



Private Event Space Rental

(*Maximum capacity for private events is 70 people)

THE BARN – A lofty, rustic space, made for a casual, social celebration, the barn can accommodate up to 40 guests indoors for a seated meal, or up to 70 guests for an hors d'oeuvres reception. The adjacent patio can be used in warm weather months for additional space and larger events (up to 70) with sweeping vineyard views. Large events require rental of a tent. The barn features heat, but no air conditioning.



THE BACK COURTYARD – Set among 20 acres of established vines, hand-built stone walls and a beautiful pond and fountain, the courtyard is the perfect setting for large events. This space accommodates a maximum of 70 guests for any type of event, and a tent must be rented.



NOTE: All food and beverage sales subject to a mandatory 20% service charge and 7.35% Connecticut Sales Tax. Rentals may be required, including (but not limited to) tables, chairs, linens and service. All private events must conclude by 10:30pm (including break down).



Private Event Space Rental Pricing

(*Subject to change for holiday bookings)

The Barn – The Barn seats 40 guests indoors and 70 between indoors and outdoors. The hourly rate during High Season (May-October) is \$500 per hour. In Low Season (November-April), the hourly rate is \$450 per hour.

Back Courtyard – The courtyard in between the winery and the pond can accommodate a tented event for a maximum of 70 guests. This space rents for \$1500 an hour, in addition to the tent rental fee.

Lawn Ceremony – If the reception is also at Chamard, the fee for the ceremony is then included in the private event space rental. To have a ceremony only on our back lawn and arbor, there is a non-refundable fee of \$500 plus tax per hour for the use of the space. Rain location for ceremonies is the Wine Cellar.





Catering Menus

All menus are inspired from our Bistro and sourced from local farms whenever possible. The prices and menus below are subject to change at any time.

Passed Hors D'oeuvres - \$7 per item, per person

Based on one hour of service

Selection options:

Roasted eggplant and olive tapenade crostini
Mushroom and truffle arancini with saffron aioli and Parmesan shavings
Butternut squash bisque shooters with toasted pepini
Chicken satay with spicy peanut and soy sauces
Caprese skewers
Fried mozzarella
Tomato bisque shooters with grilled cheese dippers
Macaroni and cheese bites
Melon wrapped in Serrano ham

Passed Hors D'oeuvres - \$8 per item, per person

Based on one hour of service

Selection options:

Pommes Dauphine (fried potato stuffed with creme fraiche and chives)
Grilled shrimp skewers with cocktail sauce and lemon wedge

Passed Hors D'oeuvres - \$9 per item, per person

Based on one hour of service

Selection options:

Pulled pork sliders
Serrano ham-wrapped scallops
Beef tenderloin crostini with horseradish sauce
Four Mile River beef sliders
Seared Ahi tuna with soy glaze
Smoked trout blini with horseradish crème fraiche and dill
Stuffed mushrooms (choose vegetable or seafood filling)

Stationary Hors D'oeuvres

Based on one-hour service

Cato Corner Farms Artisan cheese board with fresh fruit and crackers - \$25 per person

Charcuterie of dry cured meats and seasonal accompaniments - \$20 per person

Combination Cato Corner Farms Artisan cheese and charcuterie display - \$25 per person

Mediterranean plate of house-made vegetarian dips and grilled pitas - \$15 per person

Chef's house-grilled flatbreads with Chamard garden vegetables and select grilled meats - \$15 per person

Vegetable Crudit  with herb buttermilk dressing - \$15 per person

* NOTE: Any all-hors d'oeuvres menu does not include coffee and tea, but it can be added for \$5 per person.

Raw Bar - \$30 per person

Based on market price and attendance

Fresh New England clams and oysters on the half shell and shrimp served with mignonette, cocktail sauce and fresh lemon

Plated Chamard Brunch - \$65 per person

Assorted fresh baked goods with whipped butter and seasonal preserves

Flavored yogurt with house-made granola

Chamard frittata with applewood smoked bacon, Beltane goat cheese, baby spinach and caramelized onions

Chef's herbed skillet potatoes

Poached Heritage chicken breast salad sandwich on croissant

Orange juice

Fresh brewed Ashlawn Farms coffee and Harney & Sons tea

* Add-on grilled chicken with risotto - \$5 per person

Luncheon, Served Family-Style or Plated

(Plated Service - additional \$5 per person to Family-Style prices)

Warm local baguette with herb-infused olive oil

Garden greens salad with vinaigrette

Choose One Entr e for all guests:

Grilled free-range GourmAvian chicken with wild rice pilaf and seasonal vegetables - \$75 per person, Family-Style

Pasta Primavera with seasonal vegetables - \$60 per person, Family-Style

Choice of either of above entrees - \$75 per person, Plated

Choose both entrees for all guests - \$90 per person, Family-Style

Chef's choice dessert (offerings vary seasonally)

* NOTE: This menu does not include coffee and tea, but it can be added for \$5 per person.

