



KNAPP

Winery & Vineyard Restaurant

“Affordable Elegance in the Heart of the Finger Lakes”

Weddings
&
Special Events Package

Knapp Winery & Vineyard Restaurant
2770 County Road 128
Romulus, N.Y. 14541
www.knappwine.com



Thank you for considering Knapp Winery & Vineyard Restaurant for the location for your special event. Nestled in the heart of Finger Lakes wine country, Knapp is the perfect setting to create your long lasting memories.

Encompassed by our regions natural beauty, our estate is an ideal venue for many occasions throughout the year. Our beautifully landscaped gardens, grapevine covered trellises, manicured vineyards or our rustic barrel room, are picturesque backdrops and the epitome of a wine country setting.

Knapp has been long known for our exceptional award winning wines, our vineyard view restaurant, and hospitality. Your special event will be personally tended to by our in-house professionals. Our detail oriented staff is sure to make your special day as perfect and unique from beginning to end, as you may have imagined.

Customization of your menu can be made possible through a collaboration with our in-house Executive Chef. Our skilled culinary team is sure to please any palate with an array of food to choose from during your planning process. Our extensive wine list and assortment of hand crafted cordials make any occasion complete. For a more personal and memorable experience, customized labeling and unique cocktails are created regularly for our guests.

In choosing Knapp Winery & Vineyard Restaurant as the setting for your event, you can be certain that you and your guests will experience the best in Finger Lakes hospitality. We at Knapp look forward to creating these memories with you. Congratulations and best of luck in your planning process.

Cheers,

John McNabb & Belinda Venuti
Executive Chef General Manager



Our Venue Capacity Information

Whether celebrating your wedding reception, anniversary, birthday, baby or bridal shower, business event or other occasion, our vineyard view restaurant is a stunning setting during any season. Parties from 20 to 100 guests can be accommodated at Knapp. *Please keep in mind our venue capacity is contingent on the time of the year of your event.

In season- April through October

Hours- Availability is 6:30 pm until 11 pm. - *\$200.00 per hour after 11pm.

- ❖ Vineyard Restaurant may seat up to 50 guests
- ❖ Vineyard Restaurant and Vineyard view patio combined may seat up to 80 guests
- ❖ Vineyard Restaurant Patio, and tent may accommodate up to 100 guests with food stations on interior of restaurant
 - *Parties exceeding 50 persons needing to be seated together requires the use of a tent.

Off Season- End of November through March

Hours- Availability is 5pm until 11pm.

- ❖ Vineyard restaurant may seat up to 50 guests
- ❖ Barrel Room in winery (Buffet and stations only) may accommodate up to 65 guests

A variety of serving styles are available to parties on our premises. Full service plated meals are available for up to 60 guests. Buffet style and food stations are available for up to 100 guests.

Wedding ceremonies may be performed on our landscaped grounds for up to 100 guests. Wedding ceremonies may be performed in our Barrel Room during off season for up to 65 guests. The barrel room may be used year round as an additional reception location for dancing, beverage service and music after dinner to allow your guests the total Knapp Winery experience.



Food and Beverage Options

Our Executive Chef has created two set plated menus to choose from for ease in planning your food service choices. We offer several dining options ranging from plated, buffet, grazing stations or a combination that meets your needs. Customization of your menu is possible to please any palate.

A complete Hors D'oeuvres menu including many of our chef's specialties is also available. Hors D'oeuvres are available by the piece as well as by per person and per hour quantities. Hors D'oeuvres range from white truffle bruschetta, to lump crab stuffed mushrooms, and elaborate imported cheese, fruit and cracker displays.

Beverage service may also be customized to suit your specific needs. With well over 35 wines and cordials made on premise by Knapp, we have something for everyone. Open bar, cash bar, and customized limited bar styles are available. Mixed drinks utilizing Knapp products are also available by the glass for your beverage service. Knapp Winery & Vineyard Restaurant is licensed to solely provide Knapp wines and Knapp cordials, and domestic, imported, and handcrafted beer. Corkage fees are applicable to any non-Knapp wines. Current licensing prohibits Knapp Winery from serving liquor products.



Additional Information

Knapp's beautiful estate, complete with landscaped grounds, vineyard view restaurant, rustic barrel room and (2) bar setups are available for your special occasion for a rental fee of \$1,250.00.

Venue may be rented separately:

Vineyard Restaurant- \$500.00 - 4 hours- \$50 each additional hour

Barrel Room- \$500.00 - 4 hours - \$100 each additional hour

Vineyard Ceremony Grounds- \$250 1 hour ceremony.

Premium Bar set up- \$100.00

Knapp Winery and Vineyard Restaurant's Cayuga Lake house is available for rental to our wedding and special occasion guests based on availability at a discounted rate. Our lake house is located less than 1 mile from our facility. Please take advantage of this opportunity upon booking your event.

