

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

\$41 Menu

Appetizer:

Sautéed snails baked in a puff pastry with a Port wine sauce

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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Entrée:

Sautéed Corvina

with fresh tarragon & a touch of cream

Or

Filet Mignon

Filet Mignon with a cracked black pepper and cognac sauce

Or

Magret de canard

Sautéed Duck Breast in a Grand Marnier sauce

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### **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

Customized menus available

## \$47 Menu

### **Appetizer:**

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

Crab Cake  
*with a Mango Provencale 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

Venison
with a sundried cherry Port sauce

~~~~~

### **Dessert:**

Crepe a la vanilla with a warm chocolate sauce

Crème Brulee

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

Customized menus available

## \$65 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 brulees

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
- LED Screen Television Power Point
- Surround Sound System
- Phone Access
- DVD Player
- 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 48 hours prior to event or above number of guests will be charged

Menu

Contact Name

Email Address

Work Number

_(_____)_____

Mobile Number

_(_____)_____

Credit Card

Exp. Date & CVV Code

(please scan and email to: 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 \$100.00 non-refundable deposit required for lunch booking

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



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 \$25

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 change
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Private Plated Dinner Events Hannibal's Lounge or Chez Vincent

*All private events a cocktail hour and passed hors d'oeuvres available
Example: mini brie puff pastry, bruscetta & mini beef wellington \$8 p/p*

\$34 Menu

Appetizer

Chef's Pate

Smoked Salmon with capers & mini toast

Cream of mushroom soup

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

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### **Entrees**

Fresh poached salmon with a raspberry and liqueur reduction

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

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

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Dessert

Bavarois Chocolate and raspberry mousse
with a mango sauce

Crème Brulee

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Customized menus available

\$41 Menu

Appetizer

Sautéed snails baked in a puff pastry
with a Port wine sauce

Mussels in a white wine cream sauce

Soupe du jour

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### **Salad**

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

Caesar Salad

Tossed Romaine lettuce with Parmesan and Caesar dressing

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Entrée

Sautéed Corvina
with fresh tarragon & a touch of cream

Filet Mignon

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**

#### **Bavarois**

Chocolate and raspberry  
mousse with a mango sauce

Crème Brulee

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in a puff pastry with a saffron sauce

Crab Cake  
with a Mango Provencale sauce

Quail with a raspberry sauce

French Onion soup

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Salad

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

Or

Caesar Salad

Entrée

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

Filet Mignon
with a cracked black pepper and cognac sauce

Venison
with a sundried cherry Port sauce

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### **Dessert**

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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

#### **Autruche**

Filet of Ostrich with a Port wine cherry 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
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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 17 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