

The image shows a long, arched cellar with stone walls and a vaulted ceiling. The walls are decorated with hanging tapestries and sconces. A long table covered with a white tablecloth is set with chairs, glassware, and a bottle of wine. The text "BENZIGER" is overlaid in the center.

BENZIGER®

*family winery*

PRIVATE EVENTS





## *private events*

At Benziger Family Winery, we are about three things: family, great wine and healthy vineyards. For more than thirty years, we have farmed our ranch on Sonoma Mountain using Certified Biodynamics, an organic and sustainable farming method. The result is a portfolio of authentic and memorable wines.

Set just above the small town of Glen Ellen, Benziger Family Winery occupies one of the most beautiful locales in Sonoma Valley. Our captivating estate boasts a multitude of unique spaces designed with corporate and private events in mind.

- Intimate Dinner in our wine cave
- Lunch outdoors on our Terrace or near our ponds
- Experience our Biodynamic vineyards first-hand on a private tour
- Wine taste in our historic Ranch House
- Create your own wine blend in our Barn

The possibilities are endless! Whatever your preference, we can help customize the ultimate wine country experience for your guests, each highlighted by our finest wines.







## *tours & tastings*

### **LARGE GROUP TOUR AND TASTING**

Join us for a picturesque vineyard tour where you will learn about our unique Biodynamic farming practices. Afterwards, enjoy a flight of our finest Biodynamic wines, from Pinot Noir from the Sonoma Coast to robust Bordeaux blends from Sonoma Mountain to complete your biodynamic experience.

*\$85.00 per guest plus applicable 8.5% sales tax | 9 guest minimum up to 50 guests  
2-hour experience | Reservation required*

### **SWIRL, SIP & SNACK VIP TOUR AND TASTING**

Join our VIP guide for a behind-the-scenes tour of our picturesque estate property. Taste wine in the vineyard, visit our winemaking facilities and wine cave, and finish your experience with a private tasting of estate wines, while creating your own snack pairing.

*\$125.00 per guest plus applicable 8.5% sales tax | 4 guest minimum up to 12 guests  
2 hour experience | Reservation required*

### **PROGRESSIVE CELEBRATION TASTING**

Join us for a casual progressive tasting and savor a selection of four small production wines as you tour the winery. Our vineyards are the perfect spot to celebrate with friends and family while enjoying the beautiful backdrop of our property. If you love to take pictures and post on Instagram, this is the tour for you!

*\$60.00 per guest plus applicable 8.5% sales tax  
9 person minimum up to 25 guests | 60 minute experience | Reservation required*







## additional experiences

### CAVE DINNER

Celebrate your next special occasion in a unique, immersive setting—our underground wine cave. This extraordinary location is perfect for birthdays, rehearsals, and corporate dinners. Make your celebration one of a kind by working with our team and preferred caterers to customize every detail for an exceptional event in the heart of wine country.

*Price varies depending on event. Connect with our team to start planning your event.  
Group size: 1-100 guests | Reservation required*

### LARGE GROUP TASTING

Join us for a private seated tasting of our finest Biodynamic wines. Explore elegant Pinot Noir from the Sonoma Coast to robust Bordeaux blends from Sonoma Mountain in this tasting experience.

*\$60.00 per guest plus applicable 8.5% sales tax | 9 guest minimum up to 50 guests  
90 minute experience | Reservation required*

### BLENDING SEMINAR

Uncork your inner winemaker for the day! Learn the art of winemaking in this fun and interactive seminar. Guest will taste, evaluate and experience the joys, and challenges, of the winemaking process to create the perfect blend of wine. Teams will work together to create their own wine for judging. May the best blend win! This is an ideal experience for guests of all wine knowledge levels.

*\$115.00 per guest plus applicable 8.5% sales tax or a \$2,000 minimum  
90 minute experience | Reservation required*

### THE NOSE KNOWS: SENSORY CHALLENGE

Featuring a comprehensive array of distinctive aromas found in both white and red wines, guests will learn how to identify and appreciate the subtle nuances in wine. After honing aroma identification skills and learning the deductive tasting method, guests will put their wine tasting talents to the test with a blind tasting to deduce which varietal is in the glass! This experience is perfect for large groups or for team competition.

*\$85.00 per guest plus applicable 8.5% sales tax | 9 person minimum up to 50 guests 90 minute experience | Reservation required*





## *experience add ons*

### **BIODYNAMIC TOUR**

Take a ride on our award-winning tour and enjoy sweeping vineyard views while learning about our holistic approach to farming.

*\$25.00 per guest*

### **ELEVATED WINES**

Savor a flight of our most sought-after Biodynamic Estate wines.

*\$10.00 per guest*





## *private event spaces*

### WINE CAVE

Perfect for groups wishing to have a truly unique wine country experience, our 29,000 sq. ft. wine cave doubles as the perfect setting for a lunch, reception, or dinner.

