



ESTERS

WINE SHOP & BAR

PRIVATE EVENTS

OUR SPACE & EVENT PACKAGES



Large Party (Patio)

**10-20 Guests | 3 Hour Event
\$500 (M-W), \$750 (Th-Su)**



Extended Patio

**Up to 40 Guests | 3 Hour Event
\$2,000**

Daily Event Hours: 4-10 p.m.

Minimum price quotes: all pricing not including tax, a 4% employee healthcare charge & 20% service charge.
Please let us know if you have questions. Thanks for supporting a healthier staff!

OUR SPACE & EVENT PACKAGES



Original Patio

**Up to 50 Guests | 3 Hour Event
\$4,000**



Whole Patio (Extended & Original)

**Up to 80 Guests | 3 Hour Event
\$6,000**

Daily Event Hours: 4-10 p.m.

Minimum price quotes: all pricing not including tax, a 4% employee healthcare charge & 20% service charge.
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OUR SPACE & EVENT PACKAGES



Full Buyout (Indoors & Outdoors)
Up to 120 Guests | 5 Hour Event

Dinner Starting at 4 p.m.
\$9,000 (Sun-Wed), \$12,000 (Thu-Sat)

Minimum price quotes: all pricing not including tax, a 4% employee healthcare charge & 20% service charge.
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OUR FOOD & DRINKS



TO DRINK

Our approachable menu and knowledgeable team allows for a sense of discovery. We celebrate winemakers dedicated to planet-friendly farming practices, along with craft beers and farmers' market-driven cocktails with small-batch spirits.

Private Wine Tasting

Guided 4 flight wine experience with an expert sommelier.

9-75 guests | 2-3 hour event

Choose Your Level

Savvy Sippers | \$35 pp

Delicious wine that doesn't break the bank.

A Regional Tour | \$40 pp

Take your tastebuds on an adventure, no passport required.

Adventurer | \$55 pp

For the wine drinker who isn't afraid to try new things.

Collector | \$75 pp

Very special, allocated wines from high-end, boutique producers.

Beer & Wine Package *Bottomless Beer & Wine*

\$25 pp / hr - *savvy sippers*

\$35 pp / hr - *adventurers*

\$50 pp / hr - *afficianados*

\$100 pp / hr - *collectors*

Full Bar Package | \$40 pp / hr

Savvy Sippers Beer & Wine Package, plus 4 bottomless classic cocktails

Ask About Our Virtual Wine Tastings!

***Custom Bar Packages & A La Carte Wine Bottle Options Also Available.**

Pricing not including tax, a 4% employee healthcare charge & 20% service charge.

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TO EAT

You'll need some food to soak up all that awesome wine. Enjoy a variety of snacks and seasonal dishes for your special occasion. Our comforting Grilled Cheese and addictive Lavender Almonds are not to be missed!

Light Fare | \$40pp

Snacks

lavender almonds, corn nuts,
curry cashews, olives with
wild fennel & orange

Cheese & Charcuterie Boards

comes with all the fixin's,
3 cheese & 3 charcuterie

crudité & almond hummus,
burrata & crostini
grilled cheese bites



Medium Fare | \$55 pp

Snacks

lavender almonds, corn nuts,
curry cashews, marinated olives
crudité & almond hummus,
burrata & crostini
grilled cheese bites

Cheese & Charcuterie Boards

comes with all the fixin's,
3 cheese & 3 charcuterie

Choice of 2 Proteins

smoked kielbasa
grilled chicken coq-au-vin skewers
mushroom medley
grana beef meatballs

TO EAT (continued...)

Fuller Fare | \$75 pp

Snacks

lavender almonds, curry cashews,
marinated olives

The Plank

a curated selection of 8 cheeses
& 8 charcuterie with all the fixin's

Small Bites

crudité & almond hummus,
burrata & crostini
japanese sweet potato
grilled cheese

Choice of 2 Proteins

smoked kielbasa
grilled chicken coq-au-vin skewers
mushroom medley
grana beef meatballs

Baller Fare | \$95 pp

Snacks

lavender almonds, curry cashews,
marinated olives

The Plank

a curated selection of 8 cheeses
& 8 charcuterie with all the fixin's

Small Bites

crudité & almond hummus,
burrata & crostini,
Japanese Sweet Potato
Roasted Cauliflower

Seasonal Salad & Grilled Cheese

Choice of 2 Proteins:

grilled chicken coq-au-vin skewers,
smoked kielbasa, grana beef meatballs,
mushroom medley

TO EAT (continued...)

