



CORPORATE &  
PRIVATE EVENTS

  
CHILDRESS  
*Vineyards*

# EVENT SPECIALISTS

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YOUR EVENT AT  
**CHILDRESS VINEYARDS**

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# A LETTER FROM RICHARD CHILDRESS

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## WE ARE EXCITED TO CELEBRATE WITH YOU

Childress Vineyards is home for all of my family's winning moments. From celebrating race wins to both of my grandson's wedding days, this is our favorite place to gather.

We are grateful and excited that you have chosen Childress Vineyards to host your special event and we can't wait to celebrate with you. We have a fantastic team who will make sure your day is special and memorable, along with the perfect wines to toast to your gathering.

From my family to yours, cheers!

A handwritten signature in black ink, reading "Richard Childress". The signature is written in a cursive, flowing style with a large initial "R".

# EVENT SPACES

# GRAND PAVILION

*Photography By Rusty Williams Photo*



*Breathtaking architecture with 360-degree vineyards views to match, this grandeur space can accommodate the largest of special events. Imagine hosting your gathering or corporate event by the stone fireplace nestled in the rolling vines.*

# VICTORY LOUNGE

*Photography By Rusty Williams Photo*



*Savor a supreme winery experience in our lounge with a semi-private wine and food pairing, casual meeting, or just a relaxing space to enjoy a glass of wine.*

# VINEYARD SUITE

*Photography By Rusty Williams Photo*



*Comfortably adorned for corporate meetings or private luncheons.  
Equipped with a presentation screen and large conference table,  
and private terrace access with vineyard views.*



# PATIO

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*Photography By Rusty Williams Photo*



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*Embellished with a custom arbor framing the vines,  
envision your gathering on the stone patio.*

# INDOOR EVENT SPACES

*Top Right Photograph By Rusty Williams Photo*



## BARREL CAVE

Secluded, quiet, and ambient lit, this area is unmatched for intimate gatherings, dinner, and private wine tastings.



## HARVEST ROOM

Conveniently located on the main floor with the ability to accommodate a small to medium gathering, with outlooks into the Fermentation Room and Barrel Room. Perfect for bridal showers and luncheons.



## BISTRO TERRACE

Indulge in vineyard views at every turn on the Terrace. Whether you're dining, wine tasting, or socializing, this space is sure to impress your guests.



## UPSTAIRS FOYER

A sophisticated space ideal for private tastings or a quaint private luncheon.

# OUTDOOR EVENT SPACES

*Photography By Rusty Williams Photo*



## GAZEBO

Designed for intimate occasions, the Gazebo accommodates your ideal wine experience with the Vineyard Lake as a backdrop.



## BACK LAWN

Surrounded by endless vines and greenery, gaze into a lake backdrop accompanied by twinkling lights overhead.



## PORTICO

Customize your outdoor wine experience at the corner of our front lawn with 360-degree vineyard views and seating for six guests. Enjoy a bottle of wine, lunch or dinner, and socializing with friends.



## WALKWAY NOOKS

Complete your ultimate wine experience in a semi-private nook fitted for sipping wine and relaxing.

# EVENT SPACES PRICING AND INFORMATION

## DAYTIME EVENT

8 a.m. - 4 p.m.

## EVENING EVENT

6 p.m. - 11 p.m.

## VENUE RENTAL FEE INCLUDES

- Complete access to rental space during specified time
- One-time event setup and breakdown regardless of weather
- Tables and chairs (up to 100)

*Clients are limited to a one-time setup, including the placement of Childress Vineyards tables and chairs. Client must confirm their weather event site within 2 days of event date regardless of circumstances.*

VENUES	MAX GUEST	DAYTIME RENTAL FEE		NIGHTTIME RENTAL FEE*	
		MON-THURS	FRI - SUN & HOLIDAYS	MON-THURS	FRI - SUN & HOLIDAYS
Vineyard Suite & Suite Terrace	16	\$150/hr or \$600/day	\$200/hr or \$800/day	\$800**	\$1000**
Harvest Room	20	\$100/hr or \$400/day	\$150/hr or \$600/day	\$600**	\$800**
Barrel Cave	30	\$200/hr or \$800/day	\$250/hr or \$1000/day	\$1,000	\$1,600
Victory Lounge*	90 Social 50 Seated	\$1,000 Social \$1250 Seated	N/A	\$2,500	\$3,500
Bistro Terrace	100	N/A	N/A	\$1,200	\$2,200
Grand Pavilion*	300	\$2,000	\$4,000	\$4,000	\$5,000
Bridal Suite	12	\$100/hr.	\$125/hr.	\$125/hr.	N/A
Upstairs Foyer	10	\$300	\$350	\$500**	\$500**
Portico	6	\$100/hr.	\$125/hr.	\$150/hr.**	\$150/hr.**
Walkway Nooks	6	\$50/hr.	\$75/hr.	\$75/hr.**	\$75/hr.**
Patio	N/A	\$1,250	\$2,250	\$3,000	\$4,000
Gazebo†	N/A	\$125/hr.	\$150/hr.	\$1,000**	\$1,000**
Pier†	N/A	\$50/hr.	\$100/hr.	N/A	N/A
Lawn†	N/A	\$125/hr.	\$150/hr.	\$1,000**	\$1,000**

