



**Los Pinos Ranch**  
V I N E Y A R D S

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Hosting a wedding or private event at Los Pinos offers a unique experience for you and your guests. We know there are many things to consider and we will be happy to customize your event for you; however, the following is helpful information to get you started.

**WINERY RENTAL (4 HOURS)**

*Fork & Spoon Room* – (seats 80) Available Tuesday and Wednesday - \$300 with a \$20 per person food minimum

*Barrel Room* –\$600 for entire space (seats 100 max); \$300 for half (seats 50 max). There is a \$20 per person food minimum. Note: If renting only half of the Barrel Room, the room will be partitioned off and the second half could be rented to a separate party.

*Loggia* - \$300 for use of Loggia only. No food or beverage minimum is required. Electricity is available to the Loggia, but you will need to provide a P.A. system if you require music for your event.

Tables, flatware and drink ware is included in the Winery rental pricing. We will be happy to arrange rental of chairs and linens. The rentals will be added to your invoice plus a 10% service fee. See the attached Additional Rentals sheet for more information.

**MENU**

You may choose from the attached menu selections or request a customized menu. The total number of guests attending must be submitted 10 days prior to your event to allow the Chef time to purchase and prepare your menu. A food minimum of \$20 per person is required for all events. Per person pricing does not include sales tax. A 20% gratuity will be added to final invoice. Outside catering is not allowed with the exception of wedding cakes.

**WINE MENU**

Wine is not included in the price quotation and may be served by the glass as a cash bar paid for by the guests or the host. "Wine Bars" are also available at bottle pricing. Wine selection is based upon availability at the time of your event date. Please see the attached wine menu for our latest selections.

## **COTTAGE RENTALS**

Treat yourself and your guests to an overnight stay in one of our charming cottages:

*Tuscan Cottage* – One bedroom, one bathroom cottage with 2 person Jacuzzi tub. \$159 per night. Sleeps 2.

*Vinter's Cabin* – Three bedroom, two bath, full kitchen cottage. \$300 per night, sleeps 6.

A Continental Breakfast is included in Cottage Rentals.

## **TERMS**

**A signed contract and 50% deposit is required to secure the date.** The balance is due one week prior to your event. Applicable sales tax will be added to all invoices and gratuity of 20% for parties of 20 or more. Los Pinos accepts Discover, Visa, Mastercard, cash and checks.

Please be aware that under TABC regulations, no alcoholic beverages of any kind are allowed on the premises, except Los Pinos wines. No loitering is allowed in the parking areas. Any person(s) who are found to have conveyed alcoholic beverages to the property are in violation of Texas law, and as such threaten to cause the permanent revocation of Los Pinos' TABC permit and shall be immediately ejected from the premises. We reserve the right to refuse service to anyone.

Los Pinos Ranch Vineyards company policy does not allow for hired DJ's, live bands, or choice of music played at the facility without prior approval by Los Pinos management. We will be happy to book musicians for your event upon request and availability.

The individual or organization renting Los Pinos Ranch Vineyards is fully responsible for any damages that occur during an event. A refundable damage deposit of \$500 or credit card number that damages will be charged to is due prior to the event, which will be returned if there is no damage or additional clean up required.

## ADDITIONAL RENTALS

Every event is a very personal occasion and we will be happy to assist you in arranging rentals of your choice for your event. Below are just a few of the rental items available. A 10% service fee is added to the rental fees.

### CHAIRS

Plastic folding chair (available in multiple colors)	\$ .70 per chair
Wood folding chairs (available in multiple colors)	\$2.25 per chair
Chiavari Chairs (available in Gold, Silver or Mahogany)	\$6.50 per chair

### LINENS

17" x 17" Poly Napkin	\$.35 per napkin
54" x 54" Topper	\$6.00 per topper
72" x 72" Topper	\$6.00 per topper
120" Round Tablecloth (fits 60' round, seats 8-10)	\$12.00 per tablecloth
60" x 108" Tablecloth (lap length, 6' banquet table)	\$8.00 per tablecloth
60" x 120" Tablecloth (lap length, 8' banquet table)	\$8.00 per tablecloth
90" x 132" Tablecloth (floor length, 6' banquet table)	\$12.00 per tablecloth
90" x 156" Tablecloth (floor length, 8' banquet table)	\$14.00 per tablecloth

These are basic linens and are available in multiple colors. Specialty linens as well as other table sizes are available at an additional charge and upon request.

Prices are subject to change. Taxes and delivery fees are not reflected in pricing.



