



PRIVATE EVENT

GLASS
AND VINE
EST. 2015

SEE & TASTE

Nestled amidst the lush, wild beauty of nature, Glass & Vine is a place where pretense falls away and guests can shake off the distractions and hubbub of everyday life.

Lose yourself in an intimate secret garden by the sea. Partake of culinary creations featuring a bounty of locally-sourced ingredients and designed to be shared amongst groups.

Experience a dazzling and diverse array of flavors and textures. Delight in the simple pleasure of good company and good food.







PRIVATE EVENT MENUS

complimentary iced tea & american coffee

LUNCH

Monday – Friday

\$35++ PER PERSON

APPETIZERS

Choose one, served family style

CROQUETTES ^D

spanish chorizo, manchego cheese,
chipotle aioli

RED PEPPER HUMMUS ^{GF, VO, D}

crispy black beans, chorizo, cotija, evoo,
raw veggies, tortilla chips

CHEESE STUFFED YUCA FRITTERS ^{GF, V, D}

manchego cheese, smoked paprika aioli, chives

ENTRÉE

Choice of three, served family style

WATERMELON TOMATO SALAD ^{D, GF, V}

feta, red onion, pomegranate molasses,
artisan greens, evoo, micro mint

SPICY RIGATONI ^D

pink sauce, calabrian chilis, cotija cheese

GRILLED BROCCOLINI ^{V, GF}

piquillo peppers, mashed yuca, salsa criolla,
crispy garlic, grilled lemon

HALF ROASTED CHICKEN ^{GF}

mashed yuca, tapenade broth,
artisan greens, soft herbs, grilled lemon

Monday – Friday

\$45++ PER PERSON

APPETIZERS

Choose one, served family style

CROQUETTES ^D

spanish chorizo, manchego cheese, chipotle aioli

RED PEPPER HUMMUS ^{GF, VO, D}

crispy black beans, chorizo,
cotija, evoo, raw veggies, tortilla chips

CHEESE STUFFED YUCA FRITTERS ^{GF, V, D}

manchego cheese, smoked paprika aioli, chives

CIABATTA BREAD

whipped goat cheese, tapenade, evoo

CRISPY SPICE RUBBED CHICKEN WINGS

orange calabrian hot honey, shaved fennel, italian herbs

LOCAL CATCH CEVICHE*+\$7 pp

fresh catch, leche de tigre, avocado,
sweet potato, peruivan corn

ENTRÉE

Choice of three, served family style

WATERMELON TOMATO SALAD ^{D, GF, V}

feta, red onion, pomegranate molasses,
artisan greens, evoo, micro mint

SPICY RIGATONI ^D

pink sauce, calabrian chilis, cotija cheese

GRILLED BROCCOLINI ^{V, GF}

piquillo peppers, mashed yuca,
salsa criolla, crispy garlic, grilled lemon

HALF ROASTED CHICKEN ^{GF}

steamed chickpeas, tapenade broth, grilled lemon

PAN SEARED BRANZINO FILLET ^{D, S, GF}

aji amarillo emulsion, brown jasmine rice
+ red quinoa, salsa criolla, lime

Monday – Friday

\$55++ PER PERSON

APPETIZERS

Choose one, served family style

CROQUETTES ^D

spanish chorizo, manchego cheese, chipotle aioli

RED PEPPER HUMMUS ^{GF, VO, D}

crispy black beans, chorizo,
cotija, evoo, raw veggies, tortilla chips

CHEESE STUFFED YUCA FRITTERS ^{GF, V, D}

manchego cheese, smoked paprika aioli, chives

CIABATTA BREAD

whipped goat cheese, tapenade, evoo

CRISPY SPICE RUBBED CHICKEN WINGS

orange calabrian hot honey,
shaved fennel, italian herbs

BLISTERED SHISHITO

PEPPERS + EDAMAME ^{GF, V}

chili crunch, grilled lemon, maldon sea salt

