

CHEZ
Vincent



GENERAL INFORMATION

Contact

Teri Gagliano - Events Coordinator

Address

Chez Vincent
Hannibal's Lounge

533 W. New England Avenue
511 W. New England Avenue
Winter Park, Fl. 32789

Phone

Chez Vincent
Hannibal's Lounge

407-599-2929
407-629-4865

Email

chez@cfl.rr.com

Websites

Chez Vincent
Hannibal's Lounge

www.chezvincent.com
www.hannibalslounge.com

Menu Selections
cocktail

pre-fixe menu, dinner menu,
social menu

Credit Cards
Visa

American Express, Master Card,

Parking
parking
Handicapped Access

free restaurant parking & garage
Chez Vincent, Hannibal's Lounge

BOOKING AN EVENING EVENT AT CHEZ VINCENT, HANNIBAL'S OR THE WINE CELLAR

Any of our Wait staff, Manager or Banquet Coordinator would be happy to place a 48-hour courtesy hold on an available date and time slot in Chez Vincent, Hannibal's Lounge or The Wine Cellar.

To begin the process of booking your reservation the Banquet Coordinator, Teri Gagliano, will contact you with a booking form to be completed and sent back with a credit card authorization. Once the booking form is received with the deposit you will receive a confirmation e-mail.

To host an event in **The Wine Cellar**, a minimum of 10 guests required.

To host a private event in **Chez Vincent** a food and beverage minimum will apply. The food and beverage minimum is defined as the total food and beverage sales prior to the service charges and tax. The minimums are based on the evening and time slot selected.

To host a private event in **Hannibal's Lounge** a food and beverage minimum will apply. The food and beverage minimum is defined as the total food and beverage sales prior to the service charges and tax. The minimums are based on the evening and time slot selected.

An outdoor wine bar and social area (weather permitting) for \$150.00

There is no room rental fee for **The Wine Cellar**.

There is a \$250.00 set up and break down for private parties in **Hannibal's** that require moving of furniture and changing the table configurations.

If your total bill, prior to service charges and tax, falls short of reaching the food and beverage minimum the difference will be billed as a miscellaneous fee.

A final guarantee of guests attending will be required two days prior to your event.

All charges will be made to the credit card on file, unless another form of payment is presented on the evening of your event.

We regret that separate checks cannot be prepared for group events.

The Wine Cellar

\$43 Menu

Appetizer:

Traditional escargot in butter, parsley and garlic

Or

Mussels in a white wine cream sauce

Or

Soupe du jour

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### **Salad:**

*Warm Goat Cheese Salad*

*Warm goat cheese salad with roasted pumpkin seeds with a balsamic vinaigrette*

*Or*

*Caesar Salad*

*Tossed Romaine lettuce with Parmesan and Caesar dressing*

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Entree

Fresh poached salmon with a raspberry and liqueur reduction

*Pasta with a white wine cream sauce
and fresh sautéed seasonal vegetables*

*Sautéed Chicken breast with shitake mushrooms, bell peppers
& Swiss cheese in a country Dijon sauce*

Dessert:

Bavarois

Chocolate and raspberry mousse with a mango sauce

Or

Crème Brulee

all items are seasonal and subject to change
all food and beverage is subject to 6.5% sales tax, 20% gratuity
soda, tea & coffee drink package for \$3

Customized menus available

\$49 Menu

Appetizer:

Medley of seafood
in a puff pastry *with a saffron sauce*

Crab Cake
with a Mango Provençale sauce

Quail with a raspberry sauce

French Onion soup

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### **Salad:**

Warm Goat Cheese Salad  
*Warm goat cheese salad with roasted pumpkin  
seeds with a balsamic vinaigrette*

Or

Caesar Salad

### **Entrée:**

Grouper Provencal  
*Fresh Grouper with sautéed onions, tomatoes,  
garlic, fresh basil & white wine sauce*

Filet Mignon  
*with a cracked black pepper and cognac sauce*

Magret de canard  
*Sautéed Duck Breast in a Grand Marnier sauce*

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Dessert:

3 layer chocolate cake with a raspberry coulis

Crème Brulee

all items are seasonal and subject to change
all food and beverage is subject to 6.5% sales tax, 20% gratuity
soda, tea & coffee drink package for \$3

