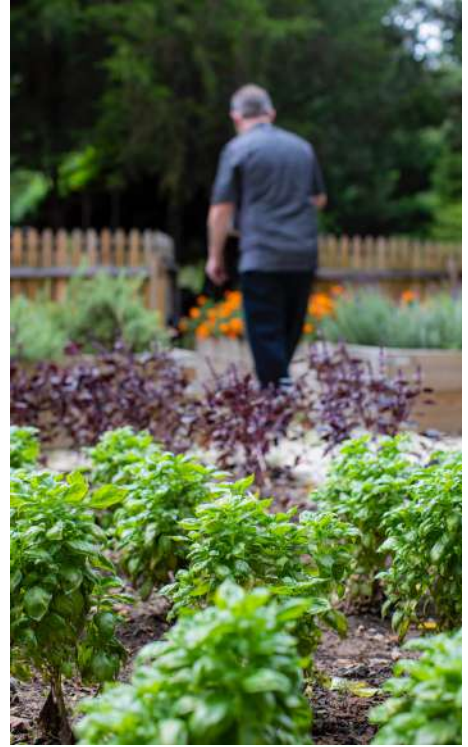




THE VINEYARDS & WINERY AT
LOST CREEK

Private Events



Our Spaces

Our 50-acre property boasts beautiful private spaces to be enjoyed for any occasion. We have spaces available for parties up to 150 guests. We offer all-inclusive event packages with tables, chairs, bar packages, catering and more!

THE WINERY



THE GARDEN PATIO

Looking for a beautiful outdoor option during warmer months? Our beautiful garden patio is a perfect option for dining.



THE TASTING ROOM

Our Tasting Room features a full size tasting bar, a fireplace, tables and chairs and lounge furniture. Perfect for an evening.



THE CLUB ROOM

Our club room is a great private room adjacent to our Tasting Room with a private patio and plenty of flexible space.

THE HARVEST HOUSE



THE HARVEST HOUSE

The Harvest House is a great private space for small and large gatherings. This space is versatile offering indoor & outdoor options featuring a fireplace, wooden floors and an expansive stone terrace.



THE CARRIAGE HOUSE

The Carriage House is our largest private space and can be configured in multiple formats to meet your private event needs. This space can accommodate up to 150 people with a dance floor.

The Harvest House can be rented separately from the Carriage House or can be combined for a larger event. These spaces are conveniently located on the other side of the property with its own entrance to give a truly private event without interference from our Tasting Room traffic.

A Taste of our Menus

PLATED MENU

HORS D'OEUVRES

*Artisanal Cheese & Charcuterie Display
Seared Sushi Grade Tuna with Togarashi
Teriyaki Beef Satay with Sesame
Baked Brie Crostini with House Made Jam*

FIRST COURSE

Caprese Salad

Heirloom Tomatoes, Mozzarella, Basil, Aged Balsamic

SECOND COURSE

Steak Filet

Bordelaise, Garden Herb Mashed Potatoes, Roasted Mushrooms

DUET UPGRADE

Seared Garlic Butter Diver Scallops



BUFFET MENU

HORS D'OEUVRES

*Artisanal Cheese & Charcuterie Display
Brûléed Figs with Blue Cheese and Aged Balsamic
Pancetta Wrapped Scallops with Sage Maple Syrup
Steak Tartar with Dijon, Egg, Capers*

BUFFET

Steak House Salad

Iceberg Lettuce, Blue Cheese, Bacon, Candied Nuts

Roasted Baby Vegetables

Lost Creek Garden Pesto

Garlic Herbed Mashed Potatoes

Pan Seared Salmon

Heirloom Tomato Relish

Slow Roasted Garden Herb Marinated NY Strip

Horseradish Sauce

Catering Packages



FOOD & BEVERAGE MINIMUMS

	WINTER <i>January, February, March & December</i>	MID-SEASON <i>April, July, August & November</i>	HIGH SEASON <i>May, June, September & October</i>
Friday	\$1,500	\$2,500	\$3,500
Saturday	\$2,500	\$3,000	\$4,500
Sunday	\$1,000	\$2,000	\$2,500

Food & Beverage Minimums do not include 20% service charge and 6% tax.

