

**Fenton Pride Collective Board Meeting Agenda**  
**September 26<sup>th</sup>, 2022**  
**Cause & Affect Gallery – 6:00 PM**

- I. CALL TO ORDER**
  - a. 6:03 by President Ky Switala
- II. ROLL CALL**
  - a. **present: Ky Switala, Ericka Krohn, Connie Lee, Jasmyn Lee, Andee Rossi, Julia Wozny, Annie Anglim, Stephanie Young, Terina Greenway, J Waddell**
  - b. **absent: Josh Orvis**
- III. APPROVAL OF MINUTES & AGENDA**
  - a. Connie moves, Jas seconds, passes unanimously
  - b. Jas moves, Connie seconds, passes unanimously
- IV. PUBLIC COMMENTS**
- V. REPORTS OF OFFICERS**
  - a. **PRESIDENT**
    - i. called Ed from SLPR about using Rackham Park, he says they will avoid scheduling anything else, Ky has submitted our application for the park, pending approval from the Parks and Rec board; sending Ky and others to Oct 11 Parks & Rec board meeting, 7 p.m. city hall conference room
  - b. **VICE PRESIDENT**
    - i. none
  - c. **TREASURER**
    - i. absent and none
  - d. **SECRETARY**
    - i. none
  - e. **FENTON YOUTH INITIATIVE REPRESENTATIVE**
    - i. absent
- VI. REPORTS OF COMMITTEES**
  - a. **VOLUNTEER**
  - b. **VENDOR & COMMUNITY ORGANIZATIONS**
  - c. **EVENTS & ENTERTAINMENT**

- i. Drag Queen
  - 1. Originally considering Oct 29th, but now looking into Nov or Dec
  - 2. JJ is available Nov 5th
  - 3. Venues
    - a. The Vault, Xolo, Fire Hall, Beale Street - still need to reach out
    - b. Lucky's and Ponemah Lodge responded but no good dressing rooms
    - c. FWB
      - i. available on Oct 29th
      - ii. will waive minimum spending req
      - iii. Sat venue fee is \$1500 up to 200 guests
      - iv. \$36 per person for entree
      - v. brunch option but no pricing yet
      - vi. \$1000 deposit required
      - vii. see below for full details
    - d. The Barn
      - i. best equipped local restaurant
      - ii. ha changing spaces
      - iii. \$75 per hour-ish
      - iv. bartender \$125 bucks
      - v. food packages: taco, pizza, etc.
      - vi. see below for full details
  - ii. Witches Night
    - 1. Oct 14, 4pm to 9pm, dance 8pm to 11pm
    - 2. Who will run the table? Ky & Ericka possibly

**d. MARKETING**

- i. need business cards printed
- ii. Jas will work on flyers to hand out at Witches Night

**VII. OLD BUSINESS**

- a. Business cards

- b. Support group
  - i. September meeting recap: 2 people showed up
  - ii. Next meeting date: Oct 20th, Nov 17th, Dec 15th, and all following 3rd Thursdays
  - iii. Ky make social media posts
  - iv. Meetings held 6:00 - 7:00 at Cause and Affect
- c. Coming out day event (Oct 11)
  - i. We'd like to do something next year, make sure to do a social media post
- d. Hike
  - i. Table idea for future

**VIII. NEW BUSINESS**

- a. none

**IX. ANNOUNCEMENTS**

- a. none

**X. ADJOURNMENT**

- a. adjourned 7:32 pm
- b. Next meeting Oct 24th, 6 pm, Cause & Affect

Prepared by: Stephanie Young

Approved by: Ky Switala

# Fenton Winery & Brewery

1370 N. Long Lake Road  
Fenton, MI 48430  
(810)373-4194

## *Banquet Venue Packages*



# Venue Rental

Includes 60inch round tables, 1 farm table, four-point linens, linen napkins, premium black padded folding chairs, premium gold trim chinaware, flatware, custom set up, break-down, clean-up and rental of facility for 6 hours. Outdoor private patio area included with fireplace and overhead light display.

April-December Friday \$1,000/Saturday \$1,500

January-March Friday \$700/Saturday \$1,000



The venue maximum seating is 280 guests.

Venue minimum pre-tax spend amounts: \$7,000 on Friday and \$9,000 on Saturdays.

Saturday venue fee includes set-up for 200 guests. Friday venue fee includes set-up for 140 guests.

