Vizcarra Vineyards
Winter Party Collections

Happy Holidays!

Looking for a warm venue to host your holiday party? Look no further! Count on Becker Farms and Vizcarra Vineyards to provide an experience that your guests will never forget. Break away from the usual and provide your guests with great food, appetizers, wine tasting, or a flight of our microbrew beers.

We can work with your budget to provide a menu designed to appease your appetites and satisfy all crowds. For questions please email privateevents.beckerfarms@gmail.com.
Our inviting setting will make you and your guests feel comfortable and at home! We will work with you to provide a customized menu comprised of ingredients sourced right from our farm and the surrounding area that you and your guests will love!

**Wine Tasting Room**  
This indoor venue can hold up to 40 guests for a cocktail party type setting. It has a private bar that can be used, three high top tables with bar stools, and a display of becker farms wine collection on the wall. It is located directly next to Becker Brewing Company.  
Event minimum: $300.00

**Barrel Room**  
This indoor venue can hold up to 25 guests seated at tables. This venue has private bathrooms and a viewing window into our brewing area. Also located directly next to Becker Brewing Company.  
Event minimum: $200.00

(Both the Wine Tasting Room and the Barrel Room can be used for one larger event as they are attached. Can seat up to 50 guests when combined. Event minimum: $500.00)
Continental Breakfast

$14.00 Per Person
Plus Tax and Service Fee
9:30am-11:30am
Maximum 50 Guests

Orange Juice

Coffee and Tea Station

Fresh Fruits

Assorted Pastries

Disposable Plates, Napkins, To-Go Coffee Cups, and Utensils
Holiday Brunch Buffet

$17.75 Per Person
Plus Tax and Service Fee
11am-2pm
Maximum 50 Guests

1 Hour Unlimited Poinsettia* Drink Station
*Champagne & Cranberry Juice

Assorted Cheeses, Crackers, Fruit and the Season’s Finest Vegetables

Served with your choice of Orange Juice, Apple Juice or Cranberry Juice

Baked Cinnamon French Toast with Your choice of Streusel Glazed or Seasonal Fruit

Your choice of Bacon or Breakfast Sausage

Chef’s Choice Assorted Frittata

Roasted Red Potatoes

Coffee & Tea Station, along with Ice Water at tables

Gourmet Cookie Tray

Kid’s Meal, Vegan & Vegetarian options available, please reach out to a coordinator for more information!
Holiday Lunch Buffet

$17.75 Per Person
Plus Tax and Service Fee
11am-2pm
Maximum 50 Guests

1 Hour Unlimited Poinsettia* Drink Station
*Champagne & Cranberry Juice

Assorted Cheeses, Crackers, Fruit and the Season's Finest Vegetables

Fresh Rolls with House Made Chef's Butters

Your choice of a House Salad or Caesar Salad

Your choice of One Entree

Chef's Choice Seasonal Vegetables*
*Available mid June-November.

Creamy Garlic Smashed Potatoes

Coffee & Tea Station, along with Ice Water at tables

Gourmet Cookie Tray

Kid's Meal, Vegan & Vegetarian options available, please reach out to a coordinator for more information!
Cocktail Party

$35 Per Person for 3 Hour Rental & Well Open Bar

Plus Tax and Service Fee

Maximum 50 Guests

Cheese and Cracker Tray

Fruit Tray with Jam Dip

Vegetable Tray with Ranch Dip

Chef’s Choice Additional Two Hot Appetizers

Roast Beef Sliders with Horseradish

Pulled Pork Sliders with Lime Caraway Coleslaw

Pesto Alfredo Penne
Social Events
Looking for the opportunity to simply relax and mingle? Book one of our Socials for you and your guests to enjoy! All three packages are displayed with a rustic theme and come with ice water.

Cookies & Hot Chocolate Social
$10 Per Person
Plus Tax and Service Fee
Maximum 50 Guests

Yummy hot chocolate with an assortment of Becker Farms cookies, including chocolate chip, sugar cookie and peppermint chocolate chip!

