



Bernardo Winery Event Package 2024

Founded in 1889, Bernardo Winery is one of California's oldest operating wineries. Owned and operated by the Rizzo family for three generations and proudly producing award-winning wines from San Diego County grapes, Bernardo Winery touts a rich heritage of old-world hospitality and charm.

Why Bernardo Winery?

Bernardo Winery offers a unique event opportunity to you and your guests. Along with many gorgeous event venues, winemaking facility and tasting room, the winery is home to more than twelve unique Village Shops including artisan galleries, coffee roastery & shop, Sweet Shoppe and an award-winning restaurant. All of this tucked into the architecture and surroundings of the original century-old winery buildings.

What we provide:

Bernardo Winery will provide the venue, seating, food & beverage, and anything the client desires to make their guests feel special and entertained. This package is designed for parties of 25 guests or more. Options are available for parties of 25 or less, just ask our event managers.

Bernardo Winery

Founded 1889

13330 Paseo Del Verano Norte

San Diego CA 92128

events@bernardowinery.com

858-487-1866



VENUES

Rosario's

Our premier event venue enjoyed by thousands of guests each year. Rosario's offers a rustic old-California covered pavilion with saloon-style bar, market lighting, and built-in professional sound system and dance floor. The outdoor area adjacent features a high-grade synthetic lawn, shady olive trees and wedding gazebo. Flowering gardens, lush trees and antique equipment surround the location to make your guests feel a world away. A perfect venue for a wedding and reception or the annual company gathering.

Heaters, umbrellas, 8ft banquet farm tables (round tables plus linens available at an extra cost), white padded folding chairs are included with your site fee.

Capacity of 250

Site Fee \$1,500

\$85 Food & Beverage Minimum

Available 10am to 9pm



Barrel Room

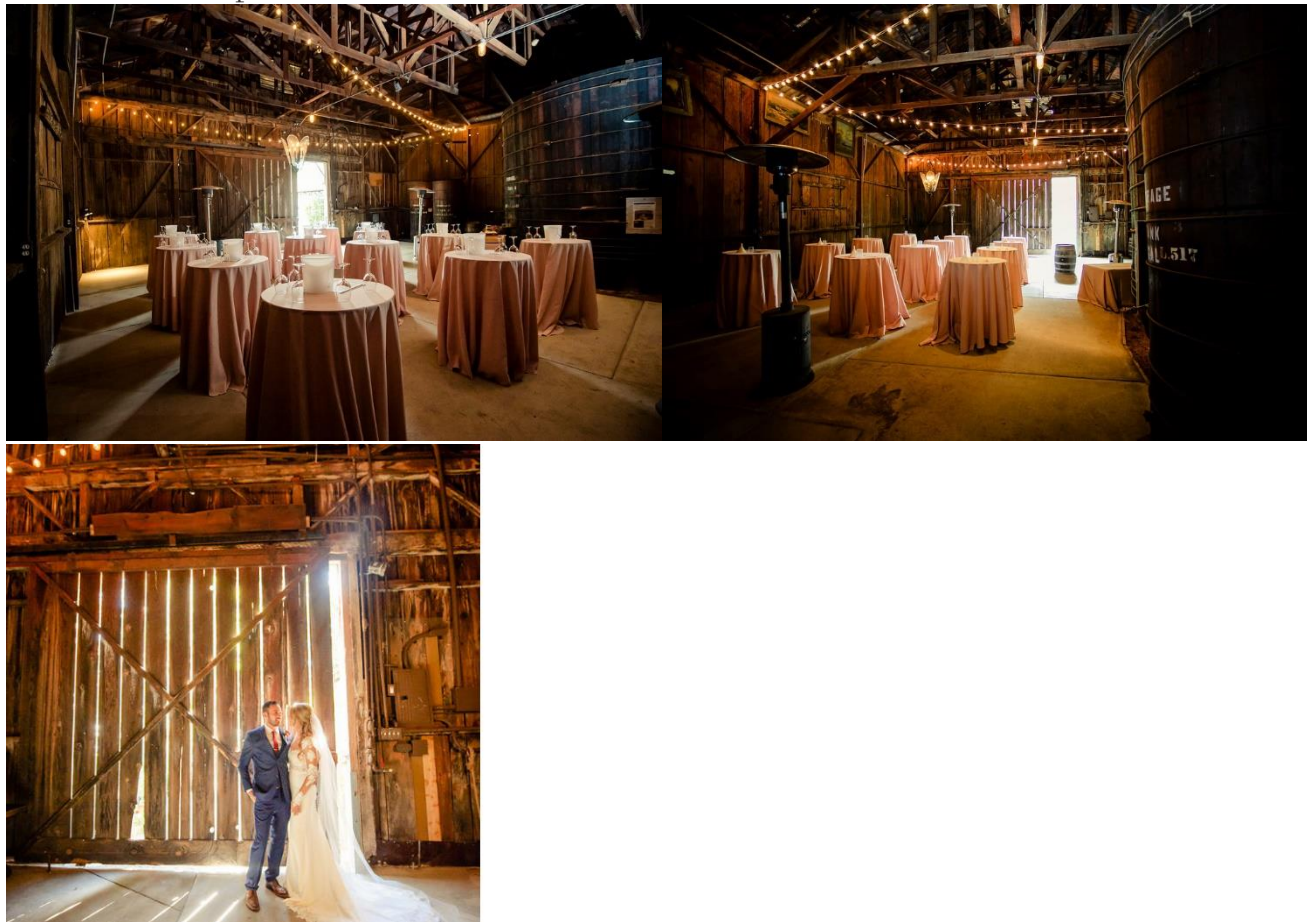
The Bernardo Winery Barrel Room is the original vat room, containing vintage elements true to the early 1900's and is an amazing piece of vintage California architecture. The redwood barrel room creates an unforgettable intimate and rustic atmosphere with a high ceiling. Chandeliers, uplighting and market lights give the space a warm glow day and night. Heaters, 8ft banquet farm tables (round tables plus linens available at an extra cost), white padded folding chairs are included with your site fee.

