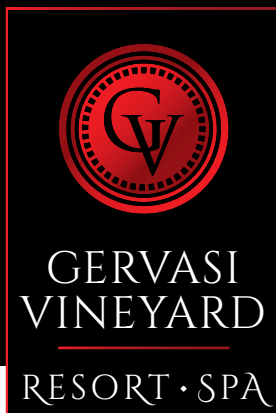


# THE CAVE

A WORLD-CLASS WINE-TASTING EXPERIENCE IN A UNIQUE & INTIMATE ENVIRONMENT



## EVENT DETAILS

### NOTES:

- The Cave Private Events feature an elaborate antipasti display that can be enhanced with additional heavy appetizers.
- Pricing is for a 2-hour event with an additional hourly rate add-on option, see pricing below.
- Availability is generally in the evenings, on select days of the week, based on the seasonal hours.

FACILITY NAME & LOCATION	TYPE & DESCRIPTION	CAPACITY MAXIMUMS	WHEN	FACILITY FEE	FOOD & BEV. MINIMUM*
WINE CAVE TASTING ROOM	<b>PRIVATE</b> Exclusive event space for wine tastings.	Ideal for 20-60 guests.	Sun. – Thurs. Evenings	\$600 for first 2 hrs	\$900 for first 2 hrs
	Includes use of the barrel cave tasting table for food display.	Seating for 32 only. Furniture set-up is fixed, no changes possible.	Fri. & Sat. Evenings	\$800 for first 2 hrs	\$900 for first 2 hrs
	Accessible and located on the ground floor.	Limited food display set up options	Extra Hours	\$300 for each additional hour	\$300 for each additional hour

*\*All food and beverage minimums are subject to a 20% service charge*

**To book, contact GV Destinations Event Sales  
at [sales@gervasivineyard.com](mailto:sales@gervasivineyard.com) or 330.497.1000, EXT 122**

**GERVASIVINEYARD.COM • 330.497.1000 • 1700 55<sup>TH</sup> ST NE, CANTON OH 44721**

# PRIVATE EVENT MENU DETAILS



*\*Display is representative for an event of 75 attendees.*

## PREMIUM ANTIPASTI TABLE

Includes: Display of Meats and Cheeses, Fresh Fruit and Vegetables with Assorted Dips, Trio of House Made Spreads (*Vasi Spreads*), Artisan Crackers, Marinated Olives, Pesto Tortellini Salad, Roasted Peppers, & Marinated and Grilled Vegetables

*\$23 Per Person, 20 Person Minimum*

## ADD-ON OPTIONS

### APPETIZER DISPLAY

*\$2.75 Per Piece, 50 Piece Minimum*

- BOURSIN STUFFED PEPPADEWS
- CAPRESE SKEWER
- DEVEILED EGGS
- FOCACCIA  
with Parmesan Cheese Dip

### SEAFOOD DISPLAY

*Available at Market Price; 30 Person Minimum*

- CRAB CLAWS
- SMOKED TROUT
- SMOKED SALMON
- TRADITIONAL SAUCES

### WRAPS

*\$9 Per Piece*

*One Wrap Selection Required for Every 20 Pieces*

- CHICKEN BLT WRAP
- CHICKEN SALAD WRAP
- ITALIAN HAM AND CHEESE WRAP
- ITALIAN TURKEY WRAP
- SEASONAL VEGETARIAN WRAP

### APPETIZER DISPLAY

*\$3.75 Per Piece, 50 Piece Minimum*

- BEEF TENDERLOIN CROSTINI
- OYSTERS
- PROSCIUTTO AND MELON
- SHRIMP COCKTAIL PLATTER

### CARVING STATION

- GRILLED BEEF TENDERLOIN  
with Horseradish Mousse  
\$100 CHEF FEE + MARKET PRICE
- ROASTED PORCHETTA WRAPPED IN PORK BELLY  
with Rosemary Veal Sauce  
\$100 CHEF FEE + MARKET PRICE
- POTATOES AU GRATIN  
\$75 PER PAN | 1 PAN - FEEDS 30

### DESSERT DISPLAY

*\$3.50 Per Piece, 50 Piece Minimum*

- CANNOLI
- CHEESECAKE
- CHOCOLATE DIPPED STRAWBERRIES
- HAZELNUT BROWNIE
- PEANUT BUTTER MOUSSE SHOOTERS