\$3.50 per person over all stated set-ups. 6% sales tax and 20% service fee applied to all charges and packages.

Package pricing subject to change. If you do not secure your date within 30 days of receiving a package, you will be subject to the most currently published package pricing.

## Food/Beverage Packages

Delicious chef prepared entrées served buffet style. Place settings include all flatware & stemmed water glasses. Open bar includes 4 craft beers & 4 craft wines, unlimited soft beverages, and a coffee & tea station. Professional service team and coordinators included.

### *One Entrée \$36*

*1 Entrée choice, 2 side dishes, 1 salad, & buttered roll  
3.5 hour beverage service*

### *Duet Package \$40*

*2 Entrée choices, 2 side dishes, 1 salad, & buttered roll  
4 hour beverage service*

### Entrée Selections

- St. Louis Style Pork Ribs** <sup>GF</sup> roasted, grilled and glazed with your choice of an FWB Beer BBQ sauce  
**Roasted Sirloin** <sup>GF</sup> braised with pancetta & vegetables and served with a red wine demi-glace  
**Pork Tenderloin** <sup>GF</sup> thin sliced medallions served with white wine demi-glace  
**Rosemary Pork** <sup>GF</sup> carved slices of tender pork loin roasted with a savory rosemary glaze  
**Chicken Marsala** lightly breaded served with a mushroom cream sauce  
**Apple Bourbon Chicken** <sup>GF</sup> grilled & served with apple bourbon glaze  
**Caprese Chicken** <sup>GF</sup> roasted & topped with mozzarella, fresh Basil, tomatoes & balsamic glaze  
**Beef Tenderloin** <sup>GF</sup> hand carved medallions served with red wine demi-glace – add \$4  
**Prime Rib Carving Station** <sup>GF</sup> slow roasted, with au jus and horseradish cream sauce – add \$5  
**Caramelized Salmon** <sup>GF</sup> pan seared, with vegetable garnish and balsamic glaze – add \$4  
Add grilled shrimp skewer to your entrée -\$5 ea.

### Pasta Selections

Mushroom Ravioli with White Wine Cream Sauce, Oven Fired Pasta Alfredo with Italian Sausage,  
Ziti Bolognese, Vegetarian Lasagna, Chicken & Andouille Cajun Pasta  
Shrimp Scampi Bowtie Pasta with creamy Sauvignon Blanc Sauce – add \$1

### Side Dish Selections

Steamed Broccoli <sup>GF</sup>, FWB Root Beer Glazed Baby Carrots <sup>GF</sup>, Garlic & Basil Sautéed Green Beans garnished  
with Roma Tomatoes <sup>GF</sup>, Parmesan & Garlic Roasted Cauliflower <sup>GF</sup>, Balsamic Glazed Brussels <sup>GF</sup>,  
Oven Roasted Redskin Potatoes <sup>GF</sup>, Garlic Mashed Potatoes <sup>GF</sup>

### Salad Selections

#### **Caesar Salad** <sup>OR</sup> **Chopped Garden Salad**

**Vineyard Salad** <sup>GF</sup> toasted walnuts, sliced grapes, fresh strawberries, & Fontina cheese – add \$1  
**FWB Michigan Salad** <sup>GF</sup> toasted almonds, dried cranberries, diced apples, Gorgonzola – add \$1

## *Plated Upgrades*

Plated salad & bread service - \$2  
Full service plated salad, bread, and dinner - \$4

## *Appetizers Packages*

Choose an appetizer buffet package for your meal or add trays to a dinner, optional butler passed for \$45/tray.  
Appetizer trays cannot be purchased a la carte without a buffet package

*Appetizer Packages include 3.5 hour beverage service*

*Choose 4 - \$32*

*Choose 5 - \$34*

*Choose 6 - \$36*

Appetizer trays include 50 pieces or servings

Fresh Vegetable Tray with Ranch Dip <small>GF</small> .....	\$100
Fresh Seasonal Fruit Display <small>GF</small> .....	\$129
Gourmet Cheeses with Crackers .....	\$129
Cucumber Pumpernickel Rounds.....	\$129
Gourmet Cheeses & Artisan Meats Display <small>GF</small> .....	\$149
Spinach Dip with Chips <small>GF</small> .....	\$119
Tuscan Skewers (Greek Olives, Mozzarella, Cherry Tomatoes) <small>GF</small> .....	\$139
Spinach and Artichoke Stuffed Mushrooms .....	\$149
Mornay Bites (Turkey, Bacon, Mornay Sauce in a Flaky Phyllo Cup).....	\$149
Campari BLT's.....	\$149
Marinara Italian Meatballs <small>GF</small> .....	\$149
Pasta Bowls.....	\$149
Lasagna Rolls.....	\$169
Oriental Chicken Wrap Station <small>GF</small> .....	\$169
Chopped Salad Bar Station <small>GF</small> .....	\$169
BBQ Pulled Pork sliders.....	\$169
Cheddar Ale Soup & pretzel dippers.....	\$169
Chimichurri Steak Ciabatta Sliders.....	\$169

