

Providing Exceptional Experiences

Weddings & Events

Black Star Farms is nestled among vineyards and orchards on a working horse farm in the Leelanau Peninsula wine country. Our venue is located just minutes from Northern Michigan's beautiful sandy beaches, quaint villages and just 15 minutes from Traverse City attractions. We offer casual upscale dining featuring fresh local ingredients from our own farm at our Bistró Polaris and award-winning wines at our tasting room. Guests can enjoy a relaxing stay in one of our 10 guest suites while staying at the Inn included with a Chef prepared breakfast, and complimentary wine tasting and bottle of wine upon arrival.

Black Star Farms wants your event to be memorable. We will work with you to ensure your event reflects your own taste and personal touches, while offering our own unique twist and experiences. Our goal is to relieve you of the many details that go along with hosting a successful event so that you, as well as your guests, can thoroughly enjoy your occasion.

ARCTUROS

AQUARIUS

COURTYARD

PEGASUS BARN

VINEYARD



ARCTUROS

This charming space is perfect for any intimate dinning reception or large cocktail social. Offering a dedicated bar and two candle lit marble fireplaces.









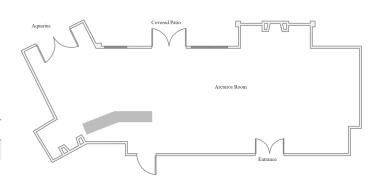


1050 SQ FT
ACCOMODATES
UP TO 35 GUESTS FOR

GREAT FOR: Networking mixers, private events, cocktails, seminars

VIBE: Elegant, refined, classic

	Fri-Sat	Sun-Thurs	Capacity
May - Oct	7700-10K	1500-4500	40 (seated dinner)
Nov - April	1500-4500	1500-4500	40 (seated dinner)







BLACK STAR FARMS

Weddings & Events

COVERED COURTYARD











CASUAL ELEGANCE

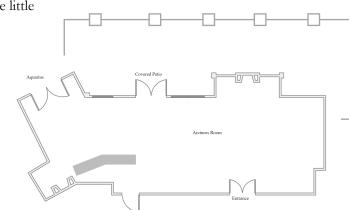
In nice weather, guests can enjoy being outside on the covered patio off the back of the Inn with views of our beautiful perennial garden. Our favorite little hide away to host a rehearsal dinner, cocktail hour or private event.

GREAT FOR: Networking mixers, dinners,

showers

VIBE: Intimate, boutique, relaxed







AQUARIUS

Aquarius is the largest of our event spaces inside the Inn. Large white pillars frame the room in a very neutral palette to create a beautiful indoor ceremony or reception dinner. Removable hardwood flooring can be positioned anywhere to accommodate dancing the night away.









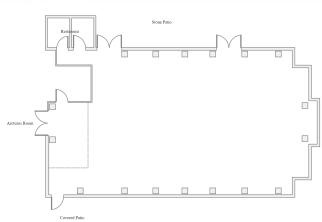


2100 SQ FT ACCOMODATES UP TO 150 GUESTS

GREAT FOR: Weddings, company retreats, fundraisers

VIBE: Inviting, refined, sophisticated

	Fri-Sat	Sun-Thurs	Capacity
May - Oct	7700-10K	1500-4500	150
Nov - April	1500-4500	1500-4500	100







PEGASUS BARN

AND COURTYARD

This beautiful centennial barn is the perfect backdrop to any ceremony or reception. Enjoy cocktails on the back patio overlooking the horse pastures or while enjoying the warmth of a fire under a starry night in the courtyard or a game of horseshoes.





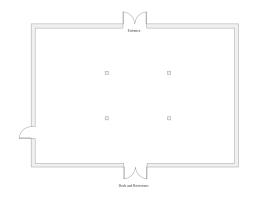




2200 SQ FT ACCOMODATES UP TO 150 GUESTS

GREAT FOR: Receptions, birthdays, graduation parties VIBE: Rustic elegance, private, timeless

	Fri-Sat	Sun-Thurs	Capacity
May - Oct	7700-10K	1500-4500	150







VINEYARDS

Elevate your wedding in our hilltop vineyard. Overlooking our equestrian farm, with distant views of West Grand Traverse Bay, offering the perfect backdrop for your outdoor Ceremony. This space includes wooden folding chairs, access to power, and authentic wine barrels to bring your winery wedding to life.









