



BEL VINO

Events





Events

OUR EVENT PACKAGE INCLUDES ALL OF THE FOLLOWING AMENITIES

CATERING

Includes servers and dinner service for your event

SET UP

Round tables, chairs, table settings and linens

VENUE

Use of your chosen venue space

ALCOHOL*

Beer and wine provided by the winery for your bar

*Pricing varies depending on the bar packages selected

COORDINATION

Venue coordinator to oversee the details and ensure a smooth and seamless event



**DEL
VINO**

Included Services

- Rustic wine barrels
- Set up of barrel-top cocktail tables (up to 4)
- Votive and tea lights
- Beverage station with water, coffee, and lemonade
- Set up of gift table, guestbook table or party favors table
- Easel for seating chart
- Barrel bar and bartender services
- Customized bar menu including Bel Vino wine and craft and domestic beer options
- Menu selection of your choice
- Set up of round tables with seating up to 8 guests
- Table cloth and napkins available in a variety of color options
- White folding chairs
- Gold or silver chargers, plates, flatware, water goblets
- Patio heaters if needed
- On site parking spaces available for event guests
- Professional and friendly staff for service, bar service and clean up of event



**BEL
VINO**

Bel Vino Event Package Options

Menu Options

Reserve \$50 pp 40 person min	Tatria \$60 pp 40 person min	Meritage \$75 pp 40 person min
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Venue Options	Time Limit	Capacity	Location
Barrel Room	3 hrs	80	Indoor
Reception Lawn	3 hrs	150	Outdoor
Conference Room	3 hrs	14	Indoor
Back Patio	3 hrs	65	Outside/Covered
Bistro Patio	3 hrs	90	Outside
Ceremony Lawn	3 hrs	75	Outside
Bel Vino House	3 hrs	40	Indoor/Outdoor/Front of the House Only

Venue Fee

	Business Hrs Sun-Thu	After Hrs Sun-Thu	Business Hrs Fri-Sat	After Hrs Fri-Sat	Business Hours: 9 am - 3 pm After Hours: 6 pm - 10 pm
Barrel Room*	\$500	\$600	N/A	\$650	*Barrel Rm not avail on Sunday
Reception Lawn	\$400	\$500	\$500	\$500	
Conference Room	\$50	N/A	\$100	N/A	
Back Patio	\$250	\$300	\$250	\$300	
Bistro Patio	\$300	\$500	\$500	\$500	
Ceremony Lawn	\$250	N/A	\$250	N/A	
Bel Vino House	\$300	\$300	\$300	\$300	

Bar Options

Options include choice of 2 White Wines, 2 Red Wines, and 2 Beer selections

Cash Bar \$200 Set up fee

Hosted \$30 Per person





Reserve Menu

\$50.00 per person plus tax for Buffet (minimum 40 guests)

Salad (Choice of One)

Baby Green Salad

Dried Cranberries, Feta, Candied Maple Pecans, Apple Cider Vinaigrette

Or

Classic Caesar

Entrée

Countryside Roulade

Fresh Cranberry Pecan Country Stuffing rolled in a Chicken or Turkey breast topped with a

Creamy Shallot and Thyme Gravy

Crushed Red Potatoes

Creamed and hand mashed potatoes

Roasted Zucchini and Squash with Lemon and Garlic

Dinner Rolls and Butter Included

Upgrade

Dessert (Additional \$5.00 per person)

Please contact Coordinator for seasonal options

Bar Options

Options include choice of 2 White Wines, 2 Red Wines, and 2 Beer selections

Cash Bar \$200 Set up fee

Hosted Bar \$30 per person



BEL
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Tatria Menu

\$60 per person plus tax for buffet (minimum 40 guests)

Salad

Baby Green Salad

Cranberries, Gorgonzola, Candied Maple Pecans, Apple Cider Vinaigrette

Entrée

Rosemary Garlic Roasted Prime Rib of Beef Carving Station 8oz. per guest
Caramelized Shallot-Cabernet Demi and Creamy Horseradish Sauce

Creamy Crushed Red Potatoes

Roasted Asparagus OR Maple-Bacon Brussel Sprouts

Dinner Rolls and Butter Included

Dessert

Additional \$5.00 per person

Apple-Berry Crisp with Fresh Whipped Cream (add vanilla Ice Cream \$1.50)

OR

Carrot Cake with Cream Cheese Frosting

Bar Options

Options include choice of 2 White Wines, 2 Red Wines & 2 Beer Selections

Cash Bar \$200 Set up fee

Hosted Bar \$30 per person



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Meritage Menu

\$75 per person plus tax for buffet (minimum 40 guests)

Appetizers (choice of 2)

Gorgonzola Stuffed Mushroom
Candied Pecans and Cranberry-Port Glaze

Bacon Wrapped Chicken Satay
Maple-Soy Glaze

Smoked Salmon Mousse
Everything Cracker, Red Onion and Caviar

Shaved Tri Tip Crostini
Caramelized Onion and Cabernet Demi

Baked Brie
Mini Phyllo Cup, House Cranberry Chutney

Salad

Baby Green Salad
Cranberries, Gorgonzola, Candied Maple Pecans, Apple Cider Vinaigrette

Entrée

Rosemary Garlic Roasted Prime Rib of Beef Carving station 8oz. per guest
Caramelized Shallot-Cabernet Demi and Horseradish Cream Sauce

Creamy Crushed Red Potatoes

Roasted Asparagus OR Maple-Bacon Brussel Sprouts

Dinner Rolls and Butter Included

Additional Entrée Upgrade:
Rosemary Roasted Pork Loin (add \$8 per person)
Apple-Brandy Sauce

Dessert

Apple-Berry Crisp with Fresh Whipped Cream
Or
Carrot Cake with Cream Cheese frosting

Bar Options

Options include choice of 2 White Wines, 2 Red Wines & 2 Beer Selections

Cash Bar \$200 Set up fee
Hosted Bar \$30 per person

