

Private Event & Group Packages

Plan your next event and sample NY all in one place. NEW YORK WINE & CULINARY CENTER





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Welcome!

The New York Wine & Culinary Center offers an array of choices for you to consider in planning your next event. Book our Private Dining Room or Educational Theater for a day-long business meeting, sales seminar, educational program or corporate planning retreat. Cook along with our Chefs in the Hands-On Kitchen—perfect for a corporate team building event, business get-away, special birthday or anniversary party. Reserve the Taste of NY Restaurant or Tasting Room for a sales networking gathering, cocktail party, dinner or book signing. Our Garden Tent is available throughout the summer, and is the perfect setting for tastings, luncheons or rehearsal dinners and more! The Center is also available for your philanthropic fund raising event or large-scale private party.

What makes the New York Wine & Culinary Center special as a 501(c)3 non profit organization, is that our mission is to promote NYS agriculture by using NYS wine, beer, spirits and food while supporting local growers and producers. Our staff is passionate about making your event special. The menus are designed to offer a wide range of choices available in our many unique settings while maintaining the highest standards of hospitality and service.

*To plan your event, email our Event Coordinator at events@nywcc.com or call 585-394-7070.
For more information: visit www.nywcc.com.*

Room Specifications

TASTING ROOM

Enjoy exclusive use of our Tasting Room for your next gathering.

Features:

- * 20 person minimum/70 person maximum
- * Projector
- * Wireless internet
- * Portable 52" LCD television



NEW YORK GARDEN TENT

Stroll through the LeCesse New York Garden while sampling great New York State wine, craft beer and food.

Features:

- * 20 person minimum/200 person maximum
- * Projector
- * Portable bar and tap system
- * Portable 52" LCD television



VIKING RANGE HANDS-ON KITCHEN

Cook along with our chefs as you transform everyday ingredients into your own culinary masterpiece!

Features:

- * 10 guest minimum/28 guest maximum
- * 15 monitor screens
- * Wireless mic
- * Wireless internet
- * Data ports
- * Portable mini-video camera



Room Specifications

TASTE OF NY RESTAURANT

Enjoy exclusive use of our restaurant for your next gathering, availability based on seasonal restaurant hours.

Features:

- * 20 guest minimum/120 guest maximum
- * Outside deck (seasonal)
- * Wireless internet
- * Portable 52" LCD television



WINE SPECTATOR EDUCATIONAL THEATER

The perfect venue for your next group event or business meeting.

Features:

- * 15 guest minimum/44 guest maximum
- * 2-Portable 52" LCD televisions
- * DVD/VCR/Camera
- * Microphones: hand held and hands-free with earpiece
- * Wireless internet
- * Data ports
- * Surround sound speakers



SOUTHERN WINE & SPIRITS DINING ROOM

Host your next business meeting, luncheon or dinner here!

Features:

- * 10 guest minimum/20 guest maximum
- * CD audio
- * Polycom
- * Wireless internet
- * Projector and screen capable



Breakfast & Breaks Menus

BREAKFAST BUFFET PLATTERS

(served until 11:30 am)

- * Bagels & Cream Cheese – \$3.00 per guest
- * Assorted Pastries – \$2.00 per guest
- * Assorted Muffins – \$2.00 per guest
- * Individual Yogurts – \$2.00 per guest
- * Whole Fresh Fruit – \$2.00 per guest

BAGEL BAKERY

\$7.00 per guest

Includes: An Assortment of Fresh Bagels with Cream Cheese Served with Brewed Coffee, Decaffeinated Coffee, Tea and Juice

NY CONTINENTAL BREAKFAST

\$10.00 per guest

Includes: An assortment of breakfast pastries, muffins and fresh fruit served with Brewed Coffee, Decaffeinated Coffee, Tea and Juice

TAKE A BREAK!

To Your Health

\$7.00 per guest

Includes: Fresh Fruit, Assorted Individual Yogurt, Allens Hill Farm Fruit & Oats Power Bars, Assorted Fruit Juice, Bottled Water, Brewed Coffee, Decaffeinated Coffee and Tea

The Sweet Tooth

\$7.00 per guest

Includes: Assorted Candy, Fresh Baked Brownies and Chocolate Chip Cookies, Brewed Coffee, Decaffeinated Coffee and Tea

Snack Attack

\$7.00 per guest

Includes: Dry Roasted Peanuts, Potato Chips, Soft Pretzels with Mustard and Assorted Sodas

◆ PLAN YOUR DAY ◆

Combine experiences to personalize your event.

Start your meeting in the Private Dining Room with a NY Continental Breakfast and pots of coffee.

Keep your group moving as they Learn to Flip Omelets and Bake Muffins in the Hands-On Kitchen for breakfast.

Move to the Hands-On Kitchen and Create Your Own Lunch with our Chefs.

Get back to work and finish your day with a Wine & Cheese Experience.

—OR—

Settle into the Educational Theater, roll up your sleeves, and tick off your agenda as we set up your Lunch Buffet.

