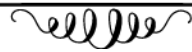




WHITEBARREL

WINERY



EVENTS

4025 Childress Rd, Christiansburg, VA 24073

wine@whitebarrel.com // 540.382.7619

(540) 382-7619

TABLE OF CONTENTS

Introduction	3
What we offer	4
Packages and Pricing	4
Just the Venue.....	5
Venue and Food Packages.....	5
Sample Agreement.....	Error! Bookmark not defined.
Sample Appetizer Menu.....	8
Sample Dips/Sauces and Salads Menu	9
Sides Menu	10
Soup Menu.....	11
Entrée Menu.....	11
Chicken:.....	11
Pork:	12
Fish & Seafood:.....	12
Pasta:	12
Desert Menu.....	13
Frequently Asked Questions	14

INTRODUCTION

Thank you for considering Whitebarrel Winery for your next event! Our venues can host an array of events for guests of all ages. Whether you want a grand celebration among the vines or an intimate evening by the fireplace with close family and friends, Whitebarrel Winery can help to make your dreams come true. Guests at Whitebarrel Winery are treated as family and friends. We strive to provide a relaxed, stress-free experience for everyone involved with your event! We specialize in:

- Birthday parties
- Bar and Bat Mitzvahs
- Corporate meetings
- Team building events
- Greek life events
- Graduation parties
- Field trips and retreats
- After-parties
- Sporting events
- Bridal and baby showers
- Bachelor and bachelorette parties
- Wedding ceremonies
- Rehearsal dinners
- Holiday parties
- Divorce parties
- Retirement parties
- Picnics
- Grilling and cooking competitions
- Family gatherings
- Tent Camping
- ... and everything in-between!

WHAT WE OFFER

Here at Whitebarrel Winery, it is our goal to make your event as perfect as possible. We want to provide you with the best service to make your event an exciting experience that you will look back on for years to come. Some great features our venues include:

- Fireplace and fire pit
- Handicapped accessible entrance and restrooms
- Many beautiful areas for pictures
- You have the choice to decorate the area yourself or have us do it for you.
- Great recommendations for great DJ's, live bands, and photographers if you need them
- A separate space above the tasting room for parties with under 40 guests (especially great for events while we are open in the Tasting Room)
- An outdoor, tented area around the vineyard for large groups
- A separate area for picnics, grilling, fires, tent camping, areas for outdoor movies, and other outdoor-related parties and events.

PACKAGES AND PRICING

We offer:

- Just the Venue Packages
- Party Packages
- P Packages

Your event price will include:

- A Host/Hostess to oversee the entire event
- Parking Attendants to assist your guests (for parties over 65 guests)
- Cleaning of our facility prior to & after your event
- Tables, chairs, linens
- Servers to handle food & wine

Just the Venue

Picnic Area

Venue Fee: \$49.00 (up to three hours – dawn to 1 hour after dusk)

Per person costs, starting at \$4.99/person

- Included: Venue, coordinator before/after the event, access to our picnic area and vineyards and lawns (minimum of 12 and up to 75 people)

Patio Area or Gazebo Area

Venue Fee: \$175.00 (up to three hours)

Per person costs, starting at \$9.99/person

- Included: Venue, coordinator before/after the event, access to the patio and vineyards and lawns (minimum of 12 /up to 75 people)

Venue and Food Packages

Picnic Area

Venue Fee: \$175.00 (up to three hours)

Grilling-out Party Style

Per person costs, starting at \$24.99/person

- Included: Venue, serving staff, non-alcoholic beverages & food: Grilled foods, choose 2 hot sides and 2 cold sides & a fruit OR veggie tray
- *Extra:* Wine, beer, tent rental (in inclement weather), decorations, additional flowers, or other items

High-Class Cocktail Party Style

Per person costs, starting at \$37.99/person

- Included: Venue, 1 centerpiece, linens on cocktail tables, serving staff, non-alcoholic beverages, and food: Choose grilled foods, 2 hot sides, 2 cold sides, 2 hot appetizers; 2 cold appetizers and a fruit OR veggie tray
- *Extra:* Wine, beer, tent rental (more than 50 people), decorations, additional flowers or candles other items

Tasting Room Area

- Upstairs VIP space (maximum 30 people), \$175 venue fee
- In the tasting room (maximum 70 people) (see below)
- On the patio (maximum 75 people) (see below)

Monday – Thursday (\$750.00). Friday with completion of the event before 6:00 PM (\$2000), after 6:00 PM (\$2,500). Saturday (\$3,500), Sunday with the completion of the event before 6:00PM (\$2,000), Sunday after 7:00PM (\$750). Whitebarrel reserves the right to stay open to the public in alternative areas of the property during your event, this is handled on a case-by-case basis. If we must completely close the winery to the public for the event on a Friday, Saturday, or Sunday then the venue fee is \$5000.00.

