

Vincent
William
LAKE ERIE, OH

PRIVATE DINING
& EVENTS

— MADISON, OHIO · ON THE SHORE OF LAKE ERIE

Gather by *the lake.*

Private rooms seat 12 to 60. 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.

Five spaces, *12 to 120 guests.*

Private rooms seat 12 to 60. For a larger party, reserve the wine bar or the full estate.



01

12-16

SEATED

The Hearth Room

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

20-26

SEATED

The Wood Room

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.

12-16

HEARTH ROOM

20-26

WOOD ROOM

Up to 25

THE CELLAR

40-60

WINE BAR

100-120

FULL ESTATE



03 • UP TO 25 SEATED

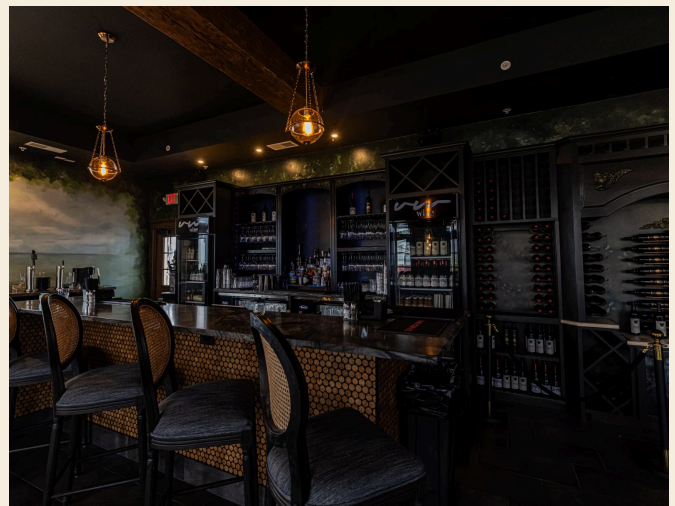
The Cellar & *Speakeasy*

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 • 40-60 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 • 100-120 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 and include the room. Tax, gratuity and alcohol are additional; guests may open their own bar tabs. Each menu is listed in full on the page shown.

DINING STYLE	PER PERSON	PAGE
Three-course dinner Salad, seasonal entrée and dessert	\$85	06
Four-course dinner Appetizer, salad, entrée and dessert	\$105	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.

Three-course dinner

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

\$85

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.



Four-course dinner

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

\$105

PER PERSON

FIRST COURSE

Choose one

Meatballs

House-made meatballs in marinara.

Olives & artichokes

Marinated olives and artichoke hearts.

Seasonal melon & prosciutto

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



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.



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.

Beverage pricing is set in your event proposal, by consumption or per person.



— 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

GUEST ROOMS

Adults only

BOUTIQUE INN

Private

BATHS

Pool & spa

LAKEFRONT

To order

BREAKFAST

— 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

Vincent
William
LAKE ERIE, OH

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.