



THE *Harvest House*  
AT LOST CREEK WINERY

# *Harvest House Weddings*



2024 - 2025

# The Setting



## Harvest House at Lost Creek Winery

The Harvest House is a beautiful venue nestled in the Virginia foothills just 15 minutes outside of Leesburg, Virginia and an hour outside of Washington DC.

Encompassing a 50-acre farm with your own private venue and vineyard, embark on this journey in Virginia's wine country with our award-winning wines, scenic views and meticulously curated farm-to-table menus.

Harvest House offers a variety of inviting indoor and outdoor spaces for hosting events. A setting perfect for your unique and memorable wedding.



# Spring & Summer



# Fall & Winter



# All Inclusive Venue



## THE VENUE

Exclusive use of the grounds, vineyard, wedding suites, Harvest House and Carriage House for 8 hours. Weddings can occur at anytime during the day and require an end time of 11pm. We do offer extended day packages by the hour or for the full day for both reception and wedding suites.

## WEDDING SUITES

We have lovely wedding suites located in the upper floor of the Harvest House for our couples. We offer 2 hours of access prior to your ceremony.

## CEREMONY

There is no ceremony fee required. Included in your package is 150 white resin ceremony chairs. Our reception hall, the Carriage House, is a perfect rain plan option in case of inclement weather. No tenting required.

## COCKTAIL HOUR

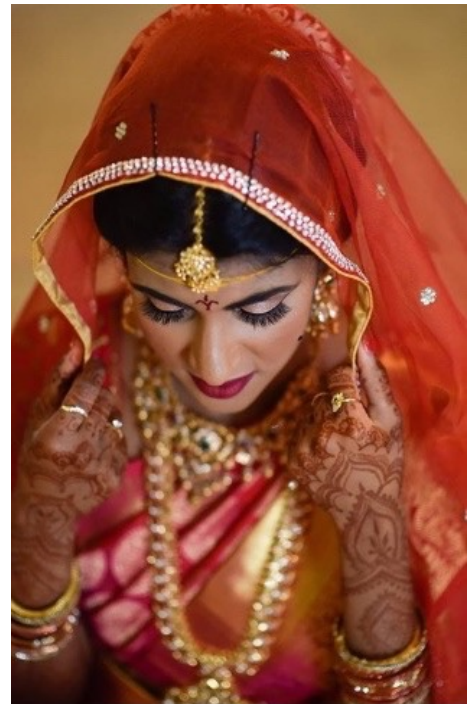
Cocktail hour is an indoor/outdoor reception inside the Harvest House and the Stone Terrace. An expansive outdoor granite bar on the Stone Terrace with bistro lighting creates a warm and inviting setting for your guests. Space includes heaters and cocktail tables.

## RECEPTION

. The adjacent reception hall, the Carriage House, is adorned with walnut flooring and includes seating for 150 guests with walnut chivari chairs, 5.5 foot round tables, bar and dance floor. We have a barrel bar for buffet dinner options and wine barrels for décor.

## TABLE TOP

Our venue offerings include everything you need for the perfect reception including china plateware, all flatware, crystal wine glasses, champagne flutes, water goblets, highballs and rocks glasses from Schott Zwiesel.



## EVENT COORDINATION INCLUDED

We provide an Event Coordinator to work with you throughout your planning process and will be your day-of coordinator. They are available to answer your questions leading up to the wedding, provide your timelines and room layouts, help place your décor on the day-of, coordinate your menu with our chef plus facilitate your rehearsal and the wedding.

