

BANQUET MENU

DISPLAYS [SERVES 25]

Assorted Muffins & Pastries - \$32

Crudite Display - \$45
Assorted Fresh Vegetables | Creamy Pesto Dip

Chef's Cheese Board - \$70
Chef's selection of Local, Domestic and International Cheeses | Accoutrements

Chef's Charcuterie - \$90
La Quercia Meats | Local and International Cheeses | Accoutrements

Fruit Display - \$50
Assorted Fresh Melon and Berries

Garden Salad - \$50
Tomato | Onion | Crouton | House Vinaigrette

FLATBREADS [10 PIECES]

Classico - \$15
San Marzano Tomato Sauce | Mozzarella | Tomato | Basil | Sea Salt

Quattro Formaggio - \$15
Mozzarella | Parmigiano Reggiano | Provolone | White Cheddar

California - \$15
White Cheddar | Chicken | Bacon | Avocado | Tomato | Arugula

STATIONS [PRICE PER PERSON + \$30 ATTENDANT FEE*]

Carving Station* - \$16
Prime Rib | Bacon Wrapped Pork Tenderloin | Beef Au Jus | Horseradish Aioli | Dijon-Honey Mustard | Tomato Confit | Balsamic Roasted Onion Jam | Herb-Chevre Spread | Brioche Rolls

Build Your Own Pasta Bar* - \$14
Assorted Pastas | Alfredo Sauce | Pomodoro Sauce | Chicken | Italian Sausage | Bacon | Spinach | Mushroom | Assorted Cheese

Taco Bar - \$13
Carne Asada | Adobo Chicken | Pico de Gallo | Charred Green Onion | Aged Cheddar | Guacamole | Sour Cream | Assorted Salsa | Corn Tortilla

DESSERTS [PER DOZEN]

Petite Cheesecake Bites | \$35

Brownie Bites | \$25

SMALL BITES [PER DOZEN]

White Truffle Popcorn - \$9
Truffle Oil | Parmesan | Black Pepper

Focaccia - \$12
Imported Olive Oil | Aged Balsamic

Bruschetta - \$20
Crostini | Tomato | Onion | Basil | Aged Balsamic

Deviled Eggs - \$25
White Truffle | Dijon | Genovese Pesto | Crisp Prosciutto

Stuffed Mushrooms - \$25
Baby Bella | Herb Cream Cheese | Italian Bread Crumbs

Avocado Toast - \$25
Crushed Avocado | Roasted Tomato | Calabrian Chili Oil | Parmesan

Assorted Tea Sandwiches - \$25
House Chicken Salad | Ham | Vegetarian

Brie & Berry Crostini - \$28
Triple Creme Brie | Berry Compote | Cinnamon-Sugar Crostini

Shrimp Cocktail - \$30
Atlantic Shrimp | Horseradish Cocktail Sauce

Bacon Wrapped Scallops - \$35
Bay Scallop | Smoked Bacon | Balsamic-Honey Glaze

Steak Bruschetta - \$35
Sliced Ribeye | Gorgonzola | Basil Pesto | Aged Balsamic | Crostini

N/A DRINKS [PER CARAFE]

Iced Tea | \$8

Lemonade | \$8

Coffee | \$8

Orange Juice | \$9

RESERVE OUR TASTING ROOM

Reserve our tasting room for your next event today – seats up to 24 guests. Great for business meetings, birthday parties, showers, holiday events or a **private wine tasting event.**

209 5TH STREET
HISTORIC VALLEY JUNCTION
WEST DES MOINES, IOWA 50265
VINO209.COM | (515) 255-1209

BANQUETS

GENERAL POLICIES

To reserve space for a banquet we require half of your food and beverage minimum to be paid as a deposit. Deposit will be applied towards your final bill on the date of your event. Deposits are fully refundable if the reservation is canceled at a minimum **three months** in advance. Deposits are 50% refundable **one month** prior to your event and non-refundable **less than one month** prior to.

Payment is due in at the end of your event. A 3% convenience fee will be applied to the total bill when using a credit card. Payment by cash or check is also accepted.

Servers, bartenders and set-up/tear-down staff are included for events and parties. A 22% gratuity charge will be applied to all banquets.

Final food and guest numbers are required a minimum of one week prior to your event date.

All flatware, glassware and plating are included in the pricing. A linens fee will be applied to each banquet to cover the cost of all table linens and napkins.

Menu items and pricing are subject to change.

We require all guests consuming alcohol to provide proof of age - no exceptions.

You are responsible for your guests - any damages to the space or furniture will be charged to your credit card

PLACING YOUR ORDER

About one week prior to your event Caitlyn Phelps, Food & Beverage Manager, will contact you for final head count and menu selections. If you have any questions prior to this please feel free to call 515-255-1209 or email manager@vino209.com

DECORATIONS

You are given **30 minutes** prior to your event to decorate if you wish. Please be aware we do not allow any decorations to be affixed to the ceilings or walls with tape, tacks, etc. Candles with open flame are not permitted due to fire code. Glitter and confetti decorations are not permitted.

Client Signature

Date