



RENAISSANCE® NEWARK AIRPORT HOTEL

R
RENAISSANCE™
HOTELS

BREAKFAST

RENAISSANCE NEWARK AIRPORT HOTEL
1000 SPRING STREET | ELIZABETH | NJ 07201
908.436.4600 | WWW.RENAISSANCEHOTELS.COM

CONTINENTAL BREAKFAST

classic continental | \$26

fresh fruit juices
sliced seasonal fruit
from the bakery
yogurt breads, muffins, croissants, mini bagels
preserves, butter, cream cheese
individual yogurts
oatmeal with assorted toppings
coffee, decaf, tea

american breakfast | \$33

fresh fruit juices
sliced seasonal fruit
yogurt breads, mini bagels
preserves, butter, cream cheese
organic yogurt and granola parfaits
oatmeal with assorted toppings
fluffy scrambled eggs
crisp bacon & country sausage links
breakfast potatoes
coffee, decaf, tea

healthy deluxe breakfast | \$38

fresh fruit juices
sliced seasonal fruit
whole grain muffins
power smoothies
organic yogurt and granola parfaits
fluffy scrambled eggs
turkey sausage & turkey bacon
roasted herbed yukon breakfast potatoes
smoked gouda grits
coffee, decaf, tea

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

BREAKFAST ENHANCEMENTS

french toast | \$7

powdered sugar, maple syrup, butter

pancakes | \$7

choice of one: chocolate chip, blueberry, banana, maple bacon

the lox box | \$13

smoked salmon, lemon wedges, capers

belgian waffle station* | \$10

made to order waffles with warm maple syrup, fresh fruit, butter

the north jersey breakfast sandwich | \$11

taylor ham, egg, american cheese, kaiser roll

the central jersey breakfast sandwich | \$11

bacon, egg, gouda, brioche bun

the south jersey breakfast sandwich | \$11

sausage, egg, cheddar, croissant

omelet station* | \$13

cage free eggs, egg whites

variety of garnishes: tomatoes, peppers, onions, mushrooms, spinach, ham, cheddar, jack, swiss

**1 chef attendant per 20 guests | \$200 each*

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

PLATED BREAKFAST

the plated breakfast

(all plated breakfasts include)

chilled orange juice
seasonal fruit cup
bakery basket
choice of: bacon or sausage
coffee, decaf, tea

buttermilk breakfast tart | **\$35**
herbed breakfast potatoes

freshly made frittata | **\$36**
sweet potato hash
organic yogurt granola parfait

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

BRUNCH

brunch | \$57

fresh fruit juices
seasonal fruits & berries
breakfast cheese board
yogurt breads, muffins, croissants, bagels
preserves, cream cheese, butter
brioche french toast, warm maple syrup
fluffy scrambled eggs
crisp bacon & country sausage links
sweet potato hash
mixed greens, balsamic vinaigrette
marinated grilled vegetables
mezzi rigatoni, blistered cherry tomatoes, basic, garlic, olive oil
sautéed breast of chicken, mushroom champagne cream
vegetable of the day
dulce de leche flan
mini lemon blueberry cake, mascarpone buttercream
coffee, decaf, tea, soft drinks, bottled water

brunch enhancements

chicken & waffles | \$8
polenta cake, braised short ribs, truffle demi | \$8
hominy grits, crispy pork belly, citrus glaze | \$8

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change



RENAISSANCE® NEWARK AIRPORT HOTEL

R
RENAISSANCE®
HOTELS

BREAKS

RENAISSANCE NEWARK AIRPORT HOTEL
1000 SPRING STREET | ELIZABETH | NJ 07201
908.436.4600 | WWW.RENAISSANCEHOTELS.COM

BEVERAGE BREAKS

coffee break | \$11

coffee
decaffeinated coffee
herbal tea

coffee & beverage break | \$16

coffee
decaffeinated coffee
herbal tea
soft drinks
bottled water
iced tea

coffee break enhancements

pretzels, potato chips, popcorn | \$5
fruit smoothies | \$6
flavored waters | \$6
trail mix | \$6
vegetable crudité | \$9
seasonal fruit | \$9
house made dried fruit chips: mango, pineapple, or apple | \$9
house made beef jerky: peppered, korean bbq, or lemon herb | \$10
cheese display | \$9

