



## Group Wine & Food Experience Menu

Group Wine & Food Experiences



April, 2022

### Double Cabana\*

Up to 16 people

**\$250 Facility Fee**

**\$350 Food/Wine minimum**

(100 Wine min.)

+20% Gratuity + Tax

### Split Tent\*

Up to 30 people

**\$500 Facility Fee**

**\$750 Food/Wine minimum**

(1 Case Wine min.)

+20% Gratuity + Tax

### Full Tent\*

Up to 60 people

**\$1,000 Facility Fee**

**\$1,500 Food/Wine minimum**

(2 Cases Wine min.)

+20% Gratuity + Tax

### Weekday Magnum Tent

Up to 150 people

**\$2,000 Facility Fee**

**\$3,000 Food/Wine minimum**

(4 Cases Wine min.)

+ 20% Gratuity + Tax

### Indoor Event

Up to 25 people

**\$400 Facility Fee\***

**\$600 Food/Wine minimum**

(1 Case Wine min.)

+20% Gratuity + Tax

- A section of our Vista Room can be reserved for your group

- Monday through Thursday (any 3 hours)

- Friday through Sunday from 5pm to 8pm

### Weekend Magnum Tent

Up to 150 people

Saturday **\$7,000 Facility Fee**

Sunday **\$5,000 Facility Fee**

**\$3,000 Food/Wine minimum**

(4 Cases Wine min.)

+ 20% Gratuity + Tax

### Reservation Details:

- Deposit: 50% of Facility Fee due upon booking (non-refundable), and 50% due 3 weeks prior to event date (non-refundable)
- Credit card required on file to secure reservation
- Food/Wine cost to be paid upon ordering 15 days prior to event
- Facility Fee includes:
  - 1 server for Split Tent, 2 servers for Full Tent, set-up and clean-up of Food & Wine
  - Plastic utensils and paper goods
  - Event Space for 3 hours (set-up 45 mins prior to start time)
- Food order required 10 days before event date
- Guests are responsible for set-up and take-down of decorations (no confetti allowed)
- Outside Food, Alcoholic Beverages, Music or Microphones are not allowed
- Old York Cellars has the right to book multiple events at same date/time (space permitting)
- Vintner's Club Members get 10% off

### Time Slots:

- **Monday through Thurs.** 3 hours between 12pm to 7pm

- **Friday through Sunday** Session 1: 12pm to 3pm  
Session 2: 5pm to 8pm

\* Monday through Thursday, the facility fee and Food/Wine minimum are 50% off (except for Magnum Tent)

\*\* Outdoor events available from April through November

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## WINE MENU

### Special Wines

**Wine Slushie** – Flavors Change Weekly **\$10/Glass**

**Vintner's Blend Red & White btl: \$20-\$24**

Series of wine blends created for our Vintner's Club Members.

Currently available: **White IV** (available by glass), **V**, **Red VI**

**Sparkling White btl: \$25**

A sparkling variant of our award-winning Chardonnay. Lightly sweet & crisp with an undertone of lemon & apricot.

**Sparkling Rosé btl: \$25**

Made from Chambourcin grapes, this off-dry Rosé has a crisp acidity with a clean finish.

**Sparkling Blueberry btl: \$25**

Sweet & Tart, just like the perfect blueberry.

### Whites

**2021 Albarino gl: \$10 | btl: \$25**

Aromas of lemon zest and honeysuckle on the nose. A touch of minerality and lemon grass on the palate, finishing in balance with lingering complexity.

**2021 Vidal Blanc gl: \$10 | btl: \$20**

*Menu subject to change, V= Vegetarian, GF= Gluten Free*

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This French-American hybrid grape makes a crisp, clean, & well-balanced, with hints of herbal lemon & chamomile.

### **2021 Pinot Gris btl: \$21**

A French-style Pinot Grigio expressing hints of pineapple & melon with light acidity and a clean finish.

