



EVENTS BROCHURE

Thank you for your interest in booking a private party at SoVino! Included in this brochure are the details of our facilities, our party options, and applicable menus.

To book a party, please contact us by phone or e-mail:

(713) 524-1000

sovinowines@gmail.com

We look forward to hosting a great party for you!

Manfred Jachmich &
Elizabeth Abraham

Facilities

Choose one of 5 locations, or any combination thereof, for your party:

Private Dining Room →

Our private room seats up to 15 guests and has audio/video capabilities for presentations. The room is completely private, audibly and visually, and is excellent for a variety of events, from business gatherings to intimate occasions.



← *Upper Level*

Overlooks the bar area and seats up to 40 people in a combination of booths and tables.

Lower Level →

Seats up to 40 people and accommodates up to 80 people for a standing/seated cocktail party.



← *Bar & Community Tables*

Great for cocktail parties for up to 60 people.

Patio

A great locale for an outdoor get together of up to 50 people.

Party Options

Cocktail-Style Wine Party

Choose a few bottles of wine from our wine list and pick out some appetizers from our included list and you're done! Great for an easy gathering when everyone wants a little something to munch on or as a get together before a seated dinner.

Seated Dinner

Choose from three menu options - \$35, \$45, and \$65 per person – and add a bottle of wine or two from our list. Our menus give guests options for each course.

APPETIZERS

For a cocktail-style wine party, choose a gourmet platter, 4 hors d'oeuvres, or both. Choose a sparkling, white, and red for all guests, or

GOURMET PLATTERS

Serve up to 8 guests

Smoked Salmon, Pate, Beef Carpaccio \$32.50

Smoked Salmon, Mini Crab Cakes, Prosciutto & Melon \$34.50

Selected Artisanal Cheese Platter \$32.50

Special Charcuterie Platter \$32.50

HORS D'OEUVRES

Choose 4, \$10 per person, bite size portions

- 1. House Salmon on Lavosh**
- 2. Cognac Duck Pate on Baguette**
- 3. Prosciutto on Melon**
- 4. Beef Carpaccio on Baguette**
- 5. Mini Pizzas**
- 6. Mini Crabcakes**
- 7. Bruschetta**
- 8. Mini Beef Wellington**

MENUS

\$35 PER PERSON

Choice of

House Salad Field greens, tomatoes, red onions, pine nuts, vinaigrette

Caesar Salad Romaine lettuce, croutons, parmesan, Caesar dressing

Choice of

Wild Mushroom Risotto with Chicken Nugan Chardonnay sauce, artichokes, tomatoes, and fresh basil

Shrimp and Grits Southern style shrimp served with stone milled grits

Shiraz Braised Short Ribs with Gruyere polenta

Choice of

Chocolate Brownies à la mode with hot fudge and toasted almonds

Ice cream Mosaic semi freddo of vanilla bean ice cream with mango sorbet and raspberry coulis

\$45 PER PERSON

Choice of

Tomato Salad Ripe tomatoes, burrata cheese, basil, olive oil, lemon peel

Caesar Salad Romaine, croutons, parmesan and Caesar dressing

Roasted Beets and Goat Cheese Salad with pistachios and mixed greens

Choice of

Wild Mushroom Risotto with Chicken Nugan Chardonnay sauce, artichokes, tomatoes, and fresh basil

Sassy Seed Salmon Leeuwin Riesling, lemon reduction, , orzo pasta and baby bok choy

Shiraz Braised Short Ribs with Gruyere polenta, made famous by Texas Monthly

Choice of

Chocolate Brownies à la mode with hot fudge and toasted almonds

Ice cream Mosaic semi freddo of vanilla bean ice cream with mango sorbet and raspberry coulis

Cranberry Bread Pudding with cranberries and brandy

\$65 PER PERSON

Hors D'Oeuvres

Choose 2 from our list.

Choice of

Beef Carpaccio with buttermilk gorgonzola and truffle basil oil

Crabcake Jumbo lump crabmeat served with a roasted red pepper beurre blanc

Tomato Salad Ripe tomatoes, burrata cheese, basil, olive oil, lemon peel

Choice of

Wild Mushroom Risotto with Chicken Nugan Chardonnay sauce, artichokes, tomatoes, and fresh basil

Sassy Seed Salmon Leeuwin Riesling lemon reduction, orzo pasta, baby bok choy

Pan-Seared Duck Breast Malbec-blackberry reduction with roasted potatoes and Brussel Sprouts

Filet of Beef Tenderloin Los Vascos Cabernet and fig reduction with roasted shallot mashed potatoes and green beans

Choice of

Chocolate Brownies à la mode with hot fudge and toasted almonds

Ice cream Mosaic semi freddo of vanilla bean ice cream with mango sorbet and raspberry coulis

Cranberry Bread Pudding with cranberries and brandy