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

COFFEE BREAKS

cookie factory | \$25

chocolate chip, oatmeal raisin, peanut butter, sugar cookies
seasonal fruit
coffee, decaf, tea
individual milk, soft drinks, bottled water

cupcake factory | \$25

freshly baked cupcakes
seasonal fruit
coffee, decaf, tea
individual milk, soft drinks, bottled water

munchies | \$25

variety of chips, pretzels, popcorn
dips & spreads
coffee, decaf, tea
soft drinks, bottled water

afternoon energizer | \$27

granola bars
vegetable crudités
gourmet nut selection
smoothies
coffee, decaf, tea
gatorade, bottled water

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

COFFEE BREAKS

bag break | \$27

mixed or straight, bag 'em up and eat away!
salted nuts, raisins, m&m's, pecans
dried cranberries, pumpkin seeds, wasabi peas
coffee, decaf, tea
soft drinks, bottled water

ball park | \$28

warm mini pretzels
assorted mustards (dijon, yellow, spicy)
franks in blankets
deep dish pizza
roasted peanuts, popcorn
coffee, decaf, tea
soft drinks, bottled water

ironbound | \$28

beef empanadas, chimichurri aioli
churros, caramel & chocolate sauce
plantain chips, black bean salsa
coffee, decaf, tea
soft drinks, bottled water

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change



RENAISSANCE® NEWARK AIRPORT HOTEL



R
RENAISSANCE®
HOTELS

LUNCH

RENAISSANCE NEWARK AIRPORT HOTEL
1000 SPRING STREET | ELIZABETH | NJ 07201
908.436.4600 | WWW.RENAISSANCEHOTELS.COM

PLATED LUNCH

salad

mixed green salad, cherry tomatoes, shredded carrots, and cucumbers
baby greens, toasted pecans, apple and bleu cheese
caesar salad

entrée

roast chicken breast with tarragon cream | \$43
seared chicken breast with herb roasted corn ragout | \$43
manchego & cherry topped frenched breast of chicken with port dijon cream| \$43
salmon with pineapple salsa | \$44
petite filet mignon with demi glace | \$52

dessert

mini Italian trio: cannoli, cream puff, tiramisu
mini cheese cake with berry coulis
chocolate silk crunch
apple cobbler bar
dublin chocolate cake

freshly baked rolls & butter
starch & vegetable of the day
coffee, tea, soft drinks

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

LUNCH BUFFET

traditional deli | \$44

handcrafted soup of the day
mixed green salad
housemade coleslaw, potato salad
roast beef, turkey, ham, tuna salad
swiss, cheddar, american
lettuce, tomato, onions
freshly baked rolls
housemade kettle chips
brownies and blondies
seasonal whole fruit
coffee, tea, soft drinks

deluxe deli | \$51

handcrafted soup of the day
mixed green salad
housemade coleslaw, pasta salad and potato salad
roast beef, turkey, ham, tuna salad
swiss, cheddar, american
lettuce, tomato, onions
white, wheat, rye, kaiser rolls
sweet & spicy pickles, housemade kettle chips, french onion dip
hot sandwich griddle: corned beef and pastrami
mini cupcakes
seasonal whole fruit
coffee, tea, soft drinks

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

LUNCH BUFFET

on the lighter side | \$47

handcrafted soup of the day
mini caesar salads
artichoke, tomato, feta salad
roasted cauliflower, raisins with quinoa
lemon pepper skirt steak
basmati rice
grilled vegetable platter
petit fours
coffee, tea, soft drinks

lettuce eat sandwiches | \$49

handcrafted soup of the day
mixed green salad
roasted asparagus & red pepper salad

chef crafted sandwiches

tuna salad, mayo, celery, lettuce & tomato, roll
sliced grilled chicken, roasted apple, brie, arugula, roasted garlic aioli, focaccia
roast beef, swiss cheese, caramelized onions, sweet grain mustard, pretzel hero
roasted vegetables, garlic hummus, wrap

flavored mini cheesecakes
coffee, tea, soft drinks

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

LUNCH BUFFET

when in rome | \$49

handcrafted soup of the day
marinated grilled vegetables
farro salad
tomato-basil bruschetta
mini italian hoagie
chicken caesar salad
mezzo rigatoni with vodka sauce
cheesecake
chef's selection of pastries
coffee, tea, soft drinks

viva italiano | \$52

handcrafted soup of the day
caesar salad
sliced caprese salad
artichoke salad
antipasto display
bruschetta chicken
salmon puttanesca
pesto cream penne
italian pastries, confections
coffee, tea, soft drinks