\*Evening rental subject to minimum wine order

\*\*Evening rental contingent on other events

† Area subject to beverage service only

Removal of everyday furniture may incur an additional fee.

*Please note: fees above do not include required minimum wine order, catering services or attendants. Refer to FAQ section for more information and policies.*

# CATERING

# THE BISTRO

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By Rusty Williams Photo



## ABOUT THE BISTRO

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*Located at the southernmost tip of the Yadkin Valley, the award-winning Bistro at Childress Vineyards boasts a west-facing, 180-degree view of forty-two acres of vines. Dedicated to incorporating fresh, local ingredients in every dish, The Bistro has been honored as "OpenTable's Top 100 Most Scenic Restaurants in America" and an "OpenTable Top Ten Diner's Choice". Anyone dining can enjoy a true, vine to glass experience with Italian-infused southern dishes to match, along with views of rolling vineyards, a large rippling pond, and perfected landscaping.*

# PRIVATE EVENT SAMPLE CATERING MENUS

*The following menus are sample catering options from past events.  
Childress Vineyard offers a variety of formal and informal dining choices for either seated or stationed meals.  
Our professional, in-house Bistro team ensures all menu offerings are customized to your unique specifications.  
Treat your guests to a culinary experience that will be enjoyed by all.*

## DAYTIME

### APPETIZERS

*Brie & Bacon Bouchee  
Shrimp Cocktail*

### LUNCH

*Assorted Sandwich Platter  
Pasta Salad*

### ASSORTED DESSERT PLATTER

*Cookies  
Brownies*

### WINE TASTING

*Three White  
Cellar Select Sauvignon Blanc  
Cellar Select Chardonnay  
Three Red  
Barrel Select Sangiovese  
Barrel Select Cabernet Franc  
Muscadine White  
Muscadine Red*

### BEVERAGES

*Water, Sweet Tea, Unsweet Tea  
Soda & Coffee*

## EVENING

### APPETIZERS

*Spinach & Artichoke Dip  
Chicken Teriyaki Skewers*

### DINNER

#### GUEST SELECTION OF:

*Petit Beef Filet  
Chicken Chardonnay  
12 ounce Grilled Ribeye*

*Seasonal Salad with Ranch & Balsamic Vinaigrette  
Rolls & Butter  
Garlic Mashed Potatoes  
Roasted Seasonal Vegetables  
Water, Sweet Tea, Unsweet Tea*

### ASSORTED DESSERT PLATTER

*White Chocolate Raspberry Cheesecake  
Key Lime Pie  
Tiramisu  
2-Layer Chocolate Cake*

### WINE

*Classic Red  
Barrel Select Cabernet Sauvignon  
Cellar Select Chardonnay  
Riesling*

### BEER

*Bud Light  
Michelob Ultra  
Natty Greene's Buckshot*

*Catering Services are supplied by Childress Vineyards Bistro and have the first right of refusal. Please ask your Event Specialist for a catering menu, an estimate of catering charges and details regarding your wine list selections. If you have something specific in mind, our chefs will do their very best to accommodate your culinary wishes. If the Childress Vineyards Bistro is not able to offer catering services, a list of approved caterers will be offered.*

# CORPORATE SAMPLE CATERING MENUS

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*The following menus are sample catering options from past events.  
Childress Vineyard offers a variety of formal and informal dining choices for either seated or stationed meals.  
Our professional, in-house Bistro team ensures all menu offerings are customized to your unique specifications.  
Treat your guests to a culinary experience that will be enjoyed by all.*

## DAYTIME MEETING

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### CONTINENTAL BREAKFAST

*Assorted Pastries with Cream Cheese & Butter  
Fresh Fruit  
Coffee  
Orange Juice*

