

The entire page is framed by a decorative border consisting of multiple concentric squares. The squares are arranged in a grid-like pattern, with each square containing a smaller square in the center. The lines are thin and light gray, creating a subtle, geometric pattern around the central content.

THE
WINE
LOFT

WHERE CHARM FLOWS EFFORTLESSLY



Located in the heart of Downtown Birmingham's Loft District, The Wine Loft is one of the city's premier event venues. Situated on the ground floor of the historic Goodall-Brown Lofts, our building dates back to 1906 and boasts more than 5,000 square feet. With its exposed brick walls, high ceilings, innovative tabletops built on vintage radiators, and beautiful oversized windows overlooking 1st Avenue North, The Wine Loft offers a versatile and charming space for any occasion.



The Wine Loft is the ideal location for special occasions such as engagement parties, rehearsal dinners, wedding receptions, corporate events, holiday parties, retirement parties, and more. Whether for small groups or large events of up to 200 guests, The Wine Loft provides everything you need for a worry-free and memorable event.

OUR AMENITIES

- | | | |
|---|-----------------------|---|
| ▣ | Full Bar | ▣ |
| ▣ | In-House Catering | ▣ |
| ▣ | Valet Parking | ▣ |
| ▣ | Guest WiFi | ▣ |
| ▣ | In-House Audio | ▣ |
| ▣ | Microphones | ▣ |
| ▣ | 106" Projector Screen | ▣ |
| ▣ | Outdoor Patio | ▣ |
| ▣ | Televisions | ▣ |
| ▣ | Private Tasting Room | ▣ |

Buffet Style Catering

Our catering menu is designed to suit a variety of tastes and event styles, ranging from bite-sized items perfect for cocktail hour to full meals. Our buffet style selections allow your guests to enjoy delicious food while mingling. Feel free to mix and match items to create the perfect menu for your event. We are happy to assist you with menu planning. Outside catering is not permitted with the exception of cakes and/or a special dessert.

Curated Bar Services

A full selection of wine, bottled and draft beer, and liquor drinks is available. Draft beer options are sourced from local breweries and rotate seasonally. We offer three tiers of bar packages, which can be found on the last page of our catering menu. Each is priced per person, per hour.

A two-hour minimum is required for bar packages, and all adults over 21 must be included. Unlimited soft drinks, juices, and coffee are included in the cost. Shots and doubles are not included in bar packages or available for individual purchase during events. Guests must present a valid, physical ID.

Securing Your Booking

A down payment and signed contract are required to secure all bookings. The down payment will be applied to your bill. All down payments are non-refundable and the date is non-transferable. Additional down payments may be required prior to the date of the event. A 3.5% processing fee will be added to all credit card payments. Rental fees and minimum spend requirements vary. Please contact us for specific pricing information.

Commitments and Practices

Setup & Breakdown:

Unless noted otherwise in your agreement, you will have access to your event space one hour before the contracted start time for setup. Breakdown should be completed within 30 minutes of the contracted end time. For wedding-related events, additional setup and breakdown time will be negotiated. All setup/delivery times must be coordinated with The Wine Loft.

Outside Vendors:

All outside vendors must be approved prior to the event. Contact information for any and all outside vendors must be provided at least two weeks before the event date.

Security:

Security is required for most events. The cost is \$150 for three hours and will be booked by The Wine Loft. Additional fees will incur for extra time.

Microphones and Music:

A wireless microphone for announcements and/or speeches, as well as house sound, is provided for all events. A personalized playlist may be used. An approved band or DJ is permitted with venue approval.

We will maintain control over the content and volume.

Cakes:

A celebratory dessert(s) from an outside vendor may be brought in. Cake cutting services are required for an extra charge.

Florals and Decor:

Flower/table arrangements must be built/arranged offsite. No live candles, confetti, glitter, sequins, candy, or feathers are permitted. Balloons must be weighted, removed, and popped outside of the building. Balloon arches, backdrops, etc. must be free-standing. We do not allow anything to be taped to painted surfaces such as walls or poles.

All items brought into the venue must be removed by the end of the rental period. This includes, but is not limited to, boxes, florals, greenery, balloons/balloon arches, banners, or any other decorations/personal items. A cleanup fee will be charged if any items must be disposed of by our staff.

Valet Parking:

Valet services are optional for \$250 per valet. The company we contract with will determine the number of valets required based on specific event details. Valet fees are added to your contract with The Wine Loft.

Unconsumed Food:

The Wine Loft reserves the right to discard any leftover food items after the agreed-upon event time table, where there is a reasonable risk for foodborne illness to occur. Leftovers must be stored directly and at a safe, cold temperature.

Food Allergies:

The Wine Loft will take reasonable steps to minimize the risk of known allergens that are disclosed to us in writing. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy, milk, and other common allergens. Please be aware that we use a single kitchen for the preparation of all dishes, and as a result, we are unable to guarantee that any menu item can be completely free of allergens.

ALL VENDORS MUST ADHERE TO VENUE POLICIES/REQUIREMENTS



OUR
CATERING
MENU

Cubed Cheese Platter

\$55⁰⁰

A selection of cheeses, cubed and served with an assortment of crackers.

Fresh Fruit Bowl

\$60⁰⁰

A seasonal selection of the freshest, hand-cut fruits.

Wine Loft Pimento Cheese

\$60⁰⁰

A blend of smoked gouda, cheddar, and cream cheese with roasted red peppers and a touch of jalapeño warmth.
Served with artisan chips.

Hummus

\$50⁰⁰

Smooth and creamy hummus, served with a selection of crisp, artisanal chips.

