



V I N E S T O O C E A N

W I N E B A R & R E S T A U R A N T

Wine Tasting and Events Brochure

EVENT TYPES



- Team Building Wine Tasting
- Champagne Tasting & Saber Classes
- Birthday Celebrations
- Anniversaries
- Holiday Parties – Lunch or Dinner
- Cocktail Parties
- Employee / Client / Vendor Appreciation
- Reunions
- Wedding Receptions
- Baby & Bridal Showers
- Sommelier Guided Wine Tastings
- Blind Tasting Team Building Event
- Networking & More

WINE TASTINGS

MASTERCLASS

**Guest minimum 10
maximum 30**

Sommelier lead wine tasting
with a theme of your choice

CLASS DETAILS

- Bubbles upon arrival
- 4 wines paired w/canapes
- Sit down class
- 1 hour presentation

THEME EXAMPLES

- Wines of Spain
- Left Bank v Right Bank
- Women in Wine
- Rose all Day
- Create Your own Theme

Classes start at \$60 per person

BLIND TASTE

**Guest minimum 10
maximum 30**

Team building with a twist!
Learn how to identify wines
using the 5 S's

CLASS DETAILS

- Bubbles upon arrival
- 4 wines for identification
- Sit down class
- 1 ½ hour presentation

HOW IT WORKS

- Wines poured one at a time
- Sommelier lead “how to”
- Guests have score card
- Winner receives prize!
- Individually or in teams

Classes start at \$60 per person

CHAMPAGNE & SABER

**Guest minimum 10
maximum 30**

Perfect everyone's favorite party
trick “The Sabrage” while
exploring all things Champagne!

CLASS DETAILS

- 4 Champagne
- Paired w/canapes
- Sit down class
- Saber lesson on patio
- 1 ½ hour presentation

HOW IT WORKS

- History of Champagne
- Sommelier lead tasting
- Saber on patio for photos

Classes start at \$120 per person

**Wine tastings include all materials needed and feel free to continue with the company
of your guests to mix & mingle while enjoying all V2O has to offer**

All tastings are customizable, contact our events team to create a personalized tasting

GROUP DINING

SAMPLE MENU

\$55/head

FIRST COURSE

Charcuterie Platter

Assorted selections with accompaniments

Sushi Platter

California roll, Yasai Maki roll, Spicy Tuna roll

SECOND COURSE

Cayman Style Beef Sliders

Slow roasted beef, pepper relish, cheese fonduta, slaw on brioche

Tori Katsu

Japanese style fried chicken with tonkatsu sauce & Japanese mayo

DOLCI

Assorted Miniature Desserts

We offer celebration menus that will beautifully tie together your next event

- Minimum guest requirement of 10 people
- All menus served family style to allow more variety for each guest and encourages interaction through sharing
- Optional wine pairings available starting at \$35/head
- Menus are fully customizable
- Can be combined with our canape menu for an enhanced experience
- Customized menus at guest place setting provided

Beverages provided à la carte or select from one of our beverage packages

All menus are customizable, contact our events team to create your personalized menu



CANAPES

(minimum of 10 canapes each, price per piece)

Tomato Bruschetta \$3

Stilton & Endive \$4.5

Cucumber & Goat Cheese Mousse \$3.5

Dried Tomato & Olive Tapenade, Pecorino Cheese, Crostini \$3.5

Caprese Skewer: Mozzarella, Balsamic Reduction & Basil Pesto \$4.5

Tuna Tartare Spoon \$4.5

Local Wahoo Ceviche Spoon \$4.5

Smoked Salmon Blini with Crème Fraiche \$4.5

Chilled Shrimp with Classic Cocktail or Chipotle Aioli \$4.5

Cayman Style Beef Slider \$4.5

Fig & Jamon Serrano Idiazabal \$4.5

Beef or Chicken Teriyaki Skewers \$4.5

Chicken Liver Pate, Cranberry Preserves, Mini Toast \$4.5

PLATTERS

Charcuterie Platters – CI\$10.00 per person

Mixed Sushi Platters – Small (Serves 6-8) \$72 – Large (Serves 10-12) \$108

- CALIFORNIA ROLL - crab stick, avocado, tobiko caviar, unagi sauce, Japanese mayonnaise

