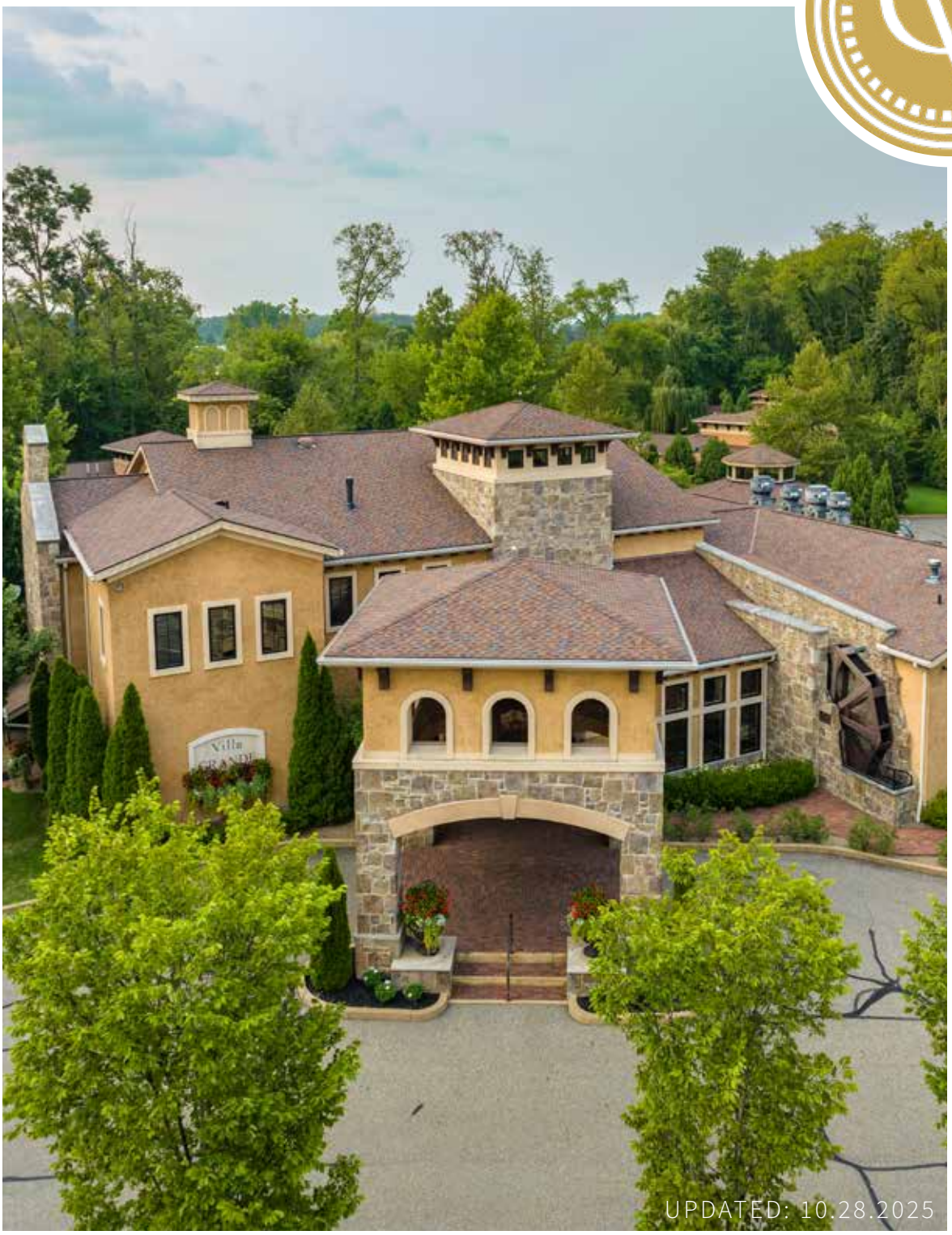
DAYTIME VILLA GRANDE EVENT
EXPRESS PACKAGE



A Gervasi Event

UPDATED: 10.28.2025

EXPRESS PACKAGE OVERVIEW

Gervasi Vineyard is pleased to present these all-inclusive daytime Express Event Packages to help make your daytime event planning easy and cost-effective. Event Package pricing varies per your room selection.

Please see the following chart for specific pricing for each room.