As you roll-up your work, try the Flavors of NY-Wine & Food Pairing.

Buffet Menus

EMPIRE LUNCH BUFFET

\$18.00 per guest

Entrées (select two)

- * Smoked Turkey & Pancetta Sandwich on Sourdough Bread with Naples Valley Mustard, Tomato & Local Greens
- * Honey Roasted Ham Sandwich on Whole Wheat Bread with Caramelized Onions, Local Greens, New York State Cheddar Cheese & Scallion Mayonnaise
- * Grilled Flank Steak Sandwich on Sunflower Seed Bread with Pickled Red Onion, Cayuga Blue Cheese & Seasonal Greens
- * Chicken Salad Sandwich on Sesame Ciabatta Bread with Lemon Tarragon Mayonnaise & Caramelized Almonds, Apple & Golden Raisins
- * House-Cured Ham Sandwich on Baguette with Tomato, Bacon & Red Meck Cheese & Caper Relish
- * Grilled Seasonal Vegetable Sandwich with Sage and White Bean Spread, Harissa and Asian Greens on Whole Wheat Bread (V)

Salads (select two)

- * Mixed Greens Salad with Vinaigrette
- * Cucumber and Dill Salad
- * Carrot and Golden Raisin Salad

Included

- * Kettle-style Potato Chips and Cookies
- V=Vegetarian

NEW YORK DINNER BUFFET

\$40.00 per guest; minimum 25 guests

Entrées (select two)

- * Carved Roasted Sirloin of Beef
- * Carved Roasted Turkey Breast
- * Carved Roasted Pork Loin
- * Herb Roasted Chicken Breast
- * Baked Honey Ham
- * Carved Beef Tenderloin (add \$9.00)
- * Roasted Rib Eye of Beef (add \$6.00)

Pasta (select one)

- * Penne with Classic Marinara Sauce
- * Farfalle with Alfredo Sauce and Pecorino Romano Cheese
- * Linguine with Fresh Herbs & Pancetta with Olive Oil, Butter and Grated Cheese

Side Dishes (select one)

- * Jasmine Rice Pilaf
- * Citrus Honey Scented Couscous
- * Herb & Garlic Roasted New Potatoes
- * Roasted Garlic Mashed Potatoes
- * Chef's Seasonal Vegetable

Salads (select one)

- * Mixed Greens Salad with Vinaigrette
- * Classic Caesar Salad

Dessert

- * Chef's Seasonal Dessert Selection



Menu selections subject to change based on product availability. Prices do not include NYS sales tax and service charge.

Hors d'Oeuvre Selection

BUTLERED OR STATIONED

\$1.50 per piece (minimum 30 pieces)

- * **Genoa Salami Cornets**—Hartmann's Salami Spirals Filled with Roasted Garlic & Lively Run Goat Cheese & Sprinkled with Pistachio Nuts
- * **Smoked Salmon & Dill Canapés**—House Smoked Salmon & Dill Cream Cheese Mousse on Toasted Pumpkinseed
- * **Fresh Butternut Squash Spring Rolls** filled with Seasonal Vegetables, accompanied by Dipping Sauces (V)
- * **Crostini Topped with Tomato, Basil & Mozzarella** (V)
- * **Chilled Cucumber Cups** filled with Curried Seitan & Caponata (V)
- * **Watermelon Squares with Herbed Lemon Ricotta** (V)
- * **Hartmann's Mini Sausage Skewers** served with Whole Grain Honey Mustard
- * **Miniature Chicken Wellington**
- * **Chicken Satay** served with a selection of Nunda Mustards
- * **Long Island Blue Point Mussels** steamed with Wheat Beer & Fine Herbs
- * **Mushroom Stuffed with Pancetta & Goat Cheese**

V=Vegetarian

BUTLERED OR STATIONED

\$2.50 per piece (minimum 30 pieces)

- * **Chilled Ocean Shrimp** served with traditional Cocktail Sauce and Rémoulade Sauce
- * **Long Island Half Shells**—chilled Long Island Oysters or Clams with traditional Cocktail Sauce and Lemons
- * **Smoked Crab Cakes** with Rémoulade Sauce
- * **Baked Blue Point Oysters Rockefeller** with Pernod & Spinach
- * **Seared Scallops** with Honey Soy Butter Sauce
- * **Miniature Beef Wellington**
- * **Long Island Duck Spring Roll** with Dipping Sauce
- * **Montauk Scallops** wrapped in House-Cured Bacon



DISPLAYED

Antipasto

\$11.00 per guest

Assortment of Hartmann's Meats and New York State Cheeses, Marinated Olives, Chilled Roasted Vegetables, White Bean Hummus, Sliced Baguette and Crackers

NY State Cheese Board

\$7.00 per guest

Sliced Baguette and Crackers

Fresh Seasonal Fruit

\$4.00 per guest

Fresh Seasonal Fruit with Yogurt Dip

Vegetable Crudités

\$4.00 per guest

Seasonal Vegetables accompanied by Dipping Sauce



Served Menus

THREE-COURSE MENU

\$45.00 per guest; pre-order required

First Course (select one)

