



## Private Event Space Rental

(\*Maximum capacity for private events is 50 people)

THE BARN – A lofty, rustic space, made for a casual, social celebration, the barn can accommodate up to 40 guests indoors for a seated meal, or up to 50 guests for an hors d'oeuvres reception. The adjacent patio can be used in warm weather months for additional space with sweeping vineyard views. The barn features heat, but no air conditioning.



THE BACK COURTYARD – Set among 20 acres of established vines, hand-built stone walls and a beautiful pond and fountain, the courtyard is the perfect setting for large events. This space accommodates a maximum of 50 guests for any type of event, and a tent must be rented.



NOTE: All food and beverage sales subject to a mandatory 20% service charge and 7.35% Connecticut Sales Tax. Rentals may be required, including (but not limited to) tables, chairs, linens and service. All live music and/or DJs must end at 8pm due to town noise ordinance, and the event must conclude by 9:30pm.



## Private Event Space Rental Pricing

(\*Subject to change for holiday bookings)

*The Barn* – The Barn seats 40 guests indoors and 50 between indoors and outdoors. The hourly rate during High Season (May-October) is \$700 per hour. In Low Season (November-April), the hourly rate is \$550 per hour.

*Back Courtyard* – The courtyard in between the winery and the pond can accommodate a tented event for a maximum of 50 guests. This space rents for \$1500 an hour, in addition to the tent rental fee.

*Lawn Ceremony* – If the reception is also at Chamard, the fee for the ceremony is then included in the private event space rental. To have a ceremony only on our back lawn and arbor, there is a non-refundable fee of \$750 plus tax per hour for the use of the space.





## Catering Menus

All menus are inspired from our Bistro and sourced from local farms whenever possible. The prices and menus below are subject to change at any time.

### Passed Hors D'oeuvres - \$7 per item, per person

Based on one hour of service

#### Selection options:

Roasted eggplant and olive tapenade crostini  
Mushroom and truffle arancini with saffron aioli and Parmesan shavings  
Butternut squash bisque shooters with toasted pepini  
Chicken satay with spicy peanut and soy sauces  
Caprese skewers  
Fried mozzarella  
Tomato bisque shooters with grilled cheese dippers  
Macaroni and cheese bites  
Melon wrapped in Serrano ham

### Passed Hors D'oeuvres - \$8 per item, per person

Based on one hour of service

#### Selection options:

Pommes Dauphine (fried potato stuffed with creme fraiche and chives)  
Grilled shrimp skewers with cocktail sauce and lemon wedge

### Passed Hors D'oeuvres - \$9 per item, per person

Based on one hour of service

#### Selection options:

Pulled pork sliders  
Serrano ham-wrapped scallops  
Beef tenderloin crostini with horseradish sauce  
Four Mile River beef sliders  
Seared Ahi tuna with soy glaze  
Smoked trout blini with horseradish crème fraiche and dill  
Fried CT Bluepoint oysters with crispy Serrano ham and lemon aioli  
Stuffed mushrooms (choose vegetable or seafood filling)

## Stationary Hors D'oeuvres

Based on one-hour service

Cato Corner Farms Artisan cheese board with fresh fruit and crackers - \$25 per person

Charcuterie of dry cured meats and seasonal accompaniments - \$20 per person

Combination Cato Corner Farms Artisan cheese and charcuterie display - \$25 per person

Mediterranean plate of house-made vegetarian dips and grilled pitas - \$15 per person

Chef's house-grilled flatbreads with Chamard garden vegetables and select grilled meats - \$15 per person

Vegetable Crudit  with herb buttermilk dressing - \$15 per person

\* NOTE: Any all-hors d'oeuvres menu does not include coffee and tea, but it can be added for \$5 per person.

## Raw Bar - \$30 per person

Based on market price and attendance

Fresh New England clams and oysters on the half shell and shrimp served with mignonette, cocktail sauce and fresh lemon

## Plated Chamard Brunch - \$65 per person

Assorted fresh baked goods with whipped butter and seasonal preserves

Flavored yogurt with house-made granola

Chamard frittata with applewood smoked bacon, Beltane goat cheese, baby spinach and caramelized onions

Chef's herbed skillet potatoes

Poached Heritage chicken breast salad sandwich on croissant

Orange juice

Fresh brewed Ashlawn Farms coffee and Harney & Sons tea

\* Add-on grilled chicken with risotto - \$5 per person

## Luncheon, Served Family-Style or Plated

(Plated Service - additional \$5 per person to Family-Style prices)

Warm local baguette with herb-infused olive oil

Garden greens salad with vinaigrette

Choose One Entr e for all guests:

Grilled free range GourmAvian chicken with wild rice pilaf and seasonal vegetables - \$75 per person, Family-Style

Pasta Primavera with seasonal vegetables - \$60 per person, Family-Style

Choice of either of above entrees - \$75 per person, Plated

Choose both entrees for all guests - \$90 per person, Family-Style

Chef's choice dessert (offerings vary seasonally)

\* NOTE: This menu does not include coffee and tea, but it can be added for \$5 per person.

