

PRIVATE EVENTS



Our FIV family would be honored to host your next private event. We have a variety of packages and add-on options available to tailor your event into an unforgettable day or evening. Whatever the occasion, our tasting and taps room provides a unique backdrop to create your own one-of-a-kind celebration. If you have any questions, please do not hesitate to **contact the tasting room at 631-647-9010 or Angelo at 631-804-3784. Feel free to email us at fireislandvines@gmail.com as well!**

At this time, FIV can hold about 90 people in our tasting room for a private event. For groups of 39 or less the event will be semi-private. Appropriate space and time in the tasting room will be allotted while we are still open for table-service inside. Events with 40 or more guests will be private and have access to the entire tasting room. Guest will have the options of coming in 1 hour before the start of the event for decorating.

PRICING

**PLEASE NOTE, ALL STATED PRICING INCLUDES ALL TAXES AND FEES.
GRATUITY IS NOT INCLUDED AND IS AT YOUR DISCRETION.**

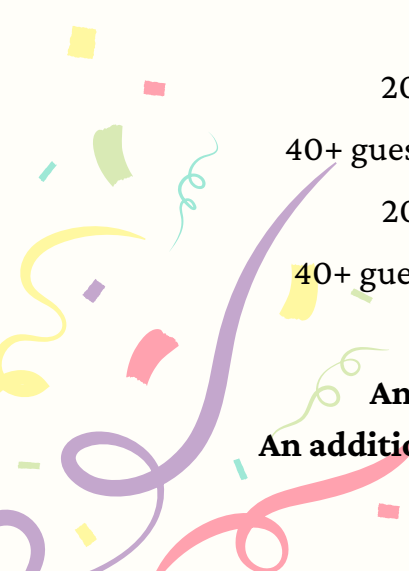
Brunch Options

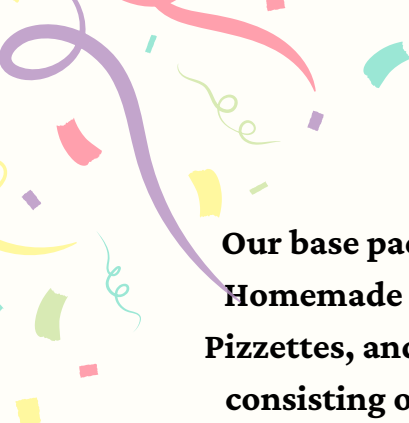
Included within the brunch package is an array of sweet and savory classic breakfast staples, such as; French Toast and Belgian Waffles both garnished with powdered sugar and fresh fruit, build your own Greek Yogurt parfaits with fruit/granola/honey, Sausage Patties, Bacon, and an assortment of Egg Frittatas. An Artisan Charcuterie/cheese Board is also included. In addition to the brunch buffet, this package contains a mimosa bar with three varieties of juices and fresh fruit.

- 20-39 guests, 3 hours with mimosa bar\$55.00 per person
- 40+ guests, 3 hour private event with mimosa bar..... .\$60.00 per person
- 20-39 guests, 3 hours with open taps.....\$60.00 per person
- 40+ guests, 3 hour private event with open taps\$65.00 per person

**An additional add on of \$1 per person for hot coffee and tea
An additional add on of \$5 per person for extending the event 30 minutes**

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PRICING

Standard Base Package

Our base package includes the following: Appetizer medley consisting of our Homemade Greek Spreads served with pita bread and cut veggies, thin crust Pizzettes, and an Artisan Charcuterie/cheese board. In addition our Open Taps consisting of 15 selected Local Wines, Craft Beer, Craft Cider and Our Crowd Favorite FIV Sangria!

20-39 guests, 3 hours with open taps.....\$50.00 a person

40+ guests, 3 hour private event with open taps \$55.00 a person

Main Course Options

With this package, you may cater your own Main Course or FIV can provide a Catered Main Course.

Catered Main Course Through FIV.....Additional Price Starting at \$17.95 a person

See following pages for our 3 main course options. All food is served buffet style.

Please let us know about any FOOD ALLERGIES or GLUTEN -FREE needs.

