

Vincent William
LAKE ERIE, OH

PRIVATE DINING
& EVENTS

MADISON, OHIO · ON THE SHORE OF LAKE ERIE

Gather by *the lake.*

Private rooms for up to 50 guests. The full estate hosts up to 120.
Menus, spaces and planning details follow.

SPACES ◆ MENUS ◆ WINE & BAR ◆ THE INN



THE ESTATE

1300 Belleair Avenue · Madison, Ohio

WELCOME

Private events at *Vincent William.*

Vincent William hosts private events throughout the estate, from a dinner for 14 in the Hearth Room to a full-property event for more than 100 guests. We host birthdays, anniversaries, showers, holiday parties and company retreats.

Our team plans the room, menu, wine and timing with you. Tell us the occasion and guest count, and we will recommend a space and a menu.

WHAT COMES WITH THE EVENT

Private event space

A dedicated room, or a combination of spaces, reserved for your group.

Food & beverage

Menus from our kitchen and beverage service from the wine bar.

Planning support

Help choosing the room, layout, menu and timing.

Lakefront setting

Indoor and outdoor spaces throughout the estate.

Inn rooms OPTIONAL

Eight adults-only rooms when an overnight stay is part of the gathering.

THE SPACES

Five spaces, *up to 120 guests.*

Private rooms seat up to 26. For a larger party, reserve the wine bar or the full estate.



01

The Hearth Room

Up to 16
SEATED

A private dining room with its own door, fireplace, bathroom and floor-to-ceiling windows facing Lake Erie. It works particularly well for dinners where everyone should be around one table.



02

The Wood Room

Up to 26
SEATED

A main-floor room with a working fireplace, coffered ceiling and views toward the vineyard. It fits one long table or several smaller ones and is separate from the rest of the restaurant.

Up to 16	Up to 26	Up to 26	Up to 50	Up to 120
HEARTH ROOM	WOOD ROOM	THE CELLAR	WINE BAR	FULL ESTATE



03 · UP TO 26 SEATED

The Cellar *& Speakeasy*

Downstairs, the cellar has stone walls, its own bar and a long central table. It is one of the most private spaces in the house and works well for dinners built around several courses, wine pairings or cocktails before the meal.

04 · UP TO 50 GUESTS

The *Wine Bar*

The main wine bar can be reserved for larger gatherings where guests are meant to move around rather than remain seated. The bar stays at the center of the room, with estate wine, cocktails and food served throughout the event.





05 · UP TO 120 GUESTS

Full estate *buyout*

For larger events, the entire property can be reserved privately: the restaurant, wine bar, private dining rooms, patio, grounds and lakefront, with the option to reserve the inn as part of the event.



MENUS

Seven menus, *priced per person.*

Prices are per person, plus a 23% service charge and tax. There is no room fee. Each room has a food and beverage minimum instead; see page 15.

DINING STYLE	PER PERSON	PAGE
Three-course dinner Salad, seasonal entrée and dessert	$70	06
Four-course dinner Appetizer, salad, entrée and dessert	$85	07
Family style Shared platters; you choose the entrées and sides	$65	08
Classic buffet Chicken, meatballs, sides and dessert	$65	09
Gathering buffet Charcuterie, two entrées, sides and two desserts	$85	10
Mimosa menu Flatbreads, crostini, salad and a mimosa bar	$75	11
Appetizer station Seven selections for a standing reception	$65	12

Dietary requests and substitutions are welcome. Your event proposal confirms availability, selections and any additional charges.

PLATED · SEATED & SERVED

Three-course dinner

Each guest chooses one dish per course. Selections are taken at the table, or in advance for larger groups.

$70
PER PERSON

FIRST COURSE

Choose one

Caesar salad
Romaine, crumbled croutons, radish, pepitas and Parmesan.

Seasonal pear salad
Shaved pear, prosciutto, arugula, ricotta salata, pistachio brittle and honey–Dijon vinaigrette.

SECOND COURSE

Choose one

Braised chicken Romesco
Roasted leeks and marble potatoes.

Pork chop
Bourbon mashed sweet potatoes, bacon–braised cabbage and apple butter.

Irish whiskey-glazed salmon
Celery root purée, ginger–roasted carrot and leek.

THIRD COURSE

Choose one

Mini cannoli
Crisp shells filled with sweetened ricotta.

Chocolate mousse
Pistachio brittle and fresh berries.



PLATED · SEATED & SERVED

Four-course dinner

The three-course dinner with an appetizer course to open. Each guest chooses one dish per course.

$85
PER PERSON

FIRST COURSE

Choose one

Meatballs
House-made meatballs in marinara.

Olives & artichokes
Marinated olives and artichoke hearts.

Warm ricotta cheesecake dip

SECOND COURSE

Choose one

Caesar salad
Romaine, crumbled croutons, radish, pepitas and Parmesan.

