Private Events
We can accommodate your group in a relaxed and welcome setting in the following spaces at The Tasting Room:

**THE LOUNGE**
The Lounge offers comfortable modular seating for up to 70 people in a beautiful and contemporary environment.

available after business hours only

**THE PATIO**
Our three-season patio seats 50 and features a retractable roof, built-in space heaters, and ceiling fans to ensure that your event can happen rain or shine.

available before & after business hours

**THE TASTING BAR**
The bar area allows standing room for about 20 guests to mix and mingle – perfect for a cocktail-style party or a networking function.

available after business hours only

<table>
<thead>
<tr>
<th>SPACE</th>
<th>CAPACITY</th>
<th>RENTAL RATES</th>
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</thead>
<tbody>
<tr>
<td>PATIO</td>
<td>50 during business hours</td>
<td>$200/hour 3-hour minimum</td>
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<tr>
<td>PATIO &amp; TASTING BAR</td>
<td>70 / seating for 50 after business hours</td>
<td>$100/hour 2-hour minimum</td>
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<tr>
<td>LOUNGE, PATIO, &amp; TASTING BAR</td>
<td>140 after business hours</td>
<td>$250/hour 2-hour minimum</td>
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**WINE AND FOOD**
See page 2 and 3.

**DEPOSIT**
A 50% deposit is required for all bookings.

**INFORMATION AND BOOKING**
Please contact the Tasting Room at 815.667.5211 or email us at info@augusthillwinery.com.

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

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

AHW DRY WINES
- Chardonel .............................................................. $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 ................................................................. $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

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 into 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 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 tomatoes**
- **Mediterranean Snow Peas**
- **Lemon Parmesan Asparagus**

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

*Please note: 20-person minimum for entrée options*