GREAT FOR: Ceremonies, elopements, vow renewal VIBE: Rustic, private, scenic, natural

	Fri-Sat	Sun-Thurs	Capacity
May - Oct	7700-10K	1500-4500	+150







Elopement or Vow Renewal for 10 guests

Select a ceremony site from the Vineyard, Arcturos Room, Stone Patio, or Covered Patio in our Garden for three-hour timeframe (Setup, Ceremony, and Pictures).

Includes one bottle of our Bedazzled sparkling wine to toast and complimentary cheese board.

Pricing for Elopement Package

\$1,500 Sun-Thursday (non-peak season dates only) \$2,250 Friday & Saturdays (non-peak season dates only)















Details & Inclusions

We provide complete guidance for all on-site details and catering is offered throughout the entire planning process with our catering and conference services team. The day of your wedding you receive our staff's full attention to make sure the details of your special day are attended to.

- Set-up, break-down and cleanup of both ceremony and reception
- Ergonomic banquet chairs
- Floor length white linens
- White linen napkins, China, glassware, champagne flutes, flatware, etc.
- Tables for your celebration (High tops, guests, cake, DJ, stations, place cards)

We supply you with a complete list of our preferred vendors upon booking including officiates, photographers, florists, shuttles, videographers, off-site lodging, ceremony musicians, disc jockeys, live music, cake vendors, etc.

Outside vendors are not included under facility fees – we coordinate with your vendors for deliveries of items such as flowers, cake, and music services.

You are welcome to use your own vendors. Contact information is required to be provided to your onsite Black Star Farms event coordinator or other dedicated service team members.

Food Services & Catering:

Catering food costs are not included in facility fees. All food items purchased or consumed by your attendees at Black Star Farms must be supplied and prepared by Black Star Farms. We are happy to provide you with our catering menu and coordinate tastings upon request.

- Our average cost per guest for cocktail hour and dinner service starts at \$65.
- Service staff professionals provided by Black Star Farms are available for additional per/hour rate.



Beverage Services:

Beverage costs are not included in the facility fees. All wine used during the special event must be supplied and served by Black Star Farms; outside wine is not allowed by law. Any liquor and/or beer must be supplied by the host and service of such beverages is exclusively limited to Black Star Farms by law. The host can provide any beer or spirits for the event, if you would like to have them available to your guests at your event.

- All wine served must be purchased from Black Star Farms
- You may provide your own beer and liquor with additional garnish package fee automatically applied
 - Maximum of 6 different spirits (750 ml bottles preferred)
 - Maximum of 4 varieties of bottle or canned beer (Excludes Yuengling)
 - Maximum of 2 kegs (additional \$15/keg icing fee applied)
- Equipment for cooling and serving beverages by the glass is included and will be provided
- Quotes can be provided for additional ice, equipment, taps, or additional beverage serving needs

The Inn:

Our Inn at Black Star Farms features ten luxurious guest suites, please <u>visit our website</u> for guest suite availability or contact the Innkeeper at <u>231-944-1251</u> to answer any questions you may have pertaining to guest suite accommodations.

To make your reservation:

A 50% deposit on the facility fee is required to hold your reservation of the facilities.

Let our experienced team help make your event a memorable one!

Black Star Farms is a 12 out of 10 venue that I will forever recommend! Not only is the venue absolutely stunning from the top of the vineyard, to the Inn, to the Barn, but the team at Black Star was truly a dream to work with.



