

COLONY

WINE MERCHANT

WINE COUNTRY PACKAGE:

- **HARVEST BOARD** – A SELECTION ARTISAN CHEESE, PROSCIUTTO, WINE CURED SALAMI, SMOKED CHORIZO, NUTS, OLIVES, FRUIT, CRACKERS, FRESH BAKED BREAD
- **OAKVILLE GROCER SANDWICHES** – MOZZARELLA, BASIL PESTO, TOMATOES, ARUGULA ON ROSEMARY FOCACCIA
- **SMOKED SALMON CROSTINI**
- **CRUDITE** WITH GREEN GODDESS GREEK YOGURT
- **SHRIMP COCKTAIL & MANGO SERRANO COCKTAIL SAUCE**
- **FILET MIGNON CROSTINI & WHIPPED BLUE CHEESE**
- **FRENCH FRIES & CHIVE CRÈME FRAICHE**
- **5 WINES** – (2 WHITES, 2 REDS, 1 ROSE)
- **4 DRAFT BEERS** (LAGER, IPA, AMBER, IPA)
- **N/A BEVERAGES**
- **\$84 PER GUEST**

GRAND CRU PACKAGE

- **HARVEST BOARD** – A SELECTION ARTISAN CHEESE, PROSCIUTTO, WINE CURED SALAMI, SMOKED CHORIZO, NUTS, OLIVES, FRUIT, CRACKERS, FRESH BAKED BREAD
- **OAKVILLE GROCER SANDWICHES** – MOZZARELLA, BASIL PESTO, TOMATOES, ARUGULA ON ROSEMARY FOCACCIA
- **SMOKED SALMON CROSTINI**
- **CRUDITE** WITH GREEN GODDESS GREEK YOGURT
- **SHRIMP COCKTAIL & MANGO SERRANO COCKTAIL SAUCE**
- **FILET MIGNON CROSTINI & WHIPPED BLUE CHEESE**
- **FRENCH FRIES & CHIVE CRÈME FRAICHE**
- **CRAB ROLL WITH YUZU AIOLI IN HAWAIIAN BUN**
- **LAMB LOLLIPOPS & CABERNET DEMI-GLACE**
- **5 WINES** – (PREMIUM SELECTION 2 WHITES, 2 REDS, 1 ROSE)
- **4 DRAFT BEERS** (LAGER, IPA, AMBER, IPA)
- **N/A BEVERAGES**
- **\$120 PER GUEST**

COLONY PACKAGE:

- **HARVEST BOARD** – A SELECTION ARTISAN CHEESE, PROSCIUTTO, WINE CURED SALAMI, SMOKED CHORIZO, NUTS, OLIVES, FRUIT, CRACKERS, FRESH BAKED BREAD
- **OAKVILLE GROCER SANDWICHES** – MOZZARELLA, BASIL PESTO, TOMATOES, ARUGULA ON ROSEMARY FOCACCIA
- **SMOKED SALMON CROSTINI**
- **CRUDITE** WITH GREEN GODDESS GREEK YOGURT
- **SEASONAL DIP & CRUDITÉS**
- **5 WINES** – (2 WHITES, 2 REDS, 1 ROSE)
- **4 DRAFT BEERS** (LAGER, IPA, AMBER, IPA)
- **N/A BEVERAGES**
- **\$64 PER GUEST**

WINE PAIRING DINNERS

- **RECEPTION** ~ SPARKLING WINE & TRAY PASSED HORS D'OEUVRES
- **1ST COURSE** ~ SAUVIGNON BLANC & SEASONAL SALAD
- **ENTRÉE** ~ CABERNET SAUVIGNON & FILET MIGNON
- **DESSERT** ~ TAWNEY PORT & CHOCOLATE HAZELNUT BUDINO
- **\$120 PER GUEST** ~ MAXIMUM 30 GUESTS
- **MENU CAN BE CUSTOMIZED**

COLONY, WINE COUNTRY AND GRAND CRU
PACKAGES ARE HOSTED IN A COCKTAIL HOUR
SETTING SO GUEST CAN MOVE
FREELY THROUGHOUT THE SPACE AND ENJOY FOOD
AND BEVERAGE AT THEIR LEISURE

FOR DAY TIME EVENTS PRE-FIXED LUNCHEON MENUS AS
WELL AS AL A CARTE CHEESE & CHARCUTERIE PLATTERS
AND
APPETIZERS CAN BE MADE AVAILABLE.