



27 Coach Street
Canandaigua, NY 14424
585.329.8803

Private Events Information, Rates, and Details

- Our dining room—the “blue room”—can accommodate parties of 10-16 people. For events larger than 16 people, or for inquiries regarding dates or times outside our normal operating hours, please contact us by phone.
- All reservations for 10-16 people require a 25% deposit, nonrefundable within 48 hours of the event.
- Rates below represent a minimum charge for the room based on the options selected; food and wine will be charged against this minimum and the total price of the event may exceed the minimum.
- Minimum rates are subject to increase on Friday & Saturday.
- Rates do not include tax. A 20% gratuity will be added to the total exclusive of tax. Additional tip may be added at the discretion of the event host, for exceptional service.
- Private events include the use of the space for a total of two (2) hours.
- The per-person menu price for each event option includes the food menu as described. Wines will be selected from our “By The Glass” list and charged per bottle opened in addition to the menu price, against the minimum for each event package.
- Wines not described below, including those on our “By The Bottle” list, are subject to availability. Arrangements must be made at least 10 days in advance of the event, and will require a minimum purchase of three (3) bottles per wine.

Pintxo Private Event Light Menu (\$800 minimum)

Our light menu includes a few delicious bites for each guest, as well as a selection of three wines from our “By The Glass” list, which can be found on our [website](#).

Menu (\$40 per guest):

- Almonds / Mixed Olives / Snacks for the table
- Two of the following Pintxos (one skewer per guest):
 - o Gilda—pickled basque pepper, olive, anchovy
 - o Octopus—potato, olive, vinaigrette
 - o Chorizo Poached in Cider
 - o Seasonal Pintxo
- Charcuterie & Cheese for the table (one board per 4 guests)
- Small Cookies

Wine

- Up to three selections from our “By The Glass” list

Pintxo Private Event Standard Menu (\$1,200 minimum)

Our standard menu features a satisfying sampling of our menu, with a variety of exciting dishes for all to enjoy, as well as a selection of three wines from our “By The Glass” list, which can be found on our [website](#).

Menu (\$72 per guest):

- Almonds / Mixed Olives / Snacks for the table
- Two of the following Pintxos (one skewer per guest):
 - o Gilda—pickled basque pepper, olive, anchovy
 - o Octopus—potato, olive, vinaigrette
 - o Chorizo Poached in Cider
 - o Seasonal Pintxo
- Charcuterie and Cheese for the table (one board per 4 guests)
- House-made Bread and Butter
- One of the following:
 - o Goat Cheese & Caramelized Onion Tartine (one per guest)
 - o Tinned Fish (one per 3 guests)
- Sobrasada (one per 2 guests)
- Small Cookies

Wine

- Up to three selections from our “By The Glass” list

Pintxo Private Event Feast Menu (\$1,600 minimum)

Looking to pull out all the stops? Our feast menu showcases the best of our menu, a dazzling array of our delicious Pintxos, Tapas, and other signature dishes. Enjoy alongside up to five wines from our “By The Glass” list, which can be found on our [website](#).

Menu (\$112 per guest):

- Welcome Cocktail (one per guest)
- Almonds / Mixed Olives / Snacks for the table
- Three of the following Pintxos (one skewer per guest):
 - o Gilda—pickled basque pepper, olive, anchovy
 - o Octopus—potato, olive, vinaigrette
 - o Chorizo Poached in Cider
 - o Seasonal Pintxo
- House-made Bread “Con Tomate”
- Tinned Fish (one per 3 guests)
- Charcuterie and Cheese for the table (one board per 3 guests)
- Goat Cheese & Caramelized Onion Tartine (one per guest)
- Tortilla Española (one per guest)
- Sobrasada (one per 2 guests)
- Basque Cheesecake
- Small Cookies

Wine

- Up to four selections from our “By The Glass” list