EVENT ROOM	SQ. FEET	CONFERENCE	U-SHAPED	H-SQUARE	CLASSROOM	BANQUET 8-TOP	HALF BANQUET 6-TOP
AUSTINO	423	6-14	—	—	—	—	—
ROSA MARIA *(Ballroom B)*	650	22 Max	15 Max	—	24 Max	24 Max	18 Max
ISABELLA *(Ballroom A)*	1350	30 Max	33 Max	36 Max	36-48	56 Max	54 Max
SOPHIA *(Ballroom A+B)*	1920	48 Max	45 Max	54 Max	72 Max	120 Max	90 Max

PLEASE NOTE:

EVENT ROOM	1 meal (breakfast or lunch) plus snack Full Day - Up to 7 Hours
AUSTINO *Up to 14 Guests*	$850 Per Full Day
ROSA MARIA *15 Person Minimum*	$60 Per Guest
ISABELLA *25 Person Minimum*	$58 Per Guest
SOPHIA *40 Person Minimum*	$53 Per Guest

SAMPLE DAY OF EVENT SCHEDULE	
7 AM	Host Arrival
7:30 AM	Guest Arrival
2:30 PM	Meeting End Time

EXPRESS EVENT PACKAGE FEATURES

Hours of usage have a firm cutoff of 7 hours; this includes meeting time, lunch, etc. Additional fees are incurred if you stay more than 7 hours. A courtesy 30-minute set-up is available prior to guest arrival for the host if communicated with your GV Event Coordinator prior to the event.

- Renting the space for additional hours must be communicated to your GV Event Coordinator prior to the 14-day invoice. If additional hours are added on the same-day as the event you incur a fee of $300 per hour.
- All alcoholic beverages are NOT included and will be charged based on consumption. Walk-up bars with dedicated bartenders can be provided for an additional fee.
- AV equipment is available and varies by room.
- Prescheduled, on-site technical support can be provided for an additional fee.
- Flip Charts available upon request.
- Wall-mounted dry erase board (Austino)
- Complimentary soft drinks, coffee, and hot tea are included in the room.
- Snack options are included in some packages, add an additional charge of $5 per person when not included in the package.
- All charges, including customizations, are subject to applicable sales taxes and service charges.
- On-site overnight accommodations available; ask a GV Sales Representative for more details.
- Various room set-ups may be available based on room selection and final guest count.
- Accessible parking and elevator access to the second level are available

VILLA GRANDE ROOM OPTIONS



BALLARIA SOPHIA (A+B)

- Private Room, 1920 sq. ft.
- Lower Level with full access to the outdoor Veranda in warmer months
- Full use of The Atrium (lobby) and restrooms
- A/V equipment: Microphone, Screen/Projector, House Sound System, Podium, Flip Charts



SALA ISABELLA (A)

- Private Room, 1350 sq. ft.
- Lower Level with shared access to the outdoor Veranda in warmer months
- Shared Restrooms
- A/V equipment: Screen/Projector, Podium, and Flip Charts
- No additional usage of The Atrium's lobby space



SALA ROSA MARIA (B)

- Private Room, 650 sq. ft.
- Lower Level with shared access to the outdoor Veranda in warmer months
- Shared Restrooms
- A/V equipment: Screen/Projector, Podium, and Flip Charts
- No additional usage of The Atrium's lobby space



CONFERENZA AUSTINO

- Private Room, 423 sq. ft. Executive Board Room
- On the second level, elevator access is available
- Shared Restrooms
- A/V equipment: Screen/Projector, Flip Charts
- No additional usage of The Atrium's lobby space
- Dry Erase Board

BREAKFAST OPTIONS

The Express Breakfast is included as the standard breakfast selection. The additional menus listed may be added to your menu to enhance your experience.



BREAKFAST

EXPRESS BREAKFAST STATION

ASSORTED HOUSEMADE PASTRIES
Apricot Danishes, Cinnamon Rolls, Nutella Pinwheels, Multigrain Croissants

COFFEE

GRANOLA

HOT TEA

JUICE

YOGURT

BREAKFAST ENHANCEMENTS

HOT BREAKFAST BUFFET

DICED HOME FRIES (v/gf/df)

MAPLE SAUSAGE LINKS (df)

SCRAMBLED EGGS (v/gf)

SMOKED BACON (gf/df)

ADDITIONAL $7 PER PERSON

v – vegetarian *gf – gluten-free* *df – dairy-free*

STATIONED OPTION #1



STATION OPTION 1

SOUP OR SALAD *(Choose One)*

CAESAR SALAD
Chopped Romaine, Pecorino Croutons, Parmesan Cheese, Caesar Dressing

GARDEN SALAD (v/gf/df)
Mixed Greens, Tomatoes, Cucumbers, Green Peppers, Champagne Vinaigrette

GV ITALIAN SALAD (v/gf)
Mixed Greens, Tomatoes, Carrots, Shaved Asiago Cheese, Red Wine Vinaigrette

SEASONAL SOUP
Chef's Choice

SEASONAL PASTA SALAD (v/df)

SANDWICHES *(Choose Two)*

CHICKEN BLT WRAP (df)

CHICKEN SALAD WRAP (df)