LOCAL CATCH CEVICHE*+\$7 pp

fresh catch, leche de tigre, avocado,
sweet potato, peruivan corn

ENTRÉE

Choice of three, served family style

WATERMELON TOMATO SALAD ^{D, GF, V}

feta, red onion, pomegranate molasses,
artisan greens, evoo, micro mint

SPICY RIGATONI ^D

pink sauce, calabrian chilis, cotija cheese

GRILLED BROCCOLINI ^{V, GF}

piquillo peppers, mashed yuca, salsa criolla,
crispy garlic, grilled lemon

HALF ROASTED CHICKEN ^{GF}

steamed chickpeas, tapenade broth, grilled lemon

PAN SEARED BRANZINO FILLET ^{D, S, GF}

aji amarillo emulsion, brown jasmine rice
+ red quinoa, salsa criolla, lime

SIGNATURE SMASH BURGER ^D

american cheese, caramelized onion,
special sauce, potato roll

PRIVATE EVENT MENUS

complimentary iced tea & american coffee

DINNER

\$65++ PER PERSON

APPETIZERS *Choose two, served family style*

CROQUETTES D

spanish chorizo, manchego cheese, chipotle aioli

RED PEPPER HUMMUS GF, VO, D

crispy black beans, chorizo, cotija, evoo, raw veggies, tortilla chips

CIABATTA BREAD

whipped goat cheese, tapenade, evoo

CHEESE STUFFED YUCA FRITTERS GF, V, D

manchego cheese, smoked paprika aioli, chives

CRISPY SPICE RUBBED CHICKEN WINGS

orange calabrian hot honey, shaved fennel, italian herbs

BLISTERED SHISHITO PEPPERS + EDAMAME GF, V

chili crunch, grilled lemon, maldon sea salt

G&V MEATBALLS D

tomato sauce, gremolata, whipped goat cheese, arugula, cotija, evoo

whipped goat cheese, arugula, cotija, evoo

LOCAL CATCH CEVICHE*+\$7 pp

fresh catch, leche de tigre, avocado, sweet potato, peruivan corn

ENTRÉE *Choice of three, served family style*

WATERMELON TOMATO SALAD D, GF, V

feta, red onion, pomegranate molasses, artisan greens, evoo, micro mint

SPICY RIGATONI D

pink sauce, calabrian chilis, cotija cheese

GRILLED BROCCOLINI V, GF

piquillo peppers, mashed yuca, salsa criolla, crispy garlic, grilled lemon

HALF ROASTED CHICKEN GF

steamed chickpeas, tapenade broth, grilled lemon

PAN SEARED BRANZINO FILLET D, S, GF

aji amarillo emulsion, brown jasmine rice + red quinoa, salsa criolla, lime

\$75++ PER PERSON

APPETIZERS *Choose two, served family style*

CROQUETTES D

spanish chorizo, manchego cheese, chipotle aioli

RED PEPPER HUMMUS GF, VO, D

crispy black beans, chorizo, cotija, evoo, raw veggies, tortilla chips

CIABATTA BREAD

whipped goat cheese, tapenade, evoo

CRISPY SPICE RUBBED CHICKEN WINGS

orange calabrian hot honey, shaved fennel, italian herbs

CHEESE STUFFED YUCA FRITTERS GF, V, D

manchego cheese, smoked paprika aioli, chives

BLISTERED SHISHITO PEPPERS + EDAMAME GF, V

chili crunch, grilled lemon, maldon sea salt

G&V MEATBALLS D

tomato sauce, gremolata, whipped goat cheese, arugula, cotija, evoo

cheese, arugula, cotija, evoo

LOCAL CATCH CEVICHE*+\$7 pp

fresh catch, leche de tigre, avocado, sweet potato, peruivan corn

sweet potato, peruivan corn

ENTRÉE *Choice of three, served family style*

PEACOCK PARK HOUSE SALAD GF, V

artisan greens, radish, heirloom cherry tomatoes, cucumbers, green papaya, soft herbs, lemon white balsamic dressing