Cocktail Party Style

Per person costs, starting at \$37.99/person

- Included: Venue, 1 centerpiece, linens on cocktail tables, serving staff, non-alcoholic beverages, and food: Choose 3 hot appetizers; 2 cold appetizers and a fruit OR veggie tray
- *Extra:* Wine, beer, tent rental (if applicable), decorations, additional flowers, or candles

Buffet Style Dinner

Per person costs, starting at \$49.99/person

- Included: Venue, tables, chairs, table linens, napkins, and centerpieces for each table, serving staff, non-alcoholic beverages, and food: Choose 3 main dishes, 1 salad, 1 soup, 3 side dishes (gluten free, dairy free, vegetarian options are available)
- *Extra:* Wine, beer, tent rental (more than 50 people), decorations

Formal, Plated Style Dinner

Per person costs, starting at \$69.99/person

- Included: Venue, tables, chairs, table linens, napkins, and centerpieces for each table, serving staff, non-alcoholic beverages, and food: Choose 3 main dishes, 1 salad, 1 soup, 3 side dishes (gluten free, dairy free, vegetarian options are available)
- *Extra:* Wine, beer, tent rental (more than 50 people), decorations

Wine Barn Barrel Room Event

Venue Fee: \$500.00 (up to three hours)

- Included: Venue, coordinator before/after the event, access to the tasting room, the wine barn barrel room, vineyards, and lawns (no more than 20 guests and not available from 15 September – 15 November). Outside caterers not allowed in this location; area includes heaters when needed.

High Class Party Style with Barrel Tasting

Per person costs, starting at \$49.99/person

- Included: Venue, 1 centerpiece, linens on cocktail tables, serving staff, non-alcoholic beverages, and food: Choose 3 hot appetizers; 2 cold appetizers and a fruit OR veggie tray
- *Extra:* Wine, beer, extra decorations, additional flowers, or candles.

Buffet Style Dinner

Per person costs, starting at \$69.99/person

- Included: Venue, tables, chairs, table linens, napkins, and centerpieces for each table, serving staff, non-alcoholic beverages, and food: Choose 3 main dishes, 1 salad, 1 soup, 3 side dishes (gluten free, dairy free, vegetarian options are available)
- *Extra:* Wine, beer, decorations

Formal, Plated Style Dinner

Per person costs, starting at \$89.99/person

- Included: Venue, tables, chairs, table linens, napkins, and centerpieces for each table, serving staff, non-alcoholic beverages, and food: Choose 3 main dishes, 1 salad, 1 soup, 3 side dishes (gluten free, dairy free, vegetarian options are available)
- *Extra:* Wine, beer, decorations

Sample Appetizer Menu

Fried Ravioli with Marinara

Eggs, breadcrumbs, cheese filled ravioli

Stuffed Mushrooms (several varieties available)

Vegetarian stuffed

Ricotta & spinach stuffed

Asian Meatballs (ingredients may vary)

Ground turkey and pork, eggs, garlic, scallions, chestnuts, breadcrumbs

Pepperoni pizza Sticks

Pepperoni, Mozzarella cheese, Marinara sauce, pizza crust

Spring vegetable and Prosciutto Tart

Puff pastry, leeks, artichokes, red potatoes, gruyere, and prosciutto

Salmon Cakes

Celery, red onion, bell peppers, capers, mayonnaise, bread crumbs, eggs, Dijon mustard, butter and Salmon

Chambourcin Soaked Cherries

Chambourcin wine, herbs de province, vinegar, goat cheese and dried cherries. Served with crackers

Cheese Plate

An assortment of: Sharp Cheddar, fontina, Havarti, provolone, and Gouda cheeses

Cheese Ball

Choose: Ham & Pineapple, Blue Cheese, or herb

Fruit Plate

An assortment of: Grapes, Oranges, melons, apples and fresh berries

Curry Cashews

Cashews, curry, egg white

Rosemary Walnuts

Rosemary, walnuts, vinegar

Cheese slaw

Shredded cheeses, mayonnaise, green chilies, and onions. Served with corn chips

Stuffed Tomatoes

Campari tomatoes stuffed with mozzarella cheese & pesto

Chicken Wings

Dry rubbed with choice of sauces: spicy barbeque, Asian glaze, honey mustard or brown sugar.

