



## PRIVATE EVENTS at THE CELLAR



Thank you for selecting VINTRY WINE & WHISKEY for your private event.

The Cellar at Vintry provides your personalized event with bountiful selection of wine and spirits paired with regionally inspired food. Imagine our Cellar as your own. The Cellar at Vintry, with its speakeasy appeal is available to you and up to 35 guests in various configurations for cocktail parties, product launches, tastings or meetings. Seated dining experiences are also available for up to 18 guests.

Surrounded by original stonewalls dating back to the 18<sup>th</sup> century, The Cellar at Vintry exudes a European charm. The Cellar's comfortable and inviting leather banquettes, full-service corner bar, cozy lounge lighting and stylish walnut tables can be tailored to your party's unique needs. Additional amenities include a state of the art music system with microphones and DJ component.

We are looking forward to see you at VINTRY very soon.

# VINTRY WINE & WHISKEY

Private Events at The Cellar

## FOOD PACKAGES

### The Cellar Food Package #1

\$30 per person for 2 hours

#### **Cold Station**

assorted cured meats  
house made country pate  
assorted artisanal cheeses\* (V)  
house marinated olives\* (V)  
marcona almonds\* (V)



### The Cellar Food Package #2

\$45 per person for 2 hours

#### **Cold Station**

assorted cured meats  
house made country pate  
assorted artisanal cheeses\* (V)  
house marinated olives\* (V)  
marcona almonds\* (V)  
salmon tartare, crème fraiche (passed)

#### **Hot Station**

brie & mushroom crostini\* (V) (passed)  
braised beef short rib sliders (passed)  
lamb meatballs, soft polenta, feta cheese  
truffled mushroom cavatelli\* (V)

**\* (V) vegetarian option**

### The Cellar Food Package #3

\$60 per person for 2 hours

#### **Cold Station**

assorted cured meats  
house made country pate  
assorted artisanal cheeses\* (V)  
house marinated olives\* (V)  
marcona almonds\* (V)  
poached shrimp, old bay aioli (passed)  
salmon tartare, crème fraiche (passed)

#### **Hot Station**

brie & mushroom crostini\* (V) (passed)  
kobe cocktail franks, dijon mustard (passed)  
lamb meatballs & soft polenta, feta cheese  
beef bourguignon, potato puree, baby carrot  
truffled mushroom cavatelli \* (V)  
roasted salmon, french lentils

**Add Assorted Petit Fours and Mini Pastries to your food package \$8 per person**

### The Cellar Chef Experience

Add Whole Roasted Baby Pig or Whole Roasted Leg of Lamb to your package  
\$250

# VINTRY WINE & WHISKEY

Private Events at The Cellar

## FOOD PACKAGES

### The Cellar Food Package #4

#### Brunch Only

(available saturday & sunday)  
\$35 per person for 2 hours

#### Cold Station

assorted pastries and breakfast breads  
lox & bagels, cream cheese  
seasonal fresh fruit platter

#### Hot Station

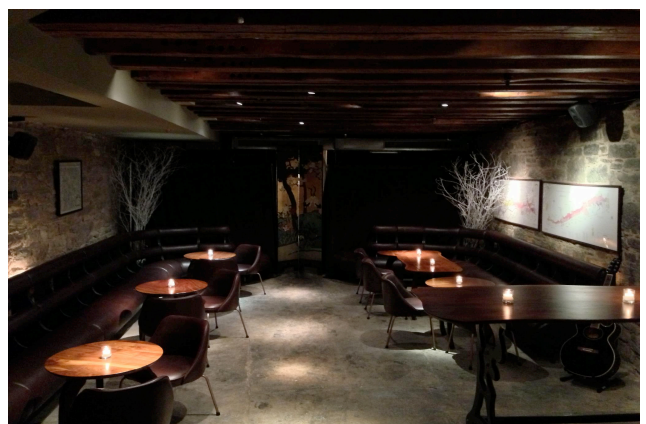
goat cheese & asparagus egg scramble \* (V)  
cornflake & coconut crusted french toast \* (V)  
smoked bacon & breakfast sausage  
breakfast potatoes

### The Cellar Brunch Beverage Package

\$35 per person for 2 hours | additional hour + \$10

mimosa, bloody mary, sparkling wine, bottled water,  
soft drinks, juices, coffee & tea included