Capacity of 50

Site Fee \$1,000

\$85 Food & Beverage Minimum

Available 10am to 9pm



Vito's Park

Uncle Vito's Park is our beautiful park area featuring views of our producing vineyards, shading mulberry trees, antique gazebos and covered by a grass lawn. The covered patio allows for shade and a picturesque view of the park fountain, rose garden and views of the century-old windmill that casts its shadow over the park in the afternoon.

Heaters, 8ft banquet farm tables (round tables plus linens available at an extra cost), white padded folding chairs are included with your site fee.

Capacity of 300

Site Fee of \$1,250

\$85 Food & Beverage Minimum

Available 10am to 9pm



Pepper Tree Lawn

Host your next event the shade of 175-year-old pepper tree. Featuring views of our estate Petite Sirah vineyard, lush lawn and rustic dirt paths, this venue is smaller and more intimate than the other venues, making it perfect for a bridal shower, baby shower and similar celebrations.

Heaters, 8ft banquet farm tables (round tables plus linens available at an extra cost), white padded folding chairs are included with your site fee.

Capacity of 50 people

Site fee \$625

\$85 Food & Beverage Minimum

Available from 10am to 9pm



BW Conference Room

A private meeting space that can be used in conjunction with Vito's Park, or not. From seminar seating style to a round table, the conference room can suit your needs. Heaters, 8ft banquet farm tables (round tables plus linens available at an extra cost), white padded folding chairs are included with your site fee.

Capacity of 20

Site fee \$300 plus \$85 Food & Beverage Minimum - Available from 9am to 9pm

Crush Pad

The heart of our new winemaking facility, the crushpad is where we actually crush the grapes during harvest. Featuring rustic industrial vibes and sail shades for comfort during the sunny months. Can be used in conjunction with the winery building for an additional fee. Heaters, 8ft banquet farm tables (round tables plus linens available at an extra cost), white padded folding chairs are included with your site fee.

