



ESTERS

WINE SHOP & BAR

PRIVATE EVENTS

# OUR SPACE & EVENT PACKAGES



**LARGE PARTY *PRE FIXE MENU***

**10-20 Guests**

**EXTENDED PATIO OR PARKLET**

**Up to 40 Guests**

*event hours:*

*mon-sat 12-10 p.m.*

*sun 12-9 p.m.*

# OUR SPACE & EVENT PACKAGES

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## ORIGINAL PATIO

Up to 50 Guests

## WHOLE PATIO *extended & original*

Up to 80 Guests

## FULL BUYOUT *indoors & outdoors*

Up to 120 Guests

# TO DRINK

Our approachable menu and knowledgeable team allows for a sense of discovery. We celebrate winemakers dedicated to planet-friendly farming practices, along with craft beers and farmers' market-driven cocktails with small-batch spirits.

*Pricing not including tax, a 4% employee healthcare charge & 20% service charge. Please let us know if you have questions. Thanks for supporting a healthier staff!*

## PRIVATE WINE TASTINGS

*Guided 4 flight wine experience with an expert sommelier. Wine tasting packages include cheese, charcuterie, and our VIP snacks.*

9-75 guests | 2-3 hour event

### Choose Your Level:

**Savvy Sippers | \$50 pp**

Delicious wine that doesn't break the bank.

**Adventurer | \$70 pp**

For the wine drinker who isn't afraid to try new things.

**Collector | \$90 pp**

Very special, allocated wines from high-end, boutique producers.

## BEVERAGE PACKAGES

### Savvy Sippers Wine & Beer Package

*our happy hour wines & beer*

**\$50 pp | first two hours**

**\$15 pp | each additional hour**

### By the Glass Wine & Beer Package

*our entire by the glass wine list, a rotating lager or pilsner, and a select IPA*

**\$65 pp | first two hours**

**\$15 pp | each additional hour**

### Full Bar Package

beer and wine + bottomless cocktails

**\$100 pp | first two hours**

**\$20 each additional hour**

*custom bar packages also available.*

# TO EAT

You'll need some food to soak up all that awesome wine. Enjoy a variety of snacks and seasonal dishes for your special occasion. Our comforting Grilled Cheese and addictive Lavender Almonds are not to be missed!

## LIGHT FARE | \$35PP

### VIP SNACKS

lavender almonds, olives, cashews, corn nuts

### CHEESE & CHARCUTERIE

a curated selection of artisanal meats  
& premium cheeses, along of nuts, dried &  
fresh fruit, crostini, chutney, & honey

### SMALL BITES | *choose three*

market crudité & almond hummus  
burrata & crostini  
grilled cheese bites  
sautéed padron peppers  
smokey dates

## MEDIUM FARE | \$55PP

### VIP SNACKS

lavender almonds, olives, cashews, corn nuts

### CHEESE & CHARCUTERIE

a curated selection of artisanal meats  
& premium cheeses, along of nuts, dried &  
fresh fruit, crostini, chutney, & honey

### SMALL BITES | *choose three*

market crudité & almond hummus  
burrata & crostini  
grilled cheese bites  
sautéed padron peppers  
smokey dates

### MAINS | *choose two*

grana padano meatballs  
mushroom tartine  
roasted cauliflower  
smoked kielbasa  
grilled chicken skewers

# LUNCH & BRUNCH MENU

*Served family style or buffet style. Pricing not including tax, a 4% employee healthcare charge & 20% service charge. Please let us know if you have questions. Thanks for supporting a healthier staff!*

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## SAMPLE MENU | \$55 PP

### CHEESE & CHARCUTERIE

a curated selection of artisanal meats & premium cheeses, along of nuts, dried & fresh fruit, crostini, chutney, & honey

### STARTERS | choose two

little gem salad *piquillo peppers, toasted pine nuts, boquerones, shallots*

market salad *mixed lettuce, saba vinaigrette, rosemary marinated grapes, herb croutons*

market crudité & almond hummus

avocado toast *country sourdough, organic avocado, watermelon radish, pickled onion, cilantro sprouts*

### MAINS | choose two

seasonal vegetable frittata *organic eggs, pepita romesco, arugula salad with pickled red onions*

mushroom tartine *grilled shiitake, trumpet, hen of the woods, broccoli pesto, goat cheese, country sourdough*

jambon beurre *prosciutto di parma, baratte, arugula, baguette*

saucisson sec *finnochiano salami, mortadella with pistachio, calabrese, romesco, stone-ground aioli, country sourdough*

