PRIVATE EVENTS

Information Packet

AMENITIES:

Seated dinner or buffet-style mixer

Capacity of 45 guests for seated dinner, or 55 for buffet-style mixer

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 Dinner
Buffet Style Mixer

PRIVATE EVENT SPACE AMENITIES
Capacity of 45 for a seated dinner, or 55 for buffet-style mixer
Custom room arrangement
Custom food & beverage menus
Private bartender available
Soundproof room
Full A/V equipment with 80” TV & surround sound

OPTIONAL AMENITIES (available for an additional cost)
Linens
Centerpieces
Cocktail tables
Floral arrangements

Please note: if you bring decorations, we ask that you do not include decor with sequins, glitter, or confetti.

START/END TIME OF EVENTS
Events may last up to three hours. Black Pearl can accommodate opening or closing beyond normal business hours for an extra fee. Please contact our Private Event Coordinator if additional time is needed.

EVENT PRICING
All pricing is based on a food and beverage minimum (excluding 6% sales tax and 20% gratuity). Below is a general guide to our minimums*:

SUN - THUR: $1,500 (private bartender available)
FRI - SAT: $2,500 (private bartender available)

*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 while inquiring about a private event:

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, presentation, etc.)
• Dining style you are interested in (seated dinner or buffet)
• Cocktail period (yes or no)
• Full Cocktail Menu, Custom Cocktail Menu, Beer and Wine Menu, or Beverage Package
• A/V equipment needed (yes or no)

FOOD & BEVERAGE SELECTIONS
• Course selections or buffet items
• Full cocktail menu, custom cocktail menu, or beer and wine only menu

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

See blackpearlannarbor.com/menu for detailed beverage descriptions

• Customers have the option of paying by individual drinks ordered or a per person rate from one of our beverage packages
• 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 beverage package choice
• 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
• We offer three beverage menu options:

  FULL COCKTAIL MENU - serviced from main bar*
  Signature cocktails, classic cocktails, beer, and wine
  *Event servers will be delivering cocktails to guests from the main bar due to the smaller size of our private bar

  CUSTOM COCKTAIL MENU - serviced from private bar
  Signature cocktails: select up to 6 cocktails
  Classic cocktails: most options available; listed on your menu if requested
  Wine: all by the glass/bottles can be offered
  Beer: choose up to 8 options

  BEER AND WINE MENU - serviced from private bar
  Wine: all by the glass/bottles can be offered
  Beer: choose up to 8 options

BEVERAGE PACKAGES

THE HOUSE PACKAGE - $25/person

Beer:
Bud Light, Labatt Blue Light, Corona, Heineken, Great Lakes E.F.*, Bell's Two Hearted*

Wine:
Red: Cesani Sangiovese
White: Lone Birch Pinot Gris
Bubbles: J.P. Chenet Brut

Liquor:
Classic cocktails with our house vodka, gin, rum, tequila, and whiskey

*Local options
THE BIG HOUSE PACKAGE - $40/person

**Beer**: See menu - up to 8 options (excluded: Fat Tire Amber Ale, Stone Ruination, Unibroue La Fin De Monde Triple Ale, Weihenstephaner Hefeweizen)

**Wine**:
- Red: Cesani Sangiovese, Felino “Vina Cabos” Malbec
- White: Lone Birch Pinot Gris, Matua Sauvignon Blanc, Bower’s Riesling
- Bubbles: J.P. Chenet Brut, Mercat Cava Brut, Pinot Noir/Chardonnay/Muscat, M. Lawrence, “Sex Rosé”

**Signature cocktails**: St. Gin, Lychee, Millionaire Mojito, Ann Arbor Cosmo, Kentucky Livorno, Nutty Alexander

**Liquor (includes classic cocktails and martinis)**:
- Vodka: Tito’s, Stolichnaya (flavors available)
- Gin: Beefeater, Tanqueray
- Rum: Captain Morgan, Bacardi Superior, Mt. Gay, Gosling’s, Malibu
- Tequila: Sauza Silver, El Tesoro
- Whiskey: Crown Royal, Jack Daniel’s, Bushmill’s, Tullamore Dew
- Bourbon/Rye: Buffalo Trace, Elijah Craig, Maker’s Mark, Bulleit Bourbon, Bulleit Rye, Rittenhouse Rye
- Scotch: Dewar’s, J&B, Chivas Regal

THE PREMIUM PEARL PACKAGE - $75/person

**Beer**: All beer available

**Wine**: All wine/bubbles available by the glass

**Signature cocktails**: All Signature cocktails available*

*Event servers will be delivering cocktails to guests from the main bar due to the smaller size of our private bar

