

at Michele's

Event Kit

Richland, Washington



A one of a kind, completely customized experience awaits you in this brand new, completely redesigned former Thomas O'Neill Winery location in Horn Rapids, Richland, Washington.

All features have been designed with the ultimate customer experience in mind, including state of the art audio system throughout the facility, grand piano, private dining room, bridal suite, indoor and outdoor stage, and catering capacities on site to accomodate events up to and exceeding 300 guests. The spaces have been designed so you can enjoy private parties and dining or events requiring more integration, such as festivals, fundraisers, and weddings.

The Private Dining Room At Michele's can accomodate up to 40 guests in a beautiful, nature-inspired room that features 4 individual tables cut from a single tree, that can be enjoyed seperately, or link together to form one large family style table.

Enjoy music on the house system, or live pianist on the grand in the dining room. Close yourself off on the 10 foot metal French industrial doors and open up the glass doors to the private patio with fire and water feature as you enjoy delicious paired meals prepared by Chef Logan Carr and are waited on by our exceptional staff.



At a Glance

INTERIOR

Capacity Total: 195 persons

- The Private Dining Room
Capacity: <45
Service: Family style seated dinner, luncheons, or buffet
- The Main Dining Room
Capacity: 50-100
Service: Individual tables, family style, or buffet
- The Velvet Lounge
Capacity: 30-40
Service: Passed Appetizers, Cocktail reception
- Clockwork Bar
Capacity: 25
Service: Passed appetizers, cocktail reception

EXTERIOR

Capacity Total: Unlimited (seating for 300)

- The Exterior Patio
Capacity: 32
Service: Plated dinner service or buffet, cocktail reception
- The Exterior Plaza
Capacity: Unlimited, 300+ seating, weddings, bridal parties, standing receptions
Service: Wedding, Seated dinner, buffet, or cocktail reception
- Exterior Stage Capacity: Can fit up to 20 musicians
- Interior Stage Capacity: Can fit up to 6 musicians



The Private Dining Room

The nature inspired Private Dining Room features a live edge black walnut table made from one tree. Separated into four large individual dining tables, the mirrored pieces align to form two long tables and/or one room-size square family dining table. 40 seated guests can be accommodated in this room.

- Eistein bulb chandelier
- Floor DJ and video input links to a wall-mounted television for conferences
- Custom 10 foot metal doors close the room off from the main dining room
- Glass doors push open to make the room space indoor/outdoor. The patio fire and water feature is just outside the private dining room

Menus are created by Chef Logan Carr. We are pleased to offer wine pairings for your private events.



The Main Dining Room

The interior space capacity is 195 persons. The main dining room, the largest indoor space, has high ceilings and can be conformed to comfortably seat parties of 50-100 guests.

The grand piano acts as the center piece and an interior fire feature warms the room. Two hanging light fixtures light up the room in addition to the custom made wall sconces.

The perfect place for a big buffet or plated dinner.



The Velvet Lounge

With seating for 40 in lush couches and chairs designed in Miami, you'll be relaxing in a bygone era of glam as you sip cocktails and eat appetizers.

This room is nearest to the indoor stage and is typically kept dimly lit.

The perfect venue for small cocktail receptions.



The Clockwork Bar

A large clock with moving gears overlooks the bar, situated between the plaza and indoor stage.

The perfect spot for a cocktail reception prior to dinner.

Featuring special cocktails and mules, this steam punk bar with designs by Nick Alain is just in time.



The Plaza

With unlimited standing capacity and seating for 300, the plaza and adjoining patio is the perfect venue for large parties and weddings.

A private bridal suite just off the plaza hosts three beauty stations, a bathroom, a wall mounted television, and an intercom for ordering directly from the bar or kitchen.



Fire & Water

Comfortable outdoor seating area featuring large umbrella for sun cover and award-nominated fire and water feature.

Across the front entrance way is a bowl style fire feature. Enjoy this fire place with dinner and drinks on the patio outside the kitchen - the perfect seat for the outdoor stage.

