



MICHAEL ANGELO'S
WINERY

Wine & Dine

PRIVATE EVENT BROCHURE



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Effective November 2023

CELEBRATE WITH US

WELCOME TO MICHAEL ANGELO'S WINERY

*A gathering place for good food,
good wine, and good company.*

Michael Angelo's Winery opened in the Summer of 2018 as a place to stop and enjoy the simple things while relaxing with spectacular wine and food! All of our wines are produced and bottled on site with the goal of creating the finest wines possible. Working with vineyards across the country, our winery located in Richfield, Ohio aims to showcase the best grapes of each region. Our seasonal menu is curated by our executive chef to highlight fresh seasonal flavors that compliment our wine.

We offer a breathtaking mix of modern, timeless, and chic gathering spaces for our customers to relax and enjoy our wines. Whether you are feeling al fresco or prefer an indoor oasis, we have the perfect spot waiting for you!

The following pages will guide you through our private event options to help you plan your next gathering at Michael Angelo's Winery.



PRIVATE EVENTS

We have a variety of rooms throughout the winery. Every venue is different in their own way with one thing in common, a place to host your event the way you always imagined! Whether you have 25 guests or up to 175 guests, we can offer you an event that you'll always remember!

Here are some reasons to celebrate in our Private Event spaces!

Proposals/Engagement Party	Fundraiser	Corporate Holiday Party
Bridal Shower	Weddings†	Corporate Festival
Bachelorette/Bachelor Party	Baby Shower	Retreat
Rehearsal Dinner	Retirement	Celebrations of Life
Anniversary	Corporate Meeting/Conference	

EVENT PRICING

All Private Events hosted at Michael Angelo's Winery are subject to a minimum spend, which varies depending on the room and time of your event. Minimum spends are eroded by catering & alcohol packages, service fees, Summit County sales tax, and any cakes or bakery purchased from Michael Angelo's Bakery.

Facility fees may apply to events that require more attention (determined on a per event basis) and also erode the minimum spend. See the next two pages for the minimum spends for each room. Please note that minimum spends only reflect the minimum amount a customer needs to spend for their Private Event and the total final cost may exceed that minimum amount.

ROOM AVAILABILITY

Event Room availability varies by season depending on our business needs.

To see our general room availability calendar online at:

<https://www.michaelangelosbakery.com/pages/event-room-availability>

Please note that this calendar only shows the general availability for each room and there may be some black out dates that are not reflected on the calendar.

WINE CLUB MEMBERSHIP EXCLUSIVE PERKS

Starting January 2024, Michael Angelo's Wine Club members who book events at Michael Angelo's Winery can receive special perks such as discounted seasonal pricing and complimentary gift cards for hosting an event.

Must be an active member at the time of the event. Perks subject to change. Talk to an Event Coordinator for details.

PRIVATE EVENTS

EVENT ROOM	GUEST COUNT	MINIMUM SPEND	NON-REFUNDABLE DEPOSIT	NOTES
Vineyard Room	Min: 60* Max: 175	Daytime, Weeknights, & Sundays[^] \$3,500 Friday Evenings[^] \$10,000 Saturday Evenings[^] \$15,000	\$500	<ul style="list-style-type: none"> • Includes Vineyard Patio • Can accommodate parties of 175 with required tent rental (arranged by client & weather permitting) • Parties with liquor or over 60 guests require a bartender
Toast Room	Min: 50* Max: 80 Buffet 100 Plated	Daytime, Weeknights, & Sundays[^] \$3,500 Friday Evenings[^] \$10,000 Saturday Evenings[^] \$15,000	\$500	<ul style="list-style-type: none"> • Includes access to shared patio • Parties with liquor or over 60 guests require a bartender
Taste Room	Min: 30* Max: 50 Buffet 60 Plated	Daytime, Weeknights, & Sundays[^] \$2,000 Friday & Saturday Evenings[^] \$5,000	\$500	<ul style="list-style-type: none"> • Includes access to shared patio • Parties with liquor service or over 60 guests require a bartender
Cellar Room	Max: 25	\$750	\$250	<ul style="list-style-type: none"> • Self-serve beverage station only • No liquor service • No buffet meals
Dining Room	Min: 40* Max: 50 Buffet 60 Plated	Daytime, Weeknights, & Sundays[^] \$2,000 Friday & Saturday Evenings[^] \$5,000	\$500	<ul style="list-style-type: none"> • Separated from main restaurant with roller shade • Includes patio & private entrance • Parties with liquor service or over 60 guests require a bartender
Tank Room	Max: 30	\$750	\$250	<ul style="list-style-type: none"> • Young children restricted • Parties with liquor require a bartender

