

dinner private dining price list

*note ~ receipt of attached menus does not guarantee space.
event space should not be considered guaranteed until
a deposit and signed contract is received by restaurant.*

thank you for expressing an interest in daryl wine bar and restaurant. our goal is to make your event unique and memorable. we offer a variety of menus that can be tailored to your banquet needs. chef david drake uses the freshest ingredients available to create intense, flavorful modern cuisine. to compliment your fare, you may choose wine from our award-winning list of over 400 selections. our experience and attention to every detail will enable you to enjoy your special occasion, and the company of your guests, without concern. it would be my pleasure to answer any questions you might have regarding a private function at daryl.

please feel free to contact me at 732.253.7780.

sincerely,

lee chasalow
director of operations
daryl wine bar and restaurant

space descriptions and capacities

our private room closes off from the restaurant with glass doors and windows and seats up to 25 guests. our private room has full audio visual capabilities including a 50 inch flat panel lcd television, computer hookups for powerpoint presentations, cable television and separate music and lighting controls.

the entire restaurant can accommodate up to 76 guests for a seated dinner or 120 guests for a reception

additional charges

a 20% gratuity is applied to all food and beverage charges,
and a sales tax of 7% is applied to the total charges, excluding gratuity

audio visual charges

\$50 for use of powerpoint equipment and 50 inch flat panel lcd television

coat check fee

a \$1 per person fee will be applied to all restaurant buyout events when seasonally appropriate

space minimums

there is a \$900 food and beverage minimum to use the **private room** sunday through thursday

there is a \$2,000 food and beverage minimum to use the **private room** on friday and saturday

there is a \$5,500 food and beverage minimum to use **the entire restaurant** sunday through thursday

there is a \$10,500 food and beverage minimum to use **the entire restaurant** on friday and saturday

we recommend

doug and mark roberts florals @ 732.828.1107

reception beverage options

bar option 1 ~ \$20 per person for the first hour, \$8 per person for each additional hour

open bar to include

premium and house liquor, beer, sommelier's selection of wine
assorted mineral waters and soft drinks
(wine upgrades available upon request - charges vary)

bar option 2 ~ all beverages on consumption

bar to include

premium and house liquor, beer, all mixers and soft drinks

sommelier's selection of wines ~ \$35 per bottle

sommelier's selection of sparkling wines and champagne ~ \$55 per bottle

your selection of wine ~ priced as per list

(wines must be chosen at least 2 weeks in advance to guarantee selection)

reception stationary tapas

partial raw bar ~ \$12 per person per hour with reception
clams, oysters, mussels, and traditional garnish

full raw bar ~ \$24 per person per hour with reception
clams, oysters, mussels, shrimp and lobster

daryl shrimp cocktail ~ \$350 per 100 pieces
horseradish, cocktail sauce and lemon

cheese display ~ \$14 per person
chef selection of 4 cheeses with
seasonal roasted fruit and toasted baguette

daryl cold table ~ \$10 per person
an assortment of imported and domestic artisanal cheeses with seasonal fruit
crudités of raw seasonal vegetables with dipping sauces
steamed asparagus with sliced serrano ham, marinated wild mushrooms
assorted house made breads

paella station ~ \$14 per person
pasta - shellfish, tomatoes, saffron and smoked paprika
rice – chicken/ chorizo or combination

all prices subject to 7% sales tax and 20% gratuity
menu items subject to seasonal change

passed tapas

cold

vegetarian

goat cheese filled cherry tomatoes, dehydrated black olive vinaigrette
vegetable summer rolls (rice paper), avocado salsa
spanish omelet cubes, whisky sauce
gazpacho shooter
avocado and lime mousse
marinated leeks, romesco sauce

fish

scallop ceviche, bloody Mary shot
shrimp toast, sesame soy glaze
oyster, seaweed, manzanilla gelée
salt cod and orange supreme salad on lettuce spoons
tuna tartar on crisp crackers, spiced ponzu

meat

grilled croutons with serrano ham and tomato concassé

hot

vegetarian

assorted coca (spanish style pizza)
cauliflower fritters

fish

brandade of cod, garlic confit aioli
potato encrusted scallops
fried oysters, orange soy dipping sauce
seared squid, lemon confit skewer, lemon aioli sauce
octopus and potato skewer, spanish paprika oil
shrimp "tempura", mango lime dipping sauce
serrano ham wrapped shrimp
arepas with crème fraiche and caviar

meat

paella risotto balls
asparagus, serrano ham bundles on toast
mini burgers, homemade ketchup, bacon and cheese
braised pork stuffed mushroom
roast lamb skewers, honey aioli
grilled beef satay, sambal sauce

