



CORPORATE &
PRIVATE EVENTS


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Vineyards

EVENT SPECIALISTS



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YOUR EVENT AT CHILDRESS VINEYARDS

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A LETTER FROM RICHARD CHILDRESS

WE ARE EXCITED TO CELEBRATE WITH YOU

Childress Vineyards is home for all of my family's winning moments. From celebrating race wins to both of my grandson's wedding days, this is our favorite place to gather.

We are grateful and excited that you have chosen Childress Vineyards to host your special event and we can't wait to celebrate with you. We have a fantastic team who will make sure your day is special and memorable, along with the perfect wines to toast to your gathering.

From my family to yours, cheers!

A handwritten signature in black ink, reading "Richard Childress". The signature is fluid and cursive, with the first name "Richard" and last name "Childress" clearly distinguishable.

EVENT SPACES

GRAND PAVILION

Photography By Rusty Williams Photo



Breathtaking architecture with 360-degree vineyards views to match, this grandeur space can accommodate the largest of special events. Imagine hosting your gathering or corporate event by the stone fireplace nestled in the rolling vines.

VICTORY LOUNGE

Photography By Rusty Williams Photo



Savor a supreme winery experience in our lounge with a semi-private wine and food pairing, casual meeting, or just a relaxing space to enjoy a glass of wine.

VINEYARD SUITE

Photography By Rusty Williams Photo



*Comfortably adorned for corporate meetings or private luncheons.
Equipped with a presentation screen and large conference table,
and private terrace access with vineyard views.*

COURTYARD

Photography By Rusty Williams Photo



*Embellished with a custom arbor framing the vines,
envision your gathering on the stone courtyard.*

PATIOS

Photography By Rusty Williams Photo



Connected to the Grand Pavilion and overlooking the Back Lawn and Vineyard Lake, the Patios are the perfect setting for cocktail hour and small gatherings.

INDOOR EVENT SPACES

Top Right Photograph By Rusty Williams Photo



BARREL CAVE

Secluded, quiet, and ambient lit, this area is unmatched for intimate gatherings, dinner, and private wine tastings.



WINERY TERRACE

Indulge in vineyard views at every turn on the Terrace. Whether you're dining, wine tasting, or socializing, this space is sure to impress your guests.



UPSTAIRS FOYER

A sophisticated space ideal for private tastings or a quaint private luncheon.

OUTDOOR EVENT SPACES

Photography By Rusty Williams Photo



GAZEBO

Designed for intimate occasions, the Gazebo accommodates your ideal wine experience with the Vineyard Lake as a backdrop.



BACK LAWN

Surrounded by endless vines and greenery, gaze into a lake backdrop accompanied by twinkling lights overhead.



PORTICO

Customize your outdoor wine experience at the corner of our front lawn with 360-degree vineyard views and seating for six guests. Enjoy a bottle of wine, lunch or dinner, and socializing with friends.



WALKWAY NOOKS

Complete your ultimate wine experience in a semi-private nook fitted for sipping wine and relaxing.

EVENT SPACES PRICING AND INFORMATION

DAYTIME EVENT

8 a.m. - 4 p.m.

EVENING EVENT

6 p.m. - 11 p.m.

VENUE RENTAL FEE INCLUDES

- Complete access to rental space during specified time
- One-time event setup and breakdown regardless of weather
- Tables and chairs (up to 100)

*Clients are limited to a one-time setup, including the placement of Childress Vineyards tables and chairs.
Client must confirm their weather event site within 2 days of event date regardless of circumstances.*

