

VINES

Grille & Wine Bar

The Art of Group Dining

Thank you for your interest in Vines Grille and Wine Bar's group dining portfolio. We offer many different opportunities to customize your special event. Utilizing combinations of our private rooms and various menu options, we will create the perfect dining experience for you and your guests. We look forward to serving you!



Vines Grille & Wine Bar - Restaurant Exclusive Buy Out

Imagine having the entire restaurant, patio and lounge to yourself for the evening! Vines Grille and Wine Bar is available for private events depending on existing reservations and with advance notice. The patio provides an outdoor space for cocktails and hors d'oeuvres; the dining room offers a sophisticated feel for a seated dinner.

Size of space: 5,500 square feet

Occupancy: 240

Food and beverage minimum:

\$25,000 Sunday – Thursday

\$30,000 Friday & Saturday

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Private Dining Spaces

The Wine Room:

Our most intimate dining experience. Surround you and your guests with our custom built wine displays set in complete privacy. Perfect for secluded entertaining.

Size of space: 225 square feet

Occupancy: 20

Food and beverage minimum: \$1,500



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The Cypress Room

The Cypress Room named for the rich Picky Cypress wood wall, is our largest private dining space featuring fully equipped Audio Visual Equipment options if needed.

Size of space: 700 square feet

Occupancy: 50

Food and beverage minimum: \$3,500



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The Veranda at Vines

Our exclusive outdoor seating area is one of Florida's finest. Featuring an overhead awning, ceiling fans, and misters to keep you and your guests comfortable. The Veranda can easily be converted from a lounge setting, to a seated dining room depending on your needs.

Size of space:

Occupancy: 60

Food and beverage minimum:

\$3,000 Monday – Thursday

\$4,000 Friday – Sunday



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Policies

Beverages

Many selections from Vines Grille and Wine Bar's award winning wine list are available for private parties. Our Wine Director will be happy to work with you to select the perfect wines to accompany your menu.

A full bar is also available featuring premium spirits.

Contract, Guarantee Number, Payment and Cancellations:

Contract

Contracts are created digitally during negotiations prior to the event. Party attendance guarantee, contact information, specific menu options, and payment information are included.

Guarantee

We require that you provide us with a guaranteed minimum number of guests no fewer than 5 calendar days prior to the event. We will be prepared to serve an additional 10% over the guarantee number.

Note: To reserve the entire restaurant, we require a non-refundable deposit of \$10,000.00 for the restaurant in order to close our reservation book and move any existing reservations for the night of the event.

Payment

Payment is submitted at the close of your event. If a deposit has been made, the remainder of the bill is due at this time.

Cancellations

We require a 10 day cancellation notice prior to your event. In the event that this policy is not honored, we reserve the right to charge the minimum guarantee as stated per contract.

Additional Services

Our Event Coordinator will also be happy to assist you in arranging for the following additional services:

- Live Music and Entertainment
- Fresh Floral Arrangements
- Audio-Visual Equipment
- Photographer
- Transportation

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Sample Menus

Passed & Served Hors d'oeuvres

All passed & served hors d'oeuvres are priced per piece (Minimum order of 20 pieces)

Prime Steak Tartar, parmesan toast \$4

Maine Lobster Salad tossed with lemon aioli served on a belgian endive leaf \$6

Shrimp Cocktail cocktail sauce \$4

Bruschetta tomatoes, artichokes, olives, roasted garlic, basil, pecorino romano cheese \$2

Mini Crab Cakes, roasted red pepper aioli \$4

Spicy Lamb Meat Balls cucumber garlic sauce \$3.5

Sundried Tomato and Feta Chicken Roulade \$4

Beef Potstickers wasabi ponzu \$3

Vegetarian Springrolls \$3

Prime Beef Carpaccio \$5

Spicy Tuna Tartar wonton crisp, \$3

Pan-seared Scallops \$4

Lollipop Lamb Chops cucumber garlic sauce \$6

Kobe Beef Sliders caramelized blue cheese aioli, bacon, tomato, cornichon \$4

Seared American Kobe Beef Tenderloin \$7

Party Platters & Carving Station- *Minimum 15 guests for platter service*

Artisan cheeses with seasonal fruit, breads and crackers \$120

Serves 10-15 people

Seafood Harvest mini crab cakes, shrimp cocktail, seared scallops & calamari with traditional sauces \$225

serves 10-15 people

Charcuterie Assorted deli meats, french bread, cornichones, whole grain mustard, shaved red onion and gardenia \$125

Serves 10-15 people

Fresh seasonal vegetables with garlic buttermilk and Affinee blue cheese sauce \$85

Serves 10-15 people

Chateaubriand - Whole Roasted Tenderloin hand carved and served with red wine demi glaze & Maytag blue cheese sauce \$175

serves 8 – 10 people

Bone in Pime Rib - served with horseradish cream & au jus \$265

Serves 15-20 people

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Dessert Platter – assorted petite fours, chocolate truffles, cookies & biscotti, seasonal berries & fruit \$125

Serves 10-15 people

Accompaniments- Servers 10-15 people

Rosemary mash potatoes \$45

Parmesan truffle shoestring fries \$55

Potato gratin \$55

Bacon Mac n' Cheese \$55

Lobster Mac n' Cheese \$95

Wild mushroom risotto \$55

Garlic spinach \$45

Brown buttered baby carrots \$45

Chef's vegetables \$45

Smoked Tomato Cream spinach \$55

Grilled asparagus, béarnaise \$60

Exotic mushrooms, sherry wine \$75

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Group Dinner Menus:

Please note: Slight changes will be made to the entrée accompaniments seasonally.