Pork Riblets

Dry rubbed with choice of sauces: spicy barbeque, Asian glaze, honey mustard or brown sugar.

Mini grilled cheese sandwiches

Choice of: feta & spinach; smoked Gouda & apple; cheddar & bacon; Havarti & avocado.

Sliders

Pulled pork with house BBQ on slider bun.

Sample Dips/Sauces and Salads Menu

House bread

Yeast, bread flour, rosemary, olive oil, sugar

House Salad

Mixed greens, red onions, cucumbers, cherry tomatoes, carrots, and house dressing

landolis House dressing

Olive oil, vinegar, garlic, sundried tomato and wine

House Caesar Salad

Red onions, romaine, Parmesan cheese and Caesar dressing

Cobb Salad

Ham, eggs, romaine, tomatoes, avocado, diced chicken, blue cheese

Italian Olive Salad

Assorted Olives, Artichokes, Carrots, Cauliflower, Celery, Olive Oil, Vinegar

Hummus with Garden Vegetables

Chick peas, tahini, cayenne, lemon juice, garlic, fresh veggies & pitas

Black bean Salsa

Black beans, cilantro, jalapenos, red onion, bell peppers, lime and garlic

Corn & Tomato Salsa

Corn, green onions, red bell pepper, garlic, limes, cilantro and tomatoes

Roasted Tomato Salsa

Fire roasted tomatoes, jalapenos, red onion, red bell pepper, lime, paprika, cumin, balsamic vinegar, and cayenne

Orange-Cilantro and White bean Salsa

Oranges, cilantro, white beans, red onions,

Guacamole (seasonally available)

Avocado, lime, garlic, tomatoes and cilantro

Layered Cheese dip

Cream cheese, mayonnaise, artichokes, pesto sauce, mozzarella cheese

Sour cream & Roasted Red Pepper dip
Bell peppers, sour cream, cilantro
Spinach & Artichoke Dip
Spinach, artichokes, parmesan, heavy cream
BLT Dip
Cream cheese, lettuce, tomato, bacon
Roasted pepper Pasta Salad
Rigatoni, bell peppers, garlic, fresh mozzarella, lemon
Pasta with Snap Peas
Rotini, wine, garlic, lemon, spinach, peas, Romano cheese

Sides Menu

Ratatouille
Eggplant, squash, garlic, cherry tomatoes, capers and feta cheese
Green Beans – Italian Style
Green beans, garlic & white wine (tomatoes optional)
Sautéed yellow Squash with carrots & Tarragon
Shallots, squash, carrots,
Shaved Zucchini with Parmesan & Pine nuts
Zucchini, pine nuts, parmesan cheese and lemon
Mixed or Individually Steamed Vegetables
Choose desired vegetables: broccoli, cauliflower, sugar snap peas, and carrots
Creamy Orzo
Veggie broth, orzo, sun-dried tomatoes and feta cheese
Risotto
Arborio rice, parmesan cheese, wine, veggie broth, onions, other vegetables available – talk to our kitchen staff
Over Stuffed Twice Baked Potatoes
Potato, cheese, cream, butter, chives, and bacon (optional)
Garlic Mashed Potatoes
Potato, garlic, parmesan, cream
Macaroni & Cheese
Penne Pasta, Assorted Cheeses
Cheese Grits
White Corn grits, Assorted Cheeses
Baked Beans
Beans, molasses, ketchup, mustard & spices

Soup Menu

Cream of wild Mushroom

Onions, garlic, heavy cream, veggie stock, oyster, shiitake, and cremini mushrooms

Winter squash with Gruyere Croutons

Roasted butternut squash, garlic, veggie broth, onions, gruyere cheese and house baguette

