



REVOLUTION

WINERY + KITCHEN

PRIVATE DINING MENUS

OUR PHILOSOPHY

We believe that good wine tells a story. At Revolution, our story is one that celebrates the diversity of our farms, our community, and our city. We invite you to become a member and celebrate these stories with us.

Our grapes are hand-harvested from local vineyards and brought to our winery in the heart of the city, on 29th and S Streets in Sacramento. Each of our vintages embodies a sense of place, reflecting the year's unique weather patterns and the rich soil of Northern California.

Experience the best wines of our region by joining our wine club today! Membership entitles you to club-exclusive wines, member only savings in our Restaurant on food and wine, two complimentary REV tastings with each visit, and quarterly pick-up parties.

#SACTEAUXPRIDE #REVINTHEWILD

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ASK US ABOUT OUR MEMBER SAVINGS
SAMANTHA PRUETT, EVENTS MANAGER
EVENTS@REV.WINE
ASK US TO SEE OUR EVENT SPACE

PRIVATE DINING PRICING

SIGNATURE MIXER

\$35 PER PERSON
CHOICE OF FOUR APPETIZERS

SIGNATURE LUNCH & BRUNCH

\$40 PER PERSON
ONE APPETIZER, ONE DESSERT, ONE ENTREE CHOICE FOR EACH GUEST

RENZO LUNCH & BRUNCH

\$50 PER PERSON
ONE APPETIZER, ONE SALAD, ONE DESSERT, ONE ENTREE CHOICE FOR EACH GUEST

SIGNATURE BRUNCH BUFFET

\$30 PER PERSON
CHOICE OF THREE ITEMS FROM BRUNCH MENU

SIGNATURE DINNER

\$65 PER PERSON
ONE SALAD, ONE ENTREE CHOICE FOR EACH GUEST, ONE DESSERT

RENZO DINNER

\$75 PER PERSON
ONE APPETIZER, ONE SALAD, ONE ENTREE CHOICE FOR EACH GUEST, ONE DESSERT

REVOLUTIONARY DINNER

\$85 PER PERSON
TWO APPETIZERS, ONE SALAD, ONE ENTREE CHOICE FOR EACH GUEST, TWO DESSERTS

ADD AN ADDITIONAL APPETIZER OR DESSERT FOR \$7 PER GUEST

PRIVATE DINING INFORMATION

ALLOW US TO HOST YOU IN OUR PRIVATE BARREL ROOM! ENJOY THE SECLUSION IN THE BARREL ROOM OF OUR WORKING WINERY, SURROUNDED BY BARRELS STACKED TO THE CEILING, TWINKLE LIGHTS, AND GOOD COMPANY.

PLEASE SCHEDULE A TOUR WITH THE EVENT COORDINATOR TO SEE THE BARREL ROOM.

MIXER STYLE EVENTS CAN ACCOMMODATE UP TO 70 GUESTS. FOR EVENTS LARGER THAN 50 GUESTS, REVOLUTION RECOMMENDS THE RENTAL OF ADDITIONAL COCKTAIL HIGH TOP TABLES, FOR AN ADDITIONAL FEE.

SEATED STYLE EVENTS CAN ACCOMMODATE UP TO 45 GUESTS. FOR SEATED EVENTS, REVOLUTION WILL RENT CHAIRS AND ADDITIONAL TABLES AS NEEDED, FOR AN ADDITIONAL FEE.

OUR CURRENT FOOD AND BEVERAGE MINIMUMS ARE AS FOLLOWS (SUBJECT TO CHANGE):

LUNCH: \$1,200

BRUNCH: \$1,200

DINNER: \$2,000

MIXER: \$1,500

RESERVING THE SPACE

IN ORDER TO RESERVE THE EVENT SPACE, A SIGNED CONTRACT STATING OUR FOOD AND BEVERAGE MINIMUM IS REQUIRED AS WELL AS A \$500 DEPOSIT CREDIT CARD TRANSACTION.

OUR BARREL ROOM HAS A TIME LIMIT OF 3 HOURS. ADDITIONAL TIME CAN BE ARRANGED FOR \$200 EACH ADDITIONAL HOUR.

ROOM FEE

A \$500 ROOM FEE IS INCLUDED FOR EACH EVENT. THIS FEE INCLUDES DEDICATED SERVERS, A PRIVATE BAR, FLORAL ARRANGEMENTS, LINENS, TWINKLE STRING LIGHTS, PLATES AND FLATWARE, A WATER STATION, GUEST ENTREE CARDS (IF NECESSARY), AND MUSIC AMPLIFIED THROUGH OUR SOUND SYSTEM. SEATED EVENTS ARE SUBJECT TO EXTRA RENTAL CHARGES.