ITALIAN HAM AND CHEESE WRAP
with Sliced Ham, Provolone Cheese

ITALIAN TURKEY WRAP (df)
with Red Onion, Spinach, Roasted Tomato Relish, Aioli

SEASONAL VEGETARIAN SANDWICH (v)
Chef's Choice

STEAK CAESAR WRAP

TUSCAN GRILLED CHEESE SANDWICH (v)
with Artisan Bread, Cheeses

SERVED WITH HOUSE MADE CHIPS

v – vegetarian *gf – gluten-free* *df – dairy-free*

STATIONED OPTION #2



STATION OPTION 2

SEASONAL SOUP

CHEF'S CHOICE

ENTRÉE SALAD WITH PROTEIN *(Choose One)*

APPLE WALNUT SALAD (v/gf)
Mixed Greens, Caramelized Apples, Toasted Walnuts, Gorgonzola Cheese, Cider Vinaigrette

CAESAR SALAD
Chopped Romaine, Pecorino Croutons, Parmesan Cheese, Caesar Dressing

GARDEN SALAD (v/gf/df)
Mixed Greens, Tomatoes, Cucumbers, Green Peppers, Champagne Vinaigrette

SICILIAN SALAD (v/gf)
Field Greens, Pistachios, Dried Cherries, Strawberries, Goat Cheese, Balsamic Vinaigrette

PROTEIN SELECTIONS

GROUPS OF 14 OR FEWER — *Choose One Protein*

GROUPS GREATER THAN 14 — *Choose Two Proteins*

GRILLED CHICKEN STRIPS (gf/df)

GRILLED STEAK STRIPS (gf/df)

ROASTED ATLANTIC SALMON (gf/df)

SERVED WITH ARTISAN BREAD & BUTTER

v – vegetarian *gf – gluten-free* *df – dairy-free*

STATIONED OPTION #3



STATION OPTION 3

SALAD *(Choose One)*

APPLE WALNUT SALAD (v/gf)
Mixed Greens, Caramelized Apples, Toasted Walnuts, Gorgonzola Cheese, Cider Vinaigrette

CAESAR SALAD
Chopped Romaine, Pecorino Croutons, Parmesan Cheese, Caesar Dressing

GARDEN SALAD (v/gf/df)
Mixed Greens, Tomatoes, Cucumbers, Green Peppers, Champagne Vinaigrette

SICILIAN SALAD (v/gf)
Field Greens, Pistachios, Dried Cherries, Strawberries, Goat Cheese, Balsamic Vinaigrette

HALF-SHEET PIZZA SELECTIONS *(Choose Two)*

BIANCO (v)
Four Cheese, Spinach, Garlic, Crushed Red Pepper

CHEESE (v)
House Made Red Sauce

GUISEPPE
Sausage, Banana Peppers, Provolone, Tomato

ORIGINALE (v)
Tomato, Reggiano, Mozzarella, Fresh Basil

PEPPERONI
House Made Red Sauce, Mozzarella

ROSA MARIA
Pepperoni, Portabella, Mozzarella, Tomato

SERVED WITH HOUSE MADE CHIPS

v – vegetarian *gf – gluten-free* *df – dairy-free*

FULL-SERVICE OPTION #4

Additional $9 per person charge for this option



FULL SERVICE OPTION 4

SOUP OR SALAD *(Choose One)*

APPLE WALNUT SALAD (v/gf)
Mixed Greens, Caramelized Apples, Toasted Walnuts, Gorgonzola Cheese, Cider Vinaigrette

CAESAR SALAD
Chopped Romaine, Pecorino Croutons, Parmesan Cheese, Caesar Dressing

GARDEN SALAD (v/gf/df)
Mixed Greens, Tomatoes, Cucumbers, Green Peppers, Champagne Vinaigrette

SICILIAN SALAD (v/gf)
Field Greens, Pistachios, Dried Cherries, Strawberries, Goat Cheese, Balsamic Vinaigrette

SEASONAL PASTA SALAD (v/df)

SEASONAL SOUP
Chef's Choice

ENTRÉES

GROUPS OF 14 OR FEWER — *Choose One Entrée*

GROUPS GREATER THAN 14 — *Choose Two Entrées*

CHICKEN MILANESE
with Lemon Cream Sauce

ROASTED ATLANTIC SALMON (gf/df)
with Plum BBQ Sauce

TUSCAN BEEF SHORT RIBS (gf/df)
with Mushroom Chianti Sauce

VEGAN, GLUTEN-FREE SAUSAGE (v/gf/df)
with Peppers, House Made Marinara Sauce

TWO CHEF'S CHOICE SIDES ARE INCLUDED

SERVED WITH ARTISAN BREAD & BUTTER

v – vegetarian *gf – gluten-free* *df – dairy-free*

For use of a buffet with less than 30 guests, a $5 charge per person will be added. Preselected counts with menu cards may be required for plated menus with more than one selection.

