



ESTERS

WINE SHOP & BAR

PRIVATE EVENTS

OUR SPACE & EVENT PACKAGES



LARGE PARTY PRE FIXE MENU

10-20 Guests

EXTENDED PATIO OR PARKLET

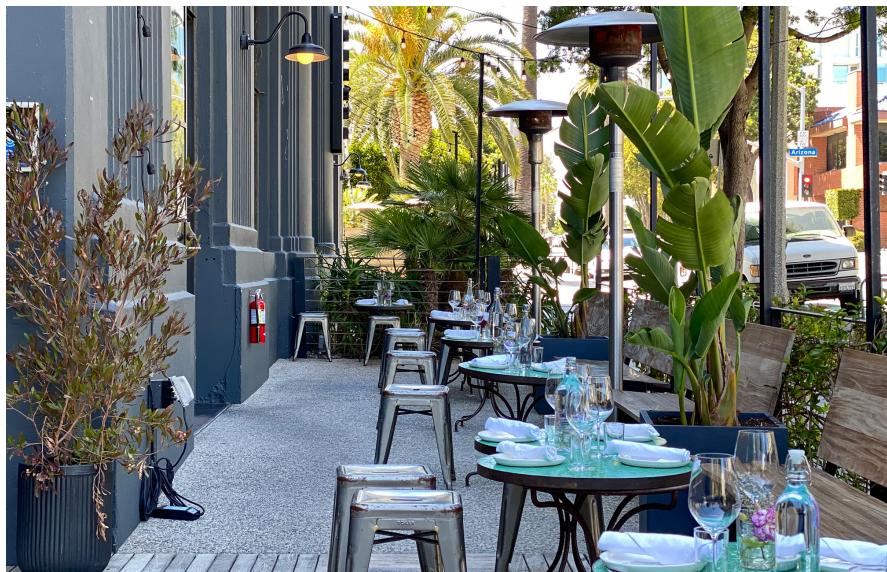
Up to 40 Guests

event hours:

mon-sat 12-10 p.m.

sun 12-9 p.m.

OUR SPACE & EVENT PACKAGES



ORIGINAL PATIO
Up to 50 Guests

WHOLE PATIO *extended & original*
Up to 80 Guests

FULL BUYOUT *indoors & outdoors*
Up to 120 Guests

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.

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!

PRIVATE WINE TASTINGS

Guided 4 flight wine experience with an expert sommelier. Wine tasting packages include cheese, charcuterie, and our VIP snacks.

9-75 guests | 2-3 hour event

Choose Your Level:

Savvy Sippers | \$50 pp

Delicious wine that doesn't break the bank.

Adventurer | \$70 pp

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

Collector | \$90 pp

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

BEVERAGE PACKAGES

Savvy Sippers Wine & Beer Package

our happy hour wines & beer

\$50 pp | first two hours

\$15 pp | each additional hour

By the Glass Wine & Beer Package

our entire by the glass wine list, a rotating lager or pilsner, and a select IPA

\$65 pp | first two hours

\$15 pp | each additional hour

Full Bar Package

beer and wine + bottomless cocktails

\$100 pp | first two hours

\$20 each additional hour

custom bar packages also available.

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 | \$35PP

VIP SNACKS

lavender almonds, olives, cashews, corn nuts

CHEESE & CHARCUTERIE

a curated selection of artisanal meats & premium cheeses, along of nuts, dried & fresh fruit, crostini, chutney, & honey

SMALL BITES | *choose three*

market crudité & almond hummus
burrata & crostini
grilled cheese bites
sautéed padron peppers
smokey dates

MEDIUM FARE | \$55PP

VIP SNACKS

lavender almonds, olives, cashews, corn nuts

CHEESE & CHARCUTERIE

a curated selection of artisanal meats & premium cheeses, along of nuts, dried & fresh fruit, crostini, chutney, & honey

SMALL BITES | *choose three*

market crudité & almond hummus
burrata & crostini
grilled cheese bites
sautéed padron peppers
smokey dates

MAINS | *choose two*

grana padano meatballs
mushroom tartine
roasted cauliflower
smoked kielbasa
grilled chicken skewers

LUNCH & BRUNCH MENU

Served family style or buffet style. 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!

