

ST. MICHAELS WINERY

www.st-michaels-winery.com
605 South Talbot Street #6
St. Michaels, MD 21663
410-745-0808



Private Event Pricing Guide

Private Events are catered to individual client needs and wishes. Below are a few general options. Food/Dinning options are quoted on an individual basis. Please contact Lindsay Bradley at the Winery with specifications for detailed pricing. – Thank you.

Room Rental Rates

Events are based on a three-hour period of time. Each additional hour is \$150.00.

Private Room Rentals *not available*** from **September 1 – October 31** due to harvest season and wine fermentation.

Monday-Thursday: \$350

Friday- Sunday: \$500

Room Capacity

A minimum of 15 guests is required for a private event. For smaller parties, please ask about our private tastings.

Seated Dinner: 40 guests maximum

Cocktail Style Reception: 60 guests maximum

Wine Options

For Private Events, we have a minimum case purchase of 4 cases. Any and all cases can be mixed and qualify for a 15% discount.

Any 5 cases of wine qualify for a 20% discount

A full list of wines with pricing is included on the next page.

Dining Options

We are more than happy to coordinate all of your food preparation needs. Options include, but are not limited to, the following:

- Heavy Hors d'oeuvres
- Gourmet Luncheons
- Buffet Dinner
- Platted Dinner

All menus are specifically written to meet your needs and can be based on specific menu items or a price per person.

Sample menus are available upon request.

Winery Contact:

Lindsay Bradley

Event Coordinator

410-745-2643

Email: lindsay@st-michaels-winery.com

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Wine Descriptions

Long Splice\$14.00

A blend of Chardonnay and Seyval grapes, locally grown at our 25-year-old vineyard in Wye Mills, Maryland. This dry, crisp white pairs wonderfully with seafood, tapenades, and goat cheese.

Awards: 2009 Winemaster Choice Awards – Silver Medal

Chenin Blanc\$13.75

This dry Chenin Blanc entices with a floral nose, then pops with zesty acidity before mellowing with tangerine flavors. Excellent with sushi, seafood and white meats.

Award: 2009 Governor's Cup - Silver Medal 2009 Winemaster Choice Awards – Silver Medal

Pinot Grigio\$16.00

Fruity, flinty, and crisp; a medium-bodied wine with a balance of acidity and a slight sweetness.

Awards: 2008 Governors Cup – Gold Medal 2009 Winemaster Choice Awards – Bronze Medal

Sauvignon Blanc\$17.00

Our Sauvignon Blanc has light, crisp notes of melon, apple and tart plum.

Award: 2008 Governors Cup – Bronze Medal

Chardonnay\$18.00

Lightly floral on the nose with a crisp taste of pear, golden delicious apple and a nice citrus finish.

Award: 2008 Governors Cup – Silver Medal

Viognier\$19.00

Our Viognier is a heady and hearty wine with flowery notes of lavender and orange blossoms. All at once herbaceous and grassy, buttery and crisp. More dry and tart than a typical Viognier.

Award: 2008 Governors Cup – Silver Medal

A Nice Dry Rosé\$20.00

Made from the Pinot Noir grape, our Rosé is a beautiful hue of pink due to the grape skin coming in contact with the juice for a short period of time. A delicate dry wine with flavors of strawberries, plum and raspberries.

Award: 2008 Governors Cup – Silver Medal

Sangiovese "Island Belle" -- Currently Out of Stock\$20.00

Named after the historic log canoe Island Belle, our sangiovese is light bodied with a clean finish. It is perfect with grilled chicken, pasta salad with pesto, or barbecued pork ribs.

Award: 2008 Governors Cup – Silver

Syrah\$23.00

Known as Syrah or Shiraz depending on the region of the world the grape comes from. This young wine is known for its lively red and blueberry characters with smooth tannins and an even finish.

Pinot Noir\$24.00

Light to medium-bodied with aromas reminiscent of black cherry, raspberries, and currants with very little tannins.

Awards: 2009 Governor's Cup - Silver Medal 2009 Winemaster Choice Awards – Silver Medal

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Chambourcin “Martha” (MD Reserve)\$30.00

These grapes journeyed down the Chesapeake Bay in the Martha Lewis Skipjack from Havre de Grace, MD. They have been oak-aged to form this soft and slightly spicy wine.

Awards: 2009 Governor’s Cup - Silver Medal

Maryland Merlot\$22.00

Made with grapes from the nearby Hemsley Fortune Vineyards in Queenstown, MD, and produced during the best growing season in Maryland’s history. Pairs wonderfully with grilled rib eye steak, fresh green salads, or blue cheese.

Award: 2009 Winemaster Choice Awards – Gold Medal

Cabernet Sauvignon (CA)\$25.00

This Cabernet Sauvignon’s full richness was refined in French oak barrels nestled in our wine cave. Enjoy it with lightly spicy fusion dishes, fine blue cheeses, game, beef or barbecue.

Pinot Blanc\$16.50

A light, soft, rounded wine with a gentle perfume of grapefruit, pineapple, apple and hints of spice. Our Pinot Blanc is versatile with food pairings because of its duality of sweet and dry. Try it with a dish that has onions or garlic or a light dessert.

St. Michaels White (Vidal from Sudlersville, MD)\$15.00

This wonderfully balanced, slightly sweet white wine offers the natural fruitiness of the vidal blanc grape with hints of citrus. Wonderful for sipping on a carefree afternoon, or pairing with a seafood salad with raspberry vinaigrette.

Gollywobbler Red\$12.00

This fun, fruit forward picnic red has hints of lemon and lime. Made from Concord grapes, it is best served well chilled straight up, over ice, or as a spritzer. Serve as an aperitif or dessert accompaniment.

Fun Fact: A Gollywobbler is a light air sail on the log canoe.

Gollywobbler Pink\$12.00

The newest addition to our Gollywobbler family... A fun-filled blush created by blending our Niagara and Concord grapes. The perfect blend for those hot summer days by the pool.

Gollywobbler White\$12.00

Made with 100% Niagara grapes. Drink Gollywobbler White on the rocks with pineapple and citrus, mixed with juice and club soda, in a white Sangria, or as a martini. A great picnic wine.

Chocolate Zin\$25.00

Sumptuous chocolate mixed with oak-barreled Red Zinfandel equals “Mmmm.” Drink Chocolate Zin as an after-dinner delight, with dessert, or as dessert. Beautiful with chocolate mousse layered with raspberry sauce.

Award: 2008 Governors Cup – Silver Medal