



BISTRO PRIVATE DINING



Private Dining

UPDATED: 4.29.2026



CATERING PACKAGE OVERVIEW

Group & private dining guests have a variety of unique, beautiful room selections to choose from depending on the group size & style of the event. The Bistro, located in a historic barn, is beautifully renovated and reminiscent of a Tuscan farmhouse. The rustic upscale restaurant features exceptional Italian cuisine.

At Gervasi, you will experience a stylish and elegant event in a beautiful and unique environment.



DETAILS

- A Gervasi Event Coordinator works with you to select your menu and event details.

OPTIONS FOR SMALL GROUP DINING *(groups of 16 or fewer guests)*

- Guests may order individually plated meals, from The Bistro menu, at the time of the event.
- Guests may select individual meals, from the host's predetermined group dining menu.
- The host will choose from a preplanned dining menu, for guests to enjoy family-style.

OPTIONS FOR LARGE GROUP DINING *(groups of 17 guests or more)*

- The host will choose from a preplanned dining menu, for guests to enjoy family-style.



PRICING

- A deposit of 25% of the food and beverage minimum is required to secure the event date and time.
- Final menu selection and guest count are required 7 days prior to the event.
- All charges are subject to 20% gratuity and applicable sales taxes.
- Drinks based on consumption will be added on the final bill
- Full payment is due at the time of the event, based on all final charges. The check must be on one final bill.
- Loyalty cards may **NOT** be accepted for private events.
- Gervasi Gift Cards may **NOT** be used as a form of payment for private events.



CANCELLATION POLICY

- Greater than 20 days prior, a full refund
- 20-10 days prior, 50% of the deposit refund
- Within 9 days, forfeiture of the entire deposit plus 50% of food and beverage minimum



GROUP & PRIVATE DINING OPTIONS



BARILE "BARREL" ROOM

- Private room
- Lower Level, access through Vetrina di Vino
- Former barrel storage area of the winery
- Ideal for intimate dining



VETRINA DI VINO

- Private room
- Lower Level, access through Cantino di Vino
- Ideal for pharmaceutical dinners, presentations, celebration dinners, and showers.



CANTINO DI VINO

- Semi-private room
- Lower Level with a curtain to define space
- Ideal for small showers, rehearsal dinners, celebration dinners, and a wedding reception for Conservatory ceremonies.