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## **Menus Selections**

All Menus Served with Tea and Coffee

### **Tuscan Hors D' Oeuvre Buffet**

Assorted Wood Fired Artisan Pizzas  
(Average 1 slice per person)  
Elegant Fruit Display with Grand Marnier Poppy Seed Dip  
Fresh Baked Baguette Bread  
Olive Oil Garlic Dipping Sauce with Fresh Basil  
Assorted Crostinis  
Italian Salami and Prosciutto  
Imported and Domestic Cheeses  
Mediterranean Olives & Pepperoncini Peppers  
Crudités with Basil and Herb Dip  
Cracked Rosemary Sage Flatbread  
Fresh Baked Puff Pastry Italian "Cheese Toes"  
Fresh Baked Biscotti  
\$25 pp

### **Additional Choices**

Additional Wood Fired Pizzas - \$13 each  
Brisket served with Rolls and Condiments - \$5 per person  
Iced Shrimp w/ Cocktail Sauce - \$5 per person  
Beef Tenderloin served w/Rolls and Condiments - \$8 per  
person  
Chef Dana's Carrot Cake - \$5 per person

### **Wood Fired Pizza Buffet**

Enjoy Assorted Cheeses and Flatbread as we  
Throw, Cook and Slice an Assortment of  
Artisan Wood Fired Pizzas  
\$15 pp

### **Seated Dinner Menus**

Priced per person  
(Pricing dependent on serving entire party the same menu)

Medici Salad  
Sundried Tomato and Proscuitto Stuffed Chicken Breast  
Served on a bed of  
Pasta Pinon Verde  
Penne with Pine Nuts, Cream & Poblano Chilies  
Fresh Buttered Asparagus Spears  
Seasonal Berries with Zabaglione Sauce  
\$27 pp

Caesar Salad  
Served in Parmesan Tuille  
Duck al Mattone  
Crisp Duck Breast seasoned and seared under a brick  
Served with an Orange and Pear Champagne Sauce  
Asparagus Parmigiano  
French Onion Bread Pudding  
Everything good about French Onion Soup!  
Chef Dana's Carrot Cake  
\$29

Caesar Salad  
Served in Parmesan Tuille  
Grilled Pork Tenderloin  
Served with a Wine-Fig Sauce  
Fettuccini Ribbons  
Moroccan Spiced Roasted Vegetables

Chef Dana's Carrot Cake

\$29

Frisee Salad

Frissee Greens with toasted Walnuts, thin slices of Granny Smith Apples, all topped with Feta Cheese and dressed with a Walnut Vinaigrette

Grilled Flat Iron Steak

Seasoned with an Argentinean inspired Rub and Grilled

Grilled Honey-Caper Shrimp

Fresh Asparagus Spears

Roasted Herbed Potatoes

Strawberries Romanoff (seasonal)

\$39pp

Shrimp Tomato Carpaccio Salad

with Butter Poached Crab Claw

Filet Mignon with a Bordelaise Sauce

Potato Mille Feuille

Gorgonzola Walnut Haricot Verts

with Leek Frizzles

Los Pinos Chocolate Fallen Souffle

\$41pp

**Additional Menus or Customized Menus Upon Request**

## WINE SELECTIONS

Subject to Availability

### DRY WHITE WINES

Vermentino 2012	\$19 botl	\$9 glass
Blanco Grande 2014	\$21 botl	\$10 glass

### DRY RED & ROSE' WINES

Cabernet Sauvignon 2013	\$48 botl	\$14 glass
Sangiovese Limited Reserve 2013	\$28 botl	\$10 glass
Dolcetto 2010	\$17 botl	\$8 glass
Meritage 2013	\$23 botl	\$10 glass
Texican 2014	\$23 botl	\$10 glass
Rosato 2013	\$19 botl	\$8 glass
Sparkling Rose' 2013	\$27 botl	N/A

### SWEET WHITE & BLUSH WINES

Blanc Du Bois	\$17 botl	\$8 glass
Moscato	\$15 botl	\$7 glass
Pinky Tuscandero	\$15 botl	\$7 glass

### SWEET RED WINES

Sweet Rodeo Red	\$15 botl	\$7 glass
All My X's	\$15 botl	\$7 glass
Rosie the Riveter	\$15 botl	\$7 glass

### DESSERT WINES

Besitos de Chocolate	\$17 botl	\$8 glass
Texas Torte 2006 glass	\$37 botl	\$12 port