### LUNCH BUFFET

*Garden Salad  
(Ranch or Balsamic Dressing)  
Rolls & Butter  
Herb Roasted Red Potatoes  
Roasted Seasonal Vegetables  
Grilled Marinated Chicken  
Vegetable Lasagna*

#### **Beverages:**

*Water, Sweet Tea, Unsweet Tea, Soda*

#### **Dessert:**

*Cookie & Brownie Platter*

### AFTERNOON SNACK

*Granola Bars*

## EVENING GATHERING

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### APPETIZERS

*Seasonal Fruit & Cheese  
Bruschetta  
Chicken Teriyaki Skewers*

### DINNER

#### **DUAL ENTRÉE OF:**

*Grilled Chicken  
Grilled Beef Tenderloin & Shrimp with Herb Butter*

*Garden Salad with Ranch & Seasonal Dressing  
Rolls & Butter  
Grilled Asparagus  
Herb Roasted Red Potatoes  
Water, Tea, Unsweet Tea  
Soda & Coffee*

### WINE

*Classic Red  
Classic White  
Chardonnay  
Pinnacle*

### BEER

*Miller Lite  
Yuengling Amber*

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# CHILDRESS WINES

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*Childress Vineyards produces a broad range of wines to appeal to both the introductory palate and the seasoned taster. More than 30 wines are produced including Classic house blends, premium varietals, sparkling wines, dessert wines, Reserves, Signatures and Muscadine wines.*

## WHITE

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### **Muscadine White**

*Sweet Blend Proving Aromatic & Fruity*

### **Classic White**

*Semi-Sweet with Floral & Tropical Fruit Aromas & Bright Citrus Flavors*

### **Three White**

*Off-Dry Blend of Chardonnay, Viognier & Pinot Grigio*

### **Riesling**

*Orange Blossom & Peach Aromas*

### **Pinot Grigio**

*Bartlett Pear & Mild Spice with a Clean, Crisp Finish*

### **Sauvignon Blanc**

*Crisp & Clean with Grapefruit & Pineapple*

### **Viognier**

*Perfumed with Floral & Tropical Fruit Aromas, Flavors of Apricot & Tangerine*

### **Chardonnay**

*Fruity Mix of Pear, Apple & Citrus*

### **Sweet Victory**

*Delicate Sparkler is Slightly Sweet With Hints Of Ripe Peach & Apricot*

### **Victory Cuvée**

*Rich with Bartlett Pear & Granny Smith Apple Flavors*

### **Angel's Wrath**

*Citrus & Vanilla Flavors Complement Charred Oak*

### **Reserve Viognier**

*Bursting with Fruit Flavors of Apricot, Pear & Peach*

### **Reserve Sauvignon Blanc**

*A Crisp, Refreshing Wine with Flavors of Ripened Grapefruit & Fresh Lime*

## ROSÉ

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### **Muscadine Blush**

*Sweet Blend with Berry & Floral Aromas*

### **Classic Rosé**

*Semi-Sweet with Tropical Fruit & Strawberry*

### **Three Rosé**

*Off-Dry Blend of Sangiovese, Cabernet Franc & Sauvignon Blanc*

## RED

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### **Muscadine Red**

*Sweet Blend Proving Aromatic & Refreshing*

### **Classic Red**

*Semi-Sweet with Cherry Flavors & a Clean Finish*

### **Three Red**

*Off-Dry Blend of Cabernet Franc, Merlot & Malbec*

### **Sun-Kissed Sangria**

*Bright Flavors of Ripened Berry & Juicy Peach with Subtle Hints of Citrus*

### **Pinnacle**

*Bordeaux-Style Red Wine Blend*

### **Sangiovese**

*Boasts Fresh Acidity with Notes Of Cherry, Leather & Cedar*

### **Merlot**

*Accents of Herbs & Black Cherries with a Silky Finish*

### **Malbec**

*Dark Plum & Blackberry, Balanced by Vanilla Bean, Coffee & Smokey Notes*

### **Cabernet Franc**

*Jammed With Black Cherry & Clove; Chocolate & Coffee Aromas*

### **Cabernet Sauvignon**

*Stone Fruits, Earthy Herbs & Tobacco*

### **Petit Verdot**

*Smoky Undertones of Black Fruits & Bright Spices*

### **Devil's Tribute**

*Velvety Smooth Cherry & Charred Oak Mingle with Clove Aromas*

### **Reserve Barbera**

*Hints of Blackberry & Plum with Cedar and Molasses Flavors*

### **Reserve Merlot**

*Explodes with Ripe Black Fruit & Exotic Spices; Hints of Stone Fruits, Chocolate & Coffee*

