

details

Thursday, February 2, 2012

Vermont Vendor Spotlight: Michael's on the Hill

This series is intended to showcase the wealth of talent right here in the state: people that can help you plan your dream event. Today's Vermont Vendor Spotlight is with Laura Kloeti of **Michael's on the Hill**.

What type of business are you in? How long have you been in business?

Michael's on the Hill is a Chef-Owned, Farm-to-Table, European-influenced restaurant. We offer the highest level of quality and service in a relaxed, welcoming atmosphere. The 1820 farmhouse is surrounded by acres of rolling lawns, forest and perennial gardens, and wherever possible we utilize our own fruits, vegetables, herbs and flowers. At any given time, at least 30 different local farms are used on the menu. The restaurant has been awarded with the Wine Spectator Award of Excellence, the Sante Magazine Regional Sustainable Restaurant Award and is Vermont's first Certified Green Restaurant. Chef Michael was honored as Vermont Chef of the Year in 2008, and this year, Michael and I were awarded Vermont Restaurateurs of the Year 2011 by the Vermont Chamber of Commerce. The restaurant will celebrate its 10th year this June. Michael's on the Hill offers private dining facilities, full site rentals and does on and offsite catering.



Barn dining room with seating for up to 66 guests

What made you want to get in to this line of work?

We both love to cook and help create wonderful memories, We love doing different kinds of events which allow us to use our artistic sides and most importantly, the feeling we get at the end of an event, when our clients are full, happy, and feel proud.



House-smoked trout with heirloom bean salad & horseradish cream

What is unique about you or your business?

Michael and I own our business, and hold ourselves to a very high level in terms of quality, attention to detail, and responsibility to our clients. When we plan an event with a client we take as much time as is needed to explain, discuss, and clarify all of the details. We are passionate about great food and service, and creating the exact experience that our clients have dreamed of, so we make custom menus to assure that they have exactly what they want.

Michael and I have a very strong work ethic and we are highly motivated to do the job properly and to make our clients as happy as they can be. To us, all we have is our name, and we'll never take on an event unless we are 100% certain that it will be executed flawlessly, and will never sacrifice the quality of an event or our brand out of greed. Either Michael or I are at each offsite event to supervise, and that is something that I think is extremely important. Our staff has been with us for years and they are extensions of us. We are very proud of the food and service that we provide whether it is in the restaurant or at an offsite venue. In a nutshell, I think our drive towards excellence in everything we do is the biggest personal motivator for us and quite unique!



Birch-roasted salmon with celery root ragout, fennel cream and pea sprouts

What has been your favorite wedding to work on and why?

We've done so many different events from fireworks and black tie to corn on the husk and pie! It is hard to pick just one, but in our hearts, we're leaning towards shabby chic events that automatically put the guest at ease and allow us to celebrate the season's natural beauty with color, flavor and great local ingredients. Grazing menus are also really fun because it promotes lots of mingling and guests to try many different items.



Country pate platter with house-pickled vegetables

If you could tell every bride one thing during their engagement, what would it be?

This is an exciting time in your life, and it is important to enjoy this time and your wedding to come. Pick an experienced caterer/planner that you trust so it doesn't become stressful, and so that you are comfortable letting go at your wedding.



Maine crabcake with heirloom beets and Meyer lemon

You can find more information about Michael's on the Hill online at www.MichaelsOnTheHill.com. If you are a Vermont Vendor and would like to be included in this series, please drop me a line! hannah@detailseventsvt.com

XOXO

Hannah