

# EVERYTHING You Need to Know for an OFF HOURS Bashakill Vineyards PARTY!

Firstly, congratulations, happy birthday, have a wonderful retirement, or just: enjoy the party!

Here's a bit of info to help you plan your event, or to decide if we're the right venue for you:

## RENTAL:

Monday-Late Friday Night Rentals Available

We apologize but Saturday & Sunday rentals are unavailable due to our normal open hours

Rentals include a 6-hour-window, from whenever-to-whenever—assuming the time between does not surpass 6 hours. Our latest time slot available is 6:00pm-Midnight (12:00am), as we close for business at 12:00am.

Rental includes upper deck, pavilion, overhang space, outside bar, inside bar & tasting room, and also use of all acres of property for a unique party among the grape vines!

For winter events, the heated space will consist only of: The Inside Bar & Tasting Room, The Outside Overhang Space, and a Bonfire on the Back Patio with beautiful Vintage lights hanging throughout the Pavilion and Patio outside for brave souls!

With rental of the space, we provide at NO EXTRA COST, all bartenders

Complimentary wine sampling for guests included

## COST:

\$700 for the a 6-hour-period of your choice, not exceeding 12:00 midnight...bartenders and wine tastings for guests included in price

## FURNITURE & SETTINGS:

We have casual outdoor and indoor seating with rustic, fire-toasted wooden spool tables for use OR for a more formal event; tables, chairs, place settings, floral arrangements, and any other formalwear must be rented from a party rental or other company, and must be gone by the next day or if on a Friday, that evening, to prepare for the public hours Saturday morning.

Our establishment in the summer can hold up to 200 people

In the winter, the indoor space allows about 75 people

## DRINKS:

We have mixed drinks available and would be happy also to make a specialty cocktail for the occasion or make one requested by the booking party. However, we are limited by law (being a farm winery) to only use NY-State-Distilled Products. We have excellent sources for Cherry

liquor, Maple Jack, Whiskey, Vodka, and Gin, or the party is free to request a NY Liquor and we will do our best to obtain it!

On the “DRINK” tab of our website ([www.bashakillvineyards.com](http://www.bashakillvineyards.com)) there is a detailed and updated list of every single wine, mixed drink, and non-alcoholic drink that we serve!

For beer, we have 4-5 taps available and in the spring, summer, and fall, always have at least 4 beers on tap at all time. Beers are also required by law to be NY-State produced and we use many craft breweries around. If you have a specific request, we can try to get it for you! Otherwise, we vary the craft producers and try to carry a range of beers at one time from IPA, Pale Ale, Seasonals, to Ports and Stouts.

All beer/wine/liquor purchases are in addition to the rental fee and can be taken care of in a variety of ways:

- 1) The booking party may choose to have a cash bar where guests pay for their own drinks
- 2) The booking party may choose to pay for all of the guests drink for a limited amount of time, for example, from 2-4pm, with a cash bar afterward
- 3) The booking party may choose to pay for all wine and beer beverages the entire day/evening with a cash bar only for cocktails
- 4) The booking party may choose a LIMIT on drinks, capping it at say \$1000 or whatever they choose, and having guests pay for drinks after the minute has been reached

#### FOOD:

We have an in-house caterer, Blind Dog Catering, who uses as many local, seasonal products as possible, from local farms.

Much of the produce in the spring, summer, and fall is local and also organic whenever possible.

Meats are always local and are cooked from scratch

No pre-packaged, pre-made, ready-frozen, or bought items here. EVERYTHING is from scratch with interesting, unique, and feel-good recipes, flavors, and foods.

For examples on some of the food, please feel free to click on the “EAT” tab on our website, [www.bashakillvineyards.com](http://www.bashakillvineyards.com), and go to the caterer’s website— [www.blinddogcatering.com](http://www.blinddogcatering.com)

We can cater a party with only hors d’oeuvres, with a multi-course dinner, with a buffet-style dinner, family-style dinner served on the tables, or passed appetizers.

EXAMPLES could be cheese-fruit-nut-and-cured-meat boards or even a from-scratch Taco bar with housemate guacamole, smoked brisket, seared shrimp, vegetables, spiced grilled zucchini, and varied salsas made from scratch!

Styles of food we can do VERY well are: Italian, Indian, Thai, Japanese, Middle Eastern, Greek, Mediterranean, French, New American, and BBQ

Our chef has worked in NYC, Switzerland, Greece, and Italy, and would love to cook for your event!

To contact the caterer directly for menus & pricing, please email:  
Samara Ferris at: [samara@blinddogcatering.com](mailto:samara@blinddogcatering.com)

You are also welcome to hire your own outside caterer, but our kitchen and refrigeration facilities will not be available for outside use.

#### MUSIC:

You may rent a dance floor and bring it in or just use our lovely space for a party! We know many excellent musicians we can recommend and show you to the music of, or, you may bring in your own DJ or musician or band for the event! Music is up to you and is not included in the rental

#### PRETTY THINGS:

In the spring, our land is populated with beautiful wildflowers and hundreds of white, pink, orange, yellow, and red poppies growing from the fields, the wine barrels, and the flower beds!

It's a gorgeous time for a party!

In the late summer, our grapes begin to form and until late Autumn, we have lavender and hundreds of colorful Zinnias flowering all over the property! This is a very colorful time for a party!

In the fall, we still have many colorful Zinnias in bloom, our grapes begin to ripen until about the second week in September, and beautiful flowers of wild white Queen Anne's Lace dot the vineyard...this is a romantic time to be have a get together and we suggest encouraging your guests to walk among the vines to see the gorgeous fruit.

If there is anything else you'd like to know that we have not covered here, please do not hesitate to ask!

Our email is:

[PAUL@BASHAKILLVINEYARDS.COM](mailto:PAUL@BASHAKILLVINEYARDS.COM)

Thank you and congratulations!