



LARGE PARTY POLICY

Thank you for making your reservation at 4R Ranch Vineyards & Winery. For groups of 8 or more we ask for at least 48 hours prior notification before your planned arrival.

For groups who wish to schedule their visit under two or more names the large party policy still applies if the groups sits together.

Large groups (8 or more) must agree to the following guidelines:

- We request that reservations be made no less than 48 hours prior to your arrival with a non-refundable reservation fee. (*see Reservation fee below*)
- Reservations are 90 minutes in length. We ask that you respect other guests who all want to experience the lovely surroundings of 4R Ranch Vineyards & Winery. You are welcome to linger with your wine on the trail, on the front lawn, or in the tasting room provided seating is available.
- If you are going to be late or miss your reservation, you agree to notify us one hour before your planned arrival.
- Large parties reservations start times are available during these hours:
 - Friday 1:00 pm - 4:00pm
 - Saturday 11:00 am - 4:00pm
 - Sunday Brunch 10:00 am - 12:00 pm or Lunch/Dinner 1:00 pm - 3:00 pm
- We require one person be responsible for the tab.
- Outside alcohol is NOT permitted on site.
- Our license requires that we refuse service to anyone we deem to be intoxicated.
- Our covered north side outdoor seating area is reserved for large parties. To make sure all guests can have an enjoyable experience, please keep in mind that we ask guests not to move tables because of other large party bookings. Due to seating availability large parties of 10 or more are not allowed on the main deck.
- Please be respectful to other guests around you. We are a family friendly venue, and ask that no obscene decorations are brought to the property.

Reservation Fee: The \$30 fee is for the use of the venue. The reservation fee is non-refundable for parties who do not show or do not provide at least 24 hours' notice of cancellation. If reservation is kept, the reservation fee will be credited towards the final bill.

Walk-in Parties: For walk-in parties of 8 or more who do not make reservations, an additional \$5 fee per person may be added to the final purchase total at hostess' discretion dependent on tasting room occupancy.

Wine & Food Policy (excludes Sunday Brunch)

- Members of large parties can order glasses, bottles, or wine tasting flights of 5 wines. If more than six members in a party desire to purchase a wine tasting, the tasting will be the same 5 wines for all members of the group and the server will introduce and give information about the wine at the beginning of each pouring.
- Group Tastings are \$30/pp +tax, including 20% gratuity. There is a non-refundable charge the date that the reservation is made. **(See Reservation fee above)** The balance plus 20% gratuity will be charged on the final bill.
- The fee of \$30 per person includes 5 wine tastings. Choose one flight from our Group Tasting Menu. Guests are then encouraged to order glasses or bottles from our standard wine menu & group food menu.
- Wine Club members making a group reservation will receive their wine club discount.
- The group food menu will be emailed once the reservation is confirmed. We highly recommend selections and quantities be requested prior to the reservation date. Due to current kitchen limitation, we recommend large groups share a variety of small plates. *(Final approval subject to availability and manager discretion.)*
- If you are celebrating a birthday or special occasion, we do allow you to bring in a special dessert such as a cake, pie, cookies, etc. No other outside food is permitted.
- If members of your group have allergies or are gluten free, 4R does have options **provided they are disclosed to us in advance of the reservation.** When making the reservation please tell the 4R team member of the exception or make a note online.

Sunday Brunch Policy

- The Sunday Brunch board for large groups is \$35 per board, which will feed two people. Two cups of coffee, tea, or cocoa are included in that price. All alcohol including mimosas are additional costs. Wine club members receive their discounts on the brunch menu.
- There is a non-refundable reservation fee that is credited to the purchase of your board when the reservation is made. The balance plus 20% gratuity will be charged on the final bill.
- Brunch Reservation fee is \$5 per person that is credited to your final bill.

Other Important Info

- NO outside alcohol is allowed at the tasting room.
- The 4R Ranch interior tasting room, the deck and north side areas are smoke free environments. This includes smoking and vaping. For our guests who smoke, we have a designated cigarette butt receptacle outside the front door of the tasting room.
- Please DO NOT throw your cigarette butts on our deck, parking lot or on our land because of various burn bans that occur throughout the year.

Pet Policy

Safety is our #1 priority at 4R Ranch, so for our fur parents, please adhere to the following rules regarding your pet(s):

- Dogs **MUST** remain leashed at all times, no exceptions.
- Aggressive dogs with aggressive behavior are **NOT** allowed.
- Dogs are only allowed in the tasting room if they are less than 7lbs and are on leash.
- All guests are required to pick up after their pets. We do not supply waste bags for your pets, so please come prepared with all their supplies, including water bowls.

