

# 2021 Facility Rental - Rates and Policies

The Stonefield Cellars Winery property is a beautiful and unique venue for weddings, receptions, bridal showers, birthday parties, corporate dinners, and other special events. There are various areas available and these can be rented separately or combined to meet the vision and scope of your event.

Note: Facility rentals for wedding ceremonies and receptions are available only AFTER normal winery business hours (normal business hours are between 12-6pm Thurs, Fri, Sat and 1-6pm Sun). Therefore, afterhours are anytime between 10am-10pm Mon, Tues, Wed, & 6pm-12am Thurs, Fri, Sat, Sun.

## **Venue Areas Available for Rent**

#### **INDOORS**

NOTE: Indoor area capacity may be reduced from what is described below or areas may not be available at all depending on health and safety protocols at the time of rental.

**Barrel Room** – (Available for Daytime Facility Rentals and Afterhours Facility Rentals). The Barrel Room, also known as the production room, is where we age our wine in barrels or in stainless steel tanks (for non-oaked wines). During a private party rental, the barrels are moved to the edges of the room and bistro lighting hangs above the space, creating the ultimate winery ambiance. This space can accommodate up to 54 seated guests or 36 seated guests with a buffet and gift table. For outdoor events afterhours this space can also be used as a buffet room, or as a staging area.

**Buffet Hallway** – (Available only for Afterhours Facility Rentals). The Buffet Hallway is the hallway joining the Barrel Room and Tasting Room together and can be setup as a Buffet Line for larger parties dining in the Barrel Room.

#### **OUTDOORS**

NOTE: Outdoor seating arrangements/capacity are subject to health and safety protocols. Seating capacity listed herein is maximum with no restrictions. Please consult with Stonefield Cellars' staff regarding options specific to your needs with potential restrictions in mind. Also, please consider what plan you would like to implement in the event of rain; options include tent rental or rescheduling to another date. Please discuss tent options with us as these vary depending on which outdoor space you are interested in.

**Lower Patio** – (Available for After Hours Rental only.) The Lower Patio with Gazebo provides a focus for ceremonies, shade for dining, or can be used as a stage for a band, with room on the StonefieldCellars2021FacilityRentalRatesandPoliciesUpdated11Mar21.docx

sides for dancing. For smaller private parties the lower patio has bistro table seating for 24, plus a 6 person glass-top table, for a total of 30 available seats. Complementary umbrellas are available depending on the season. Optional Fire Pit Rental (with fuel) for the Lower Patio is \$15/hr.

**Party Pavilion (covered upper patio)**— (Available for Daytime and Afterhours Rentals). This space can be used as a photo booth spot, or as a staging place for caterers during weddings. For smaller private parties, the Party Pavilion can seat up to 12 guests at three 4-person bistro tables (spaced generously) and includes one additional 6ft table for food/gift use. This area provides midday shade and light rain protection.

**Upper Garden** – (Available for Daytime Facility Rentals and Afterhours Facility Rentals.) The Upper Garden is a tree-shaded wood chipped area surrounded by greenery and flowers and lit with bistro lighting during the evening. Picnic tables provide seating for 36.

**Front Lawn** – (Available for Daytime Facility Rentals and Afterhours Facility Rentals.) The Front Lawn next to the winery building is the perfect spot for rental tents or larger outdoor parties. Dance floors are allowed if they are placed under a tent and are removed within 48 hours (to prevent grass kill).

**Farm House** – The Farm House is a 1900's home that has been renovated for office and storage use downstairs. However, the charming upstairs may be rented for the Bride and Bridesmaids and Groom and Groomsmen to get dressed for a wedding held at Stonefield Cellars. See further details below.

# **Venue Coordinator/Event Planning Service**

For Events with 25 or more guests OR for any Wedding Related Events (regardless of size) OR for Front Lawn Rental

A Venue Coordinator will assure your needs are met during your special event at Stonefield Cellars. The Venue Coordinator provides assistance with any incidental needs you may have while event planning, setting up, and during the event and is billed at \$20/hr for each hour of planning/consulting time and each hour of event time.

# **Rental Rates**

Rental rates are based on number of guests, areas of the facility that are to be used, and number of hours occupied. Hours of occupancy begin from the time needed for setup by the client or caterer and end when the last guest/catering staff leaves (client pays the final bill at this time). Partial hours will be prorated by half hour increments.

