



# STONE HOUSE

VINEYARD

## **Address**

24350 Haynie Flat Rd, Spicewood, TX 78669

## **Events at Stone House Vineyard**

Stone House Vineyard is situated on a high bluff overlooking Lake Travis in the Texas Hill Country. This unique location combined with boutique quality wines made in Texas, Australia, and California, makes Stone House a true destination winery in the beautiful hills of Spicewood, Texas. The space includes stunning outdoor grounds with views of Lake Travis, plus 2 indoor spaces and a covered patio.

## **Capacity**

Up to 55 guests seated and up to 100 guests reception style

## **Rental Hours**

Tuesday-Wednesday 10:00AM-10:00PM (3-hour time block of your choice)

Sunday-Monday & Thursday 6:00-9:00PM

Friday-Saturday 7:00-10:00PM

## **Pricing**

Pricing is based on Food & Beverage (F&B) Minimums for a 3-hour event, + 1 hour for setup and 1 hour for breakdown.

Up to 30 guests

Sunday-Thursday- \$2000 F&B Minimum

Friday-Saturday- \$3000 F&B Minimum

30+ guests

Sunday-Thursday- \$3000 F&B Minimum

Friday-Saturday- \$4000 F&B Minimum

*8.25% sales tax and 20% service charge are charged in addition to F&B Minimums.*

*Rates are subject to change for holidays and special events.*

*Additional rental hours may incur additional fees.*



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## Rental Includes

- Exclusive, private use of Stone House Vineyard facility including the Vineyard Barn, Main Tasting Room, and Exterior Grounds for 3 hours of event time.
- Venue Manager on Duty and Tasting Room staff to pour wine.
- 60 white folding chairs, 60 fruitwood folding chairs, 60 fruitwood chiavari chairs with black pads, 5-60" round folding tables, 2-60" round copper tables, 1-72" round copper table, 3-48" round copper tables, 2-6' tables, 4-8' tables, table linens.

## Wine

Wine is charged based on consumption priced by the bottle.

The wine list is rotating and seasonal, current list can be viewed [HERE](#).

Outside alcoholic beverages are not permitted.

## Menus

### Passed and Stationary Hors d'oeuvres- choice of 3, \$25 per person

- Charcuterie to include seasonal fruit preserves, pickles, mustard, meats and cheeses and crackers or toasted baguette.
- Artichoke and spinach dip, everything crackers
- Jumbo lump crab dip, dill, caramelized onions, sour cream, everything crackers
- Oysters on the half shell
- Avocado and king crab toast points
- Marinated olives
- Steamed blue potatoes with crème fraîche and caviar
- Deviled eggs with truffle and chive
- Brandade, whipped salt cod, potatoes, olive oil
- Bacon wrapped gorgonzola stuffed dates, pink peppercorn gastrique
- Potato rosti, smoked salmon, capers, shaved red onion, dill cream cheese
- Fancy grilled cheese, gruyere, caramelized onions, Dijon
- Seasonal Flatbreads
  - gorgonzola, grapes, prosciutto, arugula
  - roasted corn, queso fresco, chili powder, pickled onions, cilantro
  - oven dried tomatoes, basil and parsley pesto, burrata, Texas olive oil
  - beet and pistachio salad



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## Family Style & Buffet Style Dinner

- Select 1 salad, 1 pasta or entree, and 1 dessert.
- \$35-65 per person depending on dishes selected.
- Additional courses are also available upon request.

## Salads

- Green salad, crispy potatoes, gorgonzola, lardons, chicories, frisee, and fresh spinach, sherry shallot vinaigrette.
- Peach and tomato salad, basil, sesame snap, turmeric buttermilk dressing.
- Grain salad, hummus, barley, farro, roasted seasonal vegetables, pickled raisins, feta, arugula, spiced balsamic dressing.
- Classic Caesar on little gem lettuce, bacon bread crumb, shaved parmesan

## Pastas

- Ricotta and pistachio stuffed tortellini, carrot beurre blanc, dill, lemon zest
- Blackened eggplant caramelle, roasted tomato sauce, feta
- Ricotta gnudi, fava beans, peas, wild mushrooms, parmesan
- Classic Carbonara
- Duck confit tortellini, brown butter, cherries, shaved fennel
- Angela's favourite lasagna
- Classic Roman lasagna