green papaya, soft herbs, lemon white balsamic dressing

SPICY RIGATONI D

pink sauce, calabrian chilis, cotija cheese

GRILLED BROCCOLINI V, GF

piquillo peppers, mashed yuca, salsa criolla, crispy garlic, grilled lemon

HALF ROASTED CHICKEN GF

steamed chickpeas, tapenade broth, grilled lemon

PAN SEARED BRANZINO FILLET D, S, GF

aji amarillo emulsion, brown jasmine rice + red quinoa, salsa criolla, lime

G&V STEAK FRITES D

10 oz skirt steak, peppercorn sauce, rosemary garlic fries

PRIVATE EVENT MENUS

complimentary iced tea & american coffee

BRUNCH

Saturday & Sunday \$55++ PER PERSON

APPETIZERS

Choose one, served family style

RED PEPPER HUMMUS GF, VO, D

crispy black beans, chorizo, cotija, evoo,
raw veggies, tortilla chips

CHEESE STUFFED YUCA FRITTERS GF, V, D

manchego cheese, smoked paprika aioli, chives

CIABATTA BREAD

whipped goat cheese, tapenade, evoo

CRISPY SPICE RUBBED CHICKEN WINGS

orange calabrian hot honey,
shaved fennel, italian herbs

BLISTERED SHISHITO

PEPPERS + EDAMAME GF, V

chili crunch, grilled lemon, maldon sea salt

ENTRÉE

Choice of three, served family style

WATERMELON TOMATO SALAD GF, V, D

feta, red onion, pomegranate molasses,
artisan greens, evoo, micro mint

SPICY RIGATONI D

pink sauce, calabrian chilis, cotija cheese

GRILLED BROCCOLINI V, GF

piquillo peppers, mashed yuca,
salsa criolla, crispy garlic, grilled lemon

G&V SHRIMP & GRITS D, S

creamed corn pepper jack grits, argentine
red shrimp, chorizo, cajun cream, broccolini,

piquillo peppers, soft herbs

FRIED CHICKEN & WAFFLE D

fried chicken breasts, pearl sugar waffle,
coconut guava jam, maple syrup, mango butter

CORNFLAKE CRUSTED FRENCH TOAST D

vainilla buttered brioche bread, guava jam,
seasonal berries, whipped cream

DESSERT

Served family style

CHEF'S CHOICE

Saturday & Sunday \$65++ PER PERSON

APPETIZERS

Choose one, served family style

RED PEPPER HUMMUS GF, VO, D

crispy black beans, chorizo, cotija,
evoo, raw veggies, tortilla chips

CHEESE STUFFED YUCA FRITTERS GF, V, D

manchego cheese, smoked paprika aioli, chives

CIABATTA BREAD

whipped goat cheese, tapenade, evoo

CRISPY SPICE RUBBED CHICKEN WINGS

orange calabrian hot honey, shaved fennel, italian herbs

BLISTERED SHISHITO PEPPERS + EDAMAME GF, V

chili crunch, grilled lemon, maldon sea salt

G&V MEATBALLS D

tomato sauce, gremolata, whipped
goat cheese, arugula, cotija, evoo

LOCAL CATCH CEVICHE*+\$7 pp

fresh catch, leche de tigre, avocado,
sweet potato, peruivan corn

ENTRÉE

Choice of three, served family style

WATERMELON TOMATO SALAD D, GF, V

feta, red onion, pomegranate molasses,
artisan greens, evoo, micro mint

SPICY RIGATONI D

pink sauce, calabrian chilis, cotija cheese

GRILLED BROCCOLINI V, GF

piquillo peppers, mashed yuca,
salsa criolla, crispy garlic, grilled lemon

G&V SHRIMP & GRITS D, S

creamed corn pepper jack grits, argentine red shrimp
chorizo, cajun cream, broccolini, piquillo peppers, soft herbs

FRIED CHICKEN & WAFFLE D

fried chicken breasts, pearl sugar waffle
coconut guava jam, maple syrup, mango butter

CORNFLAKE CRUSTED FRENCH TOAST D

vainilla buttered brioche bread, guava jam,
seasonal berries, whipped cream

DESSERT

Served family style

CHEF'S CHOICE

Saturday & Sunday \$75++ PER PERSON

APPETIZERS

Choose one, served family style

RED PEPPER HUMMUS GF, VO, D

crispy black beans, chorizo,
cotija, evoo, raw veggies, tortilla chips

CHEESE STUFFED YUCA FRITTERS GF, V, D

manchego cheese, smoked paprika aioli, chives

CIABATTA BREAD

whipped goat cheese, tapenade, evoo

CRISPY SPICE RUBBED CHICKEN WINGS

orange calabrian hot honey,
shaved fennel, italian herbs

BLISTERED SHISHITO PEPPERS + EDAMAME GF, V

chili crunch, grilled lemon, maldon sea salt

G&V MEATBALLS D

tomato sauce, gremolata, whipped goat
cheese, arugula, cotija, evoo

LOCAL CATCH CEVICHE*+\$7 pp

fresh catch, leche de tigre, avocado,
sweet potato, peruivan corn

ENTRÉE

Choice of three, served family style

WATERMELON TOMATO SALAD D, GF, V

feta, red onion, pomegranate molasses,
artisan greens, evoo, micro mint

SPICY RIGATONI D

pink sauce, calabrian chilis, cotija cheese

GRILLED BROCCOLINI V, GF

piquillo peppers, mashed yuca, salsa criolla, crispy garlic, grilled lemon

G&V SHRIMP & GRITS D, S

creamed corn pepper jack grits, argentine red shrimp chorizo,
cajun cream, broccolini, piquillo peppers, soft herbs