*If your event fails to meet the minimum guest count at the time of your finalization meeting, we reserve the right to relocate your event to a room that better suits your party size.

[^]Daytime events have an end time before 6:00pm.

WEDDINGS

EVENT ROOM	GUEST COUNT	MINIMUM SPEND	DEPOSIT	ROOM RENTAL FEE [†]	NOTES
Vineyard Room	Min: 60* Max: 125 Buffet 175 Plated	Friday Evening & Saturday Daytime ^ \$10,000 Saturday Evening ^ \$15,000 Sunday Daytime ^ \$5,000	\$1000	Saturday Daytime Complimentary Friday & Saturday Evenings \$5,000 Sunday Daytime \$2,500	<ul style="list-style-type: none"> • Includes Vineyard Patio • Can accommodate parties of 175 with required tent rental (arranged by client and weather permitting) • Parties with liquor service or over 60 guests require a bartender
Toast Room	Min: 50* Max: 80 Buffet 100 Plated	Friday Evening & Saturday Daytime ^ \$10,000 Saturday Evening ^ \$15,000 Sunday Daytime † \$5,000	\$1,000	Saturday Daytime Complimentary Friday & Saturday Evenings \$5,000 Sunday Daytime \$2,500	<ul style="list-style-type: none"> • Includes access to shared patio • Parties with liquor service or over 60 guests require a bartender
Taste Room	Min: 30* Max: 50 Buffet 60 Plated	Saturday & Sunday Daytime ^ \$3,500 Friday & Saturday Evenings ^ \$5,000	\$1,000	Saturday Daytime Complimentary Friday & Saturday Evenings, Sundays \$1,000	<ul style="list-style-type: none"> • Includes access to shared patio • Parties with liquor service or over 60 guests require a bartender
Cellar Room	Max: 25	\$750	\$250	Complimentary	<ul style="list-style-type: none"> • Self-serve beverage station only • No buffet meals • Can be rented as a bridal suite for \$200 per hour[†]
Dining Room	Min: 40* Max: 50 Buffet 60 Plated	Saturday & Sunday Daytime ^ \$3,500 Friday & Saturday Evenings ^ \$5,000	\$1000	Saturday Daytime Complimentary Friday & Saturday Evenings, Sundays \$1,000	<ul style="list-style-type: none"> • Separated from main restaurant with roller shade • Includes small patio • Parties with liquor service or over 60 guests require a bartender
Tank Room	Max: 30	\$750	\$250	Complimentary	<ul style="list-style-type: none"> • Young children restricted • Parties with liquor require a bartender

*If your event fails to meet the minimum guest count at the time of your finalization meeting, we reserve the right to relocate your event to a room that better suits your party size.

^Daytime events have an end time before 6:00pm.

†Room Rental Fees do not count towards the minimum spend with exception of a Cellar Room Bridal Suite Rental.

VIEW OUR ROOMS

VINEYARD ROOM

Our Vineyard Room is a separate building overlooking our estate vineyard. It consists of two fireplaces, modern-chic decor and ample seating. This space is perfect for those looking to host a large event from 60 to 175 guests.* With flexible seating options, this room is perfect for weddings, formal dinners, holiday parties, networking events or even business meetings.

VINEYARD PATIO

Included with all Vineyard Room rentals, our patio makes a stunning backdrop for any special event. With an up close view of our vines, this space can be utilized for cocktail hour, wedding ceremony or additional seating with a tent rental (arranged by the client).