#### **Daytime Facility Rentals**

Daytime Hours are between 12-6pm Thurs, Fri, Sat & 1-6pm Sun

## The Barrel Room

• Includes private use of the Barrel Room, nine 6ft tables, two 8ft tables, one 4ft table, and up to 54 tan metal folding chairs (depending on client's setup needs). Accommodates up to 54 seated guests (w/buffet in hallway) or 36 seated guests with a buffet and gift table in same room.

## \$60/hour up to 30 guests \$85/hour for 31-56 guests

## **Party Pavilion**

- Includes private use of the Party Pavilion and seating for up to 16 guests.
  - \$60/hour up to 16 guests

## **Upper Garden**

• Includes private use of the Upper Garden and picnic table seating for 36 guests. \$85/hour up to 36 guests

#### **Front Lawn**

• Requires Venue Coordinator. Includes private use of the Front Lawn. \$385 flat fee during daytime hours

## Farm House (Upstairs ONLY - for wedding party preparation)

Requires Additional Facility Rental and Venue Coordinator. The upstairs of the Farm House
may be rented for the wedding party preparation (includes a Two Room w/Bathroom Suite for
Bride and Bridesmaids, and a separate room across hallway for Groom and Groomsmen). The
Farmhouse access is for the immediate Wedding Party use only, i.e., Bride, Bridesmaids, and
Mother of the Bride and Groom and Groomsmen – no additional or extended family members
or guests can be accommodated due to limited space. Note: Our office and work/storage
spaces are located downstairs and are not included in the Farm House Rental. Staff must be
able to access these areas at all times.

\$275 flat fee

#### **Afterhours Facility Rentals**

Afterhours are anytime between 10am-10pm Mon, Tues, Wed, & 6pm-12am Thurs, Fri, Sat, Sun

All Afterhours Facility Rentals include bartenders to pour wine & beer for guests at the main Tasting Room bar. Outdoor Bars and drink stations for non-alcoholic drinks can be setup by request, depending on the nature of the event.

#### The Main Facility

• Includes private access to the Tasting Room, Bathrooms, Barrel Room, and Buffet Hallway; Nine 6ft tables, two 8ft tables, one 4ft table, and 54 tan metal folding chairs (depending on client's setup needs). Accommodates up to 54 seated guests in the Barrel Room

\$140/hr up to 30 guests \$195/hr for 31-54 guests \$220/hr for 55-75 guests \$250/hr for 76-100 guests

For guest counts over 100, \$30/hr will be charged per each additional 25 guests.

## Lower Patio, Party Pavilion, and Upper Garden

• Requires Main Facility Rental. Includes private use of the Lower Patio, Party Pavilion, and Upper Garden; Seating for 50 guests at bistro tables on the lower patio and pavilion area, and

seating for 36 guests in the upper garden at picnic tables. Complementary umbrellas are available depending on the season. Note: Clients have the option to rent tables and chairs from a third party rental company (such as renting 60" round tables and white cushioned chairs) for use in the upper garden area. Stonefield Cellars can also provide (at no additional charge) 6ft or 8ft tables for use on hardscaped areas only (lower patio and Pavilion areas) for either substitute or additional guest seating or food/beverage service.

\$300 up to 4hr use, \$75/hr each hour beyond

#### **Front Lawn**

• Requires Main Facility Rental. Requires Venue Coordinator. Includes private use of the Front Lawn.

\$385 up to 4hr use, \$85/hr each hour beyond

#### Additional Rental Items / Items for Purchase

- Logo wine glasses may be purchased for \$2.95 each
- White Paper Tablecloths may be purchased for \$5.00 each
- High Quality Plastic Cups (25ct) may be purchased for \$5.00 each
- Logo wine glass votive candles (stemmed and stemless) may be rented for \$1.00 each

# Facility Rental Policies

## Reservation Fees, Cancellation Policy, and Damage Fees:

- Rental Costs are based on number of guests, areas of the facility that are to be used, and number of hours occupied. Hours of occupancy begin from the time needed for setup by the client or caterer and end when the last guest/catering staff leaves. Partial hours will be prorated by half hour increments.
- A deposit is required in order to secure a date (deposits are based on first hour total rental rate). The remainder of the rental fee must be paid before or at the end of the event (on the same date). There is a 30 day cancellation period from the date of deposit receipt. Cancellation during this period will result in the charge of a \$50 cancellation fee; the remainder of the deposit will be refunded). After this 30 day period, any cancellation will result in a cancellation fee and a forfeit of the full deposit.
- You are liable for any damage done to or loss of Stonefield Cellars Winery property during your event and setup/pickup time, whether it is caused by you, your guests, or vendors hired by you. Vendors include but are not limited to rental companies, caterers, florists, photographers, and limousine/us service providers. You will be responsible for the cost of repairs or replacement charges incurred. Repair vs. Replacement will be at the discretion of Stonefield Cellars Winery.

