

Private Wine Tasting

Sample Event Pricing based on 20 people.

Room Fee (2 hours*).....	\$150.00
Winery Service (\$15.00 per person).....	\$300.00
Optional Appetizers (see below): \$33 per person plus tax	\$717.75

Also includes:

- Tasting of six award-winning J. Lohr wines
- Cheese and baguettes
- Souvenir J. Lohr tasting glass for each guest
- Private use of the Vineyard Room and Tasting Room**
- Tables, basic linens (white or ivory), compostable plates, napkins, compostable flatware.

Total event cost (all tax and gratuity & delivery included).....	\$1167.75
Total price per person.....	\$58.39

Displayed Appetizers *from Justin's Catering & Events*

\$33.00 per person plus tax*

Seasonal Cheese & Fruit Display:

An Assortment of Swiss, Brie, and Gouda Cheeses; Served with Sliced French Baguette, Assorted Crackers and Fresh Seasonal Fruit

Turkey & Honey Glazed Ham Display:

Served with Brown Mustard Aioli, Pesto Spread and Cranberry Coulis with fresh Silver Dollar Rolls

Wild Mushroom & Cambozola Cheese Phyllo Purses

Topped with Wine Drizzle

Seasoned Cocktail Meatballs

Served with Cranberry BBQ Glaze

Crimini Mushroom Stuffed

with Artichoke & Roasted Red Pepper

* Note: This is a sample selection of appetizers only. Catering costs vary depending on quantity and selection. Please request a full list of options from the J. Lohr Event Coordinator. Price listed includes gratuity of 20% and delivery fee of \$60. Local sales tax is 8.75%.

* If your event includes a presentation of any kind, your room rental will need to be for a minimum of three hours at \$75.00 per hour. A projector and screen are available at no additional cost. The room fee is required for booking and is non-refundable.

** The Tasting Room is only available for events held after 6pm.

Private Buffet Lunch

Sample Event Pricing based on 15 people.

Room Fee (3 hours*).....	\$225.00
<ul style="list-style-type: none">• Private use of the Vineyard Room• Tables, chairs, flatware, china, glasses• Basic linens in white, ivory or burgundy.• Complimentary use of basic centerpieces (hurricane lamp)	
Estates Series Wine by the glass (\$14.50 per person).....	\$217.50
<ul style="list-style-type: none">• Maximum of two glasses (6 ounce pours) per person for lunch• Guests will be offered one red and one white wine selected by J. Lohr.• Each guest will be greeted with a taste (2 ounce pour) of Sauvignon Blanc.• Premium Riedel Glassware pre-set on table.• Upgrade to Vineyard Series Wines by the glass available	
Hot Entrée Buffet Lunch from Justin's Catering (\$36 per person plus tax)....	\$540.00
Total event cost (all tax and gratuity included).....	\$982.50
Total price per person.....	\$65.50

Hot Entrée Buffet Lunch
from Justin's Catering & Events

\$36 per person (includes tax, gratuity and delivery)

Mixed Green Salad

Sautéed Seasonal Vegetables Roasted

Garlic Mashed Potatoes

Marinated Flank Steak

with Mustard Caper Sauce

(V: Spicy Wild Rice Stuffed Red Peppers)

Assorted Cookies and Bars

* *Note: This is a sample menu only. Catering costs vary depending on quantity and selection. Please request a full list of options from the J. Lohr Event Coordinator. Catering service charge (gratuity) is 20% and local sales tax is 8.75%. Delivery fee is \$60.*

* *If your event includes a presentation of any kind, your room rental will need to be for a minimum of four hours at \$75.00 per hour. A projector and screen are available at no additional cost. The room fee is required for booking and is non-refundable.*

Private Buffet Dinner

Sample Event Pricing based on 24 people.

Room Fee (4 hours*).....	\$300.00
<ul style="list-style-type: none"> • Private use of the Vineyard Room and Tasting Room • Tables, chairs, flatware, china, glasses • Basic linens in white, ivory or burgundy. • Complimentary use of basic centerpieces (hurricane lamp) 	
Estates Series Wine by the glass (\$16.00 per person).....	\$384.00
<ul style="list-style-type: none"> • Maximum of two glasses (6 ounce pours) per person for dinner • Guests will be offered one red and one white wine selected by J. Lohr. • Guests will arrive to a 30 minute reception with two tasting wines • Premium Riedel Glassware pre-set on table • Upgrade to Vineyard Series Wines by the glass available 	
Hot Entrée Buffet Dinner from Chef David Page:	
(\$50 per person includes tax & service charge).....	\$1200.00
Total event cost (all tax, gratuity and delivery included).....	\$1884.00
Total price per person.....	\$78.50

Italian Buffet Dinner
from Chef David Page

\$50 per person (includes tax, gratuity and delivery)

Sicilian Salad

Crispy Anson Mills Polenta

Sautéed Broccolini with Roasted Sweet Peppers

Crisp, Skinned, Boneless Mary's Chicken
Marinated in Garlic, Rosemary and Lemon with a Natural Jus
(Vegetarian option: Portobello Ravioli)

Cannoli filled with Sweetened Ricotta, Candied Orange, Dark
Chocolate, and Toasted Pistachios

* Note: This is a sample menu only. Catering costs vary depending on quantity and selection. Please request a full list of options from the J. Lohr Event Coordinator. Service charge is 20% and local tax is 8.75%.