**Maximum indoor seating capacity is 150 guests. 175 guests permitted with patio tent rental.*



VIEW OUR ROOMS

TOAST ROOM

The Toast Room is one of two event buildings in our new Promenade area. Built along our estate vineyard, and featuring large gallery windows, the Toast Room provides the ambiance of a modern, intimate chalet. This space can hold events with 50 to 100 guests.



SHARED PROMENADE PATIO

Toast Room and Taste Room events are connected to the Promenade Patio located between the two buildings. Hosts should be aware that they do not have exclusive access to this patio and it is a shared space with winery diners.

VIEW OUR ROOMS

TASTE ROOM

Our Taste Room is the smaller of our two event buildings in our new Promenade area. The large gallery-style windows provide ample natural lighting that give the room an intimate, cozy atmosphere. This building holds between 30 and 60 guests, making it the perfect venue for a variety of events.



SHARED PROMENADE PATIO

Toast Room and Taste Room events are connected to the Promenade Patio located between the two buildings. Hosts should be aware that they do not have exclusive access to this patio and it is a shared space with winery diners.

VIEW OUR ROOMS

CELLAR ROOM

Our Cellar Room is perfect for business meetings, office parties, rehearsal dinners, book clubs and other social events! This overlooks our barrel room where we oak and age our wine. The room comfortably hosts up to 25 guests for a seated occasion only. Available 7 days a week with a minimum spend of \$750.



VIEW OUR ROOMS

DINING ROOM

Our Dining Room is a room in our main restaurant that is partitioned off with a roller shade for privacy. It has a cozy atmosphere perfect for smaller-sized events from 40-60 guests. Tables and chairs can be arranged for a sit down meal or a casual buffet style. Either way your guests will enjoy this comforting space with a fireplace! This space includes a small outdoor patio and has a separate entrance.



VIEW OUR ROOMS

TANK ROOM

Our Tank Room is part of our Wine Production Facility. The main event space is situated between ten of our fermentation tanks. This space is great for intimate weddings, business dinners, rehearsal dinners and more. Young children are restricted. The Tank Room can hold up to 30 guests and requires a minimum spend of \$750. Availability subject to our wine production process. Room viewing is required before booking.



ENJOY OUR FOOD

PRIVATE EVENTS CATERING

- We offer buffet style or plated entrées.
- Our packages are based on a per person cost plus a 22% service fee and Summit County sales tax.
- Choose from our different catering packages which include dessert and non-alcoholic beverages (soda and coffee) in each package.
- All menus can be customized.
- Additional items can be added to any catering package (see our a la carte menus).



CATERING PACKAGES

Heavy Appetizers

Starting at \$36 per person
(quantities are based on two pieces per person)

Buffet Presentation Of:

- Peppadews (gf)
peppers wrapped in bacon with mascarpone
- Arancini
rice balls with marinara sauce
- Saltimbocca Bites
veal tenderloin wrapped in prosciutto with a sage and brown butter sauce
- Crab Rangoons
crab & cream cheese stuffed fried wontons served with Thai chili sauce
- Stuffed Mushrooms (gf)
herbed cheese and fresh chives
- Assorted Pizzas
see winery food menu for current offerings

Scallop Pop Add On (\$3.00 per person)

Prosciutto-wrapped scallops with vodka sauce (gf)

Dessert

Michael Angelo's Pastry Tray[†]

Add-ons (with an additional charge) or substitutions are acceptable. See page 14 for options.

Casual Affair

Starting at \$26 per person

Buffet Style Vineyard Salad

Lettuce, red onion, cucumber, olives, tomato, feta, basil, house-made croutons, and champagne vinaigrette

Display of Assorted Pizzas

See our winery food menu for current offerings
Two slices per person.

Add Pasta (\$5.00 per person)

Rigatoni Pasta with choice of Marinara, Alfredo or Blush Sauce.