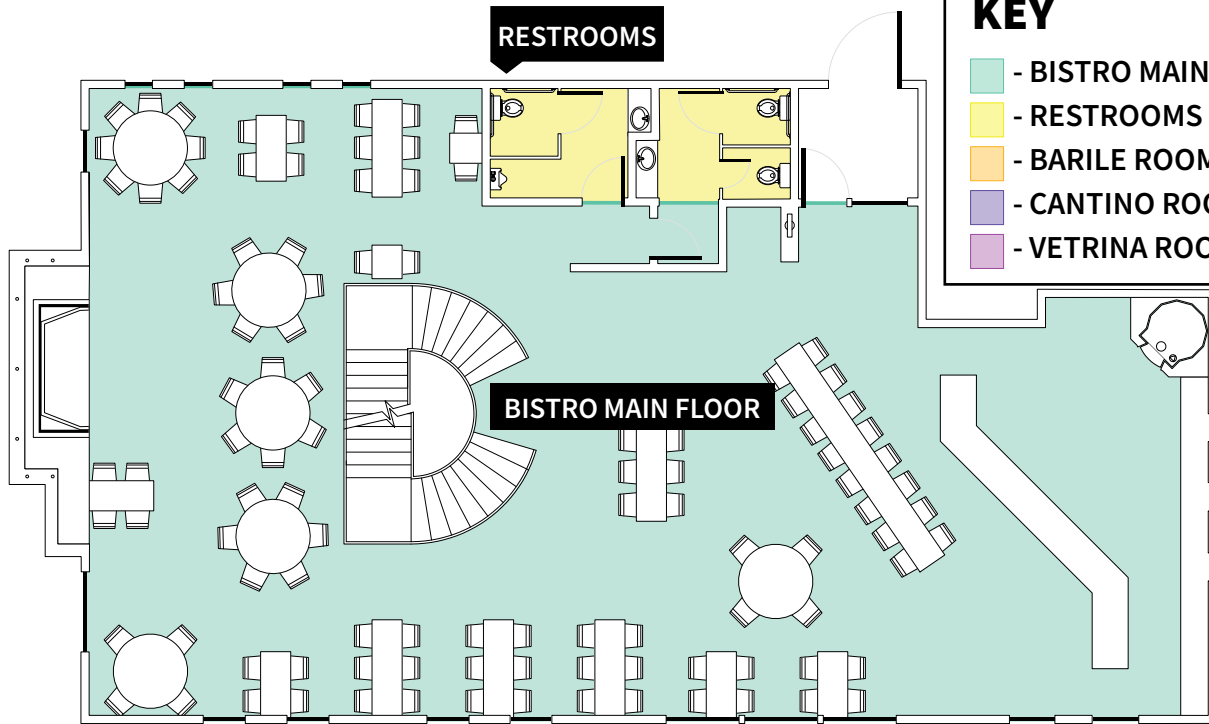
BISTRO MAIN FLOOR

- Private room
- Main Level (Friday lunch only)
- Ideal for small showers, rehearsal dinners, celebration dinners, and a wedding reception for Conservatory ceremonies.



