

BEVERAGE PACKAGES

Bespoke Sommelier Service \$200

a guided 4 flight wine experience with an expert sommelier

9-75 guests | 2-3 hour event

\$200 sommelier fee & beverage package

Savvy Sippers \$60/pp

delicious wines that don't break the bank

Adventurer \$75/pp

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

Collector \$120/pp

very special, allocated wines from high-end, boutique producers

Open Bar \$100/pp

seasonal craft cocktails & well spirits

options from our curated wine list

selection of artisanal beers

Coffee & Tea Service \$4/pp

Corkage

\$50/ea. 750ml bottle

two bottle limit, must not be on our wine list



For parties of 50 or less people we offer beverages charged based on consumption.

Pricing not including tax & 21% service charge.

A 4% health charge is added by the restaurant to help offer fully-covered healthcare to our employees

ESTERS

WINE SHOP & OYSTER BAR



SNACKS & STARTERS

SERVES 12

Marcona Almonds \$35 (gf, vegan)

Potato chips with Creme Fraiche & Chives \$30 (gf, v)
+ Caviar \$50

Marinated Olives \$35
orange peel & rosemary (gf, vegan)

Steak Tartare \$150
dry-aged beef with dijon mustard, shallots, capers, cornichons & herbs (agf)
(gfbread available upon request)

Little Gem Salad \$80
avocado green goddess, lemon, grana podana, herbs (v, agf)

Seasonal Salad \$75
stone fruit, fromage blanc, honey vinaigrette (gf)

Tomato Panzanella \$95
tutti frutti tomatoes, parmesan, shallots & herb vinaigrette (v)

Market Lettuce Salad \$75
heirloom lettuces, champagne vinaigrette (gf, vegan)

BITES

12 PIECES PER ORDER

French-Style Deviled Eggs \$50 (*caviar add on \$50*)
housemade aioli, dijon mustard, herbs (gf)

French Skewers \$60
cornichons, cured ham, gruyere cheese (gf)

Cheese Gougere \$50
alpine cheese puff pastry bite

Cucumber Canape \$35
whipped fromage blanc, preserved lemon, mint, aleppo (gf, av vegan)

Avocado Toast \$55
herbs & flowers (vegan, agf)

Seasonal Tartlets \$55
mini tartlets filled with goat cheese and caramelized onions

Melon Wrapped Spec \$55
market fruit wrapped with smoked ham, olive oil & herbs

v = vegetarian av = available vegetarian vq = available vegan gf = gluten-free
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menu subject to change based on seasonal ingredients

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BOARDS & PLATTERS

SERVES 12

“The Plank” \$195

all charcuterie & cheeses (agf)

Market Platter - Seasonal Vegetable Crudité \$85

seasonal vegetable crudites with beurre de baratte (vq, gf)

Royal With Cheese \$250

all charcuterie, cheeses & seasonal vegetables (agf)

Milo & Olive Bread Basket \$30

rosemary focaccia, country sourdough, baguette (v, agf)

(gfbread available upon request)

SANDWICH PLATTERS

SERVES 12

Grilled Cheese \$195

pan de mie, raclette, provolone, grana padano, mornay, aioli, sweet pepper jam, cornichons (v, agf)

(add: n’duja or prosciutto \$70)

“French” Ham and Cheese \$165

baguette, cured ham, brie, beurre de baratte, Dijon mustard (agf)

Vegetable Tartine \$155

baguette, marinated vegetables, chèvre, mixed greens (v, agf)

Avocado Tartine \$155

pickled radish, herbs & arugula (vq, agf)

Brie & Fig \$145

ciabatta, brie cheese, market figs, honey & grain mustard (v, agf)

Boquerone Tartine \$145

sourdough, tomato, bibb lettuce & aioli (agf)

Roast Beef & Horseradish \$155

sourdough, roast beef, horseradish cream & arugula (agf)

all sandwiches available gluten-free with 48 hours notice

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OYSTERS

freshly shucked daily selection
served with seasonal mignonette, housemade hot sauce & lemon

50pc \$200 • 75pc \$295 • 100pc \$390

CHILLED SEAFOOD PLATTERS

SERVES 12

Kampachi Crudo

thinly sliced kampachi with lemon, olive oil & flaky sea salt \$180 (gf)

Seafood tartare

finely diced local catch, lemon, herbs & olive oil \$200 (gf)

served with housemade chips or cucumber slices

Boquerones

white anchovies marinated in vinegar, olive oil & garlic \$120 (agf)

served with toasted baguette

Trout Roe Caviar Service

california trout row, sieved egg, creme fraiche, chives & toast \$110 (agf)

Petit Plateau

24 oysters, tartare, crudo, boquerones, roe service, housemade sauces & crisps \$250 (agf)