Capacity of 20

Site fee \$650 plus \$85 Food & Beverage Minimum - Available from 9am to 9pm

Tasting Room Lounge

A great wine-centric venue on the private side of the Tasting Room. Heated and Cooled for your comfort, it's a great venue to hold a small gathering. Heaters, 8ft banquet farm tables (round tables plus linens available at an extra cost), white padded folding chairs are included with your site fee.

Capacity of 40

Site fee \$400 plus \$85 Food & Beverage Minimum - Available from 9am to 9pm

EVENT ENHANCEMENTS

Enhance your event with one of Bernardo Winery's wine centric activities. Whether your group has a refined palette for wine or if you are looking to have a little fun, we have great options to elevate your event.... These enhancements do not count towards the food & beverage minimum.

HISTORY TOUR & TASTING

Enjoy a 25-minute guided walking tour of the grounds, conducted by one of Bernardo Winery's knowledgeable wine stewards. You and your guests will walk the historical buildings and learn many aspects of why Bernardo Winery has enjoyed over 100 years of winemaking on this property. Also included is a bit of family history of the owners and operators of San Diego's best & oldest working winery.

\$30 per person++

GUIDED WINE TASTING

A wine tasting bar will be set up in addition to your event bar. Each guest will have a special tasting card that is their invitation to this exclusive treat. Our knowledgeable wine stewards will guide your guests through the entire current list of releases within your venue. Bernardo Winery has a rich history of wine making, being the oldest operating winery in Southern California.

\$20 per person ++

WINE BLENDING

Wine Blending is a fun and interactive wine event where guests are split into teams and together blend 3 Bernardo Winery Wines into their very own unique personal varietal. Each wine blending is led by one of our knowledgeable wine stewards. After hearing about the Bernardo Winery's rich history, each group, supplied with measuring beakers, a funnel, corks, and blank wine labels will design their very own brand, name their winery and Meritage they blended. After which, the Bernardo Winery team will put together a blind tasting for the participants and they will grade, judge and vote on the winning team. Each participant in the winning group will receive a special Bernardo Winery wine-related gift. \$55 per person++

WINEMAKERS TALK

Bernardo Winery has a rich history of wine making, for more than 130 years. Being the oldest operating winery in Southern California, and currently under the scrupulous eye of our third-generation winemaker, Ross Rizzo, who is creating award winning wines and living up to his family heritage. Learn about the past, present and future of wine making here at Bernardo Winery, and how Southern California was exclusively the winemaking region for many years in Old California and hear how our wine was made and sold for over 100 years, surviving prohibition and other fascinating tales of the winery's history.

\$250

CHOCOLATE PAIRING

a display of wine pairing chocolates will be available to taste with your wine as a wine steward guides you through the process of pairing.

\$5 per person++

LAWN GAMES

Cornhole, Giant Jenga

\$80

THE WEDDING & RECEPTION PACKAGE

Wedding Coordination & Management

The client works one-on-one with a wedding manager to effectively arrange and coordinate details that make this event stand out. Your wedding manager will oversee and direct your Ceremony Rehearsal. As well as the Day of Event Management, assuring that no detail is overlooked.

Your Day, Your Venue

We will not book any other event in the reserved venue for the entire day so that you can have full access to decorate and prepare for your special day.

Ceremony Time

Your timeline will be carefully planned between yourselves and the wedding manager. We carefully add 30 minutes to the beginning of your wedding. After the ceremony is concluded, and if needed, our team will transition the ceremony seating into seating appropriate for the reception.

Oro Di Bernardo Sparkling Wine Toast & Cake Cutting

Let your family and friends toast to you with our very popular sparkling wine with this included amenity.

Bridal Bouquet and Groom's Boutonniere

Included in the Wedding Package at Bernardo Winery is the Bouquet and the Boutonniere handmade by our preferred florist, Rosemary-Duff Florist in Escondido.

