



VINEYARD DINNER



A Gervasi Experience

UPDATED: 6.03.2025



VINEYARD DINNER DETAILS

Delight in a one-of-a-kind, upscale event in the heart of the vineyard at Gervasi. Enjoy your gourmet meal under the stars while seated amongst the vines. Treat your guests to a unique atmosphere and delicious culinary experience unlike any other!



DETAILS

- The Private Vineyard Dinner has **limited availability**.
- Family-style seating; white garden chairs and table linens included – upgrades incur a fee.
- Dinner will be located in the North Vineyard, near the open-air Pavilion.
- The Vineyard Dinner will be moved into The Pavilion in the event of inclement weather.
- The Chef will prepare the predetermined menu, as selected, for up to 40 guests. Menus are set, and no customizations are available.
- Dedicated service staff will provide food and wine service.
- A Gervasi Event Coordinator will work with you to select your menu and any additional event details.

PRICING

- \$1200 Facility Rental Fee
- \$3000 total food and beverage minimum required
 - » Sales tax and 20% service charge are not included
- \$140 per guest, includes Chef-selected wine pairing tastings
- Incurs a \$250 Wine Steward fee
- The final menu selection and guest count are required 21 days before the event
- The full payment is due at the time of booking, based on the estimated guest count
- Gervasi reserves the right to increase menu pricing due to market price fluctuations at any time

CANCELLATION POLICY

Gervasi must receive notice of cancellation in writing.

- Date of Agreement-365 days before event – forfeiture of Facility Rental Fee
- 364 days-180 days before event – forfeiture of Facility Rental Fee + 25% of Food & Beverage Minimum
- 179 days-90 days before event – forfeiture of Facility Rental Fee + 75% of Food & Beverage Minimum
- 89 days-0 days before event – forfeiture of Facility Rental Fee + 100% of Food & Beverage Minimum
- The host is responsible for the payment of any uncancellable rental items.





GV SELECT MENU

Select one option for each course. No substitutions. Same menu selections required for all guests.

Includes a wine pairing with a 2oz pour with each course.



GV SELECT MENU

\$140 PER GUEST

APPETIZERS (Choose One)

BURRATA WITH PROSCIUTTO

Arugula, Garlic Crostini
PAIRED WITH: BELLINA

CRISPY POLENTA CAKE (v)

Eggplant and Pepper Caponata, Red Pepper Coulis
PAIRED WITH: LUCELLO

SWORDFISH INVOLTINI (gf)

Olives, Capers, Garlic, Lemon Cream
PAIRED WITH: FIORETTO

WARM GOAT CHEESE TART

Roasted Tomatoes, Caramelized Bacon Onion Jam, Greens
PAIRED WITH: UNITA

SOUPS (Choose One)

BUTTERNUT SQUASH SOUP (v/gf)

Hazelnut Honey
PAIRED WITH: PASSIONE

SWEET CORN SOUP (v/gf)

Roasted Corn, Herb Butter
PAIRED WITH: MOSCATO

TOMATO CRAB BISQUE (gf)

Tomato Cream, Sherry, Lump Crab
PAIRED WITH: TESORO

TORTELLINI SOUP

Creamy Chicken Broth, Vegetables, Asiago
PAIRED WITH: CIAO BELLA

SALADS (Choose One)

APPLE WALNUT SALAD (v/gf)

Caramelized Apples, Gorgonzola, Toasted Walnuts, Creamy Cider Dressing
PAIRED WITH: PROSECCO

BIBB LETTUCE (gf)

Roasted Tomatoes, Onion, Pancetta, Balsamic Glaze, Gorgonzola Dressing
PAIRED WITH: VELLUTO

TOMATO MOZZARELLA (v/gf)

Fresh Basil, Olive Oil, Aged Balsamic Vinegar
PAIRED WITH: NEBBIOLO

WATERMELON CUCUMBER SALAD (v/gf)

Feta Cheese, Pickled Red Onion, Arugula, White Balsamic Mint Vinaigrette
PAIRED WITH: ROMANZA

ENTRÉES (Choose One)

BRAISED SHORT RIB GNOCCHI

Roasted Mushrooms, Caramelized Onion, Rosemary Veal Sauce
PAIRED WITH: NEBBIOLO

GRILLED TENDERLOIN FILET (gf)

Asparagus, Roasted Carrots, Potato Purée, Tomato Veal Sauce
PAIRED WITH: SERENATA

MUSHROOM WELLINGTON (v)

Puff Pastry, Spinach, Thyme, Tomato Gravy
PAIRED WITH: ABBRACCIO

OVEN ROASTED HALIBUT (gf)

Rice Pilaf, Tomato Mussel Broth
PAIRED WITH: PIOVE

DESSERTS (Choose One)

CRÈME BRÛLÉE (gf)

Vanilla Custard, Caramelized Sugar
PAIRED WITH: LAMBRUSCO

FLOURLESS CHOCOLATE CAKE (gf)

Fresh Berries, Caramel Anglaise
PAIRED WITH: SANTO

LEMON CHEESECAKE

Raspberries, Whipped Cream
PAIRED WITH: FRANCIACORTA

TIRAMISU (gf)

Chocolate Shavings, Whipped Cream
PAIRED WITH: DOLCE SERA



BAR SERVICE SUMMARY

Gervasi Vineyard MUST supply ALL beer, wine, spirits, and soft drinks for events held on premises.