Your GV Event Coordinator will advise you on options.

FULL-SERVICE OPTION #5
CRUSH HOUSE LUNCH

Guests may enjoy lunch at The Crush House, located across from The Villa Grande.

Depending on the group's size, guests may be seated at multiple adjacent tables.



FULL SERVICE OPTION 5

AVAILABILITY

- This option is available for groups with up to 24 guests.
- Available only Monday-Friday
- Guest arrival at 11:30 am
- Guest departure no later than 1 pm
- Must allow for a minimum of 1 hour for the dining experience, with larger groups it may require longer

MENU

- Preselected menus are required, please see your Event Coordinator for more details
- Refer to page 10 for a sample Crush House Express Lunch Menu

PAYMENT

- Up to $15 per person credit applied towards Crush House bill
- Guest forfeits any balance due should credit exceed the total bill
- A service charge of 20% and sales tax will be applied to the total bill prior to the credit adjustment

**Private Dining Space is available with an additional room fee, based on room availability.*

Pre-Select Express Lunch

*Please use the attached menu to complete your pre-select form.
Include all **applicable selections** and comments for our Crush House team to begin preparing your luncheon prior to your arrival.
We look forward to welcoming you this afternoon!

Name: _____

Beverage: _____

__ Water
__ Coke
__ Diet Coke
__ Sprite
__ Ginger Ale
__ Soda Water
__ Sweetened Iced Tea
__ Un-Sweetened Iced Tea
__ Hot Tea
__ Decaf Hot Tea
__ Fresh GV Roast Coffee

Appetizer: _____

Salad/Soup: _____

__ Side Salad
__ Full Salad
__ Cup
__ Bowl

Entree/Sandwich: _____

_____

All Sandwiches come with your choice of:

__ Side of House Made Chips
__ Side of Coleslaw

Dessert: _____

Dietary Restrictions/Condiments: _____

_____

_____

_____

SAMPLE

The Crush House

appetizers

DEVILED EGGS 11. — ciao bella
gorgonzola, sweet and spicy bacon

PROVOLONE CARROZZA (V) 10. — velluto
hand-rolled italian-style cheese sticks, marinara

ITALIAN LOADED POTATO CHIPS 14. — brigante
crumbled pancetta, gorgonzola, scallions, tomatoes, blue cheese sauce, balsamic reduction

WHIPPED LEMON FETA SPREAD (V) 12. — lucello
tomatoes, cucumbers, pita chips, basil pesto

CRISPY RISOTTO CAKES (V) 10. — lucello
arugula, sun dried tomato pesto aioli

LOADED PITA CHIPS 16. — piove
short rib, black bean corn salsa, white cheddar, sliced jalapeños, jalapeño cream, lime crema

MEATBALL FONDERE 13. — abbraccio
veal and beef, provolone, basil, balsamic reduction, marinara
substitute eggplant "meatballs" (V) 12.

CRISPY FIG CROSTATAS (V) 10. — dolce sera
dried figs, cream cheese, roasted walnuts, clover honey

CALAMARI 16. — lucello
bell peppers, marinara, cilantro aioli

soup and salad

add: 4 oz grilled chicken **6.** | 4 oz crispy chicken **6.** | 6 oz steak* **14.** | 4 shrimp **10.** 7 oz salmon **12.** | 3 scallop **16.**
dressings: italian, greek, white balsamic, maple, creamy parmesan, caesar

CRUSH HOUSE SALAD 14. | 7. — lambrusco
mixed greens, crumbled pancetta, gorgonzola, apples, raisins, maple dressing

STRAWBERRY SALAD (V) 14. | 7. — romanza
mixed greens, goat cheese, dried cherries, spiced pecans, white balsamic dressing

GREEK SALAD (V) 14. | 7. — piove
mixed greens, feta, cucumber, tomatoes, olives, croutons, greek dressing

SIMPLE SALAD (V) 10. | 5. — romanza
mixed greens, cucumbers, tomatoes, italian dressing

CAESAR SALAD 12. | 6. — passione
romaine hearts, croutons, fresh parmesan, caesar dressing

SEASONAL SOUP — **CUP 5. | BOWL 7.**

CREAM OF CHICKEN SOUP — **CUP 5. | BOWL 7.**

sides

CUP OF SOUP | RED SKIN MASHED POTATOES | SEASONAL VEGETABLE | MEDITERRANEAN ORZO **5.**

sweet treats

SEASONAL DESSERT
ask your server for details

TIRAMISU 9.
espresso reduction, whipped cream, fresh berries

CRÈME BRÛLÉE 8.
traditional with fresh berries

FLOURLESS CHOCOLATE TRUFFLE TORTE 8.
crème anglaise, berry coulis, caramel, whipped cream, fresh berries
add vanilla ice cream 1.5

