



# CONSERVATORY DINNER



*A Gervasi 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

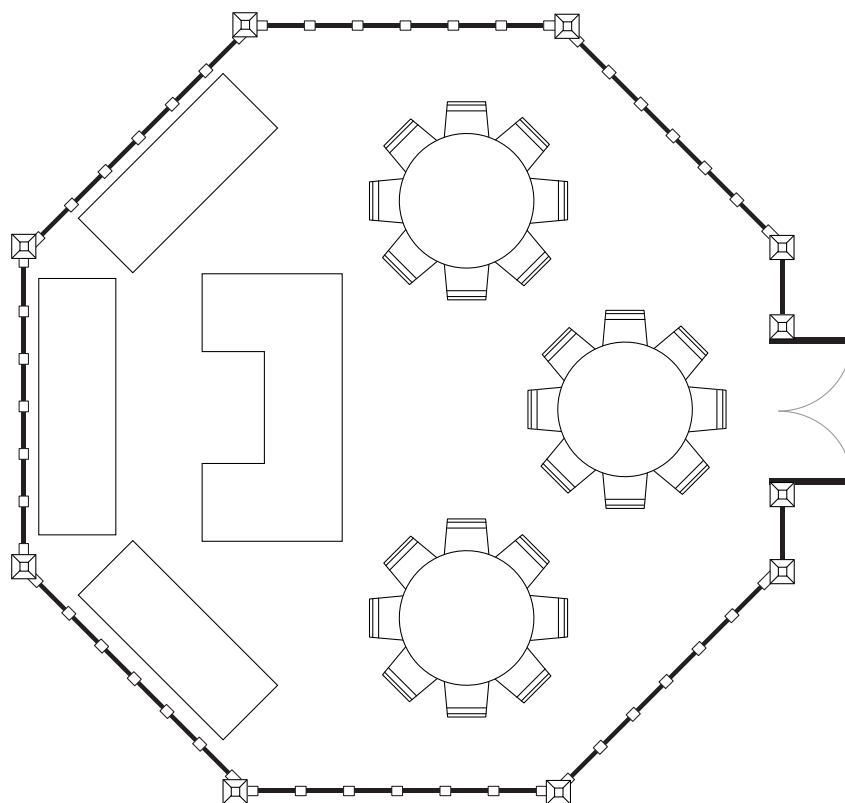
Gervasi must receive notice of cancellation in writing.

- 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 uncancellable rental items.