Holiday Gift Exchange Social
$12 Per Person
Plus Tax and Service Fee
Maximum 50 Guests

Have your gift exchange gathering with us! This package comes with light appetizers to snack on while you celebrate the giving season with your friends and family!
- Fruit Tray
- Cheese Tray
- Vegetable Tray

Donut & Cider Social
$14 Per Person
Plus Tax and Service Fee
Maximum 50 Guests

Your choice of Cold or Hot Apple Cider along with an assortment of our ever popular homemade donuts.
A La Carte Menu Options

The below packages can be either Buffet or Served style. All options include 3 hour venue rental, Coffee and Tea Station, Ice Water, Tray of Assorted Cheese, Crackers, Fruits, and Season’s Finest Vegetables, Fresh Rolls with House made Chef’s Butters, and Your choice of Salad.

Plus Tax and Service Fee
Maximum 50 Guests

**Bronze Package**
$22.00 Per Person
Choice of One Salad
Choice of One Entree
Choice of Two Sides

**Silver Package**
$28.00 Per Person
Choice of One Salad
Choice of Two Entrees
Choice of Two Sides

**Gold Package**
$34 Per Person
Choice of One Salad
Choice of Two Entrees
Choice of Three Sides

**Platinum Package**
$40 Per Person
Choice of One Salad
Choice of Three Entrees
Choice of Three Sides
Menu Options

Salad Course
*- Gluten Free  ^- Vegetarian

Caesar Salad
Romaine lettuce, parmesan cheese, croutons, and caesar dressing.

House Salad **
Mixed greens with candied walnuts, red onion, blue cheese, crisp apples and poppy seed dressing.

Chef Salad **
Iceberg lettuce, tomatoes, black olives, cucumbers, carrots, and croutons and ranch dressing.
Entrees
With advance notice, dishes can be adapted to accommodate food allergies.
*- Gluten Free

Chicken Entrees
❖ Tuscan Chicken Marsala* - Tender chicken breast smothered in a delicious mushroom wine sauce.
❖ Mediterranean Chicken* - Stuffed with herb ricotta, topped with peppers, onions, spinach, and mozzarella.
❖ Almond Chicken* - Chicken breast in a buttery celery, onions, and golden raisins, with almonds.
❖ Honey Garlic Chicken* - Chicken breast in a honey garlic sauce.

Beef/Pork Entrees
❖ Pulled Pork Sandwiches - Smoked pulled pork with Memphis Sweet BBQ sauce served on Costanzo’s rolls with lime caraway coleslaw.
❖ Strip Roast* - With caramelized onion sauce
❖ Roast Beef Sandwiches - Served on Costanzo’s rolls with horseradish.

Vegetarian/Vegan Entrees
❖ Pasta Primavera - With fresh garlic, onions, and mixed vegetables in an alfredo sauce. Can also be chosen in place of a side for an additional $1.50 per person.
❖ Pesto Alfredo Penne - Penne pasta tossed with fresh pesto alfredo sauce.
❖ Ratatouille* - Mixed roasted vegetables and herbs. Vegan.
❖ Penne Pasta - With Marinara Sauce. Vegan.
Vegan & Vegetarian Guests
We are happy to accommodate your vegan & vegetarian guests by modifying or offering an entree option for them at no additional cost (up to 10% of final guest count)

Kid's Meal Option: Chicken Fingers & Macaroni and Cheese
Sides
* - Gluten Free ^-Vegetarian

**Starch Sides**
- Macaroni and Cheese^ - +$1.50 per person.
- Creamy Garlic Smashed Potatoes**^ - With cream, garlic, butter, and fresh herbs.
- Petite Red Potatoes**^ - With butter and fresh herbs.
- Baked Beans* - Becker Farm’s secret recipe topped with peppers, onions, and bacon.
- Penne Pasta^ - With Marinara Sauce (vegan)
- Italian Pasta Salad - Penne pasta mixed with assorted meats, cheese, and vegetables. +$1.50 per person.
- Macaroni Salad^ - Elbow macaroni with carrots, celery, red onion, fresh herbs and mayonnaise.

