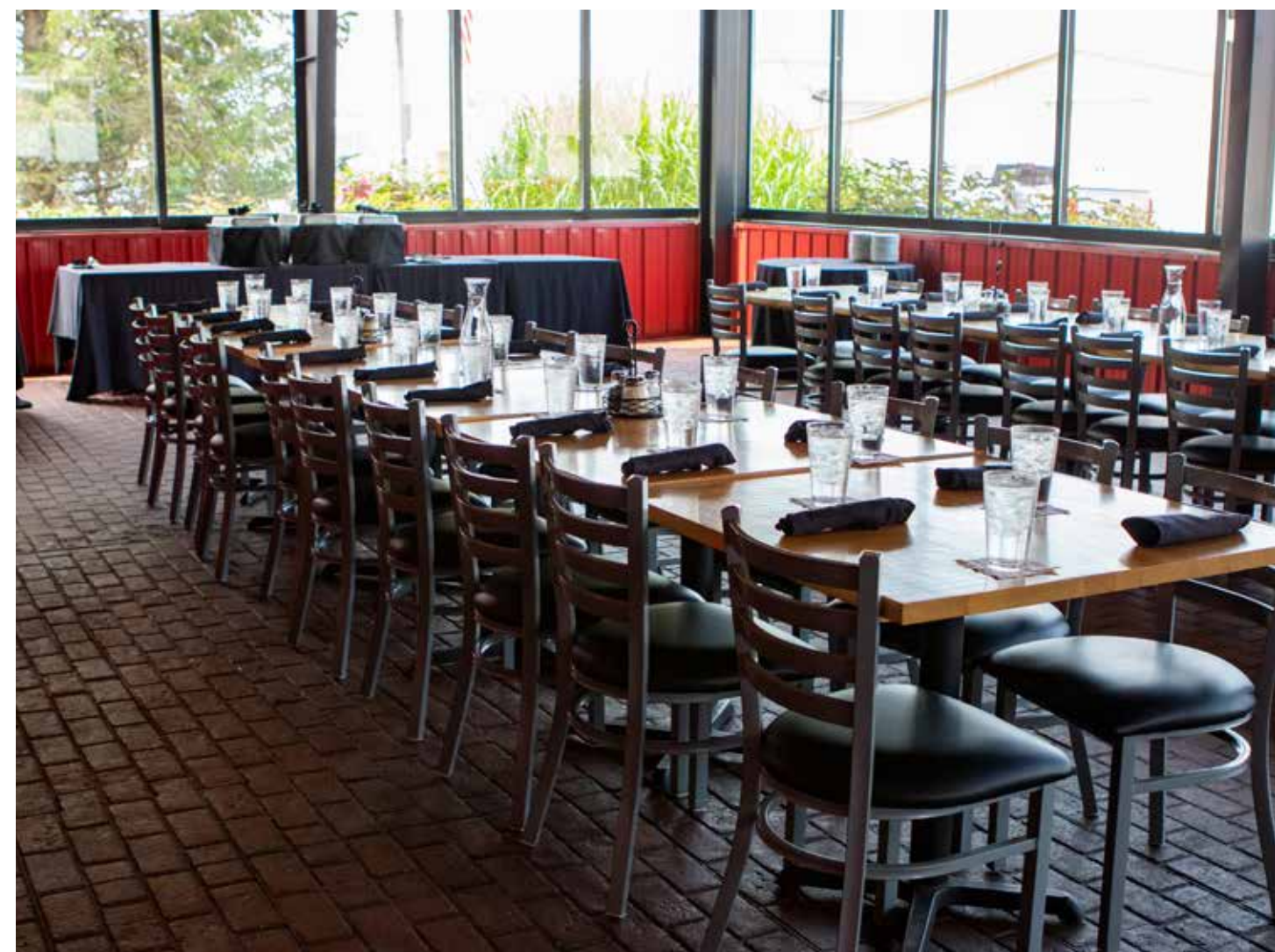
ROUND BARN BREWERY AND *Public House*

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
MAY - OCT	80	Mon/Tue: \$750* Wed/Thurs: \$500 Fri: \$1000 Sun: \$750
NOV - APRIL	80	Mon/Tue: \$500* Wed/Thurs: \$250 Fri: \$500 Sat: \$750 Sun: \$500