BISTRO FLOORPLAN

MAIN LEVEL



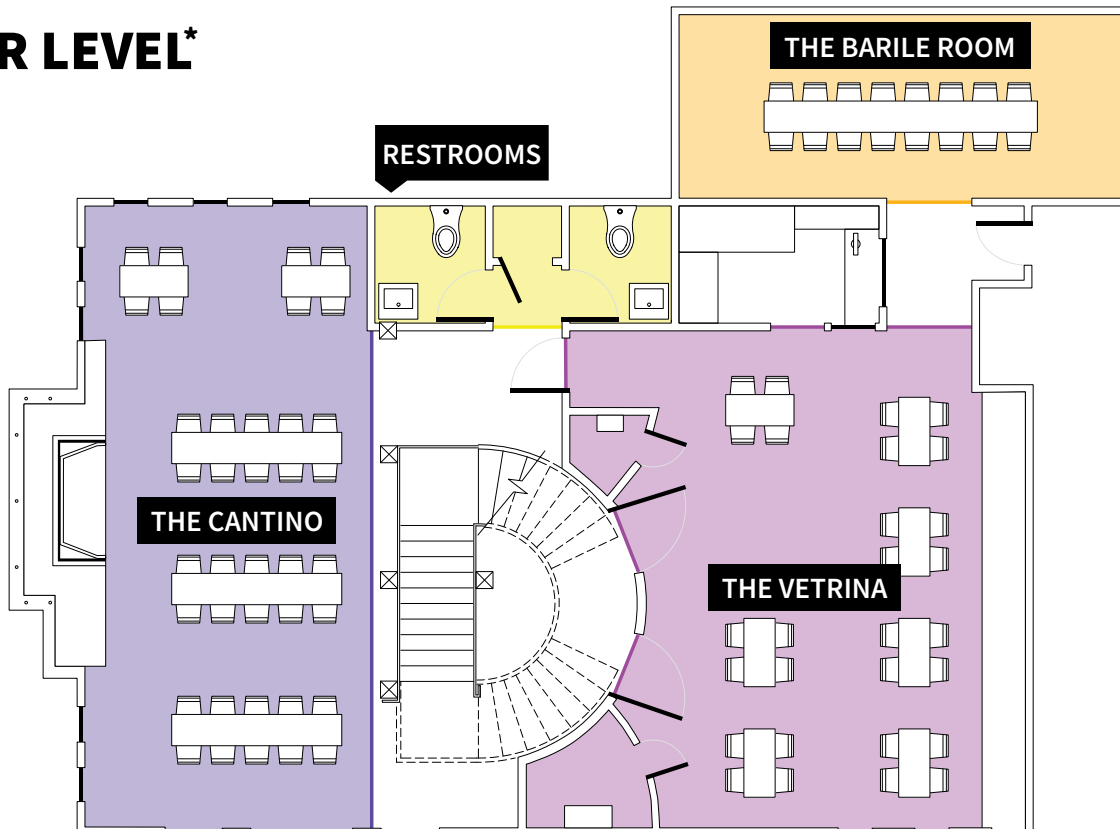
NO ELEVATOR

***LOWER** - requires stairs or wheelchair ramp around back

KEY

- BISTRO MAIN FLOOR
- RESTROOMS
- BARILE ROOM
- CANTINO ROOM
- VETRINA ROOM

LOWER LEVEL*





MIMOSA BAR PACKAGE

Enjoy an elegant “self-serve” private Mimosa Bar at your event. The bar includes seasonal fresh berries, herbs, and a choice of two juices.



MIMOSAS

MIMOSA BAR SET UP FEE

GROUPS OF 20 OR LESS GUESTS — \$50

GROUPS 21-40 GUESTS — \$75

BUBBLY OPTION

**Based on consumption, per bottle, subject to applicable taxes and gratuity*



FRANCIACORTA

Sparkling Rose
\$55 PER BOTTLE



PROSECCO

Dry Italian Champagne
\$39 PER BOTTLE



LAMBRUSCO

Sweet, Sparkling White
\$35 PER BOTTLE

FRUIT JUICE OPTIONS *(Choice of Two)*

ORANGE

GRAPEFRUIT

PINEAPPLE

CRANBERRY

**Each Additional Juice Option is \$9 Per Carafe*



SMALL GROUP DINING MENUS

LUNCHEON MENU

Available For Groups of 16 Or Less | Available Saturday and Sunday, 12-3pm



LUNCHEON

Host selects one group dining menu to be offered to guests when seated at the event.

Guests order from this menu making one selection from each menu category listed.

Menu is served family-style.

\$35 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

SALAD *(Choose One)*

CHOPPED CAESAR SALAD

Romaine Hearts, Croutons, Parmesan

HOUSE BISTRO *(v/gf)*

Mixed Greens, Tomatoes, Olives, Pepperoncini, Parmesan, Asiago, Romano, Red Wine Vinaigrette

PIZZA *(6 Pizzas Included)*

BIANCO *(v)*

Four Cheese, Spinach, Garlic, Crushed Red Pepper, Garlic Cream Sauce

GUISEPPE

Sausage, Banana Peppers, Roasted Tomatoes, Provolone, Tomato Sauce

ORIGINALE *(v)*

Roasted Tomatoes, Reggiano, Aged Mozzarella, Fresh Basil, Tomato Sauce

ROSA MARIA

Pepperoni, Mushrooms, Mozzarella, Tomato Sauce

PASTA *(Choose One)*

GARLIC CREAM PASTA

PASTA BOLOGNESE

PASTA POMODORO *(v)*

DESSERT

PLATED DESSERT TRIO

Nutella Brownie, Cheesecake, Tiramisu

v – vegetarian

gf – gluten-free



SMALL GROUP DINING MENUS

ROMA MENU

Available For Groups of 16 Or Less | Available for Dinner and Saturday/Sunday Lunch or Dinner



ROMA

Host selects one group dining menu to be offered to guests when seated at the event.

Guests order from this menu making one selection from each menu category listed.

Menu is served plated

\$52 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

APPETIZER

ARTISAN MEAT AND CHEESE PLATTER

SALAD *(Choose One)*

GV CAESAR

Romaine Hearts, Pecorino Crackers, White Anchovy

HOUSE BISTRO *(v/gf)*

Mixed Greens, Tomatoes, Olives, Pepperoncini, Parmesan, Asiago, Romano, Red Wine Vinaigrette

ENTRÉE *(Choose One)*

SPAGHETTI AL POMODORO *(v)*

Meatballs, House Made Tomato Sauce, Parmigiano Reggiano, Basil

GRILLED TOMAHAWK PORK CHOP *(gf)*

Creamy Polenta, Sautéed Brussels Sprouts, Caramel Apple Pancetta Sauce

ROASTED SALMON *(gf)*

Creamy Polenta, Charred Broccolini, Honey Chili Glaze

TUSCAN BEEF SHORT RIBS *(gf)*

GV Mashed Potatoes, Young Carrots, Wild Mushroom Veal Sauce

DESSERT

PLATED DESSERT TRIO

Nutella Brownie, Cheesecake, Tiramisu

v – vegetarian

gf – gluten-free



SMALL GROUP DINING MENUS

VENICE MENU

Available For Groups of 16 Or Less | Available for Dinner and Saturday/Sunday Lunch or Dinner



VENICE

Host selects one group dining menu to be offered to guests when seated at the event.

