Private Events G U D E

BOXWOOD ESTATE WINERY

MIDDLEBURG VIRGINIA

Choose Boxwood

Boxwood Estate Winery is synonymous with quality and value, offering a uniquely elegant and exclusive venue for a variety of events and unforgettable experiences. Our historic winery property provides a picturesque backdrop and our team is committed to providing exceptional service to ensure your event is a success.

- Highly rated, estate-grown Bordeaux-style wines
- Wine tastings performed by knowledgeable staff
- Unique opportunity to have your experience in authentic winemaking spaces, and learn about our vinification process
- Planning flexibility, whether you envision a simple, private event; luxurious setting or; casual gathering, we can accommodate your needs
- Choose between private and semi-private experiences
- Stunning views of the vineyard and Virginia's horse & hunt region.
- An award-winning facility design with modern lines, yet rustic features and charm
- Boxwood Winery is the perfect venue for your corporate retreat, shower, reunion, customer appreciation event, launch party, rehearsal dinner, or any other intimate wedding-related gathering



Rental Venues

Semi-private during operation hours, private after 6 p.m.

Tasting Room



The Tasting Room accommodates about 30 people standing.

The Cave



The Cave accommodates 50 seated; 100 standing.

The Courtyard



The Courtyard accommodates about 120 seated.

The Chai



The Chai accommodates about 70 seated; 100 standing.



The Bottling Room accommodates about 40 seated.

The Pavilion



The Pavilion accommodates a 40 seated under the structure, plus 72 under the umbrella tables.

Group Tastings

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

It allows your guests to transition from their arrival 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 staff member is available to host your group tasting! You will learn about the history of the winery, our production process, approach to

Good to Know

- A 50% deposit is required at time of booking. Contract is not binding until deposit is secured.
- If event cancellation occurs, events must be canceled no less than 30 days prior to contracted date and time.
- If events are canceled 30+ days prior to event date, deposit will be refunded; otherwise, the deposit is non-refundable.
- Winery staffing at your event is \$50/hour/staff member
- Wine presentation and recommendations for wine pairing with your food by senior staff member trained by WSET is a \$250 fee
- Two-case minimum purchase of Boxwood wine required. If you have more than 48 guests, the minimum is 1 bottle per 2 guests.
- Catering and entertainment is not provided by

winemaking and position in the Virginia industry, as it relates to the world wine market. Then, you'll be guided through a tasting of our wine: 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. A WSETcertified wine specialist is available as an upgrade to host your tasting, or consult with your caterer on best wine selections for your menu.

Boxwood Winery, a list of preferred food vendors is available

- Caterers must leave the winery facility as they found it. All refuse and any items brought to the winery must be removed from Boxwood property, at the time of event completion. Boxwood Winery reserves the right to oversee all events and catering details.
- Client is responsible for all liabilities
- Caterer's surcharge, event coordinator and cleaning fees apply; details in our contract
- Pricing reflects the winery rental as a shell.
 Additional staffing and experiences are available on request. All other associated costs (i.e., tables, chairs, linens, glasses, utensils, decorations, etc.) are the responsibility of the client.

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



VENUES	RATES	AVAILABILITY
Bottling Room, Pavilion and Chai is semi-private during operating hours. An affordable option for shorter or casual events!	2 HOURS \$1,000 4 HOURS \$2,000	DAILY 11 a.m. – 6 p.m.
Exclusive private use of the Chai, Cave, Tasting Room, Pavilion and Courtyard	4 HOURS \$2,500 Every additional hour is \$625	MONDAY & TUE 11 a.m. – 9 p.m. WED-FRI, SUN 6 p.m. – 11 p.m.
WINERY BUYOUT	\$10,000	SUN - FRI 9 a.m. – 11 p.m.



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









About Boxwood

Historic Boxwood Estate Winery is in Middleburg, VA, just outside the nation's capital, and recognized as one of Virginia's leading wine regions. Thank you for considering our services for your next event. We look forward to working with you to create an unforgettable experience!

- Boxwood is the accomplishment of proprietor John Kent Cooke, former owner and president of the NFL Washington Redskins - and a longtime admirer and collector of French wines, particularly great Bordeaux.
- Boxwood worked for seven years with the U.S. Department of Agriculture to establish the Middleburg American Viticultural Area (AVA) in 2012.
- The winery produces only estategrown Bordeaux-style wines, with a distinctly Virginia expression.
- Boxwood's vineyards are sustainable and occupy 26.5 acres of a landmark farm listed on the National Register. The vineyards are planted with traditional Bordeaux varietals that are ENTAV certified by the French government.
- The winery structure is an awardwinning design by Hugh Jacobsen.
 Modern in style, it is created with characteristic 18th-century rural
 Virginia features: fieldstone, seam metal roofs and cupolas.