TANNIN

WINE BAR & KITCHEN

experience guide

Private Dining
2024

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WHAT WE OFFER

We have three great spaces to host private events like happy hours, engagement parties, client dinners and other fun get togethers. We can accommodate parties of up to 169 guests.

This guide contains our current food and beverage package options for events ranging from casual happy hours to formal coursed dinners.

Our dedicated event team will help you choose the perfect space and menu for your event.

Still have questions? See our FAQ at the end of this guide.

welcome

OUR TEAM

BARRY TUNNELL

VP of Client Experience

ABBY PALM

Hospitality Manager

food menus

Our food offerings, while delicious on their own, are intended to be best enjoyed in harmony with our distinctive wines. Our team of Chefs carefully source exceptional ingredients to create truly beautiful dishes and menus.

HORS D'OEUVRES

choice of 3 $18 per person
choice of 5 $25 per person
choice of 7 $32 per person
choice of 3 with dinner menu $15 per person

hummus with grilled pita

cheese board

charcuterie

lump crab dip with parmesan & lardons

baked brie & puff pastry bites with raspberry compote

crispy shrimp with chili aioli & sweet soy

pommes frites with truffle aioli

tuna tartare with wonton chips

truffled mushroom & goat cheese dip

curried chicken satay with peanut sauce

spinach & artichoke flatbread

smoked salmon crostini with caper & dill whipped cream cheese

**all menus are subject to change*

TIER 1
3-COURSE PLATED DINNER
$50 PER PERSON

first course
please choose one

mixed green salad
tomatoes, cucumbers, crumbled goat cheese, red wine vinaigrette

spinach caesar salad
shaved parmesan, polenta croutons, caesar dressing

roasted red pepper bisque
parmesan crostini

butternut squash bisque
pepitas

second course
please choose three

all entrées are served with confit potatoes, grilled asparagus & accompanying sauce

grilled hanger steak

roasted amish chicken breast

grilled garlic & herb shrimp

grilled dry-aged pork chop

herbed tomato & fennel risotto (vegetarian/vegan upon request)

local acorn squash succotash (vegan)

third course
please choose one

fudge stuffed peanut butter cookie
chocolate sauce

cinnamon sugar beignets
caramel sauce

molten chocolate cake
vanilla whipped cream

**all menus are subject to change*

TIER 2
4-COURSE PLATED DINNER
$65 PER PERSON

first and second course
*please choose one salad **and** one soup*

mixed green salad
tomatoes, cucumbers, crumbled goat cheese, red wine vinaigrette

spinach caesar salad
shaved parmesan, polenta croutons, caesar dressing

roasted red pepper bisque
parmesan crostini

butternut squash bisque
pepitas

third course
please choose three

all entrées are served with confit potatoes, grilled asparagus & accompanying sauce

grilled kansas city strip steak
roasted amish chicken breast
roasted scottish salmon
grilled dry-aged pork chop
roasted diver scallops
seasonal house-made pasta (vegetarian)
local acorn squash succotash (vegan)

fourth course
please choose one

fudge stuffed peanut butter cookie
chocolate sauce

cinnamon sugar beignets
caramel sauce

molten chocolate cake
vanilla whipped cream

**all menus are subject to change*

TIER 3
CHEF'S TASTING MENU
$85 PER PERSON

amuse
smoked salmon & caper rillettes

first course
seared duck breast
apple & manchego salad, wildflower honey gastrique

second course
charred baby carrots
tahini sauce, crumbled feta cheese, sumac

third course
roasted diver scallops
saffron potatoes, shaved fennel & cucumber, minted chimichurri

fourth course
grilled rack of lamb
roasted local mushrooms, rosemary polenta, thyme scented lamb jus

fifth course
gran marnier crème brûlée
fresh berries, candied orange zest

beverages

Our hand-curated wine offerings are the artisanal work of some of the globe's best farmers and winemakers. The wines are made from grapes grown in some of the most exciting regions, and embody the distinctive qualities achieved through the ideal combination of grapevines, well-situated sites, and careful winemaking.

