



Gruet Winery Private Party Events

Wine Options

Basic Tasting

\$10 per person for tour and tasting

Includes:

Basic tasting – 6 wines
Gruet Souvenir Glass
Tour of Facility
History of the Gruet Family

Reserve Tasting

\$20 per person for tour and tasting

Includes:

Reserve tasting - 6 wines
Vintage Wines, Library Selections and Verticals when available
Riedel Gruet Souvenir Glass
Tour of Facility
History of the Gruet Family

Bottle Package

The bottles we sell for an event are based on a 3 glass per person limit
Bottles may be sold for take home use, but no additional bottles can be bought for
consumption at the event unless the number of attendees changes.

**There is 4.5 glasses per bottle*

*** A food package must accompany bottle package*



Food Options

Assorted Cheese & Fruit Board

Cheddar, Swiss, Dill Havarti, Smoked Mozzarella, Gouda and Pepper Jack Cheese
Fresh seasonal melon, pineapple, strawberries and grapes. Assorted crackers and crostini
\$8 per person

Premier Artisanal Cheese Selection

Midnight Moon – Dutch aged goat made in a gouda style; brown butter, caramel notes
MouCo Camembert – a soft ripened cow's milk from Colorado; creamy, complex, shroomy
Fontina – Italian Alpine style cow; rich, nutty, slight grass on the finish
Maytag Blue – cave aged cow's milk blue from Iowa; intense, creamy, piquant & spicy
Herbed Old Windmill Dairy Goat Log – local goat from Estancia with fresh herbs
Manchego – Spanish aged raw sheep's milk; complex, subtle, great grana texture

House made fruit preserves, Marcona almonds, marinated olives and specialty mustard
Assorted crackers, flatbread, pita chips and crostini
Cheese subject to availability. Similar varieties may be substituted
\$12 per person

Appetizer Assortment #1

Guest chooses Three:

Blue Cheese-Walnut Canapés

Wild Mushroom Crostini

Herbed mascarpone cheese, white truffle oil

Red Lentil Hummus, Crudités & Roasted Vegetables

Pita chips and crostini

Baked Goat Cheese & Pancetta Puffs

Smoked red pepper coulis

Grilled Chicken Satay

Apple-romaine slaw, *Taste* bbq dipping sauce & Maytag blue cheese dressing

BLT Gougères

The classic bacon, lettuce & tomato, but stuffed into mini cheese puffs with mayo

\$15 per person

**One platter of each variety chosen with 2 bites per person on each platter*



Appetizer Assortment #2

Guest chooses Three:

Smoked Salmon & Cucumber Canapé

Flatbread, mascarpone crème fraîche, snipped chives

Duck Confit Eggroll Bites

Orange-chile & balsamic mustard dipping sauces

Five Spice & Hoisin Glazed Pork Ribs

Grilled Pancetta Wrapped Shrimp

Porter-molasses bbq sauce, avocado corn slaw

Crab Spinach Dip

Shaved Flank Steak Canapé

Horseradish cream, focaccia square, vegetable tapenade

\$18 per person

**One platter of each variety chosen with 2 bites per person on each platter*

Gruet Buffet Dinner #1

Guest Chooses One

Simple Field Greens Salad

Tossed with citrus vinaigrette, grilled crimini mushrooms and teardrop tomatoes

Caesar Salad

Chopped romaine, garlic crouton and shaved Grana Padano cheese

Guest Chooses Two of Four

Sautéed Snow Peas & Baby Carrots

Steamed Broccoli & Cauliflower

Wild Rice Cranberry Pilaf with Toasted Almonds

Roasted Garlic Mashed Potatoes

Guest Chooses One

Slow Cooked Chicken Marsala

Simmered in a rich poultry-herb sauce until tender and succulent

Rotisserie Boneless Pork Loin

Apple cider sage jus

\$25 per person

**All dinner buffet menus accompanied by fresh bread service with whipped butter*



Gruet Buffet Dinner #2

Guest Chooses One

Spinach & Radicchio Salad

Golden raisins, local goat cheese and fire roasted tomato vinaigrette

Poached Pear Salad

Maytag blue cheese crumbles, spinach & arugula, sherry-pancetta vinaigrette, spiced walnuts

Guest Chooses Two of Four

Buttered Haricots Verts & Mushrooms

Grilled Vegetable Brochette

Cheddar Roasted Potatoes

Spicy Pesto Linguine

Guest Chooses One

Chicken Paillard Picatta

Tender scallopine of chicken breast seared, then baked with lemon-caper pan sauce

Stuffed Sole Marinière

Crab-cous cous filling, white wine sauce with shallots, parsley & stewed tomatoes

Braised Beef Tips Bordelaise

Slow cooked tenderloin chunks in burgundy demi glace with aromatic vegetables

\$30 per person

**All dinner buffet menus accompanied by fresh bread service with whipped butter*



Gruet Dessert Assortment Menu

Guest Chooses Three - \$10 per person

Guest Chooses Five - \$15 per person

Mixed Chocolate Truffles

Hard shell, rolled, formed and with nuts

Brownie Duo Bites

White chocolate brownies and chocolate chunk brownie

Lemon Tartlets

Mini Hazelnut Cream Puffs

Chocolate Pot de Crème Tart

Shortbread crust and mint-mocha cream

Caramel Sour Cream Cheesecake Bite

Vanilla Custard Cup & Fresh Strawberries

Chocolate Pecan Pie



Private Party Request Form

Contact Person:

Organization:

Number of Attendees:

Date of Event:

Time of Event (Start and End):

Wine Options

- Basic Tasting (\$10 per person)
- Reserve Tasting (\$20 per person)
- Bottle Package (Price TBD)
- Custom package request details:

Food Options

- Assorted Fruit and Cheese Board
- Premier Artisanal Cheese Selection
- Appetizer Assortment #1
- Appetizer Assortment #2
- Buffet Dinner #1
- Buffet Dinner #2
- Outside Caterer (additional space fee of \$50)

Assortment Choices:

Special food request details:

Food Allergies:

Additional Requests/Details:

We can host up to 50 people for private party tour and tastings.

We can host up to 35 for a seated buffet style dinner.

A credit card is needed to hold ALL private party events.

We have a two day cancellation policy. CC will be charged \$250 for no-shows and late cancellations.

We are not available for the following events:

Weddings

Parties larger than 50

Events lasting longer than 8pm

Events lasting longer than 3 hours

No private party events for less than 10 people

Please Fax this form to 505.821.0066 or Email to lorianne@gruetwinery.com

