



SUHRU WINES

Private Parties

Available for groups of 20-45

INCLUDES:

2 hour event (plus 1 hour for setup and 1 for breakdown)
All existing furniture, glassware, decor, and staffing.

SITE FEE

Cash Bar - Access to the Full Wine Menu

SUMMER - FALL (MAY 15 - NOV 1)

\$500 — Monday to Thursday

\$800 — Friday

\$1000 — Saturday & Sunday

WINTER - SPRING (NOV 1 - MAY 14)

\$500 — Monday to Friday

\$800 — Saturday & Sunday

Cash Bar Option not available Peak Saturdays & Sundays

++: 2.9% CC Fee, NYS Sales Tax, 15% Gratuity

Please note all Site Fees are subject to change to adjust for holidays.



AVAILABLE UPGRADES

OPEN BAR

Two hour open bar featuring your choice of
2 white wines, 1 rosé, and 2 red wines

+ \$25pp++

MIMOSA BAR

Bottomless mimosa bar featuring
a selection of fruit juices and fruit garnishes
Optional Add On: Cheese & Charcuterie Spread
Available for events starting prior to 12noon

+ \$15pp++

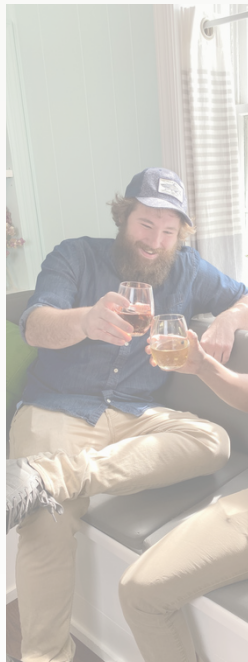
CHEESE & CHARCUTERIE

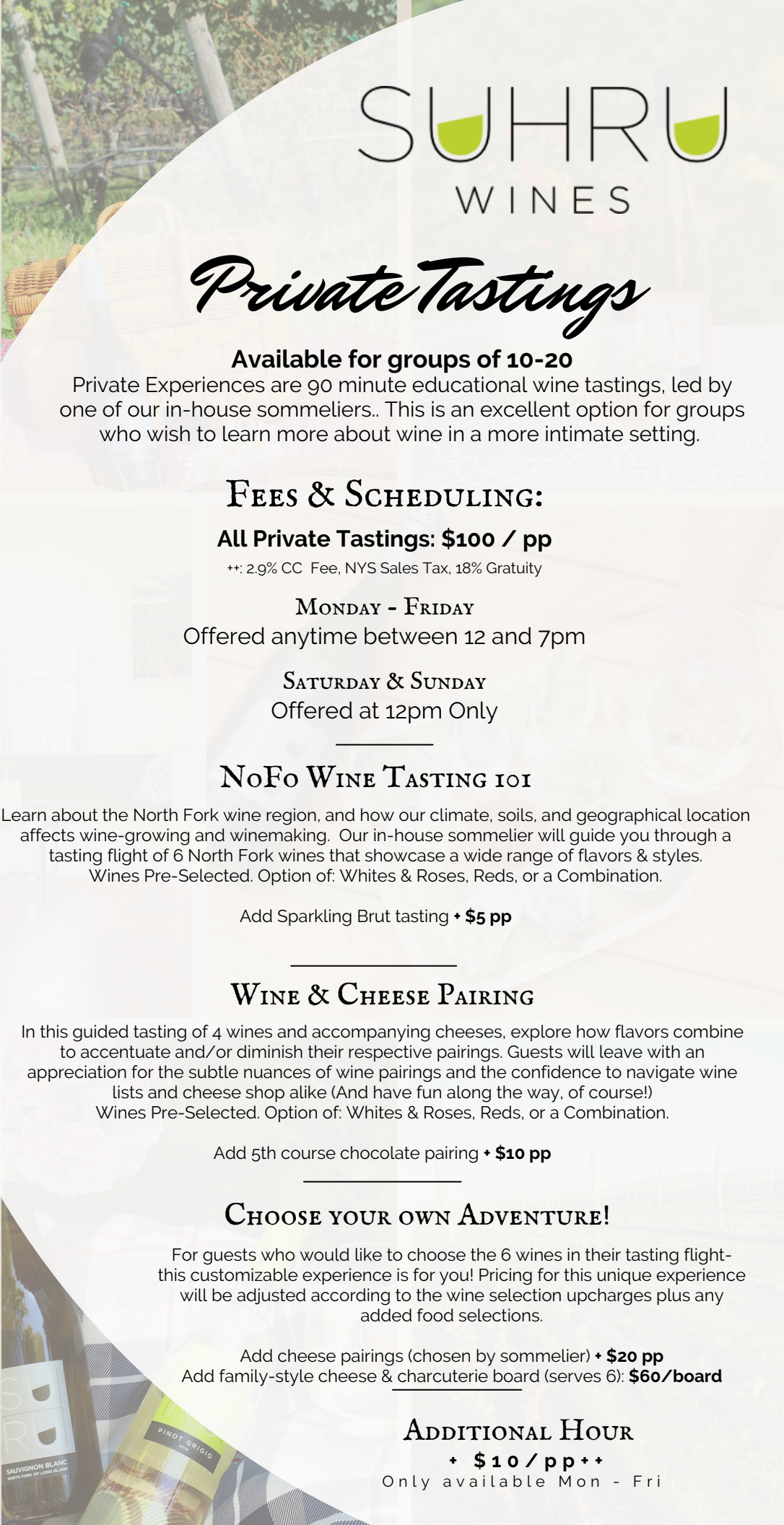
Family-Style Cheese & Charcuterie Boards
Choose 2 cheeses and 1 meat from our menu
Each board serves 6-8 guests

+ \$60/board++

ADDITIONAL HOUR

+ \$10/pp++





SUHRU WINES

Private Tastings

Available for groups of 10-20

Private Experiences are 90 minute educational wine tastings, led by one of our in-house sommeliers.. This is an excellent option for groups who wish to learn more about wine in a more intimate setting.

FEES & SCHEDULING:

All Private Tastings: \$100 / pp

++: 2.9% CC Fee, NYS Sales Tax, 18% Gratuity

MONDAY - FRIDAY

Offered anytime between 12 and 7pm

SATURDAY & SUNDAY

Offered at 12pm Only

NOFO WINE TASTING 101

Learn about the North Fork wine region, and how our climate, soils, and geographical location affects wine-growing and winemaking. Our in-house sommelier will guide you through a tasting flight of 6 North Fork wines that showcase a wide range of flavors & styles. Wines Pre-Selected. Option of: Whites & Roses, Reds, or a Combination.

Add Sparkling Brut tasting + **\$5 pp**

WINE & CHEESE PAIRING

In this guided tasting of 4 wines and accompanying cheeses, explore how flavors combine to accentuate and/or diminish their respective pairings. Guests will leave with an appreciation for the subtle nuances of wine pairings and the confidence to navigate wine lists and cheese shop alike (And have fun along the way, of course!) Wines Pre-Selected. Option of: Whites & Roses, Reds, or a Combination.

Add 5th course chocolate pairing + **\$10 pp**

CHOOSE YOUR OWN ADVENTURE!

For guests who would like to choose the 6 wines in their tasting flight- this customizable experience is for you! Pricing for this unique experience will be adjusted according to the wine selection upcharges plus any added food selections.

Add cheese pairings (chosen by sommelier) + **\$20 pp**

Add family-style cheese & charcuterie board (serves 6): **\$60/board**

ADDITIONAL HOUR

+ **\$10 / pp++**

Only available Mon - Fri

