

# PRESS 626 WINE BAR

## SPEAKEASY LOUNGE

Event Coordinator: John Mark Tise johnmarkpress@gmail.com

**ABOUT THE SPEAKEASY LOUNGE...** As a restaurant operating in a Victorian house built in 1906, we have our certain charms, including all the interesting nooks and crannies that make our space so eclectic and unique here at Press 626 Wine Bar. Our second floor has been renovated into a private lounge that is specifically designed to host intimate and exclusive parties and events for up to 20 people. Escape the monotony of the office for your next dinner meeting, host an extravagant baby shower brunch for a friend, or have a posh cocktail party to celebrate a promotion. Regardless of the reason for needing an event space, we offer an experience that is unparalleled in terms of quality, service, and exclusivity.

**LET'S TALK ATMOSPHERE:** Think lounge! Overstuffed couches and chairs, coffee tables and bar stools, and a private entrance are just a few things that will make your next event spectacularly one of a kind. You will have a private bartender, a separate sound system to play any genre of music you prefer, a rest room designated just for you, and a smart TV for all your audio/visual needs.

**LET'S TALK FOOD:** Because of the unique lounge-style setup, we offer all our food along a counter-top and it is served buffet style. Let the event coordinator know of any special dietary restrictions- we can customize anything for you and your guests! We just ask for the menu to be finalized at least 2 weeks in advanced.

**LET'S TALK BEVERAGES:** While the food needs to be charged on one check, the beverages can be on separate checks for your convenience- everything is charged per consumption: so you only pay for it if you drink it! You have your own private bartender and like the food, everything is customizable, so you name it, we can have it available for your event!

**LET'S TALK SPACE:** Intimate is the word! The lounge is a small space and 20 people is the absolute maximum amount that can comfortably fit- the Fire Marshall also agrees, so the number is not flexible. In addition, since the lounge is on the second floor of our lovely building, there unfortunately is no wheelchair access and the stairwell is quite narrow- please be aware of this if you have any guests with special needs. Event hosts are welcome to arrive up to an hour before the event to decorate or set up the lounge, we just ask that you do not bring any glitter or confetti for obvious reasons.

**LET'S TALK DETAILS: NO ROOM RENTAL FEE!!! NO A/V CHARGE!!!**

We simply require a food and beverage minimum of \$650 during normal business hours: Monday- Friday 11am-10pm, Saturday 5pm-10pm, Sunday 10:30am-2:30pm.

The minimum increases to \$1,200 for non-operational hours. These minimums do not include tax and gratuity. No happy hour or daily specials apply to lounge parties. Once details have been decided and menu has been agreed upon a credit card will be help on file to hold reservation and in case of cancelations.

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## SPEAKEASY LOUNGE MENU

PLATTER SIZES	SMALL (8-12 PPL)	MEDIUM (13-16 PPL)	LARGE (17-20 PPL)
<b>CHEESE BOARD</b> 3 SELECTIONS	\$65	\$85	\$105
Served with honey/ pickled vegetables/ whole grain mustard / house-made gluten free shortbread cookies/ apple slices/ dehydrated fruit/ French baguette			
<b>CHEESE AND CHARCUTERIE</b> 2 SELECTIONS EACH	\$75	\$95	\$115
<b>CHEESE OPTIONS</b>	<b>Stilton Blue</b> cow's milk England soft	<b>Manchego</b> sheep's milk Spain semi-soft	<b>Gruyere</b> cow's milk Switzerland firm
	<b>Bellavitano</b> cow's milk Wisconsin firm	<b>Boursin</b> goat's milk with herbs France soft	<b>Taleggio</b> cow's milk Italy semi-soft
<b>CHARCUTERIE OPTIONS</b>	<b>Speck</b> Alto Adige, Italy	<b>Edward Surry-ano</b> Surry, Virginia	<b>Country Ham</b> Virginia
	<b>Gentile Salami</b> Italy	<b>Duck Prosciutto</b> Italy	

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SALAD PLATTERS	SMALL (8-12 PPL)	MEDIUM (13-16 PPL)	LARGE (17-20 PPL)
<b>SALAD PLATTERS</b> PICK ONE	\$55	\$75	\$95

**Wedge Salad:** Iceberg lettuce / blue cheese crumbles/ avocado/ grape tomatoes/ bacon / pickled egg / blue cheese dressing