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

LUNCH BUFFET

south of the border | \$52

southwestern potato corn chowder
arugula, charred cherry tomato, black bean, papaya, red onion, lime vinaigrette
chipotle beef fajitas
braised chicken enchiladas
turkey chili
corn & bell peppers
cilantro lime rice pilaf
churros
nutella rice pudding
coffee, tea, soft drinks

flavors of the ironbound | \$55

caldo verde soup - *portuguese collard green and chorizo*
sliced tomato, cucumber and onion salad with red wine vinaigrette
garlic shrimp
pork and clams - *pork tenderloin, clams, potatoes, garlic, red wine sauce, jardinière*
piri piri - *spicy bbq chicken, cucumber cilantro slaw*
skirt steak with chimichurri
portuguese rice pilaf
pasteis da nata - *portuguese custard cups*
serradura - *vanilla maria cookie trifle*
coffee, tea, soft drinks

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

LUNCH BOX

lunch box | \$44

sandwiches (choose three)

italian hoagie - *ham, salami, hot capicola, provolone, lettuce, tomato, oil & vinegar, cherry pepper aioli*

roast beef - *hand carved roast beef, swiss, caramelized onions, sweet grain mustard, pretzel hero*

sliced grilled chicken – *grilled chicken, roasted apple, brie, arugula, roasted garlic aioli focaccia*

tuna salad – *tuna salad, lettuce, tomato, portuguese roll*

smoked salmon – *smoked salmon, tomato, cucumber, onion, capers, lemon juice, cream cheese, pumpernickel bread*

vegetable - *roasted vegetables, garlic hummus wrap*

salads (choose one)

pasta salad

potato salad

coleslaw

green bean salad

caesar salad

garden salad

**all lunch boxes served with bag of chips, piece of seasonal whole fruit, house made cookie, bottled water (condiments & cutlery provided)*

the lunch box is designed for groups that will be departing the hotel and need a lunch 'to go'
prices are subject to change if guarantee exceeds 50

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change



RENAISSANCE® NEWARK AIRPORT HOTEL

R
RENAISSANCE®
HOTELS

DINNER

RENAISSANCE NEWARK AIRPORT HOTEL
1000 SPRING STREET | ELIZABETH | NJ 07201
908.436.4600 | WWW.RENAISSANCEHOTELS.COM

PLATED DINNER

three course plated dinner

salad

house salad - *mixed green, shredded carrot, cucumber, cherry tomato*
caesar salad
field greens, apples, toasted pecans, blue cheese salad
baby arugula, frisee, gargonzola, pear salad

entrée

chicken breast with artichokes, olives and sundried tomatoes | \$53
seared frenched breast of chicken port dijon cream | \$53
sliced duroc farm pork loin, apple gastrique | \$55
herb seared mahi-mahi with pineapple salsa | \$58
roasted atlantic cod with fresh tomato fondue | \$57
salmon with fennel cream | \$59

petite filet mignon and chicken duet | \$68
petite filet mignon and salmon duet | \$71
petite filet mignon and shrimp duet | \$73

dessert

exotic cake
lemon tart
chocolate silk crunch
mini cheesecake with berry coulis
dublin cake

starch of the day, fresh vegetables
freshly baked rolls, butter
coffee, tea, soft drinks

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

PLATED DINNER

four course plated dinner

appetizer

penne bolognese, fresh ricotta
vegetable farrotto (*risotto-style farro*)
sweet potato gnocchi with brown butter sage cream
caprese salad

salad

house salad-mixed green, shredded carrot, cucumber & cherry tomato
caesar salad
field greens, apples, toasted pecans and blue cheese salad
baby arugula & frisee salad

entrée

chicken breast with artichokes, olives and sundried tomatoes | \$57
seared frenched breast of chicken port dijon cream| \$57
sliced duroc farm pork loin, apple gastrique | \$58
herb seared mahi-mahi with pineapple salsa | \$63
roasted atlantic cod with fresh tomato fondue | \$61
salmon with fennel cream | \$61
grilled sirloin,roasted fingerlings, truffled herb demi-glace | \$62
filet mignon, horseradish butter, mashed potatoes and demi-glace reduction | \$73

petite filet mignon and chicken duet | \$73
petite filet mignon and salmon duet | \$76
petite filet mignon and shrimp duet | \$79

dessert

exotic cake
lemon tart
chocolate silk crunch
banana chocolate bread pudding
dublin cake

starch of the day, fresh vegetables
freshly baked rolls, butter
coffee, tea, soft drinks