BAR PACKAGES

all prices based on consumption

discover

four wine options
$35-50 per bottle

cocktails
$13.00 and under - per drink

four beer options
$12.00 and under - per serving

classic

four wine options
$51-75 per bottle

cocktails
$15.00 and under - per drink

four beer options
$15.00 and under - per serving

premier

four wine options
$76-110 per bottle

cocktails
$15.00 and under - per drink

four beer options
$15.00 and under - per serving

our wine director will work with your event coordinator to select beverages to complement your budget and food menu

PRIVATE DINING POLICIES

MINIMUMS & MENUS

Food and beverage minimums apply to all private and semi-private 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.

FOOD AND BEVERAGE FEES

Tannin cake-cutting fee is $5.00 per person for all pastries brought in from an outside, licensed, commercial bakery. Due to health department regulations, no other food can be brought into the restaurant.

A corkage fee of $30 applies to any 750ml of wine and $60 for a 1.5L bottle.
Restaurant promotions are not valid during private events.

SERVICE CHARGES, SALES TAX AND PAYMENT

A/V fees

Champagne room $75
Mendoza room $375

All food, beverage and service charges are subject to Missouri state tax.
20% gratuity will be added to all checks for contracted events. A 3.5% Surcharge is added to all food and beverage items to help cover employee health insurance costs

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.

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

*no glitter, tape, or confetti

PRIVATE DINING MINIMUMS

CHAMPAGNE ROOM
20 seated, 25 standing

Sunday - Thursday
$60.00 per person (10 person minimum)

Friday & Saturday
$1200.00 minimum

PARTIAL MENDOZA ROOM
32 seated, 40 standing

Sunday - Thursday
$60.00 per person (20 person minimum)

Friday & Saturday
$3000.00 minimum

MENDOZA ROOM w/ bar
65 seated, 80 standing

Sunday - Thursday
$75.00 per person (50-person minimum)

Friday & Saturday
$6500.00 minimum

MENDOZA ROOM w/ patio
Additional fees to the above minimums

Sunday - Thursday $2000.00

Friday & Saturday $3500.00

Take advantage of one of our distinct private spaces for your next client dinner, cocktail party, or rehearsal dinner.

Our Champagne Room hosts up to 22 guests seated and about 25 guests standing.

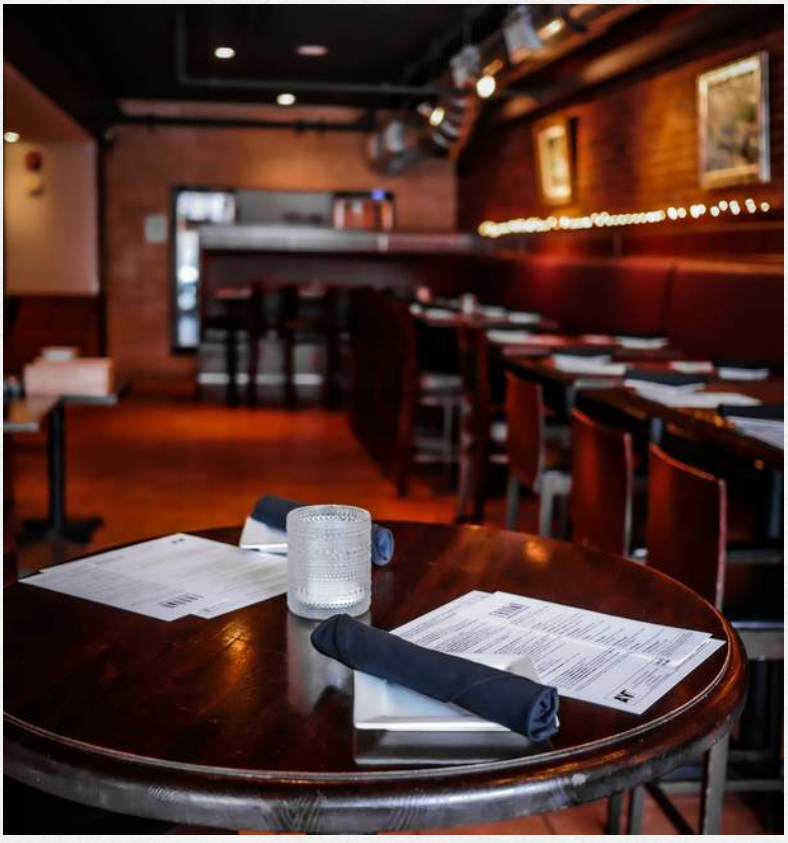
The Mendoza Room hosts up to 65 guests seated and around 80 guests standing. In warmer weather months, add on the patio for an additional 40 guests!