# A Taste of our Menus

## PLATED MENU

### HORS D'OEUVRES

*Artisanal Cheese & Charcuterie Display  
Seared Sushi Grade Tuna with Togarashi  
Teriyaki Beef Satay with Sesame  
Baked Brie Crostini with House Made Jam*

### FIRST COURSE

#### Caprese Salad

*Heirloom Tomatoes, Mozzarella, Basil, Aged Balsamic*

### SECOND COURSE

#### Steak Filet

*Bordelaise, Garden Herb Mashed Potatoes, Roasted Mushrooms*

### DUET UPGRADE

*Seared Garlic Butter Diver Scallops*



## BUFFET MENU

### HORS D'OEUVRES

*Artisanal Cheese & Charcuterie Display  
Brûléed Figs with Blue Cheese and Aged Balsamic  
Pancetta Wrapped Scallops with Sage Maple Syrup  
Steak Tartar with Dijon, Egg, Capers*

### BUFFET

#### Steak House Salad

*Iceberg Lettuce, Blue Cheese, Bacon, Candied Nuts*

#### Roasted Baby Vegetables

*Lost Creek Garden Pesto*

#### Garlic Herbed Mashed Potatoes

#### Pan Seared Salmon

*Heirloom Tomato Relish*

#### Slow Roasted Garden Herb Marinated NY Strip

*Horseradish Sauce*

# Wedding & Service Packages



## VENUE RENTAL

	WINTER <i>January, February, March &amp; December</i>	MID-SEASON <i>April, July, August &amp; November</i>	HIGH SEASON <i>May, June, September &amp; October</i>
Friday	\$2,500	\$3,500	\$5,500
Saturday	\$3,500	\$5,000	\$7,000
Sunday	\$1,750	\$2,500	\$4,000

*Memorial Day, Labor Day and Columbus Day Holiday Weekends subject to different pricing. Please inquire.*

## CATERING

Cocktail Hour	Selection of stationed and passed hors d'oeuvres	\$25 per person
Two-Course Plated Dinner	Bread service, two courses, wedding cake service	\$80 per person
Buffet	Bread service, salad, two sides, two entrees, wedding cake service	\$65 per person

*Pricing varies on final menu selection. Additional add-ons available including duet plates, and additional entrees*



## PAYMENT SCHEDULE

RESERVE YOUR DATE  
\$500 Non-refundable Deposit

CONTRACT SIGNING  
30% Venue Rental less the \$500 deposit  
30% Estimated Food & Beverage

SIX MONTHS  
30% Venue Rental

THREE MONTHS  
40% Venue Rental (Final Venue Payment)  
\$500 Refundable Security Deposit

TWENTY-ONE DAYS  
70% Final Food & Beverage

## LINENS

*Linens are rented through Lost Creek with over 30 colors available. Pricing varies depending on linen color and style.*

## SERVICE CHARGE

*A 20% service charge is applied to all food & beverage. Venue is not applicable.*

*You may cancel your event at anytime. All payments processed at time of cancellation will be retained by Lost Creek.*

# Bar Packages

BEVERAGE PACKAGES		PRICE PER HOUR	4 HOURS
Standard	Selection of 3 Lost Creek Wines and 3 beers	\$17 first hour \$5 each additional hour	\$32 per person
Classic	Selection of 3 Lost Creek Wines, 3 beers and mixed drinks from Classic Lineup	\$19 first hour \$6 each additional hour	\$37 per person
Premium	Selection of 3 Lost Creek Wines, 3 beers and mixed drinks from Premium Lineup	\$21 first hour \$7 each additional hour	\$42 per person

WINE	BEER	CLASSIC	PREMIUM
<i>Lost Creek Viognier</i> <i>Lost Creek Chardonnay</i> <i>Lost Creek Rosa Natura</i> <i>Lost Creek Rose</i> <i>Lost Creek Rouge D'Ete</i> <i>Lost Creek Trinity</i> <i>Lost Creek Cabernet Franc</i>	<i>Corona Extra</i> <i>Samuel Adams Boston Lager</i> <i>Blue Moon Belgian White</i> <i>Guinness Extra Stout</i> <i>New Belguim Fat Tire</i> <i>Lagunitas IPA</i>	<i>Absolut Vodka</i> <i>Beefeater Gin</i> <i>Bacardi Superior Rum</i> <i>Dewars White Label Scotch</i> <i>Jim Beam Bourbon</i>	<i>Tito's Handmade Vodka</i> <i>Tanqueray Gin</i> <i>Mount Gay Eclipse Ru</i> <i>Macallen 12-Year Scotch</i> <i>Maker's Mark Bourbon</i>