### SIDES | choose two

sticky buns  
herb roasted potatoes  
country toast  
crispy prosciutto

# FAMILY STYLE DINNER MENU

*served family style for up to 20 guests. pricing doesn't include beverages, tax, 4% healthcare charge and 20% service fee.*

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## **SAMPLE MENU | \$65PP**

### **VIP SNACKS**

*lavender almonds, olives, cashews, corn nuts*

### **CHEESE & CHARCUTERIE**

*a curated selection of artisanal meats  
& premium cheeses, along of nuts, dried & fresh  
fruit, crostini, chutney, & honey*

### **STARTERS | choose two**

*little gem salad piquillo peppers, toasted pine nuts,  
boquerones, shallots*

*market salad mixed lettuce, saba vinaigrette,  
rosemary marinated grapes, herb croutons*

*tomato & burrata tutti frutti farms heirloom  
tomatos shallots, chili, pistachio, mint*

*sautéed padron peppers golden balsamic agrodolce*

*smokey dates sweet & salty empress dates,  
paprika oil, pickled onion*

### **MAINS | choose two**

*kielbasa cassoulet charcuterie, white beans,  
rosemary, breadcrumb, parsley*

*grana padano meatballs tomato sauce*

*whole seabass en croute garlic confit, tamai  
cherry tomatoes, arugula, charred lemon*

*grilled cheese reading raclette, provolone,  
pecorino, bechamel aioli, pain de mie*

*roasted cauliflower smoked shallot vinaigrette,  
sesame, cilantro*

### **SWEETS | choose one**

*basque cheesecake strawberry jam  
dark chocolate date truffles*

# ADD-ONS

*meant to add on to our food packages, each platter serves 20 guests. Pricing not including tax, a 4% employee health-care charge & 20% service charge. Please let us know if you have questions. Thanks for supporting a healthier staff!*

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## CHEESE & CHARCUTERIE

- 2 cheese & 2 charcuterie \$100
- 6 cheese & 6 charcuterie board \$138
- the plank \$184

## VEGETABLES

- little gem** salad piquillo peppers, toasted pine nuts, boquerones, shallots \$80
- market salad** spring mixed lettuce, saba vinaigrette, rosemary marinated grapes, watermelon radish, pickled red onions, herb croutons \$75
- tomato & burrata** tutti frutti farms heirloom tomatos shallots, chili, pistachio, mint \$100
- smokey dates** paprika oil, pickled onion \$60
- sautéed padron peppers** golden balsamic agrodolce \$45
- roasted cauliflower** smoked shallot vinaigrette, sesame, cilantro \$100
- esters market platter** almond hummus, pepita romesco, pesto, marinated & pickled vegetables, crostini \$125

## PLATES

- chicken skewers** \$100
- grana padano meatballs** tomato sauce \$125
- smoked kielbasa** \$175
- braised short ribs** red wine, pickled red onion, herbs

## SEAFOOD

- oysters** peach peppercorn mignonette \$45 dozen
- house-cured red wine salmon** \$125
- shrimp salad crostini** \$175
- seabass en crouete** garlic confit, tamai cherry tomatoes, arugula, charred lemon \$200

## SANDWICHES

- jambon beurre** prosciutto di parma, baratte, arugula, baguette \$130
- saucisson sec** finnochiano salami, mortadella with pistachio, calabrese, romesco, stone-ground aioli, country sourdough \$150
- grilled cheese** reading raclette, provolone, pecorino, bechamel aioli, milo & olive pain de mie \$180





# SWEETS

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## **RUSTIC CANYON MINI DESSERTS**

chocolate basque cake \$50 | dozen

grapefruit olive oil macarons \$50 | dozen

esters basque cheesecake \$65 | whole cake

dark chocolate date truffles \$20 | dozen

## **SWEET ROSE CREAMERY**

*ice cream sundae party | \$13pp*

includes our favorite classic & seasonal flavors,  
and a variety of our housemade toppings and  
sauces

## **HUCKLEBERRY**

party cakes, pies, and pastries

-inquire for full menu -



# CONTACT US

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Call our Events Manager, Sara | 714-576-8417