



2022 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 rehearsal dinners, 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 or Afterhours. 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 wine), bottle our wine, and prepare our wine tasting boards. Daytime rentals are semi-private (staff still needs to access a portion of the room). See rental rates for details regarding daytime vs afterhours seating limits.

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 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. Complimentary umbrellas are available depending on the season.

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 20 guests at five 4-person bistro tables 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. The charming upstairs may be rented for the Bride and Bridesmaids and Groom and Groomsmen to get dressed for an afterhours 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. **Occupancy starts when the first person associated with the event arrives and ends when the last guest/catering or other client hired service staff has departed (client must stay till the end to pay the final Stonefield Cellars bill).** Partial hours will be prorated by half hour increments.

Daytime Facility Rentals

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

Barrel Room (semi-private during day use) – Our Barrel Room can accommodate up to 18 guests (seated at 3 – 6ft tables) with room for 2 – 8ft food tables and 1 – 6ft gift table.

- \$75/hour up to 18 guests.

Party Pavilion

- Includes private use of the Party Pavilion and seating for up to 20 guests.
 - \$60/hour up to 20 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 serve wine and beer for guests at the main Tasting Room bar. Outdoor Wine/Beer Bar(s) can be setup for an additional fee (\$25 per hour for each additional bartended location).

The Main Facility

- Includes private access to the Tasting Room, Bathrooms, Barrel Room (see below for Barrel Room seating limits), and Buffet Hallway; Depending on client's needs, use of up to Nine 6ft tables, two 8ft tables, two 4ft tables, and 54 tan metal folding chairs.
 - \$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.

Barrel Room – The Barrel Room 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:

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. Complimentary 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. **Occupancy starts when the first person associated with the event arrives and ends when the last guest/catering or other client hired vendor etc. has departed.** 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.

- **Damages** - 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 other Third Parties. Third Parties include vendors (including but not limited to rental companies, caterers, florists, officiants, photographers, and limousine/bus service providers) and friends/family hired by you or volunteering on your behalf. 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). Group wine tastings are not available.
- 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.

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 pre-selected 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 third-party vendors.

Health and Safety Policies (subject to change based on local community, regional, state, and or federal recommendations/requirements):

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

Please ask guests to refrain from visiting or attending an event at the winery if they have recently been exposed to Covid19, whether or not they are symptomatic, or if they are symptomatic of any other communicable illness. Sick children should never be brought to the winery under any circumstances.

Mask wearing - Mask policy may either be “Required” or “Optional/Recommended”.

“**Required**” means that masks must be worn indoors when waiting in line, while at the bar or cash register, while walking around in the tasting room or hallways, or while inside the bathrooms. Exception is that masks can be removed while actively tasting a wine while at the bar or while seated at an inside table. Masks are not required anywhere while in our Outdoor Areas (Patio, Garden, Lawn).

“**Optional/Recommended**” while masks are not required, masks are recommended to be worn by guests that may be at risk. **Note however**, that even if the current general policy is “Optional/Recommended”, there may be situational exceptions when all guests may be asked to wear a mask (e.g., the host of a private event may prefer that all guests wear a mask). Additional measures can be taken (e.g., specific seating arrangements/distances) upon request.

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, inside and outside.*** **Please do not let children walk through the flower beds or on the rock borders. 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, service ware including plates, silverware, all types of drink glasses or cups (or see above regarding wine glass option), serving utensils etc. must be supplied by the caterer or client. Ice related to food protection or service or a beverage supplied by caterer/client must also be supplied by caterer/client. Stonefield Cellars will supply ice and chillers as appropriate and as related to beverages sold by Stonefield Cellars.
- 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

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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 inside the building.

Self Catering:

- Should you decide to prepare, set up, 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, either inside or outside the facility. **NO CONFETTI is allowed at all.** No tacks, staples, pins, or tape are allowed on any vertical surface (inside or outside). Only items that can be tied/untied/draped, e.g., banners, balloons, or fabric can be attached to vertical surfaces. Posters must be supported by an easel or hung with string. 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. Please consult your Venue Coordinator if special assistance is needed (e.g., ladder use, etc.).
- **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). **Delivery and pickup schedule must be confirmed between Third Party Rental company and Stonefield Cellars – contact information of Third-Party Rental company will be provided to Stonefield Cellars by the client. 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 (or advise guests to bring their own)!
- **Loading/Parking Zones:**
 - **Setup** - Individuals in charge of party equipment, decorations, band, or catering setup are allowed to unload items for setup nearest the areas involved (e.g., gravel path next to east side of winery building for Pavilion or Lower Patio use, gravel area next to Garden Shed for Upper Garden use, Staff/Deliveries Parking Lot for Front Lawn Use, Winery House parking lot for Winery House use (afterhours only). Once unloading is complete, cars must be parked in either the Staff/Deliveries parking lot or in the Main Guest Parking areas. Up to 5 non-Stonefield Cellars staff member cars are allowed in the Staff/Deliveries parking area (exception can be made if additional band member cars are involved). **IMPORTANT NOTE:** No client or guest loitering, socializing, or smoking is allowed on or near our crush pad or in the staff/deliveries parking lot.

- **Guests** - Guest parking areas include the Main Parking lot (gravel, between woods near winery house and the vineyard) and open grassy area on west side of the driveway. Handicap parking is available near the winery house. See map below for all areas.

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