



Main Entrance

Schneebly
Redland's
WINERY & BREWERY



Tropical Coral Waterfalls

Schnebly Redland's WINERY & BREWERY



Ceremony - Cocktail Hour - Reception

Schnebly Redland's Winery offers three beautiful Tiki Ballrooms as well as the Tap Room in the Brewery for any event: the epic Courtyard with its paved "runner" leading up to our pristine waterfall, the Grand Tiki Ballroom, Orchid and Waterfall Tikis, all overlooking our lush landscaping and waterfalls showcasing breathtaking panoramic views of our exclusive estate-like grounds. For a more non-Traditional setting, check out the Tap Room.

We are proud to offer our Farm to Table Catering Menus handcrafted by our culinary team and for your convenience, our on site, hands-on events Banquet Set Up and Management Team.

Package prices are based on guest count and include use of our Tables, exclusive Tiffany (Chiavari) Chairs, Glassware, Dishware, Chafing Dishes, Catering staff, Cutlery, Culinary Team and Support Staff.

Schnebly Redland's WINERY & BREWERY

The most important day of your life deserves an exceptional location and setting. The stunning natural surroundings, lush gardens, and Estate grounds, as well as our tranquil and romantic ambience makes Schnebly Redland's Winery a most unique experience for any affair. Treat your guests to a truly memorable event that only Schnebly's offers.

Located in the heart of the historic Redlands farming area and nestled among thirty acres of natural, tropical gardens, Schnebly Redland's Winery has consistently proven to be a venue of choice in Florida among all-inclusive full-service catering and event facilities.



Courtyard Ceremony

Miami Brewing Co's Taproom



Schnebly Redland's WINERY & BREWERY

Grand Tiki Ballroom



Waterfall Tiki



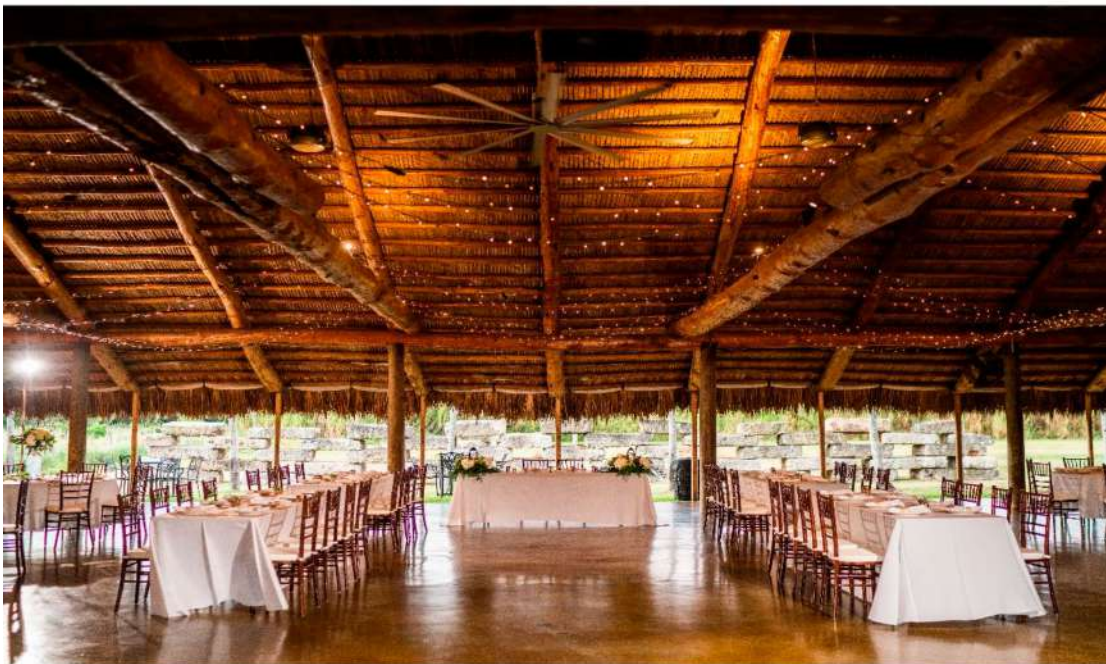
Orchid Tiki



Miami Brewing Co's Taproom

Schnebly
Redland's
WINERY & BREWERY

The Grand Tiki Ballroom



Capacity 300 guests

Daytime 11am-4pm

Thursday -Friday

Evening 6pm-11pm

Thursday -Friday

Pricing includes Onsite Management, Bridal Hospitality Suite, Complimentary Parking, Setup and Breakdown, Cleaning Service, Bathroom Attendant, Exclusive use of our Catering Tables, Tiffany (Chiavari) Chairs, Glassware, Cutlery, Culinary Team and Support Staff when Catering Contracted.