Dessert

Michael Angelo's Pastry Tray[†]

Brunch Buffet

Starting at \$36 per person

Hors D'oeuvres

- Assorted Michael Angelo's Bakery Danish
- Fresh Fruit

Main Course

- Vineyard Salad (gf)
- Brioche French Toast* or Mini Pancakes
- served with fresh fruit
- Bacon or Sausage Links (gf)
- Homefries (gf)
- Fresh Tomato, Spinach, & Mozzarella Frittata* (gf)
- Assorted Pizzas (1 slice per person)

Dessert

Michael Angelo's Pastry Tray[†]

*Add-ons and Upgrades

- Mimosa bar (\$3 per person)
- see page 14 for details
- Stuffed French Toast (\$4 per person)
- mascarpone and strawberry filling
- Frittata Substitutions (\$4 per person)
- Rosemary Ham, Tomatoes, Cheese, & Spinach (gf)
- Sausage, Tomato, & Mushroom (gf)

A 22% Service Fee and Summit Sales Tax will be applied to all catering packages.

†Michael Angelo's Pastry Tray consists of:

Brownies, Coconut Bars, Cannoli, Custard Puffs, and Hungarian Delights



CATERING PACKAGES

The Vineyard

Buffet service starting at \$42 per person
(\$44 per person for plated service[^])

**House-made Bread and Oil
Crudité's with Vegetable Dip or Fruit Platter**

First Course

Vineyard Salad (gf)

Buffet Presentation of:

- Potato - whipped, au gratin, or roasted (gf)
- Chicken Marsala (gf)
sautéed mushrooms and garlic finished with a marsala wine demi sauce
- Roasted Asparagus (gf)

Add Pasta (\$5.00 per person)

Rigatoni Pasta with choice of Marinara, Alfredo or Blush Sauce. Served family-style for plated meals.

Dessert

Michael Angelo's Pastry Tray[†]

Dinner Aficionado

Buffet service starting at \$54 per person
(\$56 per person for plated service[^])

Hors D'oeuvres

- Arancini
- Crispy Artichokes

First Course

Vineyard Salad

Plated Meal (choose one)*

- Potato Gnocchi
served with house red sauce
- Chicken Picatta
with a butter, oil, fresh lemon & capers sauce
- Alaskan Salmon Filet (gf)
served with potatoes and roasted asparagus
- Braised Short Rib (gf)
served with potatoes and roasted asparagus

Add Pasta (\$5.00 per person)

Rigatoni Pasta with choice of Marinara, Alfredo or Blush Sauce. Served family-style for plated meals.

Family Style Dessert

Macarons, Cannoli, Pastry Squares

Executive Dinner

Buffet service starting at \$74 per person
(\$76 per person for plated service[^])

Choice of 2 Hors D'oeuvres

- Arancini
- Caprese Skewers
- Crispy Artichokes

First Course

Vineyard Salad

Second Course

Family style Rigatoni Pasta with choice of Marinara, Alfredo, or Blush Sauce

Plated Meal (choose one)*

- Potato Gnocchi
with wild mushroom and truffle cream sauce
- Chicken Scallopini
served in a lemon caper reduction
- Mahi Mahi Filet (gf)
- 8 oz Filet Mignon (gf)
served with a cabernet sauce
- Veal Marsala
served with sautéed mushrooms in a demi sauce

Plated meals are served with a seasonal vegetable and one of the following:

- Risotto
- Potatoes (whipped, au gratin, or roasted)

Plated Dessert

Macarons, Cannoli, & Pastry Squares

[^]Plated Dinner Entrées must be preselected for each guest one week before the event date. Each guest must have a place card with their name and designated meal printed clearly.



**CHICKEN
MARSALA**

A LA CARTE MENU

Hors D'oeuvres Add-Ons

quantities based on two pieces per person
unless otherwise noted

\$4.00 per person for each item

- Beef Wellington Appetizer
- Prosciutto Crostini with Goat Cheese & Balsamic Reduction
- Smoked Salmon Crostini with Capers & Pickled Onion
- Goat Cheese Croquettes with Honey & Lavender
- Garlic Shrimp (gf)
- Stuffed Peppadews (gf)
- Stuffed Mushrooms (gf)
- Crab Cakes
- Caprese Skewers (gf)
- Arancini
- Vegetable Spring Rolls
- Raspberry Brie
- Chicken Yakitori (gf)
- Vegan Bao Buns with Julienned Vegetables drizzled with Sesame Oil
- Saltimbocca Bites
- Crispy Brussels Sprouts (gf)
- Calamari (gf)
- Avocado Toast with Goat Cheese and Balsamic Glaze
- Vineyard Salad (buffet style, refillable)
- Fruit Platter (non-refillable)
- Crudités Platter (non-refillable)