Plated Farm-Style Barbecue - \$80 per person (May-October only)

Chamard Garden greens salad with fresh fruit, cheese, and house-made vinaigrette

Four Mile River Farm grass-fed beef burgers with cave-aged cheddar on a brioche bun OR

Free-range GourmAvian Farms grilled chicken sandwich with stone fruit relish on ciabatta OR

Half beef burger and Half chicken sandwich

Hand-cut pommes frites with rosemary sea salt

Salad choices (pick one): Mediterranean couscous salad, wild rice salad or Freekeh and butternut squash salad

Broccoli/carrot slaw

House-made cornbread

Fresh watermelon

* NOTE: This menu does not include coffee and tea, but it can be added for \$5 per person.

Formal Dinner Service – Family-Style or Plated

One Entrée choice, Family-Style – see prices per entrée below

Two Entrée choice, Family-Style – \$105 per person

(Plated Service - additional \$5 per person to Family-Style prices)

Warm local baguette with herb-infused olive oil

Composed seasonal greens salad with fruit, cheese, and house-made vinaigrette

Choice of Entrees:

Free range GourmAvian Farms chicken - \$85 per person, Family-Style

Grilled Atlantic salmon - \$85 per person, Family-Style

Filet Mignon - \$95 per person, Family-Style

Grilled Berkshire pork loin - \$85 per person, Family-Style

All served with seasonal vegetable and starch

Fresh brewed Ashlawn Farms coffee and Harney & Sons tea

* Add-on Lobster tail - \$30 per person

Duo plate option – Inquire for Pricing

Pick two of our Entrée choices to be served on the same plate with a seasonal vegetable and starch.

Dessert

Chef's Choice Desserts - Start at \$10 per person (varies seasonally).

*Alternatively, desserts can be brought in for events. Anything hand-held (such as cupcakes, donuts, cookies, etc.) are free of charge; a cake that needs to be cut and served to all guests is \$2 per person.

Child Meals - \$30 per child

Children 12 years old and younger can choose one of the following meals instead of the regular-priced menu:

Hamburger/Cheeseburger; Grilled Cheese; Macaroni & Cheese

Vendor Meals - \$30 per person

Clients can order meals for any vendors attending their event. The meal is a Four Mile River Farm burger with pommes frites or a vegetarian option, unless requested otherwise.

Beverage Service

Chamard Vineyards Wine

Clients will choose the wines they want available at the bar during the event. All wine service is charged on consumption, by the bottle. Prices vary based on the current available selection.

Non-Alcoholic Beverages

We can provide a variety of Foxon Park soft drinks for \$3.50 per bottle, charged on consumption. Lemonade and Iced Tea are also available for \$3 per person each, but the charge applies to the entire party.

Beer & Soda Bar Packages

Local beers include Thimble Island, Two Roads, Barn Brewing & Whalers

Level 1 - \$20 per person for three hours (Each additional hour \$6 per person)

Typical Beer Selections (subject to availability):

Local IPA

Corona

Local Light Beer

Bud Light

Plus full Foxon Park soda line, cranberry juice & garnishes

Level II - \$25 per person for three hours (Each additional hour \$9 per person)

Typical Beer Selections (subject to availability):

Local Seasonal beer

Stella Artois

Flavored Hard Seltzer

Local Light Beer

Samuel Adams

Plus full Foxon Park soda line, cranberry juice & garnishes

Full Open Bar Package

\$34 per person for three hours (Each additional hour - \$9 per person)

Liquor:

Titos and Absolut Vodka

Tanqueray Gin

Dewars Scotch

Cuervo Tequila

Bacardi Rum

Goslings Rum

Jack Daniel's Whiskey

Canadian Club Whisky

Plus:

Level II Beer & Soda Bar inclusions

Full Foxon Park soda line

Tonic, ginger beer, sweet & dry vermouths, sour mixes & garnishes (olives, cherries, lemon & lime)

Guests under 21 years old are \$5 each for three hours (Each additional hour - \$2.50 per person)

All prices include one bartender. Large parties may require a second bartender, for which there is an additional charge. Special requests require two week's notice, are subject to price adjustments, if necessary, and are not guaranteed.