## Plated Farm-Style Barbecue - \$80 per person (May-October only)

Chamard Garden greens salad with fresh fruit, cheese, and house-made vinaigrette

Four Mile River Farm grass-fed beef burgers with cave-aged cheddar on a brioche bun OR

Free-range GourmAvian Farms grilled chicken sandwich with stone fruit relish on ciabatta OR

Half beef burger and Half chicken sandwich

Hand-cut pommes frites with rosemary sea salt

Salad choices (pick one): Mediterranean couscous salad, wild rice salad or Freekeh and butternut squash salad

Broccoli/carrot slaw

House-made cornbread

Fresh watermelon

\* NOTE: This menu does not include coffee and tea, but it can be added for \$5 per person.

## Formal Dinner Service – Family-Style or Plated

One Entrée choice, Family-Style – see prices per entrée below

Two Entrée choice, Family-Style – \$105 per person

(Plated Service - additional \$5 per person to Family-Style prices)

Warm local baguette with herb-infused olive oil

Composed seasonal greens salad with fruit, cheese, and house-made vinaigrette

Choice of Entrees:

Free range GourmAvian Farms chicken - \$85 per person, Family-Style

Grilled Atlantic salmon - \$85 per person, Family-Style

Filet Mignon - \$95 per person, Family-Style

Grilled Berkshire pork loin - \$85 per person, Family-Style

All served with seasonal vegetable and starch

Fresh brewed Ashlawn Farms coffee and Harney & Sons tea

\* Add-on Lobster tail - \$30 per person

## Duo plate option – Inquire for Pricing

Pick two of our Entrée choices to be served on the same plate with a seasonal vegetable and starch.

## Dessert

Chef's Choice Desserts - Start at \$10 per person (varies seasonally).

\*Alternatively, desserts can be brought in for events. Anything hand-held (such as cupcakes, donuts, cookies, etc.) are free of charge; a cake that needs to be cut and served to all guests is \$2 per person.

## Child Meals - \$25 per child

Children 12 years old and younger can choose one of the following meals instead of the regular-priced menu:

Hamburger/Cheeseburger; Grilled Cheese; Macaroni & Cheese

## Vendor Meals - \$25 per person

Clients can order meals for any vendors attending their event. The meal is a Four Mile River Farm burger with pommes frites or a vegetarian option, unless requested otherwise.

## Beverage Service

### Chamard Vineyards Wine

Clients will choose the wines they want available at the bar during the event. All wine service is charged on consumption, by the bottle. Prices vary based on the current available selection.

### Non-Alcoholic Beverages

We can provide a variety of Foxon Park soft drinks for \$3.50 per bottle, charged on consumption. Lemonade and Iced Tea are also available for \$3 per person each, but the charge applies to the entire party.

### Beer & Soda Bar Packages

Level 1 - \$17 per person for three hours (Each additional hour \$5 per person)

Typical Beer Selections (subject to availability):

Two Roads IPA

Cisco Brewery Whale tale

Corona

Bud Light

Plus full Foxon Park soda line, cranberry juice & garnishes

Level II - \$21 per person for three hours (Each additional hour \$6 per person)

Typical Beer Selections (subject to availability):

Two Roads Seasonal beer

Cisco Brewery Sankaty Light

Amstel Light

Samuel Adams

Flavored Hard Seltzer

Plus full Foxon Park soda line, cranberry juice & garnishes

### Full Open Bar Package

\$28 per person for three hours (Each additional hour - \$8 per person)

Liquor:

Titos and Absolut Vodka

Cuervo Tequila

Jack Daniel's Whiskey

Tanqueray Gin

Bacardi Rum

Canadian Club Whisky

Dewars Scotch

Goslings Rum

Typical Beer Selections (subject to availability):

Two Roads Seasonal beer

Cisco Brewery Sankaty Light

Flavored Hard Seltzer

Amstel Light

Samuel Adams

Plus full Foxon Park soda line, tonic, ginger beer, sweet & dry vermouths, sour mixes & garnishes (olives, cherries, lemon & lime)

Guests under 21 years old are \$6 each for three hours (Each additional hour - \$2 per person)

All prices include one bartender; subject to tax. Bar packages MUST be paid in full prior to event date.

\*\* Special requests require one week's notice and are subject to price adjustments if necessary.