Guests order from this menu making one selection from each menu category listed.

Menu is served plated

\$76 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

APPETIZER *(Choose One)*

ARTISAN MEAT AND CHEESE PLATTER

ORIGINALE PIZZA (v)

Roasted Tomatoes, Reggiano, Aged Mozzarella, Fresh Basil, Tomato Sauce

SALAD *(Choose One)*

GV CAESAR

Romaine Hearts, Pecorino Crackers, White Anchovy

GV ICEBERG (gf)

Pancetta, Gorgonzola, Tomatoes, Pickled Red Onion, White French

HOUSE BISTRO (v/gf)

Mixed Greens, Tomatoes, Olives, Pepperoncini, Parmesan, Asiago, Romano, Red Wine Vinaigrette

ENTRÉE *(Choose One)*

SPAGHETTI AL POMODORO (v)

Meatballs, House Made Tomato Sauce, Parmigiano Reggiano, Basil

GRILLED TOMAHAWK PORK CHOP (gf)

Creamy Polenta, Sautéed Brussels Sprouts, Caramel Apple Pancetta Sauce

12 oz STRIP STEAK (gf)

Roasted Fingerling Potatoes, Charred Broccolini, Roasted Tomatoes, Peppercorn Sauce

ROASTED SALMON (gf)

Creamy Polenta, Charred Broccolini, Honey Chili Glaze

BAKED LOBSTER FORMAGGIO

House Made Gemelli, Formaggio Sauce, Herb Bread Crumbs

TUSCAN BEEF SHORT RIBS (gf)

GV Mashed Potatoes, Young Carrots, Wild Mushroom Veal Sauce

DESSERT

PLATED DESSERT TRIO

Nutella Brownie, Cheesecake, Tiramisu

v – vegetarian

gf – gluten-free



LARGE GROUP DINING MENUS

LIGHT LUNCHEON MENU

Required for All Groups of 17 or More, Served Family-Style | Available Friday, 11am-2pm; Saturday and Sunday, 12-3pm



LUNCHEON

Host selects one group dining menu to be offered to guests at the event.

Menu is served family-style.

\$30 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

SOUP

CHEF'S CHOICE SEASONAL SOUP

SALAD *(Choose One)*

CHOPPED CAESAR SALAD

Romaine Hearts, Croutons, Parmesan

GV ICEBERG (gf)

Pancetta, Gorgonzola, Tomatoes, Pickled Red Onion, White French

HOUSE BISTRO (v/gf)

Mixed Greens, Tomatoes, Olives, Pepperoncini, Parmesan, Asiago, Romano, Red Wine Vinaigrette

PROTEIN *(Choose One)*

GRILLED CHICKEN

GRILLED SHRIMP

SALMON

(ADDITIONAL \$2 PER GUEST)

*ADDITIONAL PROTEIN CAN BE ADDED FOR AN EXTRA COST
(See page 13 for pricing)

DESSERT

GERVASI FAVORITES DESSERT PLATTER

ENHANCE YOUR MEAL WITH AN APPETIZER

ARTISAN MEAT AND CHEESE PLATTER

(ADDITIONAL \$12 PER GUEST)

v - vegetarian

gf - gluten-free



LARGE GROUP DINING MENUS

LUNCHEON MENU

Required for All Groups of 17 or More, Served Family-Style | Available Friday, 11am-2pm; Saturday and Sunday, 12-3pm



LUNCHEON

Host selects one group dining menu to be offered to guests at the event.

Menu is served family-style.