### **2019 Chardonnay btl: \$21**

Medium-bodied, lightly oaked and soft acidity with hints of apple

### **2019 Reserve Chardonnay gl: \$10 | btl: \$28**

This barrel-aged wine boasts aromas of apple, butterscotch & a hint of yellow rose.

### **2021 Reserve Sauvignon Blanc gl: \$10 | btl: \$27**

Clean & crisp with aromas of lemon zest and apple blossom. Layered flavors of grapefruit, up-front with lingering stone fruit.

### **What Exit White btl: \$18**

This off-dry blend is made from un-oaked Chardonnay & Pinot Gris. It sports apricot notes and a smooth finish.

### **2020 Riesling gl: \$10 | btl: \$19**

Light and refreshing with hints of apple and pear with a clean finish.

## Reds

### **2021 Reserve Rose gl: \$10 | btl: \$25**

Made from 100% Chambourcin this dry rose has hints of strawberry & citrus with a clean, soft finish.

### **2019 Cabernet Sauvignon btl: \$26**

Ripe berry, cranberry, and raisin notes with soft tannins and acid. Pairs well with steak or a Black & Blue burger.

### **2020 Merlot gl: \$10 | btl: \$24**

Hints of dried cherry and spice with strong, yet balanced acids & tannins. Think steaks & hearty cheeses with the Cab wannabe.

### **2018 Reserve Cabernet Sauvignon gl: \$10 | btl: \$32**

A full-bodied Cabernet expressing hints of cedar, cherry, and clove. This red has soft-tannins and balanced acids that were achieved through the barrel-aging process.

### **2020 Reserve Merlot gl: \$10 | btl: \$30**

Medium-bodied with hints of cherry and spice. Smooth finish with balanced tannins and acids.

### **2019 Syrah gl: \$10 | btl: \$24**

Medium-bodied, red with hints of berry, spice and earthy notes.

### **2020 Malbec gl: \$10 | btl: \$21**

Dark aromas of plum and cassis with flavors of spice & blackberry. Round finish with hints of oak & minerality.

### **What Exit Red btl: \$18**

Blend of Syrah, Cabernet, and Merlot with dried fruit and earthy characteristics balanced by light acidity.

## Sweet Wines

♦Qualifies for 3 for \$35

### **-7° (500 ML) btl: \$32**

Ice Wine Style Limited Release

### **What Exit Blush gl: \$10 | btl: \$18**

Light and fruity, this semi-sweet blend does not take life too seriously but seriously supports local charities

### **Blackberry Reserve gl: \$10 | btl: \$16.50**

Made from 100% regionally grown blackberries, this wine is sweet & tart, just like the fruit when it's freshly ripened.

### **Peach Reserve gl: \$10 | btl: \$16.50**

This fruit wine is perfectly peachy, but not too sweet to enjoy a glass or serve over fruit salad.

### **2018 Southpaw Red btl: \$29**

This ruby, PORTugese-style dessert wine is made from our Chambourcin. The black cherry and prune is complemented by a shot of sweetness.

### **2018 Southpaw White gl: \$10 | btl: \$30**

Estate grown Riesling & Ravat expressing hints of honey and tropical fruit with a smooth finish. Fortified with Brandy.

### **♦Apple White gl: \$10 | btl: \$15**

Crisp, flavorful, with hints of Granny Smith Apple.

### **♦Sweet Peach btl: \$15**

This wine will remind you of biting into a ripe, juicy peach fresh off the tree.

### **♦Sweet Blueberry gl: \$10 | btl: \$15**

100% N.J. Blueberries made into a delicious wine.

### **♦Blackberry Red btl: \$15**

This wine is bursting with flavor of sun-drenched berries!

