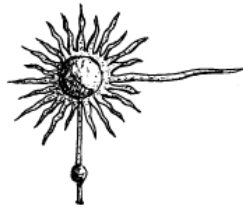


PRIVATE EVENT GUIDE



BOXWOOD ESTATE WINERY
MIDDLEBURG VIRGINIA AVA





A VIRGINIA VENUE LIKE NO OTHER

**PLAN THE
ULTIMATE PARTY**

GROUP TASTINGS

CHOOSING A CATERER

TESTIMONIALS

Q&A



PLAN THE ULTIMATE PARTY

CHAI

The fermentation Chai (shāy) is so stunning, you'll need minimal styling to achieve an elegant and unique atmosphere which is suitable for a variety of gatherings including but not limited to: corporate retreats, showers, reunions, customer appreciation events, launch parties, rehearsal dinners and intimate wedding receptions.

PAVILION

The Pavilion has a scenic view in an open-air setting nestled among the vines of our 26.5 acre vineyard. Situated on the top of a slope, there is a beautiful breeze even in the warmest of months.

Boxwood Estate Winery is located in the Middleburg Virginia AVA on the county lines of Loudoun and Fauquier, a stone's throw from Route 50 and easily accessible from Interstate 66. Located 5 minutes from Salamander Resort & Spa, The Red Fox Inn, and several bed and breakfasts if you need accommodations, as well as only 30 minutes from Dulles International Airport.



RENTALS

RATES

AVAILABILITY

CHAI: Semi-private

Use of the Chai during operating hours. An affordable option for shorter or casual events!

2 HOURS \$1,000

4 HOURS \$2,000

ALL CHAI RENTALS:
November - August

FRI - SUN, 11am-5pm

WINERY: Private

Exclusive use of the Chai, tasting room, pavilion and courtyard when the winery is closed.

2 HOURS \$1,250

4 HOURS \$2,500

FULL DAY \$10,000

MON - THU, 11am-9pm

FRI - SUN, 7pm-10pm

FRI - SUN, 11am-9pm

PAVILION: Private

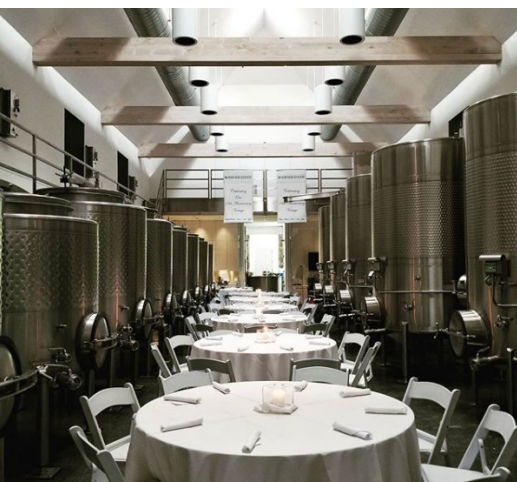
Exclusive during or after operating hours of the winery.

20 person minimum

\$25 per person per hour

PAVILION RENTALS:
June - September

FRI - SUN, 11am-2pm
or 7pm-10pm



GROUP TASTINGS

!! AFTER RESEARCHING A HOST OF WINERIES IN THE AREA AND THEN EXPERIENCING BOXWOOD ESTATE WINERY, WE COULD NOT HAVE BEEN HAPPIER WITH OUR DECISION! !!
- TRIPADVISOR

A staple of the full Boxwood Estate Winery experience is the Group Tasting. Hosting a formal Group Tasting Experience is a perfect way to kick off your party. If you are looking for a way to celebrate in a more relaxed setting, this is a great option in place of a formal, seated dinner.

A WSET certified staff member can host your group tasting for an additional \$20 per person. You will learn about the history of the winery, our production process, and our approach to winemaking. You'll then be guided through a tasting of

the final product: 5 beautiful Bordeaux-style blends.

This option is wonderful when followed by heavy hors d'oeuvres and your guests' favorite wines as a cocktail reception. Serving food buffet-style or having bites passed by the caterer allows us to set a formal tasting table sure to impress.

