

VinVenue

drink
wine • bar • retail

dine
wine inspired cuisine

discover
classes • events • tours

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

ENOMATIC RECEPTION

FLOW

As your guests arrive, they will be welcomed into our Enomatic area. 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! Guests will serve themselves from a buffet of light appetizers.



Guests will spend the evening mingling and enjoying unique food and wines. Our knowledgeable staff will be on hand to individually engage those who are interested in learning more about the wines.

SAMPLE BUFFET MENU

ADD \$2.50 per person per item:

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

Choose Two. 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 Bravas 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

Choose One. Additional items are \$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 Chip

EXPERIENCE INCLUDES

- Semiprivate location
- \$20 Enomatic cards, \$4 card fee LOWERED to \$2 for event clients
- Appetizer buffet menu as outlined
- Wine Host and other appropriate staffing
- 2-hour event

PRICING

- \$60 per person
- 8% tax and 22% gratuity will be added to your final bill.
- Other minimums may apply. Prices are subject to change.

***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

“ 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

