



# VERONÉT

— VINEYARDS & WINERY —

## PRIVATE EVENT RENTALS

Veronét Vineyards & Winery is the perfect location for your next event. Prepare for an experience your guests will never forget overlooking acres of vines, framed by Crowders Mountain & The Pinnacle.

We have a variety of spaces to make your event spectacular, including our fully furnished indoor tasting room, front lawn that overlooks acres of vineyard, our wraparound patio with stunning views of the mountains, and our courtyard area with a dramatic staircase and plenty of picnic table seating.

*Please note this package is not valid for wedding ceremonies or wedding receptions.*

### RENTAL PACKAGE DETAILS

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The estate is available for private event rental Tuesday – Thursday from 10:00am – 10:00pm, and Friday - Sunday from 6:30pm to 10:30pm. All private rentals include:

- Exclusive use of the tasting room, outdoor patio, lawn, and courtyard for event duration.
- 30 minutes of set-up time prior to your event.
- 30 minutes of clean-up time after your event.
- Full indoor bar setup & attendants throughout your event, for up to 50 guests.
- Use of indoor furnishings, indoor mic & sound system, outdoor seating & tables, outdoor lawn games, six (6) chalkboard signs, four (4) 6' tables, four (4) black 6' table skirts, and four (4) 10x10 white canopy tents.
- Use of outdoor bar & outdoor bar attendants, if coordinated in advance.

### GENERAL RENTAL POLICIES

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Please review the below policies thoroughly as they apply to all events, without exception:

- This packet is valid for events of up to 50 guests. Events over 50 guests will have a higher minimum food & beverage spend and may require additional event-specific policies; please reach out to [events@veronetwine.com](mailto:events@veronetwine.com) for custom package information for an event greater than 50 guests.
- Weekend (Friday - Sunday) events cannot be booked more than 4 months in advance.

- Only beer and wine may be served at private events; all alcohol must be purchased from and served by Veronét Vineyards & Winery. No liquor or outside alcohol is permitted.
- Indoor furnishings may not be moved or removed from the tasting room.
- Additional furnishings may not be added to the estate without written approval from Veronét Vineyards & Winery.
- Outdoor furnishings may not be moved.
- No decor may be attached to furnishings, walls, pillars, bars, or buildings.
- Open flames, glitter, rice, and confetti are not permitted on the estate.
- Balloons must be weighted; they cannot be attached to any furnishings or structure, and cannot be popped or released on the estate.

**RENTAL FEES**

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To book your event, **there is a non-refundable \$50.00 administrative fee and a non-refundable rental fee**(see breakdown below for details) that are both due at the time of booking. In addition to the administrative and rental fees, there is a minimum food & beverage spend that must be met during your event.

**All event sales are subject to a 7% sales tax and 20% gratuity fee.**

**RENTAL FEE BREAKDOWN**

WEEKDAY (Tuesday - Thursday Events):            \$300.00 2-Hour Rental

WEEKEND (Friday - Sunday Events):            \$475.00 2-Hour Rental

Additional time beyond your 2-hour rental block may be purchased at a rental fee rate of \$195 per additional hour; this fee is not prorated and is only valid up to 10:30pm. **All events must end by 10:30pm.**

**FOOD & BEVERAGE MINIMUM SPEND BREAKDOWN**

WEEKDAY (Tuesday - Thursday Events):            \$250.00 Per Hour of Rental  
Minimum of 2 Hours

WEEKEND (Friday - Sunday Events):            \$425.00 Per Hour of Rental  
Minimum of 2 Hours

You may purchase bottles or cases of wine to take home, to contribute to your minimum spend.

If you are unable to meet your minimum spend in food & beverage sales, the remaining balance will be due upon the conclusion of your event.

## FREQUENTLY ASKED QUESTIONS

### WHAT IS YOUR ALCOHOL POLICY?

Only Veronét Vineyards & Winery wines are allowed on site. If pre-purchasing wines, we recommend a minimum purchase of one 12-bottle case of wine per 25 guests. If you are interested in beer for your event, we can also provide that for you; please ask an events specialist for more information about beer options. Our entire wine menu including seasonal cocktails is available by-the-glass for your event. No liquor is permitted on our premises.

### AM I REQUIRED TO USE A SPECIFIC CATERER?

We have a limited menu of seasonal appetizers, salads, & charcuterie that we can make fresh for you to enjoy at your event of up to 50 guests. Events over 50 guests require outside catering/food truck service if food is desired. For caterers or additional vendors, we have a Preferred Vendor List as a reference of quality vendors with experience at our property. You are allowed to use your own vendors and are not required to select a vendor from our list. Any vendor not on our preferred list must sign our Policies and Code of Conduct Agreement at least 60 days prior to your event. All vendors are required to provide us with a Certificate of Liability at least ten days prior to your event. All caterers who are serving must be licensed and approved by Veronét Vineyards & Winery before booking.

### ARE THERE ANY SERVICE FEES OR ADDITIONAL COSTS?

There is a refundable \$500.00 security deposit which is due two weeks before your event. All private event food & beverage sales are subject to 7% sales tax and an automatic 20% gratuity. You are responsible for removing any equipment brought on-site for your event within 1 hour of event completion. A credit card is required to be on file for your event; this card will only be charged if we find excessive damage or excessive cleanup (that is over and above your security deposit) is required. Any equipment left on the premises by 10am on the day following your event will incur an additional charge of \$300.00 that will be charged to the card on file for the event.