- * Mixed Green Salad with Vinaigrette
- * Vine Ripe Tomato Soup with Cheese Croutons

Second Course

- * Pan Roasted Chicken Breast with Tomato, Roasted Garlic & Spinach over Fresh Pasta with Riesling Cream Sauce
- * Pan Seared Salmon Filet with Vegetable Risotto and Red Wine Reduction Sauce
- * Seasonal Veg. Risotto with Parmesan Cheese & Truffles (V)

Third Course (select one)

- * Seasonal Crème Brûlée
- * Chocolate Mousse Pyramids

FOUR-COURSE MENU

\$55.00 per guest; pre-order required

First Course (select one)

- * Pan Roasted Montauk Scallop with Pickled Red Cabbage and Onion Slaw with Apple Butter Sauce
- * Ravioli filled with Goat Cheese, served with Wild Mushroom Cream Sauce

Second Course (select one)

- * Mixed Green Salad with Vinaigrette
- * Classic Caesar Salad

Third Course

- * Pan Roasted Chicken Breast with Tomato, Roasted Garlic & Spinach over Pasta with Riesling Cream Sauce
- * Pan Seared Salmon Filet with Vegetable Risotto and Red Wine Reduction Sauce
- * Pan Roasted Beef Tenderloin with Blue Cheese Port Wine Crust & Red Wine Reduction Sauce, Potato & Leek Bouquets and Roasted Root Vegetables
- * Cannelloni Filled with Roasted Vegetables over White Bean & Herb Ragoût with Cardamom & Carrot Sauce (V)

Fourth Course (select one)

- * Seasonal Crème Brûlée
- * Citrus & Champagne Sorbet with Seasonal Fruit

V=Vegetarian

FIVE-COURSE TASTING MENU

\$65.00 per guest

First Course

- * Lobster Bisque with Pan Roasted Montauk Scallop

Second Course

- * Long Island Duck with Buckwheat Pancakes and Plum Sauce

Third Course

- * Pan Seared Salmon Filet with Vegetable Risotto and Red Wine Reduction Sauce

Fourth Course

- * Beef Tenderloin Steak with Port Wine & Shallot Butter Sauce with Seasonal Vegetables

Fifth Course

- * Chef's Seasonal Dessert Selection

Suggested Wine Package

- * Wines of Distinction – \$35.00 per guest – one wine paired with each course, served; selected from Wine Spectator Reserve Wine List
- * Sommelier Service – additional \$5.00 per guest

ON ARRIVAL...

Sparkling Welcome – \$7.00 per guest

Sparkling Welcome with Amuse Bouche – \$8.00 per guest

PAIR EXTRAORDINAIRE!

Let us help pair your menu with an extraordinary array of New York State wines.

Cheers NY – \$7.00 per guest

one glass of wine per guest, choice of white or red, served at any course

Sample NY – \$13.00 per guest

two glasses of wine per guest, white/red, served

Taste NY – \$20.00 per guest

three glasses of wine per guest, white/red/dessert, served

Tour NY – \$26.00 per guest

four glasses of wine per guest, sparkling/white/red/dessert, served

(NY craft beers can be included or substituted for wines.)

Educational Theater

The Educational Theater is available for business meetings, seminars, food & wine pairing programs, chef demonstrations, lunches, dinners and general classes. This one-of-a-kind experience is unique.

CULINARY DEMONSTRATIONS WITH WINE PAIRINGS

\$60.00 per guest for two courses, allow 1-1/2 hrs.

\$80.00 per guest for three courses, allow 2-1/2 hrs.

Wow your guests by hosting a gathering in the theater! In this comfortable setting, you'll watch and interact with a NYWCC Chef & certified Wine Instructor. Using the freshest New York ingredients, our Chef will demonstrate the recipe from each course and our Wine Instructor will lead you through the nuances of wine & food pairings. Each course will be paired with one NY State wine.

First Course (select one)

- * Seasonal Local Vegetable Risotto with Olive Oil & Parmigiano Cheese
- * Pan Roasted Montauk Scallop with Pickled Red Cabbage Slaw & Empire Apple Butter Sauce
- * Roasted Butternut Squash Soup with Shitake Mushroom & White Truffle Oil
- * Ravioli of Goat Cheese & Pancetta with Wild Mushroom Cream Sauce

Second Course (select one)

- * Pork Loin Stuffed with Dried Apricots & Cranberries, served with a Cider Reduction Sauce, Mashed Yams & Acorn Squash
- * Lamb Loin with Goat Cheese & Spinach Stuffing, Olive Oil Crusted Potatoes & Pinot Noir Reduction Sauce
- * Pan Roasted Beef Tenderloin with Blue Cheese Port Wine Crust, Red Wine Reduction Sauce, Potato & Leek Bouquets and Roasted Root Vegetables
- * Honey & Fennel Glazed Organic Chicken over Seasonal Vegetable Couscous

