
TANNO

WINE BAR & KITCHEN

CATERING EXPERIENCE GUIDE

2023

photos



grazing boards

quantity minimum 8 people

cheese

\$12 per person

three varieties of artisanal cheeses, candied walnuts, dried fruit, local honey, artisanal jam, fresh fruit, lavosh

charcuterie

\$12 per person

three varieties of artisanal cured meats, roasted beets, pickled red onion, cornichons, olives, caper berries, radish, cucumber, carrot, tomato jam, whole grain mustard, lavosh, baguette

jewish brunch

\$15 per person

assorted bagels, nova lox, hot smoked salmon, lavosh, assorted cream cheeses, cucumbers, red onions, tomatoes, pickled green tomatoes

ceviche mixto

\$20 per person

bay scallop mimosa, sea bass mojito, traditional shrimp, chips, baguette, avocado, tomato, pickled red onion, cilantro, charred corn pico

south american

\$16 per person

marinated chicken, steak and shrimp grilled skewers, charred vegetables, chimichurri, charred bell pepper tapenade, brazilian cheese bread

the mexicali blues

\$16 per person

taquitos, chilled spicy camarones skewers, cold carne asada skewers, grilled vegetable and fruit skewers, queso fresco, salsa bar, chips, chicharrones

grazing boards

quantity minimum 8 people

italian caprese

\$12 per person

bruschetta bar; heirloom tomato, puttanesca, caponata, olive tapenade, sundried tomato tapenade, olive bread, rosemary focaccia, baguette, cured meats, parmigiano, pulled mozzarella, fresh basil, balsamic, orzo & pasta salad with capers, artichokes, roasted red peppers

mediterranean

\$12 per person

rice filled dolmas, spanakopita, falafel, feta dip, hummus, baba ganoush, tabouli salad, cous cous salad, and olives

spanish

\$16 per person

two artisanal spanish cheeses and meats, goat cheese stuffed peppadew peppers, Olives, caperberries, white anchovies, marcona almonds, dates, figs, lovash, bread, bell pepper tapenade, tannin's tomato jam

brunch

\$15 per person

parfaits, banana pudding, yogurt and granola cups, fresh fruit, sauces and jams, candied bacon, local baked goods: belgian waffles, english muffins, assorted croissants, mini quiches, chocolate dipped biscotti, and assorted pastries

shellfish tower

mkt price

lobster tails, crab legs, oysters, marinated mussels, jumbo shrimp cocktail, cocktail sauce, grapefruit mignonette, drawn butter, old bay

oysters + caviar

mkt price

three varieties of oysters, three varieties of caviar, blini, melba toast points, potato chips, sour cream, creme fraiche, grapefruit mignonette, hot sauce

wine tasting experiences

wine by the bottle packages available upon request

discovery

five wine tasting

*one 3 oz pour per guest, per wine
(15 oz tasting)
\$29 per guest*

sparkling wine or rose
crisp white wine
full bodied white wine
light red wine
robust red wine

eight wine tasting

*one 3 oz pour per guest, per wine (24 oz tasting)
\$45 per guest*

sparkling wine
crisp, dry white wine
full bodied white wine
crisp rose
light, aromatic red wine
earthy, old world red wine
robust red wine
sweeter style dessert wines

classic

five wine tasting

*one 3 oz pour per guest, per wine
(15 oz tasting)
\$49 per guest*

prosecco
sauvignon blanc
chardonnay
pinot noir
cabernet sauvignon

eight wine tasting

*one 3 oz pour per guest, per wine (24 oz tasting)
\$75 per guest*

prosecco
sauvignon blanc
chardonnay
french rose
pinot noir
cotes-du-rhone or rioja
cabernet sauvignon
moscato d'asti

wine tasting experiences

wine by the bottle packages available upon request

premiere

five wine tasting

one 3 oz pour per guest, per wine (15 oz tasting)

\$99 per guest

Jacques Lassaigne Blanc des Blancs
Champagne, France

Henry Natter Sancerre, Loire France

Mount Eden Estate Chardonnay Santa Cruz,
California

Domaine Gachot-Monot Cotes de Nuits-
Villages, Burgundy, France

Robert Sinskey Vineyards "P.O.V." Los
Carneros, Napa Valley, CA

eight wine tasting

one 3 oz pour per guest, per wine (24 oz tasting)

\$155 per guest

Jacques Lassaigne Blanc des Blancs
Champagne, France

Henry Natter Sancerre, Loire France

Mount Eden Estate Chardonnay Santa Cruz,
California

Domaine Tempier Rose Bandol, Provence,
France

Domaine Gachot-Monot Cotes de Nuits-
Villages, Burgundy, France

Produttori del Barbaresco Barbaresco,
Piedmont, Italy

Robert Sinskey Vineyards "P.O.V." Los
Carneros, Napa Valley, CA

Chateau Roumieu-Lacoste Sauternes,
Bordeaux, France

specialty wine tastings

five wine tasting

one 3 oz pour per guest, per wine (15 oz tasting)

bubbles

\$59 per person

tour de france

\$49 per person

vino italiano

\$49 per person

california dreams

\$69 per person

cult wines

\$199 per person

eight wine tasting

one 3 oz pour per guest, per wine (24 oz tasting)

bubbles

\$89 per person

tour de france

\$75 per person

vino italiano

\$75 per person

california dreams

\$109 per person

world of pinot noir

\$109 per person

rhone varieties

\$89 per person

king of cabernet sauvignon

\$129 per person

cult wines

\$309 per person

*all menus are subject to change

catering policies and prices

MINIMUMS & MENUS

food and beverage minimums apply to all catering events. any group that does not reach the specified food and beverage minimums will have the difference added to the bill for their event. food and beverage minimums do not include applicable tax, service charges or other incidental charges.

once a contract is signed a menu selection is required within 14 days of the signing of a contract. your final guest count is due **72 hours** before your event date.

CANCELLATION POLICY

any cancellations or changes to the date which occur within 72 hours of the date listed for the event on the contract will be charged the full food and beverage minimum and taxes and fees associated with the minimum.

*cancellations made due to extreme weather or circumstances will not be penalized if rescheduled by an agreed date.

HOST FEE

includes service charge for service and wine presentation
\$250.00

STAFFING FEES

25 guests or less
\$250.00

26 - 50 guests
\$500.00

51 - 75 guests
\$750.00

76 - 100 guests
\$1000.00

FOOD & BEVERAGE MINIMUM

\$1200.00

SALES TAX AND PAYMENT

all food, beverage and service charges are subject to Missouri State Tax. 20% gratuity is customary and suggested.

READY TO BOOK YOUR EVENT? CONTACT
EVENTS@TANNINWINEBAR.COM