\$28 per person ++ (minimum 50 people)

Wedding Enhancements

Luxury Bridal Suites

We offer two luxury suites for the couple and their entourage where they can relax and get ready for the special moment. Bride & Groom suites are stocked with light appetizers for up to 8 people, bottled water, last-minute supplies and of course, 2 bottles of sparkling wine per room! Available 10am to the conclusion of the event.

\$850 rental 9am to 9pm the day of the event.

BEVERAGE PACKAGES

At Bernardo Winery, wine is life, and our bar reflects that. Quality diverse wine selections produced on-site will be enjoyed by all of your guests no matter their palette. Each option counts towards the Food & Beverage Minimum.

One of 2 options are required:

HOST SPONSORED BAR

4 hours of unlimited* service of non-alcoholic beverages, 3.5 hours of wine & beer.

\$30 per person ++ (\$16.00 per minor ++)

BEVERAGE TOKENS

4 hours of service for non-alcoholic beverages, 3.5 hours for wine & beer. A cash bar will also be available.

Pricing for tokens is subject to change at any time. Tokens must be used during the event time frame. Unused tokens are not refundable. The minimum number of tokens must be at least equal to the number of your guests.

\$12.50/token usable for one wine, beer or non-alcoholic beverage

Bernardo Winery Wine & Beer Bar

ESTATE PRODUCED WINE

A diverse compliment of 4 winemaker-select wines produced and bottled right here on the property

SEASONAL FRUIT & HERB INFUSED SANGRIA

Bernardo winery wine with seasonal infusions of fruit and herbs, sangria-style

LOCAL BEERS

Three diverse, locally produced, craft beers

ITALIAN SODAS

A selection of fruit syrups & sparkling water

NON-ALCOHOLIC REFRESHMENTS

A selection of regular and diet sodas, still filtered water, sparkling water

BAR ADDS

SPICED MULLED WINE

sweet, spiced wine, served warm add \$6 PER PERSON

LEMONADE & ICED TEA

fruit & seasonal herbs add \$3 PER PERSON

CATERING MENUS

Food & Beverage minimum for all events at Bernardo Winery about 20 people is \$85 per person
California State and County Sales Tax and a 20% service charge is added to each event. Prices are per person.

Grazing Stations

CHARCUTERIE & ANTIPASTI STATION +16

Selection of Imported and Domestic Cured Meats and Salami, Local and Imported Cheeses.

Assorted Olives, Dried Fruit, Nuts, Crostini

MEZZE STATION +16 [df, gf, v]

Seasonal Hummus made in house, marinated artichoke hearts, roasted red peppers, pepperoncini, olive & garlic tapenade, array of locally sourced vegetables, fried pita chips, focaccia crostini

Appetizers

ROMA TOMATO BRUSCHETTA +12

Toasted housemade focaccia, fresh roma tomatoes, basil, olive, garlic, olive oil.

GOAT CHEESE BRUSCHETTA +12

Toasted housemade focaccia, pepitas, raspberry & bacon jam, goat cheese

CAPONATA BRUSCHETTA +12

Eggplant, celery, onion, bell peppers, tomato, pine nuts, capers, olive oil, garlic

PROSCIUTTO & RICOTTA BRUSCHETTA +8

Lemon ricotta, prosciutto, dried figs, fresh herbs

HUMMUS & PITA +8

Seasonal hummus made in house, fried pita chips

VEGETABLE CRUDITE +6

fresh seasonal vegetables, buttermilk onion dip

SALMON MOUSSE CROSTINI +12

salmon mousse, dill mascarpone crème, fennel, focaccia crostini

KALE & ARTICHOKE FUSO +8

Melted brie, fontina, parmesan, grilled rustic breads

STUFFED MUSHROOM CAPS +9

Italian sausage, parmesan, fresh herbs

ARANCINI +14

Traditional fried balls of risotto stuffed with ground beef, peas, cheese, breadcrumbs

Slider Bar

a selection of sliders and condiments +24 [gf +6]

