

BOOKING AN EVENING EVENT AT THE WINE CELLAR

Any of our Wait staff, Manager or Banquet Coordinator would be happy to place a 48 hour courtesy hold on an available date and time slot in The Wine Cellar

To begin the process of booking your reservation the Banquet Coordinator, Teri Gagliano, will contact you with a booking form to be completed and sent back with a credit card authorization. Once the booking form is received with the deposit you will receive a confirmation e-mail.

To host an event in **The Wine Cellar**, a minimum of 10 guests required.

There is no room rental fee for **The Wine Cellar**.

A final guarantee of guests attending will be required two days prior to your event.

All charges will be made to the credit card on file, unless another form of payment is presented on the evening of your event.

We regret that separate checks cannot be prepared for group events.

PAYMENT FOR GROUP BOOKINGS DEPOSIT

Restaurant

(please circle)

Chez Vincent
Hannibal's Lounge
Wine Cellar

Booking Name

Booking Date

Booking Time

Number of Guests

Final number must be confirmed 48 hours prior to event

Menu

Contact Name

Email Address

Work Number

_(_____)_____

Mobile Number

_(_____)_____

Credit Card

Exp. Date & CVV Code

(please scan and email to: chez@cfl.rr.com)

OR

Check #

To be mailed to: (please put date of event on the memo line)

Chez Vincent, Inc.

533 W. New England Ave

Winter Park, Fl. 32789

A \$100.00 non-refundable deposit required for lunch booking

A \$250.00 non-refundable deposit required for dinner booking

The Wine Cellar

\$43 Menu

Appetizer:

Sautéed snails baked in a puff pastry with a Port wine sauce

Or

Mussels in a white wine cream sauce

Or

Soupe du jour

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### **Salad:**

**Warm Goat Cheese Salad**

*Warm goat cheese salad with roasted pumpkin seeds with a balsamic vinaigrette*

*Or*

**Caesar Salad**

*Tossed Romaine lettuce with Parmesan and Caesar dressing*

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Entrée:

Sautéed Corvina

with fresh tarragon & a touch of cream

Or

Filet Mignon

Filet Mignon with a cracked black pepper and cognac sauce

Or

Magret de canard

Sautéed Duck Breast in a Grand Marnier sauce

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### **Dessert:**

**Bavarois**

*Chocolate and raspberry mousse with a mango sauce*

*Or*

**Crème Brulee**

all items are seasonal and subject to change  
all food and beverage is subject to 6.5% sales tax, 20% gratuity

Customized menus available

## \$49 Menu

### **Appetizer:**

Medley of seafood  
in a puff pastry *with a saffron sauce*

Crab Cake  
*with a Mango Provencale sauce*

Quail with a raspberry sauce

French Onion soup

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Salad:

Warm Goat Cheese Salad
*Warm goat cheese salad with roasted pumpkin
seeds with a balsamic vinaigrette*

Or

Caesar Salad

Entrée:

Grouper Provençal
*Fresh Grouper with sautéed onions, tomatoes,
garlic, fresh basil & white wine sauce*

Filet Mignon
with a cracked black pepper and cognac sauce

Venison
with a sundried cherry Port sauce

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### **Dessert:**

Crepe a la vanilla with a warm chocolate sauce

Crème Brulee

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Customized menus available

## \$67 Menu

### **First Course:**

#### **Portobello Mushroom**

with sautéed leeks topped with scallop  
and tomato coulis with crawfish

#### **Lamb loin**

stuffed with asparagus topped  
with sauce au bleu and champagne risotto

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Second Course:

Salade au bleu

Salad with blue cheese, diced apples
and walnuts with a lemon vinaigrette

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### **Main Course:**

#### **Filet Mignon & Rack of Lamb**

Filet Mignon with cracked black pepper, shallots and cognac sauce &  
Rack of Lamb with a blue cheese sauce

#### **Tuna and Shrimp**

With roasted red bell peppers and beurre blanc sauce

#### **Autruche**

Filet of Ostrich with a Port wine cherry sauce

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Dessert:

Assortment of mini crème brûlées

3 layer Chocolate cake with a raspberry coulis

all items are seasonal and subject to change
all food and beverage is subject to 6.5% sales tax, 20% gratuity

****Wine Cellar is NOT handicap accessible****

****We do not offer separate checks****

*****\$25.00 Cork fee per 750 ml. bottle only 1 allowed per group*****

CAPACITY

| LOCATION | BANQUET (SEATED) | RECEPTION |
|-------------------|------------------|-----------|
| CHEZ VINCENT | 75 | |
| HANNIBAL'S LOUNGE | 110 | 100+ |
| THE WINE CELLAR | 30 | |

AUDIO VISUAL EQUIPMENT

- Wireless High-Speed Internet Access
- Projector Screen
- LED Screen Television Power Point
- Surround Sound System
- Phone Access
- DVD Player
- iPod Hook-Up