**Vegetable Sides**
- Green Bean Almondine**^ - Green beans, lemon butter, almonds and parmesan.
- Chef’s Choice Seasonal Vegetables**^ - Available mid June-November.
- Vegetable Medley**^ - Carrots, broccoli, green beans, zucchini, and yellow squash.
- Snap Peas & Carrots**^ - With Garlic butter.
- Coleslaw**^ - Cabbage and carrots in a lime caraway dressing.
- Broccoli Salad* - Broccoli, bacon, golden raisins, and red onions.
- Fresh Corn on the Cob**^ - Available mid July-September.
- Cauliflower Gratin^ - Smothered in a cheesy sauce topped with parmesan cheese. +$1.00 per person.

Add Dinner Rolls with Butter to your dinner for an additional $2 per person.
## Beverage Service

Hosted by Consumption: $125 set up fee | Host pays for amount guests consume
Cash bar prices are the same as those listed for consumption.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vizcarra Vineyards Wine</td>
<td>$6.00+</td>
</tr>
<tr>
<td>Soda and Juice</td>
<td>$2.00</td>
</tr>
<tr>
<td>Well Cocktails</td>
<td>$7.00+</td>
</tr>
<tr>
<td>Premium Cocktails</td>
<td>$8.00+</td>
</tr>
<tr>
<td>Becker Brewing Co. Beer</td>
<td>$6.00+</td>
</tr>
</tbody>
</table>

### Hosted Bar Packages

For guests over 21 years of age, per person/per hour.
All packages include Coke soft drinks, appropriate mixers and garnishes
*Packages have a $40 setup charge for events with less than 50 total guest*

**Package One**
Vizcarra Vineyards wedding wine list & two most popular Becker Brewing Company microbrews

**Package Two**
Vizcarra Vineyards wedding wine list, two most popular Becker Brewing Company microbrews & well liquors including: bourbon, gin, liqueurs, rum, scotch, tequila, vermouth, vodka & whiskey

**Package Three**
Vizcarra Vineyards wedding wine list, two most popular Becker Brewing Company microbrews, well & premium liquors including: bourbon, gin, liqueurs, rum, scotch, tequila, vermouth, vodka & whiskey

*Plus 20% gratuity charge and current New York state sales tax

<table>
<thead>
<tr>
<th>Package</th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
<th>Five Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Package One</td>
<td>$9.50</td>
<td>$12.00</td>
<td>$14.00</td>
<td>$15.50</td>
<td>$16.00</td>
</tr>
<tr>
<td>Package Two</td>
<td>$13.50</td>
<td>$16.00</td>
<td>$18.00</td>
<td>$19.50</td>
<td>$20.00</td>
</tr>
<tr>
<td>Package Three</td>
<td>$15.50</td>
<td>$18.00</td>
<td>$20.00</td>
<td>$21.50</td>
<td>$22.00</td>
</tr>
<tr>
<td>Non-Alcoholic &amp; Under 21</td>
<td>$2.00</td>
<td>$3.50</td>
<td>$4.75</td>
<td>$5.75</td>
<td>$7.00</td>
</tr>
</tbody>
</table>

Wine or Champagne toast - $2.00 per person
Wine bottle placed at each table - Depends on Wine Bottle Price
Additional hours of bar on the day of the event: $3 per person, per hour, based on the party’s guaranteed amount.
Event Enhancements

Beer/Wine/Cider Tasting Tickets
(redeemable at Becker Brewing Company)
$5.00 per ticket; includes 4 tastings

ViZcarra Vineyards Wine
Price depends on which wine you’d like, please contact a coordinator for details.

Becker Brewing Company Growlers
Price depends on the size of the growler being purchased. Please contact a coordinator for details.

Soft Pretzel Station
This package includes a rustic set-up of soft pretzel twists with regular Mustard, Honey Mustard, Nacho Cheese and Salsa Cheese dips!
$150 - 1 Hour Station; 50 Pretzels

Premium Coffee Station
A little twist to coffee and tea to make things more fun! This package includes two flavored creamers to add into your hot beverage, assorted cookies, nutmeg & cinnamon, whipped cream topping, and a tea variety with fresh lemon wedges.
$2.00 Per Person
Terms of Agreement

Final Guest Count
An estimated number of guests must be given at booking. Final guaranteed number of guests must be provided no less than 14 days prior to the event. If your guaranteed number of guests falls drastically lower than your original estimate, Vizcarra Vineyards at Becker Farms Events reserves the right to move your event into another building or area on premises. You will be charged for your final guest count given 14 days prior. This includes food, beverage, and facility rental costs. The client is responsible for the cost of the guest count given at 14 days, regardless if all guests attend the event or not.