### **♦Raspberry Blush gl: \$10 | btl: \$15**

## Group Wine & Food Experience Menu

### CATERING OPTIONS

#### **Platters: Small (serves 5-6) or Large (serves 10-12)**

##### **Cheese Board** - V/GF option available

Small \$50 | Large \$95

Assorted Spanish cheeses, served with Marcona Almonds, Olives, & Spanish Picos

##### **Mixed Artisan Board** - GF

Small \$60 | Large \$115

Spanish Chorizo, Serrano Ham, Gouda & Manchego cheeses, Olives, Marcona Almonds, Quince Paste, served with Grapes

##### **Tapas Sampler Platter** - V/GF option available

Small \$75 (choose 3 items)

Large \$140 (choose 6 items)

Choice of: Pan Con Tomate, Grilled Spicy Chorizo, Tortilla Espanola, Spanish Meatballs, Chicken Croquettes, Bacon Wrapped Dates

##### **Empanadas Sampler**

Small \$75 - Assortment of 12 empanadas (Chicken, Beef, Vegetable)

Large \$140 - Assortment of 24 empanadas (Chicken, Beef, Vegetable)

##### **Bocadillo (Sandwich) Platter\***

Small \$100 - Assortment of 4 sandwiches

Large \$170 - Assortment of 6 sandwiches

Choice of: Serrano Ham, Grilled Chicken, Chorizo, Spanish Cured Pork, Vegetable, Bocadillo de Tortilla, Tetilla Cheese

\* Served with Mixed Salad and Chips

##### **Paella-Tapas Party Pack\*** - V/GF option available

Small \$210 (choose one Paella + Tapas)

Large \$400 (choose up to two different Paellas + Tapas)

##### Choice of Paellas:

Paella Del Chef: Chicken, Chorizo, Grouper & Shrimp

Paella Old York: Chorizo, Chicken, Pork Loin, Green Beans

Vegetarian Paella: Asparagus, Broccoli, Carrots, Zucchini, & Squash

Tapas included: Chicken Croquettes, Spanish Meatballs, Tortilla Espanola

\* Served with Mixed Salad & Grilled Seasonal Vegetables

##### **Brunch Platter** - V/GF option available

Small \$120 | Large \$225

Includes: Avocado Toast, Pan Con Tomate, Tortilla Espanola Sampler (vegetable, chorizo), Tetilla Cheese with Smoked Salmon, Patatas Bravas, Bacon, assorted Fruit Salad, Coffee service & Juice

##### **Chef Jose's Dessert Platter**

Small \$55 | Large \$80

Includes: Poached Pear (in Old York Cellars red wine), Tarte de Santiago (Spanish-style almond cake), Flan (traditional Spanish-style)

## Group Wine & Food Experience Menu

### Cupcake Tower

*Small \$18 | Large \$35*

Enjoy a festive tower of cupcakes infused with Old York Cellars wines, made by BAM Desserts in Somerset, NJ

### Full Service Food/Wine Package

*Weekday | \$80 + 20% Gratuity + Tax per person (Split Tent, Full Tent, Magnum Tent)*

*Weekend | \$85 + 20% Gratuity + Tax per person (Split Tent & Full Tent only)*

Includes: Facility Fee, Paella-Tapas Party Pack, Mixed Artisan Board, Wine Service\*, Dessert, Coffee, Tea, Water

- ~ Indoor Event: Min. 20 people
- ~ Split Tent: Min. 25 people
- ~ Full Tent: Min. 50 people
- ~ Magnum Tent: Min. 100 people

\* Wine limited to 1/2 bottle per person

### Beverage Menu

- ~ Sangria  
*\$20 per Pitcher (serves 5 glasses)*  
*\$90 per Jug (serves 30 glasses)*
- ~ Sparkling Toast  
*\$3 person (10 person minimum)*
- ~ Mimosas  
*\$3 person (10 person minimum)*
- ~ Joe's Iced Tea, Joe's Lemonade, Bottled Water (assorted)  
*\$3 person*
- ~ Coffee and Tea  
*\$2 person*

### Gifts & Favors

- ~ Custom Labeled Wines  
*\$16 each | 375ml half bottles*  
*\$20 each | 750ml full bottles*
- ~ Souvenir Wine Glass  
*\$5 each*
- ~ OYC Raw Honey - 8oz  
*\$6 each*
- ~ OYC Blueberry Malbec Hot Sauce  
*\$9.99 each*
- ~ OYC Wine Glass Candle  
*\$12.99 each*

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