



## THE STAINED GLASS WINE BAR BISTRO

Thank you for considering The Stained Glass for your private event.

Attached are our hors d'oeuvres packages, dinner menus and cocktail packages. I am also attaching a contract for your review. We will be happy to hold the date for your event for one week.

Please contact me with any questions you may have. I am available until 4 PM Monday through Friday, or I can be reached via email: [laura@thestainedglass.com](mailto:laura@thestainedglass.com). You can also contact the General Manager, Peggy McAtamney: [peggy@thestainedglass.com](mailto:peggy@thestainedglass.com).

Best Regards,

*Laura Zawistowski*  
Special Events Coordinator  
The Stained Glass  
The **Cellar** at The Stained Glass  
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# THE STAINED GLASS

## WINE BAR BISTRO

### PRIVATE DINING

Our Bistro Room capacity is 24 guests for dining, 15 guests for cocktail gatherings.

#### *Food and Beverage Minimum*

Sunday-Thursday Evening	\$ 1,000
Friday /Saturday Evening	\$ 2,500

### SEMI-PRIVATE DINING

Our semi-private dining area has various dining and gathering options.  
The Main Dining Room, adjacent to The Bistro Room,  
can be divided to accommodate larger groups.

#### *Food and Beverage Minimum*

Sunday - Thursday Evening		
24-40 guests for dining, 35 guests for cocktail gatherings, Bistro Room and section one of Main Dining Room		\$ 1500
41-60 guests for dining, 50 guests for cocktail gatherings, Bistro Room and sections one and two of Main Dining Room		\$ 2500

*Semi-private options are not available on Friday and Saturday evening.*

### ENTIRE RESTAURANT

Our restaurant capacity is 100 guests for dinner service,  
125 guests for passed appetizers, 75 guests for cocktail gatherings and dinner service.

#### *Food and Beverage Minimum*

Luncheon	\$ 1,500
Sunday - Thursday Evening	\$ 4,500
Friday Evening	\$ 8,000
Saturday Evening	\$ 10,000

All food and beverage ordered will be applied to the minimum guarantee.  
The guarantee excludes sales tax and 20% gratuity.

# THE STAINED GLASS

## WINE BAR BISTRO

### LUNCHEON MENU

All selections are subject to seasonal change. Price does not include tax or gratuity.

#### Menu One

\$25.00 per person

#### FIRST COURSE

*(choice of)*

**Butter Lettuce Salad** Kalamata olives, caramelized walnuts and feta cheese

**Roasted Apple and Watercress Salad** Point Reyes blue cheese, maple-glazed pecans and sherry vinaigrette

**Crab Cake** Sweet corn arepa, chive oil, crispy boniato

#### Chef's Soup of the Day

#### SECOND COURSE

*(choice of)*

**Waldorf Salad with Grilled Chicken Breast** Michigan apples, black walnuts, Point Reyes blue cheese, red grapes

**Cauliflower Gratin** Baby eggplant fritters, black Tuscan kale, curried carrot purée

**Grilled Quail Salad** Baby frisée, radicchio, crumbled goat cheese, fig-balsamic vinaigrette

**Tramezzini** Roman-style sandwich: Prosciutto di Parma, Tuscan salami, fresh mozzarella and provolone cheeses, tomato salad

#### DESSERT

*(choice of)*

**Chocolate Bombe** Chocolate mousse with a bittersweet chocolate shell and pistachio cream

**Lemon-Lime** Lemon cheesecake, fresh berry coulis, mini Key lime pie

**Selection of Gelatos or Selection of Sorbets**

# THE STAINED GLASS

## WINE BAR BISTRO

### LUNCHEON MENU

All selections are subject to seasonal change. Price does not include tax or gratuity.

