

COCINA 214

Cocina 214's private dining room, bar and patio are perfect locations for a variety of events. We have hosted many types of functions and would love to host your next gathering here!

FOOD & BEVERAGE (F&B) MINIMUMS

F&B minimums vary by day and by venue. 20% gratuity and 6.5% tax are applied towards this minimum.

SEATING TIMES

Select from the following seating times:

3-Hour Seating 5:00pm - 8:00pm or
8:30pm - 11:00pm

4-Hour Seating 11:30am - 3:30pm

5-Hour Seating 5:00pm - 10:00pm

To Make a Private Dining Reservation, please email Christine at: Party@Cocina214.com



BAR

Seats up to 75 people banquet- style and can accommodate up to 100 guests cocktail-style.

PATIO

Seats up to 50 people banquet- style and can accommodate up to 60 guests cocktail-style.

PRIVATE DINING ROOM

Seats up to 70 people banquet- style and can accommodate up to 80 guests cocktail-style.

BUY-OUT

Buy-out the entire restaurant. Inquire for more details.



FOOD PACKAGES

TEX-MEX

APPETIZERS

Select One For Sharing

Cocina Trio ■▲
Guacamole ●▲
Nacho Macho ■▲

ENTRÉES

One Per Guest

Brisket Tacos
Chicken Quesadilla
Beef Hardshell Tacos
Enchiladas de Pollo
The Tejas Salad (Naked Burrito) ●
The Tejas Salad with Grilled Chicken

DESSERT

For Sharing

Churros ■

\$20 Per Guest

TEJAS

APPETIZERS

Select Two For Sharing

Cocina Trio ■▲
Guacamole ●▲
Chicken Quesadilla

ENTRÉES

One Per Guest

Brisket Tacos
Oh My Mahi Fish Tacos ▲
Carnitas Tacos ▲
Enchiladas de Pollo
The Tejas Salad (Naked Burrito) ●
Chicken Fajitas

DESSERT

For Sharing

Churros ■

\$25 Per Guest

MAMACITA

APPETIZERS

Select Two For Sharing

Cocina Trio ■▲
Guacamole ●▲
Fried Avocado Bites ■
Chicken Quesadilla

ENTRÉES

One Per Guest

Oh My Mahi Fish Tacos ▲
Chicken Fajitas
Veggie Fajitas ■
Steak Street Tacos ▲
Chickira Tacos (Rotisserie Chicken Tacos)
Corn Crusted Mahi

DESSERT

Select Two For Sharing

Churros ■
Tres Leches Cake ■
Venezuelan Dark Chocolate Brownie ■

\$45 Per Guest

PRESIDENTE

APPETIZERS

Select Two For Sharing

Cocina Trio ■▲
Queso Fundido ■
Fried Avocado Bites ■
Chicken Quesadilla

ENTRÉES

One Per Guest

Carne Asada ▲
Fish out of Water (Snapper) Tacos
Cocina Aged NY Strip Steak ▲
Achiote Rotisserie Chicken
Corn Crusted Mahi
Veggie Fajitas ■

DESSERT

Select Two For Sharing

Churros ■
Tres Leches Cake ■
Venezuelan Dark Chocolate Brownie ■

\$75 Per Guest

SIDE SOUP OR SALAD

One Per Guest

Tortilla Soup or the 214 Salad
(Side Portion)

ALCOHOLIC BEVERAGE PACKAGES*

MARGARITAS, WINE & BEER

Include Spirits for an additional \$5 per person. Shots Excluded.

	3-HOUR <i>per person</i>	4-HOUR <i>per person</i>	5-HOUR <i>per person</i>
STANDARD <i>Includes Standard Margarita, Standard Wine, & Beer Selections. Add \$5 per person to include Spirits.</i>	\$40	\$45	\$50
PREMIUM <i>Includes Premium Margarita, Premium Wine, & Beer Selections. Add \$5 per person to include Spirits.</i>	\$50	\$55	\$60
SUPER-PREMIUM <i>Includes Super-Premium Margarita, Super-Premium Wine, & Beer Selections. Add \$5 per person to include Spirits.</i>	\$60	\$65	\$70

BEER SELECTIONS

Corona Premier Draft, DOS XX Lager Draft, Modelo Especial Draft, Negra Modelo Draft, Corona Bottle, Michelob Ultra Bottle, & Stella Artois Bottle

STANDARD SELECTIONS

MARGARITAS

214 Rocks, 214 Frozen, & the El Diablo

WINE

Kenwood Chardonnay, & 337 Cabernet

SPIRITS *Shots Excluded.*

Tito's Vodka, Bombay Gin, Bacardi Rum, & Maker's Mark

PREMIUM SELECTIONS

MARGARITAS *Select Four*

Standard Margarita Selections + The Orange Blossom, The Caliente, & The Blue Agave

WINE *Select Four*

Standard Wine Selections + Kendall Jackson Chardonnay, Kim Crawford Sauvignon Blanc, Trefethen Merlot, Kaiken Malbec, & Pali Wine Co. Pinot Noir

SPIRITS *Shots Excluded.*

Stoli Vodka, Tanqueray Gin, Captain Morgan Rum, & Jack Daniel's

SUPER-PREMIUM SELECTIONS

MARGARITAS *Select Four*

Premium Margarita Selections + The Park Ave Lux, Elderflower Margarita, Skinny Margarita, & Top Shelf Margarita

WINE *Select Four*

Premium Wine Selections + Emmolo Sauvignon Blanc, Trimbach Pinot Gris, & Justin Cabernet

SPIRITS *Shots Excluded.*

Grey Goose Vodka, Captain Morgan Rum, Hendrick's Gin, & Knob Creek

RESERVE WINES

Limited Quantities Available. By-the-Bottle Pricing.