If your event includes a presentation of any kind, your room rental will need to be for a minimum of four hours at \$75.00 per hour. A projector and screen are available at no additional cost. The room fee is required for booking and is non-refundable

*Note: Catering minimums apply. Per person menu prices may increase for smaller groups.
Prices effective February 1, 2017*

Private Plated Dinner

Sample Event Pricing based on 40 people.

Room Fee (4 hours).....	\$300.00
Winery Service (\$21.00 per person).....	\$840.00
Plated dinner: Chef David Page: \$80.91 per person.....	\$3,236.40

Also includes:

- Pre-dinner tasting of four award-winning J. Lohr wines
- Cheese and baguettes for your pre-dinner tasting
- One wine matched to each dinner course
- Souvenir J. Lohr tasting glass for each guest
- Private use of the Vineyard Room and Tasting room
- Tables, chairs, flatware, china, glasses
- Basic linens in white, ivory or burgundy.
- Complimentary use of basic centerpieces (hurricane lamp)
- Plated dinner from Chef David Page

Total event cost (all tax and gratuity included).....	\$4,376.40
Total price per person.....	\$109.41

Sample Dinner Menu

from Chef David Page

\$80.91 per person (inclusive of gratuity and tax)

Smoked Potato Agnolotti

Porcini Mushroom Broth, Tallegio Fonduta

J. Lohr Arroyo Vista Chardonnay

Sage Crusted Mary's Chicken Breast

*Golden Balsamic Glazed Pears, Spiced Red Yam Gratin,
Brown Butter Kale*

or

Toasted Farro Pilaf (pre-ordered)

with Winter Vegetables, Glazed Pears, Petite Arugula Salad

J. Lohr *Gesture* GSM

Valrohna Guanaja Chocolate Carmel Pot de Crème

with Whipped Espresso Crème Fraiche, Hazelnut Cookie Crumbles

J. Lohr Estates Seven Oaks Cabernet Sauvignon

Indicated wine pairings may change depending on availability and seasonal menu adjustments.

Note: Catering minimums apply. Per person menu prices may increase for smaller groups.

Prices effective February 1, 2017

Corporate Presentation & Private Wine Tasting

Sample Event Pricing based on 45 people.

Corporate Presentations are evening events held in the Vineyard Room and followed by a private wine tasting with appetizers in the tasting room. Presentations given in the daytime are restricted to the Vineyard Room, further limiting the maximum guest capacity.

Room Fee (3 hours).....	\$250.00
<ul style="list-style-type: none"> • Theater-style set-up of up to 45 chairs in Vineyard Room • Projector Screen and/or Podium • Digital Projector 	
Winery Service (\$15.00 per person).....	\$675.00
<ul style="list-style-type: none"> • Tasting of six award-winning J. Lohr wines • Cheese and baguettes • Souvenir J. Lohr tasting glass for each guest • Private use of the Vineyard Room and Tasting Room • Tables, basic linens in ivory or white, disposable plates, napkins, plastic-ware 	
Optional appetizers from Chef David Gill (see sample below).....	\$485.00
Total event cost (all tax and gratuity included).....	\$1,410.00
Total price per person.....	\$31.33

Sample Light Appetizer Selection *from Chef David Gill*

Baked Brie.....	\$35.00
Mini- Meatballs in Tomato Sauce.....	\$90.00
Tomato Bruschetta.....	\$45.00
Black Pepper Gougère with Bacon Jam.....	\$90.00
Vegetable Crudités.....	\$35.00
Poached Shrimp.....	\$120.00
Thai Chicken Skewers.....	\$70.00

Total \$485.00

Half Day Corporate Meeting with Private Wine Tasting

Sample Event Pricing based on 15 people.

Half Day

Room Fee (any 4 hours).....	\$300.00
• Half day room fee is \$225.00, if a private tasting is added	
• Includes private use of the Vineyard Room, tables, chairs, basic linens in white or ivory, projector screen, digital projector, conference phone, internet access and water.	
Optional Assorted Boxed Lunches	
• From Justin's Catering & Events (\$22.12 per person).....	\$331.80
Optional One - hour Wine Tasting (\$15.00 per person).....	\$225.00
• Includes tasting of six award-winning J. Lohr wines, baguettes and cheese, souvenir J. Lohr tasting glass for each guest.	

Total Event Cost

(all tax and gratuity included)

Room and lunch, without wine tasting.....	\$631.80
Room, lunch, and wine tasting.....	\$781.80

For afternoon or evening meetings, a selection of appetizers during the wine tasting may be substituted for boxed lunches. Appetizer pricing varies depending on quantity and selection.

