

Dining

PRIVATE DINING EXPERIENCES



ZINGERMAN'S
Cornman farms



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People often tell us there's something about Cornman Farms that feels like home. Something warmly nostalgic. Maybe it's our classic, lovingly restored red barn, or our picture-perfect white farmhouse, complete with porch and rocking chairs. Perhaps it's the big trees, sunflowers or sweeping lawn. Maybe it's the smell of fresh-baked bread pudding wafting out of our farmhouse kitchen, or the love and care shown by each member of our team. What matters most is this: you'll feel right at home here.

Whether you're planning a team retreat, an anniversary celebration, a fundraiser, or anything else that involves gathering people together, we have a space for you. With sprawling fields, lush gardens, and historical buildings set on 27 acres of pastoral beauty, Zingerman's Cornman Farms offers a warm and inspiring atmosphere for meetings and celebrations of all kinds. Host your event here and feel like you're a world away (even though you've barely left Ann Arbor).

Yours,

Kieron Hales & Tabitha Mason

Kieron Hales & Tabitha Mason
Zingerman's Cornman Farms
Managing Partners



A man wearing a tan hat, a red and blue plaid shirt, and blue denim overalls with orange suspenders. He is smiling and leaning on a wooden post in a field of green plants with small red and pink flowers. The background is a soft-focus landscape with trees and a path.

Chef Kieron Hales

Cornman Farms' executive chef and founder, Kieron Hales, brings his top notch pedigree working at some of the world's best restaurants to creating memorable dining experiences at the farm. His posts have included the three star Paul Bocuse in France and Dal Pescatore in Italy, as well as cooking for the British Royal family and three U.S. Presidents.

Each couple works with our culinary team to curate a personalized and authentic dining experience, one that resonates with them and their guests. Utilizing our chef's garden and relationships with local farmers, every meal at Cornman Farms is made with fresh, farm-to-table ingredients.

[Click here](#) to learn more about our food philosophy.





Your Private Dining

Our private dining offerings, available Monday and Wednesday dates, can accommodate up to 75 guests. The private dining team will coordinate all the details, bringing attention, care and hospitality to you throughout the process. You and your guests will enjoy a one of a kind farm-to-table seasonal menu prepared by Chef Kieron Hales. Your event will include:

- A four hour private venue rental
- Seated dinner (four course farm-to-table meal)
- Zingerman's coffee & tea station
- Coke products
- Vintage farm china

	Farmhouse (22 max)	Red Barn (75 max)
First 14 people	\$3,500	\$4,000
Per person above 14	\$150/Person	\$150/Person

Packages are subject to 6% sales tax and 18% admin fee.
Above pricing is subject to change until a signed agreement is received.





Private Dining Spaces



The Farmhouse

Originally built in 1834, our recently renovated Farmhouse allows for total privacy overlooking our beautiful front grove. See what's happening behind the scenes in our exhibition kitchen, drink a cup of tea in our library and browse our cookbook collection, or simply lounge in the adjoining dining and living rooms with your guests. Features include wood-burning fireplace, heating and air-conditioning, and restrooms.

The Farmhouse seats as many as 22 guests for lunch or dinner.

[Click here](#) to see more images of our Farmhouse.





The Red Barn

An American icon, elevated. Our lovingly restored and modernized Red Barn, built in 1837, features a stunning gabled roof, heating and air-conditioning, wood-burning fireplaces, a built-in bar, elevator and restrooms.

The upper level loft features beautiful high ceilings with a gabled roof and large open area for dining, dancing, and presentations. The lounge, located on the lower level, is designed to offer a unique and comfortable space reminiscent of old world bar rooms. It features leather seating, a double bar, men's and women's restrooms, fireplace and an outdoor patio.

The Red Barn seats as many as 75 guests.

[Click here](#) to see more images of our Red Barn.





Menu & Upgrade Offerings

Non Alcoholic Beverages

Lemonade Bar

\$8.00 / Person

Gourmet Hot Chocolate Bar

\$8.00 / Person

Beverage Packages

Beer & Wine Package

\$35.00/ Person

3 hour bar service from our beer and wine menu.

Full Bar

\$50.00/ Person

3 hour bar service from our beer, wine & spirits menu.

Wine Pour Dinner Service

\$20.00/ Person

Wine service with dinner selected from our wine menu.

Favors & Desserts

Fireside S'mores

\$6.25 / Person

Zingerman's Bakehouse Cake

Custom

Services

Photography

Custom

Menus by Jade Social

\$4.00 Each, Plus Shipping

Placecards by Jade Social

\$2.00 Each.Plus Shipping

DJ Services & Live Music

\$400-\$1,700

Visit with Farm Animals

\$275.00 / Hour

available April-October





ZINGERMAN'S Cornman farms

Contact one of our wonderful staff members
to schedule a tour and request more information.

(734) 619-8100

www.cornmanfarms.com

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