FRIED CHICKEN & WAFFLE D

fried chicken breasts, pearl sugar waffle
coconut guava jam, maple syrup, mango butter

CORNFLAKE CRUSTED FRENCH TOAST D

vainilla buttered brioche bread, guava jam,
seasonal berries, whipped cream

G&V STEAK FRITES D

8 oz skirt steak, peppercorn sauce, rosemary garlic fries

DESSERT

Served family style

CHEF'S CHOICE

PRIVATE EVENT MENUS

complimentary iced tea & american coffee

Saturday & Sunday \$55++ PER PERSON

APPETIZERS

Choose one, served family style

RED PEPPER HUMMUS GF, VO, D

crispy black beans, chorizo, cotija, evoo,
raw veggies, tortilla chips

CHEESE STUFFED YUCA FRITTERS GF, V, D

manchego cheese, smoked paprika aioli, chives

CIABATTA BREAD

whipped goat cheese, tapenade, evoo

CRISPY SPICE RUBBED CHICKEN WINGS

orange calabrian hot honey,
shaved fennel, italian herbs

BLISTERED SHISHITO

PEPPERS + EDAMAME GF, V

chili crunch, grilled lemon, maldon sea salt

ENTRÉE

Choice of three, served family style

WATERMELON TOMATO SALAD GF, V, D

feta, red onion, pomegranate molasses,
artisan greens, evoo, micro mint

SPICY RIGATONI D

pink sauce, calabrian chilis, cotija cheese

GRILLED BROCCOLINI V, GF

piquillo peppers, mashed yuca,
salsa criolla, crispy garlic, grilled lemon

G&V SHRIMP & GRITS D, S

creamed corn pepper jack grits, argentine
red shrimp, chorizo, cajun cream, broccolini,
piquillo peppers, soft herbs

FRIED CHICKEN & WAFFLE D

fried chicken breasts, pearl sugar waffle,
coconut guava jam, maple syrup, mango butter

CORNFLAKE CRUSTED FRENCH TOAST D

vainilla buttered brioche bread, guava jam,
seasonal berries, whipped cream

DESSERT

Served family style

CHEF'S CHOICE

Saturday & Sunday \$20++ PER CHILD

Saturday & Sunday \$75++ PER PERSON

APPETIZERS

Choose one, served family style

RED PEPPER HUMMUS GF, VO, D

crispy black beans, chorizo,
cotija, evoo, raw veggies, tortilla chips

CHEESE STUFFED YUCA FRITTERS GF, V, D

manchego cheese, smoked paprika aioli, chives

CIABATTA BREAD

whipped goat cheese, tapenade, evoo

CRISPY SPICE RUBBED CHICKEN WINGS

orange calabrian hot honey,
shaved fennel, italian herbs

BLISTERED SHISHITO PEPPERS + EDAMAME GF, V

chili crunch, grilled lemon, maldon sea salt

G&V MEATBALLS D

tomato sauce, gremolata, whipped goat
cheese, arugula, cotija, evoo

LOCAL CATCH CEVICHE* + \$7 pp

fresh catch, leche de tigre, avocado,
sweet potato, peruvian corn

ENTRÉE

Choice of three, served family style

WATERMELON TOMATO SALAD D, GF, V

feta, red onion, pomegranate molasses,
artisan greens, evoo, micro mint

SPICY RIGATONI D

pink sauce, calabrian chilis, cotija cheese

GRILLED BROCCOLINI V, GF

piquillo peppers, mashed yuca, salsa criolla, crispy garlic, grilled lemon

G&V SHRIMP & GRITS D, S

creamed corn pepper jack grits, argentine red shrimp chorizo,
cajun cream, broccolini, piquillo peppers, soft herbs

FRIED CHICKEN & WAFFLE D

fried chicken breasts, pearl sugar waffle
coconut guava jam, maple syrup, mango butter

CORNFLAKE CRUSTED FRENCH TOAST D

vainilla buttered brioche bread, guava jam,
seasonal berries, whipped cream

G&V STEAK FRITES D

8 oz skirt steak, peppercorn sauce, rosemary garlic fries

DESSERT

Served family style

CHEF'S CHOICE

TRAY PASS EXPERIENCE

CHOOSE 3 - \$39 PER PERSON ++

CHOOSE 5 - \$49 PER PERSON ++

CHOOSE 7 - \$59 PER PERSON ++

Ciabatta Bruschetta, whipped goat cheese, tapenade, evoo

Red Pepper Hummus, plantain cup, crispy black beans, chorizo, raw veggies, cotija, evoo