passed tapas ~ choose six

½ hour \$9 per person

1 hour \$13 per person

also available ~ "chef's selection" of six passed tapas

½ hour \$7 per person

1 hour \$10 per person

all prices subject to 7% sales tax and 20% gratuity
menu items subject to seasonal change

cocktail reception packages

cocktail reception (no stations)

beverages ~ premium liquor, beer, soda and juice,
sommelier's selection of sparkling, white and red wines

tapas

chef's selection of six passed tapas

food and beverage charges
three hours ~ \$54 per person
beer wine and soda only ~ subtract \$10 per person

cocktail reception with passed tapas and cold table

beverages ~ premium liquor, beer, soda and juice
sommelier's selection of sparkling, white and red wines

tapas

your choice of six passed tapas

daryl cold table

an assortment of imported and domestic artisanal cheeses with seasonal fruit
crudités of raw seasonal vegetables with dipping sauces
steamed asparagus with sliced serrano ham, marinated wild mushrooms
assorted breads

food and beverage charges
three hours ~ \$66 per person
beer wine and soda only ~ subtract \$10 per person

cocktail reception with passed tapas, cold table and paella station

beverages ~ premium liquor, beer, soda and juice
sommelier's selection of sparkling, white and red wines

tapas

your choice of six passed tapas

daryl cold table

an assortment of imported and domestic artisanal cheeses with seasonal fruit
crudités of raw seasonal vegetables with dipping sauces
steamed asparagus with sliced serrano ham, marinated wild mushrooms
assorted breads

paella station

rice ~ chicken, chorizo

pasta ~ clams, shrimp, tomatoes, saffron and smoked paprika

food and beverage charges
three hours ~ \$81 per person
beer wine and soda only ~ subtract \$10 per person

all prices subject to 7% sales tax and 20% gratuity
menu items subject to seasonal change

sharing style served dinner

small plates and salads

watercress, red onion, orange salad, banyuls dressing
warm potato salad, caper berries and scallions
daryl's house salad, idiazabal cheese, sherry vinaigrette, tomato
tuna watermelon tartar, shiso, ginger, jicama
baby squid, chick peas, lemon aioli, baby greens salad
croquettes of brandade, piquillo pepper sauce

larger plates

fowl

roast chicken breast, black peppercorn jus, boston bib lettuce with warm vinaigrette
pan seared squab and leg confit, pardina lentils, sherry reduction

meat

flat iron steak, watercress and roasted shallots. red wine sauce
roasted herb and spice crusted pork loin, red onion confiture
oven baked lamb saddle roulade with hazelnut pesto, Provençal olive sauce

seafood

chef's selection of fresh fish, pan seared, shaved fennel citrus salad, roasted shallot-saffron oil
serrano ham stuffed trout, capers, parsley white wine sauce
prince edward mussels basquaise, chorizo, onions, red peppers, white wine
fideos ~ angel hair pasta, sofrito, shrimp,

vegetables

white italian polenta, rosemary, pignoli chantilly
mediterranean "broken" potatoes
baby spinach with raisins and pinenuts
roasted seasonal vegetables with romesco sauce
traditional ratatouille

dessert

baked apple spring roll, dried fruit chutney, balsamic reduction, lemon ice cream
taste of crème brûlée, four varieties, chef's selection
chocolate napoleon, devil's food cake, passion fruit coulis, chocolate mousse, cocoa nibs
the "p, b and j", peanut butter mousse, chocolate glaze, raspberry thyme gelée
chocolate ganache tart, salted caramel, fleur de sel
assorted ice cream or sorbet
coffee and tea

\$52 per person ~ two small plates, two large plates, two vegetables, two desserts
\$62 per person ~ three small plates, three large plates, three vegetables, three desserts
\$72 per person ~ four small plates, four large plates, four vegetables, four desserts
all dishes are served family style

all prices subject to 7% sales tax and 20% gratuity
menu items subject to seasonal change

reception and station dinner

tapas

your choice of six passed tapas

cold table

an assortment of imported and domestic artisanal cheeses with seasonal fruit
crudités of raw seasonal vegetables with dipping sauces
steamed asparagus with sliced serrano ham, marinated wild mushrooms
assorted breads

made to order salad station

mixed greens and spinach
assorted vegetables and dressing

paella station

rice - chicken/ chorizo or combination
pasta - clams, shrimp, tomatoes, saffron and smoked paprika

carving stations (choose two)

pulled pork station

slow cooked pork shoulder with braised mushrooms

oven baked lamb station

oven baked lamb saddle roulade with hazelnut pesto, provençal olive sauce

flat iron steak carving station

flat iron steak carved to order with white italian polenta
assorted house made breads

dessert station

assorted mini desserts and chocolates

coffee and tea

\$79 per person

price does not include beverages

based on a minimum of 55 guests

\$100 carving fee per buffet

all prices subject to 7% sales tax and 20% gratuity
menu items subject to seasonal change