



AUGUST HILL WINERY®



ILLINOIS SPARKLING CO.®

## SMALL PARTY EVENTS

*For groups of 2-20 people*

We can happily accommodate your small party during business hours on our three-season patio or in our beautifully contemporary lounge. Please note that the Lounge is a 21 and over only area.

### PACKAGE OPTIONS (UP TO 3 HOURS):

BASIC	DELUXE	PREMIUM
\$30/person*	\$40/person*	\$50/person*
Five ½ ounce tastings at your reserved seats	Five ½ ounce tastings at your reserved seats	Five ½ ounce tastings at your reserved seats
One glass of AHW or ISC wine	One glass of AHW or ISC wine	One glass of AHW or ISC wine
One small signature glass to keep	One small signature glass to keep	One small signature glass to keep
10% discounts on to-go wine bottle purchases	10% discounts on to-go wine bottle purchases	10% discounts on to-go wine bottle purchases
One type of Ropp Jersey cheese served with artisan crackers	One type of Ropp Jersey cheese served with artisan crackers	Two types of Ropp Jersey cheese served with artisan crackers
	Assorted chocolates	Assorted chocolates
	One choice from appetizer list	Two choices from appetizer list

*\*We are unable to provide a refund for guests who do not attend on the day of your event.*

### APPETIZER OPTIONS (FOR DELUXE OR PREMIUM PACKAGE)

Pinwheel Sandwich Tray Choose up to 2 of the following options per tray: (1) Avocado Egg Salad; (2) Ham and Baked Apple Cream Cheese Salad; (3) Candied Cranberry Pecan Chicken Salad; (4) Feta and Apples with Balsamic Glaze	
Artichoke Dip with Naan Bread	Chipotle Bacon Deviled Eggs
Vegetable Crudit� with Dip	Butter and Leek Mini Pastries

### INFORMATION AND BOOKING

A 50% deposit is required for all bookings. Wine and additional food options shown on page 2-3. Rental fee for Sandwich and Dinner options is \$8/person. Please contact the Tasting Room at 815.667.5211 or email us at [parties@augusthillwinery.com](mailto:parties@augusthillwinery.com) for more info or to book your party.

### BUSINESS HOURS

Sunday – Thursday: 11 AM – 6 PM | Friday & Saturday: 11 AM – 7 PM

TASTING ROOM: 106 MILL STREET, UTICA, IL 61373 \* 815.667.5211 \* [AUGUSTHILLWINERY.COM](http://AUGUSTHILLWINERY.COM) \* [ISCBUBBLY.COM](http://ISCBUBBLY.COM)

---

# WINES

## AHW DRY WINES

Chardonné.....	\$21.99
Ravat 51 .....	\$19.99
La Belle Rosé.....	\$19.99
Chambourcin .....	\$19.99
Norton .....	\$26.99
Chambourcin Reserve .....	\$26.99
Ginocchio .....	\$24.99

## AHW SEMI-DRY WINES

Seyval Blanc .....	\$19.99
Vignoles .....	\$19.99
Nouveau .....	\$18.99
Berlyn.....	\$18.99
Chambourcin Rosé.....	\$18.99

## AHW SEMI-SWEET WINES

Trapolino .....	\$18.99
Sweet William .....	\$18.99
Emerald Apple .....	\$19.99
Indigo.....	\$19.99

## AHW SWEET WINES

Niagara .....	\$16.99
Caramel Apple.....	\$15.99
Sweet Catawba .....	\$14.99

## AHW INFUSIONS

Almond Infusion .....	\$19.99
Angel of Hope .....	\$19.99
Raspberry Infusion.....	\$19.99
Cranberry Infusion .....	\$19.99
Mardi Gras .....	\$19.99

## AHW DESSERT WINES

Moscato .....	\$18.99
Augie's Blackberry (375 mL) .....	\$19.99

## AHW NON-ALCOHOLIC

Early Bird Sparkling Red	
Grape Juice.....	\$9.99

## ISC SPARKLING WINES

*Made in the Traditional Method or Ancestral Method*

Brut .....	\$23.00
Brut Ombré Rosé .....	\$24.00
Sec.....	\$33.00
Demi Sec Rosé .....	\$33.00
Brut Rosé de Saignée .....	\$40.00
Blend 795 .....	\$45.00
Pét Nat Rosé.....	\$26.00
Back to Back Pét Nat.....	\$29.00
Pét Nat Piquette (375 mL bottle) .....	\$ 8.00



AUGUST HILL WINERY

*A Passion for Creation*



ILLINOIS SPARKLING CO.