## Entrees

- Porketta roast, potato croquette, roasted onions, green peppercorn demi
- Pan seared trout, brown butter, braised leeks, peas
- NY strip, fancy mushrooms, maître d butter
- Pork terrine schnitzel, dijonnaise, bitter lettuces
- Braised chicken, sweet potato, fennel, dried apricots, sunflower seeds
- Seared duck breast, winter greens, balsamic, star anise, apples
- Vegetarian option available upon request

## Dessert

- Strawberry Eton mess: strawberries, meringue and whipped cream
- Dark chocolate mousse, blood orange olive oil, finishing salt, Melba toast
- Classic English Trifle: whipped cream, lady fingers, mixed berries, custard
- Wild berry crumble bars



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## Plated Dinner

- Select 1 first course, 1 entree, and 1 dessert.
- \$45-75 per person depending on dishes selected.
- Additional courses are also available upon request.

### First course

“Waldorf” Celeriac soup, walnuts, grapes, celery and apples

Tender lettuces, shaved red onion, oven dried tomatoes, fins herbs, lardons, sherry vinaigrette

Lobster Cobb salad, butter poached lobster, soft boiled egg, pancetta, aged cheddar, avocado

Crab Louie, jumbo lump crab, little gems, remoulade, cherry tomatoes, shaved red onion

Duck tortellini, shaved fennel, blue cheese, cherries, brown butter

Blackened eggplant ravioli, sungold tomato butter, oven dried tomatoes, torn basil

### Entree

New York Strip, fancy mushrooms, onion Demi glacé, grilled asparagus

Pan seared snapper, braised leeks, petit pois, miso brown butter

Pan seared duck breast “au poivre”, black lentils and kale, cherry Demi glacé

1/4 roasted chicken, grilled escarole, oven dried tomatoes, roasted garlic toast, chicken jus

Porketta roast, charred onions, butternut squash purée, green peppercorn Demi glacé

Vegetarian option available upon request

### Dessert

Strawberry Eton mess: strawberries, meringue and whipped cream

Trio of sorbet with berries and cookies

Coffee crème brûlée, chocolate covered espresso beans

Dark chocolate mousse, blood orange olive oil, finishing salt, Melba toast

Wild berry crumble bar, vanilla ice cream

Classic English Trifle: whipped cream, lady fingers, mixed berries, custard



## **TERMS & CONDITIONS**

### **PAYMENT.**

-Event rentals are priced based on Food & Beverage (F&B) Minimums + Venue Rental Fees for a 3-hour event. If the minimum guarantee is not met through food & beverage sales the remaining balance will also be charged as a room rental fee.

-8.25% sales tax and 20% service charge are charged in addition to the F&B minimum and Venue Rental Fees.

-A signed contract and 50% non-refundable deposit are required to reserve the space for your event with the remaining balance charged on the day of the event.

-Event proposals are estimated, actual costs are due in full on the night of the event.

### **CANCELLATION.**

**-Cancellation within 30 days of the event date – Contracted F&B Minimum and Rental Fees will be owed to Venue.**

All cancellations must be made in writing and delivered to the Venue at least thirty (30) calendar days prior to the Event Date. There are no refunds for any deposit. Host(s) is responsible for payment in full if an event is canceled within 30 days or less of the Event Date. Host(s) recognize that the foregoing cancellation policy is not intended to be punitive but reflect Venue foregoing actual or potential business opportunities in reserving the venue for Host(s) and diminished ability to rent the venue within 30 days or less prior to an event date.

### **ADDITIONAL TIME.**

Additional event time beyond the contracted hours is available on an hourly basis at \$500 per hour. Additional time is only charged by the hour. Additional time may be at the end of contracted time and must be approved by Stone House Vineyard. Arrivals during business hours are not permitted unless approved by Stone House Vineyard.

### **TASTING ROOM OPERATING HOURS.**

Our tasting room is open Thursday through Monday. We begin private events one hour after closing on those days. Tuesday and Wednesday are available all hours.

### **FOOD & BEVERAGE.**

-Confirmed food & beverage details are due **14** days prior to the event date. If final F&B selections are not received by the 14-day deadline, the venue reserves the right to offer food and beverage selections of their choosing.

-Guest count guarantee is due **7** days prior to the event date. You are charged for the entire guest count guarantee regardless of the actual # of guests in attendance at your event.

-Food and beverages must be provided by Stone House Vineyard.

-Menu options change seasonally and with chef inspiration.

-Menu pricing is per person.

-Wine is charged based on consumption, priced by the bottle or by the case.