Third Course (select one)

- * Chocolate & Amaretto Crème Brulée with Hazelnuts
- * Lemon & Lavender Panna Cotta with Concord Grape Sauce
- * Empire Apple & Golden Raisin Bread Pudding
- * Poached Pears with Pear Gastrique & Vanilla Gelato
- * Cheesecake with Seasonal Accompaniments

Please consider the following additions when planning your event:

- * Sparkling Welcome with NYS Artisanal Cheese Platter – \$14.00 per guest
- * Additional Wine Pairing per course – \$7.00 per guest
- * Dessert served (not demonstrated) with a NYS Dessert Wine – \$15.00 per guest
- * Dessert served with Coffee and Tea. \$9.00 per guest

(NY craft beers can be included or substituted for wines.)



Educational Theater

WINE 101 SEMINAR

\$40.00 per guest

Having a solid foundation is key to enhancing your enjoyment of wine. Join us for this fun and entertaining class that will provide you with all the “need to know” information about wine: the main grape varieties and styles, how to store, how to serve, detecting faults, reading labels, ordering in a restaurant, whether or not to age it, and more. Bring all your wine questions...you’re among friends! This experience includes a tasting of 10 New York wines and a small cheese plate, and is led by one of our certified Wine Instructors. (allow 2 hours)

FLAVORS OF NY— WINE & FOOD PAIRING SEMINAR

\$30.00 per guest

Explore the flavors of New York wine and cuisine, and learn the basics of wine and food pairing, season by season. This fun and informative experience is led by a certified Wine Instructor, and includes three appetizer-sized foods paired with three different New York wines. (allow 1 hour)

* **Winter Menu** (December-February): NY Cheddar Quiche, Roast Beef au jus and Spiced Pumpkin Pie paired with Chardonnay, Meritage and Ice wine.

WINE & CHEESE PAIRING EXPERIENCE

\$15.00 per guest

Sit back and enjoy as our Wine Instructor guides you through a tasting of five New York wines paired with three New York cheeses.

This experience features our Empire Tasting Flight, a mixture of red, white, dry, and sweet wines from across New York State, which appeals to a broad range of tastes. An entertaining and educational experience for novices and experts alike! (allow 30-40 minutes)

* **Spring Menu** (March-May): Herb-crusting Goat Cheese Crostini, Maple-Glazed Ham and Lemon Yogurt Cake paired with Sauvignon Blanc, Pinot Noir and Gewürztraminer.

* **Summer Menu** (June-August): Sweet Corn and Tomato Salad, Barbecued Ribs and Fresh Berry Shortcake paired with Dry Rosé, Merlot and Pink Catawba.

* **Autumn Menu** (September-November): Roasted Acorn Squash, Cassoulet (bean, meat, and vegetable stew), and Cheddar Apple Tart paired with Riesling, Cabernet Franc and Late Harvest wine.



Hands-On Kitchen

The Hands-On Kitchen is the perfect setting to entertain your family, friends, clients, employees or co-workers.

Reserve a time for breakfast, lunch or dinner and you and your group will prepare a menu full of NYS and local ingredients. Your party will be grouped at professional cooking stations and you'll prepare different elements of a menu that you've pre-selected.

Our chef instructors will guide you through food preparation while sharing cooking techniques and tips. They have the experience to make cooking fun and entertaining.

These events are great for corporate team building and entertaining, as well as personal celebrations including birthdays, showers, dinner with friends. We offer many packages to choose from.

THE KITCHEN SOCIAL

\$25.00 per guest,

15 person minimum-40 person maximum

*We know that the best social gatherings are in the kitchen surrounded by great foods and drinks. Well, we're opening our Hands-On Kitchen so you can come and relax with your friends and we'll do all the work. Our Chefs will create a menu of light hors d'oeuvres for you to munch on and each guest will receive two drink tickets. Our Bartender will be pouring NYS wines and beers and we'll have some non-alcoholic beverages on hand as well. **This program is planned for about 1½ hours and includes:** Chef prepared hors d'oeuvre buffet and two drink tickets per person.*



THE OMELET STATION AND BREAKFAST BAKERY \$40.00 per guest

*Start the day out right with this unique breakfast class in our Hands-On Kitchen. You'll choose recipes from our bakery selection and when your quick breads are baking, our chef instructors will demonstrate how to make the perfect omelet. Each participant will make their own omelet filled with their own choice of ingredients at the omelet station. There will be steaming pots of coffee and local juice available during class. **This program is planned for about 2 hours and includes:** 1 to 1½ hours for hands-on cooking class; a breakfast where everyone enjoys the meal that you've prepared.*

MENU

Omelets

* Each participant will prepare their own with a selection of filling ingredients

Breakfast Bakery (select 3)

- * Blueberry Muffins
- * Chewy Brown Sugar Muffins
- * Old Fashioned Cream Scones
- * Buttermilk Baking Powder Biscuits
- * Oatmeal Raisin Scones
- * Baked Apples

ADD A SPECIAL TOUCH OR GIFT FOR YOUR GUEST, PRICES VARY: *NYWCC apron, NYWCC baseball cap, Flight of 5 NYS Wines in the Tasting Room*

Hands-On Kitchen

These menus are designed around the flavors of the season. Grab an apron and work along with our chefs to create the perfect lunch or dinner with your group.