Add-Ons

Oyster Bar

daily oyster selection

50 oysters | \$250

100 oysters | \$500

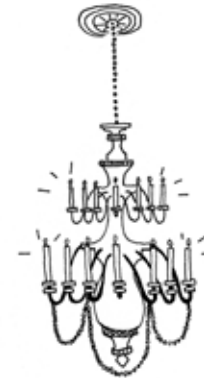
150 oysters | \$700

Sweets

Valrhona Chocolate & Champagne
Truffles, Tray of 25 | \$40

Chartreuse Panna Cotta
\$9/person

Ask About Our Dessert Wines!



Pricing not including tax, a 4% employee healthcare charge & 20% service charge.
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EXTRA TREATS & GIFTS

Party Gifts

Esters Lavender Almonds | \$10
Wine & Chocolate Gift Box | \$60
Esters Gift Card \$25 | \$50 | \$100

Flowers by Krystal Chang

Our favorite LA florist can prepare seasonal arrangements upon request (7 days advance notice required)



Huckleberry Desserts

Cakes, pies, pastries & cookies baked fresh from our sister spot.
Full menu available upon request
(5 days advance notice required)

Sweet Rose Creamery Ice Cream

Small batch, hand-crafted ice cream from our sister spot, made fresh daily
(7 days advance notice required)



COVID-19 PRIVATE EVENT CONSIDERATIONS

To protect your guests, our employees and our business, please be aware of our restaurant's policies. This is subject to change, based upon local COVID-19 case counts and positivity rate, as well as guidelines from the Los Angeles County Department of Public Health. We reserve the right to cancel an event if county guidelines roll back due to a rise in COVID-19 cases and restrict us from hosting private events.

- All your guests should be notified about our safety policies, prior to the event.
- For indoor dining, Esters requires everyone who is eligible (over 12 years old) for the COVID-19 vaccine to show proof of full vaccination (2 weeks after your second dose of Moderna/Pfizer or 2 weeks after your dose of Johnsons & Johnson) OR a negative COVID-19 test taken within 72 hours of the event. You can read about why we've made this decision on [our website](#).
- Proof of full vaccination or negative test results include:
 - Hard copies
 - Digital copies, such as photos, e-mails, text messages and online records, such as [California's Digital COVID-19 Vaccine Record](#) or the [Clear App](#).
- We cannot admit anyone to dine indoors at your event if they cannot provide proof of full vaccination or a negative test, so please ensure all your guests are notified of our policy well in advance.
- We will not retain anyone's proof of vaccination or test results, as this information will be shown to us upon entrance.
- For outdoor dining, we DO NOT require vaccination or test results.
- Per the LA County Department of Public Health:
 - Face masks are required indoors whenever you're not actively eating or drinking, regardless of vaccination status.
 - For those who are unvaccinated or partially vaccinated, face masks must be worn outdoors whenever you're not actively eating or drinking.
 - Children under 2 aren't required to wear face masks.
- Guests should stay home if they're displaying COVID-19 symptoms, such as cough, shortness of breath, difficulty breathing, fever or chills, or if they're currently under quarantine or isolation.
- Mindfully maintain social distance as much as possible with people outside your party.
- Wash/sanitize your hands often and before entering our restaurant.



WINES

Casa Los Frailes, Monastrell Rosado
Valencia, Spain 2016

Domaine La Manarine
Côtes du Rhône Blanc 2017

Telmo Rodríguez Tinto Monastrell 'Al-mavedra'
Alicante, Valencia 2016

CONTACT US

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Call | 310.899.6900

Best times to reach us are Monday - Friday from 11 a.m. to 4 p.m. Thanks!