

# Events Brochure

We're Here to Assist You Every Step of the Way.

\*Out of precautions of Covid-19 the number of guests per group may be limited.

\*Menus are subject to change.



## SONOMA IN THE HEIGHTS

713-864-9463 (WINE BAR)

832-374-0831 (CELL)

801 STUDEWOOD ST.  
HOUSTON, TX 77007  
(AT 8TH STREET)



## SONOMA UPPER KIRBY

713-864-9463 (WINE BAR)

832-374-0831 (CELL)

2720 RICHMOND AVE.  
HOUSTON, TX 77098  
(ONE BLOCK WEST OF KIRBY)



## THE HEIGHTS

01

The dining room accommodates up to 20 guests seated or 30 for a passed wine and food mix-and-mingle.



02

The lounge tables/couch area combined with the bar can be booked for a mix-and-mingle happy hour for up to 30 guests.



03

The downstairs patio can be booked for a seated reservation up to 15 guests or as an add-on to the dining room for additional space.



04

The rooftop patio can be booked for a seated dinner or guided wine tasting for up to 20 guests or a mix-and-mingle for up to 30.



## UPPER KIRBY

01

Entire establishment utilizing the front patio with cocktail tables and red carpet entrance. Up to 100 guests.



02

The bar and dining area with couches can be booked for up to 40 guests. Combine this area with the other side of the wine wall for a total of 60 guests.



03

The private dining room will accommodate up to 14 seated or 20 cocktail. The 4K TV is available for use to show a slide or for a presentation.

# GROUP PACKAGES

We've designed group packages with crowd-pleasing items to help make planning your event easier while keeping a set budget in mind. Prices shown are for 2-hours with an open-wine-bar using the preselected wine & food choices. There is no set amount of wine bottles—it's usually an average of 2 to 3 glasses of wine per person. A 3rd hour may be added for \$15/person. The packages were carefully curated to provide value, therefore we ask for no substitutions. Additional platters may be added. You may also select a by-consumption option (when reserving an entire area) with a food & beverage spending minimum which is based on the day, date, number of guests and timeframe.

<p><b>PREMIER CRU PACKAGE - Wine &amp; Heavy Appetizers</b></p> <p><i>\$70/person + tax &amp; gratuity</i></p> <p><i>Includes room fee, preselected appetizer platters and open-wine-bar options for 2-hours.</i></p>	
2018 Walnut Block Sauvignon Blanc - Marlborough, New Zealand	
2019 Barnett Vineyards Chardonnay - Napa Valley, California	
2018 Banshee Pinot Noir - Sonoma Coast, California	
2018 Felino Malbec - Mendoza, Argentina	
Artisan cheese, charcuterie display board and accouterments	
Heirloom tomato, fresh mozzarella, evoo and fresh basil	
Crab cakes (1-oz.) with champagne butter	
Organic chicken skewers with pesto	
44 Farms & whitherst pork meatballs with a sweet tomato broth	
Dark chocolate covered strawberries	

<p><b>CRU PACKAGE - Wine &amp; Small Bites</b></p> <p><i>\$55/person + tax &amp; gratuity</i></p> <p><i>Includes room fee, preselected appetizer platters and open-wine-bar options for 2-hours.</i></p>	
2018 Walnut Block Sauvignon Blanc - Marlborough, New Zealand	
2019 Barnett Vineyards Chardonnay - Napa Valley, California	
2018 Banshee Pinot Noir - Sonoma Coast, California	
2018 Felino Malbec - Mendoza, Argentina	
Artisan cheese, charcuterie display board and accouterments	
44 Farms beef empanadas with golden raisin, potato, avocado chimichurri	
Whitherst farms deviled eggs with black truffle cream	
Dark chocolate covered strawberries	



## A DAY SOIRÉE PACKAGE – Wine & Small Bites

*\$40/person + tax & gratuity (To be booked between 3pm and 6pm)  
Includes room fee, preselected appetizer platters and  
open-wine-bar options for 2-hours.*

NV Chambray Blanc de Blancs Sparkling – France

2019 La Fiera Pinot Grigio – Italy

2018 Olivares Rosé of Grenache – Spain

2018 Banshee Pinot Noir – Sonoma Coast, California

Artisan cheese, charcuterie display board and accouterments

Heirloom tomato, fresh mozzarella, evoo and fresh basil

Whitherst farms deviled eggs with black truffle cream

## GUIDED WINE & CHEESE TASTING with a Sommelier

*Starting at \$55/person + tax & gratuity and up based on tier of wines.  
Includes sommelier fee, personal pairing plate, tasting notes and guided  
flight sheet with 5 wines. Plan on 45 minutes to an hour for the tasting.  
You're welcome to stay and have dinner and enjoy the table longer. Wines may  
change based on host's theme of tasting. Listed below is our seasonal lineup.*

NV Zuccolo Brut Rosé Prosecco – Italy

2017 Love & Squalor Pinot Noir – Willamette Valley, Oregon

2018 Banshee Pinot Noir – Sonoma Coast, California

2017 Le Mistral Grenache/Syrah/Petit Verdot – Monterey County, CA

2017 Truchard Estates Cabernet Sauvignon – Carneros, Napa Valley, CA

Individual Pairing Plate with 5 Assorted Cheeses & Bites



PLATTER MENU	price per platter
Artisan cheese, charcuterie display board and accouterments (12")	\$90.00
Artisan cheese, charcuterie display board and accouterments (18")	\$150.00
Heirloom tomato, fresh mozzarella, evoo and fresh basil (12-skewers)	\$33.00
Whitherst farms deviled eggs with black truffle cream (15-halves)	\$30.00
Organic chicken skewers with pesto (2-oz. each)	\$30.00
Lump blue crab cakes with champagne butter (1-oz. each)(1-dozen)	\$39.00
44 Farms beef empanadas with golden raisin, potato, avocado chimichurri	\$48.00
44 Farms & whitherst pork meatballs, sweet tomato broth (1-dzn./2-oz.)	\$42.00
Crostini with dried mission fig, goat cheese and drizzles honey (1-dzn.)	\$30.00
Heirloom tomato bruschetta with grated parmesan (1-dzn.)	\$25.00
PIZZA	price per 10" pizza
MARGHERITA heirloom tomato, fresh mozzarella, basil	\$18.00
SONOMA artichoke, roma tomato, bresaola, roasted garlic pesto	\$19.00
BORDEAUX bresaola, Italian sausage, speck, grilled chicken, fresh jalapeno, mozzarella	\$22.00
MUSHROOM oyster, shiitake and hen of the woods mushrooms, goat cheese, arugula, white truffle oil	\$22.00
DUCK CONFIT free range duck, house cheese blend, balsamic reduction, micro greens	\$20.00
PEPPERONI house cheese blend, baby arugula	\$13.00