## *Premium Appetizer Trays*

Not available as part of appetizer per person buffet package- Includes 50

- \*Chilled Shrimp with Cocktail Sauce ..... \$149
- \*Voodoo Shrimp (Bacon Wrapped Barbecued Shrimp) ..... \$199
- \*Lobster Rolls .....Market Price



## *Bar Package Upgrades*

Additional 1/2 hour of bar service - \$2.50pp  
Add sparkling wine - \$1pp  
Add Sangria - \$3pp  
Add house made draft Root Beer - \$1pp  
Sparkling wine service for toasts - \$7.50 ea.

## *FWB's Signature S'mores Bar - \$3pp*

Build your own S'mores with our marshmallow roasting station  
Complete with various graham crackers, chocolate bars and peanut butter cups

## *Root Beer Floats - \$3.25pp*

House made, draft root beer over fresh scooped vanilla ice cream served at the bar

Bistro lights - 6 strings of lights at entrance area \$550

Cocktail tables - Set up inside or outside -\$20ea. w/linen & sash -\$40ea.

Centerpieces - Cross-sections of beautiful oak \$3ea, glass rounds \$1.50ea.

Additional round or rectangle tables w/4-point linen - \$20ea.

Chairs - Chiavari, Cross-back, white or mahogany padded wood folding chairs - prices vary by style

Farm tables - price varies by style and size

Floor length linens, chair sashes, table runners - prices vary

Specialty napkin folds - price varies by style

Chargers & place setting upgrades - price varies by style



## *Special Guest Gift Packages*

FWB Taster glass & sampling ticket ~ \$5 per person  
Special custom label wine bottles ~ price varies by variety  
(Orders must be placed 45 days in advance of event date)





# Contract

Name: \_\_\_\_\_

Organization/Function: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: (Daytime) \_\_\_\_\_ (Cell) \_\_\_\_\_

E-mail: \_\_\_\_\_

Date of function: \_\_\_\_\_ Time of function: \_\_\_\_\_ Est. # of guests: \_\_\_\_\_

Person amenable for the invoice w/a minimum of \_\_\_\_\_ spend amount:

Print Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

FWB Representative: \_\_\_\_\_

Deposit Amount: \_\_\_\_\_ Date: \_\_\_\_\_

Final deposit due date:
Headcount/Menu due date:
Notes:



A non-refundable deposit of \$1,000 is required to secure your date. There is a final deposit of \$500 due no later than 60 days before event date. Once contracted, deposits are not refundable for any reason. If event date is booked within 60 days, both deposits are required to secure the date. All payments can be made in cash or check made out to Fenton Winery & Brewery. There is a 3% processing fee for credit card payments. **Initial(s)** \_\_\_\_\_

This contract provides you access to and use of the building for 6 hours, with 4 hours of maximum event service. Accessing the building for the purpose of setting up and decorating will be available 1 hour prior to your event start time and all decorations and supplies must be cleaned up and removed within 1 hour post event. All alcohol service must end by 10pm. A 20% service charge and 6% sales tax will be applied to all charges and packages. **Initial(s)** \_\_\_\_\_

The venue has a pre-tax minimum spending requirement for all events. Final head count must be provided 14 days prior to the event. You will be charged the final head count provided or minimum guarantee, whichever is greatest. All outside vendors must be included in head count and given a place to sit for dinner if they are attending the event (examples, DJ, Photographer, Photo booth, etc). Any additions or changes within 10 days will be considered extra and billed separately. Additions within 5 days will be subject to a 20% surcharge. FWB reserves the right to substitute other food or services, if necessary, in the event that the guests count exceeds the final head. If actual guest count on the day of the event is more than the head count provided or the minimum guaranteed paid on your final bill, the additional meals will be charged to your credit card on file. **Initial(s)** \_\_\_\_\_