CALIFORNIA SLIDERS: 1000 island, ground beef, cheddar cheese, caramelized onions

ITALIAN SLIDERS: chicken parmesan, provolone, tomato sugo

GRILLED VEGGIE SLIDERS: zucchini, marinated mushrooms, herbed garlic aioli, basil, arugula

Salads

HOUSE SALAD +7

mixed greens, goat cheese, candied walnuts, red onion, roasted tomato vinaigrette

CLASSIC CAESAR +7

hearts of romaine, focaccia crouton, parmesan, and classic Caesar dressing

Sides

OVEN ROASTED VEGETABLES +8

seasonal veggies, olive oil, fresh herbs GF, DF

GARLIC MASHED POTATOES +14

garlic, butter, cream, mascarpone

ROASTED HERB POTATO +12

Quartered and roasted new potato, rosemary, garlic, olive oil

ROSEMARY, GARLIC & HERB FOCACCIA +5

baked fresh daily, warm, served with olive oil & balsamic for dipping

Pasta

HOUSEMADE RIGATONI & BASIL PESTO +12

Rigatoni made fresh daily served in our fresh basil pesto, olive oil, parmesan [V]

HOUSEMADE RIGATONI & VODKA SAUCE +12

Rigatoni made fresh daily served in our classic creamy vodka tomato sauce, olive oil, parmesan [V]

HOUSEMADE RIGATONI & TOMATO SUGO +12

Rigatoni in Aunt Nina's famous tomato sugo red sauce

LASAGNA +14

House-made pasta sheets, Italian sausage, ground beef, mozzarella, ricotta, oregano, tomato sugo

Specialty Focaccia

BRICK OVEN FOCACCIA +24

MARGHERITA – fresh roma tomato, fresh mozzarella, olive oil, fresh basil leaves

CALABRIAN – Calabrian pepperoni, asiago, mozzarella, parsley

NAPOLETANA – asiago, mozzarella, sugo, basil

Proteins

CHICKEN PARMESAN +16

chicken breasts, Italian breadcrumbs, parmesan & mozzarella cheese, herbs, tomato sugo (marinara)

GRILLED SICILIAN CHICKEN +16

chicken breasts, white wine, capers, lemon juice, thyme [GF, DF]

CHICKEN CACCIATORE +18

chicken breast, red bell peppers, sliced onion, mushrooms, tomatoes, garlic, oregano [GF, DF]

MARINATED TRI-TIP +22

craft beer marinade, cracked pepper, orange juice, garlic, fresh herbs [GF, DF]

BRAISED SHORT RIBS +20

red wine, bacon, beef broth, onions, fresh herbs [GF, DF]

GRILLED SALMON +24

skin-on grilled salmon, lemon, fennel, fresh herbs [GF,DF]

RIZZO FAMILY MEATBALLS IN TOMATO SUGO +14

Italian sausage, ground beef, Italian breadcrumbs, parmesan cheese, fresh herbs, garlic

ITALIAN SAUSAGE WITH PEPPERS & ONIONS +20

mild Italian pork sausage, onion, green bell peppers, olive oil [GF, DF]

BEEF TENDERLOIN +32

perfectly seared tenderloin of beef, herbed butter au jus

Desserts

LEMON BARS +7

CHEF'S FUDGE BROWNIES+7

SEASONAL FRUIT COBBLER +8

CANNOLI +8

pistachio, chocolate chip

GELATO BAR +14

Manned and served for the last hour of your event. 3 flavors from our gelato shop served to your guests in cup or cone from our Gelato Cart.

