



GENERAL INFORMATION

Contact Teri Gagliano - Events Coordinator

Address

Chez Vincent 533 W. New England Avenue

Hannibal's Lounge 511 W. New England Avenue

Winter Park, Fl. 32789

Phone

Chez Vincent 407-599-2929

Hannibal's Lounge 407-629-4865

Email chez@cfl.rr.com

Websites

Chez Vincent www.chezvincent.com

Hannibal's Lounge www.hannibalslounge.com

Menu Selections pre-fixe menu, dinner menu, cocktail

social menu

Credit Cards American Express, Master Card, Visa

Parking free restaurant parking & garage

parking

Handicapped Access Chez Vincent, Hannibal's Lounge

BOOKING A LUNCH EVENT AT

CHEZ VINCENT, HANNIBAL'S OR THE WINE CELLAR

Any of our Wait staff, Manager or Banquet Coordinator would be happy to place a 48 hour courtesy hold on an available date and time slot in Chez Vincent, Hannibal's Lounge or The Wine Cellar.

To begin the process of booking your reservation the Banquet Coordinator, Teri Gagliano, will contact you with a booking form to be completed and sent back with a credit card authorization. Once the booking form is received with the deposit you will receive a confirmation e-mail.

To host an event in The Wine Cellar, a minimum of 10 guests required.

To host a private event in **Chez Vincent** a food and beverage minimum will apply the food and beverage minimum is defined as the total food and beverage sales prior to the service charges and tax. The minimums are based on the day and time slot selected.

To host a private event in **Hannibal's Lounge** a food and beverage minimum will apply. The food and beverage minimum is defined as the total food and beverage sales prior to the service charges and tax. The minimums are based on the day and time slot selected.

There is no room rental fee for The Wine Cellar.

There is a \$250.00 set up and break down for private parties in **Chez Vincent & Hannibal's** that require removal of tables and breakdown of the current room layout.

If your total bill, prior to service charges and tax, falls short of reaching the food and beverage minimum the difference will be billed as a miscellaneous fee.

A final guarantee of guests attending will be required two days prior to your event.

All charges will be made to the credit card on file, unless another form of payment is presented on the evening of your event.

We regret that separate checks cannot be prepared for group events.

The Wine Cellar

\$21 Menu

Starter

Cream of Mushroom Soup
Our signature cream of mushroom soup

French Onion Soup

Bed of greens with carrots & tomatoes and the Chef's creamy dressing

Entrée

Snapper

Fresh Snapper with tarragon, white vermouth, seafood fumet & a touch of cream

Pork Tenderloin

Roasted pork tenderloin with a country Dijon mustard sauce

Chicken Normand Sautéed Chicken Breast with mushrooms, diced apples Calvados liqueur and a touch of cream

Dessert

Bavarois

Chocolate and raspberry mousse with a mango sauce

Or

Crème Brulee

all items are seasonal and subject to change all food and beverage is subject to 6.5% sales tax, 20% gratuity

\$28 Menu

Starter

Soup of the day

Smoked Salmon

Pate du Chef

Escargot baked in a puff pastry with a Port wine sauce

Salad

Warm goat cheese salad with roasted pumpkin seeds with a balsamic vinaigrette

Traditional Caesar salad

Entrée

Grouper Provencal

Fresh Grouper with sautéed onions, tomatoes, garlic and fresh basil in a white wine sauce

Chicken Normand

Sautéed chicken breast with mushrooms, diced apples, shallots, calvados liqueur

Steak au Poivre

Filet Mignon with cracked black pepper, shallots & cognac

Dessert

Crepe a la vanilla Warm crepe with vanilla ice cream and chocolate sauce Or

Crème Brulee

all items are seasonal and subject to change all food and beverage is subject to 6.5% sales tax, 20% gratuity