BAR

REVOLUTION'S BARREL ROOM INCLUDES A PRIVATE BAR WITH YOUR CHOICE OF WINE, BEER, AND NON ALCOHOLIC BEVERAGES TO BE SERVED. NO HOST BARS ARE OFFERED. NO HOST BARS ARE CARD PAYMENTS ONLY AND WILL HAVE A SERVICE GRATUITY INCLUDED ON EACH TAB.

A COMPLIMENTARY WINE TASTING APPOINTMENT CAN BE SCHEDULED WITH THE EVENT COORDINATOR FOR YOU TO CHOOSE YOUR WINES FOR YOUR EVENT.

WINE CLUB MEMBERS

OUR WINE CLUB MEMBERS RECEIVE THEIR DISCOUNT ON WINE SERVED AT THE PRIVATE EVENT BAR. MEMBERS WILL ALSO RECEIVE A SPECIAL DISCOUNT ON THEIR INVOICE, SUBJECT TO EVENT STYLE.

CANCELLATIONS

NOTICE OF CANCELLATION IS REQUIRED 7 DAYS PRIOR TO THE EVENT. IF PROPER NOTICE IS NOT RECEIVED, REVOLUTION RESERVES THE RIGHT TO KEEP THE DEPOSIT PAYMENT AND HAS THE OPPORTUNITY TO INVOICE THE GUEST FOR THE CONTRACTED FOOD AND BEVERAGE MINIMUM.

MENU & GUEST GUARANTEE

MENU SELECTIONS ARE REQUIRED A MINIMUM OF 10 DAYS PRIOR TO THE EVENT. FINAL GUEST COUNT IS REQUIRED A MINIMUM OF 7 DAYS PRIOR TO THE EVENT.

DECORATIONS

DECOR SUCH AS CENTERPIECES AND BALLOONS ARE WELCOME! REVOLUTION ASKS THAT GLITTER AND CONFETTI ARE NOT INCLUDED IN DECOR.

ACCESS TO THE EVENT SPACE IS AVAILABLE 30 MINUTES PRIOR TO THE START TIME OF THE EVENT.

A CONSULTATION FOR ADDITIONAL FLORAL ARRANGEMENTS AND DECOR IS AVAILABLE FOR AN ADDITIONAL FEE.

PARKING

REVOLUTION IS LOCATED AT 2831 S ST, AT THE CORNER OF S AND 29TH STREETS. STREET PARKING IS WIDELY AVAILABLE AS WELL AS A SMALL PRIVATE PARKING LOT NEXT TO TEMPLE COFFEE.

PAYMENT

FULL PAYMENT IS DUE UPON THE CONCLUSION OF THE EVENT. MASTERCARD, VISA, DISCOVER, AND AMERICAN EXPRESS CREDIT CARDS ARE ACCEPTED. REVOLUTION DOES NOT ACCEPT PERSONAL OR BUSINESS CHECKS, AS WELL AS CASH. A 22% SERVICE CHARGE AND 8.75% CALIFORNIA SALES TAX WILL BE INCLUDED.

MISC CHARGES

CORKAGE FEE OF \$25 PER 750 ML BOTTLE

CAKE/DESSERT FEE OF \$2.50 PER GUEST

SENSORY TASTING OF \$30 PER GUEST / BARREL TASTING OF \$400



APPETIZERS



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CHARCUTERIE

chef's choice of cured meats and cheeses, accoutrements, crostinis (*v)(*gf)

SEASONAL BRUSCHETTA

melted brie, fruit compote, balsamic reduction, walnuts (*v)(*gf)

MEZZE PLATTER

herbed falafel, house-made hummus, warm pita, crudite, marinated olives (v)(*gf)

FIG & GOAT CHEESE TARTLETS

crispy phyllo shells, fig jam, goat cheese (*v)(gf)

SLIDERS

choice of: REV burger, pesto chicken, BLT (*v)(*gf)

FOCACCIA FLATBREAD

marinara, salami, provolone OR pesto, tomatoes, olives, burrata (*v)(*gf)

GRILLED SKEWERS

choice of chicken, beef, (sauce: teriyaki, chimichurri, BBQ)

MEATBALLS

ranch raised beef, house-made marinara or teriyaki (*v)(gf)

STUFFED MUSHROOMS

button mushrooms, savory sausage, parsley breadcrumbs (*v)(*gf)

TAQUITOS

Impossible meat, poblano, pico de gallo, avocado crema, green onion (v)(gf)

CHILI DOG BITES

crispy phyllo shells, bean chili, shredded cheddar, green onion(*v)(*gf)