### ARE THERE ANY DECORATION RESTRICTIONS?

No decor that involves nails, tacks, staples, pins or tape may be used on our indoor or outdoor furnishings or bars. All decor must be freestanding and cannot be attached to furnishings, floors, ceilings, doors, or posts in any way. No confetti, glitter, rice grains, or similar substances may be used in any area of the estate. Open flames of any kind are prohibited. Weighted balloons, tablecloths, streamers, drapery, flameless candles, and flowers are all acceptable forms of decoration. Guests are not allowed to release or pop balloons on property. Popped confetti/ glitter balloons will incur an environmental hazard clean-up fee of \$500.00 charged to the credit card on file.

**SEE NEXT PAGES FOR IN-HOUSE FOOD MENU  
& PREFERRED VENDOR LIST**

## SEASONAL MENU

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### **Hummus & Veggies**

Pickles & fresh veggies nestled in traditional chickpea hummus and sprinkled with paprika, served in 4 oz. mason jars.

Served in individual portions for 10 guests.

**\$50.00**

### **Roasted Red Pepper Salad**

Roasted red peppers tossed with olives and pine nuts, crumbled feta, and a touch of basil.

Served family style for 10-12 guests.

**\$52.00**

### **Artichoke Caprese Salad**

Seasoned tomatoes and mozzarella accented with fresh basil and topped with marinated artichoke hearts.

Served family style for 10-12 guests.

**\$68.00**

### **Seasonal Burrata Salad**

Bed of arugula topped with fresh seasonal fruit, burrata cheese, walnuts, and a drizzle of balsamic glaze.

Served family style for 10-12 guests.

**\$90.00**

### **Custom Charcuterie**

A selection of fresh seasonal fruit, dried fruit, seasonal vegetable crudité, sliced prosciutto, sliced salami, brie cheese, sharp cheddar cheese, seasonal cheese, mixed nuts, assorted crackers, whole grain mustard, and seasonal fruit jam. *Specific items subject to change based on season and availability.*

Served family style for 20 guests.

**\$300.00**

*ALL FOOD ITEMS LISTED ABOVE ARE AVAILABLE FOR PARTIES OF 50 GUESTS OR LESS. IN-HOUSE CATERING IS NOT AVAILABLE FOR GROUPS OVER 50.*

*PARTIES OF OVER 50 GUESTS SHOULD REACH OUT TO OUR EVENTS TEAM FOR A CUSTOM PRICING PACKAGE AND ADDITIONAL DETAILS ABOUT FOOD TRUCKS & CATERING.*

**SEE NEXT PAGE FOR OUR PREFERRED VENDOR LIST.**

## PREFERRED VENDOR LIST

### CAKES

Delish Cakery  
704-724-7743  
[info@delishcakery.com](mailto:info@delishcakery.com)  
[www.delishcakery.com](http://www.delishcakery.com)

### CATERING

QC Catering  
Zachary Cohen  
980-224-7140  
[zcohen@qccatering.com](mailto:zcohen@qccatering.com)  
[www.qccatering.com](http://www.qccatering.com)

Roots Catering  
Olivia Elliott  
980-495-6454 ext. 107  
[olivia@rootsfarmfood.com](mailto:olivia@rootsfarmfood.com)  
[www.roots-catering.com](http://www.roots-catering.com)

### FOOD TRUCKS

Bayou Betty: Louisiana Cajun  
Locke Mouton  
[lmouton@bayoubetty.com](mailto:lmouton@bayoubetty.com)

Mister Greek: Classic & Modern Greek  
Corinna Kostas  
[mistergreekny@gmail.com](mailto:mistergreekny@gmail.com)

Vita da Pizza: Napoli Wood Fired Pizza  
Peter Falcon  
[vitadapizzaclt@gmail.com](mailto:vitadapizzaclt@gmail.com)

### INTERIOR DECOR & DESIGN

Innovative Interiors  
Tonia Mosteller 704-651-8878  
[tonia.ihdecorating@gmail.com](mailto:tonia.ihdecorating@gmail.com)

### MUSIC & EMCEE

FastLyfe Audio – DJ & Emcee  
585-815-2086  
[fastlyfe29@gmail.com](mailto:fastlyfe29@gmail.com)  
[www.fastlyfeaudio.com](http://www.fastlyfeaudio.com)

Thirsty Horses – Single/Duo/Band  
Brett Milstead  
704-437-0175  
[brett2376@gmail.com](mailto:brett2376@gmail.com)  
[www.brettmilstead.com](http://www.brettmilstead.com)

### PHOTOGRAPHY

Bridged Studios  
Aaron Bridgman  
[bridgedstudio@gmail.com](mailto:bridgedstudio@gmail.com)  
[www.bridgedstudio.com](http://www.bridgedstudio.com)

The Golden Collective Photography  
980-277-2989  
[hello@thegoldencollectivephotography.com](mailto:hello@thegoldencollectivephotography.com)  
[www.thegoldencollectivephotography.com](http://www.thegoldencollectivephotography.com)

### TRANSPORTATION

Roland Brown Driver Service  
914-671-1083  
[rolandbrown@outlook.com](mailto:rolandbrown@outlook.com)

Silver Fox Transport  
704-622-9944  
[www.silverfoxlimos.com](http://www.silverfoxlimos.com)

The Transporter Charlotte  
704-421-0656  
[The Transporter FaceBook](#)