To learn more about group tastings, see our website and watch the short video of Jessica Chivers-Wilson, Director of Sales, hosting a corporate retreat.





CHOOSING A CATERER

While we do not require that you work with any specific caterer, we've compiled a convenient list of some of our favorite vendors in the area. If you already have someone else in mind, don't worry! We love meeting new catering companies.

Please have your coordinator reach out to schedule a walk-through and planning session so we can iron out the details ahead of time.

A La Carte

alacartecaters.com

(703) 754-2714

Purple Onion Catering

purpleonioncatering.com

(703) 631-0050

Market Salamander

marketsalamander.com

(540) 687-9720

Roots 657

roots657shop.com

(703) 779-9657

Amphora Catering

amphoracatering.com

(703) 938-3800

Serendipity Catering & Design

serendipityvirginia.com

(540) 216-3959

Pampa's Fox

pampasfoxcatering.com

(202) 368-5412



TESTIMONIALS



!! WE RECENTLY RENTED THE WHOLE PLACE FOR A CORPORATE DINNER. WE HAD IT CATERED AND WITH DOROTHY'S HELP IT WENT SMOOTHLY & EVERYONE LOVED THE NIGHT. !! - **JEN FOX, TRIP ADVISOR**

My new bride Julie and I would like to express our sincere appreciation to Dorothy for the coordination of our recent wedding reception/social at your winery this past Saturday night. She did an outstanding job working with us.

Also, the facility/vineyard and service was first class and many of our attendees commented throughout the evening on how much they enjoy the service, food and the way in which the facility was set up. Great Job!!

I hope many others will look into using your winery for their special occasions. They will be very pleased they choose Boxwood Winery.

Best Regards,

Brian and Julie Risen

!! I WANTED TO LET YOU KNOW YOU WERE AN ABSOLUTE DELIGHT TO WORK WITH, THANK YOU. NOT ALL EVENT MANAGEMENT IS AS HANDS ON AS YOU WERE. IT WAS A FUN EVENT, AND I HOPE WE ARE ABLE TO WORK TOGETHER AGAIN IN THE FUTURE. !! - **RUTH MACBEAN, CATERER**

Q & A

WINE MINIMUMS

1 bottle for every 2 guests (25 guests = 1 case)
Case prices vary based upon selection
Mixed cases apply
Individual bottles range from \$22-45
10% case discount on wine purchases

OUTSIDE ALCOHOL

Permitted during exclusive rentals only, not while the tasting room is operating. Caterer must have an ABC license to serve and dedicated bartender.

CAPACITY

Maximum capacity for the building is 100, but is only recommended for standing room cocktail parties. 60 guests fit for seated dinner.

The capacity for the pavilion is 40 guests for a seated dinner, with seating available for an additional 24 guests at the large picnic tables in the grass. We do allow tents in both areas to increase capacity.

WEDDINGS

Please note that we do not host wedding ceremonies on site.

RESTROOMS

Please note that there are only two single occupancy restrooms in the winery. It is recommended that larger groups consider a restroom trailer such as Executive Bathrooms LLC based out of Lovettsville, VA.

CATERING ACCESS & GUIDELINES

Caterers are to arrive 2 hours prior to event. All rental deliveries are to arrive the day of the event and be picked up the next morning. Catering company is responsible for all rentals, set up and breakdown. Any winery furniture moved should be replaced before departure. Trash should be removed from premises. Use of our wine glasses is permitted, caterer must clean Boxwood wine glasses in winery dishwasher at end of event.

TASTING ROOM

If the tasting room is open on the day of your event, staff will remain in the tasting bar until close at 6. Caterers may begin setting up the back half of the bar at 5.30, and will have full control after the tasting room closes.

AVAILABILITY

Production space doubles as the event space; private rentals are unavailable in the harvesting months of September and October.

INCLEMENT WEATHER

In the event of inclement weather, pavilion events may be moved to the Chai.

ADDITIONAL FEES MAY APPLY

\$250 cleaning fee will be assessed to client's credit card if winery is not left as found.

