



CORPORATE &
PRIVATE EVENTS


CHILDRESS
Vineyards



YOUR EVENT AT

CHILDRESS VINEYARDS

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RICHARD CHILDRESS 3

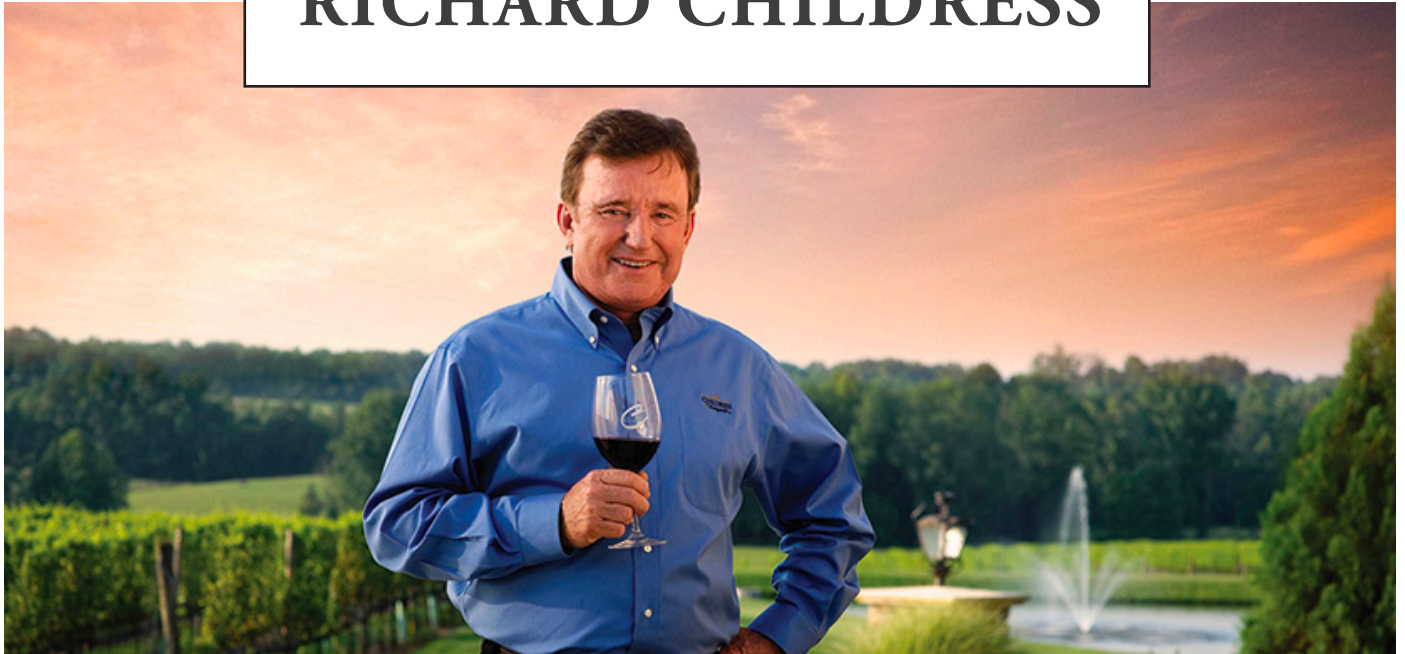
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A LETTER FROM

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 that reads "Richard Childress".



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.

BACK LAWN & CORNER CANTINA



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

INDOOR

EVENT SPACES



VICTORY LOUNGE

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.

SIGNATURE 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.



Photography By Rusty Williams Photo

INDOOR

EVENT SPACES



BARREL CAVE

Secluded, quiet, and ambient-lit, this area is unmatched for wedding ceremonies, intimate dinners, and private wine tastings.

UPSTAIRS FOYER

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



INDOOR

EVENT SPACES



PORTICO

Customize your outdoor wine outing 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.



GAZEBO

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

Photography By Rusty Williams Photo



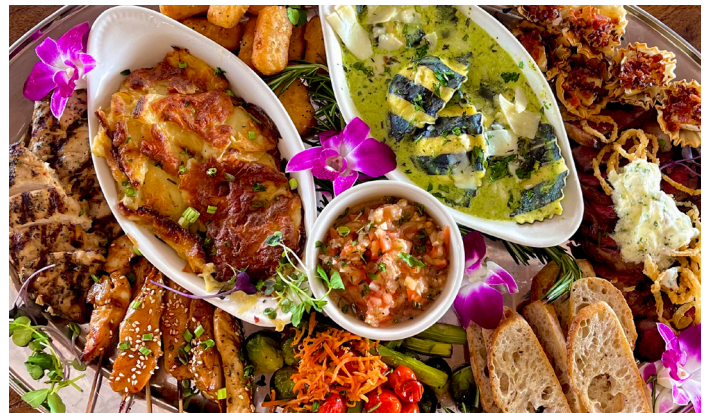
CATERING

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, a large rippling pond, and perfected landscaping.



By Rusty Williams Photo



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.
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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, per hour.

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 30 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 & INFORMATION

WEEKDAY		WEEKEND	
BASIC	UPGRADE	BASIC	UPGRADE
\$110 per person	\$120 per person	\$130 per person	\$140 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
(6 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
(6 wines – variety of 2 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
(6 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
(6 wines – variety of 2 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 \$125.



WE ARE EXCITED TO HOST YOUR EVENT

CHEERS!