\$37 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

SALAD *(Choose One)*

CHOPPED CAESAR SALAD

Romaine Hearts, Croutons, Parmesan

HOUSE BISTRO *(v/gf)*

Mixed Greens, Tomatoes, Olives, Pepperoncini, Parmesan, Asiago, Romano, Red Wine Vinaigrette

PIZZA *(8 Pizzas Included)*

BIANCO *(v)*

Four Cheese, Spinach, Garlic, Crushed Red Pepper, Garlic Cream Sauce

GUISEPPE

Sausage, Banana Peppers, Roasted Tomatoes, Provolone, Tomato Sauce

ORIGINALE *(v)*

Roasted Tomatoes, Reggiano, Aged Mozzarella, Fresh Basil, Tomato Sauce

ROSA MARIA

Pepperoni, Mushrooms, Mozzarella, Tomato Sauce

PASTA *(Choose One)*

GARLIC CREAM PASTA

PASTA BOLOGNESE

PASTA POMODORO *(v)*

***ADDITIONAL PROTEIN CAN BE ADDED FOR AN EXTRA COST**
(See Page 13 for Options)

DESSERT

GERVASI FAVORITES DESSERT PLATTER

ENHANCE YOUR MEAL WITH AN APPETIZER

ARTISAN MEAT AND CHEESE PLATTER

(ADDITIONAL \$12 PER GUEST)

v – vegetarian

gf – gluten-free



LARGE GROUP DINING MENUS

GV SELECT MENU

Required for All Groups of 17 or More, Served Family Style



GV SELECT

Host selects one group dining menu to be offered to guests at the event.

Menu is served family style.

\$64 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

APPETIZER *(Choose One)**

ORIGINALE PIZZA (v)

Roasted Tomatoes, Reggiano, Aged Mozzarella, Fresh Basil, Tomato Sauce
(INCLUDED: ONE PIZZA FOR EVERY THREE GUESTS)

ARTISAN MEAT AND CHEESE PLATTER

(ADDITIONAL \$3 PER GUEST)

**If the host would like both the pizza and the artisan platter as appetizers it would be an additional \$12 per guest.*

SALAD *(Choose One)*

CHOPPED CAESAR SALAD

Romaine Hearts, Croutons, Parmesan

HOUSE BISTRO (v/gf)

Mixed Greens, Tomatoes, Olives, Pepperoncini, Parmesan, Asiago, Romano, Red Wine Vinaigrette

ENTRÉE *(All included)*

CREAMY CHICKEN PASTA

Gemelli Pasta, Spinach, Diced Tomatoes, Sautéed Mushrooms, Garlic Cream Sauce

ROASTED SALMON (gf)

Honey Chili Glaze

TUSCAN BEEF SHORT RIBS (gf)

Wild Mushroom Veal Sauce

SIDES *(Choose Two)*

HEIRLOOM CARROTS (v/gf)

GV MASHED POTATOES (v/gf)

PASTA POMODORO (v)

SAUTÉED BRUSSELS SPROUTS (v/gf)

Garlic, Parmesan

DESSERT

GERVASI FAVORITES DESSERT PLATTER

v – vegetarian gf – gluten-free



LARGE GROUP DINING MENUS

GV PREMIUM MENU

Required for All Groups of 17 or More, Served Family Style



GV PREMIUM

Host selects one group dining menu to be offered to guests at the event.

Menu is served family style.

\$82 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

APPETIZER *(Choose One)*

ARTISAN MEAT AND CHEESE PLATTER

ORIGINALE PIZZA (v)

Roasted Tomatoes, Reggiano, Aged Mozzarella, Fresh Basil, Tomato Sauce
(INCLUDED: ONE PIZZA FOR EVERY THREE GUESTS)

SOUP

CHEF'S CHOICE SEASONAL SOUP

SALAD *(Choose One)*

CHOPPED CAESAR SALAD

Romaine Hearts, Croutons, Parmesan

GV ICEBERG (gf)

Pancetta, Gorgonzola, Tomatoes, Pickled Red Onion, White French

HOUSE BISTRO (v/gf)

Mixed Greens, Tomatoes, Olives, Pepperoncini, Parmesan, Asiago, Romano, Red Wine Vinaigrette

ENTRÉE *(All included)*

CREAMY CHICKEN PASTA

Gemelli Pasta, Spinach, Diced Tomatoes, Sautéed Mushrooms, Garlic Cream Sauce

FILET OF BEEF (gf)