CHEF'S SEASONAL SPECIALTIES

Fall & Winter

\$55.00 per guest, available Oct. through April

This program is planned for 2 hours and includes:

½ hour for a complimentary glass of wine; 1 hour for hands-on cooking class; a lunch or dinner where everyone enjoys the meal that you've prepared.

CHEF'S MENU

Appetizers (select two)

- * Carrot Fennel Soup
- * Chorizo Baked Stuffed Clams
- * Herbed Goat Cheese Phyllo Pockets
- * Endive with Cayuga Blue Cheese served with a flight of Vinaigrette
- * Fresh Chopped Salad served with a flight of Vinaigrette

Entrées (select one)

- * Herb Roasted Cornish Hen with Fall Vegetable Couscous
- * Parsnip Crusted Salmon with Zucchini Cakes
- * Rolled Stuffed Flank Steak with Roasted Tomato Vinaigrette
- * Beef Tenderloin Three Ways with Crispy Mushrooms & Red Wine Glazed Onions
- * Bacon Wrapped Pork Tenderloin with Celery Root and Apple Purée



SIGNATURE SEASONAL SPECIALTIES

Fall & Winter

\$75.00 per guest, available Oct. through April

This program is planned for 3 hours and includes:

½ hour for a complimentary glass of wine; 1 to 1½ hours for hands-on cooking class; a lunch or dinner where everyone enjoys the meal that you've prepared.

SIGNATURE MENU

Appetizers (select one)

- * Carrot Fennel Soup
- * Chorizo Baked Stuffed Clams
- * Herbed Goat Cheese Phyllo Pockets

Salads (select one)

- * Endive with Cayuga Blue Cheese served with a flight of Vinaigrette
- * Fresh Chopped Salad served with a flight of Vinaigrette

Entrées (select one)

- * Herb Roasted Cornish Hen with Fall Vegetable Couscous
- * Parsnip Crusted Salmon with Zucchini Cakes
- * Rolled Stuffed Flank Steak with Roasted Tomato Vinaigrette
- * Beef Tenderloin Three Ways with Crispy Mushrooms & Red Wine Glazed Onions
- * Bacon Wrapped Pork Tenderloin with Celery Root and Apple Purée

Accompaniments (select two)

- * Bacon and Corn Risotto
- * Mushroom Potato Gratin
- * Spinach Bolognese Lasagne
- * Caramelized Onions and Brussels Sprouts
- * Braised Root Vegetables
- * Roasted Winter Squash

Desserts (select one)

- * Tarte Tatin with Pears and Vanilla Ice Cream
- * Maple Crème Brulée
- * Apple Cherry Cobbler

Hands-On Kitchen

These menus are designed around the flavors of the season. Grab an apron and work along with our chefs to create the perfect lunch or dinner with your group.

CHEF'S SEASONAL SPECIALTIES

Spring & Summer

\$55.00 per guest, available May through Sept.

This program is planned for 2 hours and includes:

½ hour for a complimentary glass of wine; 1 hour for hands-on cooking class; a lunch or dinner where everyone enjoys the meal that you've prepared.

CHEF'S MENU

Appetizers (select two)

- * Cheese & Broccoli Soup with Parmesan Cheese
- * Chorizo Stuffed Mushrooms
- * Asparagus Vol au Vent with Balsamic Reduction Sauce
- * Endive with Cayuga Blue Cheese served with a flight of Vinaigrette
- * Fresh Chopped Salad served with a flight of Vinaigrette

Entrées (select one)

- * Pan Seared Scallops with Creamy Roasted Red Pepper Polenta
- * Prosciutto Wrapped Chicken Breast with Seasonal Rice Pilaf
- * Beef Tenderloin Three Ways with Seasonal Vegetables
- * Pea & Mushroom Risotto
- * Vegetable Goat Cheese Lasagna



SIGNATURE SEASONAL SPECIALTIES

Spring & Summer

\$75.00 per guest, available May through Sept.

This program is planned for 3 hours and includes:

½ hour for a complimentary glass of wine; 1 to 1½ hours for hands-on cooking class; a lunch or dinner where everyone enjoys the meal that you've prepared.

