

VinVenue

drink
wine • bar • retail

dine
wine inspired cuisine

discover
classes • events • tours

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

RECEPTION STYLE WINE TASTING

FLOW

As your guests arrive, they will be welcomed into a comfortable setting and offered a reception wine. Guests will serve themselves from a buffet of light appetizers. A cash bar offering additional wine, beer and soft drinks will also be available.

Guests will spend the evening mingling and enjoying unique food and wines.

SAMPLE BUFFET MENU

ADD \$2.50 per person per item:

- Olives Marinated with Orange Peel and Herbs
- V V Truffled Popcorn

Choose Three. Additional items are \$5.00 per person per item:

- House Rosemary Roasted Mixed Nuts
- Mushroom Flatbread Wild Mushrooms, Caramelized Onions, Fontina Cheese, Parmigiana Reggiano, Truffle Crème Fraiche & Fresh Herbs
- Tomato Flatbread with Herbs, Fontina Cheese & Balsamic Reduction
- Phyllo Brie Tartlets with Seasonal Preserves
- Crostini of VV Pimento Cheese Topped with Applewood Smoked Candied Bacon
- Patatas Braves Roasted Baby Potato Skewers with Garlic and Paprika Served with Romesco Sauce
- Mixed Green Salad Roasted Tomatoes, Slivered Almonds, Goat Cheese, Croutons, Champagne Vinaigrette

ADD \$6.00 per person per item:

- Caprese Skewers with Plum Balsamic Drizzle
- Brussel Sprout Skewers with Korean BBQ Drizzle
- Jamaican Jerk Chicken Skewers



Charcuterie Display with Mustards & Preserves

International & Domestic Cheese Display with Dried Fruit and Marcona Almonds

ADD \$9.95 per person per item:

Pulled Pork BBQ Sliders with Southern Slaw

VV Burger Slider CAB/Smoked Wagyu Blend, LTO, Pickles, Comeback Sauce, Irish Cheddar

Applewood Smoked Candied Bacon Skewers

Anticucho with Aji Panca Sauce - Peruvian Flank Steak in Spicy Aioli

Anticucho with Aji Panca Sauce - Peruvian Chicken in Spicy Aioli

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

Shrimp Salad Slider with Spicy Remoulade & Arugula

Elevated Cheese Selections Including Hard and Soft Cheeses from All Over the World

ADD \$22.00 per item per person:

Louisiana Crab Cakes with Onion Remoulade

ADD \$6.00 per item per person:

Red Velvet Brownie with Mascarpone

Caramelized Banana Pudding with Golden Oreo Crumble

Seasonal Crème Brulé

Seasonal Cobbler with Vanilla Whipped Cream

Dark Chocolate Bark with Sea Salt

Chocolate Pot de Crème with Whipped Cream and Chocolate Chips

EXPERIENCE INCLUDES

Semiprivate location

Beverage:

- ❖ Reception wine (Total wine allotment is approximately 1 glass per person.)
- ❖ Cash bar

Appetizer buffet menu as outlined

Wine Host and other appropriate staffing

2-hour event

PRICING

\$30 per person

8% tax and 22% gratuity will be added to your final bill.

Other minimums may apply. Prices are subject to change.

“ 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 VinO Venue Quote

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