- YASAI MAKI - cucumber, avocado, mango, spicy mayonnaise, teriyaki, sesame seeds, crispy tanugi

- SPICY TUNA ROLL - spring onion, togarashi, cucumber, spicy mayonnaise

Assorted Mini Dessert Platters CI\$7.50 per person

DRINK PACKAGES

PREMIER CRU

HOUSE SPIRITS:

Tito's Vodka,
Beefeater Gin,
Havana Club Rum,
Redemption Bourbon,
Milagro Silver Tequila,
Dewars White Label Scotch

BEERS Michelob Ultra, Corona, Cider

WINES House White, Rose & Red

CI \$35.00 per person for first 2 hours Each additional hour is CI \$15.00 per person.

Final confirmed guest count will be reflected on bill

GRAND CRU

PREMIUM SPIRITS, PREMIUM BEERS & WINES

HOUSE SPIRITS

Grey Goose Vodka,
Botanist Gin,
Flor de Caña 4 Yr Rum,
Don Julio Tequila,
Woodford Reserve Bourbon,
Johnnie Walker Black Label Scotch

BEERS Corona, Peroni, Michelob Ultra, Cider

WINES

Christian Moreau Père & Fils, Chablis,
Cape Landing, Sauvignon Blanc,
Domaine Ott, By Ott Rose,
Chapelle De Potensac, Bordeaux

CI \$55.00 per person for first 2 hours Each additional hour is CI \$20.00 per person.

Final confirmed guest count will be reflected on bill

*Please note the wines and spirits are subjected to availability

SUSHI

A selection of our rolls to include:

CALIFORNIA ROLL - crab stick, avocado, tobiko caviar, unagi sauce, Japanese mayonnaise

YASAI MAKI - cucumber, avocado, mango,

spicy mayonnaise, teriyaki, sesame seeds, tanugi

SPICY TUNA ROLL - spring onion, togarashi, cucumber, spicy mayonnaise

Small (Serves 6-8) **\$108**

Large (Serves 10-12) **\$180**



CATERING PLATTERS

Orders must be placed 48 hours in advance



CHARCUTERIE

Choice of style or a selection of two board types to include:

FRENCH- chicken liver pate, jambon de paris, saucisson, port salute, beaufort, brie, apples, honey, almonds

ITALIAN- prosciutto, mortadella, salame, pecorino sardo, aged fontina, parmigiano reggiano, balsamic fig, grapes

SPANISH- jamon serrano, chorizo, fuet, maxorata, san simon, idiazabal, guava, olives & sun dried tomatoes

Small (Serves 6-8) **\$84**

Large (Serves 12-14) **\$168**

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CAYMAN BEEF SLIDERS

Cayman style braised beef, sweet & sour pepper jam, mixed cheese fondue, slaw, brioche bun

Small (Serves 6-8) **\$80**

Large (Serves 10-12) **\$120**



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V2O BENTO PACKAGE

A selection of our specialty rolls, sashimi and nigiri to include:

WAHOO MANGO ROLL – furikake, sriracha, unagi sauce, spicy mayonnaise

TUNA AVOCADO ROLL- shoyu marinated tuna, wasabi, mayonnaise, tobiko

PRAWN TEMPURA ROLL – crispy prawns, furikake, spicy mayonnaise

SASHIMI- salmon & tuna

NIGIRI- salmon & tuna

EDAMAME- steamed with furikake

One Size (Serves 8-10) **\$195**

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TORI KATSU

Japanese style fried chicken, tonkatsu sauce, mayonnaise, greens

Small (Serves 6-8) **\$56**

Large (Serves 10-12) **\$84**



BUYOUTS :
INSIDE: 40 SEATED/ 75 STANDING GUESTS
PATIO : 15-20 GUESTS

We're here to help you take the worry out of planning and customize your experience to make it an unforgettable celebration for you and your guests.

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