Seasonal pear salad
Shaved pear, prosciutto, arugula, ricotta salata, pistachio brittle and honey-Dijon vinaigrette.

THIRD COURSE

Choose one

Braised chicken Romesco
Roasted leeks and marble potatoes.

Pork chop
Bourbon mashed sweet potatoes, bacon-braised cabbage and apple butter.

Irish whiskey-glazed salmon
Celery root purée, ginger-roasted carrot and leek.

FOURTH COURSE

Choose one

Mini cannoli
Crisp shells filled with sweetened ricotta.

Chocolate mousse
Pistachio brittle and fresh berries.



SHARED PLATTERS

Family style

Platters are brought to each table and shared. You choose the entrées and sides for the whole group before the event.

$65
PER PERSON
$73 with flatbreads

SALAD

Choose one for the table

Caesar salad
Romaine, crumbled croutons, radish, pepitas and Parmesan.

Seasonal pear salad
Shaved pear, prosciutto, arugula, ricotta salata, pistachio brittle and honey–Dijon vinaigrette.

ENTRÉES

Choose two

Chicken piccata
Lemon, caper and white wine butter sauce.

Salmon chimichurri
Herb, garlic and red wine vinegar sauce.

Pork tenderloin
Seasonal preparation.

SIDES

Choose two

- Pasta with marinara or pesto
- Risotto
- Seasonal vegetables
- Mashed potatoes

DESSERT

Included

Mini cannoli
Crisp shells filled with sweetened ricotta.

OPTIONAL ADDITION

+$8 per person

Assorted flatbreads
One flatbread for every four guests, served with the salad course.



BUFFET · SELF-SERVED

Classic buffet

Guests serve themselves from a buffet set in your room. Everything listed is included.

$65
PER PERSON

SALAD

Choose one

Caesar salad
Romaine, crumbled croutons, radish, pepitas and Parmesan.

Seasonal pear salad
Shaved pear, prosciutto, arugula, ricotta salata, pistachio brittle and honey-Dijon vinaigrette.

ENTRÉES

Both included

Meatballs
House-made meatballs in marinara.

Chicken piccata or chicken Marsala
Choose one preparation. Piccata: lemon, caper and white wine butter sauce. Marsala: mushroom and Marsala wine sauce.

SIDES

All included

- Seasonal vegetables
- Cavatelli with marinara
- Mashed potatoes

DESSERT

Included

Mini cannoli
Crisp shells filled with sweetened ricotta.



BUFFET · SELF-SERVED

Gathering buffet

A larger buffet with a charcuterie board to start, two entrées of your choice and two desserts.

$85
PER PERSON

TO BEGIN

Included

Cheese & charcuterie board

Cured meats, cheeses, fruit, nuts and crackers.

SALAD

Choose one

Caesar salad

Romaine, crumbled croutons, radish, pepitas and Parmesan.

Seasonal pear salad

Shaved pear, prosciutto, arugula, ricotta salata, pistachio brittle and honey-Dijon vinaigrette.

ENTRÉES

Choose two

Chimichurri salmon

Herb, garlic and red wine vinegar sauce.

Chicken piccata or chicken Marsala

Choose one preparation.

Braised short rib

SIDES

All included

Seasonal vegetables

Risotto with seasonal vegetables

Cavatelli with marinara

DESSERT

Both included

Mini cannoli

Crisp shells filled with sweetened ricotta.

Seasonal cheesecake bars



DAYTIME · SHOWERS & BRUNCH

Mimosa menu

A daytime menu served to the table, with a mimosa bar guests pour from throughout the event.

$75
PER PERSON

FOR THE TABLE

All included

Cheese & charcuterie board
Cured meats, cheeses, fruit, nuts and crackers.

Assorted flatbreads

Crostini
Whipped ricotta with a seasonal topping.

SALAD

Choose one

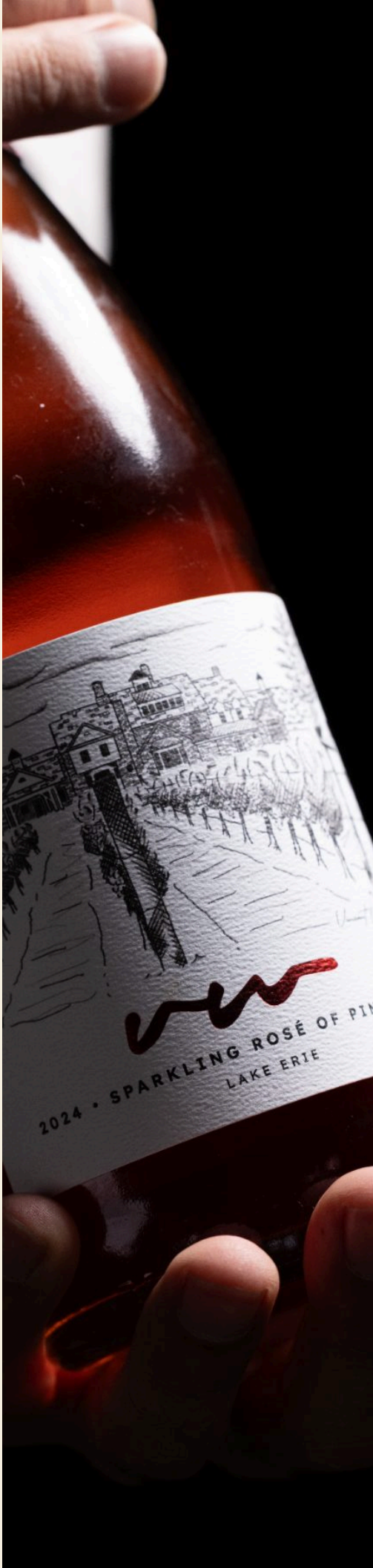
Caesar salad
Romaine, crumbled croutons, radish, pepitas and Parmesan.