#### Wine, Beer, and Other Alcohol:

• We offer Stonefield Cellars Wine by the bottle and by the glass, a rotating list of bottled beer (not all brands are available, no kegs); and non-alcoholic soft drinks and water. No

- outside wine or beer allowed (see exception below regarding Champagne or Sparkling wine for toasting only).
- If specific wine/beer is desired to be served at your event, those wines/beer need to be ordered and paid for in advance. If wine/beer is not purchased in advance, Stonefield Cellars Winery cannot guarantee that that particular wine/beer will be available.
- Champagne or Sparkling Wine is allowed for toasting only, and there is a \$20 corkage fee for each bottle with a maximum of five bottles allowed. In order to maintain ABC licensee control, all bottles must be held in custody of Stonefield Cellars and uncorked by Stonefield Cellars as needed during the course of the event. Any unopened bottles will be returned to the custody of the client at checkout time.
- Hard liquor is not allowed on the property.
- Our Wine Discounts are by the case (12 bottles) and are as follows: Case discount of 10% will be given for 1-2 cases purchased, 15% will be given on 3 or more cases. There are no discounts for beer.
- Wine Tastings are \$12.50 per person and includes 7 pre-selected wines and a logo glass.

#### Cash Bar, Open Bar, or a Mix of Both

- For any event we recommend that you let your guests know if there will be a Cash Bar (means guest pays for own, we accept cash or credit cards), Open Bar (Tab), or a Mix of Open and Cash, before the day of the event (it is customary to include this information in the invitation).
- Cash Bar: A Cash Bar means the host does not pay for any drinks during the event and allows guest to purchase wine by the glass (from our full wine list), beer by the bottle, or non-alcoholic drinks for the duration of the event.
- Open Bar: An Open Bar means the host starts a Tab (the bar requires a credit or debit card on hand) and pays for all drinks consumed by guests during the event. Guests can drink wine by the glass (usually from a pre-selected wine list made by the host), beer by the bottle, or non-alcoholic drinks for the duration of the event.
- Mix of Open and Cash: This means that the host pays for their guest's drinks up to a predetermined dollar or number of drinks per guest limit, then once the limit is reached the bar becomes a Cash Bar. Guests have the option of wine by the glass (usually from a preselected wine list made by the host), beer by the bottle, or non-alcoholic drinks for the duration of the event.

#### **Gratuity:**

• Gratuity is not included in the facility rental fees. For Events with a Cash Bar there is no automatic gratuity, but a tip jar will be present on any bars serving alcohol. For Events with an Open Bar (Tab) a 20% Gratuity will be added to your final bar tab. For Events with a Mix of Open and Cash a 20% Gratuity will be added to your final bar tab, with a tip jar present on any bars serving alcohol once switching to Cash Bar.

#### **Health and Safety Policies**

Our goal is to provide a safe environment for you, your guests, and our employees. Please read all health and safety policies carefully and ensure that you communicate them to your guests and caterer.

# <u>COVID 19 Safety Policies (subject to change based on the state of COVID19 in our community and local and state requirements)</u>:

In addition to the facility cleaning and staff safety procedures we follow, we expect each visitor/guest to follow these Safe Practices against exposure to or inadvertently spreading of COVID19 during your event:

- Wear -Wear a face covering/mask that covers the nose and mouth while on our property, whether
  indoors or outside. Guests do not have to wear a mask while actively drinking or eating. Face
  coverings are required as per NC Executive Orders, e.g., see
  <a href="https://files.nc.gov/governor/documents/files/EO147-Phase-2-Extension.pdf">https://files.nc.gov/governor/documents/files/EO147-Phase-2-Extension.pdf</a>
- Wait -
- Please make note of our 6 ft floor markings for the wait line inside the winery building; these spots are your place marker to wait your turn to approach the bar for placing orders/paying for items.
- All guests are asked to respect a 6ft distance even outdoors from others not in their safe bubble (e.g., members of same household). Table and chair groupings have been spaced 6ft or more apart please do not alter this spacing. If you need additional chairs or tables for your group, ask a staff member for assistance.
- Wash Even though we sanitize commonly touched items often (e.g., our email sign up pen, cash register pad), hand sanitizer will be provided at these areas for your use. And of course, please wash your hands immediately after using our restroom.

