



THE Lounge

AT DeLILLE CELLARS

PRIVATE & GROUP DINING

The background image shows the interior of a lounge or restaurant. Two large, spherical, copper-colored pendant lights hang from the ceiling, casting a warm, golden glow. The background features dark wooden beams and a wall with a grid-like pattern, possibly a window or a decorative partition. The overall atmosphere is warm and sophisticated.

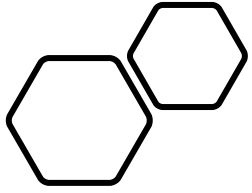
Welcome to The Lounge at DeLille Cellars

Locally owned and operated, the Lounge at DeLille Cellars offers upscale casual dining in a warm and inviting environment. With a focus on locally sourced ingredients curated by Executive Chef Michael C. Toni and Chef de Cuisine Taylor Kinnebrew paired with the award-winning wines of DeLille Cellars, our private dining experience will surprise and delight each guest. Whether you are planning an intimate family event or corporate dinner, we have the perfect setting for an unforgettable experience.

Hours and Availability

- **Monday:** Closed
- **Tuesday:** Closed
- **Wednesday:** 3pm-9pm
- **Thursday:** 3pm-9pm
- **Friday:** 3pm-9pm
- **Saturday:** 2pm-9pm
- **Sunday:** 2pm-8pm






D2 Room

- Seated Capacity: 24
- Availability: PM





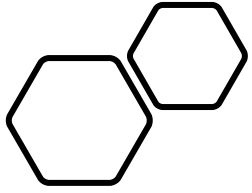
Located at the front of the Lounge with wonderful natural lighting illuminating the space, the D2 Room is the perfect location for an intimate gathering. Dining experiences are available for small corporate groups or celebratory occasions with your closest group of friends and family.

Room Fee

- \$350

Food & Beverage Minimum

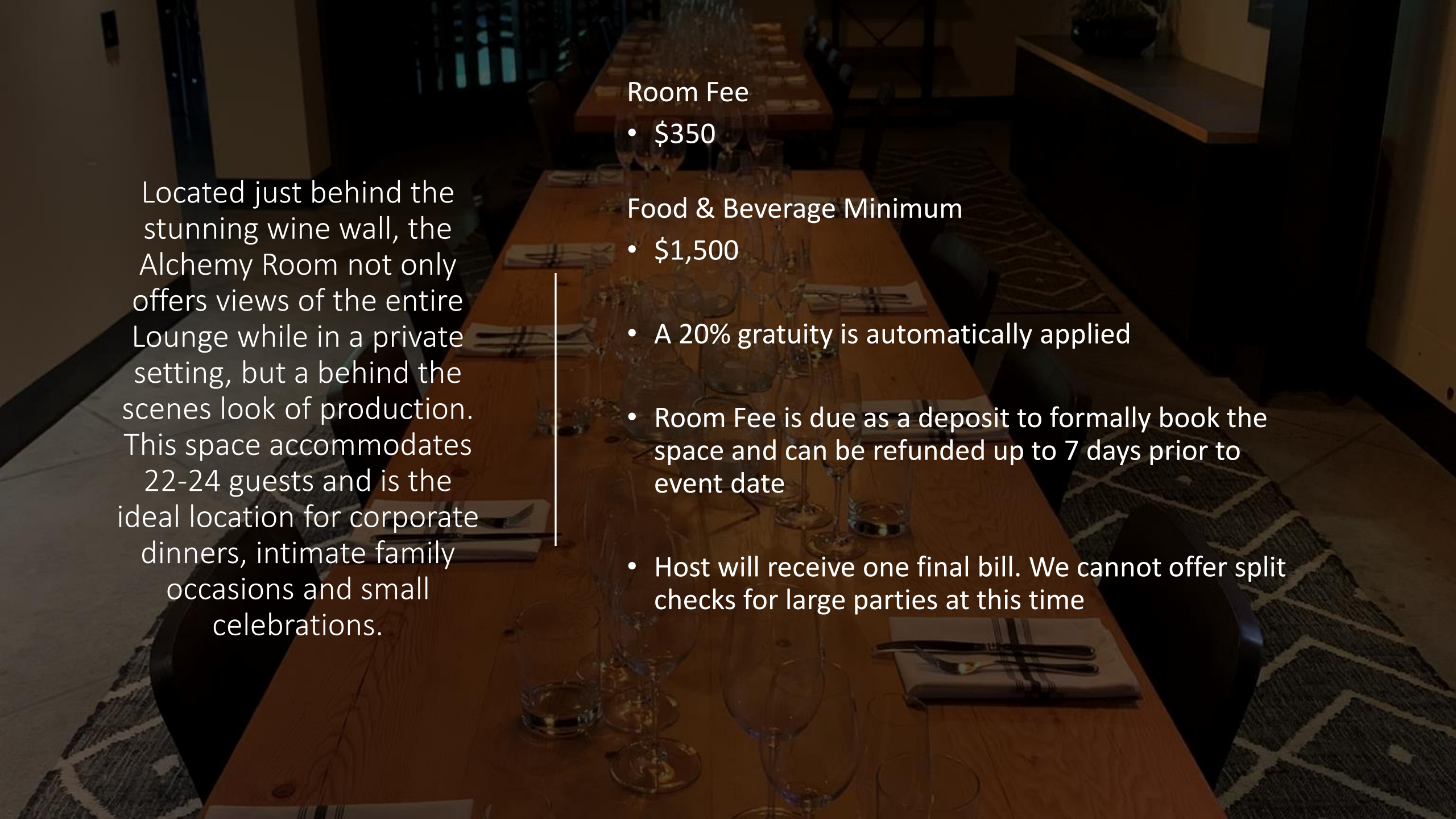
- \$1,500
- A 20% gratuity is automatically applied
- Room Fee is due as a deposit to formally book the space and can be refunded up to 7 days prior to event date
- Host will receive one final bill. We cannot offer split checks for large parties at this time