WARM BLONDIE 8.
caramel sauce, vanilla ice cream, walnuts

CRISPY FIG CROSTATAS 10.
dried figs, cream cheese, roasted walnuts, clover honey
add vanilla ice cream 1.5

CELEBRATION ICE CREAM CAKE 32.
8" round cake - white cake, fudge ripple

PAV'S CREAMERY ICE CREAM {choice of one} 4.
vanilla, chocolate, seasonal ice cream, seasonal sorbet

entrées

GRILLED CHICKEN MARGHERITA 22. — truscano
basil pesto, balsamic reduction, provolone, tomato, red skin mashed potatoes, seasonal vegetable

SEARED SALMON 27. — velluto
cashews, mango plum glaze, mediterranean orzo, seasonal vegetable

NEW YORK STRIP STEAK 44. — abbraccio
abbraccio sauce, red skin mashed potatoes, seasonal vegetable

GRILLED PORK CHOP 28. — zin zin
maple demi glace, bacon onion jam, red skin mashed potatoes, seasonal vegetable

SEARED SEA SCALLOPS 38. — fioretto
orange chili sauce, mediterranean orzo, seasonal vegetable

pasta

substitute fresh spinach for pasta

add side: cup of soup | simple salad **5.**

MEATBALL LINGUINE 17. — unita
veal and beef, house made marinara, parmesan cheese
substitute eggplant "meatballs" (V) 16.

CRISPY CHICKEN LINGUINE 17. — ciao bella
formaggio cheese sauce, broccoli, tomatoes, spinach, parmesan cheese

SHRIMP LINGUINE 18. — fioretto
mushrooms, onions, tomatoes, spinach, olive oil, garlic, crushed red pepper

SHORT RIB GNOCCHI 19. — abbraccio
mushrooms, caramelized onions, red wine demi glace, parmesan cheese

GRILLED GREEK CHICKEN ORZO 18. — bellina
tomatoes, peppers, feta, olives, greek dressing

sandwiches

served with: pickle and choice of house made chips or coleslaw

MEATBALL PIADA 17. — nebbiolo
veal and beef, arugula, provolone, spicy marinara, balsamic reduction
substitute eggplant "meatballs" (V) 16.

CRUSH HOUSE BURGER* 16. — sawmill ipa
8 oz hand-pressed burger, egg bun, lettuce, tomato, onion, choice of cheese
caramelized onions or mushrooms 1. each
bacon 1.75

GRILLED CHICKEN PIADA 17. — ciao bella
barbecue sauce, white cheddar, bacon, red onion

TOASTED SMOKED TURKEY WRAP 14. — farmhouse ale
garlic herb wrap, bacon, provolone cheese, spinach, tomatoes, sweet mustard dipping sauce

SHORT RIB SLIDERS 15. — farmhouse ale
barbecue, creamy gorgonzola, caramelized onions

gv favorite drink pairings

(V) - *Vegetarian Option*

**consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

ALLERGEN DISCLAIMER
Applicable to All Menus: Please be aware that our food is prepared in a common kitchen and may come in contact with common allergens, such as milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame, gluten, etc. While we take steps to minimize risk, please be advised that cross contamination may occur.

PAYMENT POLICIES
We accept Cash, VISA, Mastercard, Discover & American Express. We do NOT accept personal checks or prepaid credit card gift cards.

A 2.5% processing fee applies to all transactions paid in full with a credit card OR room charged. The fee will be removed for any transactions paid in full with cash, debit card, or gift card.

Please inform your server. A 20% gratuity is applied to parties of 8 or more.

CRUSH HOUSE MENU

STATIONED SNACKS

Snack options are included in some packages, please add an additional charge of $5 per person when not included in the package

All menu enhancements are subject to a 20% service charge.





HOUSE MADE POTATO CHIPS

SERVED WITH ASSORTED DIPS

Examples Include:

Chili Sriracha

French Onion with Rosemary

Smoked Cheddar

GRANOLA BARS & WHOLE FRUIT

CRUDITÉS

PRESENTATION OF FRESH VEGETABLES & FRUIT WITH ASSORTED DIPS

GERVASI FAVORITES DESSERT DISPLAY

(Choose Three)

Cannoli (v)

Cheesecake (v)

Tiramisu Shooters (v/gf)

Lemon Bars (v)

Chocolate Mousse Cups (v/gf)

Berry Cobbler Shooters (v/df)

Chocolate Brownie with Peanut Butter Mousse (v/gf)

v – vegetarian *gf – gluten-free* *df – dairy-free*

ENHANCE YOUR EXPERIENCE

When planning for your group's visit to Gervasi Vineyard, we have several add-on activities, dinner options, and luxurious accommodations to enhance your stay.