## **No Smoking Policy:**

• Stonefield Cellars Winery is a NO SMOKING property. Due to fire hazard, second hand smoke health hazard (whether from cigarettes, cigars, or vaping devices) and NC smoking ordinances, smoking is not allowed inside any building or in any lawn, wooded, or parking lot area. Guests must not smoke while on our property as there is no inside or outside area that will not impact other non-smoking guests or employees. Please assure that all guests are aware of and adhere to this policy. Cigarette butts found in our parking lot, lawn, sidewalk, or other area will result in a \$25 cleanup fee.

#### No Perfume:

• Please request that your guests not wear perfume or cologne when attending your event as it interferes with the ability to smell & taste wine and many people, including our staff, are allergic to perfume! One way to let your guests know is to address this in your invitation as a note to "Please respect the winery's Smoke Free/Perfume Free Environment".

#### **No Animals:**

- No pets or animals (associated with either the host client or guests) are allowed to be in or on the facility property at any time. Exceptions are made for service animals trained to perform a specific task for its disabled owner. Comfort/Emotional support animals do not qualify as service animals as per the ADA.
- If a guest requires a service dog the client must inform Stonefield Cellars during the process of drafting a rental contract so that our staff will be aware and can make any necessary special accommodations.

Underage Guests and Children are welcomed! We are a family-friendly property, but please understand that by law we cannot serve alcoholic beverages to anyone under the age of 21, and we expect you and your guests to follow this law as well. Concerning young children, please be considerate of other guests and the Stonefield Cellars property when including young children on your guest list. Young children must be supervised by parents or a designated responsible 'baby sitter' at all times. For the health and safety of all guests and staff, please do not bring sick children to the winery.

## **Catering:**

- Pepper Moon is our preferred caterer 336-218-8858. Other *licensed and bonded* caterers are allowed but Stonefield Cellars shall be provided with the name and phone number of the Catering Service two weeks prior to the event to coordinate and assure proper delivery and setup procedures. All food must be prepared offsite and kept warm or cool by caterer or client provided means.
- We have no catering kitchen or ice maker. All table linens, serving ware including plates, silverware, all types of drink glasses (or see above regarding wine glass option), serving utensils etc. must be supplied by the caterer or client.
- Absolutely NO FOOD CONTAINER or SERVING UTENSIL cleaning is allowed in any Stonefield Cellars sink (bathroom or barrel room sinks). All catering materials (including disposable serving trays) must be removed from the property by the caterer/client. Only used paper plates, cups, and service ware may be discarded in the TRASH receptacle. All recyclable products (e.g., empty water bottles, empty aluminum cans) must be placed in the RECYCLE receptacle.
- BANNED FOODS: No *exposed raw onions* are allowed.

# **Self Catering:**

• Should you decide to prepare, setup, or serve your own food (not hire a caterer) in whole or in part, the catering policies above still apply. Note that all liabilities related to food safety and service, as well as any activities related to catering and catering person(s) for and during your event will be the responsibility of you as client.

## **Decorations/Third Party Rental Furniture/Tents:**

- Event hosts are welcomed to decorate with their own personal decorations. No decorations are allowed that leave any kind of residue, which includes confetti, silly string, or other items, either inside or outside the facility. No tacks, staples, pins, or tape are allowed on the walls or barrels. No Stonefield Cellars décor or retail items shall be removed or used by the client or the guests for party use (unless retail item is purchased). All client provided décor, including outside balloons, must be removed by the client at the end of the rental time.
- Individuals in charge of party decorations/set-up are allowed to park in our staff/deliveries parking lot (behind the winery building) in order to facilitate unloading and/or packing up at end of event. Note: Three cars maximum are allowed. No client or guest loitering, socializing, or smoking is allowed on or near our crush pad or in the staff/deliveries parking lot.
- Third Party rental items (e.g., tables, chairs, tents) must be delivered and picked up during normal business days/hours; exceptions will result in an afterhours pick up fee to be paid by the client (\$50 per 2- hour window pickup time). IMPORTANT NOTE: For the safety

of your guests and the health of our lawn, only WIDE legged style chairs can be used in non-paved areas of the property. If you have any questions about this, please get clarification from our staff before you reserve your rental chairs!

## **Photography:**

• Stonefield Cellars staff may take photographs of the event. Client agrees to allow Stonefield Cellars use of any photos for marketing purposes.

The information provided above may not address all of your questions or concerns. For more information including date availability or to schedule an in-person consultation and property showing, please contact Natalie Wurz at 336-689-4071