



BROOKLYN WINERY

Cocktail Party with Open Bar

The ideal private party for those looking to gather clients or employees for a fun celebration or networking event with drinks and light bites.

EVENT DETAILS

- **Length:** 3 hours
- **Capacity:** 30 to 300 people
- **Private Space:** Specific event space based on number of guests
- **Open Bar:** 2 Brooklyn Winery red wines, 2 Brooklyn Winery white wines, 4 craft beers, premium sodas
- **Antipasti Spread:** Assortment of cheese and charcuterie, crudité spread with housemade caramelized onion dip, dried fruit, pickled vegetables, olives, rosemary water crackers, and toasted baguette
- **Hors d'Oeuvres:** Choice of 5 from our Cocktail Party menu
- **Décor:** Includes antique glass candle holders, reclaimed wood tables, midcentury oak chairs, linens, and vintage china
- **Staff:** Wine bar manager and dedicated wine bar server(s)

SAMPLE TIMELINE

8:00pm	Guests Arrive and Open Bar Begins
8:30 - 10:30pm	Antipasti Spread and Hors d'Oeuvres Served
11:00pm	Event Concludes and Open Bar Closes



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Add-On Activities & Enhancements

If your company is holding a dinner, lunch meeting, or social cocktail party with us, you can choose to enhance the experience by adding a fun activity that will allow your guests to mingle and interact. These activities are especially ideal for team building events, corporate dinners, and mixers.

WINE TASTING EXPERIENCE

The best (and most fun) way to learn about wine is by tasting; this seated and fully guided activity will teach your guests about the basics of wine tasting through hands-on interaction.

WINE GAMES

This activity combines everyone's favorite games into an event filled with trivia, blind wine tastings, and even a label making contest — of course with plenty of delicious wine throughout.

BETTER WITH AGE: WINE + CHEESE PAIRING WALKABOUT

This interactive wine exploration encourages guests to move about the space, learn about the subtleties of wine and cheese pairing, and engage with our knowledgeable staff.

BLIND PAIRING SOCIAL

Guests will use basic wine tasting skills to identify different varietals with the help of their colleagues. Each guest will need to seek out the right person in the crowd to complete their blind pairing and take home a prize!

BLENDING SESSION

Wine blending involves mixing different types of wine, which many wineries do to polish their wines before bottling. This is a hands-on activity that allows guests to interact and get to know each other.

PRIVATE LABEL WINES OR WINE FAVORS

The perfect pairing gift that brings the whole evening together. To customize your wine bottles, we'll take Brooklyn Winery wine, bottle it, and label it with a custom label that we'll work with you to develop, featuring your branding, photos, or other images.