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

DINNER BUFFET

garden state | \$63

handcrafted soup of the day
garden salad, mixed green, shredded carrot, cucumber & cherry tomato
farro and roast vegetable salad
roast vegetable platter-eggplant, zucchini, squash & roasted red peppers
grilled chicken with sundried tomato and herb demi
salmon with fennel cream
penne pomodoro
coconut rice pilaf
chef's choice vegetable of the day
sliced cakes
lemon tart
coffee, tea, soft drinks, iced tea

spice of life | \$66

handcrafted soup of the day
garden salad
caesar salad
mediterranean pasta salad
potato salad with bacon, blue cheese
grilled chicken with harissa demi
roasted salmon
spiced basmati rice
chef's choice vegetable of the day
cheesecake drops
exotic cake
apple cobbler tart
coffee, tea, soft drinks, iced tea

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

DINNER BUFFET

food for thought | \$70

handcrafted soup of the day
garden salad
antipasto display
penne, cherry tomato, pesto cream

carving board - sirloin of beef, parmesan herb french fries
chef's attendant required | \$200

seafood paella
chef's selection of market vegetables
nutella pot du creme
mini cheesecakes
individual berries with sabayon
coffee, tea, soft drinks, iced tea

eat and be merry | \$72

handcrafted soup of the day
mache with grapefruit & shaved fennel
tabbouleh with mint and cucumber
grilled chicken with harissa cream
lemon pepper skirt steak
market fish of the day
roast baby fingerling potatoes
chef's choice vegetable of the day
baklava
apple crumble bar
crunch cake
coffee, tea, soft drinks, iced tea

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change



RENAISSANCE® NEWARK AIRPORT HOTEL



R
RENAISSANCE®
HOTELS

RECEPTION

RENAISSANCE NEWARK AIRPORT HOTEL
1000 SPRING STREET | ELIZABETH | NJ 07201
908.436.4600 | WWW.RENAISSANCEHOTELS.COM

RECEPTION

butler passed hors d'oeuvres

selection of 6 | \$37

selection of 8 | \$42

vegetable tikis
indian samosa, spiced potatoes and peas
green chili arepa

french onion soup boule
cherry blossom tart
artichoke and goat cheese bites
thai vegetable spring rolls
macaroni and cheese poppers
fire roasted vegetable and cheese empanada
cranberry, orange zest and walnut phyllo roll
gorgonzola, fig and caramelized onion profiterole
marscapone, bleu cheese, caramelized onion tart

maui shrimp spring rolls
lobster bread pudding
crab rangoon
spicy tuna tartar on a wonton crisp

peking duck ravioli

chicken parmesan puff
chicken & lemongrass potstickers

port wine & bacon jam canape
chipotle pork carnita empanada
coney island franks stuffed with sauerkraut & mustard
cuban spring rolls

beef tenderloin, gorgonzola and bacon

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

RECEPTION

vegetable crudités | \$9

sliced vegetables, dipping sauce

seasonal fruit display | \$9

sliced fruits and berries

mashed potato bar | \$13

sweet and yukon gold potatoes, crumbled maple pepper bacon, horseradish, blue cheese, cheddar cheese, chives, butter, sour cream, broccoli, diced ham, sautéed mushrooms, caramelized onions

cheese display | \$17

international and domestic cheeses, red and green grapes, crostini, crackers

antipasto display | \$19

sopressata, mortadella, prosciutto, salami, sharp provolone, grilled focaccia, cheese crostini, basil oil, aged balsamic vinegar

mediterranean display | \$17

roasted garlic hummus, black olive tapenade, tzatziki, baba ghanoush
imported marinated olives, stuffed grape leaves, feta, house cut pita chips

mac & cheese bar | \$13

creamy cheddar mac & cheese, crumbled maple pepper bacon, blue cheese crumbles, cheddar cheese, caramelized onions, braised short rib, diced grilled chicken, buffalo sauce, crispy fried onions, scallions, toasted herb panko

raw bar | market price

shrimp, crab claws, oysters, mignonette, cocktail sauce, lemon wedges
ice chest for display | \$200 each