\$5.00 per person

- Charcuterie (non-refillable)

\$15.00

- Bread and Oil Platter (50 slices, non-refillable)

Protein Add-Ons

\$5.00 per person for each item

- Meatballs
choice of Swedish or Marinara

\$8.00 per person

- 6 oz Chicken
choice of Picatta or Marsala
- Sausage
with peppers and onions

\$12.00 per person for each item

- 4 oz Salmon
with white wine butter sauce
- 5 oz Tri-tip Steak
with au jus sauce

\$15.00 per person

- 6 oz Beef Short Rib
with au jus sauce

\$20.00 per person

- 6 oz Dry Aged Angus Bistro Steak

\$22.00 per person

- Veal Tenderloin Filet
with sautéed mushrooms in a marsala wine demi sauce

Special Dietary Options

Vegetarian

- Fettuccine pasta with marinara sauce and vegetables (includes eggs in pasta)

Vegan

- Quinoa with roasted vegetables in roasted pepper sauce
- Mushroom risotto with roasted veggies in marinara sauce

Gluten Free

- Salads without croutons
- Quinoa with roasted vegetables
- Chicken Tarragon
- Mahi Mahi Fish
- 8 oz Filet Mignon



AVOCADO TOAST

A Catering Package must be selected in order to add items from the a la carte menu. The minimum person count for Protein Add Ons is the final guest count of your party. There is no minimum person count for Hors D'oeuvres Add Ons.

ENJOY OUR WINE

Wine

All events are required to purchase wine. Wine is available to be purchased by the bottle. A 10% case discount is applied after 6 or more bottles are purchased. Any wine opened but not finished at the end of the event can be sealed and taken home. Our wine selection changes frequently and specific types cannot be guaranteed at the time of your event; however if you choose to pre-purchase your select wines prior to your event, arrangements can be made for you to take it home until your event. If you are unsure of how much wine is appropriate for your event, we recommend accounting for 2 glasses of wine per person.

Mimosa Bar Add-On | \$3.00 per person (fruit and juice charge)

Includes fruit and juice. Can be added to any catering package. Minimum person charge is the final count of your party, including any children. Cost of wine is not included.

Liquor & Beer

Liquor and beer are also available at any private event* in addition to wine, and is charged based on consumption.

Domestic Beers | \$4.00 per bottle

- Miller Light
- Miller Genuine Draft

Craft Beers | \$7.00 per bottle

- Great Lakes Dortmunder

Liquor | \$8.00 per mixed drink

- Tito's Vodka
- Jack Daniel's Whiskey
- Dewar's Scotch
- Jameson Irish Whiskey
- Tanqueray Gin
- Jim Beam Bourbon
- Bacardi Silver Rum
- Captain Morgan Spiced Rum

Liquor requires a bartender and includes tonic water, club soda, cranberry juice, pineapple juice, orange juice, Coke, Diet Coke, Sprite, and Ginger Ale.

Non-Alcoholic Drinks

All of our catering packages include: Coke, Diet Coke, Sprite, Ginger Ale, water, and coffee.



* Liquor Service is unavailable for Cellar Room events

ENJOY OUR DESSERTS

At Michael Angelo's, dessert is always invited to the party! Any dessert or cake ordered for an event must be provided by Michael Angelo's Bakery. We will deliver the desserts for your event, whether it is a wedding cake, birthday cake or party trays! To place an order, please call the bakery at 440-526-0499.



BOOK AN EVENT

A PRIVATE EVENT INCLUDES:

- All tables and seating
- China, flatware, glassware, utensils, and serving pieces
- Cloth-like paper dinner napkins and beverage napkins
- TV, microphone, screen, easels (when available)
- Cake cutting and service

CLIENT'S RESPONSIBILITY:

- Any decor (table decorations, centerpieces, balloons, flowers, etc.)
(All decor must be pre-approved by an Event Coordinator)
- Linens, table cloths, ceremony chairs
- Ordering bakery/cake directly with Michael Angelo's Bakery
(call 440-526-0499 or email michaelangelosbakery@gmail.com)
- Tent rental (if applicable)
- **All decor items must be taken down by the client and cleaned up at the end of the event. Failure to comply may result in a clean up or damage fees at our discretion**
- Checking-in/handling/returning of items brought to the winery or rented by the client.