Cancellation of the event will result in forfeiture of previous deposits. Cancellation within 14 days will result in a charge of 50% of chosen food package and any special order beverages for most current head count on file or the minimum guest guarantee, whichever is greater. Cancellation within 7 days will result in additional charges including 100% of rentals, 100% of chosen food package and 50% of beverage package. **Initial(s)** \_\_\_\_\_

Michigan state law and Fenton Winery & Brewery prohibit outside sources of food without prior arrangements. Unconsumed food may not be taken off the premises regardless of food package purchased or low guest turnout. In accordance with Michigan state law, all indoor facilities and outdoor areas where food is served at Fenton Winery & Brewery are non-smoking areas. **Initial(s)** \_\_\_\_\_

Michigan state law prohibits any outside source of alcohol on the premises. All alcohol MUST be provided AND served by Fenton Winery & Brewery staff. Any alcoholic beverage not provided by Fenton Winery & Brewery will be confiscated and discarded. Alcohol may not be taken from the property for any reason, unconsumed alcohol will remain in the possession of Fenton Winery & Brewery without regard to any bar package purchased. Guests must be 21 to legally consume alcohol and must stay within all licensed areas of the property as designated by signage; absolutely NO alcohol may be consumed in the parking lots. If requested, guests must show proper identification. Fenton Winery & Brewery reserves the right to refuse service to anyone who cannot provide identification, who is intoxicated as defined by TAM certification guidelines, or any individuals facilitating service to aforementioned persons. Bar service may be shut down immediately if it is deemed by management that any State of Michigan Liquor Laws has been violated and/or any of the specific rules aforementioned in this paragraph are broken. Please, no drinks on the dance floor. **Initial(s)** \_\_\_\_\_

Outside vendors (D.J.'s, bands, decorators, etc.) are permitted but must be approved by Fenton Winery & Brewery at least 21 days in advance and must sign a vendor form. All entertainers must finish their set no later than 10pm or by the end of the event service hours. Fenton Winery & Brewery requires all outside vendors to remove all their equipment and supplies within 1 hour of event end time unless there is a prior arrangement. **Initial(s)** \_\_\_\_\_

By signing this contract you give Fenton Winery & Brewery permission to use any photos that are taken at your event on our website or other advertising materials with the understanding that you will not profit from them in any way. **Initial(s)** \_\_\_\_\_

Fenton Winery & Brewery is not responsible for any lost, stolen or damaged property of either guests or outside vendors prior to, during or after the event. This includes but is not limited to cake dowels, plates, leftover desserts, or personal clothing. **Initial(s)** \_\_\_\_\_

Fenton Winery & Brewery prohibits fixing anything to the walls, ceilings or floors with nails, staples, pins, glue, tape or any other substance. Glitter, confetti, artificial snow, artificial flower petals, loose stone or sand, potpourri, fireworks, sparklers, Chinese lanterns, rice, bird seed, balloons, smoke machines and fog machines are not allowed. **No candles or open flames are allowed at any time.** Decorations or other items brought into the building may be confiscated if deemed dangerous to the property or to guest safety. The host will assume all responsibility for damages or property loss incurred during the event by their guests or any outside vendors. There will be a minimum charge of \$200 for any damages or excessive clean up caused by the host, guests, or any outside vendors. The host assumes responsibility for any costs or fines that result from a guest or vendor setting off or pulling a fire alarm. Fenton Winery & Brewery is not responsible for removing or storing any decorations, centerpieces, party favors, etc. and any items brought onsite by guests must be removed by midnight. **Initial(s)** \_\_\_\_\_

Fenton Winery & Brewery shall not be liable to the host and the host hereby waives all claims against Fenton Winery & Brewery for injury or damage to people or property sustained by the host from any cause including but not limited to any personal injury or property damage resulting, directly or indirectly, from an act of negligence of the host, the host's guests, the host's vendors or any accident in or on Fenton Winery & Brewery property including the parking areas. The host shall indemnify and hold harmless Fenton Winery & Brewery against all liability, costs and legal fees that may arise from the host's use of the facility or from injury or damage caused, wholly or in part, by any act or omission of the host, host's guests, or host's vendors. Public liability or property damage insurance, dependent on the specifics of the event, may be required and is the host's responsibility.

Fenton Winery & Brewery shall not be liable for non-compliance with any contract or agreement when it is attributable to labor strikes, government regulations or restrictions, national emergencies, weather, Acts of God or any other causes which are beyond the reasonable control of and prevent reasonable operations of Fenton Winery & Brewery.