**\* (V) vegetarian option**



# VINTRY WINE & WHISKEY

Private Events at The Cellar

## BEVERAGE PACKAGES



### **The Cellar Beverage Package #1 (wine & beer)**

**\$35 per person for 2 hours | each additional hour + \$15**

1 sparkling wine, 2 white wines, 1 rose, 2 red wines, bottled beer, bottled water, soft drinks, juices & mixers included

### **The Cellar Beverage Package #2 (full bar)**

**\$50 per person for 2 hours | each additional hour + \$20**

1 sparkling wine, 2 white wines, 1 rose, 2 red wines, 4 specialty cocktails, 1 vodka, 1 gin, 1 tequila, 1 rum, 2 blended scotches, 2 12 yr old single malt scotches, 2 irish whiskeys, 2 bourbons, 2 rye whiskeys, bottled beer, bottled water, soft drinks, juices & mixers included

### **The Cellar Beverage Package #3 (premium bar)**

**\$65 per person for 2 hours | each additional hour + \$25**

2 sparkling wines, 1 champagne, 4 white wines, 1 rose wine, 4 red wines, 4 specialty cocktails, belvedere vodka, tito's vodka, botanist gin, tanqueray gin, celestial silver tequila, celestial reposado tequila, montelobos mezcal, brugal blanco rum, mt. gay black barrel rum, remy 1738 accord royal cognac, 4 blended scotches, 4 12yr old single malts, 4 bourbons, 4 rye whiskeys, 2 canadian whiskeys, 2 tennessee whiskeys, 4 irish whiskeys, bottled beer, bottled water, soft drinks, juices & mixers included

# VINTRY WINE & WHISKEY

Private Events at The Cellar

## SPECIALTY COCKTAILS

(please select cocktails according to your beverage package)

### ☐ **fiori e uva**

prosecco, st. germain, pressed grapefruit, grapefruit bitters, fresh sage

### ☐ **aperol spritz**

prosecco, aperol, dolin rouge vermouth, orange bitters

### ☐ **the botanist**

botanist islay dry gin, jack rudy small batch tonic cordial, club soda, fresh citrus

### ☐ **1910 martini**

vodka or gin, dolin dry vermouth, lemon oils, cerignola olives

### ☐ **vintry's old-fashioned**

bulleit rye whiskey, muddled orange & marasca cherry, angostura bitters

### ☐ **manhattan**

michter's rye whisky, carpano antica vermouth, angostura bitters

## BEER

### **bitburger**

pilsner, bitburg, germany, 4.8% abv

### **greenport black duck**

porter, long island, 5.6% abv.

### **lagunitas**

india pale ale, petaluma, california, 6.2% abv

# VINTRY WINE & WHISKEY

Private Events at The Cellar

## WINE

(please select wines according to your beverage package)

### Sparkling

- ☐bortolotti, prosecco, brut, veneto, italy
- ☐raventos l blanc, cava, reserva, brut, barcelona, spain, 2015
- ☐cleto chiarli, rose brut de noir, emilia-romagna, 2015

### Champagne

- ☐moet chandon, brut imperial, france, nv

### White

- ☐chardonnay, starmont, carneros, 2013
- ☐chardonnay, j.j. vincent, bourgogne blanc, burgundy 2015
- ☐sauvignon blanc, domaine barboutaine, sancerre, loire valley 2015
- ☐albarino, herdade de calada, portugal 2016
- ☐pinot grigio, corte della torre, veneto, 2016
- ☐grillo, tenuta rapitala, sicilia, italy, 2014
- ☐riesling, hugel & fils, alsace, 2015
- ☐vouvray, domaine pichot, loire valley, 2015

### Rosé

- ☐domaine saint andrieu, 'l'oratoire', provence, france, 2016

### Red

- ☐pinot noir, smoke tree, sonoma, 2015
- ☐merlot, seven falls, columbia valley, 2011
- ☐cabernet sauvignon, route stock, 'route 29', napa valley, 2014
- ☐malbec, finca flichman, riserva, mendoza, 2015
- ☐syrah blend, chateau maris, Languedoc, france 2013
- ☐zinfandel, klinker brik, old vines, lodi, 2013
- ☐vina eguia, tempranillo, rioja, reserva, spain, 2011
- ☐sangiovese, 'trefolo', talenti, toscana, 2014
- ☐cabernet franc, le monde, grave, friuli, 2014
- ☐bordeaux blend, chateau trocard, bordeaux, 2010

# VINTRY WINE & WHISKEY

What to expect from your event

## Menu Guidelines

Please select from the menus in this package, and keep in mind that there is always a vegetarian option for your guests. Due to health, safety and liquor laws and regulations, no food or beverages may be brought into VINTRY WINE & WHISKEY for a private event without prior written consent from management. Such approval may be granted or withheld by VINTRY WINE & WHISKEY. A service charge, corkage or plating fee will be charged on all items not supplied by VINTRY WINE & WHISKEY. Supplements may apply.