SIGNATURE MENU

Appetizers (select one)

- * Chorizo Stuffed Mushrooms
- * Asparagus Vol au Vent with Balsamic Reduction
- * Broccoli Cheese Soup with Parmesan Cheese
- * Shrimp Cakes with Spicy Rémoulade

Salads (select one)

- * Endive with Cayuga Blue Cheese served with a flight of Vinaigrette
- * Fresh Chopped Salad served with a flight of Vinaigrette

Entrées (select one)

- * Stuffed Pork Tenderloin with Bacon and Sweet Onion Glaze
- * Pan Seared Sea Scallops with Creamy Roasted Red Pepper Polenta
- * Prosciutto Wrapped Chicken
- * Beef Tenderloin Three Ways with Seasonal Vegetables
- * Pan Seared Rack of Lamb with Seasonal Rice Pilaf

Accompaniments (select two)

- * Pea and Pancetta Risotto
- * Twice Baked Potatoes with Bacon Lardon
- * Grilled Portobello Herb Goat Cheese Vegetable Stacks
- * Couscous Stuffed Tomato with Cucumber Vinaigrette
- * Gnocchi with Olives & Roasted Red Peppers

Desserts (select one)

- * Walnut Cheesecake Tart-Style with Maple Caramel Sauce
- * Peach & Berry Cobbler
- * Chocolate Pot au Cream

Hands-On Kitchen

THE SOUP POT & SANDWICH BOARD

\$60.00 per guest

*This casual menu is perfect anytime of the day. Select from a variety of delicious soups and sandwiches that are creative and filling. Your experience will be topped off with a unique “home-made” dessert sandwich. **This program is planned for 3 hours and includes:** ½ hour for a complimentary glass of wine; 1 to 1½ hours for hands-on cooking class; a lunch or dinner where everyone enjoys the meal that you’ve prepared.*

SOUP POT & SANDWICH BOARD MENU

Soup (select two)

- * Carrot Fennel Soup
- * Hearty Minestrone Soup
- * Vegetarian Vegetable & Barley Soup
- * Cream of Mushroom Soup
- * Old Fashion Chicken Noodle Soup
- * Potato Leek Soup with Fresh Herbs
- * Broccoli Cheese Soup

Sandwiches (select two)

- * Grilled Ham & Cheese Sandwiches with Frisée and Caramelized Onions
- * Pepper-Crusted Beef, Bacon & Arugula Sandwiches with Spicy Mustard
- * Chicken Salad Sandwiches with Blue Cheese
- * Greek Salad Pita Sandwiches
- * Open-Face Prosciutto, Fresh Ricotta & Red Onion Marmalade Sandwiches
- * Grilled Portabella & Bulgur Salad “Sandwiches”
- * Classic Grilled Reuben Sandwich
- * Chicken Breast Sandwiches with Caramelized Onions, Watercress & Paprika Aioli
- * Open-Face Turkey, Cheddar & Apple Butter Sandwiches

Desserts (select one)

- * Peanut Butter Cookies & Chocolate Ice Cream Sandwiches
- * Gingersnaps & Lemon Sherbet Sandwiches
- * Chocolate Chip Cookies & Mint Ice Cream Sandwiches



Hands-On Kitchen

THE PIZZA PARTY!

\$60.00 per guest

Begin this class with a glass of wine and antipasto. Then the chef instructor will lead your group through making your own pizza, salad and dessert. **This program is planned for 3 hours and includes:** ½ hour for a complimentary glass of wine and antipasto; 1 to 1½ hours for hands-on cooking class; a lunch or dinner where everyone enjoys the meal that you've prepared.

A PIZZA PARTY MENU

Salad (select one)

- * Mixed Green Salad with Vinaigrette
- * Caesar Salad with Croutons

Pizza (select 3 for groups of 12-16 guests, or select 4 for groups of 17 or more guests)

- * Pizza Marguerite (tomato, mozzarella and basil)
- * Pizza Bianco (ricotta, mozzarella and parmesan with sautéed onions & garlic)
- * Roasted Vegetable Pizza
- * Mediterranean Pizza (spinach, feta cheese and olives)
- * Goat Cheese, Walnut and Herb Pizza
- * Pizza Puttanesca (tomato sauce, capers, anchovies and parmesan)
- * Mexican Pizza (shredded chicken, cheese, salsa, jalapeno and side of guacamole)
- * Shrimp and Garlic Pizza
- * Mini Meatball Pizza
- * Meat Lover's Pizza (sausage, pepperoni, pancetta and mozzarella)
- * Mushroom & Cheese Pizza (selection of sautéed mushrooms and mozzarella)
- * Onion Lover's Pizza (leek, onion and shallots with tomato sauce and cheese)
- * Sun-dried Tomato and Olive Pizza

Desserts (select one)

- * Tiramisu
- * Biscotti
- * Chocolate Mousse



THE NY STEAKHOUSE

\$85.00 per guest

Steak is a great choice any time of the year, and there are a few different cuts to know and some different preparation techniques to decipher. Your event will begin with a glass of wine, then your group will be divided into teams that will prepare recipes with different cuts of beef. **This program is planned for 3 hours and includes:** ½ hour for a complimentary glass of wine; 1 to 1½ hours for hands-on cooking class; a lunch or dinner where everyone enjoys the meal that you've prepared.