LUXURIOUS ACCOMMODATIONS



MEET THE DISTILLER TOUR



BISTRO DINING



SPA APPOINTMENTS



CRUSH HOUSE DINING



CAVE PRIVATE EVENTS



LUXURIOUS ACCOMMODATIONS

All of our luxurious suites offer high-end amenities, as well as an adjacent outdoor patio providing beautiful lakeside views. The Casa and The Villas both feature in-suite fireplaces, heated tile floors, and walk-in showers. A complimentary continental breakfast will arrive at your suite each morning. The Farmhouse offers a full kitchen, an electric fireplace, and housekeeping services.

All of our facilities feature plush linens, concierge services, access to the walking and bicycling trail, flat-screen televisions with cable and satellite TV, and complimentary high-speed wireless internet.


Villa Luxury King Suite

THE VILLAS

• Guests have the option of reserving an individual suite or an entire Villa. Reserving an entire Villa allows the exclusive use of the lobby area and patio. Reserving an individual suite requires shared use of the lobby area and back patio.

• The lobby area features living room seating, dining table, stone fireplace, microwave, Keurig® brewing system, ice maker, refrigerator with beverages, sink and rear access to patio and outdoor seating overlooking the spring-fed lake.


Casa Luxury King Suite

THE CASA

• The luxury boutique hotel hosts 24 individual suites featuring in-room fireplaces, heated floors, an adjacent private covered patio. The 18,000 sq. ft. structure houses a grand lobby featuring a baby grand piano, oversized table and casual seating. Cozy nooks are located throughout the hotel for guests to socialize or relax. Guests may enjoy the beautiful views of a private lake and courtyard featuring an oversized fire pit.


Farmhouse Master Bedroom

THE FARMHOUSE

• Completely restored and modernized, this beautiful 2200 sq. ft. home has the charm of an early 19th century farmhouse combined with updated features and all the conveniences of a modern home.

• The Farmhouse sleeps 7-8 guests with 4 bedrooms, 2 bathrooms, living room, dining room, sitting room, modern full kitchen, and wrap-around porch with lake view.

• The Farmhouse does not offer complimentary breakfasts

THE BISTRO
PRIVATE DINING OPTIONS

Experience an upscale Tuscan-inspired restaurant housed in a beautiful historic barn. The Bistro offers exceptional Italian cuisine, fine dining, full bar, and award-winning Gervasi wines.

Available Tuesday-Sunday • Closed Monday



CANTINO DI VINO

- Lower level with curtain to define space
- Shared vestibule
- Ideal for groups and celebration dinners *(max 36 guests)*



VETRINA DI VINO

- Lower level, access through Cantino Di Vino
- Shared vestibule
- Ideal for groups and celebration dinners *(max 32 guests)*



BARILE "BARREL" ROOM

- Lower level, access through Vetrina Di Vino
- Former barrel storage area of winery
- Ideal for intimate dining *(max 16 guests)*

THE CRUSH HOUSE
PRIVATE DINING OPTIONS

Enjoy the contemporary open-air "loft" style of The Crush House winery, wine bar, and eatery, featuring Venetian-style cuisine, full bar, craft beers, and award-winning wines.

Available Monday-Saturday • Closed Sunday



BELLINA ROOM

- Located on first-story, inside the winery doors, wheelchair accessible
- Not available for Saturday lunch
- No AV available
- Shared restrooms
- Ideal for small groups and celebrations *(Up to 24 guests)*
- Room is an active barrel room lined with barrels, the space is cool and damp, bringing a jacket is suggested.



VINEYARD ROOM

- Located on second story, accessible by stairs (no elevator)
- Limited A/V available: high-definition TV for presentations
- Ideal for small groups and celebrations *(Up to 24 guests)*



TOWER ROOM *(exclusively booked online)*

- Located on second story, accessible by stairs (no elevator)
- Comfortable round table with windows into winery fermentation room
- Curtain to define space
- Ideal for intimate dining and social gatherings *(10-12 guests)*
- For available times and rates to reserve this space, please scan the QR Code.

BOOK HERE

MEET THE DISTILLER
A PRIVATE DISTILLERY TOUR AND TASTING

Available Select Times Monday-Thursday | Must Be Scheduled In Advance
Monday: 3–4pm • Tuesday: 3–4pm • Wednesday: 3–5pm • Thursday: 3–5pm

Head Distiller, Shae Pridemore, takes guests through a tour of the distillery presenting the distillation and macerations processes. He provides a more intimate and in-depth educational experience about the spirit production process. Photo opportunities are available throughout the tour.