Hamachi Tartare, rice paper chip, persian cucumber, radish

Mini G&V Meatballs (D), tomato sauce, gremolata, whipped goat cheese, arugula, cotija, evoo

Coconut Shrimp, sweet chili lime sauce

Jerk Chicken Skewer, jerk bbq sauce

Skirt Steak, peppercorn sauce

Mashed Yuca Spoons, salsa criolla, cilantro

Chorizo Sliders, swiss cheese, smoked paprika aioli, spice papitas

Black Bean Sweet Potato Burger Slider, pesto mayo, lettuce, tomato

Oyster on the Half Shell, kimchi watermelon rind mignonette

Scottish Salmon Spoons (S, Gf), charred baby bok choy, grilled lemon, evoo

G&V Cheese Stuffed Yuca Fritters (Gf, V, D), manchego cheese, smoked paprika aioli, chives

Watermelon & Feta Skewers, pomegranate molasses, micro mint

G&V Caesar Cups, baby gem, avocado caesar dressing, hert of palm, kalamata olive breadcrumbs

Amount of items served is based on two hours of service or completion of items being served, whichever comes first. e.g. based on one portion of each item per person . Additional items will be available for purchase at a la carte pricing. Management reserves right to station passed hors d'oeuvres during the last hour of service.

KIDS

Saturday & Sunday \$20++ PER CHILD

ENTRÉE Choice of one entrée

RIGATONI

Alfredo Sauce, Red Sauce, or Butter & Cheese

GRILLED CHICKEN QUESADILLA

French Fries

CHICKEN BREAST

Fried or Grilled, French Fries

KIDS SMASH BURGER

French Fries



BEVERAGE PACKAGES

BEER & WINE

Sample Brands Below. Subject To Availability.

Beer: Domestic Import Beer

Wine: Merlot, Chardonnay, Pinot Grigio,
Pinot Noir.

Non-Alcoholic Beverages Included.

ONE HOUR - \$35 PER PERSON

TWO HOUR - \$55 PER PERSON

THREE HOUR - \$70 PER PERSON

CALL BAR

Sample Brands Below. Subject To Availability

Absolute Vodka, Bombay Dry Gin, Don Q Rum,
Benchmark Bourbon, Dewar's White Label

Benvolio Pinot Grigio, Rocco Pinot Noir,

Prosecco, Cambria, Chardonnay

Beer: La Rubia, Sam Adams Ipa, Duvel; Can
Angry Orchard.

Non-Alcoholic Beverages

ONE HOUR - \$45 PER PERSON

TWO HOUR - \$70 PER PERSON

THREE HOUR - \$80 PER PERSON

NON-ALCOHOLIC

ONE HOUR - \$10 PER PERSON

TWO HOUR - \$20 PER PERSON

THREE HOUR - \$30 PER PERSON

PREMIUM BAR

Sample Brands Below. Subject to Availability

Kettle One Vodka, Hendricks Gin, Bacardi

Superior, Bacardi, Jim Beam,

Johnny Black, Sauvignon Blanc, Pinor Noir,

Cabernet, Chardonnay & Prosecco

Beer: La Rubia, Sam Adams IPA, Duvel; Can
Angry Orchard.

Non-Alcoholic Beverages

ONE HOUR - \$50 PER PERSON

TWO HOUR - \$80 PER PERSON

THREE HOUR - \$100 PER PERSON

ULTRA PREMIUM BAR

Welcome cocktail included

ONE HOUR - \$55 PER PERSON

TWO HOUR - \$90 PER PERSON

THREE HOUR - \$120 PER PERSON

Sample Brands Below. Subject to Availability.

Grey Goose, Bombay Sapphire, Bacardi 8,

Patron Silver & Anejo, Makers Mark, Johnny

Black, Sauvignon Blanc, Pinor Noir, Cabernet,
Chardonnay & Prosecco

Beer: La Rubia, Sam Adams IPA, Duvel;

Can Angry Orchard.