Grand Plateau

48 oysters, tartare, crudo, boquerones, roe service, housemade sauces & crisps \$350 (agf)

SEAFOOD PLATTERS

Octopus

charred spanish octopus with warm harissa & fresh herbs \$240 (gf)

Brandade

salt cod & potato puree with olive oil, garlic & M+O sourdough \$80 (agf)

Spot Prawns

24 grilled local spot prawns tossed in lemon & herb \$300 (gf)

served shell-on, cleaned available on request

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ENTREES

SERVES 12 FAMILY-STYLE

Grilled Whole Snapper \$260
herbes de provence, lemon & olive oil (gf)

Gnocchi ala Parisienne \$230
seasonal vegetables, brown butter, lemon, herbs, parmesan (v,avq)

New York Strip Loin \$300
sauce aux piouvre (gf)

Salmon en Papillote \$240
nut-free herb pesto, thyme & lemon (gf)

SIDES

SERVES 12 FAMILY-STYLE

Duck Fat Potatoes \$60 (gf)

Seasonal Market Vegetables \$55 (vq, gf)

DESSERTS PLATTERS:

20 servings per order

Chocolate Truffles (gf) \$40

Chocolate Pot De Creme with Seasonal Fruit (v, gf) \$50

Madeleines with Rosewater Chantilly (v) \$60

Chocolate Chip Cookies (v) \$50

Gluten-free & vegan cookies available upon request

Outside Desserts

plate fee \$4/pp

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FAMILY-STYLE LUNCH \$60/pp

SNACKS (for the table)

marcona almonds, homemade chips & marinated olives

SALAD (choose 1)

Little Gem Salad

avocado green goddess, lemon, grana podana, herbs (v, agf)

Market Lettuce Salad

heirloom lettuces & champagne vinaigrette (vq,gf)

MAINS (choose 2)

Grilled Whole Snapper (gf)

Shakshouka

sandwich platter | choice of
vegetable tartine • “french” ham and cheese • grilled cheese
salmon rillettes sandwich • avocado tartine (agf)

SIDES

market fruit (vq,gf) & duck fat potatoes (gf)

FAMILY-STYLE DINNER \$70/pp

SNACKS (for the table)

lavender almonds, homemade chips, corn nuts & marinated olives

Charcuterie and Cheese Plank

Market Platter - Seasonal Crudité

SALAD (choose 1)

Little Gem Salad

avocado green goddess, lemon, grana podana, herbs (v, agf)

Market Lettuce Salad

heirloom lettuces & champagne vinaigrette (vq,gf)

MAINS (choose two)

grilled whole snapper • gnocchi ala parisienne • new york strip steak
• salmon en papillote • sandwich platters

mains served with seasonal market vegetables & duck fat potatoes

ADD ANY DESSERT TO YOUR MENU + \$5/PP

ESTERS

WINE SHOP & OYSTER BAR

1314 7th Street, Santa Monica, CA 90401
E: events@esterswineshop.com
M-TH 12pm-10pm | F&S 12pm-11pm | SUN 12pm-9pm

FREQUENTLY ASKED QUESTIONS:

HOW LONG DO WE HAVE USE OF THE SPACE?

Pricing includes the use of space for up to 3 hours.

Any useage beyond that time frame is allowed on a case by case basis and may require an extra fee.

CAN WE PURCHASE A WHOLE CAKE?

Yes! We offer cakes and additional desserts through our sister restaurant Huckleberry Cafe or Milo & Olive

IS THERE A CAKE CUTTING FEE?

If you purchase your cake through our sister restaurant, we do not charge a cake cutting fee or outside dessert fee.

Should you opt to bring in your own dessert, we will charge an outside dessert fee of \$4 per person

MAY WE BRING IN OUR OWN WINE?

You are welcome to bring in up to 2 bottles (750 ml) that are not on our wine list.

Corkage is \$50 per bottle

MAY WE BRING IN DECORATIONS & FLOWERS?

Most decorations are welcome but there are a few guidelines we ask guests to stick to.

You are welcome to bring in flowers or have a florist deliver flower the day of your event.

IS THE DEPOSIT REFUNDABLE?

The deposit is refundable up to 30 days before your event date.

Should you have to reschedule, Esters is able to accommodate that request as long as the new date is available to book.

Minimum spends may increased based on the new date of your event.

IS THERE PARKING?

Esters has a small parking lot to the right of the restaurant. We also offer street parking & metered city parking.

ADDITIONAL SERVICES

Custom Flower Arrangements

please inquire

AV Capabilities: \$50-\$150 rental fee
projector, screen & speaker with microphone

Wine Box Party Favors

please inquire

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