

VinVenue

drink
wine • bar • retail

dine
wine inspired cuisine

discover
classes • events • tours

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

Multi Coursed LIVE Wine Dinner with Private Chef and Sommelier

FLOW

As your guests arrive, they will be welcomed into the AWS Chef's Kitchen and offered a reception wine. Hors d'oeuvres will also be available. Guests will have an opportunity to meet, network and socialize at their leisure.

Next guests will be seated. They will have a striking view of an impressive open kitchen. The venue is professional, state-of-the-art, and comfortable.

Your host Chef and Sommelier for the evening will introduce themselves. A multi course meal will be prepared in front of you. Imagine a whole salmon being filleted in front of you and then house-cured! Chef will provide details on preparation and cooking techniques.

Your host Sommelier will explain the wine pairings, why certain foods lend themselves to certain wines, and will provide stories of the wines along the way. The dialog between Sommelier and Chef will be entertaining for guests and informative. Guests will have the opportunity to watch the chef, converse with their table mates and enjoy some very interesting cuisine and wines.



SAMPLE MENUS

Menu One

Hors d'oeuvres: Oysters Rockefeller (oysters, creamed kale, lemon gremolata)

1st Course: Blue Cheese Tart with Apple Butter and Baby Arugula

2nd Course: Baby Kale and Roasted Pumpkin Salad (baby kale, roasted pumpkin, toasted pumpkin seeds, chevre, dried cranberries, pancetta, champagne vinaigrette)

3rd Course: Georgia Peanut Soup with Pickled Vidalia Onions and Ricotta Salata

4th Course: Grilled Pork Tenderloin with Pumpkin Barbecue Sauce and Braised Mustard Greens

5th Course: Apple (or Pear) Galette with Georgia Pecan Gelato



Menu Two

Hors d'oeuvres: Potato Latke with Smoked Salmon and Horseradish Crème
1st Course: Burrata with Roasted Beets and Blood Orange Vinaigrette
2nd Course: Oyster Chowder (oysters, potatoes, bacon, cream, sherry)
3rd Course: Drunken Mussels (mussels steamed in beer)
4th Course: Pan Roasted Breast of Chicken with Roasted Root Vegetables and Champagne Gravy
5th Course: Pumpkin Tiramisu with Pumpkin Seed Brittle

Menu Three

Hors d'oeuvres: Bourbon Chicken Liver Pate with Pumpkin Butter on Brioche Toast
1st Course: Baked Brillat Savarin in Puff Pastry With Honey Apple Compote
2nd Course: Seared Sea Scallops with Succotash
3rd Course: Wild Mushroom Risotto with Parmesan
4th Course: Cumin-Mint Lamb Chops, Israeli Couscous, Yogurt Sauce
5th Course: Sweet Potato Crème Brulee with Honey Gelato
6th Course: Artisanal cheeses with Honey Comb and Pickled Pumpkin

EXPERIENCE INCLUDES

Private use of our AWS Chef's Kitchen event room
A premium food menu
Premium wines
Personal chef
Personal Sommelier
Acqua Panna and San Pellegrino waters
3-hour event

PRICING

2 Courses, 2 Wines: \$145 per person
3 Courses, 3 Wines: \$175 per person
4 Courses, 4 Wines: \$199 per person
5 Courses, 5 Wines: \$219 per person
6 Courses, 6 Wines: \$239 per person
Prices subject to change. Minimums may apply.
8% tax and 22% gratuity will be added to your final bill.

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



“ 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

A VinOVenue Quote

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