VENUES	MAX GUEST	DAYTIME RENTAL FEE		EVENING RENTAL FEE*	
		MON-THURS	FRI - SUN & HOLIDAYS	MON-THURS	FRI - SUN & HOLIDAYS
Vineyard Suite & Suite Terrace	16	\$150/hr or \$800	\$200/hr or \$1,000	\$150/hr or \$800**	\$200/hr or \$1,000**
Barrel Cave	30	\$200/hr or \$800	\$250/hr or \$1,000	\$1,000	\$1,600
Victory Lounge*	90 Social 50 Seated	N/A	N/A	\$2,500	\$3,500
Winery Terrace	100	\$1,500	N/A	\$2,000	\$3,000
Grand Pavilion*	300	Custom Quote	Custom Quote	Custom Quote	Custom Quote
Bridal Suite	12	\$200/hr or \$1,000	\$200/hr or \$1,000	\$200/hr or \$1,000	\$200/hr or \$1,000
Portico	6	\$100/hr.	\$125/hr.	\$150/hr.**	\$150/hr.**
Walkway Nooks	6	\$50/hr.	\$75/hr.	\$75/hr.**	\$75/hr.**
Courtyard†	100	\$500/hr or \$1,500	\$2,500	\$750/hr or \$3,000	\$1,000/hr or \$4,000
Patio	100	Custom Quote	Custom Quote	\$1,500	\$2,000
Gazebo†	30	\$150/hr or \$600	\$200/hr or \$800	\$800**	\$1,000**
Pier†	N/A	\$50/hr.	\$100/hr.	N/A	N/A
Back Lawn† (Behind Gazebo)	100	\$250/hr or \$600	Custom Quote	\$1,200**	\$1,500**
Front Lawn†	200	Custom Quote	Custom Quote	\$2,000**	\$2,500**
Entire Lawn† (Front, Back & Gazebo)	500	Custom Quote	Custom Quote	\$4,000**	\$5,000**

*Evening rental subject to minimum wine order

**Evening rental contingent on other events

† Area subject to beverage service only

Removal of everyday furniture may incur an additional fee.

Please note: fees above do not include required minimum wine order, catering services or attendants. Refer to FAQ section for more information and policies.

CATERING

THE BISTRO



ABOUT THE BISTRO

Located at the southernmost tip of the Yadkin Valley, the award-winning Bistro at Childress Vineyards boasts a view of forty-two acres of vines. Dedicated to incorporating fresh, local ingredients in every dish, The Bistro has been honored as “OpenTable’s Top 100 Most Scenic Restaurants in America” and an “OpenTable Top Ten Diner’s Choice”. Anyone dining can enjoy a true, vine to glass experience with Italian-infused southern dishes to match, along with views of rolling vineyards, the large rippling Vineyard Lake, and perfected landscaping.

PRIVATE EVENT SAMPLE CATERING MENUS

*The following menus are sample catering options from past events.
Childress Vineyard offers a variety of formal and informal dining choices for either seated or stationed meals.
Our professional, in-house Bistro team ensures all menu offerings are customized to your unique specifications.
Treat your guests to a culinary experience that will be enjoyed by all.*

DAYTIME

APPETIZERS

*Brie & Bacon Bouchee
Shrimp Cocktail*

LUNCH

*Assorted Sandwich Platter
Pasta Salad*

ASSORTED DESSERT PLATTER

*Cookies
Brownies*

WINE TASTING

*Three White
Cellar Select Sauvignon Blanc
Cellar Select Chardonnay
Three Red
Barrel Select Sangiovese
Barrel Select Cabernet Franc
Muscadine White
Muscadine Red*

BEVERAGES

*Water, Sweet Tea, Unsweet Tea
Soda & Coffee*

EVENING

APPETIZERS

*Spinach & Artichoke Dip
Chicken Teriyaki Skewers*

DINNER

*GUEST SELECTION OF:
Petit Beef Filet
Chicken Chardonnay
12 ounce Grilled Ribeye*

*Seasonal Salad with Ranch & Balsamic Vinaigrette
Rolls & Butter
Garlic Mashed Potatoes
Roasted Seasonal Vegetables
Water, Sweet Tea, Unsweet Tea*

ASSORTED DESSERT PLATTER

*White Chocolate Raspberry Cheesecake
Key Lime Pie
Tiramisu
2-Layer Chocolate Cake*

WINE

*Classic Red
Barrel Select Cabernet Sauvignon
Cellar Select Chardonnay
Riesling*

BEER

*Bud Light
Michelob Ultra
Natty Greene's Buckshot*

Catering Services are supplied by Childress Vineyards Bistro and have the first right of refusal. Please ask your Event Manager for a catering menu, an estimate of catering charges and details regarding your wine list selections. If you have something specific in mind, our chefs will do their very best to accommodate your culinary wishes. If the Childress Vineyards Bistro is not able to offer catering services, a list of approved caterers will be offered. Catering menu pricing subject to change due market fluctuations and availability.

