



GILTED EDGE  
WINERY  
*Where The Edge Meets No Limits*



GILTED EDGE  
WINERY  
*Where The Edge Meets No Limits*



GILTED EDGE  
WINERY  
*Where The Edge Meets No Limits*

# Private Events

We can accommodate your group for a private event inside & outside our Rustic 1919 Dairy Farm.

## Corn Crib

Our 1919 open air corn crib is great for your summertime & fall parties. Seating up to 40 people with capacity of 60.

## Tasting Room

1919 Dairy Barn with rustic charm throughout and Seating for 45 with capacity of 60.

## Milk House

Once used as the Milk house for processing is now a quant area set up for relaxing and laughter. Seating up to 12.

Space	Capacity	Rental Rates
Corn Crib	Seating for 40 During Business Hours	\$200/hour 2 hours minimum
Corn Crib & Tasting Room (Spring, Summer & Fall (Weather Permitting))	60/ Seating for 40 After Business Hours	\$150/hour 4 -hour minimum
Corn Crib, Tasting Room & Lawn (Summer Only)	120/ Seating for 90 After Business Hours	\$450/hour 4-hour minimum
Corn Crib, Tasting Room & Lawn (Summer Only)	120/ Seating for 90 During Business Hours	\$550/hour 4-hour Minimum
Milk House	Up to 12 During Business Hours	\$50/hour 2-hour Minimum
Tasting Room Only During Spring, Summer, Fall	60/ Seating for 45 During Business Hours	\$250/hour 4-hour Minimum
Tasting Room Only Winter (Feb- April) & (Nov.- Dec.)	60/ Seating for 45 After Business Hours	\$550 - 4 Hours \$100 for every additional hour

Continued



GILTED EDGE  
WINERY  
*Where The Edge Meets No Limits*



GILTED EDGE  
WINERY  
*Where The Edge Meets No Limits*



GILTED EDGE  
WINERY  
*Where The Edge Meets No Limits*

## **Wine Options**

See Page 3

## **Deposit**

A 50% Deposit is required at time of bookings.

## **Information & Booking**

Please contact Laura 630-882-0037 or  
Email us at [parties@giltededgewinery.com](mailto:parties@giltededgewinery.com)

## **Business Hours**

Thursday 4p-8p

Friday 2p-9p

Saturday 12p-9p

Sunday 12p-5p

*Please note: we are unable to provide a refund for guests who do not attend on the day of your event.*

Continued

# Wines

## Reds

Pinot Noir	\$30
Malbec	\$28
Merlot	\$30
Zinfandel	\$26
Cabernet Sauvignon	\$30
Petite Sirah	\$32

## Whites

Sauvignon Blanc	\$24
Pinot Grigio	\$24
Gewurztraminer	\$24
Riesling	\$21
Southbound Moscato	\$18
Dry Riesling	\$26

## Fruits

Sweet As Pie	\$24
Mixed Berry	\$24
Peach- Seasonal- Coming Soon	\$24
Blackberry- Seasonal	\$24
Razzle	\$18
Mango- Seasonal - Coming Soon	\$24
Strawberry Bliss	\$24
Sweet Heat	\$26
Cozy Autumn- Sold Out	\$24
Cranberry Kiss -Sold Out	\$24
Holiday Cheer- Seasonal	\$24

## Dessert

Chocolate Kiss	\$18
Banana Rama	\$24

## Limited Edition

Cincoro	\$32
Kiss of Red	\$28
MI Amor	\$32
Adore Me	\$28

## Bourbon Aged

Cherry Mash Up	\$28
Bapple	\$28
Hidden Treasures	\$38
Triple Threat	\$38

## Reserve Line

Chardonnay - light and airy with a buttery note and light oaking - \$45

Pinot Noir - rich in body with subtle notes of chocolate & plum and lightly oaked. - \$48

Merlot - Rich bold Red with dark chocolate and rich dark plum- finished in a 50/50 American & French Oak Barrel - \$55

Cabernet Sauvignon - Bold and bright in flavor - Red Current and cherry notes come forward. Finished in a 100% French Oak Barrel.- \$55

*\*\*Please note wine list is subject to change as new wines become available. When reaching out a new menu will be provided.*