## Booking Your Event

A credit card is required to book your event. The card on file will be charged on the day of your party.

## Menu Selections

Final menu selections must be made two (2) days prior to the event. No menu changes will be permitted after this date.

## Allergies and Health Conditions

The client signing the contract is responsible for bringing any issues regarding a guest's allergies, food restrictions, dietary needs, religious dietary needs or health conditions to VINTRY WINE & WHISKEY two (2) days prior to the event.

## Decorations

Decorations, signage or displays brought into the bar must be approved by management two (2) days prior to your event. In order to prevent damage to the fine fixtures and furnishings, items may not be attached to any stationary wall, floor, ceiling, or hanging rebar with nails, staples, tape or other material.

Your event coordinator will be happy to assist you with arrangements for place cards, menu cards or additional items. There is a \$50 fee for removing excess decorations.

## Parking

There is a 24-hour parking garage conveniently located at 14-26 South Williams Street. VINTRY WINE & WHISKEY does not validate parking nor can we guarantee the garage's availability.

# VINTRY WINE & WHISKEY

What to expect from your event

## Property Damage

The client signing this agreement must be in attendance on the day of the party or represented by a party host and is responsible for any damage caused to the property and the orderly conduct of guests attending the event. Any damages incurred to our premises, fixtures or equipment will be charged to the credit card on file.

## Deliveries and Storage

VINTRY WINE & WHISKEY will not accept deliveries from outside vendors until the day of the event, unless approved by management. VINTRY WINE & WHISKEY assumes no responsibility for any such items. All deliveries being made must be confirmed two (2) days prior to your event.

Furthermore, VINTRY WINE & WHISKEY cannot store or take responsibility for any equipment, gifts or products that may be used in conjunction with a private event or after the event. VINTRY WINE & WHISKEY will not be held responsible for lost or stolen items.

## Charges and Fees

Food and beverage totals are subject to 8.875% tax.

Our 20% suggested gratuity will be added to your final bill.

All prices are subject to change.

## Cancellation

You have until three (3) days before your event to cancel.

If you should cancel your event within 48 hours of the event, VINTRY WINE & WHISKEY will charge the credit card on file a \$200 cancellation fee to cover expenses incurred.

## Staffing

The Cellar comes with your private bartender and all support staff. Our team of professionals will make your event a night to remember.



# VINTRY WINE & WHISKEY

## Booking Contract

Name of client: \_\_\_\_\_ Company \_\_\_\_\_

Tel. number: \_\_\_\_\_ Email address: \_\_\_\_\_

Date of event: \_\_\_\_\_ # Of guests: \_\_\_\_\_ Start time: \_\_\_\_\_ End time: \_\_\_\_\_

### Food & Beverage requirements, please check your selections:

**Food:** ☐ package #1 ☐ package #2 ☐ package #3 ☐ package #4 brunch  
☐ add whole roasted pig ☐ add whole roasted leg of lamb ☐ add dessert

**Beverage:** ☐ beverage package #1 ☐ beverage package #2  
☐ beverage package #3 ☐ brunch beverage package

### Credit Card Authorization:

Please fill out and e-mail/fax it back to us to secure your reservation. Fax # 212-943-8155.

**I hereby authorize VINTRY LLC to charge my credit card below on the date of the event for the Food & Beverage Package plus 8.875% NYC sales tax and 20% gratuity.**

Credit Card Number: \_\_\_\_\_

Exp. date: \_\_\_\_\_

Name on the card: \_\_\_\_\_

Billing address: \_\_\_\_\_

**Payment in full will be charged to your credit card at the completion of the event.**

**Cancellation:** You have until three (3) days before your event to cancel and regain your deposit. If you should cancel your event within 48 hours of the event, VINTRY WINE & WHISKEY will charge the credit card on file a \$200 cancelation fee to cover expenses incurred.

### Agreed & Accepted:

client name: \_\_\_\_\_

client signature: \_\_\_\_\_ date: \_\_\_\_\_