

PRIVATE EVENTS WINE & FOOD EXPERIENCES

Double Cabana

		Facility Fee	Food/Wine minimum
Up to 16 People	Mon – Thurs	\$200	\$250
(½ case wine minimum required)	Friday	\$250	\$400
	Saturday	\$300	\$500
	Sunday	\$250	\$400

(Double Cabana & Indoor Events can be combined on Wed/Thur/Fri **ONLY**)

Triple Cabana

		Facility Fee	Food/Wine minimum
Up to 24 People	Mon – Thurs	\$300	\$400
(½ case wine minimum required)	Friday	\$400	\$650
	Saturday	\$500	\$800
In our Gazebo Green Area	Sunday	\$400	\$650

Wine Village Cabanas

		Facility Fee		Food/Wine minimum	
		<u>QUAD</u>	<u>FULL</u>	<u>QUAD</u>	<u>FULL</u>
Quad : Up to 35 People	Mon – Thurs	\$400	\$600	\$600	\$1,000
4 Cabanas & Table seating	Friday	\$550	\$1,000	\$1,000	\$1,800
(1 case wine minimum required)	Saturday	\$750	\$1,200	\$1,250	\$2,200
Full : Up to 60 People	Sunday	\$550	\$1,000	\$1,000	\$1,800
6 Cabanas & Table seating					
(2 case wine minimum required)					

Indoor Vista Room

		Facility Fee	Food/Wine minimum
Up to 50 People	Mon – Thurs	\$500	\$750
(6 wine bottle min. required)	Friday	\$750	\$1,300
Covered seating	Saturday	\$1000	\$1,500
	Sunday	\$750	\$1,300

Vineyard Tent

		Facility Fee		Food/Wine minimum	
		<u>QUARTER</u>	<u>HALF</u>	<u>QUARTER</u>	<u>HALF</u>
Quarter: Up to 30 People	Mon – Thurs	\$300	\$600	\$600	\$1,000
Covered Seating	Friday	\$500	\$1,000	\$1,000	\$1,800
(1 case wine minimum required)	Saturday	\$600	\$1,200	\$1,250	\$2,200
	Sunday	\$500	\$1,000	\$1,000	\$1,800

Half Tent: Up to 60 People
Covered Seating
(2 case wine minimum required)

Full Tent

		Facility Fee	Food/Wine minimum
Up to 150 People	Mon – Thurs	\$1,250	\$2,250
Not available Sat/Sun	Friday (12 pm – 3pm)	\$1,250	\$2,250
(4 cases Wine Required)	Friday (5 pm – 9 pm)	\$2,500	\$4,500

Full Service Packages

Packages include Wine, Food & Facility Fee (see catering menu for details)

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

CATERING MENU

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

Cheese Board — *v/gf option available*

Sliced Manchego, Mahon, and Los Cameros,
served with Olives, Picos, and grapes

Small \$60 | Large \$105

Mixed Artisan Board — *gf*

Spanish Chorizo, Serrano Ham, Sliced Mahon and
Los Cameros cheese, Olives, Grapes, and Picos

Small \$75 | Large \$125

Mixed Garden Salad — *v/gf*

Romaine lettuce, tomato, onion, carrot,
Manchego cheese and balsamic dressing

Small \$36 | Large \$60

Tapas Sampler Platter — *v/gf option available*

Choose 3: Pan Con Tomate, Grille Chorizo, Tortilla Espanola,
Spanish Meatballs, & Serrano Ham Croquettes

Small \$80 | Large \$145

Empanada Platter

Choice of: Chicken, Beef, or Vegetable
Small: 10 pieces / Large: 20 pieces

Small \$40 | Large \$75

Bocadillo (Sandwich) Platter

Choose 3: Serrano Ham, Grilled Chicken, Spanish Chorizo,
or Grilled Vegetable, served with fries

Small \$60 | Large \$110

Spanish Cheeseburger Sliders

Mini Cheeseburgers with Los Cameros cheese, served with fries
Small: 6 sliders / Large: 12 sliders

Small \$45 | Large \$85

Chicken Marbella

Bone-in chicken with Patatas Bravas

Small \$60 | Large \$100

Andalusian Beef with Wine Sauce

Served with grilled potatoes and vegetables

Small \$100 | Large \$180

Paella Platter — *v/gf option available*

Choose One:

Paella Del Chef: Chicken, Chorizo, Grouper & Shrimp

Paella Old York: Chicken, Asparagus, Broccoli & Artichokes

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

Small \$125 | Large \$220

Spanish-Indian Fusion Platters

Vegetable Samosas

Small: 10 pieces / Large: 20 pieces

Small \$40 | Large \$75

Masala

Choice of: Chicken or Channa, served with rice

Small \$100 | Large \$180



CATERING MENU

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

Brunch Platter – v/gf option available

Small \$130 | Large \$250

Patatas del Chef, Pan Con Tomate, Tortilla Española,
Smoked Salmon, Manchego Cheese, Cheeseburger sliders
Assorted Fruit Salad, Coffee, Hot Tea & Juice
Menu subject to change, v – Vegetarian, gf – Gluten Free

Chef José's Dessert Platter

Small \$60 | Large \$85

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

Cupcake Tower

Small \$25 | Large \$40

Enjoy a festive tower of assorted mini cupcakes
Small: 1 dozen | Large: 2 dozen

Beverage Menu

Wine Cocktails (ask for seasonal availability) Wine	\$30 per Pitcher (serves 5/6 glasses)
Mocktails (as for seasonal availability) Sparkling	\$25 per Pitcher (serves 5/6 glasses)
Toast (choice of White, Rose, or Blueberry) Blanc de	\$5 per guest
Blanc toast	\$6 per guest (10 person minimum)
Souvenir Wine Glasses (Stem or stemless)	\$3 per guest
Non-alcoholic Beverages (Coffee, Tea, Lemonade, Juices)	\$4 per person

Full-Service Packages

Lunch Includes: Mixed Artisan Board, Bocadillo platter,
Mixed Salad, and Dessert platter

Lunch \$60 / guest

plus Tax and 20% Gratuity

Full-Service Packages include ¼ bottle wine/guest & non-alcoholic beverages.

- **Indoor Event** **Min. 20 people**
- **Quarter Tent** **Min. 25 people**
- **Half Tent** **Min. 50 people**
- **Magnum Tent** **Min. 100 people**

Dinner Includes: Mixed Artisan Board, Tapas Sampler, Paella
Platter (choice of 1 flavor), Mixed Salad, and Dessert platter

Dinner \$85 / guest

plus Tax and 20% Gratuity

Full-Service Packages include ½ bottle wine/guest & non-alcoholic Beverages.

- **Indoor Event** **Min. 20 people**
- **Quarter Tent** **Min. 25 people**
- **Half Tent** **Min. 50 people**
- **Magnum Tent** **Min. 100 people**

IMPORTANT PRIVATE EVENT INFORMATION

***All Private Event Experiences are for
3 hours, PLUS 45 minutes set up prior to scheduled time.***

Times Available:

- **Monday to Thursday** – Contact us to arrange weekday event times
- **Friday & Saturday** -- Afternoon Session: 12 pm to 3 pm
Evening Session: 5 pm to 8 pm *or*
6 pm to 9 pm
- **Sunday** -- Afternoon Session: 12 pm to 3 pm
Evening Session: 5 pm to 8 pm

*full tent is not available for Saturdays or Sundays

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.

PLEASE ASK ABOUT OUR

Custom Labeled Wines

A beautiful way to remember your special occasion

\$18 each | 750 ml full bottles*

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