

# wineaux

## GROUP BEVERAGE MENU

*From casual receptions to elevated celebrations,  
Wineaux makes hosting seamless.*

*Our beverage packages are built for groups of 20–75, featuring  
curated wine selections, draft beer and non-alcoholic options.*

### **BEVERAGE PACKAGE #1**

Classic Selections | 2 hours, \$15 each additional hour  
\$39 per person exclusive of tax + gratuity

#### **SELECT 3 WINES**

*Prosecco, Sauvignon Blanc, Chardonnay, Rosé, Pinot Noir, Italian Red*

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### **BEVERAGE PACKAGE #2**

Luxe Selections | 2 hours, \$15 each additional hour  
\$52 per person exclusive of tax + gratuity

#### **SELECT 4 WINES**

*Champagne, Sancerre, Chardonnay, Pinot Noir Rosé, Rosso di, Montalcino,  
Cabernet Sauvignon*

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### **BEVERAGE PACKAGE #3**

Reserve Experience | 2 hours, \$25 each additional hour  
\$68 per person exclusive of tax + gratuity

#### **WINE SELECTIONS**

Fully customize your experience with our expert sommelier team. A selection  
of 3 exclusive wines from our cellar.

\* SPIRITS & COCKTAILS CHARGED BASED ON CONSUMPTION

# GROUP EVENT MENU

*Our canapé menus are designed for groups of 20–75 and crafted for effortless hosting—refined, seasonal bites served reception-style over two hours. With 2–3 pieces per guest, they're ideal for light grazing and pair beautifully with our beverage packages.*

## CLASSIC CANAPÉ SELECTIONS #1

Select three from the offerings below  
\$23 per person

## ELEVATED CANAPÉ SELECTIONS #2

Select four from the offerings below  
\$26 per person

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Beef Tartare Crostini  
Seasonal Crostini  
Chorizo and Gorgonzola Date  
Caico and Pepe Popcorn  
Sausage Rolls  
West Coast Oysters  
Hamachi & Caviar  
Roasted Eggplant Crostini  
Hummus & Crudit   
Antipasti Skewers  
Deviled Eggs  
*Chips and Caviar – supplement \$10 per person*

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## GRAZING TABLE

### DISPLAY OFFERINGS

Charcuterie & Cheese | \$18 per person  
An elevated spread of artisan cheeses, cured meats, and seasonal pairings for shared grazing.

Seafood Platters | \$23 per person  
A chilled display of fresh oysters, poached shrimp, and tuna cones—perfect for cocktail-style events.  
Signature Hamachi & Caviar available as an add-on | +\$4 per person

### CLASSIC DESSERT CANAPÉS

Korean-Style Brownie  
*A refined take on the classic brownie—deeply chocolatey with a soft, airy crumb.*  
Cheesecake with Seasonal Compote  
*Creamy cheesecake paired with a house-made seasonal fruit compote.*  
**Add macaroons for \$5 per person | Cake Cutting Fee \$45**

\*PRICE PER PERSON IS EXCLUSIVE OF TAX + GRATUITY

# TASTING CLASSES + EXPERIENCES

*Designed for groups of 8–24, Wineaux tasting experiences are hosted at our tasting counter and led by an expert sommelier - curated and personalized for your event.*

## CLASSIC TASTING

\$45 per person

Three wines or spirits • 60 minutes • Sommelier-led tasting  
Optional food pairing: add 3 curated small bites for \$12 per person.

## LUXE TASTING

\$75 per person

Four wines or spirits • 60 minutes • Premium selections •  
Sommelier-led  
Optional food pairing: add 3 curated small bites | +\$15 per person

## RESERVE EXPERIENCE

\$125 per person

Four cellar wines or rare spirits • 60 minutes • Sommelier-led  
Optional food pairing: add 3 curated small bites | +\$18 per person

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## INCLUDES

Exclusive use of Wineaux's lounge or tasting counter  
Dedicated sommelier host + event coordination  
Curated wines or spirits based on your selected package  
Custom tasting mats; keepsake menus upon request

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