

VinoVenue

drink
wine • bar • retail

dine
wine inspired cuisine

discover
classes • events • tours

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

TAPAS AND WINE PAIRING EVENT

FLOW

As your guests arrive, they will be welcomed with a reception wine. The Chef's choice of passed appetizers will also be available. Guests will have an opportunity to meet, network and socialize at their leisure.

Next a buffet of multiple tapas items will be available. The tapas will be based on a theme chosen by the client. Guests can also visit a bar offering multiple wines. A wine host will serve wines paired to each tapa in tasting size pours to encourage guests to try them all! Beer and non-alcoholic drinks can also be incorporated into the offering.

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

SAMPLE MENUS

"ASIAN"

Japan: Tokyo Tacos with Teriyaki Vegetables and Tofu

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”

Brazil: Yuca Frita with Chimichurri Aioli
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 \$10 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 \$10 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

- ❖ Reception wine
- ❖ Chef's choice of passed appetizers for the reception
- ❖ Multiple tapas dishes
- ❖ Wines paired to each tapas
- ❖ Wine host and other appropriate staffing
- ❖ This is a 2.5-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

OPTION 1:

Reception wine, Chef's choice of passed appetizer, **2 tapas paired with 2 wines:**
\$45 per person

OPTION 2:

Reception wine, Chef's choice of passed appetizer, **3 tapas paired with 3 wines:**
\$62 per person

OPTION 3:

Reception wine, Chef's choice of passed appetizer, **4 tapas paired with 4 wines:**
\$78 per person

OPTION 4:

Reception wine, Chef's choice of passed appetizer, **5 tapas paired with 5 wines:**
\$92 per person

OPTION 5:

Reception wine, Chef's choice of passed appetizer, **6 tapas paired with 6 wines:**
\$109 per person

22% gratuity and 8% tax will be added to your final bill. Prices are subject to change. Minimums may apply.

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

A VinVenue Quote

Contact: 770-668-0435 x702 Lelia@vinvenue.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

ADD A LIVE CHEF STATION!



Add a LIVE Chef Station to your experience – IMAGINE your chef making grass fed beef Indian Samosas by hand in front of you and frying them to perfection! Your chef will provide details on preparation and cooking techniques to those interested and will serve his/her creation, tapas style, to your guests.

PLEASE INQUIRE!