RESERVE WINE SELECTIONS

Stag's Leap Karia Chardonnay, Napa Valley **\$65** | Jordan Chardonnay, Russian River Valley **\$70** | Duckhorn Merlot, Napa Valley **\$70** | Goldeneye Pinot Noir, Anderson Valley **\$95** | Justin, Isosceles, Paso Robles **\$120** | Flora Springs Trilogy, Napa Valley **\$125** | Caymus Cabernet Sauvignon, Napa Valley **\$150** | Overture, Napa Valley **\$280** | Opus One, Napa Valley **\$450**

CHAMPAGNE TOAST

4 oz pour, per person charge

STANDARD

Wycliff Brut
\$4 per person

PREMIUM

Roederer Estate Brut
\$8 per person

SUPER-PREMIUM

Perrier Jouet Grand Brut
\$18 per person

*Alcoholic Beverage Packages must be purchased with a Food Package. Alcoholic Beverage Packages are for guests who are at least 21 years of age and have a valid form of ID. We encourage people to drink responsibly and therefore have the right to stop serving alcoholic beverages to guests who are intoxicated and may be a danger to themselves or to others.

COCINA 214 AWARDS

*Cocina 214 is a contemporary Mexican and Tex-Mex kitchen that combines bold flavors with the freshest local ingredients - all served in a vibrant and elegant setting.
Cocina 214 has won over 80 awards and we look forward to hosting your event.*

2020

Orlando Magazine Dining Awards: Best Appetizers | Best Place for Cocktails (2nd) | Best Mexican (3rd) | Best Happy Hour (3rd)

2019

*Orlando Sentinel Foodie Awards: "Critics Choice" for Best Tex-Mex | "Reader's Choice Runner Up" for Best Happy Hour
Orlando Magazine Dining Awards: Best Mexican (8 years in a row) | Best Happy Hour | Best Place to Celebrate | Best Appetizers (2nd)
Winter Park Chamber Best of Winter Park: Best Happy Hour | Best Dinner Spot (Finalist) | Best Power Lunch (Finalist)*

2018

*Orlando Sentinel Foodie Awards: "Personal Favorite" for Best Tex-Mex
Orlando Magazine Dining Awards: Best Mexican (7 years in a row) | Best Happy Hour (2nd) | Best Place to Celebrate (3rd)
Scott Joseph Orlando Restaurant Guide: Best Tex-Mex | Best Happy Hour Foodster Award | Best Outdoor Seating
Orlando Magazine Women of the Year: Lambrine Macejewski, Co-Founder Cocina 214
Orlando Weekly Dining Awards: Best Mexican - Runner Up
Ovations Awards: Best Dinner Spot | Best Happy Hour
Orlando Weekly Dining Awards: Best Mexican (Runner Up)*

2017

*Orlando Sentinel Foodie Awards: Best Mexican
Orlando Magazine Dining Awards: Best Mexican (6 years in a row) | Best Happy Hour (2nd)
Scott Joseph Orlando Restaurant Guide: Best Tex-Mex*

2016

*Orlando Sentinel Foodie Awards: Best Mexican
Orlando Magazine Dining Awards: Best Mexican (5 years in a row) | Best Happy Hour | Best Cocktails | Best Place to Celebrate (2nd)
Ovations Awards: Best Caterer | Best Happy Hour | Best Restaurant (Finalist)*

2015

*Orlando Sentinel Best Bets Awards: Best Mexican
Orlando Sentinel Foodie Awards: Best Mexican
Orlando Magazine Dining Awards: Best Tex-Mex/Mexican (4 years in a row) | Best Happy Hour | Best Cocktails
Open Table Diner's Choice Awards: Good for Groups | Diner's Choice
Winter Park Magazine "The Influentials": Lambrine Macejewski, Co-Founder Cocina 214, named as the Entrepreneur
Winter Park Chamber of Commerce Awards: Nominated for Best Small Business of the Year (2 years in a row)
Ovations Awards: Best Happy Hour*

2014

*Orlando Sentinel Foodie Awards: Best Mexican
Orlando Magazine Dining Awards: Best Tex-Mex/Mexican (3 years in a row) | Best Happy Hour (3rd)
Taste of Winter Park: Best Dessert -Tres Leches
Orlando Life Silver Spoon Dining Awards: Best Mexican/Tex-Mex | Best Happy Hour | Best Appetizer | Best Cocktail
"Orange Blossom" | Best Dessert | Best Family Place*

2013

*Orlando Sentinel Foodie Awards: Best Mexican | Best Overall | Best Power Lunch | Best Brunch (Tied) | Best Tex-Mex (2nd)
Orlando Magazine Dining Awards: Best Tex-Mex/Mexican | Best Happy Hour (3rd)
Orlando A-List Awards: Best Mexican | Best Happy Hour
Open Table Diner's Choice Awards: Good for Groups*

2012

*Orlando Magazine Dining Awards: Best Tex-Mex/Mexican | Best New Restaurant (2nd)
Orlando Home & Leisure Silver Spoon Awards: Best Mexican | Best Happy Hour | Best Date Place | Best Take Out |
Best Appetizer (Guacamole) | Best Cocktail (Pop Rocks Margarita) | Best Family Place*

2011

*Orlando Home & Leisure Silver Spoon Awards: Best Upscale Casual Restaurant (3rd)
Orlando Business Journal Dining Awards: Best Place to Take a Client*