

DISTRICT WINERY

COCKTAIL PARTY

The ideal private event for those looking to gather for a celebration with drinks, hors d'oeuvres, and robust antipasti spreads

EVENT PACKAGE DETAILS

All of the elements listed below are included in the event package pricing.

Standard Length

Three (3) hours

Private Space & Capacity

Dedicated space is dependent upon guest count and date of event.

Capacity ranges from 30 - 450 guests.*

Three Hour Open Bar

Two (2) District Winery Red Wines

Two (2) District Winery White Wines

Four (4) Craft Beers

Premium Soft Drinks

Cocktail Party Menu

Antipasti Spread

Selection of Five (5) Passed Hors D'oeuvres

Décor

High top tables plus seating throughout

Glass votives & candles

All china, glassware, silverware

Staff

Dedicated Event Manager

Experienced bar & wait staff

Event Enhancements

District Winery offers a range of event enhancements

Enhancement options include a signature cocktail, premium liquor, a raw bar, and private label wine favor

DISTRICT WINERY

COCKTAIL PARTY

ANTIPASTI

Includes all items

Assortment of cheese & pork charcuterie, crudités, housemade caramelized onion dip, maple cayenne nuts, dried fruit, pickled vegetables, olives, rosemary water crackers, toasted baguette

HORS D' OEUVRES

COLD

Pepper-Seared Salmon Bites sweet wasabi caramel, salmon chicharrón (P, GF, NF)

Halibut Ceviche green chili, cucumber, plantain (P, DF, GF, NF)

Roast Duck Summer Rolls basil, bean sprouts, sriracha (DF, GF, NF)

Steak Tartare potato gaufrette, crème fraîche, fried caper (GF, NF)

Roasted Garlic Hummus sesame-cilantro shortbread, apricot chutney (VEG, NF*)

Kimchi Cupcake yuzu cream, nori, bonito (P, NF)

Roasted Baby Beet Salad herbed boursin, pumpernickel (VEG, NF)

Pani Puri spiced avocado puree, tamarind chutney (VG, NF)

Creamy Potato Soup Shooter lemongrass, green pepper, coconut milk (VG, GF, NF)

HOT

Shrimp Salchicha warm corn butter, chorizo (GF, NF)

Ground Turkey & Golden Raisin Meatballs golden raisin mustard, parmesan chip (NF)

Chicken Wing Lollipop honey citrus mild sauce (GF, NF)

Puff Pastry-Wrapped Merguez aioli, mint (NF)

Braised Short Rib roasted shallot purée, rosemary, focaccia (DF, NF)

Crispy PeeWee Potato bacon jam, green onion (DF, GF, NF)

Curried Spanakopita creme fraiche, preserved lemon (VEG, NF)

Mushroom Tartlet mascarpone, parmesan, truffle oil (NF, VEG)

Grilled Corn Arepas chipotle, pickled peppers (NF, VEG, GF)