

# 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](mailto: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 ■

\$25 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 ■

\$30 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>
<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 **\$95** | 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.*

## 2021

*Orlando Magazine Dining Awards: Best Happy Hour | Best Appetizers | Best Cocktails | Best Mexican (2<sup>nd</sup>)  
Winter Park Chamber of Commerce Best of Winter Park: Best Happy Hour*

## 2020

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

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