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):

<table>
<thead>
<tr>
<th>BASIC</th>
<th>DELUXE</th>
<th>PREMIUM</th>
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</thead>
<tbody>
<tr>
<td>$30/person*</td>
<td>$40/person*</td>
<td>$50/person*</td>
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<tr>
<td>Five ½ ounce tastings at your reserved seats</td>
<td>Five ½ ounce tastings at your reserved seats</td>
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<tr>
<td>One glass of AHW or ISC wine</td>
<td>One glass of AHW or ISC wine</td>
<td>One glass of AHW or ISC wine</td>
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<tr>
<td>One small signature glass to keep</td>
<td>One small signature glass to keep</td>
<td>One small signature glass to keep</td>
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<tr>
<td>10% discounts on to-go wine bottle purchases</td>
<td>10% discounts on to-go wine bottle purchases</td>
<td>10% discounts on to-go wine bottle purchases</td>
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<tr>
<td>One type of Prairie Fruits Farm cheese served with crackers</td>
<td>Two types of Prairie Fruits Farm cheese served with crackers</td>
<td></td>
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<tr>
<td>Assorted chocolates</td>
<td>Assorted chocolates</td>
<td></td>
</tr>
<tr>
<td>One choice from appetizer list</td>
<td>Two choices from appetizer list</td>
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</tbody>
</table>

*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 Crudité 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 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 * iscbubbly.com
## Wines

### AHW DRY WINES
- Chardonnay ................................................................. $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 ................................................ $9.99
- Grape Juice ..................................................................... $9.99

### ISC SPARKLING WINES

*Made in the Traditional Method or Ancestral Method*
- Brut .................................................................................. $25.00
- Brut Ombré Rosé ........................................................... $25.00
- Sec .................................................................................... $33.00
- Demi Sec Rosé ............................................................... $33.00
- Brut Rosé de Saignée ..................................................... $40.00
- Blend 795 ......................................................................... $45.00
- Pét Nat Rosé ................................................................. $23.00
- Back to Back Pét Nat ..................................................... $25.00
- Pét Nat Piquette (375 mL bottle) .................................. $10.00

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**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 Crudité 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 cotija 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 Entrées**

$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 tomatotes
- Mediterranean Snow Peas
- Lemon Parmesan Asparagus

* All served with garden salad, rolls and butter.

* Please note: 20-person minimum for entrée options
Brunch Menu Options

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

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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 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

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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)