

# Weddings & Events

Details & Pricing



*Ventosa*  
VINEYARDS



Thank you for considering Ventosa Vineyards for your wedding! Voted in the top 5% in the nation from Wedding Wire's "Couples Choice Awards" in 2015 and several years since then for our weddings & events. We are delighted to welcome and be of service to you, your family, and friends on your special day. Our mission is Excellence! Every soup, dressing, and sauce is homemade the day of your event. No matter the type of event, we plan to serve the best food and offer the best service. We look forward to working with you in planning what you have always dreamed of...

## The Perfect Day!

Contact:  
Jackie Pollino (Events Coordinator)  
Events@VentosaVineyards.com  
(315)719-0000 / ext. 233



Scan for  
more info

Ventosa Vineyards | 3440 Route 96A, Geneva, NY 14456  
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# Our History

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**“Our mission is excellence,”**

*Ventosa proprietor Lenny Cecere*

This mission shows in every glass. With a perfectionist’s passion, Lenny has built Ventosa Vineyards into one of the Finger Lakes’ premier wineries. “Ventosa,” meaning windy in Italian, honors the breezes off Seneca Lake and the Cecere family’s Italian heritage. Lenny’s grandfather, who immigrated from Italy to Geneva, NY, began making wine during Prohibition. Decades later, Lenny and his wife, Meg, brought that tradition full circle, opening their 65-acre, Tuscan-style estate in 2005. Inspired by their annual trips to Italy, Ventosa features warm amber and terracotta tones, a serene terrace overlooking their vineyards, Seneca Lake, and Café Toscana, serving panini, pizzas, soups, antipasti, and creative specials. Every detail reflects a love for Tuscany and a devotion to quality.

Grapes that lack perfection are pruned away—sacrificing volume for flavor and character. With yields of just 2.5–3 tons per acre, we produce 4,200–4,700 cases of exceptional, small-lot wines each year. The estate’s 23 acres of vinifera grapes include Pinot Noir, Lemberger, Cabernet Franc, Merlot, Syrah, Riesling, Chardonnay, and Italian varieties like Sangiovese and Tocai Friulano. Ventosa wines have earned dozens of awards (mostly international), including the 2015 Governor’s Cup for its 2011 Estate Lemberger—the first red ever to win the honor. Every red wine ages at least one year in bottle and up to four years in French Oak barrels, This attention to detail ensures each pour embodies the Ventosa promise—excellence in every sip.

Through the years, our mission has helped us become one of the top Finger Lakes winery wedding venues. Not only top-rated for Finger Lakes weddings, we were voted the top 5% in the nation from Wedding Wire’s “Couples Choice Awards” in 2015 and several years since then. We won the 2024 Editor’s Choice Awards by Wedding Rule, Best of Weddings by The Knot, & Best Wedding Reception in the Finger Lakes by the Finger Lakes Times. We are also 5-star rated on both WeddingWire.com & TheKnot.com.





# HAPPILY EVER AFTER STARTS HERE



Accommodations  
sleeping 10 people



Expansive  
outdoor  
terrace



Excellence  
in fine food  
& superior  
service



Recommended  
vendors to help  
your planning



Covered wedding  
pavilion with air  
conditioned bridal  
suite



Dedicated day-of  
planner so you can  
relax & have fun!



# Our Team of Professionals

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## General Manager | RJ Passalacqua

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R.J. had 8 years of experience in the hospitality industry before coming to Ventosa. He has been with Ventosa since we've opened our doors over 20 years ago. He was there as we envisioned and shaped our first events menu, interviewed and hired our first event servers, and everything else that went into the creation of a 5-star events venue. R.J. knows every aspect of events and Ventosa as a whole.

## Event Coordinator | Jackie Pollino

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Jackie began her career as an event server, where she spent 8 years gaining hands-on experience before advancing to her current role as Event Coordinator. Her background gives her a comprehensive understanding of every aspect of an event. Known for her attention to detail and exceptional organization, Jackie guides clients from their initial property tour through final pickup of décor and wedding cake after the celebration. She is patient, responsive, and accommodating, while anticipating clients' needs and helping them consider details they may not have thought of. Her experience on both the service and coordination sides ensures a seamless and well-executed event.