Please be aware that excessive decorations supplied by guests may be subject to a cleaning fee. In the unlikely event of excessive breakage of glass, theft, and facility damage, Knapp Winery & Vineyard Restaurant will assess such damages and charge the contract holder. These fees are applied based on management's discretion and are not subject to negotiation. Knapp Winery & Vineyard Restaurant does not permit the use of nails, push pins, staples, etc. to be used on the walls, ceilings or floors. Knapp must pre-approve any set-up or displays prior to functions. Knapp will not be held responsible for any damaged or lost property of an event attendee, guest, or visitor.

Guest supplied wine and champagne (i.e., that which is not supplied by Knapp or Glenora Wine Cellars) is subject to a \$10.00 per bottle corking fee. Additional items such as tents, chairs, linens, chair covers, etc., may be made available by Knapp for an additional charge by one of our pre-approved vendors. Any requests made to Knapp within reason may be fulfilled or declined at management's discretion.

Cake cutting for wedding receptions held at Knapp are complimentary, a value of up to \$200.00.



Food Service Packages

Package One

Limoncello Salmon

Fresh grilled fillet of Atlantic salmon served over a sautéed spinach blend. Finished with chef's signature Limoncello beurre blanc.

Chicken Francaise

Tender chicken breast sautéed in a light French batter and baked. Topped with a beurre blanc sauce with artichoke hearts, capers, tomatoes, roasted garlic and baby spinach.

Portabella Sirloin

Broiled medallion of USDA Choice beef. Served atop a marinated and grilled portabella fan. Topped with golden fried onions and drizzled with a reduction of aged balsamic vinegar.

Portabella Duet

Two stuffed and baked portabella caps. One filled with a Boursin cheese and exotic mushroom stuffing, the other with a roasted red pepper, artichoke and feta cheese stuffing. Drizzled with an aged balsamic reduction in a pool of rouge beurre blanc.

\$38.95 per person

Includes:

Artisan dinner rolls, mixed garden salad with house dressing, starch and seasonal vegetable

Children's Selection

Mixed green salad or fresh fruit plate

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Choice of:

Chicken tenders or Macaroni and cheese

\$14.95 *per child

* prices do not include tax or gratuity



Package Two

Stuffed Cod

Fresh cod filet stuffed with a lump crab, tiger shrimp, and sea scallop stuffing. Finished with a lobster hollandaise sauce

Surf & Turf

A petite Maine lobster tail broiled with a citrus beurre blanc sauce. Paired with a broiled petite filet of USDA choice beef with a lobster hollandaise sauce and golden fried Bermuda onions.

Stuffed Chicken Florentine

Tender breast of chicken stuffed with spinach, sun-dried tomato, aged brie and Shaved Proscuitto Di Parma. Served in a light fresh basil pesto cream sauce.

Vegetable Ragout

A fresh vegetable ragout comprised of exotic mushrooms, asparagus, peppers, and summer squashes. Served over creamy roasted garlic polenta with aged Parmesan shavings and drizzled with roasted red pepper coulis.

\$48.95 per person

Includes:

Soup of the Day, mixed garden salad with house dressing, artisan rolls, starch and seasonal vegetable

Children's Selection

Mixed garden salad

Fruit plate or soup

Personal grilled pizza or Chicken tenders

Starch and vegetable

\$16.95 *per child

*Prices do not include tax or gratuity



*****Parties exceeding 60 guests**

Buffet and Grazing station menus are developed by the Executive Chef and persons planning the special event. Food options and pricing vary on seasonality, availability and personal budget. Please make an appointment to plan your food service selections with our Chef.

Butlered Hors D'oeuvres Selections

Per 50 piece order:

Tiger Prawn Cocktail with lemon slices, remoulade and caper dill sauce
\$135

Mini crab cakes with chipotle aioli sauce
\$120

Mini Wild Salmon cakes with caper dill aioli and pimento
\$120

Sea scallops wrapped in bacon or proscuitto
\$125

Poached pear and gorgonzola crostini with port reduction
\$75

Sesame chicken skewers with hoisin vinaigrette
\$75

White truffle infused tomato bruschetta on toasted salio crostini
\$70

Chorizo and gorgonzola stuffed mushroom caps with balsamic reduction
\$70

Coconut crusted shrimp with limencello pina colada sauce
\$150

Duck Arincini with thai chili sauce and mesculin greens
\$150



Hors D'oeuvre options continued

Priced per person per hour

Seasonal vegetable and fruit crudite with two dipping sauces
\$4.00

Spinach, artichoke and lump crab dip with home made cumin dusted chips
\$5.75

Seasonal fruit, cheese, vegetable & charcuterie display with assorted dips and artisan
crackers
\$7.00 *Best value

Cayuga Caviar Display with tri-colored chips and toasted baguette
\$4.50

Spicy salsa and black bean dip station with house made tortilla chips
\$4.50

Artisan breads and vegetable display with red pepper dill dip
\$4.00

Dessert Options Available

Knapp's signature "chocolate molten lava cake" with melba sauce and fresh fruit

New York style cheesecake with fresh fruit and berry compote

Lemon sorbet en croute with fresh fruit

\$6.00 per person

*prices do not include tax or gratuity