Private Dinners

Our restaurant is pleased to offer a wide selection of offerings and can work with hosts personally to design your meal to the theme of your event.

To reserve the Private Dining Room the event space fee is \$1,000. Event space fees will be waived with a minimum \$3,000 food and beverage charge. For parties larger than 50 where we can not accomodate the party in the private dining room alone, a restaurant buyout is required.

*We may be able to offer the plaza and patio as an alternative to the Private Party Room for parties between 40-60. Please contact Heather Riexinger for inquiries.

All parties of 20 or more persons are required to pre order food. If using outside catering, there is a \$2,000 food tax.

You may choose to bring in your own wine for a \$20/bottle corking fee.

Full Buyout

To reserve the entire indoor/outdoor space is \$6,000. Seated dinners requiring 40+ people indoors are required to reserve the entire space with a full buyout.

If food and beverage reaches \$12,000, no event space fee is necessary and will be waived.

All parties of 20 or more are required to pre order food. If using outside catering, a \$2,000 food tax applies. To close down The Clockwork Bar and open your own carries an \$8,000 tax.

You may choose to bring in your own wine for a \$20/bottle corking fee.

The event space fee is due at the time of contract signing unless otherwise negotiated. All food orders must be submitted a minimum of 10 days prior to the event so that we can ensure ample fresh product.

In case of cancellation, all deposits will be refunded in full with a minimum of 60 days advance notice. Deposits for cancellations received less than 60 days prior to the date of the event will not be refunded, and cannot be applied to future parties.



Sample Menu

*Our menu items change frequently according to seasonal market availability.
Our Executive Chef can customize to your liking.*

CHOOSE ONE FOR EACH COURSE

FIRST COURSE

CARROT SOUP

Curried carrot velouté

WATERMELON BASIL SALAD

Candy cane beets, jicama, watermelon, basil

BACON SPINACH SALAD

With black garlic demi-glace

SECOND COURSE

HERB BALSAMIC PORTABELLA MUSHROOM ^{V/GF/DF}

*Grilled balsamic marinated portabella with sweet potato
polenta and seasonal vegetable*

GRILLED ALASKAN SALMON

With Tuscan cream sauce

RIBEYE

8 oz hand cut certified Angus beef

DESSERT

PEAR AND BRIE CHEESECAKE

*Housemade savory Brie cheesecake served with
red wine and poached pear*

CHOCOLATE FLOURLESS CAKE ^{GF}

*Semi sweet cake covered in a bittersweet
chocolate ganache*

SEASONAL SOUBET

Made daily with fresh fruit

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
=Vegan - All items on this page are Gluten and Dairy Free

Catering Menu

PASSED APPETIZERS

PRICES ARE PER DOZEN

BACON WRAPPED JALAPEÑOS

Cream cheese stuffed jalapeño wrapped in bacon

25

BACON WRAPPED PINEAPPLE

Pineapple wedge wrapped in candied bacon

35

BACON STUFFED MUSHROOMS

Button mushroom stuffed with cream cheese and topped with crisp bacon

25

SPINACH ARTICHOKE DIP

30

CROSTINIS

Choose from:

1. Duck, fig, brie

2. goat cheese, caramelized onion, beef

3. Smoked Salmon, Dill Cream Cheese, red onion, capers

24

PRAWN COCKTAIL

Approx 21-35 Prawns per pound.