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SAMPLE MENU | \$55 PP

CHEESE & CHARCUTERIE

a curated selection of artisanal meats & premium cheeses, along of nuts, dried & fresh fruit, crostini, chutney, & honey

STARTERS | choose two

little gem salad *piquillo peppers, toasted pine nuts, boquerones, shallots*

market salad *mixed lettuce, saba vinaigrette, rosemary marinated grapes, herb croutons*

market crudité & almond hummus

avocado toast *country sourdough, organic avocado, watermelon radish, pickled onion, cilantro sprouts*

MAINS | choose two

seasonal vegetable frittata organic eggs, pepita romesco, arugula salad with pickled red onions

mushroom tartine grilled shiitake, trumpet, hen of the woods, broccoli pesto, goat cheese, country sourdough

jambon beurre prosciutto di parma, baratte, arugula, baguette

saucisson sec finnochiano salami, mortadella with pistachio, calabrese, romesco, stone-ground aioli, country sourdough

SIDES | choose two

*sticky buns
herb roasted potatoes
country toast
crispy prosciutto*

FAMILY STYLE DINNER MENU

served family style for up to 20 guests. pricing doesn't include beverages, tax, 4% healthcare charge and 20% service fee.

SAMPLE MENU | \$65PP

VIP SNACKS

lavender almonds, olives, cashews, corn nuts

CHEESE & CHARCUTERIE

a curated selection of artisanal meats
& premium cheeses, along of nuts, dried & fresh
fruit, crostini, chutney, & honey

STARTERS | choose two

little gem salad *piquillo peppers, toasted pine nuts,
boquerones, shallots*

market salad *mixed lettuce, saba vinaigrette,
rosemary marinated grapes, herb croutons*

tomato & burrata *tutti frutti farms heirloom
tomatos shallots, chili, pistachio, mint*

sautéed padron peppers *golden balsamic agrodolce*

smokey dates *sweet & salty empress dates,
paprika oil, pickled onion*

MAINS | choose two

*kielbasa cassoulet charcuterie, white beans,
rosemary, breadcrumb, parsley*

grana padano meatballs tomato sauce

*whole seabass en croute garlic confit, tamai
cherry tomatoes, arugula, charred lemon*

*grilled cheese reading raclette, provolone,
pecorino, bechamel aioli, pain de mie*

*roasted cauliflower smoked shallot vinaigrette,
sesame, cilantro*

SWEETS | choose one

*basque cheesecake strawberry jam
dark chocolate date truffles*

ADD-ONS

meant to add on to our food packages, each platter serves 20 guests. Pricing not including tax, a 4% employee health-care charge & 20% service charge. Please let us know if you have questions. Thanks for supporting a healthier staff!

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CHEESE & CHARCUTERIE

- 2 cheese & 2 charcuterie \$100
- 6 cheese & 6 charcuterie board \$138
- the plank \$184

VEGETABLES

- little gem** salad piquillo peppers, toasted pine nuts, boquerones, shallots \$80
- market salad** spring mixed lettuce, saba vinaigrette, rosemary marinated grapes, watermelon radish, pickled red onions, herb croutons \$75
- tomato & burrata** tutti fruitti farms heirloom tomatos shallots, chili, pistachio, mint \$100
- smokey dates** paprika oil, pickled onion \$60
- sautéed padron peppers** golden balsamic agrodolce \$45
- roasted cauliflower** smoked shallot vinaigrette, sesame, cilantro \$100
- esters market platter** almond hummus, pepita romesco, pesto, marinated & pickled vegetables, crostini \$125

PLATES

- chicken skewers** \$100
- grana padano meatballs** tomato sauce \$125
- smoked kielbasa** \$175

braised short ribs red wine, pickled red onion, herbs

SEAFOOD

- oysters** peach peppercorn mignonette \$45 dozen
- house-cured red wine salmon** \$125
- shrimp salad crostini** \$175
- seabass en croute** garlic confit, tamai cherry tomatoes, arugula, charred lemon \$200

SANDWICHES

- jambon beurre** prosciutto di parma, baratte, arugula, baguette \$130
- saucisson sec** finnochiano salami, mortadella with pistachio, calabrese, romesco, stone-ground aioli, country sourdough \$150
- grilled cheese** reading raclette, provolone, pecorino, bechamel aioli, milo & olive pain de mie \$180



SWEETS

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RUSTIC CANYON MINI DESSERTS

chocolate basque cake \$50 | dozen

grapefruit olive oil macarons \$50 | dozen

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esters basque cheesecake \$65 | whole cake
dark chocolate date truffles \$20 | dozen

SWEET ROSE CREAMERY

ice cream sundae party | \$13pp

includes our favorite classic & seasonal flavors,
and a variety of our housemade toppings and
sauces

HUCKLEBERRY

party cakes, pies, and pastries

-inquire for full menu -



CONTACT US

E-mail | events@esterswineshop.com

Call our Events Manager, Sara | 714-576-8417