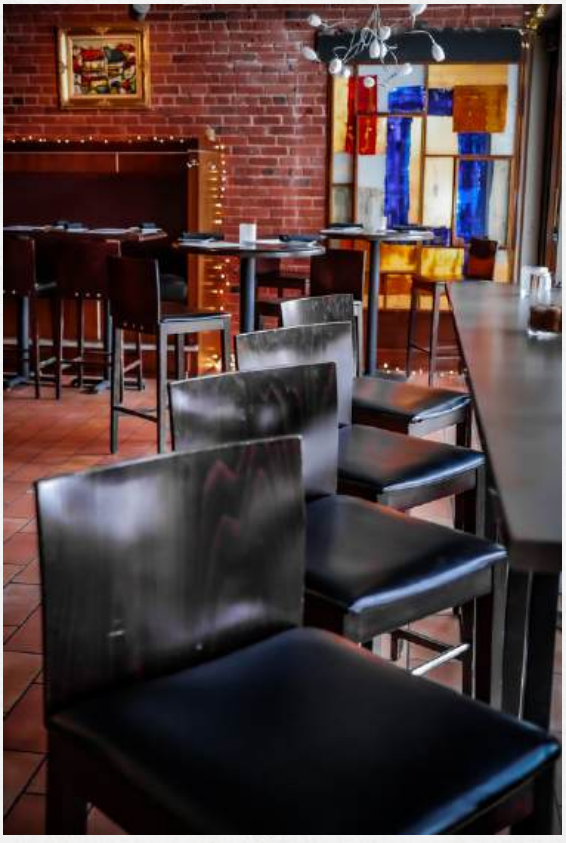
A full restaurant buyout accommodates 169 guests. Add on the patio in the warmer months for an additional 40 guests!