Mushroom and Barley

Mushrooms, tomatoes, barley, balsamic vinegar, garlic, thyme, bay leaf

Loaded Baked Potato

Potatoes, onions, carrots, cream, cheese, bacon

Broccoli & Cheese

Broccoli, carrots, onions, cream & cheese

Chicken Tortilla

Onion, garlic, tomatoes, lime, cilantro and chicken

Chicken & Rice

Onion, garlic, carrots, rice and chicken

White Chicken Chile

Onion, garlic, green chiles, white beans and chicken

Sausage and Kale

Sausage, kale, onions, garlic and white beans

Spicy Sausage and Lentil

Sausage, lentils, chicken broth, vinegar, tomatoes, onions and garlic

Entrée Menu

Chicken:

Coq Au Vin

Bacon, chicken, carrots, garlic, onions, wine, butter, and cremini mushrooms

Stuffed Greek Chicken

Chicken, olives, bread crumbs, sun-dried tomatoes, wine, lemon and onions

Ginger-Lime Chicken

Lime, chicken, garlic, honey, scallions, ginger root

Prosciutto wrapped Chicken

Prosciutto, chicken breast, rosemary, butter

Chicken Pesto Breast

Chicken breast, pesto sauce, Provolone cheese

Mustard-Maple Roasted Chicken Thighs
Dijon mustard, maple syrup, soy sauce, paprika, chicken
Chicken Marsala
Mushrooms, wine, garlic, chicken

Pork:

Italian Sausage & Peppers and Onions
Sausage, bell peppers, onions, garlic, tomatoes, wine
Stuffed Pork Loin
Pork, garlic, onions, carrots, kale, apples
Thick Cut Pork Chop w/ Mushroom Sauce
Pork, mushrooms, garlic, cream, and wine
Cuban Pork Loin
Pork loin, deli ham, provolone cheese, and mojo sauce
Bacon wrapped tenderloin
Bacon, pork tenderloin, soy sauce, red wine, Worcestershire, dry mustard, parsley
Bacon wrapped tenderloin
Bacon, pork tenderloin, soy sauce, red wine, Worcestershire, dry mustard, parsley

Fish & Seafood:

Grilled Salmon with Citrus Salsa Verde
Oranges, lemon, scallions, capers, salmon,
Scallops Moray
Bread crumbs, scallops, wine, cream, and gruyere cheese
Vidal Blanc Scallops
Wine, Scallops, Parsley, Breadcrumbs
White Fish w/ Olives
Firm white fish, mixed black & green olives, white wine
Roasted Cod with Pea Cream
Cod, shallots, peas, crème, mustard seed, white wine

Pasta:

Tricolor Tomato Ravioli
Cheese filled-ravioli, tomatoes, capers, baby spinach, and parmesan cheese
Eggplant with Pesto and Linguine

Eggplant, pesto sauce, parmesan, fresh linguine, garlic, wine

Stuffed Shells

Pasta Shells, Italian sausage (optional), spinach, ricotta cheese and marinara

Fettuccini Alfredo

Fresh fettuccini, cream, parmesan, butter. Add chicken, if desired.

Chicken Penne Rosa

Chicken, bread crumbs, parmesan, roasted red peppers, Alfredo sauce, garlic, tomatoes

Quiche (ingredients may vary)

Yellow onions, bell peppers, egg beaters, choose vegetables & meats as desired. Topped with cheeses to suit.

Desert Menu

Red wine Poached Pear with ice cream

Pears, wine, ice-cream

Chocolate Seduction Lava Cake

Semi-sweet chocolate, seduction truffle

Lemon Crème Brule's

Egg, lemon, cream,

Sweet Berry Brownies

Brownie mix and Desert wine

Frequently Asked Questions

1.) Are there a maximum number of guests that can attend?

We can host up to 175 people; which is a tented event. Inside this venue we can host small parties up to 40 people (perfect for showers and other parties).

2.) What comes with my rental fee and food and beverage package?

See our individual packages for details.

3.) Do you provide equipment or do I have to rent it?

Yes, we provide tables, chairs and table linens. We also have AV equipment for the patio or pavilion areas, if this is needed. We can rent additional equipment on your behalf (including tents), if that is desired.

4.) Do you charge for staff and service people?

Yes, but it is all built-in to the estimate that we will provide for you. Our staff are all appropriately TIPS (alcohol service) trained, and are specialists in serving our foods & wines to your guests.

5.) Do you have any additional fees?

There are many services and amenities that you may choose to add to your package, each for a fee. We also charge additional cleaning & damage fees if the space requires professional cleaning or repairs after your event.