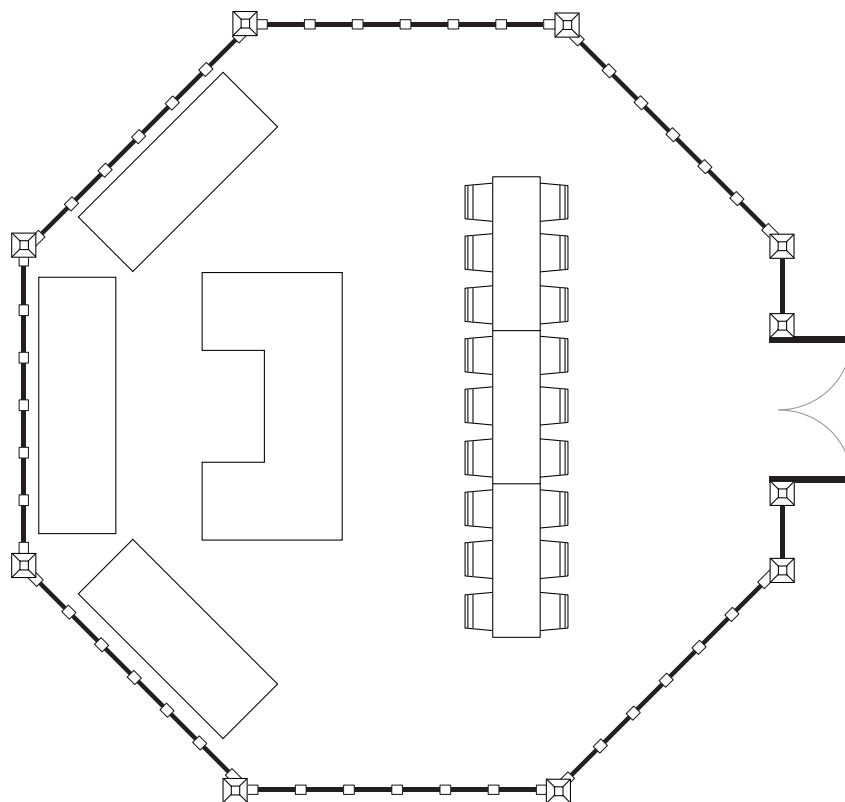




# THE CONSERVATORY FLOORPLAN



*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

**\$140 PER GUEST**

### 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: FIORETTO

#### 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 GNOCCHI

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: FRANCIACORTA

#### TIRAMISU (gf)

Chocolate Shavings, Whipped Cream  
PAIRED WITH: DOLCE SERA



# 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

*\*As a reminder, no bar shots are permitted.*

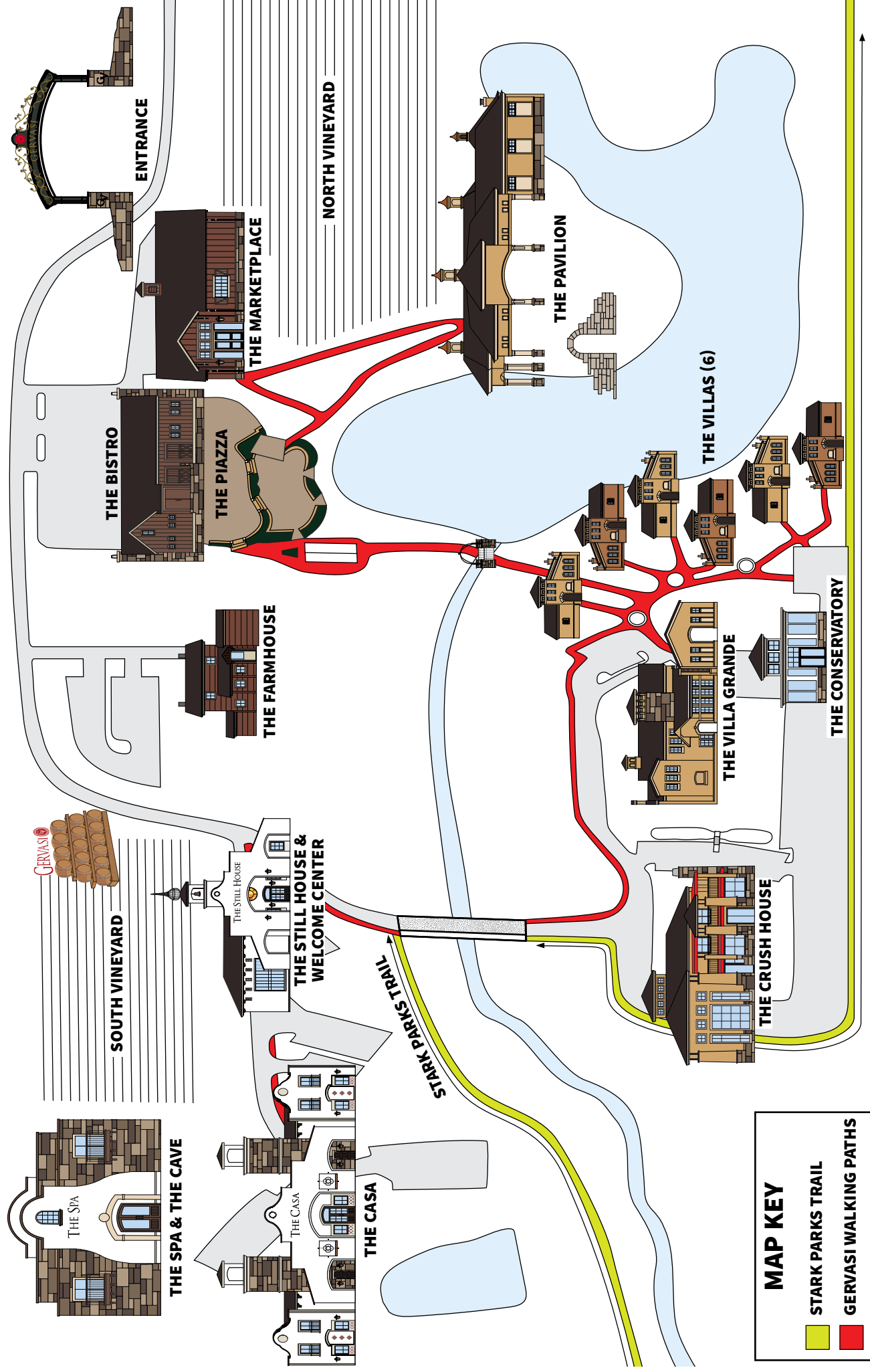
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# GERVASI VINEYARD MAP



## MAP KEY

 STARK PARKS TRAIL

 GERVASI WALKING PATHS

1700 55<sup>TH</sup> STREET NE • CANTON, OH • [GERVASIVINEYARD.COM](http://GERVASIVINEYARD.COM) • 330.497.1000