Should specialty beer/liquor orders be requested, the host will be held responsible for the entire purchase price. State liquor license prohibits the take home of any beer or liquor purchased at Gervasi Vineyard.



BAR SERVICE DETAILS

• All bars are consumption-based.

• Before the event, a bar **estimate** (*projected cost*) will be reflected on the 21-day proforma invoice, based on the average bar cost (*below*) and the final guest count.

• Host is required to choose between the following options:

WINE AND BEER BAR

\$36 Per Person Estimate

-OR-

FULL BAR

\$46 Per Person Estimate

• Following the event, the actual bar consumption will be tracked and included on a final invoice. Additional charges for the over-estimated consumption will be requested, or a refund will be issued for consumption less than the estimate.

• Bartender Fee Of \$250 Per Bartender

- 2-4 bartenders will be required.
- Gervasi Vineyard will determine bartenders based on the final guest count.
- Additional bar locations are available upon request, set-up fees will apply.

• All beverages are subject to a service charge of 20% and the applicable sales taxes.

• Additional tipping is not required or expected. **No** tip jar will be displayed during the event.

• Bar estimates do not include service charges, bartender fees, or applicable taxes.

• Cash bars are available upon request, and do not apply to food and beverage minimums. Consult your on-site Gervasi coordinator for details.

• As a reminder, no bar shots are permitted.

• Additional Gervasi specialty batched cocktails may be added to enhance your bar package. Contact your coordinator for pricing and availability.

• Additional Gervasi wines and spirits may be added to enhance your bar package. Contact your on-site coordinator for pricing and availability.



GERVASI BAR SELECTIONS

GERVASI WINES

Please select **two white** and **two red** wines to feature.

WHITES

MOSCATO • \$30

Honeysuckle and peach with a refreshing finish

TESORO Vidal Blanc • \$28

Delicate layers of melon, pear, and citrus

ROMANZA Rosé • \$35

Off-dry, gentle sweetness with subtle strawberry

LAMBRUSCO Emilia Romagna, Italy • \$35

Crisp sparkling white with citrus and green apple

PIOVE Riesling • \$35

Refreshing with nuances of apricot and peach

PROSECCO Veneto, Italy • \$39

Sparkling extra dry white with apple, pear, and citrus

FRANCIACORTA Lombardy, Italy • \$55

Elegant sparkling rosé with alluring raspberry flavor

FIORETTO Sauvignon Blanc • \$38

Soft tones of lime, green apple, and citrus

LUCELLO Pinot Grigio • \$37

Light and crisp with layers of citrus and green apple

CIAO BELLA Chardonnay • \$37

Alluring flavors of tropical fruit and nuanced oak

REDS

BRIGANTE Sweet Red Blend • \$37

Complex berry flavor and “bad boy” personality

VELLUTO Pinot Noir • \$49

Tones of cherry, raspberry, and truffle

TRUSCANO Sangiovese • \$44

Notes of cherry, plum, black currant, and oak

NEBBIOLO • \$45

Warm cherry, dried plum, violet, and earthiness

ZIN ZIN Zinfandel • \$44

Blackberry, raspberry, black cherry, and interlaced oak

ABBRACCIO Cabernet Sauvignon • \$52

Black currant, black cherry, and plum notes

BOTTLED BEER

MILLER LIGHT Standard Beer • \$4

SEASONAL Premium Beer • \$6

GV FARMHOUSE ALE Craft Beer • \$6

Based on Seasonal Availability

GV JABBERWOCKY PALE ALE Craft Beer • \$6

Based on Seasonal Availability

GV SAWMILL IPA Craft Beer • \$6

Based on Seasonal Availability

SOFT DRINKS Coke, Diet Coke, Sprite • \$2.95

LIQUOR SELECTIONS

GS SMALL BATCH VODKA • \$11

GS SINNER'S BLUSH Rosé Vodka • \$11.5

TITO'S Vodka • \$11

GS SMALL BATCH GIN • \$11

HENDRICK'S Gin • \$12

CASAMIGOS Tequila • \$13

CASAMIGOS REPOSADO Tequila • \$14

JACK DANIEL'S Bourbon • \$10

CROWN ROYAL Canadian Whiskey • \$10

BACARDI Rum • \$8

CAPTAIN MORGAN Rum • \$9

MACALLAN 12 Scotch • \$18

GS STRAIGHT BOURBON WHISKEY • \$14

GS WINE BARREL BOURBON • \$15

MAKER'S MARK Bourbon • \$10

DISARONNO AMARETTO • \$9

KAHLUA • \$8

BAILEYS • \$8

MIXERS Club Soda, Tonic, Ginger Ale, Juices

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