Site Fees apply with Food & Beverage Packages only

We are no longer hosting events on Saturday or Sunday unless event is 100 person minimum.

For price inquiries call + (305) 242-1224

Schnebly
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WINERY & BREWERY

Miami Brewing Co's Tap Room



Capacity 500 guests

Daytime 11am-4pm

Thursday -Friday \$2,000

Saturday \$4,000

Sunday \$3,000

Evening 6pm-11pm

Thursday \$3,500

Friday \$4,000

Saturday \$8,00

Sunday \$5,000

Pricing includes Onsite Management, Bridal Hospitality Suite, Complimentary Parking, Setup and Breakdown, Cleaning Service, Bathroom Attendant, Exclusive use of our Catering Tables, Tiffany (Chiavari) Chairs, Glassware, Cutlery, Culinary Team and Support Staff when Catering Contracted.

Site Fees apply with Food & Beverage Packages only

*Prices are subject to change without notice.

Schnebly
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WINERY & BREWERY

Waterfall Tiki



Capacity 50 guests

Daytime 11am-4pm

Friday

Evening 6pm-11pm

Friday

Pricing includes Onsite Management, Bridal Hospitality Suite, Complimentary Parking, Setup and Breakdown, Cleaning Service, Bathroom Attendant, Exclusive use of our Catering Tables, Tiffany (Chiavari) Chairs, Glassware, Cutlery, Culinary Team and Support Staff when Catering Contracted.

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Schnebly
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WINERY & BREWERY

Orchid Tiki



Capacity 20 guests

Daytime 11am-4pm

Thursday -Friday

Evening 6pm-11pm

Friday

Pricing includes Onsite Management, Bridal Hospitality Suite, Complimentary Parking, Setup and Breakdown, Cleaning Service, Bathroom Attendant, Exclusive use of our Catering Tables, Tiffany (Chiavari) Chairs, Glassware, Cutlery, Culinary Team and Support Staff when Catering Contracted.

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Hors d' oeuvres
\$41.00 per person ++

Your Cocktail Hour
Select 4

- Sugar Cane Shrimp, Mojito Drizzle
- Mini Quiche - Spinach, Cheese, Bacon
- Bourbon Chicken Skewers, Spicy Guava Glaze
- Mini Creek Stone Farms Slider, Queso Fresco
- Florida Market Ceviche Shooter
- Chilled Tomato Gazpacho Shooter
- Fried Avocado Bites
- Conch Fritters, Seasonal Chutney and Tartar Sauce
- Pulled Pork Quesadilla, Lychee-Hot Pepper Drizzle
- Crispy Falafel, Goat Cheese-Olive Dip
- Stuffed Plantains: Chicken, Shrimp, Vegetables, 3 Beans Salad, Pork
- Vegetable Flat Bread Crisp, Mozzarella and Dried Tomato
- Smoked Zucchini Bruschetta, Virgin Olive Oil drizzle
- Quesadilla Bites, Mushrooms, Spinach, Cheese
- Three Cheese Corn Fritters
- Petit Stuffed Mushrooms, Sweet Ginger Sauce
- Mini Pigs in a Blanket
- Tomato Mozzarella Caprese
- Chef's Mini Meatballs
- Bacon Wrapped Scallops

*Prices are subject to change without notice.

4-Hour Open Bar

\$36.00 per person++

Includes Choice of Five of our Wines, Four Craft Brews, Soft drinks, and Champagne Toast for Weddings.

Our Grand Reserve, Sparkling Lychee, or Sparkling Passion Wines are also available at consumption prices.

Schnebly Wines

AvoVino

Beach Rose

Carambola

Sweet Avocado

CocoVino

GuaVino

Mango

Guava

Cat 2 Hurricane Red

Passion Fruit

Kiss of Passion

Lychee

Cat 3 Hurricane

Miami Brewing Co. Beers

Big Rod

Shark Bait

Vice IPA

Gator Tail

Assorted Soft Drinks

Iced Tea

*Prices are subject to change without notice.

The Everglades

\$56.00 per person++

Passed to begin- Select 4

- Chilled Tomato Gazpacho Shots
- Pulled Pork Quesadilla with a Lychee-Hot Pepper Drizzle
- Crispy Falafel with a Goat Cheese-Olive Dip
- Pigs in a Blanket
- Smoked Zucchini Bruschetta, Olive Oil Drizzle
- Florida Market Ceviche Shooters
- Three Cheese Corn Fritters

Buffet Display

Seasonal Mixed Salad Farm Greens, Bread Rolls

Entrée - Select 2

- Roasted Free Range Chicken Breast, Guava Glaze
- Fire Grilled Flank Steak, Basil Chimi Sauce
- Parmesan Encrusted Seasonal Fresh Catch

Accompaniments—Select 3

- Herb Coconut Rice
- Herb Roasted Potatoes or Garlic Whipped Potatoes
- Grilled Seasonal Vegetables
- Chef's Sweet Potato Mash

Dessert

- Assorted Gourmet Desserts
- Freshly Brewed Gourmet Coffee Offered with Dessert

*Prices are subject to change without notice.