Brunch

BREAKFAST PASTRY +9

Assorted pastry

QUICHE +24

LORRAINE – ham, onion, mozzarella cheese

SPINACH – spinach, mozzarella cheese

CHEDDAR – cheddar cheese

SEASONAL FRUIT PLATTER +12

local & estate fruit selections in season

PARFAIT BAR +20

pre-filled mason jars of assorted yogurts, fresh berries, house granola, coconut, chia seed

BAGELS, etc. +12

selection of warm bagels, cream cheese, red onions, sprouts

+smoked salmon lox +10

BACON & SAUSAGES +14

classic breakfast proteins

SCRAMBLED EGGS +10

farm eggs fluffy scrambled

Coffee & Tea

COFFEE & TEA STATION + 7

hot regular and decaf Manzanita Roasting coffee, hot water, assorted teas, cream, sugars

SET MENUS

BURGUNDY MENU

Appetizer Station

ROMA TOMATO BRUSCHETTA

Toasted housemade focaccia, fresh Roma tomatoes, basil, olive, garlic, olive oil

VEGETABLE CRUDITE

fresh seasonal vegetables, buttermilk onion dip

HUMMUS & PITA

Seasonal hummus made in house, fried pita chips

Buffet

HOUSE SALAD

mixed greens, goat cheese, candied walnuts, red onion, Vincenzo's dressing (tomato, red wine vinegar, olive oil)

CLASSIC CHICKEN PARMESAN

Italian breadcrumbs, parmesan, mozzarella, herbs, tomato sugo

HOUSEMADE RIGATONI & TOMATO SUGO

Aunt Nina's tomato sugo (marinara) and house extruded rigatoni

OVEN ROASTED VEGETABLES

seasonal veggies, olive oil, fresh herbs

FOCACCIA

baked fresh daily, warm, served with olive oil & balsamic for dipping

\$65 per person ++

SANGIOVESE MENU

Appetizer Station

CHARCUTERIE & ANTIPASTI STATION

Selection of Imported and Domestic Cured Meats and Salami, Local and Imported Cheeses.

Assorted Olives, Dried Fruit, Nuts, Crostini

VEGETABLE CRUDITE

fresh seasonal vegetables, buttermilk onion dip

HUMMUS & PITA

Seasonal hummus made in house, fried pita chips

Buffet

CLASSIC CAESAR

hearts of romaine, focaccia crouton, parmesan, and classic Caesar dressing

GRILLED SICILIAN CHICKEN

chicken breasts, white wine, capers, lemon juice, thyme [GF, DF]

ROASTED HERB POTATO

Quartered and roasted new potato, rosemary, garlic, olive oil

OVEN ROASTED VEGETABLES

seasonal veggies, olive oil, fresh herbs

FOCACCIA

baked fresh daily, warm, served with olive oil & balsamic for dipping

\$70 per person ++

SICILIAN BBQ MENU

Appetizer Station

HUMMUS & PITA

Seasonal hummus made in house, fried pita chips

VEGETABLE CRUDITE

fresh seasonal vegetables, buttermilk onion dip

Buffet

CLASSIC CAESAR

hearts of romaine, anchovies, lemon, parmesan and classic Caesar dressing

MARINATED TRI-TIP

craft beer marinade, cracked pepper, orange juice, garlic, fresh herbs [GF, DF]

GRILLED SICILIAN CHICKEN

chicken breasts, white wine, capers, lemon juice, thyme [GF, DF]

GARLIC MASHED POTATOES

garlic, butter, cream, mascarpone

OVEN ROASTED VEGETABLES

seasonal veggies, olive oil, fresh herbs

ROSEMARY FOCACCIA BREAD

baked fresh daily, warm, served with olive oil & balsamic for dipping

\$78 per person ++

SICILIAN RANCH BBQ EXPERIENCE -Let a talented grill chef prepare your meal on our decades-old BBQ that the Rizzo family has used for generations to cook meals on for many special occasions. Your meal will be cooked on a solid metal rustic BBQ wagon that is fueled by aged olive wood cuttings from the property. Manned by a well-trained chef to cook while your guests are enjoying wine under the pavilion and smelling rich BBQ swirl around the venue. +\$25 per person++

BAJA TACO BAR

A southern California winery wouldn't be what it is without TJ Cuisine...