CAPACITY

LOCATION	BANQUET (SEATED)	RECEPTION
CHEZ VINCENT	75	
HANNIBAL'S LOUNGE	110	100+
THE WINE CELLAR	30	

AUDIO VISUAL EQUIPMENT

 \square Wireless High-Speed Internet Access

□ Projector Screen

 \Box LED Screen Television Power Point

☐ Surround Sound System

 \square Phone Access

 \square DVD Player

□ IPod Hook-Up

PAYMENT FOR GROUP BOOKINGS DEPOSIT

Restaurant (please circle)	Chez Vincent Hannibal's Lounge Wine Cellar
Booking Name	
Booking Date	
Booking Time	
Number of Guests Final number must be	confirmed 48 hours prior to event
Menu	
Contact Name	
Email Address	
Work Number	_()
Mobile Number	_()
Credit Card Exp. Date & CVV Code (please scan and email	
OR	
Check # To be mailed to: (pleas Chez Vincent, Inc. 533 W. New England A Winter Park, Fl. 3278	

^{**}A \$100.00 non-refundable deposit required for lunch booking**

^{**}A \$250.00 non-refundable deposit required for dinner booking**



Social Cocktail Receptions for **Hannibal's Lounge** private events

Open Bar – (\$) based on consumption WE can customize a drink program for your event

hors d'oeuvres \$25 p/p

Mini brie puff pastry
Bruschetta with tomato, onion & basil
Bruschetta with Steak & Mozzarella
Artichoke Dip with toast points
Mini Slider burgers (blue cheese, sundried tomato & Swiss)
Beef Wellington

Additional items available

Ahi Tuna with a Grand Marnier sauce \$6 Mini Quail wrapped with bacon \$5 Mini potatoes with caviar and crème fraiche \$5 Bacon wrapped scallops \$5 Chicken on Skewer \$5

Chef Vincent can also prepare items not listed above

Private Plated Lunch Events Hannibal's Lounge or Chez Vincent

All private events a cocktail hour and passed hors d'oeuvres available

\$17.50 Menu

Starter:

Warm Goat cheese on a bed of baby lettuce with roasted pumpkin seeds & a raspberry vinaigrette dressing

Entrée

Salmon Framboise Fresh poached salmon with a raspberry sauce

Chicken Normand Sautéed Chicken Breast with mushrooms, diced apples Calvados liqueur and a touch of cream

Crepe Bourguignon Sautéed beef tenderloin tips and mushrooms in a Burgundy wine sauce

Dessert:

Bavarois Chocolate and raspberry mousse with a mango sauce

all items are seasonal and subject to change all food and beverage is subject to 6.5% sales tax, 20% gratuity Customized menus available

\$21 Menu

Starter

Cream of Mushroom Soup Our signature cream of mushroom soup

French Onion Soup

Bed of greens with carrots & tomatoes and the Chef's creamy dressing

Entrée

Snapper

Fresh Snapper with tarragon, white vermouth, seafood fumet & a touch of cream

Pork Tenderloin Roasted pork tenderloin with a country Dijon mustard sauce

Chicken Normand Sautéed Chicken Breast with mushrooms, diced apples Calvados liqueur and a touch of cream

Dessert

Bavarois

Chocolate and raspberry mousse with a mango sauce

Or

Crème Brulee

all items are seasonal and subject to change all food and beverage is subject to 6.5% sales tax, 20% gratuity

\$28 Menu

Starter

Soup of the day

Smoked Salmon

Pate du Chef

Escargot baked in a puff pastry with a Port wine sauce

Salad

Warm goat cheese salad with roasted pumpkin seeds with a balsamic vinaigrette

Traditional Caesar salad

Entrée

Grouper Provencal

Fresh Grouper with sautéed onions, tomatoes, garlic and fresh basil in a white wine sauce

Chicken Normand

Sautéed chicken breast with mushrooms, diced apples, shallots, calvados liqueur

Steak au Poivre

Filet Mignon with cracked black pepper, shallots & cognac

Entrée:

Crepe a la vanilla Warm crepe with vanilla ice cream and chocolate sauce Or

Crème Brulee

all items are seasonal and subject to change all food and beverage is subject to 6.5% sales tax, 20% gratuity

EVENTS

Chez Vincent, Hannibal's Lounge and The Wine Cellar offer a beautiful setting for your event. Whether your event would like a 4 course plated meal or a cocktail style social we have great food with Chef Vincent's French flare and a stunning setting. Chez Vincent has been the place for 17 years in the artsy and renovated Hannibal Square. Adding Hannibal's and The Wine Cellar 7 years ago.





The Wine Cellar is beautiful private wine cellar that seats up to 30 guest. Perfect for smaller parties and rehearsal dinners