CORPORATE SAMPLE CATERING MENUS

*The following menus are sample catering options from past events.
Childress Vineyard offers a variety of formal and informal dining choices for either seated or stationed meals.
Our professional, in-house Bistro team ensures all menu offerings are customized to your unique specifications.
Treat your guests to a culinary experience that will be enjoyed by all.*

DAYTIME MEETING

CONTINENTAL BREAKFAST

*Assorted Pastries with Cream Cheese & Butter
Fresh Fruit
Coffee
Orange Juice*

LUNCH BUFFET

*Garden Salad
(Ranch or Balsamic Dressing)
Rolls & Butter
Herb Roasted Red Potatoes
Roasted Seasonal Vegetables
Grilled Marinated Chicken
Vegetable Lasagna*

Beverages:

Water, Sweet Tea, Unsweet Tea, Soda

Dessert:

Cookie & Brownie Platter

AFTERNOON SNACK

Granola Bars

EVENING GATHERING

APPETIZERS

*Seasonal Fruit & Cheese
Bruschetta
Chicken Teriyaki Skewers*

DINNER

*DUAL ENTRÉE OF:
Grilled Chicken
Grilled Beef Tenderloin & Shrimp with Herb Butter

Garden Salad with Ranch & Seasonal Dressing
Rolls & Butter
Grilled Asparagus
Herb Roasted Red Potatoes
Water, Tea, Unsweet Tea
Soda & Coffee*

WINE

*Classic Red
Classic White
Chardonnay
Pinnacle*

BEER

*Miller Lite
Yuengling Amber*

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MINIMUM WINE ORDER

As a premier North Carolina winery, Childress Vineyards produces an impressive portfolio of award-winning wines to appeal to all wine lovers and satisfy a range of budgets. Whether you choose a variety of wines or limit your event to a couple of popular favorites, our wine list of estate and proprietary wines will make a memorable impression on every guest.

MINIMUM WINE ORDER REQUIREMENTS

A minimum of one case (12- 750 ml bottles) per 20 guests is required for all evening events. Each 750 ml bottle contains approximately four glasses of wine. We suggest planning on two glasses of wine per person.

Wine orders should be placed with your Event Manager prior to the scheduled event date. Scheduled date will be noted in your provided timeline.

In case it is needed, additional wine beyond the amount of your initial order can be available. Simply provide us with your credit card number to authorize the release of additional wines for service to you and your guests.

Beverage service will end 20 minutes prior to scheduled event time.

Please ask your Event Manager for a list of available beverages and pricing.

GIFTING



Give the gift of taste with a hand-crafted Childress Vineyards gift basket. Created in-house, our baskets include award-winning wines and the finest food products that are designed to make a lasting impression. Custom designs are also available, including private wine labels, for an unforgettable keepsake. Our wine baskets are perfect for corporate gifting, wedding favors, or any special occasion. The possibilities are endless!

TASTINGS & TOURS

TOUR, TASTING & LUNCH PACKAGE PRICING AND INFORMATION

WEEKDAY		WEEKEND	
BASIC	UPGRADE	BASIC	UPGRADE
\$75 per person	\$85 per person	\$95 per person	\$105 per person

*Pricing above does not include tax and gratuity.
Package available between 10 a.m. - 5 p.m. daily.*

WEEKDAY

Monday - Thursday

BASIC

minimum 8 guests, maximum 30 guests

Includes private tour, wine tasting
(8 wines – variety of Cellar Select & Barrel Select),
souvenir wine glass, lunch (assorted sandwich buffet
with one side – pasta salad, chips, or fruit),
room rental, staffing

UPGRADE

minimum 8 guests, maximum 30 guests

Includes private tour, wine tasting
(8 wines – variety of 4 Cellar Select/Barrel Select,
3 Reserve/Specialty, 1 Signature), souvenir wine
glass, lunch (assorted sandwich buffet with one side
– pasta salad, chips, or fruit), room rental, staffing

WEEKEND

Friday - Sunday

BASIC

minimum 8 guests, maximum 30 guests

Includes private tour, wine tasting
(8 wines – variety of Cellar Select & Barrel Select),
souvenir wine glass, lunch (assorted sandwich buffet
with one side – pasta salad, chips, or fruit),
room rental, staffing

UPGRADE

minimum 8 guests, maximum 30 guests

Includes private tour, wine tasting
(8 wines – variety of 4 Cellar Select/Barrel Select,
3 Reserve/Specialty, 1 Signature), souvenir wine
glass, lunch (assorted sandwich buffet with one side
– pasta salad, chips, or fruit), room rental, staffing

STIPULATIONS

*Venue or package location will be determined by Events Department 48 hours prior to day of event.
Other food options available at an additional cost – see your Event Manager for more options.
50% deposit is due to book; remaining 50% will be due 2 weeks prior to the event.*

Elevate your winery experience to include Sherry Piotti, certified WSET 2 Sommelier & Childress Vineyards Wine Specialist,
to conduct your wine tasting & tour. Additional \$75.

