PRIVATE EVENTS

Brunch Information Packet

AMENITIES:

Seated or buffet dining styles

Capacity of 45 guests for seated, 55 for buffet

Custom room arrangements

Custom food and beverage menus

Private bartender available

A/V equipment with 80” screen
EVENT INFORMATION

PRIVATE EVENT COORDINATOR
Nancy O’Piela
c: 734-546-0517       e: nancy@blackpearlannarbor.com

DINING STYLES
Seated or buffet

PRIVATE EVENT SPACE AMENITIES
Capacity of 45 for seated or 55 for buffet
Custom room arrangement
Custom food & beverage menus
Soundproof room
Full A/V equipment with 80” TV & surround sound

OPTIONAL AMENITIES (available for an additional cost)
Linens, centerpieces, cocktail tables, floral arrangements

START/END TIME OF EVENTS
Events may last up to three hours. Black Pearl can accommodate opening beyond normal business hours for an extra fee.

EVENT PRICING
All pricing is based on a food and beverage minimum (excluding 6% sales tax and 20% gratuity). Please note: promotional gift cards cannot be used as payment for your event.

SAT & SUN MINIMUM: $1,200 (private bartender additional)
*Minimums are subject to increase during peak business seasons (i.e. UM football weekends, graduation, holidays, etc.)

FULL BUYOUT
We offer the option of renting our full establishment. Please request a quote if this would best suit your needs.

HOST INFORMATION

Please consider the following details:

ON-SITE/OFF-SITE CONTACT INFORMATION
• First and Last Name
• Phone and email
• Best days/times to be contacted

EVENT INFORMATION
• Date/s and time (start and end)
• Expected number of guests
• Type of event (corporate meeting, social gathering, etc.)
• Dining style you are interested in (seated brunch or buffet)
• A/V equipment needed (yes or no)

FOOD & BEVERAGE SELECTIONS
• Course selections or buffet items
• Full or Custom Cocktail Menu, Beer and Wine Menu

QUESTIONS FOR EVENT COORDINATOR
• Price breakdown (per person)
• Option for full buyout of restaurant (50+ attendees)
• Inquiries about private tasting events (wine pairing, cocktail tasting, etc.)
BEVERAGE INFORMATION

- Customers will be charged per consumption for all drinks
- Alcohol may be charged separately from food if requested
- Please note: straight shots and double pours are not permitted
- Unless otherwise specified, all events will be open bar. The total minimum spend is applicable for all events, regardless of selected beverage menu
- Please let the Event Coordinator know if you wish to put a limit on the maximum price per drink (i.e. reserve wine bottles, premium/top shelf Scotch, etc.)
- If event host requests additional staff (servers/bartenders), extra fees will apply

Choose a full cocktail menu or custom cocktail menu (all options listed below) or a beer and wine only* menu.

*Please visit blackpearlannarbor.com/menu to view our complete list of beer and wine selections.

We offer the following Signature Brunch Cocktails:

**Mimosa**  $9
Your choice of fresh-squeezed orange juice or grapefruit juice with sparkling wine.

**Sparkling Grapefruit Lemonade**  $9
Fresh lemonade and grapefruit juice topped with sparkling wine. Garnished with a thyme sprig.

**Spanish 75**  $10
Tequila, lime juice, house-made simple syrup, and sparkling Cava. Garnished with a lemon twist.

**Pamplemousse**  $10
Gin, elderflower, fresh lemon and grapefruit juice. Garnished with a basil leaf.

**Bloody Mary**  $9
Your choice of vodka, gin, or mezcal. Made with our house-made mix and garnished with celery, spicy pickled asparagus, and buffalo mozzarella.

**Sangria**  $9
Garnacha, crème de cassis, cinnamon, strawberry, orange.

**Ginger Screwdriver**  $9
Vodka, fresh-squeezed orange juice, ginger beer.

**Cold Brew in the Rye**  $11
Rye, amaro, crème de cacao, cold brew coffee, and chocolate bitters. Topped with fresh whipped cream.
SEATED BRUNCH

See blackpearlannarbor.com for menu descriptions

SMALL BITES & SHAREABLES - Choose 2-4 items:
- Lox Bites - $2
- Crab Toast Bites - $3
- Gluten-free Zucchini Muffins - $3
- Tuna Tartare Bites - $4
- Chips & Guacamole - $10
- Thyme Fries - $7

SIDES - Choose 1-3 items to offer (all priced per serving):
- Hash Browns - $2
- Maple Breakfast Sausage - $2.50
- Thick-cut Bacon - $3.50
- Duck Bacon with Cranberry Glaze - $3.50
- Mini Parfait - $3
- Mini Quinoa Bowl - $5
- House Salad* - $4
- Caprese Salad - $6
- Harry's Salad - $7

*Choose up to 2 dressings (Balsamic Vinaigrette, Ranch, Blue Cheese, Sesame Ginger, Honey Lime Vinaigrette)

ENTRÉES - Choose up to 4 items to offer:
- Harry's Breakfast (V) - $14
- French Omelette (GF, V) - $14
- Crab Toast - $15
- Cappuccino or Cinnamon French Toast (V) - $12
- Vegan Florentine Frittata (GF, VV) - $14
- Quinoa Bowl (GF, VV) - $10
- Fish Tacos and/or Vegetarian Black Bean Tacos (V) - $12
- Smash Burger - $15
- Tuna Tonkatsu Melt - $15

