

Group Wine & Food Experience Menu January, 2023



Double Cabana*

Up to 16 people

	<u>Facility Fee</u>	<u>Food/Wine Min.</u> (\$100 Wine Min.)
Mon - Thurs	\$200	\$250
Friday	\$250	\$400
Saturday	\$300	\$400
Sunday	\$250	\$400

Indoor Event*

Up to 40 people Mon - Thurs

Up to 25 people Fri - Sun

	<u>Facility Fee</u>	<u>Food/Wine Min.</u> (1 Case Wine Min.)
Mon - Thurs	\$300	\$400
Friday	\$500	\$750
Saturday	\$600	\$750
Sunday	\$500	\$750

* Double Cabana & Indoor Event can be combined on weekdays only

Split Tent

Up to 30 people

	<u>Facility Fee</u>	<u>Food/Wine Min.</u> (1 Case Wine Min.)
Mon - Thurs	\$300	\$500
Friday	\$500	\$900
Saturday	\$600	\$900
Sunday	\$500	\$900

Full Tent

Up to 60 people

	<u>Facility Fee</u>	<u>Food/Wine Min.</u> (2 Cases Wine Min.)
Mon - Thurs	\$600	\$1,000
Friday	\$1,000	\$1,800
Saturday	\$1,200	\$1,800
Sunday	\$1,000	\$1,800

Magnum Tent

Up to 150 people

	<u>Facility Fee</u>	<u>Food/Wine Min.</u> (4 Cases Wine Min.)
Mon - Thurs	\$1,250	\$2,000
Friday Afternoon (12pm - 3pm)	\$2,000	\$3,000

Prices above do not include 20% Gratuity & Tax on total

Times Available:

- ~ Monday through Thursday
- ~ Friday through Sunday

Contact us to arrange weekday schedule
 Afternoon Session: **12pm to 3pm**
 Evening Session: **5pm to 8pm**

All Group Experiences are for 3 hours, plus 45 minute set-up prior to scheduled time

Reservation Details:

- ~ Deposit: Facility Fee due upon booking (non-refundable)
- ~ Credit card required on file to secure reservation
- ~ 20% Gratuity & Tax will be added to total for each event
- ~ Food/Wine cost, Gratuity & Tax to be paid on day of event
- ~ Facility Fee includes: Servers, set-up & clean-up of food & wine, plastic utensils & paper goods
- ~ Food order is required 10 days before event date
- ~ Guests are responsible for set-up & take-down of decorations. NO confetti, tape, glue or affixed decorations allowed
- ~ Outside Food, 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 receive 10% off prices

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

Group Wine & Food Experience Menu

January, 2023

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

Cheese Board - V/GF option available

Small \$55 | Large \$100

Assorted Spanish cheeses, served with Olives, & Sliced Baguette

Mixed Artisan Board - GF

Small \$65 | Large \$120

Spanish Chorizo, Serrano Ham, Assorted cheeses, Olives, Quince Paste, served with Grapes

Tapas Sampler Platter - V/GF option available

Small \$80 (choose up to 3 items)

Large \$145 (choose up to 5 items)

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

Empanadas Sampler

Small \$80 - Assortment of 12 empanadas (Chicken, Beef, Vegetable)

Large \$145 - Assortment of 24 empanadas (Chicken, Beef, Vegetable)

Bocadillo (Sandwich) Platter*

Small \$110 - Assortment of 4 sandwiches

Large \$175 - Assortment of 6 sandwiches

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

* Served with Mixed Salad and Chips

Grilled BBQ Platter – Assortment of Steak, Chorizo, Pork Ribs and Chicken. Served with Rice, Potato Chips and Mixed Salad

Small \$175

Large \$325

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

Small \$225 (choose one Paella + Tapas)

Large \$425 (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 \$125 | Large \$230

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

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

Group Wine & Food Experience Menu January, 2023



Chef Jose's Dessert Platter

Small \$60 | Large \$85

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

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

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

\$85 + 20% Gratuity + Tax per person

- ~ 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
\$25 per Pitcher (serves 5 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
\$2.50 person

Gifts & Favors

- ~ Custom Labeled Wines
*\$12 each | 375ml half bottles**
*\$18 each | 750ml full bottles**
- *Minimum 12 bottles
- ~ Souvenir Wine Glass
\$3 each