

SYLVAN TABLE

WEDDING & PRIVATE EVENT
PRICING



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OUR POLICIES

GENERAL

Sylvan Table is first and foremost a restaurant. We offer rentals for special events but face some limitation due to our normal dining service. We offer afternoon and evening rentals or full-buyouts for the entire restaurant for a full day.

BOOKING

Before inquiring about an event with Sylvan Table please make sure you have read through this guide thoroughly and understand the pricing, menu options, and our capabilities.

A final contract will not be sent out until a final date, headcount, venue, and time has been agreed upon with our Event Coordinator. Once that is decided upon, we require the contract to be signed and returned with the deposit check within 14 days of receiving it.

FOOD & BEVERAGE

All pricing contained within this guide is subject to change, and Sylvan Table reserved the right to adjust to market pricing for services and products up to 10 days before the date of the event.

Sylvan Table will not allow any outdoor food or beverage to be served at any of their private events except for dessert.

Sylvan Table reserves the right to deny alcoholic beverages to any guest that cannot show proper identifications, or any guests that appears overly intoxicated. Underage drinking and shots are strictly prohibited.

TAX, GRATUITY & FEES

All food and beverage items, rental premiums, staff gratuity, or any service or good provided by Sylvan Table for your event is subject to the 6% State of Michigan Sales Tax.

A 3% processing fee automatically applies to every credit card transaction. This does not apply to debit cards, cash, or check.

A \$500 Event set-up fee will be applied to all events, as well as an automatic 20% gratuity for the final food and beverage bill for the staff that works the event.



RATES & VENUES



SOLARIUM

MAXIMUM CAPACITY: 45 GUESTS

Afternoon Rental (10:00 AM - 2:00 PM only): \$2,500

Evening Rental (5:00 PM - 11:00 PM only): \$5,000



MEZZANINE

MAXIMUM CAPACITY: 40 GUESTS

Afternoon Rental (10:00 AM - 2:00 PM only): \$2,500

Evening Rental (5:00 PM - 11:00 PM only): \$5,000

RATES & VENUES



MAIN DINING

MAXIMUM CAPACITY: 45 GUESTS

Afternoon Rental (10:00 AM - 2:00 PM only): \$2,500

Evening Rental (5:00 PM - 11:00 PM only): \$5,000



PATIO

MAXIMUM CAPACITY: 90 GUESTS

APRIL - NOVEMBER ONLY

Afternoon Rental (10:00 AM - 2:00 PM only): \$3,000

Evening Rental (5:00 PM - 11:00 PM only): \$6,000

LARGE PARTY RESERVATION VS. PRIVATE EVENT

15-25 GUESTS

REQUIRES 2 MONTHS NOTICE

- \$90 food minimum per guest.
- Beverages are NOT included in the minimum
- \$25 corkage fee per bottle if you bring your own wine (cannot be a wine we offer in-house. 2 bottle maximum).
- 2 1/2 hour time limit on the table.
- Must pay on one bill using one card.
- Required automatic 20% gratuity to server(s).
- Can bring in your own dessert for \$25 cake cutting fee or we can make a custom dessert made in-house by our pastry chef.

26-45 GUESTS

REQUIRES AT LEAST 3 MONTHS NOTICE

- Pick one of our venues to host your event, rental premiums are listed above.
- Food minimum and beverage pricing are in addition to the rental premium (premium pricing listed below).
- One-on-one menu planning with Sylvan Table management.
- \$90 food minimum per guest
- Beverage pricing is separate from the food minimum.
- Custom event planning and day-of coordinator is included.
- Sylvan Table's linens, flatware, plates, tables, chairs, select event decorations are all included in the price.
- Must sign rental contract
- Pricing does not include 6% state tax, 20% gratuity for food and beverage, or \$500 set-up fee if using our farm tables & wooden chairs

FULL-BUY OUT

MAX 180 GUESTS

REQUIRES AT LEAST 6 MONTHS NOTICE

Venues included:

- Mezzanine
- Solarium
- Main Dining
- Patio
- Barn and Farm Patio
- Complete rental of restaurant all-day. (service must end at midnight).
- One-on-one menu planning with Sylvan Table's event coordinator
- Includes food, alcohol, custom event planning, day of coordinating and staffing.
- Sylvan Table's linens, flatware, plates, tables, chairs, and select event decorations are all included in the price.
- Food and beverage must be provided by Sylvan Table.
- Anything not provided by Sylvan Table is an additional cost that Sylvan Table is not liable for.
- Require event insurance 30 days after booking.
- Must sign rental contract
- Maximum capacity: 180
- Maximum capacity with dance floor: 140

\$70,000 (not including tax & gratuity)

FOOD & BEVERAGE

The pricing listed below is an additional cost per guest. This is not included in the rental premium. It also does not include tax or the automatic 20% gratuity.



FOOD • COST PER GUEST \$90

All menus are selected from our hyper-seasonal event menus. Certain adjustments can be made for dietary restrictions. Each event is a 4-course meal, outlined below is how service will run and how the menu selection looks for your event.