CHAMPAGNE ROOM

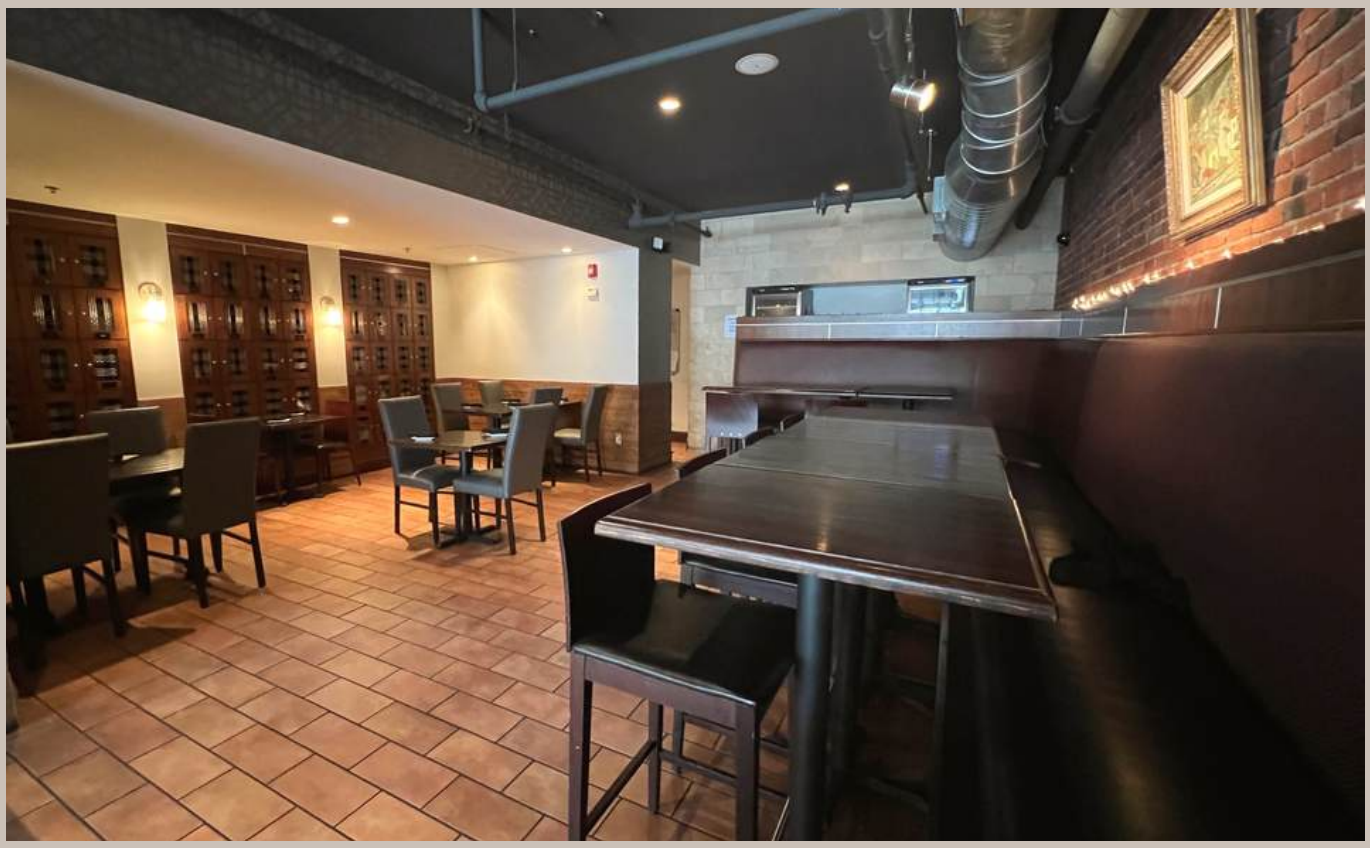
MENDOZA ROOM

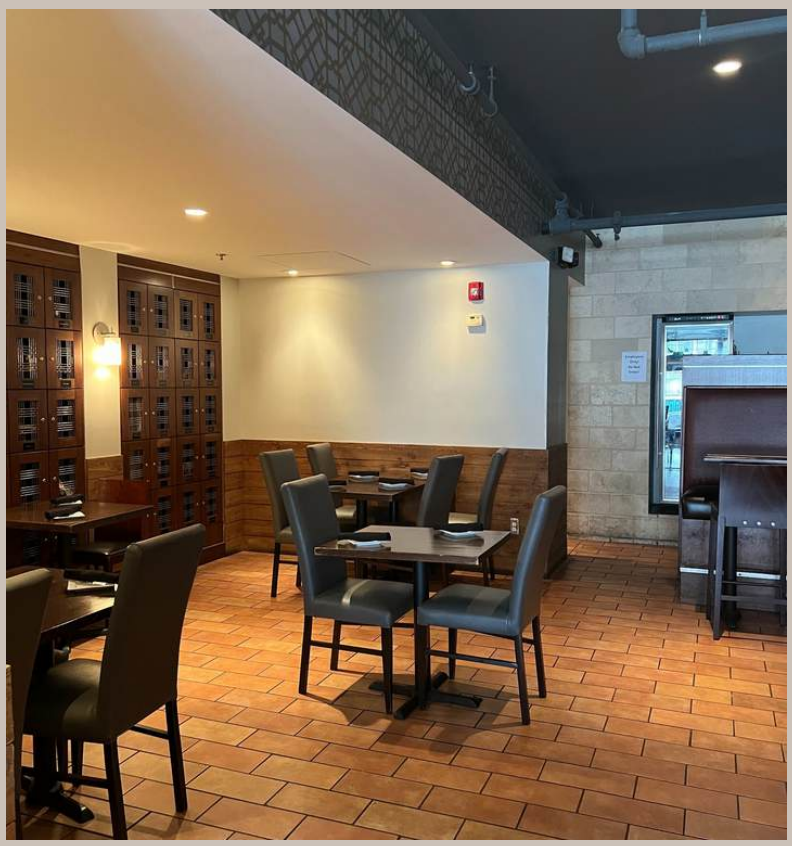
with bar option

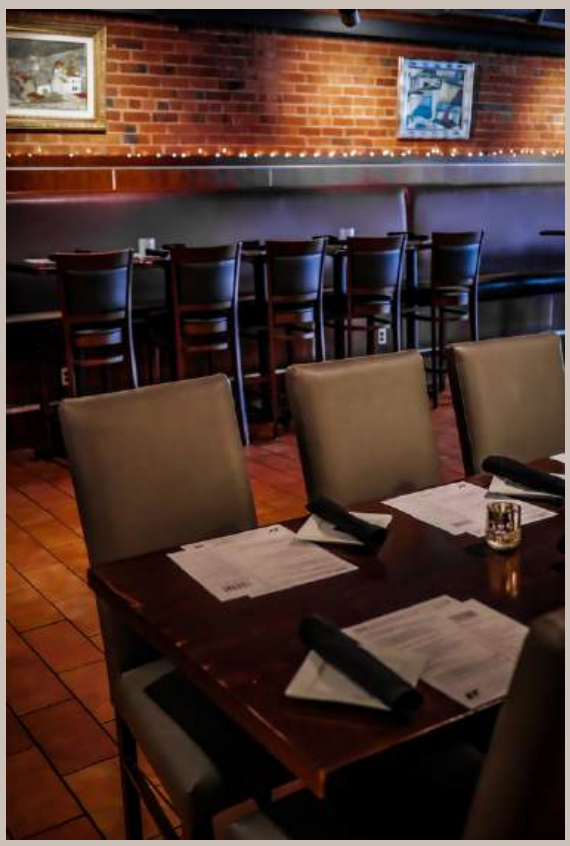




PARTIAL MENDOZA







FAQ

Is there a room rental fee to reserve the space?
At Tannin, we do not charge a fee to reserve your preferred room. Instead, we require a food and beverage minimum that will go toward all hors d'oeuvres, dinner and drinks enjoyed at your event. You can find more information about our minimums on page 18.

Is there a deposit required to confirm my party?
No. We only require a card on file in case of late cancellation, but you are welcome to prepay for any part of your event total if that works best for you.

Can we offer the a la carte menu to our guests?
Yes! If you prefer our nightly a la carte menu over the custom menu options in this guide, we are happy to serve the full menu during your event.

Do your private dining menus rotate?
Our private dining menus are seasonal, so you can expect a variation of this menu if you're planning an event in the distant future.

Can you accommodate dietary restrictions or allergies?
Yes, with advanced notice we can accommodate almost any dietary need!

Can I decorate the space for my event?
You are welcome to decorate the space however you'd like to make your event memorable for your guests, we just ask that no glitter, tape or confetti be used. We're also happy to include a company logo or message on your custom menus.

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