## Lead Event Server | Phyllis Tillman

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Phyllis will be present throughout the evening, ensuring every detail is executed flawlessly and that each guest has an exceptional experience. She pays particular attention to the bride, groom, and immediate family, making sure their needs are met and that food and beverages are served seamlessly. She works closely with Jackie and all vendors to ensure the timeline is followed and the event runs smoothly. Phyllis is proactive in anticipating needs, assisting with key moments such as sunset photos, and guiding the event staff. Her dedication and professionalism are evident in her 20 years of experience.

# Our Competitive Edge

## PROVEN EXPERIENCE

We are constantly working hard to perfect our weddings & events. This is evidenced in our track record. Voted in the top 5% in the nation from Wedding Wire's "Couples Choice Awards" several years in a row and 5 stars on both WeddingWire.com and TheKnot.com, our reviews speak for themselves. We will also provide you with a list of our recommended vendors we have worked with over the years to assist in your planning.



## CULINARY EXCELLENCE

Your food selections will be prepared fresh the day of the event. We use fresh, local ingredients to help support our sustainable community. Many of our items are homemade including our fresh mozzarella cheese, all sauces, soups and of course our famous pizza dough. Our chef offers a variety of offerings to those with diet and allergy restrictions.

## DECOR & SCENERY

With its elegant decor and stunning view, our La Vista é Bella room is perfect for your special event. Throughout our 6,000 SF ballroom, you will see, exquisite hand-painted Tuscan-inspired murals. Large windows and glass doors allow for a stunning view from all angles of the ballroom. Wrought iron chandeliers and wall sconces offer the perfect lighting for an intimate gathering. Guests have access to our expansive terrace overlooking stunning views of our estate vineyards and breath-taking sunsets over Seneca Lake.



# On-Site Accommodations

Rent Broad Meadow Mansion...steps away from your wedding!



*“The mansion next door - RENT IT! Getting ready right on property made everything so easy for us and our guests without wasting precious time that morning traveling.”*

*“It was so spacious with plenty of natural light. This impeccably maintained, historic & opulent home made for absolutely stunning photos. Our rehearsal dinner went beautifully here, too. The view of the vines & lake is like no other on Seneca.”*





## Spacious, 5,100 SF, 100+ year old mansion overlooking Seneca Lake & Ventosa Vineyards!

- Ventosa will cater your rehearsal dinner, cocktail party, brunch or shower with different menu options from our kitchen or cafe
- Top of the wine trail - winery, cafe & brewery right next door
- Plenty of on-premise parking or vendors & guests
- 5 bedrooms, 5.5 baths, sleeping 10 comfortably
- Relax in our spa wing with sauna, steam room & jacuzzi tub
- 3 outdoor patios with great views including furnished spacious deck with outdoor kitchen
- Perfect for entertaining: with an expansive kitchen & dining room
- Free laundry facilities on-site
- Wifi, smart tvs, home office with printer, central AC, backup generator...& so much more!



# Rehearsal Dinners, Cocktail Parties & Brunches

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We're a full-service wedding venue with plenty of scenic options!

Winery | Pavilion | Outdoor terrace | Broad Meadow Mansion  
*(all subject to availability)*



# Bride & Groom Testimonials

Like no other wedding venue in the Finger Lakes, Ventosa separates it's self by offering ONLY excellence in wine, food & service. We're not only top-rated for Finger Lakes weddings, we were also voted the top 5% in the nation from Wedding Wire's "Couples Choice Awards" in 2015 and several years since then. Read wonderful, 5-star reviews past brides and grooms have graciously given the team at Ventosa Vineyards on both WeddingWire. com and TheKnot.com. Here are just a few recent reviews from this past Summer.

"Everything went absolutely perfect because of the amazing staff! Aside from the beautiful view and beautiful venue, the food was amazing. Our guests are still raving about it. The onsite coordinator helped so much making our day so special! Constant communication, updates, helped set up and much more."

Daniella (Bride)



"All food was delicious, hot, and cooked to perfection. We got a ton of compliments from guests about the quality, taste, and presentation. We quite literally could not have asked for more from this venue and team. They thought of and did it all, proactively without being asked. 10/10 experience. Looking back, we would choose Ventosa over and over again."

Valerie (Bride)



"10/10 recommend- our guests said it was the best wedding they've ever been to! If you are debating on venues...choose Ventosa!"