### **Reserve Meritage**

*Ripe Fruit Notes with a Black Cherry Nose; Dark Chocolate Finish with Notes of Cedar*

### **Reserve Malbec**

*Cherry & Plum Notes with Hints of Brown Sugar*

### **Reserve Petit Verdot**

*Essences of Plump & Juicy Blackberries; Tannins are Silky & Smooth*

### **Reserve Sangiovese**

*Flavors of Ripe, Tart Cherries Complemented By Hints of Savory Rosemary & Thyme*

### **Signature Merlot**

*A Harmonious Mix of Black Cherries & Stone Fruits are Accented by Cedar & Spice*

### **Signature Meritage**

*Rich with Ripe, Luscious Red-Fruit Flavors*

### **Signature Cabernet Sauvignon**

*Dark Stone Fruits, Herbs & Tobacco Intertwine for Complexity & Depth*

# MINIMUM WINE ORDER

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*As a premier North Carolina winery, Childress Vineyards produces an impressive portfolio of award-winning wines to appeal to all wine lovers and satisfy a range of budgets. Whether you choose a variety of wines or limit your event to a couple of popular favorites, our wine list of estate and proprietary wines will make a memorable impression on every guest.*

## MINIMUM WINE ORDER REQUIREMENTS

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A minimum of one case (12- 750 ml bottles) per 20 guests is required for all evening events. Each 750 ml bottle contains approximately four glasses of wine. We suggest planning on two glasses of wine per person.

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One tasting voucher is included with a catering package. Visit our Tasting Room to sample our lineup of fine wines and determine which wines you would like available for your event. You may use your tasting voucher at your convenience any day from 10 a.m. - 4:30 p.m.

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Wine orders should be placed with your Event Specialist prior to the scheduled event date. Scheduled date will be noted in your provided timeline.

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In case it is needed, additional wine beyond the amount of your initial order can be available. Simply provide us with your credit card number to authorize the release of additional wines for service to you and your guests.

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Beverage service will end 30 minutes prior to scheduled event time.

*Please ask your Event Specialist for a list of available beverages and pricing.*

# GIFTING

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*Give the gift of taste with a hand-crafted Childress Vineyards gift basket. Created in-house, our baskets include award-winning wines and the finest food products that are designed to make a lasting impression. Custom designs are also available, including private wine labels, for an unforgettable keepsake. Our wine baskets are perfect for corporate gifting, wedding favors, or any special occasion. The possibilities are endless!*

# TASTINGS & TOURS

# TOUR, TASTING & LUNCH PACKAGE PRICING AND INFORMATION

WEEKDAY		WEEKEND	
BASIC	UPGRADE	BASIC	UPGRADE
\$65 per person	\$70 per person	\$80 per person	\$85 per person

*Pricing above does not include tax and gratuity*

## WEEKDAY

*Monday - Thursday*

### BASIC

*minimum 8 guests, maximum 30 guests*

Includes private tour, wine tasting  
(8 wines – variety of Cellar Select & Barrel Select),  
souvenir wine glass, lunch (assorted sandwich buffet  
with one side – pasta salad, chips, or fruit),  
room rental, staffing

### UPGRADE

*minimum 8 guests, maximum 30 guests*

Includes private tour, wine tasting  
(8 wines – variety of 4 Cellar Select/Barrel Select,  
3 Reserve/Specialty, 1 Signature), souvenir wine  
glass, lunch (assorted sandwich buffet with one side  
– pasta salad, chips, or fruit), room rental, staffing

## WEEKEND

*Friday - Sunday*

### BASIC

*minimum 8 guests, maximum 30 guests*

Includes private tour, wine tasting  
(8 wines – variety of Cellar Select & Barrel Select),  
souvenir wine glass, lunch (assorted sandwich buffet  
with one side – pasta salad, chips, or fruit),  
room rental, staffing

### UPGRADE

*minimum 8 guests, maximum 30 guests*

Includes private tour, wine tasting  
(8 wines – variety of 4 Cellar Select/Barrel Select,  
3 Reserve/Specialty, 1 Signature), souvenir wine  
glass, lunch (assorted sandwich buffet with one side  
– pasta salad, chips, or fruit), room rental, staffing

## STIPULATIONS

*Venue or package location will be determined by Events Department 48 hours prior to day of event.  
Other food options available at an additional cost – see your Event Sales Manager for more options.  
50% deposit is due to book; remaining 50% will be due 2 weeks prior to the event.*