The experience concludes with a tasting of 3-4 samples from Tour Option led by the Head Distiller. Small bites are presented to enjoy with the tasting.



OPTION 1 - PREMIUM TOUR
Minimum of 4 people; maximum of 16 people.

INCLUDES:

- Private Tour *(Approximately 1 hr.)*
- Cocktail presented upon arrival to enjoy during the initial tour
- Private Spirits Tasting *(Choose 1)*
  - Bourbon Production and Tasting
  - Botanical Spirit Production and Tasting
  - Distiller's Favorite – Production Overview and Selection of Distiller's Favorites for Tasting
- Small Bites from the Still House Menu to Enjoy with Tasting

PRICING: $200 Private Tour Fee; plus $39 Per Person + Tax
Optional – Distiller-Signed Bottle of Selected Spirits (Retail Prices $29-80)



OPTION 2 - STANDARD TOUR
Minimum of 4 people; maximum of 32 people.

INCLUDES:

- Private Tour *(Approximately 1 hr.)*
- Private Spirits Tasting *(Choose 1)*
  - Bourbon Production and Tasting
  - Botanical Spirit Production and Tasting
  - Distiller's Favorite – Production Overview and Selection of Distiller's Favorites for Tasting
- Salty Side Car Snack

PRICING: $200 Private Tour Fee; plus $21 Per Person + Tax
Optional – Distiller-Signed Bottle of Selected Spirits (Retail Prices $29-80)

THE SPA

The Spa at Gervasi Vineyard is a haven of tranquility and rejuvenation. Take in vineyard views while enjoying The Spa's luxurious atmosphere.

Available Tuesday-Sunday • Closed Monday

GERVASI'S SPA SUITES



LINDER HEALTH PEELS



MASSAGE



BODY INDULGENCES



SKINCARE



GLAM SERVICES



HYDRAFACIAL



SPA MENU

Explore our treatment options and book a service.

For groups of 4 or more, please call 330-433-2959 to schedule.

THE CAVE
WORLD-CLASS WINE-TASTING EXPERIENCE

The Cave is all about the WINE! Gervasi Vineyard strives to deliver a world-class wine-tasting experience in a unique and intimate environment.

Tuesday–Sunday Evenings
Daytime events available on weekdays, based on availability





EVENT DETAILS

• The Cave Private Events feature an elaborate antipasti display that can be enhanced with additional heavy appetizers.

• Pricing is for a 2-hour event with an additional hourly rate add-on option, see pricing below.

• Availability is generally in the evenings, on select days of the week, based on the seasonal hours.

• Ideal for 20-60 guests. Seating for 32 only. Furniture set-up is fixed, no changes possible.

• Limited food display set up options

• Includes use of the barrel cave tasting table for food display.

• Accessible and located on the ground floor.

PRICING

FACILITY FEE	FOOD & BEV. MINIMUM*
$500 for first 2 hrs $300 for each additional hour	$900 for first 2 hrs $300 for each additional hour
**All food and beverage purchases are subject to a 20% service charge*	

SAMPLE CONTRACT



EXPRESS 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 - 2023-01-01

SAMPLE

FOOD & BEVERAGE: 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 Package Minimum is required to secure event date and time.
- **Menu selections and final guest count is required 14 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, regardless of guest count. For additional guests after the final count is received, every effort will be made to accommodate additional guests. Gervasi cannot guarantee ability to accommodate more than a 5% increase in guest count without at least 14 day notice.**
- A credit card is required to be put on file 7 days prior to event. A 14 day invoice will be issued for the balance of the estimated event. If a balance is left on the account, the credit card on file will be



EXPRESS EVENT AGREEMENT

charged the next business day for the remainder. Note: Gift cards are not accepted as a form of payment.

- All charges are subject to applicable sales taxes and service charges. However, any customization or addition to the menu are subject to applicable taxes and service charges.
- **Unless otherwise agreed upon, balance of all charges are due at the conclusion of the event.**
- All alcohol is a separate charge and based on consumption. For walk up bars additional Bartender Fees may apply. Gervasi reserves the right to refuse service of alcohol to any person.
- Guests may enjoy Gervasi buffet options for on-site consumption for a limited time, no longer than 2 hours, c**arry-outs not permitted on buffets.**
- Guest is responsible to secure necessary AV equipment. See Event Package for a list of available AV equipment.

