

PRIVATE EVENTS WINE & FOOD EXPERIENCES

Double Cabana		Facility Fee	Food/Wine Min (\$100 wine min)
Up to 16 People	Mon – Thurs	\$200	\$250
	Friday	\$250	\$400
	Saturday	\$300	\$400
	Sunday	\$250	\$400
Indoor Event		Facility Fee	Food/Wine Min (1 case of Wine)
Up to 40 People	Mon – Thurs	\$300	\$500
	Friday	\$500	\$1,000
	Saturday	\$600	\$1,000
	Sunday	\$500	\$1,000
(D	ouble Cabana & Indoor Events can be c	ombined on weekdays ON i	LY)
Split Tent		Facility Fee	Food/Wine Min (1 case of Wine)
Up to 30 People	Mon – Thurs	\$300	\$500
	Friday	\$500	\$900
	Saturday	\$600	\$900
	Sunday	\$500	\$900
Full Tent		Facility Fee	Food/Wine Min (2 Cases of Wine)
Up to 60 People	Mon – Thurs	\$600	\$1,000
	Friday	\$1,000	\$1,800
	Saturday	\$1,200	\$1,800
	Sunday	\$1,000	\$1,800
Magnum Tent		Facility Fee	Food/Wine Min (4 Cases of Wine)
Up to 150 People	Mon – Thurs	\$1,250	\$2,000
	Friday (12 pm – 3pm)	\$2,000	\$3,000

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

Times Available:

- Monday to Thursday Contact us to arrange weekday event times
- Friday to Saturday -- Afternoon Session: 12 pm to 3 pm

Evening Session: 5 pm to 8 pm All Private Event Experiences are for 3 hours, PLUS 45 minutes set up prior to scheduled time.

Reservation Details:

- Deposit: Facility Fee due upon booking (non-refundable)
- Credit Card is required to be on file to secure the reservation
- Extra guest \$20/person
- 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 & all Paper Goods
- Food Order & Final Head Count required ten (10) days before event date
- Guests are responsible for set-up & clean-up of decorations
- NO confetti, tape, glue or affixed decorations allowed
- Outside Food and Non-alcoholic Beverages. (outside alcoholic beverages are prohibited)
- Music or Microphones are NOT allowed.
- Old York Cellars has the right to book multiple events at the same date/time (space permitting)
- Vintner's Club Members receive 10% off all prices listed.

FOOD MENU

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

Cheese Board – v/qf option available Small \$55

Assorted Spanish cheeses, served with Olives & sliced Large \$100

Baguette

Mixed Artisan Board – gf Small \$65

Spanish Chorizo, Serrano Ham, Assorted cheeses, Olives, Large \$120

Quince Paste, served with Grapes

Tapas Sampler Platter – v/qf option available Small \$80 (choose up to 3 Tapas)

Choice of: Pan Con Tomate, Grilled Spicy Chorizo, Tortilla Large \$145 (assortment of all 5 Tapas)

Española, Spanish Meatballs & Chicken Croquettes

Empanada Sampler Small \$80 – Assortment of 12

Chicken, Beef, & Vegetable Large \$145 – Assortment of 24

Bocadillo (Sandwich) Platter Small \$110 - Choose 3 types

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

Large \$175 - Assortment of all 6

Española. *Served with Chips

Grilled BBQ Platter Small \$175

Assortment of Steak, Chorizo, Pork Ribs and Chicken – Large \$325
Served with Rice and Mixed Salad

Paella Platter – v/gf option available Small – \$125 – Choose 1 type of Paella

Served with Rice & Choice of: Large - \$220 – Choose 1 type of Paella

Paella Del Chef – Chicken, Chorizo, Grouper, (serve 10-12) <u>OR</u>

& Shrimp

Paella Old York: Chorizo, Chicken, Pork Loin,

Choose 2 types of Paella

(each choice serving 5-6)

& Green Beans

Zucchini & Squash

Smoked Salmon, Serrano Ham, Bacon, Manchego Cheese,

Vegetarian Paella: Asparagus, Broccoli, Carrots,

Mixed Garden Salad – v/gf Small \$25

Romain, tomato, onion, carrot, Manchego cheese and balsamic dressing Large \$45

Brunch Platter – v/gf option available Small \$125

Avocado Toast, Pan Con Tomate, Tortilla Española Sampler, Large \$230

Assorted Fruit Salad, Coffee, Hot Tea & Juice

Menu subject to change, v – Vegetarian, qf – Gluten Free

FOOD MENU

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

Chef José's Dessert Platter

Small \$60

Poached Pear (in Old York Cellars Red Wine), Tarte de

Large \$85

Santiago (Spanish-style Almond Cake)

Cupcake Tower

Small \$18 (baker's dozen)

Enjoy a festive tower of assorted mini cupcakes

Large \$35 (two dozen)

Full-Service Food/Wine Package

\$85 + 20% gratuity + Tax per person

*Wine limited to ½ bottle per person

Includes: Facility Fee, Mixed Artisan Board, Tapas Sampler Platter, Paella (one flavor), Mixed Salad, Wine Service*,

Dessert, Coffee, Hot Tea, & Water

Split Tent:

■ Indoor Event: Min. 20 people Min. 25 people Min. 50 people

Full Tent: Magnum Tent: Min. 100 people

Assorted Ice Creams Sundaes (vanilla, chocolate, strawberry) \$5 each (min. of 6)

Beverage Menu

Sangria \$25 per Pitcher (serves 5 glasses)

Mimosas \$20 per Pitcher (serves 5 glasses)

Sparkling Toast \$3 per person (10 person minimum)

Joe's Ice Tea, Joe's Lemonade, Bottled Water (assorted) - \$3 each

Coffee, Hot Tea, Lemonade - \$3 per person

Souvenir Wine Glass - \$3 each

PLEASE ASK ABOUT OUR.

Custom Labeled Wines

A beautiful way to remember your special occasion

\$12 each | 375 ml half bottles* \$18 each | 750 ml full bottles*

*Minimum 12 bottles – mix and match from our What Exit White, Red or Blush

WINE LIST

RED WINES		WHITE WINES		
2019 Cabernet Sauvignon	\$26	2020 Riesling	\$20	
2020 Merlot	\$25	2021 Pinot Gris	\$22	
2020 Syrah	\$25	2019 Chardonnay	\$22	
2021 Malbec	\$23	2019 Chardonnay Reserve	\$21	
2020 Cabernet Sauvignon Reserve	\$32	2021 Sauvignon Blanc Reserve	\$28	
2020 Merlot Reserve	\$30	What Exit White	\$15	
What Exit Red	\$15	2022 Albariño	\$26	
ROSÉ & SPARKLING WINES		SWEET & DESSERT WINES		
Rosé Reserve	\$26	-7 ° Ice Wine Style	\$32	
Sparkling White	\$25	Blackberry Reserve	\$16.50	
Sparkling Rose	\$25	Peach Reserve	\$16.50	
Sparkling Blueberry	\$25	Apple White	\$15	
		Peach	\$15	
		Blueberry	\$15	
		Raspberry Blush	\$15	
		Blackberry Red	\$15	
		What Exit Blush	\$18	
		Southpaw Red	\$29	
		Southpaw White	v.5.2023 \$29	