**Fried Goat Cheese & Roasted Beet Salad:** fried goat cheese/ roasted beets/ slivered almonds / arugula / honey tarragon dressing

**Caprese:** house pulled and smoked mozzarella/ local tomatoes/ radish/ olives/ basil/ olive oil & balsamic

<b>PLATTER SIZES</b>	<b>SMALL</b> (8-12 PPL)	<b>MEDIUM</b> (13-16 PPL)	<b>LARGE</b> (17-20 PPL)
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<b>CROSTINI PLATTERS TIER I</b> PICK ONE OR COMBO OF TWO	\$120 20 crostinis	\$130 30 crostinis	\$140 40 crostinis
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**Spiced Poached Pear & Goat Cheese:** slivered almonds, honey, sea salt

**Brie & Bacon Jam:** chopped bacon, slivered almonds

**Pumpkin Hummus:** marinated butt mushrooms, toasted pumpkin seeds, scallions

<b>SLIDER PLATTERS</b> PICK ONE OR COMBO OF TWO	\$155 20 sliders	\$175 30 sliders	\$195 40 sliders
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**Fried Chicken Cobb Sandwich:** bacon/ avocado/ lettuce/ tomato/ blue cheese dressing served on brioche bun

**Turkey Club:** sliced turkey/ bacon/ cheddar/ sliced apple/ mayo served on sourdough bread

**Press Burger:** ground beef & mushroom burger/ house bacon jam/caramelized onions/ house pickles/ cheddar cheese served on brioche bun

<b>HORS D'OEUVRE PLATTERS</b> PICK ONE	\$155 20 portions	\$175 30 portions	\$195 40 portions
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**Shrimp Cocktail:** champagne poached shrimp/ cocktail sauce

**Fried Shrimp:** beer-battered shrimp/ served with house-made sauces

**Pumpkin Hummus:** topped with toasted pumpkins seeds, garlic infused olive oil, served with Naan Bread and assorted veggies

**Three Little Pig Meatballs:** chorizo/ pork belly/ house sausage/parmesan/ marinara sauce

**ADDITIONAL ADD-ON ITEMS \$45 EACH**

**Fried Beets & Brussels:** served with sambal mayo (10-12 portions)

**Citrus & Herb Marinated Olives** (2 medium bowls)

**Hot & Spiced Mixed Nuts with Dried Fruit** (2 medium bowls)

**Bacon Wrapped Dates** (20 large dates)

# SPEAKEASY LOUNGE BEVERAGE MENU

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WINES: ENTRY TIER WINES ARE \$40/BOTTLES AND CHARGED PER BOTTLE OPENED

WANT SOMETHING SPECIAL? WITH 700 WINES ON OUR LIST, WE'RE SURE TO HAVE SOMETHING FOR YOU

SPARKLING WINE	Peach Infused Sparkling Wine	Sparkling Rosé	Sweet Rosé
WHITE & ROSÉ WINE	Sauvignon Blanc	Chardonnay	Pinot Grigio
	Riesling	Moscato	Dry Rosé
RED WINE	Pinot Noir	Shiraz	Malbec
	Bordeaux	Red Blend	Cabernet

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BEERS: CHARGED PER CONSUMPTION AT \$7/BEER

	Sour	Pilsner	Lager
	Chocolate Stout	Ale	Double IPA
HOUSE LIQUOR \$10	New Amsterdam Gin/Vodka	Bacardi Rum	Maker's Mark Bourbon
	George Dickel #9 Whiskey	Dewar's White Label Scotch	Wild Turkey Rye Whiskey
FEATURED COCKTAILS \$12	Sangria	Bourbon Lemonade	Mojito
FEATURED COCKTAILS \$14	Old Fashioned	Manhattan	Negroni

**MIMOSA BAR \$65**  
 Choice of 4 juices  
 (OJ/Cranberry/Pineapple/Grapefruit/Pear/Apricot/Mango/Peach)  
 fresh fruit/ herbs/ bitters  
 Includes one bottle of bubbles, additional bottles are \$40  
 Unlimited refills on juices and other ingredients

**COFFEE/HOT TEA** Large French Press locally roasted coffee for 2-4 people \$9

**NON-ALCOHOLIC**  
 Can Sodas/Iced Tea \$2.5/ea      750mL San Pelegrino \$6/ea      Juices \$3/ea