THE STEAKHOUSE MENU

First Course (select two)

- * Carrot Fennel Soup
- * Chorizo Baked Stuffed Clams
- * Herbed Goat Cheese Phyllo Pockets
- * Endive with Cayuga Blue Cheese served with a flight of Vinaigrette
- * Classic Caesar Salad with Croutons

Entrées (select two)

- * Marinated Flank Steak with Horseradish Sauce
- * Pan Roasted Rib Roast with Crispy Mushrooms
- * Bacon Wrapped Filet Mignon
- * Classic Grilled New York Strip Steak

Accompaniments (select two)

- * Bacon and Corn Risotto
- * Roasted Garlic Mashed Potatoes
- * Caramelized Onions and Brussels Sprouts
- * Braised Root Vegetables

Desserts (select one)

- * Tarte Tatin with Pears and Vanilla Ice Cream
- * Maple Crème Brûlée
- * Apple Cherry Cobbler

Hands-On Kitchen

HORS D'OEUVRE PARTY!

\$60.00 per guest

Begin this class with a glass of Sparkling NYS wine, then the chef instructor will lead your group through making a variety of hors d'oeuvres. **This program is planned for 2 hours and includes:** ½ hour for greetings and a complimentary glass of sparkling wine; 1 to 1½ hours for hands-on cooking class; an hors d'oeuvre buffet where everyone enjoys the appetizers that you've prepared.

HORS D'OEUVRE PARTY MENU

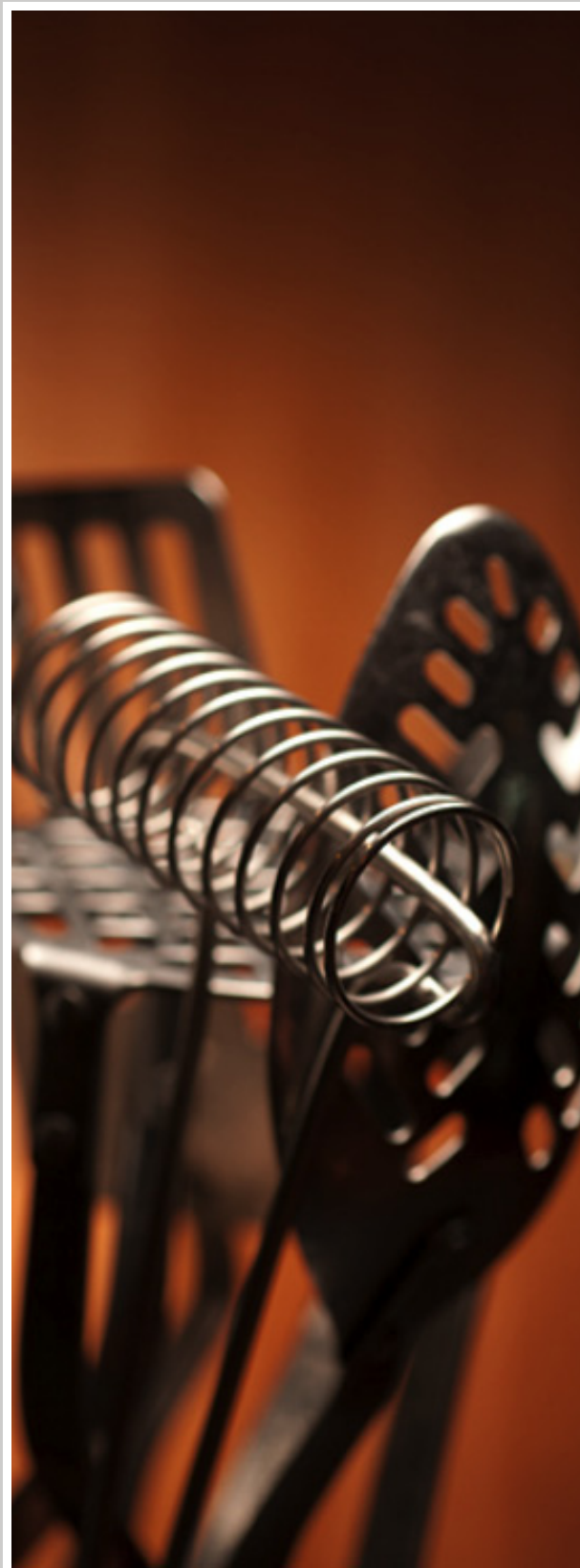
Hors d'Oeuvres (select five)

- * Reuben Roll-ups
- * Empanadas with Guacamole
- * Brie in Puff Pastry with Apples & Walnuts
- * Crab Meat Pouches
- * Quick & Easy White Pizza Bites
- * Shrimp Mousse Breadsticks
- * Phyllo Tartlets with Mushroom, Garlic & Thyme
- * Spicy Shrimp Crostini
- * Roasted Red Pepper, Goat Cheese & Mint Dip with Herbed Pita Chips
- * Lime Marinated Chicken Skewers with Avocado Cream Dip

Sweet Endings (select one)

- * Tiramisu
- * Triple Chocolate Cranberry Oatmeal Cookies
- * Ginger Cookies

All menu selections subject to change based on product availability. Prices do not include NYS sales tax and service charge.