1ST COURSE • APPETIZERS

choose 3 appetizers served family style for guests

2ND COURSE • SALADS

choose 1 to be served individually to each guest with bread service

3RD COURSE • ENTREES & SHAREABLES

choose 3-4 entree & shareable options to be served family style

4TH COURSE • DESSERTS

served family style or individually to guests

BEVERAGES

BASIC PACKAGE • COST PER GUEST: \$40

3 CHOICES FROM OUR HOUSE WINES:

Sauvignon Blanc, Riesling, Chardonnay, Rosé, Cabernet Sauvignon, and Pinot Noir

2 CHOICES FROM OUR HOUSE COCKTAILS AS SIGNATURE COCKTAILS

CHOICE OF UP TO 5 CANNED BEER, SELTZER, OR MOCKTAIL OPTIONS

\$10 PER GUEST UNDER 21 YEARS OF AGE

+\$10 PER GUEST FOR BAR WITH MIXED COCKTAILS WITH HOUSE SPIRITS

BRUNCH PACKAGE • COST PER GUEST: \$30

COFFEE & TEA SERVICE

MIMOSA BAR • SERVED WITH SEASONAL JUICES

APEROL SPRITZ

ESPRESSO MARTINIS +\$5 PER GUEST

\$10 PER GUEST UNDER 21 YEARS OF AGE

OUR AMENITIES



AUDIO VISUAL • \$150

rent any of Sylvan Table's audio visual equipment including: projector, projector screen, speakers, and microphone.



FURNITURE

Farm Tables • included in \$500 setup fee

Wooden Chairs • included in \$500 setup fee

Barrel High Tops • included in \$500 setup fee

2 Wedding Tents • \$500 rental fee each



DINING

Votive Candles • \$2 each

Specialty Napkins • \$1 each

SYLVAN TABLE EVENTS

FAQ

01 ARE YOU ABLE TO STAY OPEN AFTER THE RESTAURANT'S POSTED HOURS?

Yes - all service must end by midnight and guests must vacate by 12:30 AM at the latest. If guests do not leave within a timely manner, the host of the party may be subjected to an additional fee.

02 CAN WE BRING OUR OWN DECORATIONS?

Yes - however, nothing with glitter is permitted and nothing may be adhered to the walls or surfaces of the restaurant. We ask that you don't bring confetti and all decorations must be removed by the guests or an additional cleaning fee may be assessed. Sparklers or fireworks of any kind are not allowed.

03 ARE CHILDREN WELCOME?

Yes - we will always welcome children. Please note, any special culinary items for children will need to be agreed to in advance with our Event Coordinator.

04 CAN ANY PRICING BE NEGOTIATED?

All pricing provided is firm.

05 CAN WE HIRE A DJ OR LIVE MUSIC?

Yes - However, there is a noise ordinance in Sylvan Lake, outdoor live music is not allowed. You are also welcome to bring a DJ or band of your choice but our Event Coordinator will need to approve it first, and we require a contract to be signed.

06 CAN WE SMOKE OR VAPE ON PROPERTY?

Yes - However, with live hives and lots of firewood around our property, we have a special smoking area outside. Our staff would be happy to show guests where it is.

07 WHAT IS YOUR CANCELLATION POLICY?

If the Event Host cancels the event or reservation within seventy (70) days of the Event Date, the Event Host shall forfeit their Rental Deposit. Nini Sylvan Lake, LLC shall credit the \$2,500 Damage/Security Deposit, and the Agreement will be terminated. If the Event Host cancels the event or reservation less than seventy (70) days prior to Event Date, the Event Host shall forfeit their Rental Deposit, plus the remaining 50% of their Rental Premium. Nini Sylvan Lake, LLC shall credit the \$2,500 Damage/Security Deposit. The Agreement will then be terminated at the discretion of Nini Sylvan Lake, LLC.



SYLVAN TABLE EVENTS

FAQ

08 CAN WE COME IN EARLY TO SET-UP?

Yes - this must be arranged in advance and listed in the Event Contract.

09 WHAT HAPPENS IF OUR GUEST COUNT CHANGES?

You are welcome to have as few people or as many people (up to the room's capacity) as you would like. The contracted Food Minimum, Rental Premium, and any additional contracted costs remain the same regardless of if the guest count goes down. If you increase your guest count, your food minimum will be adjusted at our discretion.

10 DO YOU REQUIRE A DEPOSIT?

A 50% deposit of the Rental Premium is due the day you sign our Rental Contract.

11 DO YOU OFFER SPLIT CHECKS?

We do not accommodate separate checks, although multiple forms of payment may be used and payment can be arranged in advance.

12 DO YOU HOLD DATES?

Your date is not secured until we receive a signed Rental Contract and Deposit.

13 DO YOU REQUIRE AN EVENT PLANNER?

Sylvan Table offers a day-of coordinator as well as their event coordinator to assist with every aspect of your event. The set-up fee covers the cost for this as well.

14 DO I HAVE TO DO BOTH THE CEREMONY & RECEPTION AT SYLVAN TABLE?

No - you are able to host just the reception. If you are holding the reception with us and would like to also hold the ceremony on the farm, there is a \$500 reception fee.

15 WHAT ARE SETUP AND TEAR DOWN PROCEDURES?

We can handle set-up. We ask that everything we need for set-up is brought in at least by 8 PM the night before the event, with directions for set up. All decor or rental items need to be torn down the night of the event or the following day by 2 PM.

