



# VISTAS AT THE VINEYARD WEDDING

2023-2024 PACKAGE



## *The Property*

### 20-ACRE SITE WITH VINEYARD VIEWS AND ELEGANT, RUSTIC CHARM

- Located on a historic Bucks County Estate
- Seasonal permanent tent structure with retractable side walls
- Cathedral tent draping in white linen
- LED overhead lighting and string lighting for style and ambiance
- Propane heaters and electric fans (as seasonally appropriate)
- Deluxe, temperature-controlled restrooms
- Beautifully maintained grounds and gardens, plus two terraces for cocktail hour
- 21x21 dance floor

## *Reception Details*

**EVENT VENUE FEE: \$9,000**

**GUEST COUNT: 75-175**

**DATES AVAILABLE MAY THROUGH OCTOBER**

- Full bar packages, starting at \$30 per person with our professional bartending staff
- Five-hour reception
- Choice of three approved catering partners
- Round guest seating tables and white garden chairs (additional rentals provided by your caterer)
- Unique access to grounds for photography
- Access to our vetted and preferred vendor list for outside services



## *Ceremony Details*

**CEREMONY FEE: \$1,250**

- VIP Suite access for entire day
- Glam room for hair and makeup with built-in vanities
- Complimentary bottle of our sparkling Blanc de Blancs
- Late afternoon ceremony on our shaded lawn with garden arbor as backdrop
- White garden chairs accommodating your full guest count
- Rehearsal on-site prior to event (exact date and time subject to availability)
- Electrical access provided for your chosen ceremony musicians





## *BAR PACKAGES*

### *Wine and Beer*

#### **\$30 PER PERSON**

- Vintner's Select White, Vintner's Select Red, Rosé
- Choice of two additional wines (excluding Blanc de Blancs)
- Yards Brewing Co. Pale Ale, Brawler, IPA bottled beers
- Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic
- Bar Ice & Cocktail Napkins

### *Wine, Beer and Spirits*

#### **\$40 PER PERSON**

- Vintner's Select White, Vintner's Select Red, Rosé
- Choice of two additional wines (excluding Blanc de Blancs)
- Yards Brewing Co. Pale Ale, Brawler, IPA bottled beers
- Pennsylvania Craft Spirits including Vodka, Rum, Whiskey, Gin, Tequila & Triple Sec
- Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Sour Mix
- Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic
- Lemons, Limes, Maraschino Cherries, Olives
- Grenadine, Bitters, Rose's Lime Juice, Vermouth
- Bar Ice, Cocktail Napkins and Stirrers
- Choice of a Custom Signature Drink

### *Crossing's Signature Enhancements*

- Blanc de Blancs Sparkling Wine for toast and from the bar (\$6/person)
  - Optional Add-on: Splash of Peach, Wild Berry, or Apple with Sparkling Toast (\$2/person)
- Chocolate Cherry Truffle Dessert Wine Cordial served with Gourmet Chocolate Truffle (\$5/person)

#### **PRICING DOES NOT INCLUDE TAX OR GRATUITY**

#### **BAR DETAILS**

- Bar packages include bartenders appropriate for your guest count, bar setup and breakdown, recycling and bar trash removal services.
- All glassware for events in the Vistas tent must be rented by client (via caterer), subject to additional fees.
- You are welcome to provide outside beer (up to 2 cases) and liquor (up to 6 bottles) if you wish to accommodate specific beverage preferences for you or your guests.
  - Higher quantities than noted above are subject to pre-approval, and a \$250 handling fee will be assessed.
  - Outside wine and/or sparkling wine is prohibited.
  - Supplemental liquor only permitted with the "Wine, Beer, & Spirits" package.
  - Outside alcohol must be delivered to venue no later than the day before the event.
- Guests age 12 and under are not assessed a bar fee. Guests age 13-20 are charged a fee of \$10/person.



## *CATERING PARTNERS*

### *Emily's Café & Catering*

#### **SEASONAL MENUS FEATURING LOCAL, ORGANIC AND ARTISAN PRODUCTS**

Emily Matticoli or Beth Smith @ (609) 730-1010  
emilyscafeandcatering@gmail.com  
www.emilyscafeandcatering.com

### *Harvest Catering & Events*

#### **ELEVATED CLASSICS AND INTERNATIONALLY-INSPIRED MENUS**

Michael Ramella @ (609) 786-1006  
michael.ramella@harvestrestaurants.com  
www.harvestcateringevents.com

### *Joseph's Premier Events & Catering*

#### **TRADITIONAL MENUS, FROM BARBEQUE TO BLACK TIE**

Joseph Garvey @ (215) 783-0427  
chef@josephspremiereeventcatering.com  
www.josephspremiercatering.com

#### **CATERING PARTNER INFORMATION**

Upon selecting a date with Crossing Vineyards, you would then contract separately with one of the above caterers. Their full-service packages will include the following:

- Menu planning, tasting and service
- Wedding cake
- Basic day-of coordination and timeline planning
- Tabletop rentals including glassware, china, flatware, linens etc.
- Setup and breakdown of event and décor