Batch Cocktails | \$150/gallon

Cherry Lemonade

Black Star Farms Spirit of Apple Brandy Blanco, Black Star Farms CherrJus, Lemonade

Lavender Lemonade

Black Star Farms Spirit of Apple Brandy Blanco, Lavender Simple Syrup, Lemonade

Mint Lemonade

Black Star Farms Spirit of Apple Brandy Blanco, Mint Simple Syrup, Lemonade

Black Star Farms Cocktails | \$11/each

Mule

Apple Brandy Blanco, Ginger Beer, Lime Juice, and bitters.

Apple Fashion

Black Star Farms Spirit of Apple Brandy, Sirius Maple, Maple Syrup, Orange Bitters

Standard Garnishes \$6/person

Soda, Tonic Water, Orange Juice, Cranberry Juice, Lemon Wedges, Lime Wedges, Orange Wedges, Cherries

Garnish Add-Ons

Ginger Beer \$30 Simple Syrup \$30 Seasonal Berries \$30 Olives \$30

Non-Alcoholic Beverages \$18/gallon

Iced Tea Coffee Hot Chocolate Lemonade +\$7 for flavored (Cherry, Mint, Lavender)

Ginger Beer - \$2.25 per bottle

Soda: Coke Cola, Diet Coke Cola, Sprite, Ginger Ale, Club Soda - \$6/2L

Availability and pricing subject to change



Wine Menu

Sparkling

\$20/bottle – Bedazzled, Delighted \$36/bottle – Blanc de Blanc

Dry White

\$20/bottle Arcturos Pinot Gris, Pinot Blanc, Dry Riesling, Pinot Noir Rose, Sur Lie Chardonnay

\$22/bottle – Arcturos Barrel Aged Chardonnay

Sweet White

\$20/bottle - Arcturos Late Harvest Riesling

Dry Red

\$21/bottle - Red House Pinot Noir

\$26/bottle - Arcturos Pinot Noir, Vintners Select Blend

\$29/bottle - Arcturos Merlot, Arcturos Cabernet Franc

\$51/bottle - Leorie Vineyard Merlot Cab Franc

Sweet Red

\$28/bottle - Artisan Red Blend

Availability and pricing subject to change



Frequently Asked Questions

We understand you have lots of questions when trying to select the proper venue for your special event. We have provided some frequently asked questions with answers to help.

What information do I need to prepare before touring with Black Star Farms?

Before touring our venue, please prepare a list of questions you would like answered. Please have 1-2 potential alternative dates for your wedding so we can check into availability. We offer site visits Tuesday – Saturday based upon availability. **Saturdays tend to book at least 2 weeks in advance.**

How do I book the venue for my event?

We recommend you do a site visit of our venue prior to booking your event. Black Star Farms requires a non-refundable first deposit equal to 50% of the facility fee, along with a signed agreement to secure the date.

How long can my event last?

All events must conclude by 10pm per the local Township law. All non-registered Inn guest must depart the venue immediately upon the event conclusion.

What's the capacity of your event spaces?

Our maximum capacity is 150 people.

Do you have a water view?

We do have a small water view of the west bay from the vineyard site.

What is included with the facility fee?

Use of the venues, tables and chairs within our inventory, white linens with choice of black, ivory, or white linen napkin options, battery operated tea lights, glassware and plate settings.

What if I want to upgrade the linens, tables, chairs, etc.?

All upgraded tables, chairs, linens, lighting, China, flatware, glassware, draping, lounge furniture, etc. is to be booked through Black Star Farms.



When can I start decorating the event spaces?

You may start setting up the morning of your event at 9 AM

Do you have preferred vendors?

When you book an event with us, we will share a list of vendors that we work with on a regular basis.

What happens if it rains?

We will always have a backup location in place if you plan to hold and outdoor event. If the forecast is predicting 50% chance of rain, we will move your event indoors. We require an inclement weather decision to be made the 10am the day of your event.

Does the vineyard have a power source?

Yes, our vineyard does have power.

Does Black Star Farms allow the use of open flame candles at my event?

For safety concerns, the use of open flame is prohibited within building confines.

Is the Pegasus Barn heated?