CATERING

Cocktail Hour	Selection of stationed and passed hors d'oeuvres	\$25 per person
3-course Plated	First course, main entrée, dessert	\$80 per person
2-Course Plated	Salad, main entrée	\$55 per person
Dinner Buffet	Salad, two sides, two entrées	\$65 per person
Lunch Buffet	Salad, one side, one entrée	\$45 per person

Pricing varies on final menu selection. Additional add-ons available including duet plates, and additional entrees



PAYMENT SCHEDULE

RESERVE YOUR DATE
\$500 Non-refundable Deposit

CONTRACT SIGNING
25% Estimated Food & Beverage

FOURTEEN DAYS PRIOR TO EVENT
Remaining Balance Due

You may cancel your event at anytime. All payments processed at time of cancellation will be retained by Lost Creek.



Bar Packages

BEVERAGE PACKAGES		PRICE PER HOUR	4 HOURS
Standard	Selection of 3 Lost Creek Wines and 3 beers	\$17 first hour \$5 each additional hour	\$32 per person
Classic	Selection of 3 Lost Creek Wines, 3 beers and mixed drinks from Classic Lineup	\$19 first hour \$6 each additional hour	\$37 per person
Premium	Selection of 3 Lost Creek Wines, 3 beers and mixed drinks from Premium Lineup	\$21 first hour \$7 each additional hour	\$42 per person

WINE	BEER	CLASSIC	PREMIUM
<i>Lost Creek Viognier</i> <i>Lost Creek Chardonnay</i> <i>Lost Creek Rosa Natura</i> <i>Lost Creek Rose</i> <i>Lost Creek Rouge D'Ete</i> <i>Lost Creek Trinity</i> <i>Lost Creek Cabernet Franc</i>	<i>Corona Extra</i> <i>Samuel Adams Boston Lager</i> <i>Blue Moon Belgian White</i> <i>Guinness Extra Stout</i> <i>New Belguim Fat Tire</i> <i>Lagunitas IPA</i>	<i>Absolut Vodka</i> <i>Beefeater Gin</i> <i>Bacardi Superior Rum</i> <i>Dewars White Label Scotch</i> <i>Jim Beam Bourbon</i>	<i>Tito's Handmade Vodka</i> <i>Tanqueray Gin</i> <i>Mount Gay Eclipse Ru</i> <i>Macallen 12-Year Scotch</i> <i>Maker's Mark Bourbon</i>

Bar Accoutrements: Coke, Diet Coke, Sprite,, Cranberry Juice, Orange Juice, Ginger Ale, Tonic Water, Club Soda, Ginger Beer, Grenadine & Vermouth
 Note: Only pay for 21 and older guests

WINE BY THE BOTTLE

. If you are interested in a wine only event we do have the option to pre-purchase wines by the bottle. This option is not available if you would prefer beer and liquor in addition to wine due to VABC licensing restrictions.



Contact Us



FREQUENTLY ASKED QUESTIONS

Can you accommodate buses, shuttles & limos? Yes we are able to accommodate these vehicles. The property has a loop that allows for easy access for all size vehicles.

Do you have ample parking available? We are a 50-acre property with a large grass parking lot that can accommodate any size event.

What is included in our rental at the Harvest House or at The Winery? The Harvest House includes round tables, chivari chairs and barrel bars. Due to the configuration of the Winery and that it is open to the public, we are unable to move any furniture, therefore all furniture is included.

How does catering work? All parties are catered by our in-house catering team at Lost Creek Winery. We are happy to accommodate any dietary restrictions and allergies.

CONTACT INFORMATION

To reserve your date, please contact us at events@lostcreekwinery.com or 703-443-9836