#### Menu Two

\$33.00 per person

#### FIRST COURSE

*(choice of)*

**Roasted Apple and Watercress Salad** Point Reyes blue cheese, maple-glazed pecans and sherry vinaigrette

**Savory Candy Stripe Beet "Cobbler"** Goat cheese and rolled oat streusel, baby frisée, blood orange vinaigrette

**Crab Cake** Sweet corn arepa, chive oil, crispy boniato

#### Chef's Soup of the Day

#### Entrée

*(choice of)*

**Caesar Salad with Grilled Chicken** Romaine lettuce, garlic croutons, creamy Caesar dressing, anchovy

**Potato Gnocchi** Cipollini onions, sweet pea tendrils, fresh Burrata cheese, roasted pistachios

**Cauliflower Gratin** Baby eggplant fritters, black Tuscan kale, curried carrot purée

**Scottish Salmon** Miso glaze, bamboo rice, baby bok choy, lobster-uni emulsion, watermelon radish salad

**Free Range Amish Chicken** Sweet corn tamale, red mole, roasted chayote squash

#### DESSERT

*(choice of)*

**Chocolate Bombe** Chocolate mousse with a bittersweet chocolate shell and pistachio cream

**Lemon-Lime** Lemon cheesecake, fresh berry coulis, mini Key lime pie

**Selection of Gelatos or Selection of Sorbets**

### LUNCHEON MENU

All selections are subject to seasonal change. Price does not include tax or gratuity.

# THE STAINED GLASS

## WINE BAR BISTRO

### Menu Three

\$39.00 per person

#### FIRST COURSE

*(choice of)*

**Roasted Apple and Watercress Salad** Point Reyes blue cheese, maple-glazed pecans and sherry vinaigrette

**Savory Candy Stripe Beet "Cobbler"** Goat cheese and rolled oat streusel, baby frisée, blood orange vinaigrette

**Crab Cake** Sweet corn arepa, chive oil, crispy boniato

**Baby Octopus** Oil cured olives, soft polenta, oven dried tomatoes, parsley and red onion relish, lemon and capers

#### Chef's Soup of the Day

#### Entrée

*(choice of)*

**Cauliflower Gratin** Baby eggplant fritters, black Tuscan kale, curried carrot purée

**Diver Sea Scallops** Pan roasted polenta, white anchovy and micro green salad, Bellwether Farm ricotta

**Lobster Curry** Purple sticky rice, opal basil, bamboo shoots, curry-coconut cream sauce

**Free Range Chicken** Sweet corn tamale, red molé, roasted chayote squash

**Steak Frites** Grilled 8oz hanger steak, pommes frites, haricot verts, basil pesto

#### DESSERT

*(choice of)*

**Chocolate Bombe** Chocolate mousse with a bittersweet chocolate shell and pistachio cream

**Crème Brûlée Sampler** Mexican Chocolate, Vanilla, Chai

**Lemon-Lime** Lemon cheesecake, fresh berry coulis, mini Key lime pie

**Selection of Gelatos or Selection of Sorbets**

PRIVATE EVENT CONTRACT

# THE STAINED GLASS

## WINE BAR BISTRO

A 50% deposit based on the food and beverage minimum guarantee is required at least 5 business days before the event to confirm the reservation. There is a 72 hour cancellation policy: cancellations received prior to the time window will be refunded in full, any cancellation received after the allotted time will be forfeited. A final guest count must be received 72 hours prior to the event: the total charge will be based on this count.

Reservation Name: \_\_\_\_\_ Number of Guests: \_\_\_\_\_

Day/Date of Reservation: \_\_\_\_\_ Time: \_\_\_\_\_

Private: \_\_\_\_\_ Semi-Private: \_\_\_\_\_ Total Restaurant: \_\_\_\_\_

Food and Beverage Minimum Guarantee: \_\_\_\_\_ (No Room Charge)  
Minimum Guarantee is subject to tax and 20% gratuity

Hors d'oeuvres Package: \_\_\_\_\_ Dinner Menu: \_\_\_\_\_

Open Bar: \_\_\_\_\_ Call Bar Package: \_\_\_\_\_ Premium Bar Package: \_\_\_\_\_

Wine Selections: \_\_\_\_\_

Audio-Visual Equipment: \_\_\_\_\_

Other Information: \_\_\_\_\_

Menu Salutation, if any: \_\_\_\_\_

Credit Card: Visa MasterCard American Express Discover

Name as it appears on card: \_\_\_\_\_

Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Contact Phone: \_\_\_\_\_

Contact email: \_\_\_\_\_ Contact Fax: \_\_\_\_\_

Signature of authorized card user: \_\_\_\_\_