6.) How many hours can I rent the facility?

For all of our facilities, you may rent the facility from closing to the public until 11:00pm, camping is generally for 24 hour rentals at a time.

7.) Do you have decorations I can use?

Yes we provide linens and have a variety of centerpieces that you may use. Generally, however, you should provide specific decorations.

8.) How are the payments handled?

We ask for a down payment of 15% (or the venue fee) when we sign the contract to hold your date on the calendar. Additional payments are then spread out as you need with all the event paid due seven days before the event. (any additional head count or additional rentals or costs we need to incur on your behalf are settled on the day of the event). If you require additional payments, we can set-up payments for you

9.) How far in advance should we reserve our date?

It depends on the time of year. Popular months (May, June & September) tend to book nearly 3-6 months in advance. Other dates are available with as little as 2-weeks' notice.

10.) When do I need to finalize my menu?

Depending on the event, we may need to set a date to discuss detailed menu items / sometimes not. If we do, then we need to finalize your selections 7-10 days prior to the event. We can cook anything you desire but we do have a menu for you to consider some option.

12.) When should I let you know how many guests will be attending my event?

We need a rough headcount at the date of signing. Then, we will confirm this headcount ~30 days prior to the event. We also understand that this number may change slightly, so please, keep us informed if it does.

13.) Can we bring in our own alcohol?

No, we must provide all wine for your event. You may provide beer as long as it is previously approved by Virginia ABC via a banquet license, and you provide us a copy of the valid Banquet Permit. Beer must be on-site at the winery at least 1 day prior to the start of your event. Liquor is forbidden by Montgomery County, and is absolutely not permitted. Guests found to be bringing their own alcohol to an event will be asked to turn it over to our staff or leave the property entirely.

14.) When are we allowed to set up our stuff for the event?

It is preferred that set-up occur the evening before or morning of the event. For smaller events (birthdays, showers, anniversaries) set-up can usually occur just prior to the event.

19.) Can I take home the leftover food from my event?

Unfortunately, no, it is against the Montgomery County Health department for you to take home any food that has already been served to guests. If there is food left over that has not been opened or served, then this can be taken home. However, Whitebarrel Winery is not responsible for the food once it leave the kitchen (hold holding/cold holding) and is not responsible for the food safety of these items once they leave the Whitebarrel kitchen.

22.) What do we do if it rains?

There are several options and rain contingency plans that we can plan for. However, we cannot respond to rain events on the day of if we do not plan for them. Contingencies can include

umbrellas, tents, or moving the event indoors. All of these have associated costs and logistics to work out and we can take these on a case by case basis.

23.) What set up is included in our price?

We will set-up all tables, chairs, and linens (as applicable). Tables will be set according to our prior discussions with plates, flatware, and glass ware. Our staff will handle the set-up for all food, beer and wine. Additional decorating can be provided, at an additional cost.

25.) Do you provide music and AV equipment?

We can play any music station that is available from Pandora mood through our speakers. Our sound system can also play digital playlists via an iPod/iPad/computer. We have a microphone for toasts and speeches. We can also play a slide show on the TV screen, but not at the same time as music.

26.) What are my options if I run out of wine/beer/other drinks?

For wine, we have many options: we can switch to a cash bar for your guests once the wine is gone, or we can continue to pour wines on your tab. We will ask you to decide prior to the event OR designate someone to decide during the event. If one wine is going much faster than anticipated, we will “swap out” with one of the less popular wines to help make it last longer.

For beer, we will direct your guests to the beverages that are still in good supply, since we cannot just get more beer during an event.

Other drinks will be handled on a case by case basis. If you expect your guests to drink a significant amount of a particular beverage, please let us know so that we can be well supplied.

27.) Is your venue smoke-friendly?

We have a small designated smoking area. All tobacco products must contained within that area at all times. Guests found smoking elsewhere, will be asked to move to that area – NO exceptions can be made.

28.) Is your venue pet-friendly?

Yes. Outside only on the patio or on the grounds. We cannot allow pets inside the tasting room.

29.) Is anything else forbidden at Whitebarrel Winery?

Yes. We cannot allow guests to access the kitchen at any time.

We cannot allow external food, catering, or drinks.

If you are in doubt, or have a unique request, please ask us.

30. What is our food and beverage policy? Whitebarrel Winery provides all food and beverages