

wineaux

GROUP EVENT MENU

CLASSIC CANAPÉ SELECTIONS #1

Select Three | \$27 per person

ELEVATED CANAPÉ SELECTIONS #2

Select Four | \$33 per person

LUXE CANAPÉ SELECTIONS #3

Five Selections + Signature Item | \$38 per person

CANAPÉ SELECTIONS:

Beef Tartare Crostini
Seasonal Bruschetta
Mini Popcorn
Sausage Rolls
Hamachi & Caviar
Roasted Eggplant Crostini
Hummus and Crudité
Deviled Eggs
Antipasti Skewers
Truffle Focaccia
Seasonal Salad

DESSERT CANAPÉS

\$15 per person
Seasonal Dessert Chef's Selections

CAKE CUTTING FEE: \$45

*PRICE PER PERSON IS EXCLUSIVE OF TAX + GRATUITY

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Artisanal Charcuterie & Cheese Board **\$300 (serves 25)**

Three premium meats and artisanal cheeses

Seasonal fruit, olives, nuts, and honey

Served with house-made bread and crackers

SEAFOOD PLATTERS - MP

West Coast Oysters

Poached Shrimp,

Hamachi & Caviar

Dungeness Crab Salad

Smoked Salmon

Served with traditional accompaniments

Upgrade Option:

Add 250g Golden Osetra Caviar with brioche, crème
fraiche, and confit shallots | **MP**

SEASONAL FLATBREAD STATION

\$250 (SERVES 25)

Choice of three seasonal selections

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GROUP BEVERAGE MENU

BEVERAGE PACKAGE #1 –

Classic Selections | \$39 per person for 2 hours

SELECT THREE:

Prosecco
Sauvignon Blanc
Chardonnay
Rosé
Pinot Noir
Italian Red

BEVERAGE PACKAGE #2

Luxe | \$52 per person for 2 hours

SELECT FOUR:

Champagne
Sancerre
Chardonnay
Pinot Noir Rosé
Rosso di Montalcino
Cabernet Sauvignon

RESERVE BEVERAGE PACKAGE

Reserve Experience | \$68 per person for 2 hours

Highlighting rare and cellar selections with dedicated sommelier presentation

INCLUDED WITH EACH PACKAGE:

DRAFT BEER & NON-ALCOHOLIC SELECTIONS, FEVER TREE BEVERAGES

***Beverage packages include two hours of service.
Additional time may be added by the hour or charged on consumption.**

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WINEAUX

TASTING CLASSES & EXPERIENCES

Perfect for corporate groups, client events, or gatherings with friends, each experience is fully customized to your group's interests, wine preferences, and desired level of formality.

Customized Wine & Spirits Tastings

Our sommeliers will guide guests through a curated lineup of wines or spirits, highlighting the regions, styles, and stories behind each bottle. Sessions are interactive, conversational, and tailored to your group's theme — from "Wines of the World" to "Champagne & Caviar," or "Old World vs. New World."

Includes:

- Private use of Wineaux's lounge or tasting counter
- Dedicated sommelier host and event coordination
- Three to four curated wines or spirits (based on package)
- Optional canapés or small bites to complement the tasting
- Custom tasting mats and keepsake menus upon request*

PACKAGE OPTIONS

Classic Tasting – \$45 per person
Three wines or spirits, 60 minutes, sommelier-led presentation

Luxe Tasting – \$75 per person
Four wines or spirits, 60 minutes, includes premium selections

Reserve Experience – \$125 per person
Exclusive cellar wines or rare spirits with elevated glassware and a private sommelier host

All experiences can be paired with our canapé or grazing station menus. Pricing varies based on selected wines and duration.

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