Wild Mushroom Veal Sauce

ROASTED SALMON (gf)

Honey Chili Glaze

SIDES *(Choose Two)*

HEIRLOOM CARROTS (v/gf)

GV MASHED POTATOES (v/gf)

PASTA POMODORO (v)

SAUTÉED BRUSSELS SPROUTS (v/gf)

Garlic, Parmesan

DESSERT

GERVASI FAVORITES DESSERT PLATTER

v – vegetarian gf – gluten-free



MENU ADDITIONS

Requires 72 hour advanced notice to order. Guest count may not be adjusted 72 hours prior to event



FAMILY STYLE PASTA

Gemelli or Chitarra Pasta with Choice of Sauce

BOLOGNESE

\$6 per person

POMODORO

\$4 per person

FORMAGGIO SAUCE

\$5 per person

PROTEIN

ROASTED SALMON (7oz)

Honey Chili Glaze

\$24 per guest

CHICKEN PICCATA

\$12 per guest

CHICKEN ADDED TO

PASTA ENTRÉE

\$6 per guest

GRILLED SHRIMP (4 PC.)

Honey Chili Glaze

\$12 per guest

CHICKEN PARMESAN

\$8 per guest

PLATTERS

ARTISAN MEAT & CHEESE PLATTER

\$12 per guest

PIZZAS

BIANCO

Four Cheese, Spinach, Garlic, Crushed Red Pepper, Garlic Cream Sauce

\$13 per pizza

ORIGINALE

Roasted Tomatoes, Reggiano, Aged Mozzarella, Fresh Basil, Tomato Sauce

\$13 per pizza

GUISEPPE

Sausage, Banana Peppers, Roasted Tomatoes, Provolone, Tomato Sauce

\$15 per pizza

ROSA MARIA

Pepperoni, Mushrooms, Mozzarella, Tomato Sauce

\$15 per pizza

NON-GERVASI DESSERT OR CONFECTIONERY

DESSERT PROVIDED BY HOST - \$1.50 PER GUEST

CHILDREN'S MENU

*For Kids 10 and Under
Ask your GV Event Coordinator for details.*

CHILDREN'S MEAL OPTIONS

CHEESE PIZZA

PEPPERONI PIZZA

CHICKEN

Mashed Potatoes

GEMELLI PASTA

Bolognese

GEMELLI PASTA

Marinara

MAC AND CHEESE

CHILDREN'S BEVERAGE OPTIONS

APPLE JUICE

CRANBERRY JUICE

COKE

DIET COKE

SPRITE

MILK

ORANGE JUICE



FACILITY RENTAL FEE

FACILITY RENTAL FEE AND FOOD & BEVERAGE MINIMUMS

GUIDELINES:

- Food and beverage minimums are before gratuity and taxes
- Gervasi Vineyard is closed for select holidays or may require custom quoting
- Deposit 25% of food & beverage minimum to secure the space. The balance is due at event - see cancellation policy (page 2) for details
- The Lower Level of the Bistro (Cantino & Vetrina) can be booked for larger events. Contact GV Event Sales for additional information.