Spinach and Artichoke Dip

\$50⁰⁰

A mixture of cream cheese, spinach, artichoke, and a blend of four cheeses. Paired with gourmet chips.

Vegetable Platter

\$60⁰⁰

A vibrant assortment of fresh vegetables, elegantly arranged and served with a classic ranch dressing.

Artisan Cheese Board

\$160⁰⁰

An impressive display of carefully selected cheeses, paired with salted nuts, dried fruits, and baguette bread.

Charcuterie Board

\$170⁰⁰

A chef's selection of gourmet meats, complemented by Dijon mustard, olives, cornichons, and warm, freshly baked bread.

Jumbo Shrimp Cocktail *50pc

\$85⁰⁰

Succulent jumbo shrimp served with a zesty cocktail sauce.

Smoked Salmon Display

\$175⁰⁰

Delicately smoked salmon filet presented on a bed of fresh greens, accompanied by capers, lemon Greek yogurt, and artisanal toast.

Hummus Board

\$185⁰⁰

Chef's selection of one hummus, two Mediterranean dips, and seasonal vegetables served with pita.

Artisan Salad

\$70⁰⁰

A blend of mixed greens, feta cheese, dried cranberries, grape tomatoes, and walnuts, paired with a balsamic vinaigrette.

Mushroom Canapés •50pc

\$75⁰⁰

Baguette bread topped with chopped assorted mushrooms and Gruyere cheese.

Stuffed Peppadews •50pc

\$75⁰⁰

Semi-sweet and slightly spicy peppadew peppers stuffed with goat cheese, herbs, and drizzled with a balsamic glaze.

BLT Bites •50pc

\$80⁰⁰

Tomato jam and candied bacon topped with greens on a toasted round.

Baked Brie Platter

\$70⁰⁰

Indulgent baked brie, drizzled with a balsamic reduction and vanilla honey, topped with sliced almonds. Served with freshly sliced baguette bread.

Thai Peanut Chicken Satays •50pc

\$75⁰⁰

Skewered chicken breast oven roasted in a Thai peanut sauce.
Also available in BBQ or Teriyaki

Breaded Chicken Tenders •40pc

\$85⁰⁰

Served with Honey Mustard, BBQ, Ranch, or Ketchup.

Teriyaki Filet Satays *50pc

Skewered filet mignon marinated in sweet teriyaki and oven roasted.

\$125⁰⁰
(MP)

Mini Crab Cakes *50pc

Miniature lump crab cakes served with a remoulade sauce.

\$120⁰⁰
(MP)

Bacon-Wrapped Scallops *50pc

Oven-roasted juicy scallops wrapped in crisp bacon.

\$125⁰⁰
(MP)

Mac-N-Cheese Bites *50pc

A creamy blend of four cheeses and elbow macaroni with a lightly crispy exterior.

\$115⁰⁰

Filet Mignon Salad

Filet mignon, feta cheese, dried cranberries, grape tomatoes, and walnuts, served with balsamic vinaigrette.

\$150⁰⁰
(MP)

Pork and Goat Cheese Sliders *50pc

Pulled pork on yeast rolls mixed with goat cheese and BBQ sauce.

\$150⁰⁰

Prime Rib Sliders

*50pc

\$250⁰⁰
(MP)

Thinly sliced prime rib served on rolls along with au jus and horseradish sauce on the slide.

Cheese Ravioli

\$185⁰⁰

Layered ravioli stuffed with a five-cheese blend, topped with basil tomato sauce, and mozzarella cheese.

Shrimp & Grits

\$200⁰⁰

Shrimp scampi served with goat cheese grits and pork sausage in a large chafing dish.

Filet Tenderloin

\$250⁰⁰
(MP)

A whole, roasted filet tenderloin sliced and served in au jus.

Assorted Sweets

\$75⁰⁰

An assortment of miniature desserts.



PRIX FIXE
ARRANGEMENTS

Bacon Wrapped Chicken Breast

Stuffed with parmesan cheese and spinach.

per guest \$25⁰⁰

Prime Rib Carving Station

Prime rib served with warm yeast rolls, au jus, and horseradish sauce.

Minimum of 50 orders required

Additional \$100 fee per 50 guest for carving station

per guest \$30⁰⁰ (MP)

All Prix Fixe options include 1 entrée and 2 side items.

Add salad and dessert: \$5 per person.

☐ Herb Roasted Potatoes ☐

☐ Garlic Mashed Potatoes ☐

☐ Macaroni and Cheese ☐

☐ Garlic Seasoned
Green Beans ☐

☐ Roasted Mixed
Vegetables ☐

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HOST BAR EXPERIENCES

The Classic

Selection of House Wines
Bottled and Draft Beer
Craft and Local Draft Options

\$12⁰⁰

per guest & hour

The Signature

Selection of House Wines
Bottled and Draft Beer
Mixed drinks featuring Tito's, Jack Daniels, Old Forester,
Bacardi, Beefeater, Dewar's and El Jimador

\$15⁰⁰

per guest & hour

The Deluxe

Selection of House Wines
Premium Liquor Selection
Full Bar Service including Specialty Cocktails

\$18⁰⁰

per guest & hour

Underage drinking and outside alcohol is not permitted under any circumstance and will result in the guest being asked to leave the premises. All bar packages feature unlimited non-alcoholic beverages with a two-hour minimum service requirement. Guests aged 21 and above must present valid ID. Please note, no shots or doubles are permitted as part of our service guidelines.

LET'S CREATE SOMETHING MEMORABLE

Kristin Warren
Events Manager

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