Bar Accoutrements: Coke, Diet Coke, Sprite,, Cranberry Juice, Orange Juice, Ginger Ale, Tonic Water, Club Soda, Ginger Beer, Grenadine & Vermouth  
 Note: Only pay for 21 and older guests

**UPGRADE YOUR BAR PACKAGE**  
 Sparkling Wine Toast - \$6 per person  
 Wine Service with Dinner - \$8 per person  
 Signature cocktail options available for cocktail hour for \$12 per person





# Frequently Asked Questions

**Is there a food and beverage minimum?** *No there is no food and beverage minimum. The final headcount is due 30 days prior to your event and that headcount is what you pay for on your final invoice. You are not locked into headcount drafted on your contract.*

**Are there any service charges or taxes applied to the food & bar packages?** *Yes we apply an 20% service charge to the catering and bar packages in addition to a 6% Virginia sales tax. The venue fee is not taxed and is not subject to the service charge.*

**Are you able to accommodate dietary restrictions and allergies?** *Yes we are happy to accommodate any dietary restrictions requested prior to the day of your event. There is no additional charge for these meals.*

**Are there additional fees to extend my event?** *Additional venue, labor and beverage packages will be charged to reflect the additional time. Exact amount is dependent on requested services and amount of time.*

**When do you need my final guest count?** *The final guest count is required no later than 21 days prior to your event date.*

**Do I have to pay for everyone on the guest list for the bar package?** *The bar package charges only apply to all guests 21 and older. We are unable to account for "non-drinkers" therefore all bar package charges are done by age. Cash bar is not available.*

**Do you offer kid's and vendor meals?** *Yes we offer kids meals at \$25 per child. There is no minimum age requirement. Vendor meals are available at \$40 per person.*

**Do you offer wedding food tastings?** *We do not offer wedding tastings however you are welcome to enjoy the a-la-carte menu at the winery if you are interested in quality and style of food. Our Executive Chef oversees both the winery and the weddings.*

**What is your catering policy?** *The Harvest House at Lost Creek Winery is an all-inclusive venue with farm-to-table style fare that is prepared fresh by our Executive Chef. No outside catering is allowed.*

**Are you required to use your vendors?** *You are not required to use our recommended vendors, but we do request a professional DJ for your event.*

**Is a Day-of Coordinator provided?** *We do not offer wedding planning services, but we do have an Event Coordinator who will oversee and facilitate your event. They will help answer questions you have before your big day and will help create layouts, finalize your menu and alcohol selections, coordinate your vendor arrivals, and facilitate your rehearsal & wedding.*

**May I bring our dog to the wedding?** *We are a dog-friendly venue, but ask that your dog remain leashed or crated at all times. Dogs are not allowed inside the Harvest House or Carriage House.*

**Is it possible to add additional hours to my wedding or wedding suite access?** *Yes you can extend your event or wedding suite time for an additional fee, however due to Loudoun County noise ordinances we can not extend an event past 11pm.*

**Can you accommodate buses, shuttles & limos?** *Yes we are able to accommodate these vehicles. The property has a loop that allows for easy access for all size vehicles.*

**Do you have ample parking available?** *We are a 50-acre property that can accommodate any size event.*

**Is liability insurance required?** *We do not require liability insurance for your event.*

**Are there any restrictions regarding candle use?** *We do not allow any fireworks or luminary lanterns. We do allow sparklers in specific areas. There are no open flames allowed on the property.*

**Can we bring in our own alcohol?** *Lost Creek holds a VABC mixed beverage catering license to provide your event with wine, beer and liquor, therefore due to liability we do not allow a client to bring their own alcohol.*

# *Celebrate with Us*



## CONTACT INFORMATION

To reserve your date, please contact us at Lost Creek Winery  
[events@lostcreekwinery.com](mailto:events@lostcreekwinery.com) or 703-443-9836