Appetizers

CHIPS & SALSA BAR

Fresh tortilla chips, pico de gallo salsa, queso

Buffet

CARNE ASADA, POLLO ASADO, BAJA SHRIMP, FAJITA VEGGIES

Grilled marinated beef, marinated chicken, Baja lime shrimp

TJ CABBAGE SALAD

Green bell pepper, red and green cabbage, white wine vinegar, lime, cilantro

BLACK BEANS & TRADITIONAL MEXICAN RICE

SALSAS MEXICANAS

SOUR CREAM, COTIJA CHEESE, FRESH CORN TORTILLA

CHURRO -Mexican chocolate for dipping

\$65 per person ++

CONTRACT, WAIVER AND RELEASE OF LIABILITY

Contract Participant

Contract Participant does agree to the Terms and Assignments as outlined in this Event Package and will be referred to herein as *Client*.

Deposit & Payment

A non-refundable deposit of the site fee is required to secure an event at Bernardo Winery. This deposit will ensure the use of the venue chosen for the date and time noted on this contract. This deposit is non-refundable; however, it may be transferred to another date and time depending on availability. Final Payment must be made 14 days prior to the event date. If final payment is not received 10 days prior to the event date, the event will be cancelled, and the date forfeited.

Cancellation Policy

Should your event be cancelled or postponed less than 14 days prior to the event, no refunds will be given. However, monies paid to Bernardo Winery may be transferred to a different date depending on availability. All prices are subject to change and will be priced dependent on the new event date. Postponement of an event cannot be for longer than 365 days from the original event date. After 365 days, all deposits are forfeited.

Large Party Surcharge

To offset labor costs, facilities usage, etc., Bernardo Winery will add a 20% labor surcharge to all parties over 250 people. The surcharge will be calculated off of the total food & beverage fees associated with the event, and is subject to CA sales tax and service charge.

Hold Harmless

By entering Bernardo Winery Grounds and participating in an Event on property Client does agree not to sue, to discharge, and hold harmless the Bernardo Winery, its employees, agents, representatives, officers or owners of and from all claims including liabilities, claims, actions, damages or costs of any kind arising out of you or your guest's participation in or on Bernardo Winery Events and premises.

Service Agreement & Service Charge & Tax

All menu selections must be made 30 days prior to the event, and final guest counts will be required fourteen (14) days in advance of the event. ++(2 plus signs) indicates a 20% service charge and California State Sales tax will be added to the listed price. Note the service charge is not a gratuity and our staff would be more than happy to accept gratuity as a "Thank You" for a job well-done.

Inclement Weather

Bernardo Winery cannot be held responsible for inclement weather in any way. Bernardo Winery management will coordinate with Client to make the decision at least 72 hours before the event whether specific outdoor venues should be tented for the event. This additional cost will be the responsibility of the client. All tenting will be coordinated, scheduled, and ordered by the Bernardo Winery Event Manager.

Use of spaces and equipment

Any damage to Bernardo Winery property will be the financial responsibility of the Client, regardless of damages as a result of Client's guests' actions. The credit card on file will be charged damages no later than 10 days after the conclusion of the event. A written statement may be submitted to Client outlining evidence and charges for damages done by Client and their guests. Heaters are included in the site fee at 2 heaters per 3 tables, or 1 heater per 24 people, whichever is less. Additional heaters are available to rent.

Rentals

All rental equipment regardless of the nature of the item must be contracted and rented through Bernardo Winery. Delivery of items rented from third party companies without prior consent from Bernardo Winery will be rejected, no exceptions.

Bar

Bernardo Winery will not serve minors or individuals that look younger than 30 years old without a valid form of identification. Bernardo Winery reserves the right to close, suspend or delay the bar service at any time for any reason without refund or credit. The bar service is limited to 3 ½ hours in all cases or will close 30 minutes prior to the end of your event, whichever is sooner.

Outside Alcohol

No outside alcohol of any sort may be brought on to Bernardo Winery Property. In the event an individual associated with your event brings in outside alcohol on to Bernardo Winery Property, Bernardo Winery reserves the right to remove individual from premises and/or close, suspend or delay bar service without compensation. Please inform your guests of this stipulation.