Please sign the contract below and provide to the hostess on the date of your reservation

Print Name: _____

X: _____

Date: _____



Group Tasting

\$30 per person - Choose ONE tasting per group

Five 1.5oz. Pours

Dry White Flight

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|---|-----------------------|---------|
| 1. Effervesce 🍷 Sparkling Brut Citrus, pear and floral aromas. | <i>glass / bottle</i> | 12 / 38 |
| 2. Trebbiano 🍷 Light-bodied, Dry White Delicate floral aromas accented by citrus notes. | | 10 / 26 |
| 3. Sauvignon Blanc 🍷 Light-bodied, Dry White Delicate floral aromas with gentle acidity. | | 10 / 28 |
| 4. Albariño 🍷 Light-bodied, Dry White Lemon and yellow apple with notes of almond on the finish. | | 10 / 28 |
| 5. Roussanne 🍷 Medium-bodied, Dry White Rich pear and subtle tropical flavors. | | 10 / 28 |

Dry Mixed Flight

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| 1. Sauvignon Blanc 🍷 Light-bodied, Dry White Delicate floral aromas with gentle acidity. | <i>glass / bottle</i> | 10 / 28 |
| 2. Albariño 🍷 Light-bodied, Dry White Lemon and yellow apple with notes of almond on the finish. | | 10 / 28 |
| 3. Ranch Red 🍷 🍷 Light-bodied, Dry Red Fruit-forward notes of plum and black cherry with a smooth finish. | | 10 / 32 |
| 4. Malbec 🍷 Medium-bodied, Dry Red Dark red fruit and plum, with a subtle tobacco finish and medium tannins. | | 12 / 38 |
| 5. Cabernet Sauvignon 🍷 Medium-bodied, Dry Red Rich dark red fruit flavors accented with subtle oak and a smooth finish. | | 12 / 38 |

Dry Red Flight

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|---|-----------------------|---------|
| 1. Ranch Red 🍷 🍷 Light-bodied, Dry Red Fruit-forward notes of plum and black cherry with a smooth finish. | <i>glass / bottle</i> | 10 / 32 |
| 2. Malbec 🍷 Medium-bodied, Dry Red Dark red fruit and plum, with a subtle tobacco finish and medium tannins. | | 12 / 38 |
| 3. Merlot 🍷 Light-Medium bodied, Dry Red Fruit forward featuring dark red fruit aromas with soft tannins. | | 12 / 36 |
| 4. Cabernet Sauvignon 🍷 Medium-bodied, Dry Red Rich dark red fruit flavors accented with subtle oak and a smooth finish. | | 12 / 38 |
| 5. Tempranillo 🍷 Full-bodied, Dry Red Dark fruit flavors of ripe blackberries with a subtle oak and light tannins. | | 12 / 38 |

Sweet Flight

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| 1. Hausfrau Hooch 🍷 Semi-Sweet Red Blend Notes of blackberry with a subtle sweet finish. | <i>glass / bottle</i> | 9 / 26 |
| 2. Chambourcin 🍷 Light-bodied, Semi-Sweet Red Fruit forward cranberry flavors, accented by subtle notes of fresh herbs. | | 10 / 28 |
| 3. Nectar 🍷 Sweet White Notes of pear, mandarin orange, and honeysuckle. | | 9 / 26 |
| 4. Bullberry 🍷 Sweet Blueberry Wine Fresh blueberry flavors with a sweet finish. | | 9 / 26 |
| 5. Nectar Nero 🍷 Sweet, Dessert Rosé Overflowing with intense cherry blossom and tangerine aromas. | | 10 / 28 |

Specialty Drinks (by the glass)

\$9 | ElderHop Hard Cider

Marker Cellars' dry hopped cider is infused with Elderflower. This hazy cider was inspired by a crisp, tropical New England IPA. 5% ABV

\$12 | Mimosa

Ask your server for available juice options

\$43 | Build-Your-Own Mimosa

A bottle of 4R Effervesce Sparkling Wine with your choice of three juices. Ask your server for available juice options.

\$12 | Monthly Wine Cocktail

Ask your server about this month's creation

\$10 | Wine-A-Rita

Frozen wine based cocktail
Blueberry Pomegranate with 4R Hausfrau Hooch & Riesling
Strawberry Mango with 4R Vidal Blanc & Rosé



Due to kitchen limitations, we suggest a variety of shared dishes amongst group.

\$30 | Charcuterie Board

Chef's selection of three meats & three cheeses paired with savory olives & pickles, a crunchy pub mix, dried fruit, and an assortment of crackers. (GF Crackers available upon request)

\$2 | Add-ons

Fig Jam

Stone Ground Mustard

Additional Crackers

\$12 | Hummus Infusion

Chickpeas, olive oil, tahini, lemon, garlic, cumin, cayenne, and nutmeg perfectly blended and served with pita bread and veggies. **Choose between Classic Spice or Basil Pesto**

\$11 | Pepper Jelly Goat Cheese

Creamy goat cheese topped with your choice of pepper jelly served with a side of buttery crackers
Choose between: Jalapeño or Red Pepper

\$17 | Uncle's Flatbread Pizza

12" Thin crust pizza with a three cheese blend.

Pepperoni, Supreme, or Veggie

**Please note pizzas take an average time of 10-15 minutes per pizza. 4R recommends sharing 3-4 pizzas per group.*

Desserts

\$12 | Tiramisu

Exquisite mascarpone placed on a bed of sponge cake soaked in coffee liqueur. Decorated with cocoa and drizzled with creamy 4R Portejas infused fudge

Recommended Wine Pairing: 4R Cabernet Sauvignon or Portejas

\$10 | Tahitian Vanilla Gelato

A sweet delicious treat drizzled with caramel sauce infused with 4R Cream Portejas

Recommended Wine Pairing: 4R Effervesce or Cream Portejas

\$10 | Butterfinger Gelato

Vanilla gelato with crispy, crunchy, peanut-buttery infusion of Butterfinger candies drizzled with chocolate fudge infused with 4R Portejas

Recommended Wine Pairing: 4R Chambourcin or Portejas