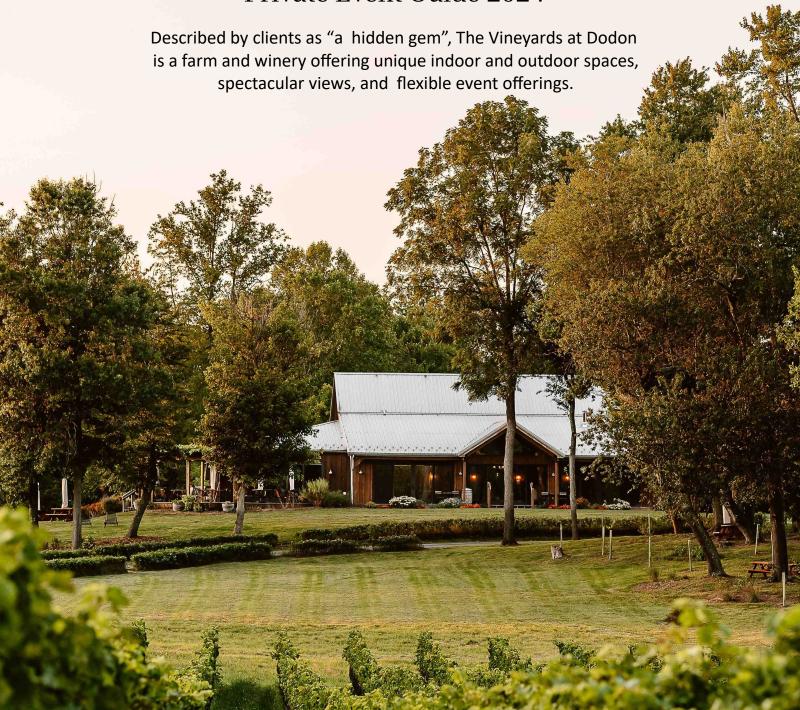


Private Event Guide 2024



Kevin Q. Williams MBA, CPA, PFS, Williams Financial Services (June 2023)

"Our clients' appreciation events are very important. The Vineyards of Dodon provided our guests with an amazing experience that was enjoyable and educational. We intend to bring our clients back in the future."

GATHERING SPACES



Collectors Tasting Room

Dodon's cozy Collectors Tasting Room offers amazing views of the southern and western vineyards, and native flower gardens. The attached deck and lawn can provide more seating, weather permitting. It can accommodate up to 14 guests for board meetings, 16 for seated dinners, and 20 for standing receptions with the attached deck and lawn providing spill over during warmer months. The room is ideal for leadership meetings, intimate gatherings and celebrations.

Large Tasting Room

Dodon's board and batten Tasting Room space provides natural sunlight with 180-degree views of the estate's vineyards and farmland. Ten-foot live edge walnut tables can be arranged for any style of occasion. With seating up to 40 guests, the space is perfect for board meetings, retreats, showers, celebrations and receptions.



Pavilion & Hillside

Dodon's outdoor spaces provide a more spacious and casual setting. A 30ft x 40ft covered Pavilion can be used in conjunction with adjoining lawn and hillside, over-looking the vineyards. This area comfortably hosts seated picnic lunch parties and sunset dinner for 100 guests, and up to 120 guests for standing receptions. This area is weather permitting with no weather contingency.













IN-HOUSE EXPERIENCE OFFERINGS

Collectors Tour & Tasting an elevated, intimate occasion

The visit begins with an aperitif while discussing Dodon's history, farming, and winemaking philosophy with a knowledgeable member of the Dodon team. Next, guests tour the vineyard, cellar, and barrel room. They finish with a seated tasting of the current releases of Dodon's limited edition Collectors wines, Drum Point, Dungannon, and Oronoco, accompanied by a curated pairing of local and carefully sourced cheese and charcuterie. The tasting ends with a taste of Dodon's fortified wine, Salute the Truth. Please allocate ninety minutes. (\$80 per guest)