Deposits
A valid credit card number as well as a deposit of 25% of your estimated total is required to reserve the date/time/room for any function. The deposit will be applied to the bill. The balance of the bill is due 10 days prior by personal check 5 days prior by certified check or money order. Credit card transactions over $700 are subject to a 2% service fee.

Cancellations
All payments are non refundable. If you cancel your event 1 month or less prior to your date you are responsible for paying the total estimated when signing your contract. Cancellations can only be made by the signed client.

Event Insurance
Under no circumstances, including family illness, loss of life, military deployment and acts of god will monetary deposits of any kind be refunded to the couple if they so choose not to purchase event insurance.

Pricing
The function price is guaranteed for one year once a deposit has been received by our accounting department. After one year, the quotation is subject to a proportionate change to meet current costs of food, beverages, and other changes in commodity, prices, labor costs, taxes or currency values. Contracts signed outside of 15 months before the event date is subject to up to a 10% increase in food and beverage prices based on current fluctuations in the market. All prices quoted are based on normal service times. If your function is scheduled to begin at a particular time and is delayed, Vizcarra Vineyards at Becker Farms Events will add an appropriate charge to your bill to cover extra expenses.
**Tax and Service/Administration Fee**
All food, beverage and services are subject to tax and service fee – no exceptions. 18% service fee charge for a stations/buffet style event or 20% service fee charge for a sit down/served event. All events held on a holiday weekend are subject to a 5% increase in service fee. 8% Niagara County sales tax.

**Changes to Client File**
Changes made to any contract or client file will be made only by the governing party unless other arrangements have been made.

**Decorations**
You are welcome to arrive one hour prior to your event to decorate your venue how you’d like. Decorations must be removed immediately following the conclusion of the function unless prior arrangements have been made with the Banquet Manager. Vizcarra Vineyards at Becker Farms Events are not responsible for any decorations not removed immediately after the event. Confetti of any kind is not permitted. This includes, but is not limited to: paper or plastic confetti, glitter, etc. A cleanup charge will be deducted from the security deposit for any function where confetti is used.

**Outside Vendors**
Vendors contracted by the client must have proof of proper licensing and liability insurance. Under no circumstance is Vizcarra Vineyards at Becker Farms Events liable or responsible for any damages to the property of said vendors. Vizcarra Vineyards at Becker Farms Events will work with all contracted vendors on event day but is not liable for any coordination of outside vendors. It is up to the signed client to communicate any event day information to their contracted vendors.

**Facility Rental Policy**
The facility rental is over once the agreed upon time has come. The banquet staff will start their clean up process 15 minutes after the facility rental time is over. The banquet staff will not start removing tables, decorations or any other clean up procedures until the facility rental is over. Lights will be brightened approximately 15 minutes after your facility rental expires. We ask that you please respect this policy and depart the facility in a timely manner so the staff can begin setting up for the next scheduled events.

**Weather**
Vizcarra Vineyards at Becker Farms Events is not liable for any kind of compensation or refunds from unforeseen circumstances due to inclement weather.
Other Importation Information
Refrigeration for cakes, desserts, flowers, etc. cannot be provided by Vizcarra Vineyards at Becker Farms.

Any food left out on the buffet line cannot be taken home due to liability reasons and the NYS Health Department.

Vizcarra Vineyards at Becker Farms Events does not allow outside food or beverage. Please let the Private Events Team know in advance if you are bringing in your own cake or dessert.

Event minimums are set with the original estimate. If the minimum is not met your party is responsible for the difference in the balance due or it is suggested to add on food and beverage until minimum is met.

All private party pricing is based on 3 hours of event rental. If you need additional time, please contact your coordinator immediately to discuss options. An additional fee will be added onto your final total for additional venue rental time.