

PRIVATE DINING

EVENT RENTALS

Michael's
RESTAURANT

PRIX FIXE PACKAGES

2020

BIRMINGHAM, AL

marketing@michaelssteakandseafood.com

205-871-9525

GENERAL EVENT INFORMATION

Thank you for your interest in private dining events at Michael's Restaurant. We offer unique upscale cuisine in an elegant, yet relaxed atmosphere. We are dedicated to taking exceptional care of you – our guests – so please enjoy your experience at Michael's Restaurant.

***All Parties larger than 10 patrons are considered a private dining event and are subject to the terms below.**

Food and Beverage Minimums

Food & Beverage Minimums apply at the minimum of \$50 per person and may vary based on the space, specific date and time of the event. All Food & Beverage Minimums are prior to the 18% service fee and local sales tax. Split checks will incur a 20% gratuity and local sales tax. Gift Card purchases are not applicable towards meeting the required minimums.

Deposits, Payments & Cancellations

A deposit is required to secure the date, time and room for your function and must be received by the due date listed on the contract (typically within 5 business days.)

The amount of the deposit is the \$2000 event rental fee and half of the required food & beverage minimum.

The entire balance due for the contracted food, beverage, 20% service fee, & all applicable miscellaneous fees and local sales tax must be paid onsite at the conclusion of the event.

Michael's Restaurant accepts all major credit cards and cash as forms of payment for both deposits and the final balance of events.

Cancellation Policy

61 days prior to event – Full Refund of Deposit
60 days to 31 days prior to event – 50% refund of Deposit
30 days or less – No refund

Guarantee Policy

A guaranteed final guest count must be received by Noon 3 business days prior to the event. If the event falls on a Saturday, Sunday or Monday, the final count must be received no later than 12:00pm on the proceeding Wednesday. If the final count is not received on time, the original estimated number of guests on the contract becomes the guaranteed guest count. In the event that your party is smaller than anticipated, you will be charged for your chosen food & beverage packages for the number of guests from your guaranteed guest count. In the event that your party is larger than anticipated, you will be charged for the larger number. Leftover food from guests who are unable to attend cannot be boxed and taken home. Gift card purchases are not applicable towards meeting required food and beverage minimums.

GENERAL EVENT INFORMATION

Parking
Self-Parking is available.

Decorations

Michael's Restaurant allows you to decorate the private room; however ALL decor must be approved by management at least 24 hours prior to event. Michael's Restaurant does not permit banners, signs, decorations or other materials of any kind to be affixed to the ceilings, walls, floors, doors, light fixtures or partitions. Confetti, glitter, or anything alike including table dressings that have similar to glitter, confetti or other materials that fall off or scatter are not allowed due to possible damage and cleanup time. Ice sculptures are prohibited. Candles must be "flameless". Guests may make arrangements for decorations to be brought in through outside vendors and coordinate their delivery and setup with the Private Events Manager. The Guest is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from Michael's Restaurant. Michael's Restaurant will not be responsible for lost or stolen items brought in by guests or vendors hired by the Guest.

A set up fee of \$500 per hour is required for all set up that is not completed within reservation time.


Entertainment

Guests may provide entertainment such as musicians or DJ's for their private function as long as the arrival and setup is coordinated with the Private Events Manager at least seven (7) business days prior to the event. Michael's Restaurant does reserve the right to monitor the volume level and appropriate content of any entertainment provided during your event. Michael's Restaurant is not required to provide sound equipment for events.

A set up fee of \$500 per hour is required for all set up that is not completed within reservation time.

Alcohol Service

Alabama state law prohibits the consumption or purchase of alcohol by anyone under the age of 21. Michael's Restaurant reserves the right to refuse alcohol to any guest that is not of drinking age, cannot produce proper identification to verify his/her age, or to any guest who appears to be intoxicated. All groups of 25 or more requesting liquor service in a special event will require a private bartender to be staffed in our service bar. Additional bartenders may be staffed per the number of guests. If an hourly Bar Package is selected, the bartender fee will be waived. A \$75.00 bartender fee is applicable for a non-liquor beverage package per bartender. A bartender fee of \$150.00 is applicable for a call brand or premium brand beverage package per bartender. A bartender fee of \$150.00 is applicable for all non-hosted cash bars per bartender.



GENERAL EVENT INFORMATION

Arrival

No one can be seated until the entire party has arrived. Please wait outside of restaurant until your party has arrived to avoid crowding the dining room.