sweet shop | \$16

cheesecake drops, petit fours, macaroons, pastries, assorted dessert cups

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

RECEPTION

chef attended action stations

carving boards

pork loin | \$14
turkey | \$14
ham | \$14
salmon | \$16
strip loin | \$16
tenderloin | \$21

pasta station (choice of two) | \$14

pasta (choice of two)
penne
campanella
tortellini
rigatoni

sauce (choice of three)
garlic alfredo
vodka
bolognese
pesto cream

risotto station | \$16

sliced duck, crisp pancetta, micro greens

sushi and sashimi station | market price

maki, hamachi maki, tekka maki, california rolls
tuna, shrimp, salmon sashimi
pickled ginger, wasabi, soy sauce

1 chef attendant per 75 guests: \$200 each

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change



RENAISSANCE® NEWARK AIRPORT HOTEL



R
RENAISSANCE®
HOTELS

BEVERAGES

RENAISSANCE NEWARK AIRPORT HOTEL
1000 SPRING STREET | ELIZABETH | NJ 07201
908.436.4600 | WWW.RENAISSANCEHOTELS.COM

BEVERAGES

sapphire bar

smirnoff vodka, don q cristal rum, jose cuervo tradicional silver tequila, beefeaters gin, jim beam white label bourbon, canadian club whiskey, dewars white label scotch, courvoisier vs, selection of red & white wines, white zinfandel
bud light, heineken, samuel adams boston lager, corona extra, sierra nevada pale ale, ommegang witte, o'doul's
assorted soft drinks, mineral waters

open bar

one hour | \$19 per person
two hours | \$26 per person
each additional hour | \$5 per person

hosted bar

mixed drinks | \$12
house wine | \$11
imported beer | \$8
domestic beer | \$7
cordials & liqueurs | \$13
mineral waters | \$5
soft drinks | \$5

cash bar

please note: there is a minimum spend of \$500 for all cash and hosted bars

\$200 bartender fee: 1 bartender required for every 100 guests

\$200 cashier fee (cash bar) : 1 cashier required for every 100 guests

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

BEVERAGES

diamond bar

absolut vodka, courvoisier vs, canadian club, bacardi superior rum, jack daniels whiskey, tanqueray gin, captain morgan original spiced rum, dewars white label scotch, maker's mark bourbon, don julio blanco
selection of red & white wines, white zinfandel
bud light, heineken, samuel adams boston lager, corona extra, sierra nevada pale ale, ommegang witte, o'doul's
assorted soft drinks, mineral waters

open bar

one hour | \$21 per person
second hour | \$8 additional per person
each additional hour | \$7 per person

hosted bar

mixed drinks | \$13
house wine | \$12
imported beer | \$8
domestic beer | \$7
cordials & liqueurs | \$14
mineral waters | \$5
soft drinks | \$5

cash bar

please note: there is a minimum spend of \$500 for all cash and hosted bars

\$200 bartender fee: 1 bartender required for every 100 guests

\$200 cashier fee (cash bar) : 1 cashier required for every 100 guests

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change

BEVERAGES

wine list

sparkling

mionetto prosecco | \$54

mumm napa brut prestige | \$74

blush

magnolia grove rose | \$40

coastal vines white zinfandel | \$40

charles smith "kung fu girl" riesling | \$41

white

shannon ridge sauvignon blanc | \$38

sea pearl sauvignon blanc | \$49

clos du bois chardonnay | \$40

magnolia grove chardonnay | \$40

kenwood vineyards chardonnay | \$48

sonoma cutrer chardonnay | \$67

magnolia grove pinot grigio | \$40

j vineyard pinot grigio | \$62

red

archaval-ferrer malbec | \$71

magnolia grove merlot | \$40

beaulieu vineyards merlot | \$42

duckhorn 'decoy' merlot | \$62

mohua pinot noir | \$40

hangtime pinot noir | \$69

magnolia grove cabernet sauvignon | \$40

sledgehammer cabernet sauvignon | \$47

ferrari-carano cabernet sauvignon | \$67

spellbound cabernet sauvignon | \$74

justin cabernet sauvignon | \$76

pricing is valid for all events taking place within 2019 reflected price is for a maximum of 1 hour of service all prices are subject to 24% taxable service charge and 6.625% sales tax \$200.00 labor fee applies for groups under 20 guests prices are subject to change