Print Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Today's Date: \_\_\_\_\_





**Lucky's Steakhouse**  
**Appetizers**

Priced per dozen (Minimum 3 dozen)  
Priced per serving tray

**SHRIMP COCKTAIL**

19.99 per dozen

**DYNAMITE SHRIMP**

19.99 per dozen

**STUFFED MUSHROOMS**

18.99 per dozen

**CHICKEN TENDERS**

18.99 per dozen

**CRAB AND ARICHOKE DIP**

55.00 per tray

**CHICKEN SPINACH, BACON FLATBREAD**

12.00 per flatbread

**BBQ CHICKEN FLATBREAD**

12.00 per flatbread

**STEAK CUT CALAMARI**

55.00 per serving tray

**IMPORTED AND DOMESTIC CHEESES**

Array of crackers

55.00 per serving tray

**VEGGIE TRAY**

50.00 per serving tray

**FRESH FRUIT TRAY**

50.00 per serving tray

**Lucky's Steakhouse**

**Lunch Menu A**

17.99 per person (Excluding tax and gratuity)  
Soft Drinks, Coffee, and Tea Included

**FIRST COURSE**

(Choose one)

**HOUSE SALAD**

Field greens, Mixed cheeses, Tomatoes, Croutons, Onions.

**CAESAR SALAD**

Romaine, Caesar dressing, Parmesan, Croutons.

**WEDGE SALAD (\$1 extra per person)**

Bleu cheese, Bacon, Tomatoes.

**CUP OF SOUP**

Potato cheese, Chicken Tortilla

**ENTREES (Choose three)**

**NEW YORK STYLE TURKEY SANDWICH**

Mozzarella, turkey, lettuce, tomato, mayo, fresh baked bread, French Fries

**BLT**

Lettuce, tomato, bacon, mayo, toasted white bread, French Fries

**COUNTRY CLUB**

Turkey, ham, cheese, bacon, mayo, toasted white bread, French Fries

**GRILLED CHICKEN AND SWISS**

Bacon, Swiss, honey mustard, house bun, French Fries.

**FRENCH DIP**

Thinly sliced prime rib, mozzarella, grilled onions, fresh baked roll, au jus, creamy horseradish, French Fries

**Lucky's Steakhouse  
Lunch Menu B**

**18.99** per person (Excluding tax and gratuity)  
Soft Drinks, Coffee, and Tea Included

**FIRST COURSE**  
(Choose one)

**CHICKEN TORTILLA SOUP**

Fried Tortillas, Cheddar Cheese, Fresh Vegetables

**POTATO CHEESE SOUP**

Bacon bits, Cheddar Cheese

**FRENCH ONION SOUP**

Provolone, Croutons

**ENTREES**  
(Choose three)

**LUCKYS SALAD**

Grilled Chicken, field greens, mixed cheese, almonds,  
bacon, and egg.

**GRILLED CHICKEN CAESAR**

Romaine, Caesar dressing, Parmesan, croutons.

**BLACKEND SALMON CAESAR**

Romaine, Caesar dressing, Parmesan, croutons.

**PECAN CRUSTED CHICKEN SALAD**

Sun-dried cherries, bleu cheese, pecans

**STEAKHOUSE SALAD**

Sirloin steak, roasted peppers, bleu cheese

**Lucky's Steakhouse  
Lunch Menu C**

**19.99** per person (Excluding tax and gratuity)  
Soft Drinks, Coffee, and Tea Included

**FIRST COURSE**  
(Choose one)

**HOUSE SALAD**

Field greens, Mixed cheeses, Tomatoes, Croutons, Onions.

**CAESAR SALAD**

Romaine, Caesar dressing, Parmesan, Croutons.

**WEDGE SALAD (\$1 extra per person)**

Bleu cheese, Bacon, Tomatoes.

**CUP OF SOUP**

Potato cheese, Chicken Tortilla

**ENTREES**  
(Choose three)

**LUCKYS SALAD**

Grilled Chicken, field greens, mixed cheese, almonds, bacon, and  
egg.

**BLACKEND SALMON CAESAR**

Romaine, Caesar dressing, Parmesan, croutons.

**CHICKEN PICCATA**

Caper lemon butter sauce, potato and vegetable.

**12OZ SIRLOIN**

Seasoned Sirloin Steak with Zip Sauce

**STUFFED GROUPE**

Crab meat, lobster cream, potato and vegetable.