Non-Alcoholic Beverages

BEVERAGE ADD-ONS

WELCOME COCKTAIL - \$18 PER PERSON

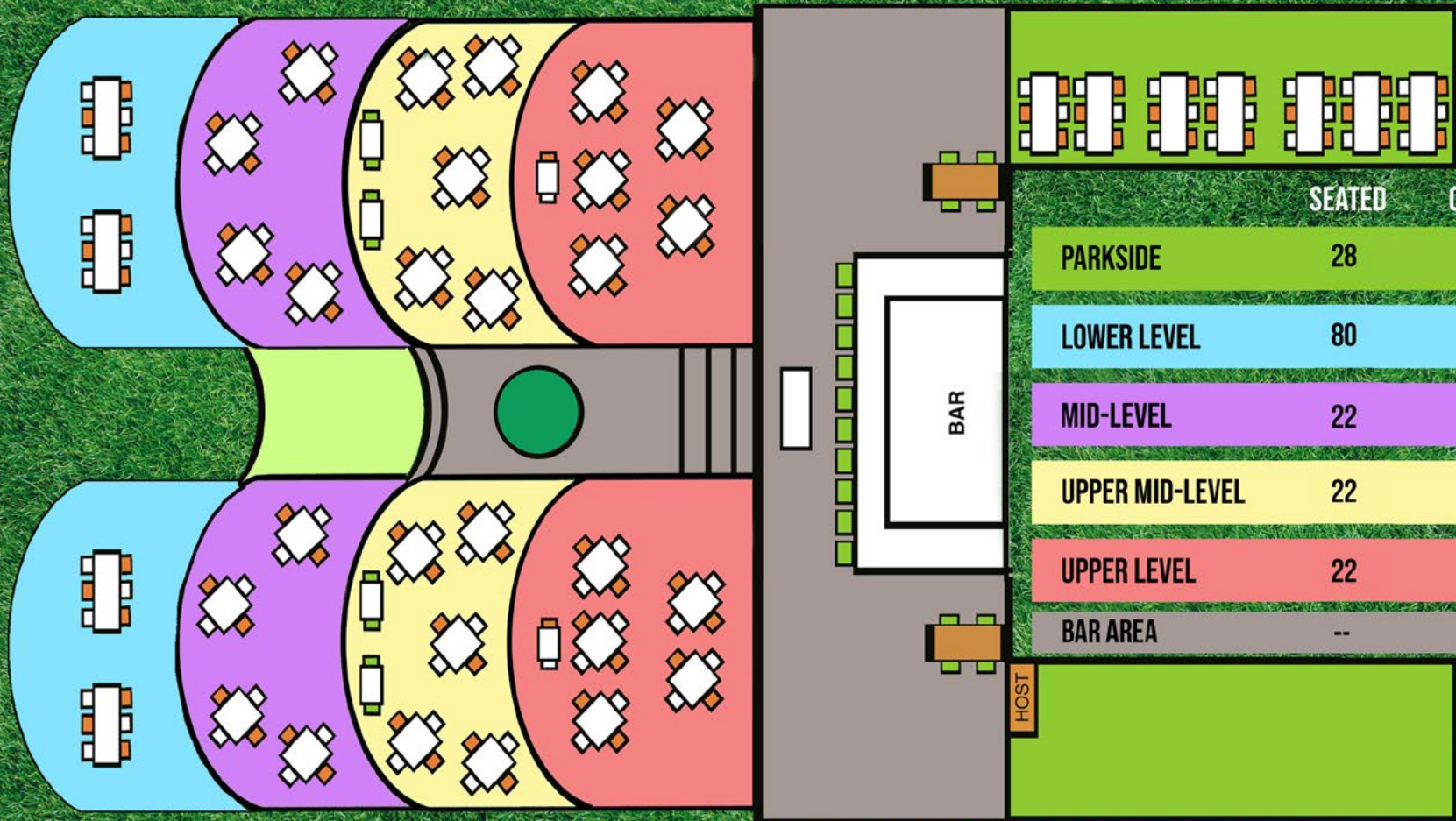
*signature beverage of your choice

BUBBLES - \$15 PER PERSON



FLOOR PLAN

BISCAYNE BAY



	SEATED	COCKTAIL
PARKSIDE	28	50
LOWER LEVEL	80	100
MID-LEVEL	22	30
UPPER MID-LEVEL	22	30
UPPER LEVEL	22	30
BAR AREA	--	30

MC FARLANE ROAD

RESTAURANT BUYOUT — SEATED 200+ COCKTAILS 250+



PRIVATE EVENT

STEFANIA CARDENAS RUIZ - Sales & Events Manager

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