Introductory Tour & Tasting a comprehensive, unrushed introduction

The Introductory Tour & Tasting begins with a description of the property led by a knowledgeable member of the Dodon team while enjoying a welcome pour of Dodon's wine. We then proceed to the East Vineyard, explaining how we blend classical farming practices with modern technology to create a diverse yet balanced ecosystem. Following a cellar and barrel room tour, the visit ends with a seated tasting of Dodon Sauvignon Blanc, Chardonnay, Stocketts Run, and South Slope and a discussion of the nuances of Dodon's terroir. Please allocate ninety minutes. (\$45 per guest)



Wine & Cheese Pairing Class

This is a deep-dive into cheese and wine pairing led by a knowledgeable member of the Dodon team. Guests will be guided through the basics of wine & cheese pairing while sampling three Dodon wines, and three locally and ethically-sourced cheeses. Please allocate forty-five minutes to an hour. (\$50 per guest)



PRICING INFORMATION

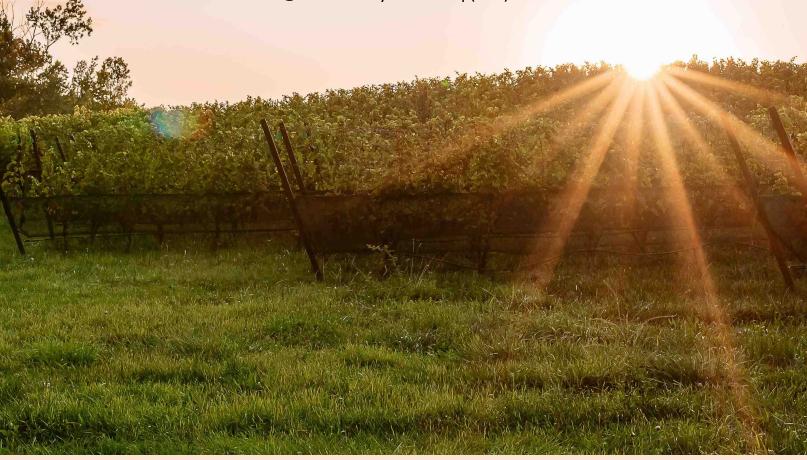
Monday - Thursday - \$15 per guest, per hour

Friday, Saturday & Sunday— \$25 per guest, per hour, outside of normal business hours.

Weekend Property Buyouts— For events hosted during normal business hours, a property buyout is required. Buyouts include exclusive use of the tasting room spaces, Pavilion and Hillside areas for up to 6 hours, two pre-set, mixed cases of Dodon Series wines, and wine service. May—October \$8,500, December—March \$5,500

Additional fees for all private events include Dodon wine, catering, experience offerings, and associated taxes. Dodon Wine Club Member's receive discounted pricing rates.

Please contact The Vineyards at Dodon for availability and more information. hannah@dodonvineyards.com | (410) 798-1126



The Vineyards at Dodon is 100% Solar Powered. We compost all food scraps and limit plastic use. Dodon wines are all grown, fermented, and bottled on-site. We use agroecological practices that sequester carbon, improve soil health, enhance biodiversity, and restore ecosystems.

*Discounted rates available for non-profit and/or environmentally focused organizations & events

PARTNERED EXPERIENCE OFFERINGS

The following offerings include off-site and on-site experiences with some of our local business partners.



Galatea is woman-owned and operated mobile raw bar, catering and events collective. They offer shucking classes, oyster education events, and on-site shucking packages, sourcing oysters from the Chesapeake Bay.

• Minimum 100 oysters and a dedicated shucker: \$440 (price subject to market availability)



Schooner Woodwind specializes in providing your group with the best and most unique team building sailing experience in Annapolis or anywhere! Their professional captains and crew lead an exciting, hands-on sail training program on the Chesapeake aboard the 74-foot schooners *Woodwind* and *Woodwind II*. Pricing provided upon request.



Through the Horse and People Project individuals have the opportunity to partner with a horse for self-awareness, communication and leadership development. By working thru a set of exercises with a horse, we can often pinpoint areas where our human interactions can use some improvement. Horses are 100% honest and provide immediate feedback. A unique and fun experience! No previous horse experience required, and no horseback riding involved. Great for individuals as well as groups, this experience is available weekdays and Saturdays and located in Davidsonville, Maryland. Pricing provided upon request.

PREFERRED VENDORS



INGRANO BISTRO · BAKERY

CORCORAN caterers



meredith minor