Seasonal pear salad
Shaved pear, prosciutto, arugula, ricotta salata, pistachio brittle and honey–Dijon vinaigrette.

TO POUR

Included

Mimosa bar
Sparkling wine with orange and seasonal juices and fresh fruit garnishes.



RECEPTION · STANDING

Appetizer station

Seven selections set out on a station for guests to help themselves.

$65

PER PERSON

all seven selections

STATION SELECTIONS

All included

Shrimp cocktail
Chilled shrimp with cocktail sauce and lemon.

Smoked salmon
Cucumber, crème fraîche and capers.

Meatballs
House-made meatballs in marinara.

Cheese & charcuterie board
Cured meats, cheeses, fruit, nuts and crackers.

Assorted flatbreads

Crostini
Whipped ricotta with a seasonal topping.

Assorted dessert platter
Mini cannoli and seasonal sweets.









WINE & BAR

Estate wine, cocktails *and pairings.*

Private events can include our estate and regional wines, among them the award-winning Cabernet Franc, and cocktails from the wine bar. We offer tasting glasses, and our team can talk about the wines with your guests.

For larger receptions, the Cellar or the Wine Bar can serve as a dedicated bar before dinner.

Estate & regional wines

By the glass or bottle, or a set selection for the table.

Cocktails from the wine bar

Full bar, or a shorter list chosen for your event.

Wine pairings

A pour matched to each course of a plated dinner.

Mimosa bar

Included with the mimosa menu; available with other daytime menus.

Drinks are billed on consumption. A hosted bar tab counts toward the room minimum; a cash bar does not. No outside alcohol.



STAY OVERNIGHT

Eight rooms *upstairs.*

The Boutique Inn

Eight adults-only guest rooms inside the mansion, each with a private bath, and a lakefront pool and spa for guests of the inn. Rooms can be reserved with your event so guests stay on the property after dinner. Breakfast is cooked to order the following morning.

Corporate retreats

For small teams, the estate provides meeting space and lodging in one place. A typical retreat includes a private meeting room, lunch, dinner, wine service, overnight rooms and breakfast the next morning.

Eight	Adults only	Private	Pool & spa	To order
GUEST ROOMS	BOUTIQUE INN	BATHS	LAKEFRONT	BREAKFAST

Room minimums *and pricing.*

There is no room fee. Each room has a food and beverage minimum for a three-hour event. Food and a hosted bar tab count toward it; a cash bar does not. If the final bill comes in under the minimum, the difference is added.

ROOM	GUESTS	LUNCH MON–FRI	DINNER SUN–THU	FRIDAY DINNER	SATURDAY	EACH EXTRA HOUR
The Hearth Room	Up to 16	$500	$1,000	$1,400	$1,600	+$125
The Wood Room	Up to 26	$800	$1,500	$2,200	$2,750	+$200
The Cellar & Speakeasy	Up to 26	$1,000	$1,900	$2,700	$3,400	+$300
The Wine Bar	Up to 50	$1,500	$3,000	$4,200	$5,250	+$400

Lunch is an event that starts before 3 pm. Weekend lunches use that day's dinner minimum. Each extra hour, or part of an hour, adds to the minimum.

Full estate buyout 100 TO 120 GUESTS	NOV–APR	MAY–OCT SUN–THU	MAY–OCT FRIDAY	MAY–OCT SATURDAY
	$20,000	$23,000	$30,000	$50,000

START PLANNING

Contact the *events team.*

Send us the date, an approximate guest count and the type of event. Our events team will reply within two business days.

EMAIL	events@vincentwilliamwine.com
TELEPHONE	(440) 428-1300
ONLINE	vincentwilliamwine.com/private-events
VISIT	1300 Belleair Ave · Madison, Ohio 44057

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Menu prices are per person. Seasonal dishes and presentation may vary. Final selections, beverage service and any additional charges are confirmed in your event proposal.