Customized menus available

\$67 Menu

First Course:

Portobello Mushroom

with sautéed leeks topped with scallop
and tomato coulis with crawfish

Lamb loin

stuffed with asparagus topped
with sauce au bleu and champagne risotto

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### Second Course:

#### **Salade au bleu**

Salad with blue cheese, diced apples  
and walnuts with a lemon vinaigrette

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Main Course:

Filet Mignon & Rack of Lamb

Filet Mignon with cracked black pepper, shallots and cognac sauce &
Rack of Lamb with a blue cheese sauce

Tuna and Shrimp

With roasted red bell peppers and beurre blanc sauce

Sautéed Chicken Breast & Duck a l'orange

Sautéed Chicken breast with a country Dijon sauce &
Duck with a Grand Marnier sauce

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### Dessert:

Assortment of mini crème brûlées

3-layer Chocolate cake with a raspberry coulis

all items are seasonal and subject to change  
all food and beverage is subject to 6.5% sales tax, 20% gratuity

\*\*Wine Cellar is **NOT** handicap accessible\*\*

\*\*We do not offer separate checks\*\*

\*\*\*\$25.00 Cork fee per 750 ml. bottle only 1 allowed per group\*\*\*

## CAPACITY

| LOCATION          | BANQUET (SEATED) | RECEPTION |
|-------------------|------------------|-----------|
| CHEZ VINCENT      | 75               |           |
| HANNIBAL'S LOUNGE | 110              | 100+      |
| THE WINE CELLAR   | 30               |           |

## AUDIO VISUAL EQUIPMENT

- Wireless High-Speed Internet Access
- Projector Screen - Hannibal's
- LED Screen Television Power Point - Wine Cellar
- Surround Sound System - Hannibal's
- Phone Access
- iPod Hook-Up

# PAYMENT FOR GROUP BOOKINGS DEPOSIT

Restaurant

(please circle)

Chez Vincent  
Hannibal's Lounge  
Wine Cellar

Booking Name

\_\_\_\_\_

Booking Date

\_\_\_\_\_

Booking Time

\_\_\_\_\_

Number of Guests

\_\_\_\_\_

Final number must be confirmed in email 48 hours prior to event or above number of guests will be charged. Final headcount will be charged.

Menu

\_\_\_\_\_

Contact Name

\_\_\_\_\_

Email Address

\_\_\_\_\_

Work Number

\_( ) \_\_\_\_\_

Mobile Number

\_( ) \_\_\_\_\_

Credit Card

\_\_\_\_\_

Exp. Date & CVV Code

\_\_\_\_\_

**Billing Zip Code**

\_\_\_\_\_

(please scan and email to: [chez@cfl.rr.com](mailto:chez@cfl.rr.com))

OR

Check #

\_\_\_\_\_

To be mailed to: (please put date of event on the memo line)

**Chez Vincent, Inc.**

533 W. New England Ave

Winter Park, Fl. 32789

**\*\*A \$250.00 non-refundable deposit required for booking\*\***



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Social Cocktail Receptions for **Hannibal's Lounge** private events

Open Bar – (\$) based on consumption

WE can customize a drink program for your event

hors d'oeuvres \$26

Mini brie puff pastry

Bruschetta with tomato, onion & basil

Bruschetta with Steak & Mozzarella

Artichoke Dip with toast points

Mini Slider burgers (blue cheese, sundried tomato & Swiss)

Beef Wellington

Additional items available

Ahi Tuna with a Grand Marnier sauce \$6

Mini Quail wrapped with bacon \$5

Mini potatoes with caviar and crème fraiche \$5

Bacon wrapped scallops \$5

Chicken on Skewer \$5

Chef Vincent can also prepare items not listed above

all items are seasonal and subject to chang



## EVENTS

Chez Vincent, Hannibal's Lounge and The Wine Cellar offer a beautiful setting for your event. Whether your event would like a 4 course plated meal or a cocktail style social we have great food with Chef Vincent's French flare and a stunning setting. Chez Vincent has been the place for 23 years in the artsy and renovated Hannibal Square. Adding Hannibal's and The Wine Cellar 7 years ago.



The Wine Cellar is beautiful private wine cellar that seats up to 30 guest. Perfect for smaller parties and rehearsal dinners



Outdoor social area with wine bar for