PERFECTING THE BUBBLE

## FOOD & WINE SELECTIONS

*For Events at the AHW- ISC Tasting Room*

TASTING ROOM: 106 MILL STREET  
UTICA, IL 61373 \* 815.667.5211

AUGUSTHILLWINERY.COM \* ISCBUBBLY.COM

---

---

## APPETIZERS

Pinwheel Sandwich Tray - \$35/tray (24 pieces)  
*Choose up to two of the following four options per tray:*  
*Avocado Egg Salad*  
*Ham and Baked Apple Cream Cheese Salad*  
*Candied Cranberry Pecan Chicken Salad*  
*Feta and Apples with Balsamic Glaze*

Artichoke Dip with Naan Bread - \$45/tray (serves approx. 24)

Vegetable Crudit  with Dip - \$40/tray (14-inch tray)

Chipotle Bacon Deviled Eggs - \$40/tray (24 pieces)

Lettuce Cups with Ancient Grains, Kale and  
Blistered Cherry Tomatoes - \$48/tray (24 pieces)

Shrimp Cocktail Skewers - \$55/tray (24 pieces)

Butter and Leek Mini Pastries - \$40/tray (24 pieces)

Hot Seafood Dip with Flatbread Chips - \$55/tray (serves approx. 24)

Pork Tenderloin Skewers w/ Mango Salsa - \$55/tray (24 pieces)

Firecracker Meatballs - \$48/tray (approx. 48 meatballs)

Cuban Sliders - \$50/tray (24 pieces)

Chicken, Mango & Bleu cheese Quesadillas - \$45/tray (24 pieces)

Grilled Pepper Poppers with Bacon - \$45/tray (24 pieces)

## SANDWICHES & WRAPS

*\$25 per person - Served with kettle chips, a  
homemade cookie & one glass of wine of your choice.*

### SESAME GINGER VEGGIE WRAP

Fresh vegetables rolled in a fresh tortilla (Vegan)

### TURKEY CLUB WRAP

Sliced turkey breast, pecan wood smoked bacon, tomato, and Rina's mayo on a bed of baby greens rolled into a fresh whole wheat tortilla

### ELOTE SALAD ROLL UP ON ARTISAN TORTILLA

Corn, black beans, red & green bell peppers, and greens with Mexican Chilli crema, lime and cojita cheese (this is not spicy)

### CRANBERRY PECAN CHICKEN SALAD SANDWICH

Seasoned baked chicken with celery, onions, pecans, and cranberry in honey mayo topped with fresh greens on a croissant

### HAM SALAD SANDWICH

Tender off the bone ham with Rina's mayo and sweet mixed veggie relish topped with lettuce and tomato on wheat berry bread

---

## PLATED DINNER ENTR ES

*\$35 per person\**

### MAIN

*Choose up to 2 options*

Baked Garlic Parma Cod with Rings of Red Bell Peppers, fresh Basil leaves and Lemons

Creamy Tuscan Chicken with garlic, sundried tomatoes and baby spinach

Homestyle Pot Roast seasoned with herbs and spices with au jus

Honey Apple Glazed Pork Loin

### STARCH

*Choose 1 option*

Lemony brown rice pilaf with confetti veg

Buttery Mashed potatoes w/gravy

Roasted garlic and herb potatoes

Pappardelle pasta with queso blanco sauce

### VEGETABLE

*Choose 1 option*

Oven roasted Italian vegetables

Roasted petit green beans with blistered cherry tomatoes

Mediterranean Snow Peas

Lemon Parmesan Asparagus

*All served with garden salad, rolls and butter.*

*\* Please note: 20-person minimum for entr e options*

---

# BRUNCH MENU OPTIONS

*These Brunch options cannot be combined with food items on our other menu:  
Appetizers, Sandwiches & Wraps, and Dinner Entrées*

## BRUNCH HORS D'OEUVRES

### **BABY BLT'S**

12 for \$26.00

*Cherry Tomato, Bacon, Mayo and Parsley*

### **HANDMADE MEATBALLS**

12 for \$40.00

### **STUFFED MUSHROOMS**

12 for \$30.00

w/ Chicken, Shrimp, or Crab - 12 for \$38.00  
*Mushrooms, Parmigianino Cheese, Cream Cheese,  
Mozzarella Cheese, Bread Crumbs*

## BRUNCH SANDWICH TRAYS

### **MINI CROISSANT SANDWICHES**

6 for \$31.00

12 for \$49.00

24 for \$82.00

*Chicken Salad, Tuna Salad, Egg salad,  
Ham & Swiss or Turkey & Cheddar*

## BRUNCH SALADS

### **MIXED GREENS SALAD**

\$26.00 ( Serves 6-8 guests)

### **CAESAR SALAD**

\$29.00 ( Serves 6-8 guests)

### **CHICKEN CAESAR SALAD**

\$42.00 ( Serves 6-8 guests)

## BRUNCH SWEETS

### **THREE-BERRY FRUIT TARTS**

12 for \$39.00

*(Filled with Fresh Lemon Curd or Pastry Cream)*

### **TRAY OF COOKIES**

30 cookies for \$39.00

*Tray includes 10 of each:*

*Mini Chocolate Chip Cookies,  
White Chocolate Chip Cookies, and  
Peanut Butter Cookies*

### **SUPER BROWNIE TRAY**

12 for \$32.00

*Made with Real Chocolate for these Brownies!  
Topped with a Cinnamon Coffee Icing*

### **MINI MUFFINS**

12 for \$25.00

*Choose from:*

*Vanilla Bean, Almond, or Chocolate Chip*

### **MINI CINNAMON ROLLS**

24 for \$29.00