55 PER POUND

TRAYS AND PLATTERS

PRICES ARE PER 10 PEOPLE

FRESH SEASONAL FRUIT AND BERRIES

120

CHARCUTERIE BOARD

Assorted meats, crackers, fresh herb garnish

180

CHEESE

Domestic and imported cheeses with crostini and fresh grapes

150

CRUDITE

Assorted fresh veggies and house made ranch dipping sauce

120

SALADS

PRICES ARE \$5 PER PERSON

HOUSE GREEN SALAD
TOSSED CAESAR
SPINACH AND STRAWBERRIES

COLDS SALADS

PRICES ARE \$6 PER PERSON

COLESLAW
GREEK MUSHROOM AND ARTICHOKE
POTATO SALAD
MACARONI SALAD
PASTA SALAD
TABOULI

HOT SIDES AND STARCHES

PRICES ARE \$6 PER PERSON

RICE PILAF
ROSOTTO CAKES
MASH POTS
POLENTA
CELERY ROOT AND POTATO PUREE
BAKED POTATO
ROASTED POTATOES

BREADS

PRICES ARE PER PERSON

GLUTEN FREE 8
NAAN 6
BAGUETTE 5
CRACKERS 5
DINNER ROLLS 2

SAUCES

PRICES ARE PER DOZEN

BLACK BEAN HUMMUS 25
BASIL PESTO 30
TAPENADE 30
MELANZANO 25
PEPPADEW HUMMUS 25

PROTEIN

PRICES ARE PER PERSON

SHOULDER TENDER

18

COWBOY STEAK

25

BRISKET

17

AIRLINE CHICKEN

18

CEDAR PLANK ALASKIN SALMON

25

CEDAR PLANK KING SALMON

55

PORK TENDERLOIN

20

TRI-TIP

VEGETARIAN PROTEIN

PRICES ARE \$18 PER PERSON

CHOOSE ONE

BALSAMIC PORTOBELLO

STUFFED PEPPERS

STUFFED SQUASH

SPAGHETTI SQUASH

PORTOBELLO STACK

EGGPLANT LASAGNA

DESSERTS

PRICES ARE PER 10 PEOPLE

CHOOSE ONE

STRAWBERRY TRIFLE

BROWNIES

COOKIES

SHEET CAKES

Family Style Dinners

PAELLA DINNER

\$40 PER PERSON

FOR PARTIES OF 50 OR MORE PEOPLE ONLY

SALAD

BREAD

PAELLA (MEAT OR VEG)

*Meat includes: beef, chicken, chorizo, prawns, clams, mussels, bell
peppers, onions*

Veg includes assorted seasonal vegetables

PRIME RIB DINNER

PRICES ARE \$50 PER PERSON

FOR PARTIES OF 20 OR MORE PEOPLE ONLY

SALAD (CHOOSE ONE)

STARCH (CHOOSE ONE)

SEASONAL VEGETABLES

DINNER ROLLS

AU JUS

HORSEY SAUCE

PRIME RIB

Vino

*If possible, we will order the wine of your liking.
If you'd like to bring your own wine in, a \$20 per bottle corkage fee applies.*

WHITE

*Waterbrook Chardonnay
Pacific Rim Sweet Riesling
Josh Cellars Pinot Gris
Corvidae Wise Guy Sauvignon Blanc
Broxne Grenache Rose
L'Ecole No 41 Chardonnay
Goose Ridge G3 Chardonnay
Maryhill Pinot Gris
Buty Chardonnay Conner Lee Chardonnay*

RED

*Waterbrook Red Blend
Skyfall Merlot
Canoe Ridge Syrah HHH
Heritage Cabernet Sauvignon by Broxne Family
Vineyards
L'Ecole No 41 Frenchton Red
Mercer Canyon Malbec
Goose Ridge G3 Merlot Bottle
Mercer Canyon Cabernet Sauvignon
Belle Glos Clark & Telephone Pinot Noir
North Star Merlot
Columbia Crest Walter Clore Red Wine Private Reserve
Spring Valley Uriah Red Blend
Pepper Bridge Merlot
Pepper Bridge Cabernet Sauvignon*

SPARKING / DESSERT

*La Marca Prosecco 187ml
Enza Prosecco Bottle
Gruet Brut
Gruet Blanc De Blancs Sauvage
Veuve Cliquot Yellow Label Brut
Dom Perignon
Pacific Rim Reisling Glaciere 375ml*

Contact

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RESTAURANT HOURS

Thursday 5-10pm

Friday & Saturday 5-12am

Sunday Brunch 11-2pm

www.atmicheleseventcenter.com



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Reservationist

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Thank you for looking!