**Vegetable choice:** Broccoli, Green Beans

**Starch Choice:** Mashed Potatoes, Baked Potatoes

## Lucky's Steakhouse Dinner Menu

(Prices excluding tax and gratuity)

- **Prime Rib Dinner**  
8 ounce. 18.99 or 12 ounce. 20.99
- **Top sirloin**  
12 ounce 19.99
- **Ribeye**  
16 ounce 23.99
- **New York Strip Steakhouse**  
14 ounce 22.99
- **Filet**  
7 ounce 23.99 or 9 ounce 25.99
- **Porterhouse**  
20 ounce 25.99
- **T-bone Steakhouse**  
16 ounce 16 ounce 21.99
- **Lamb Chops**  
Four double cut 27.99
- **Grilled Atlantic Salmon**  
Fresh dill sauce 19.99
- **Crab Stuffed Grouper**  
Lobster cream 20.99
- **Parmesan Crusted Grouper**  
Lemon butter sauce 18.99
- **Blackened Mahi-Mahi**  
Cajun shrimp, roasted red peppers, lemon butter sauce 19.99
- **Chicken Marsala**  
Mushroom marsala wine sauce 17.99
- **Chicken Piccata**  
Caper lemon butter sauce 17.99
- **Maryland Chicken**  
Crab meat, lobster cream, asparagus 17.99
- **Fettuccine Alfredo** 14.99  
With chicken 16.99 With shrimp 17.99
- **Surf & Turf**  
7 ounce filet with lobster tail 29.99
- **Prime Rib and Crab Stuffed Shrimp** 24.99

All entrees served with homemade bread, house salad, and one side (except pasta selections)  
Side Choice: Broccoli, green beans, asparagus, mashed potato, baked potato, steak fries.

## Lucky's Steakhouse Buffet Menu

Buffets are available for parties of 40 or more\*

Choice of two main dishes

**27.95** per person

Choice of three main dishes

**29.95** per person

Buffet includes: Lucky's house salad or Caesar salad, bread with butter, coffee, and tea.

### MAIN COURSE DINNER

#### CRAB STUFFED GROUPER

Crab meat and lobster cream.

#### CHICKEN MARSALA

Mushroom marsala wine sauce

#### PARMESAN GROUPER

Lemon butter sauce

#### ROASTED PRIME RIB OF BEEF (ADD 4.00)

Carved tableside with zip sauce and creamy horseradish.

#### TRADITIONAL BEEF BURGUNDY

With Cabernet mushroom sauce

#### MARYLAND CHICKEN

Crab meat and lobster cream

#### GRILLED CHICKEN FETTUCCHINE ALFREDO

With Parmesan and cream

#### VEGETABLE

Choice of one: Steamed broccoli, green beans

#### STARCHES

Choice of one: Garlic Mashed Potatoes, Fettuccine Alfredo





## FW: Fundraiser at Fenton Winery & Brewery

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From: connienlee (connienlee@charter.net)

To: andeerossi@yahoo.com

Date: Wednesday, September 21, 2022 at 08:40 PM EDT

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Sent via the Samsung Galaxy Note8, an AT&T 5G Evolution capable smartphone

----- Original message -----

From: Events Coordinator <banquetvenue@fentonwinery.com>

Date: 9/12/22 12:32 PM (GMT-05:00)

To: connienlee@charter.net

Subject: Fundraiser at Fenton Winery & Brewery

Good morning Connie.

I hope this note finds you well. I am writing from our event team e-mail to connect you with Riley and Robin who will help you with all the coordinating. We are excited to work with you in hosting a great fundraiser.

As discussed, we will waive the minimum spend amount. As for the venue fee, we have a flat rate venue fee depending on the day of the week and season and it includes many line items such as set-up, break-down, and rental of all the necessary linens, etc. We can work with you on that as well and only charge what we need to rent specifically for your event. We use Special Occasions in Grand Blanc for most of our rentals, their prices are online and easily accessible. We also have other vendors for specialty items as needed, this can all be discussed throughout planning!

Attached are the banquet packages for Friday and Saturday. We do have slightly different packages for weekdays and Sunday brunch if that might interest you. What is your preferred month and day? How many people do you estimate? What is your preferred time?