DESSERT

Option 1: Personal desserts (choose 2 items to offer:)
- Birthday Doughnuts - $4.50
- Mixed Fruit Cup - $3.50
- Mini Cheesecake - $5
- Chocolate Éclairs - $8

Option 2: Platters for each table
- Mixed Fruit Platter - $45
- Mini Chocolate Éclairs - $3 each
- Molten Cake Wontons - $1.50 each
- Cherry Almond Biscotti - $1.50 each
- Rum Balls - $1.50 each
- Assorted cookies (chocolate chip, iced sugar, double chocolate, peanut butter) - $1.50 each
- Cheesecake Bites (chocolate or strawberry) - $1.50 each

Specialty cakes available per request -
Black Pearl Cake, Classic Carrot Cake, Coconut Cake,
Nana's Banana Nut Cake, Maple Walnut Crunch Cake,
Strawberry Shortcake, Very Vanilla Cake
SAMPLE MENU 1

BLACK PEARL
BRUNCH

SIDES
Hash Browns
Crispy hash brown patty, house-made spicy ketchup  GF,V

Maple Breakfast Sausage  GF

Duck Bacon with Cranberry Glaze  GF

ENTRÉES
Crab Toast
Rustic bread, poached eggs, avocado, crab salad, micro arugula

Harry’s Breakfast
Hero microgreen blend, sunny eggs, tomato, goat cheese, olive oil and balsamic  V

Vegan Florentine Frittata
Spinach, chickpea, roasted garlic, tomato gremolata, herb oil  GF,V

Quinoa Bowl
Shaved kale and brussels sprouts, red onion, sweet potato, dried current, honey-lime dressing  GF,V

DESSERT
Birthday Doughnuts
Mixed Fruit Cup
Mini Cheesecake

GF = Gluten Free  V = Vegetarian  WV = Vegan
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.
Please notify us of food allergies.

Please note:
• If you have a specific request for something you would like to see on your customized menu, please let us know and the Chef will do his best to accommodate your needs!
• We will do our best to accommodate last-minute events; however, menu choices may be limited due to time constraints.
• All items on this list may be altered to meet any expectations that you request. This is not a complete list of the possibilities for your party. We are flexible and willing to do anything within reason to meet your needs!
SIDES

Mini Parfait
Yogurt, custom blend granola, fresh fruit, red vein sorrel  GF, V

Harry’s Salad
Hero microgreen blend, tomato, goat cheese, olive oil and balsamic  GF, V

Caprese
Fresh mozzarella, tomato concasse, balsamic, micro basil  GF, V

ENTRÉES

Quinoa Bowl
Shaved kale and brussels sprouts, red onion, sweet potato, dried current, honey-lime dressing  GF, VV

Tuna Tonkatsu Melt
Breaded tuna steak, spicy slaw, tonkatsu sauce, Bakehouse white bread, Gruyere, hash brown

Smash Burger
Custom-blend burger, cheddar, caramelized onion, lettuce, tomato, secret sauce, hash brown

Fish Tacos (2)
Tortilla-crusted tilapia, cumin, chipotle mayo, spicy cabbage slaw, pico de gallo, lime
Vegetarian Black Bean Taco option available

DESSERT

Birthday Doughnuts

Mixed Fruit Cup

Mini Cheesecake

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80" TV

40-45 GUESTS

BAR

DOOR
80” TV

28-32 GUESTS

BAR

DOOR
80” TV

<24 GUESTS

BAR
STANDARD BUFFET SET-UP

80" TV

BUFFET TABLE

BAR

DOOR
BUFFET

Choose up to 10 options:

MAINS - All priced per serving:
- Plain Buttermilk Pancakes (with syrup) - $1.50
- Blueberry or Chocolate Chip Pancakes (with syrup) - $1.75
- Scambled Eggs - $2.50
- Cheese and/or Veggie Scrambled Eggs - $3
- Vegan Florentine Frittata (made with chickpeas) - $6
- Vegetarian Florentine Frittata (made with egg) - $5
- Cappuccino or Cinnamon French Toast (with syrup) - $4
- Fish Tacos and/or Black Bean Tacos - $6
- Black Pearl Sliders - $4

SIDES - All priced per serving:
- Quinoa Bowl - $4.50
- Caprese Salad - $4.50
- Asian Chicken Salad - $4.50
- House Salad - $3
- Mini Parfait - $3
- Toast (with jam and butter) - $1
- Hash Browns - $2
- Maple Breakfast Sausage - $2.50
- Thick-cut Bacon - $3.50
- Duck Bacon with Cranberry Glaze - $3.50

SMALL BITES & SHAREABLES
- Lox Bites - $2 each
- Avocado Deviled Eggs - $2.50 each
- Crab Toast Bites - $3 each
- Tuna Tartare Bites - $4 each
- Bruschetta - $3 each
- Fresh Veggie Rolls - $2 each
- Chorizo Mushrooms - $3 each
- Bacon-wrapped Asparagus - $2.50 each
- Cold Veggie Platter w/ Hummus Dip - $35
- Chips & Guacamole - $10
- Thyme Fries - $7

DESSERT
- Mixed Fruit Platter - $45
- Birthday Doughnuts - $1.50 each
- Cheesecake Bites (chocolate or strawberry) - $1.50 each
- Assorted Cookies (chocolate chip, iced sugar, double chocolate, peanut butter) - $1.50 each
- Molten Cake Wontons - $1.50 each
- Cherry Almond Biscotti - $1.50 each
- Rum Balls - $1.50 each
- Mini Chocolate Éclairs - $3 each

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