



CONSERVATORY DINNER



A Germaini Experience

UPDATED: 2.11.2025



PRIVATE CONSERVATORY DINNER

An elegant alternative to restaurant dining, our indoor Conservatory is available for private events. Enjoy a taste of Italy while surrounded by beautiful outdoor views. This space offers a unique environment for hosting an intimate family dinner or a small corporate affair.



DETAILS

- The Private Conservatory Dinner has **limited availability**
- Enjoy an elegant high-ceiling greenhouse with a collection of seasonal and tropical plants
- Panoramic window views of Gervasi Village
- White garden chairs and table linens included – upgrades incur a fee.
- Ideal for groups up to 24 people
- The Chef will prepare the predetermined menu as selected. Menus are set, and no customizations are available.
- Dedicated service staff will provide food and wine service.
- A Gervasi Event Coordinator will work with you to select your menu and any additional event details.

PRICING

- \$800 Facility Rental Fee, for a 3 hour event
- \$1,000 total food and beverage minimum required
 - » Sales tax and 20% service charge are not included
- \$140 per guest, includes Chef-selected wine pairing tastings.
- Incurs a \$250 Wine Steward fee
- The final menu selection and guest count are required 21 days before the event
- Facility Rental Fee plus tax is due at the time of booking to secure the date and space
- Gervasi reserves the right to increase menu pricing due to market price fluctuations at any time

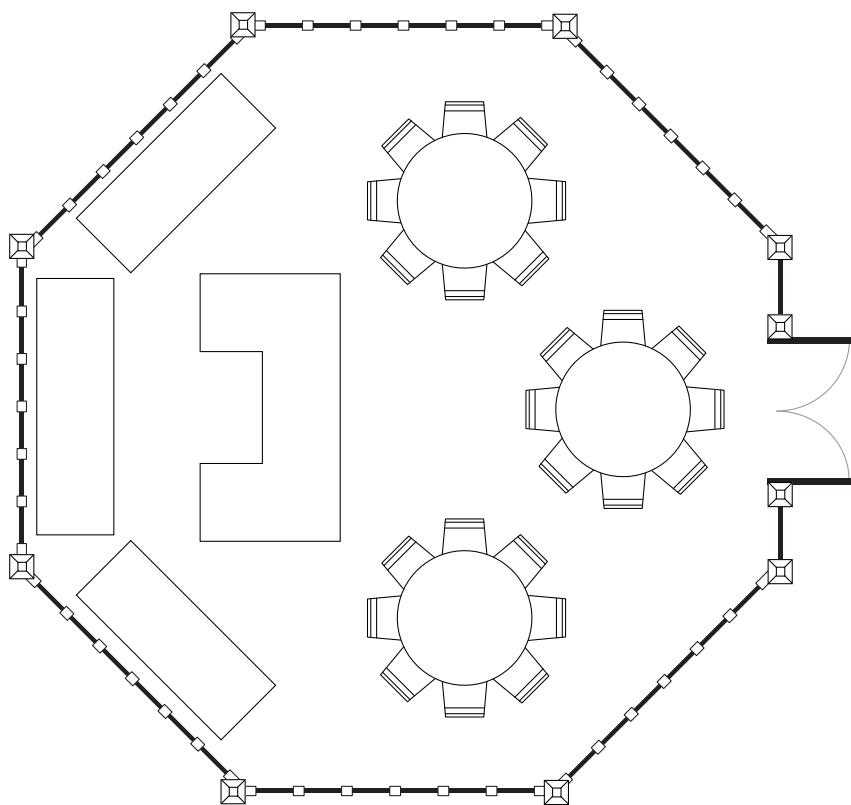


CANCELLATION POLICY

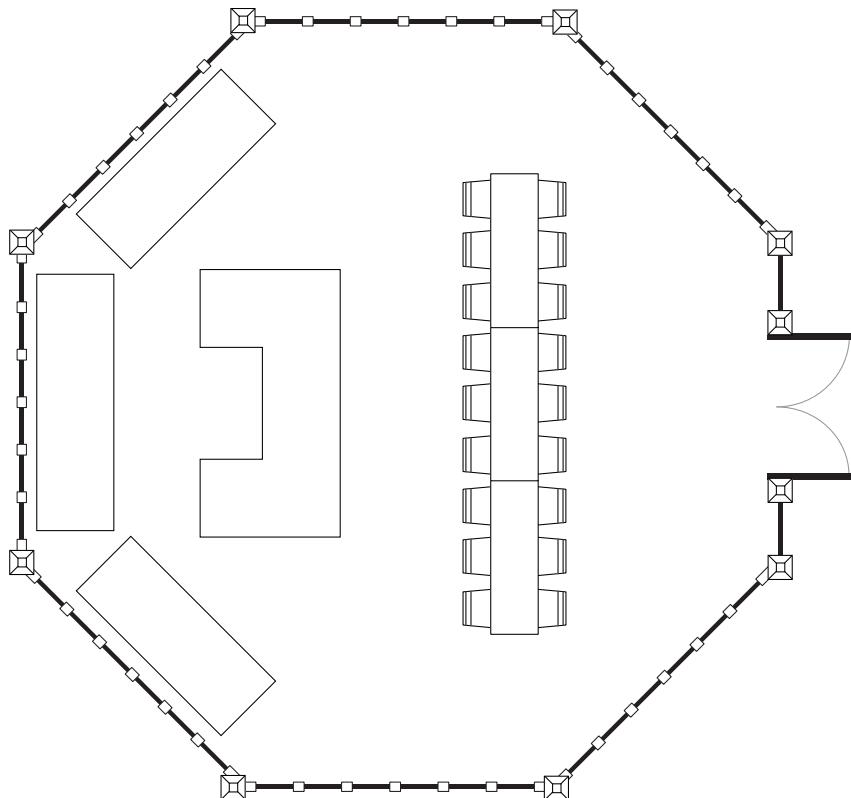
Gervasi must receive notice of cancellation in writing.

