

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

pre-fixe menu, dinner menu, cocktail
social menu

Credit Cards

American Express, Master Card, Visa

Parking parking

free restaurant parking & garage

Handicapped Access

Chez Vincent, Hannibal's Lounge

BOOKING A LUNCH 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 lunch event in **Chez Vincent** a \$150.00 room fee charge will apply.

To host a private lunch event in **Hannibal's Lounge** a \$200.00 room fee charge will apply.

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

There is a \$250.00 set up and break down for private parties in **Chez Vincent & Hannibal's** that require removal of tables and breakdown of the current room layout to accommodate a dance floor or DJ.

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

\$22 Menu

Starter

Cream of Mushroom Soup
Our signature cream of mushroom soup

French Onion Soup

Bed of greens with carrots & tomatoes and the
Chef's creamy dressing

Entrée

Snapper

Fresh Snapper with tarragon, white vermouth,
seafood fumet & a touch of cream

Pork Tenderloin

Roasted pork tenderloin with a country Dijon mustard sauce

Chicken Normand

Sautéed Chicken Breast with mushrooms, diced apples
Calvados liqueur and a touch of cream

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

\$29 Menu

Starter

Soup of the day

Smoked Salmon

Pate du Chef

Escargot baked in a puff pastry with a Port wine sauce

Salad

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

Traditional Caesar salad

Entrée

Grouper Provençal

Fresh Grouper with sautéed onions, tomatoes, garlic and
fresh basil in a white wine sauce

Chicken Normand

Sautéed chicken breast with mushrooms, diced apples,
shallots, calvados liqueur

Steak au Poivre

Filet Mignon with cracked black pepper, shallots & cognac

Dessert

Crepe a la vanilla

Warm crepe with vanilla ice cream and chocolate 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

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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

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 \$26 p/p

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

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soda, tea & coffee drink package for \$3

Private Plated Lunch Events Hannibal's Lounge or Chez Vincent

All private events a cocktail hour and passed hors d'oeuvres available

\$18.50 Menu

Starter:

Warm Goat cheese on a bed of baby lettuce
with roasted pumpkin seeds &
a raspberry vinaigrette dressing

Entrée

Salmon Framboise
Fresh poached salmon with a raspberry sauce

Chicken Normand
Sautéed Chicken Breast with mushrooms, diced apples
Calvados liqueur and a touch of cream

Crepe Bourguignon
Sautéed beef tenderloin tips and mushrooms in a
Burgundy wine sauce

Dessert:

Bavarois
Chocolate and raspberry mousse with a mango sauce

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soda, tea & coffee drink package for \$3

Customized menus available

\$22 Menu

Starter

Cream of Mushroom Soup

Our signature cream of mushroom soup

French Onion Soup

Bed of greens with carrots & tomatoes and the
Chef's creamy dressing

Entrée

Snapper

Fresh Snapper with tarragon, white vermouth,
seafood fumet & a touch of cream

Pork Tenderloin

Roasted pork tenderloin with a country Dijon mustard sauce

Chicken Normand

Sautéed Chicken Breast with mushrooms, diced apples
Calvados liqueur and a touch of cream

Dessert

Bavarois

Chocolate and raspberry mousse with a mango sauce

Or

Crème Brulee

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Soup of the day

Smoked Salmon

Pate du Chef

Escargot baked in a puff pastry with a Port wine sauce

Salad

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

Traditional Caesar salad

Entrée

Grouper Provençal

Fresh Grouper with sautéed onions, tomatoes, garlic and
fresh basil in a white wine sauce

Chicken Normand

Sautéed chicken breast with mushrooms, diced apples,
shallots, calvados liqueur

Steak au Poivre

Filet Mignon with cracked black pepper, shallots & cognac

Entrée:

Crepe a la vanilla

Warm crepe with vanilla ice cream and chocolate sauce

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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