Beverages

BAR SELECTION

All bar service is staffed by NYWCC personnel.

Bar service is based on two hours.

* **Soda, Water & Juice – \$5.00 per guest**

* **Wine & Beer – \$15.00 per guest**

Includes a selection of NYS red and white wines, NYS beers, assorted soft drinks, fruit juices and bottled water

* **Wine, Beer & Full Bar – \$20.00 per guest**

Includes a selection of NYS red and white wines, NYS beers, Call liquors, assorted soft drinks, fruit juices and bottled water

* **Wine, Beer & Premium Liquor Bar – \$25.00 per guest**

Includes a selection of NYS red and white wines, NYS beers, Premium liquors, assorted soft drinks, fruit juices and bottled water

* **Sparkling Welcome – \$7.00 per guest**

PAIR EXTRAORDINAIRE!

Let us help pair your menu with an extraordinary array of New York State wines.

* **Cheers NY – \$7.00 per guest**

one glass of wine per guest, choice of white or red, served at any course

* **Sample NY – \$13.00 per guest**

two glasses of wine per guest, white/red, served

* **Taste NY – \$20.00 per guest**

three glasses of wine per guest, white/red/dessert, served

* **Tour NY – \$26.00 per guest**

four glasses of wine per guest, sparkling/white/red dessert, served

* **Sommelier Service – additional \$5.00 per guest**

(NY craft beers can be included or substituted for wines.)

Wine Spectator Reserve Wine List available for any occasion.



SOFT DRINKS & BOTTLED WATER

\$1.75 each

- * Coca Cola
- * Diet Coca Cola
- * Ginger Ale
- * Sprite
- * Bottled Water

JUICES

\$2.00 each

- * Red Jacket Orchard Fuji Apple Juice
- * NY Concord Grape Juice

COFFEE & TEA SERVICE

\$2.00 per guest

- * Freshly Brewed Coffee
- * Freshly Brewed Decaffeinated Coffee
- * Selection of Tea

Served with half & half, sugar, sugar substitute, lemon

Terms & Conditions

The New York Wine & Culinary Center is committed to providing quality service in an exceptional setting for your event.

The Center will:

- * Provide all tables, chairs, white linens, china, glass, tableware and all service equipment including chafers, platters, and serving utensils. Your Event Coordinator will assist in suggesting a local florist and in procurement of special linens or décor required, which will be added to your final bill.
- * Provide audio/visual services and equipment as designated in each of our rooms. Your Event Coordinator will assist you in renting any audio visual equipment needed. Prices will include delivery, set up, damage waiver, strike and return and charges for this equipment will be added to the final bill.
- * Provide suggestions for extras that will make your event special. Your Event Coordinator will assist in the purchase of NYWCC logo aprons, hats, mugs, gift bags, etc. All charges will be added to the final bill.

Event Planning Considerations:

- * Americans with Disabilities Act compliant in designated areas.
- * Coat check arrangements can be made in advance.
- * Rental fees may be applied to events.
- * Special menus can be created for an additional charge. Let your Event Coordinator know and allow extra time for planning.
- * Standard services – NYWCC provides set up and clean up for all event functions. If excessive clean up is required as a result of a vendor or client leaving debris or trash on site, NYWCC will charge the client a minimum of \$250.00 as a clean up fee. In addition, if damages to the facility are incurred, NYWCC reserves the right to charge the client for all damages and repairs.

- * Menu selections: choose for the majority of your group. If you would like to select more than one choice for any course, please let us know. There will be an additional charge applied.

Guidelines and responsibilities for planning your event:

- * Deposits are required to secure the date of your event. This deposit will be applied toward your final bill at full value. Cancellation policy applies.
- * Guest count guarantees must be confirmed 14 days prior to the event or the number of guests on estimate will be considered a guarantee. The confirmed guest count will not be subject to reduction and once confirmed, that count will be used as the minimum count. Guest counts are necessary in planning staffing, food and beverage for your event. NYWCC will prepare approximately 10% over the guest count should unexpected guests arrive.
- * Menu confirmation is required 14 days prior to your event. After confirmation, any changes to the menu should be submitted in writing. For menus that require more than one menu selection, the final count on selected items must be submitted with the menu confirmation.
- * Final payment is due upon the completion of the event. Payment can be made in cash, personal or company check or by credit card (AMEX, Visa, Discover, or Master Card). If you fail to make final payment, the NYWCC reserves the right to charge an additional administrative fee of 5% to the final bill.
- * Service charge and sales tax will be added to your final bill. The service charge is 20% for all food and beverage and local sales tax of 7.5% will apply. If your organization is tax exempt, a copy of your tax-exempt number will be required.
- * Cancellation of your event within 14 days will be entitled to a full refund of your deposit or your event can be rescheduled to another date subject to availability. Cancellations must be received in writing and can be sent by confirmed email, fax or courier.

