



PRIVATE EVENTS

- Chef-Led Paella Classes
- Group Wine Tastings
- Curated Pairing Dinners
- Cocktail Parties + Receptions
- "Para Compartir" Paella Dinners

CHEF-LED PAELLA CLASS

- Paella Valenciana chef-prepared tableside
- Custom recipe cards for guests to take home
- Optional add-ons
 - Gift bags
 - Guided wine tasting
 - Library Pairing

Capacity:

up to 20

Price:

\$45/guest

Minimum:

\$750

GROUP WINE TASTING

- Guided wine tasting, featuring four wines
- Light palate cleansers served during tasting
- Custom flight cards + tasting notes sheets
- Optional add-ons
 - Library pours
 - Gift bags

Capacity:

up to 20

Price:

\$40/guest

Minimum:

\$750

PAELLA DINNER

- Served "para compartir" or "for sharing"
 - Spanish meats and cheeses
 - Displayed paella preparation, seasonal market salad
 - Basque Cheesecake and/or Spanish churros
- Tableside service

Capacity:

up to 40

Price:

\$75/guest

Minimum:

\$3,500

5-COURSE PAIRING DINNER

- Curated 5-course meal
 - 30 minute planning meeting with chef + gm
- Each course paired with a Valdemar wine
- Tableside service
- Custom menus

Capacity:

up to 40

Price:

\$105/guest

Minimum:

\$3,500

COCKTAIL + TAPAS RECEPTION

- Large Spanish meats + cheeses display
- Choice of 3 additional tapas for display
- Bar service for beverage packages
- Custom floorplan

Capacity:

up to 100

Price:

\$45/guest

Minimum:

\$3,500

Sunday -Thursday:
11am-4pm | 4pm-9pm*

Friday:
11am-4pm

Saturday:
Unavailable

ADDITIONAL INFORMATION

For bookings, email William Gall, General Manager
wgall@valdemarestates.com

- Beverage service priced separately
- All prices are subject to local tax and 20% gratuity
- Parties of 10+ during business hours: \$3,500 minimum