The Pegasus Barn is a classically constructed centennial barn that does not have heat or air condition. Propane heaters can be made available at an additional cost.

Does Black Star Farms provide guest parking?

We provide guest parking signs that mark our event parking lots. With larger groups we do have parking attendants to help direct people where to go.

How do I select food options for my event?

All food items purchased or consumed by your attendees at Black Star Farms must be supplied and prepared by Black Star Farms catering team. We will provide you with our catering menu.

Do you cater to the needs of dietary restrictions and food allergies?

We take food allergies and dietary restrictions very seriously at Black Star Farms. We need to know the name of the individual and the allergy or restriction when you give us your final count.

Do you do food tastings?

We offer menu tasting typically 6 months in advance from your wedding date (typically January – April). We will also plan your event at the same time. We will provide you with our wedding menu tasting menu.



What is Black Star Farms beverage policy?

All wine, cider and sparkling wine must be purchased from Black Star Farms for your event. Outside spirits and beer are allowed to be brought in by a host of the event but must be agreed upon and serviced by Black Star Farms. We will provide you with our beverage menu.

Does Black Star Farms have garnishes and mixers for spirit beverage service?

Black Star Farms will provide the garnish/mixer packages for spirit beverage service at your event for additional cost. We will provide you with our beverage menu.

Are there additional fees for beer?

The host can provide cans, bottles, or kegs. Kegs incur a \$15 per keg fee.

Can I use my Wine Club membership discount on wine purchased for my private event?

Wine Club Membership discounts are not accepted for wine purchases for a private event. Wine for a private event is billed at the retail price based on bottle consumption.

Will Black Star Farms allow outside desserts?

We allow you to bring in an outside wedding cake. There is a \$2.50 person fee for cake cutting which includes plates, forks, napkins and service.

What county do I apply for a marriage license?

Leelanau County. Visit the following link to assist you further: Leelanau County Marriage License

Do you have a bridal suite at your venue?

Yes. You have access to it at 9 AM the day of your event. It can accommodate up to 6-12 people.

Will other events be taking place the day of my event?

We are able to host multiple private events at our venue, we host only one wedding event per day.

When is the vineyard typically netted?

When the vines are netted, depends a lot on temperatures we experience during the summer months. We typically see nets appear at the earliest in late August – September. The nets remain on the vines until after harvest takes place and are removed toward the end of October early November. We use half black nets surrounding the vineyard site.

When do I have to clean up from my Event?

Our staff will consolidate any personal décor items at the end of the event, all items must be removed from Black Star Farms by 11am the following day. We do require you to take any gifts or cards at the end of the event.



Inn Frequently Asked Questions

How many people can the Inn accommodate for sleeping?

The Inn at Black Star Farms features 10 luxurious guest suites which sleeps 22 guests comfortably. We may accommodate up to 26 guests with some guests sleeping on pull-out couches.

Individual Inn accommodations and reservations are handled by the Innkeepers at: <u>231.944.1251</u> or visit <u>blackstarfarms.com/inn/</u>

Can I book all 10 Inn guest rooms?

Yes, if available; inquire with your catering sales manager about full inn rentals.

What time is check in?

Check in is between 4-6:30pm. We will always prioritize the bride/groom's room for early check in when possible but cannot guarantee an early check in for any rooms.

What time is check out?

Check out is 11AM

What is the pet policy at the Inn?

We do not allow pets inside the Inn or event spaces unless they are service animals.

How do you handle room assignments?

You provide a list of the names of who will be staying in which room(s) and those guests reach out to us to provide additional details and to place a deposit on their room(s)

Are children allowed to stay in the Inn?

When one party reserves the whole house, we lift our 18 and over policy so children of any age are allowed to stay at the Inn. Children under the age of 18 are not allowed to stay at the Inn with a partial house rental.

What is included in the room rate?

Each morning our chef prepares a gourmet breakfast entrée with consciously-sourced ingredients. You also receive a bottle of our house wine upon arrival for the room and guests are welcome to enjoy a complimentary flight of wine at the tasting room on site.

