

The background of the image features two stylized palm trees. The tree on the left is positioned behind the text, with its trunk visible at the bottom left. The tree on the right is also behind the text, with its trunk visible at the bottom right. Both trees have multiple fronds extending outwards. The entire scene is set against a solid light beige background.

EVENTS

with Margerum Wines

Mezzanine

13 - 30 Guests Standing | 25 Seated

This private indoor balcony space can be set up with cocktail-style seating for easy conversing, or family-style seating for tastings and meals.

Perfect for smaller, intimate gatherings, bachelorette parties, or corporate events.

\$55 per person minimum

*Minimum can be met through any combination of wine and food purchases

Full Tasting Room

30 - 125 Guests

This includes exclusive access to the entire tasting room (both all indoor areas and heated patios). Dedicated staff to pour wine, monitor food service, and buss.

Perfect for large groups corporate events or wedding welcome parties.

• **\$75 Per Person Minimum**

*minimum can be met through any combination of wine and food purchases



MEZZANINE

Mezzanine

13 - 30 Guests Standing | 25 Seated
\$55 per person minimum

The minimum can be met through any combination of food and wine purchases. Including tasting flights, bottles to be poured and charged upon consumption, food packages from our event menu, and non-alcoholic drink options.

A 20% service charge and tax will be added to the final total. 50% of the estimated total will be charged in the event of a cancellation 72 hours prior

Additional charges:

- After Hours fee: \$500 for each hour outside of operating hours (12pm-8pm)
- Extended event fee: \$300 for each additional hour
- Cake cutting fee: \$2 per person

We look forward to planning the perfect event for you!





FULL TASTING ROOM



Tasting Room

30 - 125 Guests

\$75 per person minimum spend

The minimum can be met through any combination of food and wine purchases, including tasting flights, bottles poured and charged upon consumption, food packages from our event menu, and non-alcoholic drink options. A 20% service charge and tax will be added to the final total.

To secure the reservation, a credit card must be provided and placed on file. No charge will be made until the day of the event. In the event of a cancellation 72 hours or less prior to the reservation, 50% of the estimated cost will be charged.

Additional Charges:

- **After-Hours Fee:** \$700 for each hour outside of operating hours (12pm–8pm)
- **Extended Event Fee:** \$500 for each additional hour
- **Cake Cutting Fee:** \$2 per person





SMALL BITES

\$30 PER PERSON

CHOOSE 3 APPETIZERS BELOW

Cheese and Charcuterie

Laura Chanel, Aurora Manchego,
Barely Buzzed, Roth Grand Cru
Gruyere, Eiffel Tower Brie, Procutio,
Sopperessata, Tribeca Bakery
baguette.

Bruschetta

Crustini with tomato, garlic and
basil topper with parmesan
and balsamic glaze.

Crudités Platter

Assorted vegetables with ranch.

Empanadas

Chicken or Beef empanadas with
housemade chimichiri.

Salmon Cucumber

Smoked almon on sliced cucumber
with creme fraiche and chives

Beef Taquitos

Beef Taquitos with Salsa, Lettuce,
Queso, and Sour Cream.



HEAVY APPS

\$45 PER PERSON

CHOOSE 2 APPETIZERS ABOVE & 2 SPECIAL ITEMS BELOW

Margherita Pizza

Topped with tomatoes and fresh basil.

Sausage Pizza

With mushroom and caramelized onion.

Crispy Bacon Pizza

Topped with hot honey.

Gluten Free crust substitution available

"TLP" Sandwich

Ham, bacon, chipotle aioli,
tomato, cheddar, greens,
grilled onion on sourdough.

"The Grazer"

Hummus, tapenade, tomato,
lettuce, cucumber, carrot
wrapped in a tortilla.



FULL LUNCH OR DINNER

\$75 PER PERSON

CHOOSE 2 APPETIZERS, 1 SPECIAL ITEM, & 2 ENTREES

ALL SERVED BUFFET STYLE; TWO WEEKS NOTICE REQUIRED.

Grilled Salmon

With fresh mango salsa.

Creamy Chicken Marsala

Tender chicken in a creamy marsala
sauce.

Tri-tip

With housemade chimichurri.

choose a side: Garlic Butter Broccolini OR Roasted Herb Fingerling Potatoes

ADD HOUSE SALAD FOR \$5 PER PERSON (optional)
DESSERTS UPON REQUEST

FREQUENTLY ASKED QUESTIONS

What is the minimum cost?

This is the minimum amount that must be spent to secure your reservation at the tasting room. Whether you are meeting the Mezzanine minimum of \$55 per person or the tasting room minimum of \$75 per person, the minimum can be met through any combination of food and wine purchases. This minimum is required to reserve the space and cover our event services.

Can I bring decorate the space?

You're welcome to bring your own decorations to the tasting room to add your own touch! From flyers to flowers, to take home bags. Please no glitter!

What if I prefer to cut my own cake?

You may cut your own cake, however, we will not provide the knife cutlery or plates, as that is included in the cake cutting fee.