FACILITY NAME & LOCATION	TYPE & DESCRIPTION	CAPACITY MAXIMUMS	WHEN	FOOD & BEV MIN.
CANTINO DI VINO “WINE CELLAR” 533 Sq. Ft. <i>Bistro</i>	SEMI-PRIVATE Room on the Lower Level (<i>stairs</i>) with a curtain to define the space. Shared vestibule & restrooms.	Single Table – 24 Multiple Tables – 36 Presentation – 28	Sat-Sun Lunch (12-3 PM) Sun, Tues, Wed, Thurs Dinner (5-9 PM) Friday Dinner (5-10 PM) Saturday Dinner (5-10 PM)	\$700 \$1700 \$2500 \$3100
VETRINA DI VINO “WINE LOCKER” 455 Sq. Ft. <i>Bistro</i> <i>*Barile Room Use Included</i>	PRIVATE Room on the Lower Level (<i>stairs</i>) with the ability to be private. Includes the use of the Barile Room. Shared vestibule and restrooms.	Single Table – 22 Multiple Tables – 32 Presentation – 21	Sat-Sun Lunch (12-3 PM) Sun, Tues, Wed, Thurs Dinner (5-9 PM) Friday Dinner (5-10 PM) Saturday Dinner (5-10 PM)	\$800 \$2000 \$3100 \$3700
BARILE “BARREL” ROOM 232 Sq. Ft. <i>Bistro</i>	PRIVATE Room on the Lower Level (<i>stairs</i>) with ability to be private. Accessed through the Vetrina di Vino Room. Shared restrooms.	Single Table – 14-16	Sunday Lunch (12-3 PM) Sun, Tues, Wed, Thurs Dinner (5-9 PM) Fri-Sat Dinner (5-10 PM)	\$300 \$500 \$1200
MAIN FLOOR <i>Bistro</i>	PRIVATE Open seating on the Main Level with picturesque views of the Gervasi estate, including the spring-fed lake.	Multiple Tables – 40-65	Friday Lunch (11 AM-2 PM)	\$1800

Gervasi Facility Rental Fees and Food & Beverage Minimums are subject to change without notice.

Please see Bistro Event Agreement for all policies, procedures and disclaimers.



SAMPLE CONTRACT - BISTRO



RESTAURANT EVENT AGREEMENT

Client Contact:
SE GV Produced
(FIRST NAME, LAST NAME)
(ADDRESS)
(CITY, STATE, ZIP)
(PHONE)
(EMAIL)

Event Name : SE GV Produced Block ID #: 221351
Event Dates : **2023-01-01 to 2023-01-01**

PRIVATE EVENT ACCESS: Exclusive private interior and exterior access.

- Setup: Client will have access half an hour prior to start of event.
- Actual Event: See detail below.

FOOD & BEVERAGE MINIMUM: All Food & Beverage must be supplied by Gervasi.

- Food & Beverage Minimum (*including unmet minimum*) will incur a 20% service charge plus applicable taxes.
- Food & Beverage Minimums are based on the facility/room selected and the date of the event.
- Neither guest nor attendee will be permitted to remove any alcohol or alcoholic beverage from Gervasi. Any open bottles or partially empty alcoholic beverages will be retained by Gervasi, with the exception of Gervasi Wine. In accordance with prevailing laws, Gervasi will refuse to serve anyone under the legal drinking age of 21, Guests required to show a photo ID for proof of age.
- Gervasi reserves the right to refuse to serve alcohol to any guest(s) our staff deems appropriate, including inability to produce an official government issued I.D.
- Guests may enjoy Gervasi buffet and family style food (period up to 75 minutes) options for on-site consumption for a limited time, carry-outs not permitted on buffets.
- Gervasi reserves the right to increase menu pricing due to market price fluctuations at any time.
- All Food and Beverage must be supplied by Gervasi Vineyard. Outside desserts not provided by Gervasi will incur a \$1.50 per person charge, added to menu cost.

FEES & PAYMENT SCHEDULE:

Gervasi 1700, LLC does not accept cash, pre-paid credit or debit cards, Gervasi Gift & Loyalty Cards or checks for Event payments. Payments made by credit card will be subject to a 2.5% processing fee.

Payment to Secure Event Space: Deposit

- Deposit of 25% of the Food and Beverage Minimum is required to secure event date and time.
- Final guest count is required 7 days prior to the event, or original count will be considered a guaranteed count for final payment. No refund will be given after final payment is made,

**contracts are subject to change without notice.*



SAMPLE CONTRACT - BISTRO



RESTAURANT EVENT AGREEMENT

regardless of guest count. For additional guests after the final count is received, every effort will be made to accommodate additional guests. If more than 16 guests arrive day of the event, the only option is a buffet. Additional time is required to prepare and execute. Accurate counts prior to the event are needed to avoid a delay in preparation.

Final Payment: Due at Conclusion of Event:

- Any unmet food and beverage minimum will be charged as a facility rental fee at the conclusion of the event. This facility rental fee is subject to 20% gratuity.
- Happy Hour pricing is not valid on private events.
- Balance of all charges are due at the conclusion of the event.
- Refunds - In the event Event charges are LESS THAN monies previously paid, then Gervasi will issue an appropriate refund within 5 business days.