-All wines consumed on the property shall bear the Stone House label and must be purchased through Stone House Vineyard at the event.

-Beer and Liquor beverages will not be sold or consumed on the property under any circumstances.

-All bars will be operated by Stone House Vineyard bartenders. Based on the number of guests, additional Texas Alcoholic Beverage Commission certified bartenders will be provided as needed, at an additional cost to the client. Stone House Vineyard reserves the right to restrict service dependent on circumstance.

-Cake/dessert from outside vendors are permitted with a \$100 cake cutting/outside vendor fee.



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## **VENUE SETUP.**

- Events include up to 3 hours of active event time plus 1 hour setup and 1 hour breakdown. dining time.
- Additional setup and breakdown time may be available, additional fees may apply.

## **PARKING.**

- Ample guest parking is available at the vineyard.

## **OUTSIDE VENDORS.**

-Outside vendors including rentals, décor, A/V, florals, cake, live entertainment, etc. are permitted, delivery must be coordinated with the Event Manager. Stone House Vineyard staff are not responsible for any setup involving outside vendors.

-Any additional required items that Stone House Vineyard cannot provide, such as tents, portable toilets, etc., may be rented by the client. The rental of these items must be arranged by the renter and coordinated with Stone House Vineyard.

All rental equipment will be set up and torn down by the vendor who is providing the rental for the client. Any additional cost for set up and tear down will be provided by the client.

Unless special arrangements are made in advance, rental items may only be delivered the day of the event and must be removed from the property immediately following the event. Rental items left overnight may be subject to a storage charge.

Any rental items left more than 3 (three) days after the event will be considered trash and removed.

-Clients must coordinate tent placement and set up time with Stone House Vineyard at least 2 (two) weeks prior to the event.

## **PROPERTY & DAMAGES.**

-Confetti, glitter, or rice and hanging items from the walls/ceiling are not permitted. If any of these guidelines are found broken, cleaning and/or repair fees will apply.

-Venue will not store or be responsible for personal property belonging to or rented to the event host. All such items must be removed from the restaurant at the end of the event.

-The person who serves as host or sponsor of an event will be responsible for any damage or loss of property that occurs in the function room or other areas of the restaurant that is caused by his or her guests, invitees, or independent contractors affiliated with the function.

## **EVENT PHOTOGRAPHY.**

Photography may take place during the event for marketing and/or social media content. Host(s) hereby consents to Venue's photography during the event and Venue reserves the right to use any photographs and or other media reproductions of the event in publicity and advertising materials. Host(s) also consents to the use of Host's trademarks logos on Venue's website and advertising materials. Host(s) hereby grants Venue a limited license to use such trademarks, logos, and rights of publicity as provided herein throughout the term of this Agreement. Host(s) hereby indemnifies and holds Venue and its affiliates harmless from all damages, costs, and expenses (including reasonable attorneys' fees) arising in connection with Venue's use of Host's trademarks, logos, and rights of publicity pursuant to the terms hereof.



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**WEATHER CONTINGENCY.**

In the event that rain or inclement weather should affect the event, the Venue shall take reasonable steps to adjust and move Host's event to an alternate protected area.

**FORCE MAJEURE.**

The Venue shall not be liable or responsible to Host(s), nor be deemed to have defaulted or breached this Agreement, for any failure or delay in fulfilling or performing any term of this Agreement when and to the extent such failure or delay is caused by or results from acts or circumstances beyond the reasonable control of Venue including, without limitation, acts of God, flood, fire, earthquake, explosion, governmental actions, war, invasion or hostilities (whether war is declared or not), terrorist threats or acts, riot, or other civil unrest, national emergency, revolution, insurrection, epidemic, lock-outs, strikes or other labor disputes (whether or not relating to either party's workforce), or restraints or delays affecting carriers or inability or delay in obtaining supplies of adequate or suitable materials, materials or telecommunication breakdown or power outage, provided that, if the event in question continues for a continuous period in excess of thirty (30) days, Host(s) shall be entitled to give notice in writing to Venue to terminate this Agreement. For purposes of this Agreement, the presence of COVID-19 positive cases is not sufficient to trigger the Force Majeure clause *unless* there is a local, state, or federal government mandate shutting down the operation and service of the contracted location.

**LIABILITY.**

Client agrees to indemnify and hold Stone House Vineyard harmless with respect to any and all claims and liability resulting from the conduct of client and/or client's guests, including claims and liability relating to such conduct arising from the negligence of client, client's guests and/or Stone House Vineyard.