

PRIVATE EVENTS WINE & FOOD EXPERIENCES

EVENT EXPERIENCES, FACILITY FEES & FOOD/WINE MINIMUMS

Double Cabana

		Facility Fee	Food/Wine Min (\$100 wine min)
Up to 16 People	Mon – Thurs	\$200	\$250
	Friday	\$250	\$400
	Saturday	\$300	\$500
	Sunday	\$250	\$400

*(Double Cabana & Indoor Events can be combined on **weekdays ONLY**)*

Indoor Event

		Facility Fee	Food/Wine Min (1 case of Wine)
Up to 50 People	Mon – Thurs	\$500	\$750
	Friday	\$750	\$1,300
	Saturday	\$1,000	\$1,500
	Sunday	\$750	\$1,300

*(Double Cabana & Indoor Events can be combined on **weekdays ONLY**)*

Wine Village Upper Quad

		Facility Fee	Food/Wine Min (1 case of Wine)
Up to 40 People 4 upper Cabanas & Adirondack Firepit area	Mon – Thurs	\$400	\$600
	Friday	\$550	\$1,000
	Saturday	\$750	\$1,250
	Sunday	\$550	\$1,000

Wine Village

		Facility Fee	Food/Wine Min (1 case of Wine)
Up to 60 People Wine Village Upper Quad PLUS 2 addl Cabanas & Adirondack Firepit Areas	Mon – Thurs	\$600	\$1,000
	Friday	\$1,000	\$1,800
	Saturday	\$1,200	\$2,200
	Sunday	\$1,000	\$1,800

Quarter Tent Event

		Facility Fee	Food/Wine Min (1 case of Wine)
Up to 40 People	Mon – Thurs	\$300	\$600
	Friday	\$500	\$1,000
	Saturday	\$600	\$1,200
	Sunday	\$500	\$1,000

Half Tent Event

		Facility Fee	Food/Wine Min (2 Cases of Wine)
Up to 75 People	Mon – Thurs	\$600	\$1,000
	Friday	\$1,000	\$1,800
	Saturday	\$1,200	\$2,200
	Sunday	\$1,000	\$1,800

Magnum Tent

		Facility Fee	Food/Wine Min (4 Cases of Wine)
Up to 150 People	Mon – Thurs	\$1,250	\$2,250
	Friday (12 pm – 3pm)	\$1,250	\$2,250
	Friday (5 pm – 9 pm)	\$2,500	\$4,500

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

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IMPORTANT PRIVATE EVENT INFORMATION

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 Alcoholic Beverages, 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.

PRIVATE EVENTS WINE & FOOD EXPERIENCES
FOOD MENU

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

Cheese Board – *v/gf option available*

Assorted Spanish cheeses, served with Olives & sliced Baguette

Small \$55

Large \$100

Mixed Artisan Board – *gf*

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

Small \$65

Large \$120

Tapas Sampler Platter – *v/gf option available*

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

Small \$80 (choose up to 3 Tapas)

Large \$145 (assortment of all 5 Tapas)

Empanada Sampler

Chicken, Beef, & Vegetable

Small \$80 – Assortment of 12

Large \$145 – Assortment of 24

Bocadillo (Sandwich) Platter

Choice of: Serrano Ham, Grilled Chicken, Spanish Chorizo, Spanish Cured Pork, Vegetable, Bocadillo de Tortilla Española. *Served with Chips

Small \$110 – Choose 3 types

Large \$175 – Assortment of all 6

Grilled BBQ Platter

Assortment of Steak, Chorizo, Pork Ribs and Chicken – Served with Rice and Mixed Salad

Small \$175

Large \$325

Paella Platter – *v/gf option available*

Served with Rice & Choice of:

Paella Del Chef – Chicken, Chorizo, Grouper, & Shrimp

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

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

Small – \$125 – Choose 1 type of Paella

Large - \$220 – Choose 1 type of Paella

(serve 10-12) OR

**Choose 2 types of Paella
 (each choice serving 5-6)**

Mixed Garden Salad – *v/gf*

Romain, tomato, onion, carrot, Manchego cheese and balsamic dressing

Small \$25

Large \$45

Brunch Platter – *v/gf option available*

Avocado Toast, Pan Con Tomate, Tortilla Española Sampler, Smoked Salmon, Serrano Ham, Bacon, Manchego Cheese, Assorted Fruit Salad, Coffee, Hot Tea & Juice

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

Small \$125

Large \$230

PRIVATE EVENTS WINE & FOOD EXPERIENCES
FOOD MENU

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

Chef José’s Dessert Platter

Poached Pear (in Old York Cellars Red Wine), Tarte de Santiago (Spanish-style Almond Cake)

Small \$60

Large \$85

Cupcake Tower

Enjoy a festive tower of assorted mini cupcakes

Small \$18 (baker’s dozen)

Large \$35 (two dozen)

Full-Service Food/Wine Package

Includes: Facility Fee, Mixed Artisan Board, Tapas Sampler Platter, Paella (one flavor), Mixed Salad, Wine Service*, Dessert, Coffee, Hot Tea, & Water

\$85 + 20% gratuity + Tax per person

*Wine limited to ½ bottle per person

- **Indoor Event: Min. 20 people**
- **Split Tent: Min. 25 people**
- **Full Tent: Min. 50 people**
- **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)

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

Bottled Water - \$3 each

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

PRIVATE EVENTS WINE & FOOD EXPERIENCES
WINE LIST

RED WINES

2019 Cabernet Sauvignon	\$26
2020 Merlot	\$25
2020 Syrah	\$25
2021 Malbec	\$23
2021 Cabernet Franc	\$26
2021 Cabernet Sauvignon Reserve	\$32
2021 Merlot Reserve	\$30
Darryl Mack Cellars Red	\$18
What Exit Red	\$15

WHITE WINES

2021 Riesling	\$20
2021 Pinot Gris	\$22
2021 Chardonnay	\$22
2021 Vidal Blanc	\$22
2022 Chardonnay Reserve	\$28
2022 Sauvignon Blanc Reserve	\$29
2022 Albariño	\$26
Darryl Mack Cellars White	\$18
What Exit White	\$15

ROSÉ & SPARKLING WINES

2021 Rosé Reserve	\$26
Sparkling White	\$25
Sparkling Rose	\$25
Sparkling Blueberry	\$25

SWEET & DESSERT WINES

-7 ° Ice Wine Style	\$32
Blackberry Reserve	\$16.50
Peach Reserve	\$16.50
Apple White	\$15
Peach	\$15
Blueberry	\$15
Raspberry Blush	\$15
Blackberry Red	\$15
What Exit Blush	\$18
Southpaw Red	\$31
Southpaw White	\$31