VEGAN CRABCAKES

Jackfruit, cauliflower, fresh herbs, red bell pepper, tartar, chili oil (v)(gf)

(v) vegan (gf) gluten free
(*gf) gluten free upon request

**Some items contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness*



LUNCH



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CAESAR SALAD

crisp romaine, croutons, asiago, blackened capers, chives, lemon, house made caesar dressing (*v)(*gf)

MEDITERRANEAN SALAD

herbed falafel, hummus, vegan tzatziki, farm greens, kalamata olives, tomatoes, garlic chickpeas, microgreens, vinaigrette (v)(gf)

GRILLED BLACKENED SALMON

grilled salmon filet, roasted fingerling potatoes, seasonal vegetables, lemon butter sauce (gf)

LIME CURRY SHRIMP

tomato-cucumber salad, red onion, ginger-tamari vinaigrette, citrus quinoa (gf)

REV PASTA

choice of one: pomodoro, stroganoff, primavera, bolognese

RISOTTO

roasted seasonal vegetables, vegan cashew burrata, lemon, thyme, shallot, walnut parmesan (v)(gf)

PESTO CHICKEN SANDWICH

grilled chicken, pesto, arugula, tomato, provolone, ciabatta, side salad (gf)

BLT

bacon, lettuce, tomato, aioli, ciabatta, side salad (gf)

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(*gf) gluten free upon request

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ENTREES



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MEDITERRANEAN SALAD

herbed falafel, hummus, farm greens, olives, tomatoes, chickpeas, vinaigrette (v)(gf)

NEW YORK STEAK

grilled Tuscan marinated New York strip, roasted fingerling potatoes, seasonal vegetables, house made steak sauce (gf)

GRILLED CHICKEN

grilled marinated chicken, seasonal fresh fruit salsa, citrus quinoa (gf)

GRILLED BLACKENED SALMON

grilled salmon filet, roasted fingerling potatoes, seasonal vegetables, lemon butter sauce (gf)

LIME CURRY SHRIMP

tomato-cucumber salad, red onion, ginger-tamari vinaigrette, citrus quinoa (gf)

REV PASTA

choice of one: pomodoro, stroganoff, primavera, bolognese (*v)

LASAGNA

layers of marinara, ricotta, crumbled sausage, pesto (*v)

HARISSA BOWL

citrus-harissa roasted sweet potatoes & chickpeas, fava beans, herb-infused olive oil, nori dressing (v)(gf)

RISOTTO

roasted seasonal vegetables, vegan cashew burrata, lemon, thyme, shallot, walnut parmesan (v)(gf)

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BRUNCH



QUICHE

bacon, cheddar, sauteed onion, side salad

VEGGIE QUICHE

sauteed zucchini, yellow squash, red bell peppers, spinach, asiago, side salad

LOADED FINGERLING POTATOES

roasted fingerling potatoes, bacon, cheddar, green onions, spicy aioli (*v)(gf)

STEAK AND EGGS

grilled NY steak, scrambled eggs, roasted fingerling potatoes, spicy aioli (gf)

TARTINE

batard, smoked salmon, cream cheese, blackened capers, side salad (*v)(*gf)

LOADED AVOCADO TOAST

smashed avocado, red onion, feta, nut & seed mix, microgreens (v)(*gf)

SUNRISE SANDWICH

scrambled eggs, bacon, avocado, cheddar, spicy aioli, Acme brioche bun, side salad (*gf)

CHILAQUILES

crispy corn chips, vegan sausage, tofu scramble, salsa rojo, green onion, avocado, radish, vegan feta, lime crema, cilantro (v)(gf)

BERRY FRENCH TOAST

Acme pain de mie, house-made ricotta, berry compote, maple syrup

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DESSERTS



BROWNIES

house made rich chocolately brownies, powdered sugar (*v)(*gf)

LEMON BARS

shortbread crust topped with tart lemon curd, raspberry coulis (*v)(*gf)

HOUSEMADE COOKIES

chocolate chip, oatmeal, sugar (*v)(*gf)

CHEESECAKE

creamy filling with graham cracker crust, fresh berries (*v)(*gf)

CHOCOLATE TART

decadent chocolate tart with whipped cream, berry compote (*v)(*gf)

CITRUS BLUEBERRY OLIVE OIL CAKE

seasonal fresh citrus, glaze (*v)(*gf)

STRAWBERRY SHORTCAKE SANDWICHES

fluffy angel food cake, creamy strawberry whipped cream filling (*v)(*gf)

BEIGNETS

bananas, date caramel sauce, powdered sugar (v)(gf)

SMORES SQUARES

layered graham cracker, chocolate, toasted marshmallows (*v)(*gf)

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