You mentioned pizza may be your preferred meal option, we do not offer this in the banquet venue for dinner on Friday and Saturday nights due exclusively to the limited capacity of our ovens. They cannot bake pizza in a timely manner for the Taproom and venue during dinner hours. If we did an off peak time, this would be a non-issue and I can develop a menu price for that. How many hours do you need for your event? Let us know as much detail as possible about your vision and we can send you available dates and menu options.

My best,  
Ginny

Fenton Winery & Brewery  
1370 N. Long Lake Road  
Fenton MI 48430  
(810) 373-4194



Banquet Packages\_Fri and Sat.pdf  
781.1kB

## Banquet room Information

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From: Luckys Fenton (luckysteakhouse@comcast.net)

To: andeerossi@yahoo.com

Date: Monday, September 26, 2022 at 11:21 AM EDT

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Hello!

Thank you for your interest in our banquet room for your event.

The issue is, our banquet room has many windows and open doors that go into the restaurant and may not be a comfortable changing room. Also our bathrooms are quite small for Queens to change comfortably in as well. Another thing that could potentially be an issue is we are currently not able to accommodate individual bills at the moment. Everything would need to be on one check. I will still attach everything you need to know for our room if you ever would like to use us in the future.

Below is all of the information you need to know to set and schedule a banquet with us.

In order to hold the room for your date we do have a room fee. **Mondays - Thursdays the room charge is \$150. Fridays, Saturdays, and Sundays the room charge is \$250**, these room fees are non refundable and they do not go towards your bill in any way. You are purchasing the room for the entire day, no matter the time of your banquet, so feel free to come set up and decorate early in the day. Your server will arrive one hour before your guests arrive to set up their station.

Our room can hold up to 85 people comfortably. **40 people maximum for wedding style dining**. If you have more than 40 people you have to select the buffet option. This is only temporary, until we can increase our banquet staffing. We are hoping to resume to regular banquet style for larger parties in the year 2023.

Below I have attached the menus for the banquet room. Lunch menu options are only available Mondays- Fridays from 11am - 3pm and are not available at all on Saturdays or Sundays. Dinner and Buffet options are available after 3pm Mondays through Fridays as well as all day on Saturdays and Sundays. The appetizer menu is only an added menu. You are not able to select this as your primary choice for a banquet menu, it has to be used with any of the Lunch, Dinner, or Buffet Menus. **All food must be on one bill, we are no longer able to accommodate separate bills at this time.**

**We do have a bar in the banquet room.** We can do this any way you choose. You can have an open bar where you pay for every drink your guests want or we can do a cash bar where your guests pay for all of their own alcoholic beverages. We are flexible about what alcohol selections you would like to have available to your guests. We offer well and top shelf liquor as well as beer and wine. **And of course you are able to select a No Alcohol Option if you choose.**

We ask that you have your payment, food selections, and all details finalized two weeks before your event starts so we can have everything prepared staffing and food ordering wise!

I am available for phone calls 11am-9pm on Mondays 11am-4pm on and Tuesdays 4pm-9pm on Thursdays. I will answer an email any time.

Again, thank you so much!

Sincerely,

Amberlie Krueger  
Event Coordinator/ Banquet Manager

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Current Banquet Menus AEK.odt  
24.5kB



## **Private Patio Rental**

\*\$150 deposit required for booking

### **Enclosed Patio**

Up to 20 Guests | \$150/Hour

21-35 Guests | \$100/Hour

36 - 50 Guests | \$75/Hour

### **Large Covered Patio**

Over 50 Guests | \$75/Hour

## **Private Bartender for Up to 5 Hours | \$125**

\*Please inquire for details - must be booked two weeks ahead

*The prices above do not include 18% gratuity of total rental cost or 6% sales tax*

*\*NO outside food allowed (birthday cake exception)*

# Group Food Packages

(90 minutes of Food Service)

## Appetizer Package

Choice of Three Appetizers | \$11/Person

**Cheese Curds, Barn Nuggets, Chips and Queso, Barn Dip, Beef Nacho Mountain, or Boneless Wings with Choice of three sauces:**

Mango Habanero, Hot Buffalo, Sriracha Bourbon, Hot Honey, Korean, Tiger, Fiery BBQ, Dry Rub – Cajun, Carribean Jerk, Mild Buffalo, Sweet Chili, Dry Rub – Salt & Vinegar, Sweet BBQ, Carolina Golden, Teriyaki, Garlic Parmesan, Dry Rub - Ranch

## Taco Package

Select Protein for Taco Bar:

**Beef - \$11/Person | Chicken - \$12/Person | BBQ Pork - \$12/Person**

Hard and Soft Shells, Lettuce, Tomato, Onion, Cheese, Sour Cream, Salsa, **Choice of Black Beans or Refried Beans**

Kids under 5 – Free, Kids 6-12 – \$6.00

ADD ON (\$20) : Party Sized Salad with Choice of Two Dressings:

Spicy Ranch, Bleu Cheese, Italian, Honey Mustard, Cilantro Vinaigrette

## Pizza Package

Select Three Pizzas | \$12/Person

**BLT, BBQ Chicken, Hawaiian, or**

**Create Your Own with Two Toppings:**

Pineapple, Sausage, Bacon, Ham, Pepperoni, Lettuce, Tomato, Jalapeno, Red Onion, Green Olive, Avocado

ADD ON (\$20): Party Sized Salad with Choice of Two Dressings:

Spicy Ranch, Bleu Cheese, Italian, Honey Mustard, Cilantro Vinaigrette

## Burger Package

Burger Bar | \$12/Person

Certified Angus Beef (1/4lb Burger), American and Swiss Cheese, Lettuce, Tomato, Onion, Pickle, and House Made Potato Chips

ADD ON (\$20) Party Sized Salad with Choice of Two Dressings:

Spicy Ranch, Bleu Cheese, Italian, Honey Mustard, Cilantro Vinaigrette

ADD ON (\$2 per person) - Waffle fries

## **Combination Packages**

Appetizer & Beef Taco Package | \$18/Person

Appetizer & Pizza Package | \$20/Person

Appetizer & Burger Package | \$20/Person

Beef Taco & Pizza Package | \$18/Person

## **Group Platter**

### **Wrap Platter**

(choice of one wrap per platter)

Serves 12-15 | \$65

### **Buffalo Chicken Wrap**

Chicken tossed in buffalo sauce, lettuce, tomato, bleu cheese crumbles & spicy ranch

### **Chicken Caesar Wrap**

Chicken, romaine, parmesan & Caesar dressing

### **Cali Wrap**

Turkey, bacon, avocado, lettuce & tomato

### **Club Wrap**

Ham, bacon, Swiss, lettuce & tomato

### **Veggie Wrap**

Romaine , avocado, cucumber, roasted red peppers, barn dip & balsamic reduction

### **Sub Platter - \$65**

Ham or Turkey

With choice of cheese, lettuce & tomato

### **Add Ons**

(Feeds 10-12 People)

French Fries | \$15

Grandma's Mac n Cheese | \$45

Boneless Wings | \$65

### **Soft Drinks**

Unlimited Coffee, Soda, Tea, and Lemonade | \$2/Person



## Re: Event space inquiry

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From: The Barn (partyatthebarn@gmail.com)

To: andeerossi@yahoo.com

Date: Monday, September 19, 2022 at 02:39 PM EDT

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At both locations, we only have the bathrooms. We do have some "locker rooms" for the hockey players that are enclosed at The Barn. Right now we are renovating the outside at The Barn, and I believe the area they're doing will be enclosed, so that will also be an option.

Thanks,  
Ryann

On Mon, Sep 19, 2022 at 2:00 PM Andrea Rossi <[andeerossi@yahoo.com](mailto:andeerossi@yahoo.com)> wrote:

That was fast, thanks! Is there a private space that the Queens would be able to change clothes/makeup/etc.?

On Monday, September 19, 2022 at 01:55:24 PM EDT, The Barn <[partyatthebarn@gmail.com](mailto:partyatthebarn@gmail.com)> wrote:

Hi Andrea,

I have the 22nd available at The Lodge and the 29th available at either location. I will attach the information below. Let me know if you have any questions.

Thanks,  
Ryann

On Mon, Sep 19, 2022 at 1:52 PM Andrea Rossi <[andeerossi@yahoo.com](mailto:andeerossi@yahoo.com)> wrote:

Hi Heather -

I got your contact information from Levi. We are looking to have a Drag Bingo event on Oct 22 or 29. We would need a space for about 50-75 guests, attendees would pay their own bills for food/beverages and the Queens would need a space to change clothes between sets. You could limit the menu to a few items if that makes it easier to orchestrate.

Is this something the Barn or the Lodge would do? If so what details should I know, or what additional information would you need?

Thank you!  
Andrea Rossi

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**Ryann McDowell**  
Event Coordinator  
(810)-516-3534