Special Event Insurance

Client may be required to secure and provide a One (1) day Event Policy that fulfills the minimum requirements as outlined within this section. This Policy will include One million \$1,000,000 per occurrence and \$2,000,000 in aggregate naming Bernardo Winery, Inc. as the additional insured for General Liability. Policy limits will also include Workers Compensation coverage. Vendors will also be required to submit proof of insurance prior to set up. All vendors are required to supply Bernardo Winery a Certificate of Insurance including Bernardo Winery as Additional Insured.

If a client should need assistance in providing this Certificate of Insurance, please call our agent

Scott Field Farmers Insurance (619)280-1440 Sfield@farmersagent.com

Entertainment

Bernardo Winery reserves the right to manage all forms of Entertainment hired for on-site events, including all supporting equipment, at Clients expense. All entertainment must be approved by Bernardo Winery. If client wishes to provide their own music device (streaming service from a cell phone, etc.), a sound system provided by Bernardo Winery is required. All entertainers and clients managing their own personal music devices (streaming services, etc) are to maintain a volume level under the property maximum, which is 65 decibels at the property line. Musicians and clients are expected to abide by these rules outlined in this contract, no exceptions.

Wedding

Bernardo Winery reserves the right to deem an event a Wedding & Reception and charge the client accordingly. Certain event elements are considered to change an event from a party to a wedding & reception, like bouquet toss, garter toss, speeches, formal wedding attendants, outfits etc. If an event is considered a Wedding & Reception by Bernardo Winery, the credit card on file will be charged for the Wedding & Reception Fee.

Wifi

Bernardo Winery does not provide Wi-Fi credentials to event Clients or their guests. Please be aware that cell coverage at the winery is minimal. Please plan ahead.

Outside Caterers

Under certain circumstances and with written consent from Bernardo Winery management, the client is able to use an outside caterer for food service. Caterers on our preferred vendor list will require a \$30 beverage minimum. If the caterer

is not on our preferred vendor list, a \$25 fee per person will be charged to the client, as well as a \$30 beverage minimum. Bernardo Winery reserves the right to refuse outside caterers for any reason.

Security

Uniformed security may be provided for your event at the discretion of Bernardo Winery and at the expense of the client.

Smoking

Smoking areas are provided as a courtesy to guests. Absolutely no smoking or vaping outside of the designated smoking areas. No smoking or vaping in event venues, common areas or winery buildings. Signage will be provided to inform guests of the smoking policy and of the allowed locations.

Children

Children are to be accompanied at all times and are limited to the event area. Bernardo Winery is not responsible for injuries.

Force Majeure

Neither party shall be liable to the other party if such other party cannot perform its obligations under this agreement due to acts of God, war, endemic or pandemic, state of emergency government regulations, terrorist threat of act, disaster, labor problems or strikes, government requisitions and all causes that are beyond the reasonable control of such party and which prevent or materially interfere with the event outlined in this contract. In such event Bernardo Winery will make every effort to accommodate client with a new date depending on availability. Initial Deposit will be non-refundable. Any additional payment made prior to event may be refunded depending the selection of a transferable date.

Agreement

I understand that failing to adhere to these terms may result in either the bar being closed, the event being cancelled, or damages charged on my credit card. I will abide by the rules, policies and regulations of Bernardo Winery, Inc. A signed copy of this contract for your records will be made available upon request.

Client Signature: _____ Dated: _____

Client Name Printed: _____ Company _____

CC# _____ Exp: _____ Security Code _____

Address _____ City _____ State _____ Zip _____

Email _____ Phone _____

Authorization: By signing below I do authorize Bernardo Winery to maintain my Credit Card information on file associated with this Contractual agreement only, Bernardo Winery staff will advise me of any charges to be made to card for outstanding balances, damages or additional purchases made. Credit card information will be destroyed following completion of Event and payment in full.

Card Holder Signature

Acknowledged by:

_____ Date _____

Bernardo Winery Agent