

Vino Venue

drink
wine • bar • retail

dine
wine inspired cuisine

discover
classes • events • tours

12 YEARS, OVER 75,000 GUESTS, A MILLION MEMORIES

BUYOUT Tapas & Wine Pairing, Enomatic Cards

FLOW

Your guests will have exclusive use of Vino Venue.

As your guests arrive, they will be greeted with a sparkling wine to start the evening off right! Passed appetizers will also be available as well as a cheese and charcuterie display.

Guests will have an opportunity to meet, network and socialize at their leisure.

Next Guests will visit multiple food and wine stations. The foods prepared can be themed based on client's preferences.

Guests will also be given Enomatic cards. The Enomatics are our cutting-edge wine dispensing machines where guests can choose from a 1.5oz pour, half glass or full glass of 32 different wines! A credentialed Sommelier will be on hand to interact with guests, recommend wines and provide some casual education.

Guests can visit a bar offering multiple wines and beers along with soft drinks and San Pelligrino and Acqua Panna waters. The wine and beer will be served in tasting size pours to encourage guests to try them all!

Guests will spend the evening mingling, trying unique wines and foods.



SAMPLE MENUS

“ASIAN”

Singapore: Chicken Satay with Peanut Sauce

Macau: Lemongrass Pork in Butter Lettuce Cups with Plum Sauce

Thai: Shrimp Green Curry with Zucchini, Onion and Potato with Jasmine Rice

Korean: Pajeon (Scallion Pancakes) With Soy and Vinegar Dipping Sauce

Vietnamese: Vietnamese Coffee Crème Brulé



“CARIBBEAN”

Cayman: Tuna Ceviche with Herb Citrus Salad

Puerto Rico: Bacalao Fritters – Salt Cod Fritter with Green Sauce

Cuba: Beef Empanada with Onion Mojo

Jamaica: Jerk Chicken Skewer with Coconut Rice and Pigeon Peas

Cuba: Black Beans and Rice with Pique

Puerto Rico: Caramel Flan



“EUROPEAN”

Italy: Eggplant or Chicken Parmesan with Aged Mozzarella

Mediterranean: Lamb Meatballs in Tomato Sauce with Mint

France: Ratatouille and Pommes Aligot – Roasted Eggplant and Tomato Stew with Mashed Potatoes

France: Mini Croque Monsieur – Béchamel, Ham and Swiss with Jalapeno Raspberry Jam

Italy: Gnocchi Al la Romana

Italy: Pumpkin Tiramisu

France: Dark Chocolate Pot de Crème with Chantilly Cream

“SOUTH AMERICAN”

Argentina: Steak Chimichurri with Rosemary Roasted Fingerlings

Peru: Anticucho with Aji Panca Sauce - Chicken Skewers in Red Pepper Sauce

Ecuador: Fish Ceviche with Plantain Chips

Peru: Corn Empanada with Aji Amarillo Sauce

Argentina: Natillas – Milk Custard with Dulce De Leche

“ALL AMERICAN”

Brussel Sprout Latke with Horseradish Cream

Pimento Cheese Stuffed Jalapenos Wrapped in Bacon

Maryland Crab Cakes with Onion Remoulade (ADD \$19 per person)

Grilled Cheese Minis with Cheddar, Gorgonzola and Blackberry Jalapeno

Jam served with Applewood Smoked Candied Bacon Skewers

Buttermilk Fried Chicken with Waffles and Chipotle, Honey Drizzle

Seasonal Cobbler with Vanilla Bean Whipped Cream



“VINO VENUE SPECIALTIES”

V V Truffled Mac - n- Cheese

Maryland Crab Cake with Jumbo Lump Crabmeat, Green Onion Aioli (ADD \$19 per person)

Roasted Piquillo Peppers with Shredded Adobo Chicken, Cotija Cheese and Cilantro Aioli

Pimento Cheese Crostini with Applewood Smoked Candied Bacon

VV Burger Slider made with CAB/Smoked Wagyu Blend, LTO, Pickles,

Comeback Sauce, Irish Cheddar

Dark Chocolate Pot De Crème and Sugared Raspberries

"HOLIDAY SPECIALTIES"

Latkes with Sriracha Sour Cream or Traditional Apple Compote

V V Truffled Mac-n-Cheese Bites

Turkey Meatballs with Cranberry BBQ Sauce

Beef Brisket and Smashed Potatoes with Two Sauces - A Pan Sauce Made with Coffee,
Apple Butter, Onions and Horseradish Cream Sauce

Pumpkin Tiramisu with Pumpkin Seed Brittle

YOUR EXPERIENCE INCLUDES

- ❖ Buyout of Vino Venue
- ❖ Reception wine
- ❖ Passed appetizers for the reception
- ❖ Cheese and charcuterie display
- ❖ \$20 Enomatic cards
- ❖ 4 additional wines
- ❖ 2 beers
- ❖ 4 food stations
- ❖ Appropriate staffing
- ❖ This is a 3 hour event

NOTE: Wine will be poured in tasting size pours unless specifically requested by a guest. We will encourage guests to try the array of wines provided. This will also help us manage overall consumption.

PRICING

- \$112 per person
- \$1000 buyout fee Thurs-Sat. \$500 Mon-Wed and Sun. Buyout fee will be waived for over \$10,000 in food and beverage.
- \$4000 minimum in food and beverage Mon-Wed and Sun. \$5500 minimum in food and beverage Thurs-Sat.
- Other minimums may apply.
- 22% gratuity and 8% tax will be added to your final bill.



“ Last night was FANTASTIC! So many great comments from both our partners and our clients. We will definitely be back. Thank you so much for providing the venue to make lasting connections. Truly invaluable. ”

Kelly Messina

Las Vegas Convention and
Visitors Authority

***Please note: no event date is confirmed until a 50% deposit has been paid by client.**

A VinOVenue Quote

Contact: 770-668-0435 x702 Lelia@vinovenue.com