An additional add on of \$1 per person for hot coffee and tea

An additional add on of \$5 per person for extending the event 30 minutes

Please do not hesitate to ask about anything menu related.

We do not charge for children under the age of 5, pending the number of children and type of celebration. For children over the age of 5, you may select Chicken Nuggets with Fries for an additional free of \$8.00 a child.

Important additional details:

FIV will provide crockery and cutlery for any appetizers or main course. We kindly ask you to provide plates and utensils for your dessert course. We do not charge an additional fee for out-of-house catering. FIV will gladly hold any hot or cold foods until ready to be served and do not charge a cake cutting fee. Please note, soft beverages such as sodas and water are included but coffee/tea is not.

Gratuuity for your servers and our kitchen staff (usually 4-5 staff in total) is not included. This is at your discretion.



A deposit of \$200 is required at the time you book your event. Final payment is due on the day of your event. Cash is preferred. If you choose to charge your final payment, a 3% service fee will be added to the total. **Dates are reserved when a deposit is given. We cannot hold a date without a deposit.**



Thank you for considering us for your special occasion. We are thrilled to be apart of your celebration.

Cheers,
Angelo and FIV Staff



EVENTS FAQ'S

Will my event be private? Typically, any event with 40 or more guests is considered a private event. If you have under 40 guests, your event will be semi-private, and our tasting room will still be open to the public.

Do you provide a dessert course? At this time FIV does not offer dessert with events. We allow our guests to bring in whatever sweet treats they desire with no additional fee. We request you provide paperware/plasticware for your dessert. We are happy to cut/plate any desserts brought in at no charge.

What can I do for decorations? We love to see our guest creativity for each party! The sky's the limit with decorations. **We do not allow confetti of any kind.** *Please plan accordingly for set-up and break down of decorations for your event.

Is gratuity included in the event total? All taxes and free are included within the final total, **except gratuity.** Gratuity is at your discretion.

I don't see an option for the event I would like to host. Is there a way to still make it happen? Yes! FIV special events are customizable. We will do our best to work with you to make your vision come to life!

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES OR GLUTEN -FREE NEEDS

SEE NEXT PAGE FOR MENU OPTIONS

Menu

ADD-ON OPTION #1 VINEYARD LUNCH MINIMUM OF 20 PEOPLE \$17.95

CHOICE OF ANY COMBO SANDWICH STYLES ALONG WITH ANY TWO SIDES AND ONE SALAD SELECTION

Sandwich Selection: (Pick any combo styles):

***American Classic:** Roast Beef, Turkey, Ham, American, Swiss, Lettuce, Tomatoes, Mayo & Mustard

***Italian Style:** Genoa Salami, Pepperoni, Cappy Ham, Imported Provolone, Roasted Red Peppers, Lettuce & Balsamic Vinaigrette

***Vegetarian:** Marinated Portobello, Grilled Red & Green Peppers, Squash, Zucchini, Eggplant, Fontana Cheese & Roasted Pepper Vinaigrette

***Gourmet Turkey & Brie:** Vermont Honey Maple Turkey Breast, Brie Cheese, Lettuce & Toasted Almond Honey Mustard

Side Salad Selection (Pick any 2 sides):

***Radatore Pasta Salad:** Marinated Sun-dried Tomatoes, Fresh Basil, Parmesan Cheese & Roasted Garlic Olive Oil

***Sesame Bowtie:** Bowtie Pasta With Sesame Grilled Chicken, Julienne Red Peppers, Sugar Snap Peas, Broccoli Flowerets & Sweet Sesame-Soy Glaze

***Yukon Gold Potato Salad:** Oven Roasted Yukon Gold Potatoes, Diced Peppers & Onions With Whole Grain Dijon Vinaigrette

***Edamame Quinoa Salad:** Whole Grain Quinoa, Edamame, Broccoli, Scallions & Ginger-Honey Vinaigrette

Choose One Salad:

- * Garden Salad
- * Caesar Salad



Menu

ADD-ON OPTION #2 MINIMUM OF 20 PEOPLE \$19.95

CHOICE OF:

ONE PASTA ENTRÉE / ONE CHICKEN ENTRÉE / ONE EGGPLANT OR ZUCCHINI ENTRÉE / ONE SALAD SELECTION / DINNER ROLLS

Choose One Pasta:

- *Rigatoni In Meat Sauce with Locatelli Romano Cheese
- *Penne Carbonara With Prosciutto & Peas
- *Mini Rigatoni Pomodoro with Fresh Mozzarella Balls & Ricotta Dollops
- *Penne Ala Vodka
- *Rigatoni With Peas & Sausage in A Light Tomato Cream Sauce
- *Rotellini With Wild Mushrooms & Spinach in A Madeira Wine Sauce
- * Baked Macaroni & Three Cheeses Garnished with Bacon & Scallions



Choose One Chicken Entrée:

- *Chicken Francaise in A Light Blend Of Lemon, Butter & Wine
- * Chicken Cutlet Parmesan with Fresh Mozzarella
- * Tomato Encrusted Chicken In A Light Tomato Wine Broth
- * Sicilian Stuffed Chicken Spinach, Garlic & Mozzarella Cheese In A Marsala
- * Pan-seared Chicken with Asparagus & Fresh Mozzarella In A Madeira Wine Reduction Sauce
- * Portobello Mushroom Encrusted Chicken In An Apricot Brandy Reduction
- * Sliced Chicken Cordon Bleu with A Bacon, Honey Mustard Sauce



Choose One Eggplant or Zucchini Entrée:

- * Eggplant Rollatini Stuffed with Ricotta Cheese
- * Eggplant Parmesan
- *Sliced Layered Zucchini Parmesan with Ricotta & Mozzarella Cheese
- * Sliced Layered Zucchini Parmesan with Tomatoes & Provolone



Choose One Salad:

- * Garden Salad
- * Caesar Salad

Menu

ADD-ON OPTION #3 MINIMUM OF 20-40 PEOPLE \$21.95

CHOICE OF:

**TWO PASTA ENTRÉE / ONE CHICKEN ENTRÉE / ONE BEEF ENTRÉE
/ ONE EGGPLANT OR ZUCCHINI ENTRÉE / ONE SALAD SELECTION /
DINNER ROLLS**

Choose Two Pastas:

- *Rigatoni In Meat Sauce with Locatelli Romano Cheese
- *Penne Carbonara With Prosciutto & Peas
- *Mini Rigatoni Pomodoro with Fresh Mozzarella Balls & Ricotta Dollops
- *Penne Ala Vodka
- *Rigatoni With Peas & Sausage in A Light Tomato Cream Sauce
- *Rotellini With Wild Mushrooms & Spinach in A Madeira Wine Sauce
- * Baked Macaroni & Three Cheeses Garnished with Bacon & Scallions



Choose One Chicken Entrée:

- *Chicken Francaise in A Light Blend Of Lemon, Butter & Wine
- * Chicken Cutlet Parmesan with Fresh Mozzarella
- * Tomato Encrusted Chicken In A Light Tomato Wine Broth
- * Sicilian Stuffed Chicken Spinach, Garlic & Mozzarella Cheese In A Marsala
- * Pan-seared Chicken with Asparagus & Fresh Mozzarella In A Madeira Wine Reduction
Sauce
- * Portobello Mushroom Encrusted Chicken In An Apricot Brandy Reduction
- * Sliced Chicken Cordon Bleu with A Bacon, Honey Mustard Sauce



Choose One Beef Entrée:

- * Steak Scallopini Topped with Mozzarella Cheese, Mushroom & Onions In Madeira Sauce
- *Teriyaki Stir Fry with Fresh Vegetables
- *Hanger Steak with Grilled Vegetables
- *Grilled Sausage & Peppers (Carnival Style or Sliced)
- *Texas Style Pulled Pork



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Menu

ADD-ON OPTION #3

CONTINUED

Choose One Eggplant or Zucchini Entrée:

- * Eggplant Rollatini Stuffed with Ricotta Cheese
- * Eggplant Parmesan
- * Sliced Layered Zucchini Parmesan with Ricotta & Mozzarella Cheese
- * Sliced Layered Zucchini Parmesan with Tomatoes & Provolone

Choose One Salad:

- * Garden Salad
- * Caesar Salad

