



HEART OF THE WINTER WINE WEEKEND

FEBRUARY 16 – 18, 2024

Event Specifics

- ◆ **Onsite Contact:** Todd Campbell

- ◆ **Arrival:**
 - Friday, February 16 @ 3:00PM

- ◆ **Departure:**
 - Sunday, February 18 @ 11:00AM



Date: Friday, February 16

Time	Event	Details
3:00	Arrival & Snack on Bar	<ul style="list-style-type: none"> ○ Cookies ○ Nuts / Chex Mix / M&M's
5:00	Bar Opens	
6:00 – 7:00	Social Hour () – Great Hall	Menu: <ul style="list-style-type: none"> ○ Assorted Flat Breads ○ House Marinated Olives and Vegetables
7:00	Dinner () – Dining Room	Menu: <i>Plated</i> Salad <ul style="list-style-type: none"> ○ Grilled Romaine Entrée <ul style="list-style-type: none"> ○ Stuffed Tomahawk Pork Chop with Lingonberry Sauce ○ Wild Rice ○ Roasted Acorn Squash Dessert <ul style="list-style-type: none"> ○ Apple and Caramel Bread Pudding with Bourbon Sauce
8:00 – 10:00	Andy – Great Hall	
9:00	Refresh Snacks at Bar	<ul style="list-style-type: none"> ○ Nuts / Chex Mix / M&M's
12:00	Bar Close	



Date: Saturday, February 17

Time	Event	Details
7:00 – 8:00	Continental Breakfast	Menu: <ul style="list-style-type: none"> ○ Yogurt / Cereal / Granola / Bagels / Fruit Platter / Baked Item ○ Juice / Milk
8:30 – 9:30	Breakfast () – Dining Room	Menu: <i>Buffet</i> <ul style="list-style-type: none"> ○ Scrambled Eggs ○ Breakfast Potatoes ○ Bacon ○ French Toast Bake ○ Oatmeal / Yogurt / Cereal / Granola / Bagels / Fruit Platter
10:30	Break – Bar	Menu: <ul style="list-style-type: none"> ○ Chef Choice Morning Break ○ Granola Bar/Snack Basket
11:00 – 12:00	Wine Seminar	○ Rathskeller – Beth Daily
1:00 – 2:00	Lunch () – Dining Room	Menu: <i>Build Your Own Salad Bar</i> <ul style="list-style-type: none"> ○ Mixed Greens ○ Salad Add-ins: grilled chicken / diced ham / cherry tomatoes / cucumbers / onion / peppers / carrots / hard-boiled egg / black beans / cranberries / feta / bacon / blueberries / garbanzo beans / pistachios / croutons / etc. ○ Assorted Dressings ○ Breadsticks ○ Soup Dessert <ul style="list-style-type: none"> ○ Chef Choice
2:00 – 3:00	Wine Seminar	○ Rathskeller – Beth Daily
3:00	Break – Bar	Menu: <ul style="list-style-type: none"> ○ Cookies ○ Nuts at Bar ○ Refresh Granola Bar/Snack Basket
5:00	Bar Opens	
5:00 – 6:00	Social Hour () – Great Hall	Menu: <ul style="list-style-type: none"> ○ Grazing Board Assorted Meats / Cheeses / Vegetables / Canapes
6:00	Dinner () – Dining Room	Menu: <i>Plated</i> <p>Course 1</p> <ul style="list-style-type: none"> ○ Bitter Greens with Roasted Strawberry Balsamic Vinegarette and torn Burrata <p>Course 2</p> <ul style="list-style-type: none"> ○ Seared Scallop with Butternut Squash Puree and Brown Butter Sauce <p>Course 3</p> <ul style="list-style-type: none"> ○ Pear and Cheese Sacchettini with Spinach, Gorgonzola Cream Sauce, and Crispy Prosciutto <p>Course 4</p> <ul style="list-style-type: none"> ○ Beef Tenderloin over Horseradish Mashed Root Vegetables with a Red Wine Demi <p>Course 5</p>



		<ul style="list-style-type: none"> ○ Chocolate Mousse Cake with Dark Chocolate Dust and Vanilla Drizzle
8:00	Bonfire – By the Pool	<ul style="list-style-type: none"> ○ Smores Basket
9:00	Refresh Snacks at Bar	<ul style="list-style-type: none"> ○ Nuts / Chex Mix / M&M's
12:00	Bar Close	

Date: Sunday, February 18

Time	Event	Details
8:00 – 9:00	Breakfast () – Dining Room	Menu: <i>Bunch Buffet</i> <ul style="list-style-type: none"> ○ Eggs Benedict ○ Hash Brown Casserole ○ Smoked Sausage ○ Biscuits & Gravy ○ French Toast ○ Oatmeal / Yogurt / Cereal / Granola / Bagels / Fruit Platter
11:00	Departure	