Santa Barbara

\$65 per person

1st Course

Bruschetta & Calamari

Family Style Platters

2nd Course

Vineyard Salad

arugula, strawberry, orange segments, pistachios, goat cheese, champagne vinaigrette

3rd Course

Roasted Organic Chicken Breast

mash potatoes, carrots, cipolini onions, english peas, natural jus
or

Wild Salmon

broccolini couscous, watermelon salsa, roasted pistachio oil
or

Prime Filet Mignon

potato gratin, pan-roasted exotic mushroom
or

Truffled Parmesan Gnocchi

gnocchi, parmesan, wild mushrooms, truffle oil

4th Course

Choice of 2 seasonal desserts

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Carneros

\$85 per person

1st Course

Shrimp Cocktail, Calamari & Bruschetta

Family Style Platters

2nd Course

Vineyard Salad

arugula, strawberry, orange segments, pistachios, goat cheese, champagne vinaigrette

3rd Course

Roasted Organic Chicken Breast

mash potatoes, carrots, cippolini onions, english peas, natural jus

or

Wild Salmon

broccolini couscous, watermelon salsa, roasted pistachio oil

or

Filet Mignon

potato gratin, pan-roasted exotic mushroom

add oscar \$15 surplus or add ½ lobster tail \$20 surplus per order

or

Catch of the Day

or

Truffled Parmesan Gnocchi

gnocchi, parmesan, wild mushrooms, truffle oil

4th Course

Choice of 2 seasonal desserts

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Oakville

\$95 per person

1st Course

Seafood Platter

shrimp cocktail, crab cakes, oysters rockefeller, fried calamari

2nd Course

Soup du Jour

or

Caesar Salad

hearts of romaine, pecorino romano, chopped egg white, crispy pork belly

3rd Course

Pan-Seared Chilean Sea Bass

lobster risotto, grilled asparagus, thai-basil buerre blanc

or

Filet Mignon

potato gratin, pan-roasted exotic mushroom

add oscar \$15 surplus or add ½ lobster tail \$20 surplus per order

or

Rack of Lamb

mashed potatoes, broccolini, demi-glace

or

Roasted Organic Chicken Breast

mash potatoes, carrots, cippolini onions, english peas, natural jus

or

Truffled Parmesan Gnocchi

gnocchi, parmesan, wild mushrooms, truffle oil

4th Course

Choice of 2 seasonal desserts

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Rutherford

\$120 per person

1st Course

Seafood Platter

shrimp cocktail, crab cakes, oysters rockefeller, fried calamari

2nd Course

Soup du Jour

3rd Course

Caesar Salad

romaine, pecorino romano, chopped egg white, crispy pork belly
or

Vineyard Salad

arugula, strawberry, orange segments, pistachios, goat cheese, champagne vinaigrette

4th Course

Pan-Seared Chilean Sea Bass

lobster risotto, grilled asparagus, thai-basil buerre blanc
or

Filet Mignon

potato gratin, pan-roasted exotic mushrooms

add oscar \$15 surplus or add ½ lobster tail \$20 surplus per order
or

New York Strip Steak

garlic spinach, lobster mac n' cheese

add oscar \$15 surplus or add ½ lobster tail \$20 surplus per order
or

Roasted Organic Chicken Breast

mash potatoes, carrots, cippolini onions, english peas, natural jus
or

Truffled Parmesan Gnocchi

gnocchi, parmesan, wild mushrooms, truffle oil

5th Course

Choice of 2 seasonal desserts

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Napa

\$140 per person

1st Course

Seafood Harvest Platter

lobster tail, shrimp cocktail, crab cakes, oysters rockefeller, fried calamari

2nd Course

Soup du Jour

3rd Course

Caesar Salad

romaine, pecorino romano, chopped egg white, crispy pork belly
or

Vineyard Salad

arugula, strawberry, orange segments, pistachios, goat cheese, champagne vinaigrette

4rd Course

Australian Wagyu Filet Mignon

potato gratin, pan-roasted exotic mushroom, truffle butter
add oscar \$15 surplus or add ½ lobster tail \$20 surplus per order
or

Pan Seared Chillian Sea Bass

lobster risotto, grilled asparagus, thai-basil buerre blanc
or

Roasted Organic Chicken Breast

mash potatoes, carrots, cippolini onions, english peas, natural jus
or

Rack of Lamb

mashed potatoes, broccolini, demi-glace
or

Truffled Parmesan Gnocchi

gnocchi, parmesan, wild mushrooms, truffle oil

5th Course

Choice of 2 seasonal desserts