Final Payment: Due at Conclusion of Event:

- Any unmet package minimums 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 from the time of booking to 15 days prior to the event results in the forfeiture of the entire deposit.
- Cancellation within 15 days of the event results in forfeiture of the entire deposit PLUS 50% of Event Package Minimum
- Checks returned for non-sufficient funds will incur applicable fees. An additional method of payment will be required.
- Customer agrees and acknowledges that it shall not be entitled to any services, food or beverages from Gervasi in exchange for the required Cancellation Policy payment.
- 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

SAMPLE



EXPRESS EVENT AGREEMENT

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 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)

SAMPLE



EXPRESS EVENT AGREEMENT

If Corporate Group, Title:

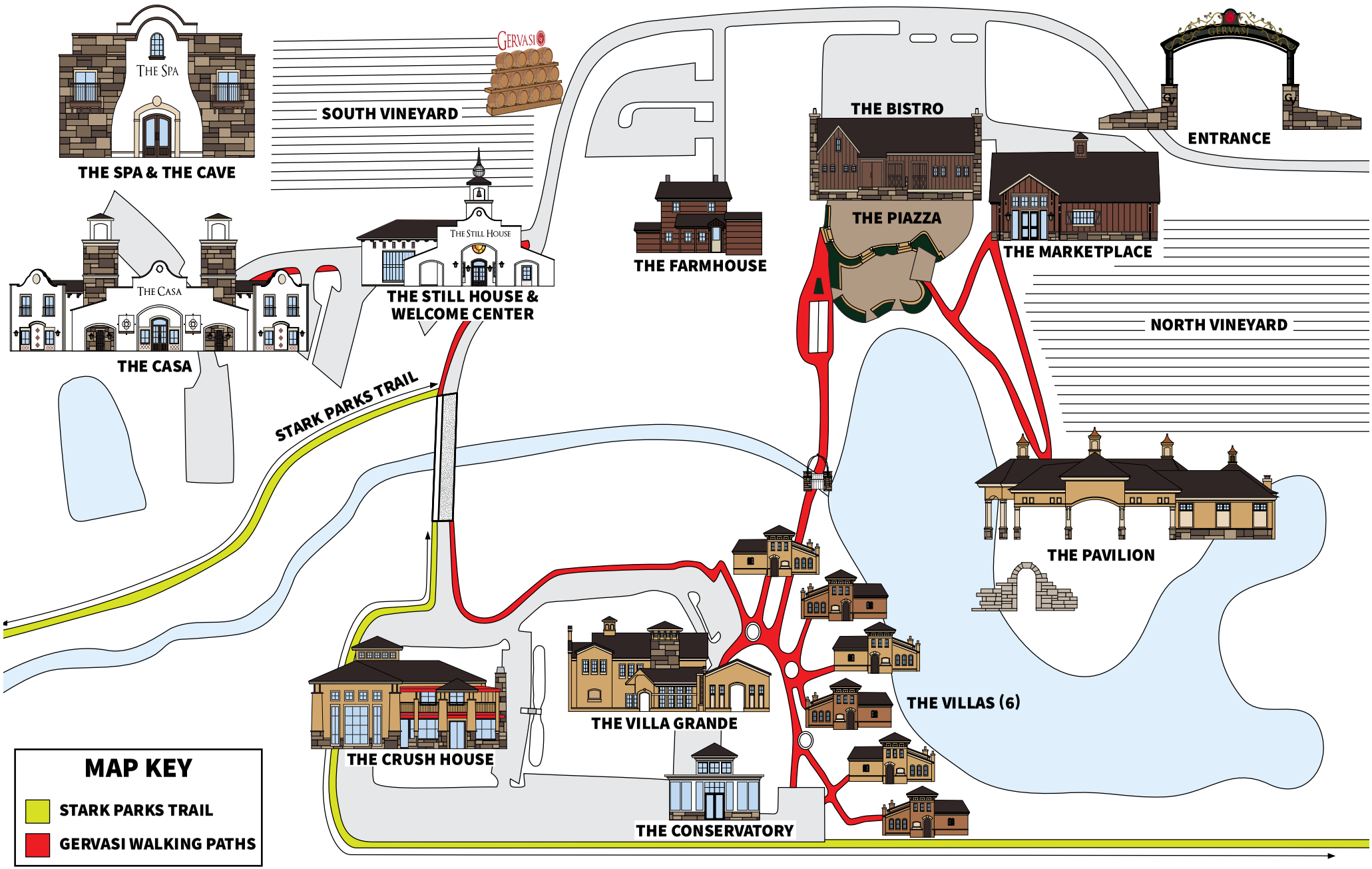
_____

Signed Agreement must be returned no later than (DATE)
Gervasi Representative: **GV EVENT SALES**
GERVASI 1700, LLC, dba GERVASI VINEYARD RESORT AND SPA ("Gervasi")

SAMPLE

*contracts are subject to change without notice.

Gervasi Vineyard Map



1700 55TH STREET NE • CANTON, OH • GERVASIVINEYARD.COM • 330.497.1000