*Minimum guest count of 50



ROUND BARN BREWERY AND *Public House*

BUFFET STYLE MENU

APPETIZERS

Per Person

Beer Brined Wings \$7.00

Pick one sauce: Hop Dealer IPA Buffalo or Indecision Ale BBQ

Pick one dip: Buttermilk Ranch or Blue cheese

Shrimp Cocktail (GF) \$8.00

With Bloody Mary cocktail sauce

Bruschetta with Crostini \$6.00

Pretzels & Beer Cheese \$6.00

Served with Kolsch beer cheese and Hop Dealer IPA jalapeño honey mustard

Meatballs \$6.00

Pick one sauce: Sticky Asian, Beer BBQ, or honey garlic

Caprese Skewers (GF) \$6.00

Chicken Satay \$7.00

With peanut sauce

Garlic Cheese Bread \$6.00

With poblano ranch or red sauce

SALADS

Public House Salad (GF) \$5.00

Local mixed greens, cucumbers, red onion, 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

Smoked BBQ Pulled Pork \$10.00

Served with slider buns on the side

Mac & Cheese \$9.00

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)

DESSERT

\$5.00 per person

Brownies

Chocolate Chip Cookies

Lemon Bars

Cheesecake Bites



TAVERN PIZZAS

12" Pizza (Serves 2-3) \$21.00

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

Hot Honey and Goat Cheese

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

Forest

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

Apple Bacon Gouda

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

Greek

Artichoke hearts, cherry tomatoes, green olives, red onion, spinach, feta cheese, and parmesan garlic sauce

BBQ Chicken

Smoked chicken, red onion, house cheese, and Indecision ale BBQ sauce

Philly Cheese Steak

Shaved prime rib, bell peppers, caramelized onions, house cheese, and parmesan garlic sauce

Hawaiian

Pineapple, bacon, ham, red onion, house cheese, and red sauce

Cubano

Smoked pork shoulder, ham, pickles, house cheese, parmesan garlic sauce. Finished with Hop Dealer jalapeño honey mustard

CREATE YOUR OWN PIZZA

12" Large (Serves 2-3) \$17.00

Cauliflower gluten-free crust is available for an additional \$6

Sauce: Red, Indecision ale BBQ, Kolsch beer cheese, or parmesan garlic sauce

Cheeses: House cheese, goat cheese, feta cheese, gouda cheese, or parmesan

Toppings: \$1.75 per topping

Extra cheese, apples, artichokes, arugula, banana peppers, black olives, caramelized onions, cherry tomatoes, green olives, green peppers, jalapeños, Mike's Hot Honey, mushrooms, pineapple, red onions, spinach or white onions

Meat toppings: \$2.75 per topping

Bacon, ham, smoked chicken, pepperoni, smoked pork shoulder, shaved prime rib, 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 3 HOURS
MAY - OCT	80	Thurs: \$1000 Fri/Sun: \$1500

FOOD OPTIONS

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



TABOR HILL WINERY & *Restaurant*

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
GRAND MARK ROOM	70	\$2000
VINEYARD ROOM	40	\$1000
ESTATE ROOM	40	\$1000

*Not available on Saturdays



Grand Mark Room



Vineyard Room

TABOR HILL WINERY & *Restaurant*

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

SEE NEXT PAGE FOR DINNER MENU



Estate Room



TABOR HILL WINERY & *Restaurant*

APPETIZER MENU

DINNER OPTION 1

CHOOSE ONE APP

DINNER OPTION 2

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 and balsamic glaze	12
CHILLED SHRIMP With Calabrian chili pesto	17	CRAB CAKES With sriracha honey aioli, Asian slaw	18
CHICKEN SPIEDINI With garlic yogurt sauce	15		
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

ZUCCHINI 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

ZUCCHINI 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

TABOR HILL

Upper Cellar

Experience the allure of the Upper 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 Upper 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 Upper 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

Estate Tent

Indulge in a truly enchanting experience at the Tabor Hill Estate Tent, where cherished memories are crafted amidst elegance and charm. Be welcomed by the warm glow of the chandelier as you step into this idyllic event space. Surrounded by the breathtaking panoramic view of the vineyard, the Estate Tent provides a picturesque backdrop for savoring Tabor Hill Winery's award-winning wines. Whether you're raising a glass to a momentous occasion or simply basking in the warmth of loved ones' company, this captivating venue sets the stage for an unforgettable celebration.

GREAT FOR: Weddings, corporate events, fundraisers, reunions
VIBE: Elegant, upscale, secluded

	CAPACITY	RENTAL FEE	TIME SLOTS
MAY – OCT	225	\$8,000 Saturday and Holiday Weekends \$6,000 for Fridays \$4,000 Sunday (non-holiday weekend)	12 HOUR RENTAL

Email TaborHill@WhiteDahliaEvents.com for more information





FOR QUESTIONS

and to book

Email | Events@MoerschHG.com

Website | [MoerschHG.com/privateevents](https://www.MoerschHG.com/privateevents)