- Date of Agreement-365 days before event – forfeiture of Facility Rental Fee
- 364 days-180 days before event – forfeiture of Facility Rental Fee + 25% of Food & Beverage Minimum
- 179 days-90 days before event – forfeiture of Facility Rental Fee + 75% of Food & Beverage Minimum
- 89 days-0 days before event – forfeiture of Facility Rental Fee + 100% of Food & Beverage Minimum
- The host is responsible for the payment of any uncancelable rental items.

THE CONSERVATORY FLOORPLAN



Conservatory Dinner Seating; three 60" round tables - seats 24 guests



Conservatory Dinner Seating; three 6-ft. tables - seats 18 guests



GV SELECT MENU

Select one option for each course. No substitutions. Same menu selections required for all guests.

Includes a wine pairing with a 2oz pour with each course.



GV SELECT MENU

APPETIZERS (Choose One)

BURRATA WITH PROSCIUTTO

Arugula, Garlic Crostini

PAIRED WITH: BELLINA

CRISPY POLENTA CAKE (v)

Eggplant and Pepper Caponata, Red Pepper Coulis

PAIRED WITH: LUCELLO

SWORDFISH INVOLTINI (gf)

Olives, Capers, Garlic, Lemon Cream

PAIRED WITH: FIORETTA

WARM GOAT CHEESE TART

Roasted Tomatoes, Caramelized Bacon Onion Jam, Greens

PAIRED WITH: UNITA

SOUPS (Choose One)

BUTTERNUT SQUASH SOUP (v/gf)

Hazelnut Honey

PAIRED WITH: PASSIONE

SWEET CORN SOUP (v/gf)

Roasted Corn, Herb Butter

PAIRED WITH: MOSCATO

TOMATO CRAB BISQUE (gf)

Tomato Cream, Sherry, Lump Crab

PAIRED WITH: TESORO

TORTELLINI SOUP

Creamy Chicken Broth, Vegetables, Asiago

PAIRED WITH: CIAO BELLA

SALADS (Choose One)

APPLE WALNUT SALAD (v/gf)

Caramelized Apples, Gorgonzola, Toasted Walnuts, Creamy Cider Dressing

PAIRED WITH: PROSECCO

BIBB LETTUCE (gf)

Roasted Tomatoes, Onion, Pancetta, Balsamic Glaze, Gorgonzola Dressing

PAIRED WITH: VELLUTO

TOMATO MOZZARELLA (v/gf)

Fresh Basil, Olive Oil, Aged Balsamic Vinegar

PAIRED WITH: NEBBIOLO

WATERMELON CUCUMBER SALAD (v/gf)

Feta Cheese, Pickled Red Onion, Arugula, White Balsamic Mint Vinaigrette

PAIRED WITH: ROMANZA

ENTRÉES (Choose One)

BRAISED SHORT RIB GNOCHI

Roasted Mushrooms, Caramelized Onion, Rosemary Veal Sauce

PAIRED WITH: NEBBIOLO

GRILLED TENDERLOIN FILET (gf)

Asparagus, Roasted Carrots, Potato Purée, Tomato Veal Sauce

PAIRED WITH: SERENATA

MUSHROOM WELLINGTON (v)

Puff Pastry, Spinach, Thyme, Tomato Gravy

PAIRED WITH: ABBRACCIO

OVEN ROASTED HALIBUT (gf)

Rice Pilaf, Tomato Mussel Broth

PAIRED WITH: PIOVE

DESSERTS (Choose One)

CRÈME BRÛLÉE (gf)

Vanilla Custard, Caramelized Sugar

PAIRED WITH: LAMBRUSCO

FLOURLESS CHOCOLATE CAKE (gf)

Fresh Berries, Caramel Anglaise

PAIRED WITH: SANTO

LEMON CHEESECAKE

Raspberries, Whipped Cream

PAIRED WITH: FRANCIA CORTA

TIRAMISU (gf)

Chocolate Shavings, Whipped Cream

PAIRED WITH: DOLCE SERA

\$140 PER GUEST



BAR SERVICE SUMMARY

Gervasi Vineyard MUST supply ALL beer, wine, spirits, and soft drinks for events held on premises.