Sample Boxed Lunch Assortment

*All sandwiches served with a piece of fruit and a cookie,
along with a choice of green salad or pasta salad.*

Turkey, House Pesto & Sun-dried Tomato
*with provolone cheese & fresh baby spinach
on a seeded baguette*

Grilled Flank Steak & Bleu Cheese
with peppery greens, tomatoes and peppers on focaccia

Grilled Portobello Mushrooms
*with goat cheese, pesto aioli, fresh baby spinach, roasted red
bell peppers on a Dutch Crunch torpedo*

Full Day Corporate Meeting with Private Wine Tasting

Sample Event Pricing based on 15 people.

Full Day (Continental Breakfast and Boxed Lunches)

- Room Fee (five to nine hours, 8am to 5pm).....\$675.00
- Full day room fee is \$506.25, if a private tasting is added
 - Includes private use of the Vineyard Room, tables, chairs, basic linens in white or ivory, projector screen, digital projector, podium, conference phone, internet access and water.
- VIP Continental Breakfast from Café Primavera (\$23.25 per person).....\$348.75
- Per person price includes compostable plates and flatware, tax, service, delivery and set up.
- Optional boxed lunches from Justin’s Catering (\$22.12 per person).....\$331.80
- Optional one-hour Wine Tasting (\$15.00 per person).....\$225.00
- Includes tasting of six award-winning J. Lohr wines, baguettes and cheese, souvenir J. Lohr tasting glass for each guest.

Total Event Cost

(all tax and gratuity included)

- Room, breakfast and lunch.....\$1,355.55
- Discounted room fee, breakfast, lunch and wine tasting.....\$1,411.80

For afternoon or evening meetings, a selection of appetizers during the wine tasting may be substituted for boxed lunches. Appetizer pricing varies depending on quantity and selection.

Breakfast Menu

Assorted Breakfast Pastries & Muffins
with Whipped Honey Butter & Preserves

House Made Oat Granola

European-style Yogurt

Seasonal Fruit & Berries

Coffee and Tea Service

Orange Juice / Organic Milk

Boxed Sandwich Lunch

*Includes a Green Salad, a Piece of Fruit, A cookie
and one of the following sandwiches.*

Turkey with House Pesto & Sun-dried Tomatoes
with Provolone Cheese & Fresh Baby Spinach
on a Seeded Baguette

Roast Beef with Barbecue Sauce, Cream Cheese,
Pumpkin Seeds, Arugula, Gouda Cheese and
Tomato, rolled in Savory Tri-color Wraps.

Sun-dried Tomato Hummus with sliced Tomato,
Pepper Jack Cheese, Cucumber, Red Onion and
Alfalfa Sprouts, served in a Greek Pita

J. Lohr Private Event General Information

EVENT HOURS AND VINEYARD ROOM ACCESS

Access to the Vineyard Room is through the tasting room. The tasting room is available for wine tasting receptions during evening (6:00 pm to 10:00 pm). As the tasting room is open to the public from 10:00 am to 5:00 pm, it is unavailable for events during these hours. Guests are required to leave the facility promptly at the scheduled ending time and no later than 10:00 pm. For events scheduled during the hours that the tasting room is open, all event activity shall be restricted to the Vineyard Room, and the guest count shall be limited to 32 or fewer Monday through Thursday and 24 or fewer on Fridays. Daytime events are not available on Saturday or Sunday. Please note that parking is very limited during the day.

BOOKING YOUR EVENT

To book your event at J. Lohr, the following items are required:

1) PAYMENT OF THE NON-REFUNDABLE ROOM FEE.

The full room fee for the event is required at the time of booking. The room fee is not refundable. Please note that your event date is not guaranteed until the room fee is paid.

2) A SIGNED CONTRACT.

Please contact the J. Lohr event coordinator for a contract. Please note that your event date is not guaranteed until the signed contract and room fee payment are received.

3) CERTIFICATE OF LIABILITY INSURANCE COVERAGE.

A one-day certificate of liability insurance coverage in the amount of one million dollars (\$1,000,000) naming J. Lohr Vineyards & Wines as the additional insured is required before the event date. Companies and individuals can often obtain this certificate at no additional cost by calling their insurance carrier. In the event that you are unable to certify through your own insurance carrier, there are some companies online that will provide such a policy for a fee of approximately \$250.00. Please contact the J. Lohr event coordinator for more information on obtaining the certificate. We strongly recommend that you determine the availability of such a policy prior to booking your event. We will not allow the event to proceed without this document. Should the event be cancelled due to lack of the insurance certificate, the room fee will be forfeit.

Note: When a menu is selected, preferably four weeks in advance, 50% of the event total based on estimated guest count is required. The final count and balance is due one week in advance event and may not be changed thereafter. If an event is scheduled less than four weeks in advance, 50% of the event total will be required immediately for booking.