Alchemy Room

- Seated Capacity: 22-24
- Availability: PM





Located just behind the stunning wine wall, the Alchemy Room not only offers views of the entire Lounge while in a private setting, but a behind the scenes look of production. This space accommodates 22-24 guests and is the ideal location for corporate dinners, intimate family occasions and small celebrations.

Room Fee

- \$350

Food & Beverage Minimum

- \$1,500
- A 20% gratuity is automatically applied
- Room Fee is due as a deposit to formally book the space and can be refunded up to 7 days prior to event date
- Host will receive one final bill. We cannot offer split checks for large parties at this time



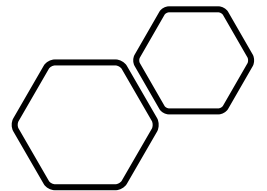
WORLD CLASS WINES AND LOCAL BREWS

- Explore outside of the DeLille line up or compare!
- Comparative selections are available to sample both DeLille favorites and explore the nuances of similar varietals
- Rotating local beers, ciders and seltzers are also available



CULINARY DELIGHTS

- From Fresh hand made pastas to locally sourced produce and meats, our menu blends classic comforts with high end details
- A selection of daily specials also available
- All private events include a pre-set menu including a choice of Salads, Entrees and Dessert





Event Menu: For Pre-Set Menus

Welcome/Reception Add On Options

Cheese & Charcuterie Board

- For 10 guests: \$192.00
- For 20+ guests: \$384.00

Mushroom Toast Platter

- For 10 guests: \$52.00
- For 20+ guests: \$91.00

Salad Courses

While it is preferred that the host select one salad to be served to all guests, the host MAY pre-select two of the following options for their guests so choose:

- Wedge Salad: *D2 Pancetta, Tomatoes, Toasted Almonds, Pickled Shallots, Chive Buttermilk Dressing - \$15pp*
- Spring Market Salad: *Baby Spinach, Goat Cheese, Mint, Snap Peas, Golden Beats, Sunflower Seeds, Lemon Vinaigrette - \$15pp*



Entrée Courses

- Entrées will be offered based on our current Lounge Menu & Weekly Specials Fresh Sheet.
- Individual prices range from \$25-\$45 a plate.
- All entrée selections are available to guests, please inquire about reducing the number of offerings.





Desserts

We can offer our full dessert menu to all guests. If a host chooses to provide their own desserts from a licensed bakery, an outside food fee of \$4pp will be charged.

This includes cake cutting.

Wine Flights

- Elevate your dining experience with one of our specially curated wine flights!
- Each flight contains three pours of your choosing. The size of each pour will be determined by the size of the group. For instance, a party of 12 will each receive 2oz pours.
- Select your own flight from available options via our wine list or let one of our wine specialists assist and creating a unique experience.



FREQUENTLY ASKED QUESTIONS

- Can I have my bill split between all my guests?
 - *We provide one final bill at the completion of your event/dinner and do not split checks at this time.*
- Can I rent out the entire restaurant?
 - *Full restaurant buyouts are explored on a case-by-case basis. Please inquire.*
- Is there patio space that can be rented for my event?
 - *We are working on options for renting out sections of our patio space known as The Deck. We hope to be able to implement this by Summer of 2022.*
- Can I bring in outside food?
 - *Outside food is not permitted at this time except for specialty cakes/dessert such as in the event of a Birthday or Anniversary. In this instance, those items must be procured from a licensed bakery or establishment. A \$4.00 per person cake service fee will be applied.*