RESTRICTIONS:

- **Outside alcohol of any kind is not permitted**
- Furniture can only be moved by Michael Angelo's Winery staff
- Decorations **not** permitted: candles/open flames, sparklers, fireworks, Chinese lanterns, glitter, confetti, gender reveal cannons/smoke bombs loose flower petals, bubbles, rice, or anything smaller than a golf ball
- Balloon and flower arches must be free-standing
- Only 3M strips may be used to adhere decorations
- Outside food of any kind is not permitted

READ THE DETAILS

Michael Angelo's Winery wants to make your experience easy and effortless. Here are a few details to help you plan your event.

- Each event will be appointed an Event Lead to help manage all details, service, and client requests during the event.
- A Catering Package selection is required for all Private Events. A la carte menu items are add-ons and cannot be considered a catering package on their own.
- Your catering selection and final guest count is due two weeks before your event. For plated meals, individual guest meal selections are also needed two weeks prior to the event.
- The final count is the minimum number of guests that the client will be charged on the final invoice. If the client's guest count increases, the client will be charged for additional guests.
- **No changes can be made less than 10 days before the event**
- The balance of the final invoice is due in-full at the conclusion of the event. Wedding and Corporate Event balances are due days prior to the event.
- **Private events are 3 hours long** unless otherwise arranged with Event Coordinators. Set up time for the 1 hour prior to the event for the Vineyard, Toast, Taste, and Dining Rooms, and 30 minutes for the Cellar and Tank Rooms. Hosts have 30 minutes after their event for clean up. This does not apply to wedding rentals.
- Before finalization, hosts may request to extend their room rental for an additional room rental fee. Extra hours rate is \$250 per hour for the Cellar and Tank Rooms. For the Taste, Toast, and Vineyard Rooms, the extra hours rate is \$500 for the first additional hour and then \$250 for each subsequent additional hour. Room rental extensions are capped at 3 additional hours. These rates apply to adding hours to the event time and/or set-up/clean up time. If adding extra hours pushes your end time to after 6:00 PM, your minimum spend will change to the evening rate.
- **A non-refundable deposit is required to book an event.** See page 2 for deposit details. This deposit will be applied to your final invoice which is due in-full upon completion of the event. Wedding and Corporate Event deposits must be paid with a check.
- **Private events are subject to a minimum spend requirement.** The total food and beverage costs, plus a 22% service fee and Summit County tax, must meet or exceed the minimum spend requirement. The service charge is not a gratuity. Gratuity is fully at the client's discretion.
- **All Michael Angelo's Winery events are required to purchase wine.** Wine is available to be purchased by the bottle. A 10% case discount is applied after six or more bottles are purchased. Any wine opened, but not consumed will be sealed to be taken home by the client. Outside alcohol is prohibited.
- **No liquor service in the cellar room.**
- Beer and liquor can be added to any wine package in our private event spaces. Parties with liquor service or more than 60 guests require an in-house bartender at the rate of \$25 per bartender per hour, including 30 minutes for set-up and 30 minutes for clean-up.
- **We reserve the right to request security to be hired for any event.** Security is required for parties of 70 guests or more with liquor bar service. The rate to have security present is \$40/hour.
- **All cakes and desserts for your event must be ordered from Michael Angelo's Bakery.** It can be delivered from the bakery to the winery on the day of the event free of charge.
- Additional Cleaning/Damage Fee (\$250) may be applied at our discretion on a per event basis. Client is responsible for removing and cleaning all decorations. Failure to do so or the use of restricted decorations (see page 17) can result in additional charges. We also require that only Winery Staff move and rearrange any furnishings, artwork, lamps, seating, etc. If any furniture is moved by anyone other than Winery Staff, the Client is liable for any damage fees.