Ordering & Food Service

Your entire party must be seated for food ordering and service to begin. You may freely move about the space AFTER food has been ordered. Food and beverages will be delivered to the seat where ordered.

All steaks ordered above medium are not guaranteed.

All food and beverages must be catered and prepared by Michael's Restaurant.

There is a per person cutting fee for outside cakes.

Time of Service

All services must be completed within the contracted time of the event.

If additional set up time is needed, there is a \$500 fee per hour of setup.

If your event runs past the contracted time, additional time is available to you at the rate of \$200 per 15 minutes which will be charged to the credit card used to reserve the event space.

Breakdown time is included in the contracted time slot. Additional breakdown time is available to you at the rate of \$200 per 15 minutes.

CATERING PACKAGES

BRUNCH

\$39.00 per person
Entree and Dessert

ENTREES (PER PERSON)

Omelet and Potatoes

Potatoes and Omelet with your choice of mushrooms, onions, peppers, cheese, spinach, bacon.
Add Shrimp | 12 or Tenderloin* | 10

Short Stack

3 Pancakes with your choice of blueberry compote or bourbon peach topping.

Tatertachos

Crispy Tater tots, shredded cheddar cheese, sliced jalapeños, black olives, avocados, diced tomatoes, green onions and cilantro lime cream.

Beef Tips & Rice

Tenderloin 6 oz.

6 oz. Tenderloin, Lyonnaise potatoes, and egg to order.

Trigger Fish and Grits

Served with grilled asparagus.

Eggwhite or Seafood Frittata

Sides

Grits, Julienne Fries, Mac and Cheese, Garlic Mash Potatoes, Collards, Green Beans, Asparagus, Lyonnaise Potatoes, Eggs

DESSERTS (PER PERSON)

Michael's Award Winning Macadamia Nut Bread Pudding, Apple Pie, Flourless Chocolate Torte

CATERING PACKAGES

DINNER

\$59.00 per person

Soup or Salad, Entree and Dessert

SOUP OR SALAD (PER PERSON)

Mike's House Salad

Michael's signature house mix, garden fresh cucumbers and tomatoes, dried cranberries, spiced pecans, fresh shaved Parmesan cheese and our deliciously tangy feta vinaigrette.

Mike's Savory Salad

Michael's signature house mix, garden fresh cucumbers and tomatoes, fresh shaved Parmesan cheese and a house made dressing of your choice.

ENTREES (PER PERSON)

Served with one side.

Side Selections

Cheese Grits • Julienne Fries • Baked Potato • Asparagus (seasonal) • Seasonal Veggies • Garlic Mashed Potatoes

Substitute Lobster Mac and Cheese for \$4

Salmon Rockefeller

Blackened salmon topped with Applewood smoked bacon and creamed spinach. Best paired with garlic mashed potatoes.

Shrimp & Grits

Blackened tiger shrimp over stone ground grits and Parmesan sauce.

Chicken Piccata

Golden pan fried chicken breast with buttery lemon caper sauce, paired with brown butter pasta. Best paired with asparagus.

Chef's Choice Pasta

Al dente pasta paired with our Chef's choice of protein, veggies and house made sauce.

Tenderloin 6 oz.

DESSERTS (PER PERSON)

Michael's Award Winning Macadamia Nut Bread Pudding, Apple Pie, Flourless Chocolate Torte

All Pricing Subject to a minimum 18% Gratuity and Local Sales Tax

CATERING PACKAGES

DINNER

\$69.00 per person

Soup or Salad, Entree and Dessert

SOUP OR SALAD (PER PERSON)

Mike's House Salad

Michael's signature house mix, garden fresh cucumbers and tomatoes, dried cranberries, spiced pecans, fresh shaved Parmesan cheese and our deliciously tangy feta vinaigrette.

Mike's Savory Salad

Michael's signature house mix, garden fresh cucumbers and tomatoes, fresh shaved Parmesan cheese and a house made dressing of your choice.

ENTREES (PER PERSON)

Served with one side.

Side Selections

Cheese Grits • Julienne Fries • Baked Potato • Asparagus (seasonal) • Seasonal Veggies • Garlic Mashed Potatoes • Brussel Sprouts

Sauteed

Substitute Lobster Mac and Cheese for \$4

Steer Butt 12 oz.


Our signature cut from the tenderloin.

Delmonico 12 oz.

A flavorful, boneless cut from the rib section.

DESSERTS (PER PERSON)

Michael's Award Winning Macadamia Nut Bread Pudding, Apple Pie, Flourless Chocolate Torte



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