The Redlander

\$67.50 Per Person ++

Passed to begin - Select 4

- Chicken Skewers – Spiced Up Guava Glaze
- Fried Avocado Bites
- Pulled Pork Quesadilla, Lychee—Hot Pepper Drizzle
- Mini Quiche - Spinach, Cheese, Bacon
- Stuffed Mushrooms, Sweet Ginger Sauce
- Sugar Cane Speared Shrimp with a Mojito Glaze
- Florida Market Ceviche Shooter

Buffet Display

- The Classic Wedge, Iceberg, Tomato, Blue Cheese Crumbles and Bacon

Entrees - Select 2

- Fire Roasted, Sirloin of Aged Angus Beef, Peppercorn Demi Glaze
- Sweet Short Ribs, Guava Chutney
- Parmesan Encrusted Fresh Catch

Accompaniments—Select 3

- Herb Coconut Rice
- Herb Roasted Potatoes or Garlic Whipped Potatoes
- Grilled Seasonal Vegetables
- Chef's Sweet Potato Mash

Dessert

- Assorted Gourmet Desserts
- Freshly Brewed Gourmet Coffee Offered with Dessert

*Prices are subject to change without notice.

The Coconut Palm

\$79.00 Per Person ++

Passed to begin - Select 4

- Sugar Cane Spiced Shrimp with a Mojito Glaze
- Chicken Skewers – Spiced Up Guava Glaze
- Mini Creek Stone Farms Beef Slider, Queso Fresco
- Conch Fritters
- Coconut Shrimp, Sweet Ginger Chutney
- Mini Potato Skins, Garden Scallions
- Crabmeat Stuffed Mushrooms
- Avocado Salad Tostones Crisps

Buffet Display

- Kale, Spring mix and Tomato salad, Citrus House Dressing
- Caesar salad, House Focaccia Croutons

Entrees - Select 2

- Fire Roasted, Sirloin of Aged Angus Beef, Peppercorn Demi Glaze
- Yuca Crusted Fresh Catch, Black Bean Broth, Kimchi Aioli
- Whole Roast Pig, Mojo Criollo

Accompaniments—Select 3

- Herb Coconut Rice
- Herb Roasted Potatoes or Garlic Whipped Potatoes
- Grilled Seasonal Vegetables
- Chef's Sweet Potato Mash

Dessert

- Assorted Gourmet Desserts
- Freshly Brewed Gourmet Coffee Offered with Dessert

*Prices are subject to change without notice.

The Mangrove

\$124.50 Plated Per Person 30 Person Maximum

Intimate Wedding Recommendation

Starters & Accompaniments

Seasonal Field Greens, Heirloom Tomato, Red Onion, Bacon, Crumbled Blue cheese and

Artisanal

Croutons, House Dressing. Assorted Craft Breads & Freshly baked Dinner Rolls

Appetizer

Gulf Shrimp Cocktail, Chilled Cocktail Sauce

Dinner is Served... Choice of

Surf & Turf, Florida Lobster Tail & Center Cut Steak Medallions, Demi Glaze

Most Tender Petit Lamb Chops, Seasonal Fruit Chutney

Jumbo Seared, Parmesan Encrusted Scallops

Parmesan Encrusted Fresh Catch. Citrus Glaze

Your Sides... Choice of 3

Herb Coconut Rice

Herb Roasted Potatoes or Garlic Whipped Potatoes

Grilled Seasonal Vegetables

Chef's Sweet Potato Mash

Afterwards

Assorted Gourmet Desserts

Freshly Brewed Gourmet Coffee.

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Additional Fees

Service Charge 20%

Staffing Charge 10% covers the hiring of the Banquet set up and breakdown crew for your event

sales Tax 7% + COP Local County Tax of 1%.

Schnebly Winery offers Buyout Package options

Liquor Corkage Fee for Outside Wine

\$35.00 per 750ml Bottle - \$75.00 1.5L Bottle

Event Inclusions:

Complimentary Parking

Cleaning Fees

Tiffany Chairs & Tables

Changing Bridal Suite

Restroom Attendant

Onsite Management

Chef's Culinary Team & Support Staff

*Prices are subject to change without notice.