Should specialty beer/liquor orders be requested, the host will be held responsible for the entire purchase price. State liquor license prohibits the take home of any beer or liquor purchased at Gervasi Vineyard.



BAR SERVICE DETAILS

- **All bars are consumption-based.**

- Before the event, a bar **estimate** (*projected cost*) will be reflected on the 21-day proforma invoice, based on the average bar cost (*below*) and the final guest count.

- Host is required to choose between the following options:

WINE AND BEER BAR

\$36 Per Person Estimate

-OR-

FULL BAR

\$46 Per Person Estimate

- Following the event, the actual bar consumption will be tracked and included on a final invoice. Additional charges for the over-estimated consumption will be requested, or a refund will be issued for consumption less than the estimate.

- Bartender Fee Of \$250 Per Bartender

- 2-4 bartenders will be required.
- Gervasi Vineyard will determine bartenders based on the final guest count.
- Additional bar locations are available upon request, set-up fees will apply.

- All beverages are subject to a service charge of 20% and the applicable sales taxes.

- Additional tipping is not required or expected. **No** tip jar will be displayed during the event.

- Bar estimates do not include service charges, bartender fees, or applicable taxes.

- Cash bars are available upon request, and do not apply to food and beverage minimums. Consult your on-site Gervasi coordinator for details.

- As a reminder, no bar shots are permitted.

- Additional Gervasi specialty batched cocktails may be added to enhance your bar package. Contact your coordinator for pricing and availability.

- Additional Gervasi wines and spirits may be added to enhance your bar package. Contact your on-site coordinator for pricing and availability.



GERVASI BAR SELECTIONS

Pricing Valid Through December 2025

GERVASI WINES

Please select **two white** and **two red wines** to feature.

WHITES

MOSCATO • \$30

Honeysuckle & peach with a refreshing finish

TESORO *Vidal Blanc* • \$28

Delicate layers of melon, pear & citrus

ROMANZA *Rosé* • \$35

Off-dry, gentle sweetness with subtle strawberry

LAMBRUSCO *Emilia Romagna, Italy* • \$35

Crisp sparkling white with citrus & green apple

PIOVE *Riesling* • \$35

Refreshing with nuances of apricot & peach

PROSECCO *Veneto, Italy* • \$39

Sparkling extra dry white with apple, pear & citrus

FRANCIACORTA *Lombardy, Italy* • \$55

Elegant sparkling rosé with alluring raspberry flavor

FIORETTO *Sauvignon Blanc* • \$38

Soft tones of lime, green apple & citrus

LUCELLO *Pinot Grigio* • \$37

Light and crisp with layers of citrus & green apple

CIAO BELLA *Chardonnay* • \$37

Alluring flavors of tropical fruit & nuanced oak

REDS

BRIGANTE *Sweet Red Blend* • \$37

Complex berry flavor & “bad boy” personality

VELLUTO *Pinot Noir* • \$49

Tones of cherry, raspberry & truffle

TRUSCANO *Sangiovese* • \$44

Notes of cherry, plum, black currant & oak

NEBBIOLO • \$45

Warm cherry, dried plum, violet & earthiness

ZIN ZIN *Zinfandel* • \$44

Blackberry, raspberry, black cherry & interlaced oak

ABBRACCIO *Cabernet Sauvignon* • \$52

Black currant, black cherry & plum notes

BOTTLED BEER

MILLER LIGHT Standard Beer • \$4

SEASONAL Premium Beer • \$5

GV FARMHOUSE ALE Craft Beer • \$5

Based on Seasonal Availability

GV JABBERWOCKY PALE ALE Craft Beer • \$5

Based on Seasonal Availability

GV SAWMILL IPA Craft Beer • \$5

Based on Seasonal Availability

SOFT DRINKS Coke, Diet Coke, Sprite • \$2.95

LIQUOR SELECTIONS

GS SMALL BATCH VODKA • \$9

GS SINNER'S BLUSH Rose Vodka • \$9.5

TITO'S Vodka • \$9

GS SMALL BATCH GIN • \$9

HENDRICK'S Gin • \$10

JACK DANIEL'S Bourbon • \$8

CROWN ROYAL Canadian Whiskey • \$9

BACARDI Rum • \$8

CAPTAIN MORGAN Rum • \$8

MACALLAN 12 Scotch • \$12

GS STRAIGHT BOURBON WHISKEY • \$13

GS WINE BARREL BOURBON • \$14

MAKER'S MARK Bourbon • \$9

DISARONNO AMARETTO • \$9

KAHLUA • \$8

BAILEY'S • \$8

MIXERS Club Soda, Tonic, Ginger Ale, Juices

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GERVASI VINEYARD MAP