Note: Any amounts not paid to Gervasi will accrue interest after the date such payment was due at the rate of 18% per annum. Guest shall be responsible and shall reimburse Gervasi by scheduled date for all costs and expenses incurred by Gervasi in the collection of any amounts due from Guest; including, but not limited to attorney fees, court costs and other related expenses.

CANCELLATION POLICY: Gervasi Must Receive Notice of Cancellation in Writing

- Cancellation more than 20 days prior to event results in a full refund of deposit.
- Cancellation from 20-10 days prior to the event, forfeiture of 50% of the deposit.
- Cancellation from 9-0 days prior to the event, 100% forfeiture of deposit plus 50% of Food and Beverage Minimum
- Customer agrees that cancellation during the time periods set forth above will cause Gervasi to incur losses of types and in amounts which are impossible to compute and ascertain with certainty, and that the cancellation payment required by the cancellation policy above is liquidated damages that represent a fair, reasonable and appropriate estimate thereof.
- Accordingly, in the event of a cancellation, Customer agrees to pay the amounts set forth in the Cancellation Policy hereinabove as liquidated damages (the "Cancellation Payment"), upon payment of which Customer shall have no further obligation to Gervasi. Such Cancellation Payment is intended to represent estimated actual damages and are not intended as a penalty. Further, Customer agrees and acknowledges that it shall not be entitled to any services, food or beverages from Gervasi in exchange for the required Cancellation Payment.
- A one-time date change, if available, may be accommodated in accordance with the cancellation policy stated above. Any additional date changes may incur a date change fee.

DISCLAIMER:

- Gervasi reserves the right to monitor all events. In order to prevent damage to the fixtures and furnishings; banners or display items may not be affixed to any wall, floor, window or ceiling with nails, staples, tape or



SAMPLE CONTRACT - BISTRO



RESTAURANT EVENT AGREEMENT

any other substance. Guest agrees to be responsible for any damage done to the facility or any other part of the property by the Guest and/or its invitee's, employees, independent contractors, or others under Guest's control. Liability for damages to the facility or any other part of the property will be charged to the Guest accordingly, minimum fee \$250

- The use of fireworks, sparklers, cigar/cigarettes (including favors) or any other type of flammable items is strictly prohibited inside the buildings on property.
- Gervasi is not liable for damage to or loss of items, equipment or personal property belonging to the Guest and/or its invitees, employees or independent contractors.
- Gervasi shall not be liable for the non-performance of this Agreement when said non-performance is attributable to labor disputes; strike; accident; government regulation; unavailability of food or beverage; riot; national emergency; act of God and/or other causes whether listed herein or not, which are beyond the reasonable control of Gervasi. In the event of the non-performance of this Agreement for any of the above-referenced reasons contained in this paragraph, Guest shall be entitled to a complete refund of their deposit and all other payments made, and there shall be no further liability by and between the parties.
- A guest may not assign his/her/its interests under this Agreement without the written approval of Gervasi.
- This Agreement represents the entire agreement of the parties and supersedes any other agreements or understandings, written or oral, between the parties with respect to the event.
- This Agreement shall be construed under and interpreted in accordance with the laws of the State of Ohio.
- The parties agree that any claim arising out of or in any way related to this Agreement shall be brought in the Common Pleas Court of Stark County, Ohio and the parties expressly consent to personal jurisdiction and venue in said Court.

I HAVE COMPLETELY READ AND AGREE TO BE BOUND BY THE TERMS AND CONDITIONS CONTAINED IN THIS AGREEMENT.

COMPANY/ORGANIZATION: SE GV Produced

EVENT DATE: **2023-01-01 - 2023-01-01**

Signature:

(Print Name): (FIRST NAME, LAST NAME)

If Corporate Group, Title:

Signed Agreement must be returned no later than: (DATE)

Gervasi Representative: **GV Event Sales**

GERVASI 1700, LLC, dba GERVASI VINEYARD RESORT AND SPA ("Gervasi")



GERVASI VINEYARD MAP