FAQ

FAQ

Is there a food and beverage minimum?

A minimum of one case of wine per 20 guests is required for all evening events. Other food and beverage minimums vary based on season. Please see your Event Manager for food and beverage minimums.

Is staffing included in the pricing?

Yes. Childress Vineyards has a firm commitment to guest service and satisfaction. We require winery attendants to be present during all functions. Our staff is responsible for the success of your function including setup, breakdown, and all food and beverage service during your event. The number of attendants you will need is determined by the size and complexity of your function.

Do you allow decorations?

Our grounds and facility offer a spectacular backdrop, however, you may wish to add decor to personalize your event. Any rental or personal decor is the sole responsibility of the client. Such items can be delivered only during setup times and the client is responsible for placing in the venue. Childress Vineyards will not be responsible for any misplaced or forgotten items. Removal of everyday furniture may incur an additional fee.

May we use an outside caterer?

Though you may use outside vendors for rentals, we ask that you use our catering services for your event. Outside catering services are not permitted unless otherwise approved by your Childress Vineyards Event Manager. Childress Vineyards holds the first right of refusal for event catering based upon scheduling and availability.

Does catering include non-alcoholic beverages?

Yes, water and iced tea are included. Soda and coffee can be made available at an additional cost.

Can we offer a cash bar at our event?

A wine and beer Host Bar can be arranged for your guests with the ability for you to pre-pay in advance. Liquor beverages are not allowed without a special permit. Inquire with your Event Manager for more info.

FAQ

How much time is allowed for setup and clean up?

We strive to provide excellent service to our guests, however, some accommodations cannot be met. Please inquire with your Event Manager about the placement of decor and rentals. Removal of everyday furniture may incur an additional fee.

Do you offer kids meals?

Yes, please inquire with your event specialist for menu options.

Can we bring our own alcohol?

All alcoholic beverages must be approved by your Childress Vineyards Event Manager. Any unapproved alcoholic beverage onsite is subject to confiscation. You may inquire about a temporary liquor permit for the day of your event should you request other beverages than wine and beer.

Do you offer a discount on Childress Vineyards wine?

Yes, all of our Fast Track Wine Club members receive a 20% discount on their total wine order through the Events department. Inquire with your Childress Vineyards Event Manager on how to sign up for our wine club and for more info on included benefits.

Do you offer private-labeled wine and gifting?

To add a unique touch to your event, customize your wine order with private labels or create your own one-of-a-kind gift for your guests. We also have a gifting department in-house that specializes in custom gifting and gift baskets. The possibilities are endless! Ask us about the lead time, setup charges, and minimum orders.

When is the final headcount needed?

Final guest count is due no later than 14 days prior to your event date.

Can we bring a cake, cupcakes or desserts?

Yes, we do allow outside cakes, cupcakes and desserts. A dessert plating fee of \$1 per person will be applied.

FAQ

What if my final headcount changes?

Changes in guest count could be subject to additional fees. Please refer to your contract for details.

What is the payment process and schedule?

Please reference your contract for remaining payment schedule.

Do you offer refunds?

Given the length of time in advance most private functions and other events are scheduled, it is often difficult for us to book another event on the same date should you decide to cancel. We do not offer any type of refund for cancellations.

We expect all rented areas to be returned to the original state at the end of its use. You will be held responsible for any misuse of property by you or your guest. If premises are left in a state of disrepair, additional fees will be applied to the card on file. All rates, policies, and terms listed in this publication are subject to change without notice. Final guest counts are due, estimated as closely as possible, fourteen days prior to the event date. Room rentals are subject to availability. This brochure and any other published materials concerning the use of our facilities are for informative purposes only. The Childress Vineyards logo is property of Childress Vineyards, LLC. Any use of the Childress Vineyards logo by any entity or means is restricted. Please review the Childress Vineyards rental Agreement with the Event Manager for complete details. Should any discrepancies arise between this brochure, other printed materials or information obtained from other sources, your Childress Vineyards Rental Agreement takes precedence.



Photography By Rusty Williams Photo

WE ARE EXCITED TO HOST YOUR EVENT
cheers