**Liquor (+ everything included in THE BIG HOUSE PACKAGE)**:
- Vodka: Grey Goose, Chopin, Ciroc, Belvedere, Ketel One, Two James*, Valentine*, A2DC*
- Gin: Hendrick’s, Bombay Sapphire, Plymouth, Two James*, Valentine*
- Rum: Bacardi 8, Brugal, Ron Zacapa, A2DC*
- Tequila: Patrón Silver, Don Julio Blanco/Anejo, Herradura Silver/Reposado, Maestro Dobel Platinum
- Whiskey: Jameson, Jameson Black Barrel
- Bourbon/Rye: Knob Creek Bourbon/Rye, Maker’s 46, Woodford Reserve, Basil Hayden, Angel’s Envy, Blanton’s Booker’s
- Scotch: Dalwhinnie 15yr, Glenlevit 12yr, Glenfiddich 12yr, Glenfiddich 14yr, Glenkinchie 12yr, Laphroig 10yr, Macallan 12yr, Talisker 10yr, Johnnie Walker Black Label

*Local options
SEATED DINNER

Four courses; see blackpearlannarbor.com for menu descriptions

APPETIZERS - Choose 2-4 items:
Thyme Fries - $7
Chips & Guacamole (GF, V) - $10
Shrimp Guacamole (GF) - $14
Mini Crab Toast Bites - $2 each
Mini Tuna Tartare on Wontons* - $4 each
Calamari - $12
Coconut Shrimp - $5 each
Katsu Pork Skewers - $4 each
*GF option: cucumber can be substituted for wontons

SIDE SALAD - $4 each
Choose up to 2 dressings (self-serve on tables):
Balsamic Vinaigrette, Ranch, Blue Cheese, Sesame Ginger, Honey Lime Vinaigrette

ENTRÉES - Choose up to 6 items to offer:
Fish Tacos and/or Vegetarian Black Bean Tacos (V) - $18
Chile Rellenos (GF, V) - $20
Pasta Gone Bayou - $21
Sweet Potato Gnocchi (V) - $22
Roasted Half Chicken - $24
Caramel Apple Salmon (GF) - $27
Togarashi Seared Tuna - $26
Blackened Swordfish - $28
Roasted Scallops (GF) - $28
Coffee Rubbed Filet (GF) - $34

DESSERT
Option 1: Personal desserts
Cheesecake - $9
House-spun Ice Cream* - $4
• Madagascar vanilla
• Cold brew coffee
• Double chocolate

Option 2: Platters for each table
Mixed Fruit Platter (GF, V) - $45
Assorted cookies (chocolate chip, iced sugar, double chocolate, peanut butter) - $1.50 each
Cheesecake Bites (chocolate or strawberry) - $1.50 each
Iced brownies - 20 brownies for $30 or 40 brownies for $60

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

BLACK PEARL
ANN ARBOR

ENTRÉES

Side Salad
Artisan lettuce, red onion, tomato, dried cherries  GF, V
Available Dressings: Ranch, Balsamic Vinaigrette

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

Roasted Half Chicken
Brined and roasted chicken, parsnip gnocchi, braised kale, roasted chicken jus

Chile Rellenos
Roasted poblano, vegetable quinoa stuffing, sauce ranchero, pickled corn salad  GF, V

Caramel Apple Salmon*
Seared Atlantic salmon, chipotle green beans, fingerling potatoes, apple caramel sauce  GF

Coffee Rubbed Filet*
Filet Mignon, coffee, butter poached broccoli, sweet potato risotto, grapefruit buerre rouge  GF

DESSERT

Cheesecake
Home-spun Ice Cream

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.
80” TV

28-32 GUESTS

BAR

DOOR
STANDARD BUFFET SET-UP

80" TV

BUFFET TABLE

BAR

DOOR
BUFFET STYLE MIXER

Choose up to 10 options

VEGETARIAN
Assorted Fruit Tray (GF, V) - $45
Cold Veggie Platter w/ Hummus Dip (GF, V) - $35
Grilled Veggies (GF, V) - $1.50 per serving
Chips & Guacamole (GF, V) - $10
Shrimp Guacamole (GF) - $14
Stuffed Portabella Mushrooms (GF, Vegan) - $2 each
Bruschetta (V) - $3 each
Veggie Rolls (GF, V) - $2 each
Avocado Deviled Eggs (GF, V) - $2.50 each
Arancini deep fried risotto w/ roasted veg. purée (GF) - $3 each
Black Bean Tacos (V) - $6 each

SEAFOOD
Fish Tacos - $6 each
Coconut Shrimp - $5 each
Mini Tuna Tartare on Wontons (GF option: cucumber substituted for wontons) - $4 each
Shrimp Rolls (GF) - $4 each
Mini Crab Toast Bites - $2 each
Shrimp Cocktail (GF) - $30 per pound
Oysters on the Half Shell (multiple options available, GF) - MKT

CHICKEN/BEEF/PORK
Sweet Chili Chicken Satay (GF) - $2 each (skewer)
Katsu Pork Skewers - $4 each
Chorizo-stuffed Portabella Mushrooms (GF) - $3 each
Bacon-wrapped Asparagus (GF) - $2.50 each

DESSERT
Cheesecake Bites (chocolate or strawberry) - $1.50 each
Iced Brownies - $1.50 each (20 brownies - $30 or 40 brownies - $60)
Assorted Cookies (chocolate chip, iced sugar, double chocolate, peanut butter) - $1.50 each

This is not a complete list of the possibilities for your party—all items on this list can be altered.
We are very flexible and willing to do anything within reason to meet your needs!