



BOXWOOD ESTATE WINERY
MIDDLEBURG VIRGINIA

Private Events GUIDE

Why choose Boxwood?

Historic Boxwood Estate Winery is located in Middleburg, VA, just outside the nation's capital. Known for its world-famous horse farms, country living and luxury visitor experiences, it also is recognized as one of Virginia's leading wine regions.

- Boxwood is the accomplishment of proprietor John Kent Cooke, former owner and president of the NFL Washington Redskins - and a long-time admirer and collector of French wines, particularly great Bordeaux. Boxwood, which also is listed on the National Register, worked for seven years with the U.S. Department of Agriculture to establish the Middleburg American Viticultural Area (AVA) in 2012. AVAs allow vintners to
- establish the geographic pedigree of their wines.

Boxwood's vineyards are sustainable and occupy 26.5 acres of the historic landmark farm. The vineyards are planted with traditional Bordeaux varietals: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec; and whites Sauvignon Blanc and Sauvignon Gris - all ENTAV certified by the French

- government.

The winery produces only estate-grown wines in the Bordeaux tradition, but with a distinct Virginia

- expression.

The winery structure is an award-winning design by Hugh Jacobsen. Modern in style, but it is created with materials characteristic of the 18th-century rural Virginia: fieldstone, seam metal roofs and cupolas. The winery is laid out in a cruciform because, Jacobsen said, the methods and culture of wine are sacred.

Boxwood is an exclusive and elegant setting for your corporate retreats, showers, reunions, customer appreciation events, launch parties, rehearsal dinners and intimate wedding-related gatherings!



TASTING ROOM

Greet your guests with a glass of wine in our Tasting Room, with its vineyard views, against the backdrop of our signature rustic fieldstone-covered walls. Look up! See inside one of our distinctive cupolas. This space accommodates about 30 people.





CHAI

The fermentation Chai (shāy) is where grape juice is transformed into wine. It is such a stunning space, you'll need minimal styling to achieve an elegant and unique atmosphere which is suitable for a variety of gatherings. It accommodates about 60 seated; or 100 standing.

CAVE

Our Cave is a round, underground structure filled with French oak barrels where *élevage*, or wine aging, occurs before bottling. It's a one-of-a-kind, event backdrop. Live music performance or corporate presentations are ideal in the center circle. It accommodates about 90 seated, 100 standing.



BOTTLING ROOM

The Bottling Room is the last stage of wine production process and an amazing backdrop for your special event. The space features high ceilings with wooden beams and multiple skylights; it accommodates 50 people seated.



COURTYARD

Our Courtyard is an outdoor room with 15 six-top round tables and three 10-top fire tables - all with umbrellas, surrounding the shade of our majestic River Birch tree. It has ample room for 120 people to sit and enjoy wine and dinner at sunset and, later, dance under the stars. Ideal areas for buffet tables and/or live music.





PAVILION

The Pavilion offers spectacular scenic and sunset views in an open-air setting, nestled among the leafy green rows of our 26.5-acre vineyard. Situated on the top of a slope, there is always a beautiful breeze wafting under its shade - where there is room for about 100, plus 72 people at tables in the grass.

GROUP TASTINGS

The Group Tasting is a staple of the full Boxwood Estate Winery experience - and the perfect way to kick off your party.

It allows your guests to transition to relaxation mode prior to, or in place of, a formal, seated dinner. It also helps informally introduce your guests to a wide selection of Boxwood wines. A WSET-certified staff member can host your group tasting! You will learn about the history of the winery, our production process, approach to

winemaking and position in the Virginia industry, as it relates to the world.

Then, you'll be guided through a tasting of our value-added product: five thoughtfully crafted Bordeaux-style blends. This is a wonderful option, especially when followed by heavy hors d'oeuvres and your guests' favorite wines at 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!

GOOD TO KNOW

- Winery staffing, to setup, pour wine, cleanup, etc., at your event requires a \$30/hour/staff member fee
- Wine presentation and recommendations for wine pairing with your food by senior staff member trained by WSET is a \$250 fee
- Purchase required: Boxwood wine, 1 bottle per 2 guests, two-case minimum
- Catering and entertainment is not provided by Boxwood Winery, a list of preferred food vendors is available.
- Boxwood Winery reserves the right to oversee all events and catering details
- All required license and permits will be obtained by Boxwood Winery
- Client is responsible for all liabilities
- A 50% site rental deposit is required
- 30-day cancellation applies
- Caterer's surcharge and cleaning fees apply; details in our contract

"We recently rented the whole place for a corporate dinner. We had it catered and it went smoothly. Everyone *loved* the night!"



RENTALS	RATES	AVAILABILITY
CHAI: non-exclusive use of the Chai during operating hours. An affordable option for shorter or casual events!	2 HOURS \$1,000 4 HOURS \$2,000	November – August FRIDAY – SUNDAY 11 a.m. – 5 p.m.
WINERY: exclusive private use of the Chai, Cave, Tasting Room, Pavilion and Courtyard when the winery is closed.	2 HOURS \$1,250 4 HOURS \$2,500 FULL DAY \$10,000	MONDAY - THU 11 a.m. – 9 p.m. FRI - SUN 7 p.m. – 10 p.m. FRI - SUN 11 a.m – 9 p.m.
PAVILION: exclusive private use of the Pavilion and open table area in the vines, during or after winery operating hours.	20-person minimum \$25 per person/hour (2-hour minimum)	June - October FRI - SUN 11 a.m. – 2 p.m. or 7 p.m. – 10 p.m.

"Boxwood made our party a great experience for everyone! Thank you for exceptional service and for facilitating a wonderful tasting event!"



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.

PREFERRED CATERERS

- **A La Carte:** alacartecaters.com (703) 754-2714
- **The Ashby Inn:** ashbyinn.com (540) 592-3900
- **Black Garlic Catering/Event Management:** blackgarlicevents.com (571) 445-0061
- **Bluewater Kitchen:** themarketatbluewaterkitchen.com/ (540) 208-1436
- **Market Salamander:** salamanderresort.com/dine/market-salamander (540) 687-8011
- **Monk's BBQ:** monksq.com (540) 751-9425
- **Purple Onion Catering:** purpleonioncatering.com (703) 631-0050
- **RSVP Catering:** rsvpcatering.com (703) 573-8700
- **Roots 657:** roots657shop.com (703) 779-9657
- **Serendipity Catering & Design:** serendipityvirginia.com (540) 216-3959
- **The Polished Foxx:** thepolishedfoxx.com (540) 802-5003

