

# 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!

## 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.

## 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. Inquire for more details. Buy-Outs are also available.

## SEATING TIMES

Select from the following seating times:

### 3-Hour Seating

5:00 pm - 8:00 pm or 8:30 pm - 11:00 pm

### 4-Hour Seating

11:30 am - 3:30 pm

### 5-Hour Seating

5:00 pm - 10:00 pm

To Make a Private Dining Reservation,  
please email Christine at:  
[Party@Cocina214.com](mailto:Party@Cocina214.com)



# 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 75 awards and we look forward to hosting your event.*

## 2020

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

## 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 (2<sup>nd</sup> place)  
**Winter Park Chamber’s 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 (2<sup>nd</sup> Place) | Best Place to Celebrate (3<sup>rd</sup> Place)  
**Scott Joseph’s Orlando Restaurant Guide:** Best Tex-Mex | Best Happy Hour Foodster Award | Best Outdoor Seating  
**Orlando Magazine’s 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 (2<sup>nd</sup> Place)  
**Scott Joseph’s 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 (2<sup>nd</sup> Place)  
**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’s Diner’s Choice Awards:** Good for Groups | Diner’s Choice  
**Winter Park Magazine’s “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)

## 2014

**Orlando Sentinel-Foodie Awards:** Best Mexican  
**Orlando Magazine Dining Awards:** Best Tex-Mex/Mexican (3 years in a row) | Best Happy Hour (3<sup>rd</sup> Place)  
**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 (2<sup>nd</sup> Place)  
**Orlando Magazine Dining Awards:** Best Tex-Mex/Mexican | Best Happy Hour (3<sup>rd</sup> Place)  
**Orlando A-List Awards:** Best Mexican | Best Happy Hour  
**Open Table’s Diner’s Choice Awards:** Good for Groups

## 2012

**Orlando Magazine Dining Awards:** Best Tex-Mex/Mexican | Best New Restaurant (2<sup>nd</sup> Place)  
**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 (3<sup>rd</sup> Place)  
**Orlando Business Journal Dining Awards:** Best Place to Take a Client

# 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 ■

\$65 Per Guest

### SIDE SALAD

One Per Guest

Citrus Kale 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>
<b>STANDARD</b> <i>Includes Standard Margarita, Standard Wine, &amp; Beer Selections. Add \$5 per person to include Spirits.</i>	\$40	\$45	\$50
<b>PREMIUM</b> <i>Includes Premium Margarita, Premium Wine, &amp; Beer Selections. Add \$5 per person to include Spirits.</i>	\$50	\$55	\$60
<b>SUPER-PREMIUM</b> <i>Includes Super-Premium Margarita, Super-Premium Wine, &amp; 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.