

SIMPLY UNWINE

EVENT RENTAL

Monday and Tuesday

\$1,500 Food & Beverage minimum
up to 4 hours

Wednesday and Thursday

\$2,500 Minimum
up to 4 hours

Friday to Sunday

\$4,000 Minimum
up to 4 hours

Additional Services:

Attendees
Catering with Customized Menu
Bartending/Customized Drinks
DJ
Decor
Photographer
Photo Booth
Florist
Balloon Artistry

Inquire for pricing on additional services needed
50% Deposit required
Taxes and 20% Gratuity Added to Events
No Cake Cutting Fee
\$50 Corking Fee per glass
Max Capacity: 50



CATERING

SIMPLY UNWINE

MENU

STARTERS

Caesar Wedge Salad
Fresh Romaine Wedge topped with shaved parmesan, housemade risotto croutons, and ceasar dressing

Potato and Bacon Soup
Creamy tender potato soup with crispy bacon, onions, and chives

Mini Cheese Plate
Variety of fresh cheeses and fruit

Truffle Deviled Eggs
Truffle oil deviled eggs topped with crisy prosciutto, fresh baked parmesan crisp, and chives

Roasted Red Pepper Hummus
Fresh housemade hummus served with warm pita bread

Tomato Bruschetta
Fresh tomato bruschetta served on toated baguette

ENTREES

Seared Salmon
Served over shaved asparagus and carrots
+ \$10 pp

Braised Shrimp
Served with butter broth, chives, and lemon +\$10 pp

STARTING PRICE

\$40 per person
one starter and one side

\$55 per person
two starters and two sides

Citrus Marinated Chicken
Served with Hoisin Sauce

Smothered Pork Loin
Served with Cheese Grits or Garlic Whipped Potatoes

Pepper Crusted Tenderloin
Served with garlic whipped potatoes, Au Poivre Sauce, and Carmelized Onions
+ 20pp

Vegetarian Paella
Spanish-style rice dish with bell peppers, artichokes, green beans, peas, and saffron

SIDES

Sundried Tomato Risotto

Steamed Rice

Garlic Whipped Potatoes

Hand Cut Fries

Grilled Asparagus

Roasted Garlic Brocollini

DESSERTS

Cinnamon Churros
Crème Brûlée
Blueberry Cake
Chocolate Cake

BEVERAGES

Iced Sweet or Unsweet Tea
Water

COCKTAIL CARAFE

4-5 Servings
Classic Sangria
White Cucumber Lime Sangria
Peach Bellini
Spicy Wine-A-Rita
Spicy Strawberry Wine-A-Rita

\$40 each

All catering includes one dessert, tea, and water

Kindly inform our staff of any dietary restrictions or allergies.

HORS D'OEUVRES

SIMPLY UNWINE

MENU

HOT

Chicken & Waffle

Chicken Lollipop
(BBQ, Buffalo, and Sweet Chilli)

Sundried Tomato Risotto

Veggie Skewers

Steak Skewers +\$9 pp

Salmon Bites +\$5 pp

Australian Lamb Meatball
Sliders + \$8pp

Bacon Wrapped Shrimp +\$6 pp

CHARCUTERIE

Classic Board
Serves 5 people - \$65

Fruit & Cheese Board
Serves 5 people - \$50

STARTING PRICE

\$20 per person

four options

\$40 per person

six options

COLD/WARM

Truffle Deviled Eggs

Shrimp Ceviche +\$5 pp

Olive Tapenade

Tomato Bruschetta

Fruit Skewers

Veggie Crostini

All hors d'oeuvres are passed unless requested to be self-served

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