Guest Capacity: 100



### BARN

With solid birch floors, sliding walls, plenty of natural light and AV capabilities, our Barn is an extremely versatile space to host meetings, wine classes, meals, dancing and more.

Guest Capacity: Seated 80 | Meeting: 40





## TERRACE

Adjacent to our Barn, our terrace offers a beautiful setting for outdoor tastings, receptions, or lunches. The wood-burning pizza oven and bar area is perfect for a buffet or light hors d'oeuvres, all while taking in the picturesque views of the surrounding estate.

Guest Capacity: Seated 100 | Reception: 200



## BIODYNAMIC TRAIL

An open-air space with vineyard views, our Biodynamic Discovery Trail is the perfect option for reception style events. Partially covered by lattice frames, the trail features educational signs and photos, a multi-stage fountain and rock rimmed pond.

Guest Capacity: 45 | Reception: 100





## POND PAVILION

Ideally situated for al fresco occasions such as seated tastings and picnic experiences, our Pond Pavilion is perfect for small groups looking for a VIP experience. The pavilion is separate from all public spaces and boasts sweeping vineyard views, making it a serene location to take in the beauty of our Biodynamically-farmed Estate.

Guest Capacity: 10



## RANCH HOUSE

Built in the mid-1800s, an event in our Ranch House is like taking a step back in time. The Library Room and Pinot Parlor, each displaying their original architectural charm, are both excellent venues for intimate meetings, tastings and meals.

Guest Capacity: 12





## venue rates

### FOUR HOUR FACILITY FEE

#### MONDAY - THURSDAY

Starting at:

\$90.00 per guest, or a \$2,500.00 minimum, plus 8.5% sales tax | 10am-10pm only

#### FRIDAY - SUNDAY

Starting at:

\$115.00 per guest, or a \$4,000.00 minimum, plus 8.5% sales tax | 10am-10pm only

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#### INCLUDED IN THE FACILITY PER GUEST FEE:

- Private Tasting
- Biodynamic Tour - *Daylight hours only*
- Printed Menus
- House Tables and Chairs
- White Table Linens
- Wine Glassware
- On-Site Host
- Selection of Benziger Wines - *Elevated estate wines available at \$35 per guest.*

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Our Special Events Department has provided you with a list of approved vendors on the next few pages for your event, as food is not included in the cost per guest.

County ordinances require that all evening events end by 10:00pm and prohibit the use of amplified music outdoors.  
All other musical entertainment, lighting, AV or décor requires prior approval from the winery.

Please note that no alcohol other than Benziger Family wines may be served.





## *approved vendors*

### CATERERS

The Fairmont Sonoma Mission Inn & Spa

- *Debbe Dellinger* -

DEBBE.DELLINGER@FAIRMONT.COM

707.939.2461

Park Avenue Catering

- *John Diba* -

JOHND@PARKAVECATER.COM

707.793.9645

Oak Avenue Catering

- *Angela Thompson* -

ANGELA@OAKAVENUECATERING.COM

707.963.9278

The Girl and The Fig

- *Andrea Kowweek* -

CATERING@THEGIRLANDTHEFIG.COM

707.933.3000

The Epicurean Connection

- *Sheana Davis* -

SHEANADAVIS@GMAIL.COM

707.235.9530

Goodness Gracious Eats

- *Lauren Kershner* -

CHEFLAUREN@GOODNESSGRACIOUSEATS.COM

Carlo Cavallo Catering

- *Carlo Cavallo* -

CARLO@CHEFCARLOCAVALLO.COM

707.338.2797

Cerriously Curated Grazing Boards

- *Kelly Cerri* -

INFO@CERRIOUSLY.COM

707.595.0171

Cuvée Wine County Events

- *Stephanie Valdivia* -

STEPHANIE@CUVEEWINECOUNTRYEVENTS.COM

707.996.9135

CONTACT US FOR MORE INFORMATION OR TO MAKE A RESERVATION

707.935.3010 | EVENTS@BENZIGER.COM | WWW.BENZIGER.COM | 1883 LONDON RANCH ROAD | GLEN ELLEN, CA 95442





## *approved vendors*

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### TRANSPORTATION

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#### Beau Wine Tours

- Christine Rizzo-Murphy -

CHRISTINE@BEAUWINETOURL.COM

707.938.8001

#### Pure Luxury

- Lindsay Norman -

LNORMAN@PURELUXURY.COM

707.775.2920

#### Platypus Tours

- Alison Johnson -

ALISON@PLATYPUSTOURS.COM

707.253.2723

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### FLORIST

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#### Anne Appleman Flowers Sonoma

INFO@ANNEAPPLEMAN.COM

707.938.3571

#### Wine Country Flowers

ANITA@WINECOUNTRYFLOWERS.COM

707.479.5705

#### Dragonfly Floral

FLOWERS@DRAGONFLYFLORAL.COM

707.433.3739

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