









BACCHANAL in your

JAMES BEARD FOUNDATION

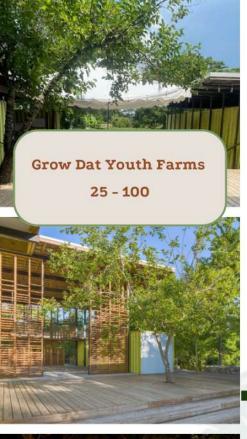
OUTSTANDING WINE PROGRAM

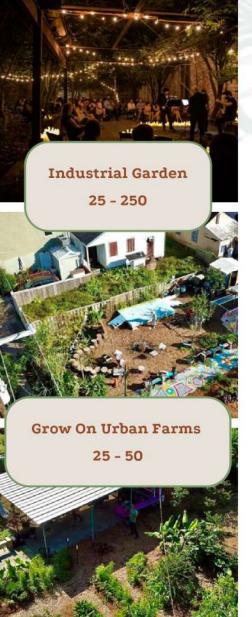
2017 SEMI-FINALIST

2018, 2019 & 2020 NOMINEE



Catering@BacchanalWine.com





You got the party!

- Curated Wine Packages
- Grilled Bacchanal Specialties
- Cheese & Charcuterie Boards
- Music & Ambiance

For groups of all sizes,

Bacchanal Catering will bring

bring Bacchanal's magic to:

- Your Home
- Your Business
- Our Venue Partners

what's included:

- Event Management
- Exclusive Venue Access
 (3-hour Event Minimum)
- Event Security

party options

Badass Cheese & Charcuterie Board	Price per Group	4 Cheese, 1 Charcuterie \$265
Backyard Dinners	Price per Person	1 Munchie, 2 Mains, 1 Vegetables: \$40 2 Munchies, 2 Mains, 2 Vegetables: \$50
Wine Shop Party Packages	Price per Person	2 Hours: \$35 3 Hours: \$45 4 Hours: \$55
Live Music Options	Price per Group	Solo Artist: \$275-\$350 Duo: \$550 - \$650 Trio: \$825 - \$1200

Inclusive of Equipment + Staffing Fees
Exclusive of Tax + Service Charges









wine shop packages

These packages are carefully curated based on seasonal availability.

Wine education is included in each package.

Package 1: Old School Cool

Old World wonders! Our personal wine tour of Europe with the classics

Package 2: New Kids on the Block

Domestic innovations from North &

South Americas

Package 3: Natty AF

Back to basics: natural wine with as little additives as possible

Package 4: Mini-Rosé Fest Think pink. Think pink drinks.

Package 5: Bubbles & Sparkles
Bubble over with sparkling wine

Package 6: Orange is the New Black Bold and funky orange wine offerings

Package 7: Dealer's Choice
Our favorite pours. An easy score.

Custom style packages available upon request.









badass cheese & charcuterie boards

We're proud to offer some of the finest selections of cheese.

Our renowned cheese & charcuterie boards will be served with housemade preserves & pickles, along with niçoise olives, fresh fruit, & Bellegarde Bakery bread.

4 Cheese Options:

White Cheddar, Blue Cheese, Goat Cheese, Manchego, Gouda, Brie

1 Charcuterie Option:

Finocchiona Salami, Beef Salami, or Speck

Price per Person

Exclusive of Tax + Service Charges

\$265

per 25 people









sample menu options

MUNCHIES

black garlic butter, radish, sea salt, ciabatta bread (VG, can be GF)
bacon-wrapped dates, bravas, chorizo (GF, DF)
sardine, escabeche, green garlic, grilled bread (can be GF, DF, P)
grilled bread, olive oil, garlic, tomato (VG, can be GF)
pickled cucumber, onion, lemon, thyme (V, GF)
marinated olives, castelvetrano, bella cerignola, picholine, kalamata, herbs (V, GF)

VEGETABLES

patatas bravas, tomato, espelette, chimichurri aioli (VG, GF)
salad, mixed greens, herbs, sherry shallot vinaigrette (V, GF)
vegetable pasta, capers, almonds, olives, ricotta (VG)
kale panzanella, tomato, house-made biscuit croutons, sherry shallot
vinaigrette (V)
roasted beet salad, ajo blanco, marcona almonds (V, GF, contains nuts)
roasted brussels sprouts, mustard vinaigrette (V, GF, DF)

MAINS

confit chicken leg, local bean and mint salad (GF, DF)
gulf shrimp, sherry, red pepper flakes, bread (can be GF, DF, P)
beer-braised pork shoulder, garlic jus (DF)
grilled tri-tip steak, roasted peppers, yucca, bagna cauda aioli (GF, DF)
roasted pork belly, salmorejo, chicory salad (GF, DF)

SWEET

flan, seasonal fruit compote, toasted candied hazelnuts (VG)
chocolate torte, date molasses, whipped date cream, candied pecans (GF, VG)
torta de Santiago, almond cake, seasonal fruit compote (GF, VG, DF)

Served from Kitchen Stations on Compostable Bamboo Plates + Silverware Elevate to Glassware - Additional \$10

Price per Person

Exclusive of Tax + Service Charges









music

Incredible live music is one of the cornerstones of Bacchanal, and no event would be complete without it.

Various artists available!

		1
Solo Artist 3 hours	\$275 - \$350	
Duo 3 hours	\$550 - \$650	
Trio 3 hours	\$825 - \$1200	

**Artist Rates Vary

We can also provide the funky beats of the official Bacchanal Spotify playlist bumping through our speakers.









clients



























We've brought

Bacchanal to backyards in:

- Los Angeles, CA
- · Denver, CO
- · Chicago, IL
- Portland, OR
- Houston, TX

contact

Catering@BacchanalWine.com