# WINERY TOURS

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*Photography By Rusty Williams Photo*



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*The winery offers tours to the general public on weekdays at 11 a.m., 1 p.m. and 3 p.m., and every half hour on weekends from 10:30 a.m. until 3:30 p.m. Public tours last about 15 minutes.*

*Private tour reservations are required for groups of ten or more. Private tours are \$5 per person or \$100 for a group of 20-35 people. These tours typically last about 30 minutes. Tours encompass the entire facility and include details about our history, the vineyards, and the winemaking process.*

# FAQ

# FAQ

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## *Is there a food and beverage minimum?*

There is no food minimum for your event, however, minimum of one case of wine per 20 guests.

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## *Is staffing included in the pricing?*

Yes. Childress Vineyards has a firm commitment to guest service and satisfaction. We require winery attendants to be present during all functions. Our staff is responsible for the success of your function including setup, breakdown, and all food and beverage service during your event. The number of attendants you will need is determined by the size and complexity of your function.

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## *Do you allow decorations?*

Our grounds and facility offer a spectacular backdrop, however, you may wish to add decor to personalize your event. Any rental or personal decor is the sole responsibility of the client. Such items can be delivered only during setup times and the client is responsible for placing in the venue. Childress Vineyards will not be responsible for any misplaced or forgotten items. Removal of everyday furniture may incur an additional fee.

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## *May we use an outside caterer?*

Though you may use outside vendors for rentals, we ask that you use our catering services for your event. Outside catering services are not permitted unless otherwise approved by your Childress Vineyards Event Specialist.

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## *Does catering include non-alcoholic beverages?*

Yes, water and iced tea are included. Soda and coffee can be made available at an additional cost.

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## *Can we offer a cash bar at our event?*

A wine and beer Host Bar can be arranged for your guests with the ability for you to pre-pay in advance. Liquor beverages are not allowed without a special permit. Inquire with your Event Specialist for more info.



# FAQ

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## *How much time is allowed for setup and clean up?*

We strive to provide excellent service to our guests, however, some accommodations cannot be met. Please inquire with your event specialist about the placement of decor and rentals. Removal of everyday furniture may incur an additional fee.

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## *Do you offer kids meals?*

Yes, please inquire with your event specialist for menu options.

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## *Can we bring our own alcohol?*

All alcoholic beverages must be approved of by your Childress Vineyards Event Specialist. Any unapproved alcoholic beverage onsite is subject to confiscation. You may inquire about a temporary liquor permit for the day of your event should you request other beverages than wine and beer.

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## *Do you offer a discount on Childress Vineyards wine?*

Yes, all of our Fast Track Wine Club members receive a 20% discount on their total wine order through the Events department. Inquire with your Childress Vineyards Event Specialist on how to sign up for our wine club and for more info on included benefits.

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## *Do you offer private-labeled wine and gifting?*

To add a unique touch to your event, customize your wine order with private labels or create your own one-of-a-kind gift for your guests. We also have a gifting department in-house that specializes in custom gifting and gift baskets. The possibilities are endless! Ask us about the lead time, setup charges, and minimum orders.

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## *When is the final headcount needed?*

Final guest count is due no later than 14 days prior to your event date.

# FAQ

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## *What if my final headcount changes?*

Changes in guest count could be subject to additional fees. Please refer to your contract for details.

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## *What is the payment process and schedule?*

Please reference your contract for remaining payment schedule.

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## *Do you offer refunds?*

Given the length of time in advance most private functions and other events are scheduled, it is often difficult for us to book another event on the same date should you decide to cancel. We do not offer any type of refund for cancellations.

*We expect all rented areas to be returned to the original state at the end of its use. You will be held responsible for any misuse of property by you or your guest. If premises are left in a state of disrepair, additional fees will be applied to the card on file. All rates, policies, and terms listed in this publication are subject to change without notice. Final guest counts are due, estimated as closely as possible, fourteen days prior to the event date. Room rentals are subject to availability. This brochure and any other published materials concerning the use of our facilities are for informative purposes only. The Childress Vineyards logo is property of Childress Vineyards, LLC. Any use of the Childress Vineyards logo by any entity or means is restricted. Please review the Childress Vineyards rental Agreement with the Event Specialist for complete details. Should any discrepancies arise between this brochure, other printed materials or information obtained from other sources, your Childress Vineyards Rental Agreement takes precedence.*



*Photography By Rusty Williams Photo*

WE ARE EXCITED TO HOST YOUR EVENT  
*cheers*