

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



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 70 awards and we look forward to hosting your event.*

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 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 (2nd Place) | Best Place to Celebrate (3rd 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 (2nd 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 (2nd 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 (3rd 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 (2nd Place)
Orlando Magazine Dining Awards: Best Tex-Mex/Mexican | Best Happy Hour (3rd 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 (2nd 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 (3rd 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

Isidro's Caesar Salad
(Side Portion)

BEVERAGE PACKAGES

MARGARITAS, WINE & BEER

Include Spirits for an additional \$5 per person

	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>	\$25	\$30	\$35
PREMIUM <i>Includes Premium Margarita, Premium Wine, & Beer Selections. Add \$5 per person to include Spirits.</i>	\$35	\$40	\$45
SUPER-PREMIUM <i>Includes Super-Premium Margarita, Super-Premium Wine, & Beer Selections. Add \$5 per person to include Spirits.</i>	\$45	\$50	\$55

BEER SELECTIONS

Corona Light 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

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, JNSQ Rosè Cru, Trefethen Merlot, Kaiken Malbec, & Pali Wine Co. Pinot Noir

SPIRITS

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, Mango Margarita, & Top Shelf Margarita

WINE *Select Four*

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

SPIRITS

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