Jason (Groom)



"The staff was so helpful & accommodating! Made everything so easy & beautiful from planning to day of details. Food was amazing! Event space was perfect for all guests. HIGHLY RECOMMEND"

Mackenzie (Bride)





## Food & Beverage Pricing

“All food was delicious, hot, & cooked to perfection. We got a ton of compliments from guests about the quality, taste, & presentation.”

# List of Hors d' Oeuvres

(S=Station / P=Hand-passed)

	<u>100 pc.</u>	<u>50 pc.</u>
Fruit and cheese tray (S)	\$10 <sup>95</sup> p/p	---
Vegetable crudité with dip (S)	\$5 <sup>95</sup> p/p	---
Antipasto table (S)	\$11 <sup>95</sup> p/p	---
Bruschetta bar (S)	\$8 <sup>95</sup> p/p	---
Scallops wrapped in bacon (P)	\$590	\$300
Bacon-wrapped dates (P)	\$430	\$220
Sausage stuffed mushrooms (P)	\$335	\$175
Shrimp cocktail (P/S)	\$520	\$265
Crab cakes (P)	\$490	\$250
Artichoke French (S)	\$340	\$175
Mozzarella & prosciutto crostini (fresh basil/balsamic glaze) (S)	\$390	\$200
Stuffed Italian bread (salami & cheese) (P)	\$290	\$150
Crispy pork belly (Thai sweet chili sauce) (P)	\$430	\$220
Sweet onion tartlet topped with creamy goat cheese (P)	\$340	\$175
Spanokopita	\$300	\$170
Caprese skewers (S)	\$350	\$180

*Customize items available upon request*

## Open Cocktail Service

Includes premium liquors, beer, Ventosa wines, soda & juices

1 <sup>st</sup> Hour	\$19 <sup>95</sup> p/p
2 <sup>nd</sup> and subsequent hours	\$8 <sup>50</sup> p/p/hr
Under 21	\$9 <sup>50</sup> p/p

## Host Cocktail Service

Host pays for amount of consumption

House cocktails	\$11
Premium cocktails	\$13
Specialty cocktails	\$15
Beer	\$6-\$8
Ventosa wine	\$8-\$14
Soda & juices	\$4
Additional bar location	\$225/hr
Sparkling wine toast	\$7 p/p
Signature cocktails	\$175 + cost of ingredients/products

# Wine Served with Dinner

You may select a red & white wine that will be served with dinner. The cost is based upon your selection of wine & number of bottles corked and served to your guests. Corking fee of \*\$20/bottle (if wine is supplied)

\*Price does not include tax, service, or other charges. Prices subject to change without notice.

## Served Reception Menu

Minimum of 35 Guests

### First Course

If selected, please choose one. All soups homemade on the day of the event

Tomato bisque soup	\$8 p/p
Italian wedding soup	\$8 p/p
Vegetable soup	\$7 p/p
Escarole and bean soup	\$8 p/p
Seafood Bisque	\$7 p/p

### Second Course

Select one

Fresh mixed greens with tomato, onion, carrot and cucumber with white balsamic or Italian dressing	included in main course
Caesar salad	(+) \$4 <sup>25</sup> p/p
Spinach leaves with strawberries, toasted almonds, bleu cheese crumbles, & raspberry vinaigrette dressing	(+) \$5 <sup>25</sup> p/p
Fresh mixed greens with mandarin oranges, dried cranberries, feta cheese & white citrus vinaigrette dressing	(+) \$4 <sup>25</sup> p/p
Penne in Ventosa's homemade 'Sunday' sauce	\$9 <sup>25</sup> p/p

### Main Course

\$74<sup>95</sup> p/p\*

Two-course meal\* - Pre-order required

\*Choice of three entrées include: fresh mixed green salad, bread, potato & vegetable, & coffee/tea station

\*\*Due to market price increases, an up-charge may apply

**\*\*Filet Mignon:** center cut beef tenderloin, house seasoned, then grilled to perfection and accompanied with Ventosa's Vino Rosso house made red wine demi glaze

**Black Angus Prime Rib:** aged prime rib-eye, slow-roasted with dry rub and topped with au jus and mushrooms

**New York Strip:** center, hand-cut, strip steak marinated in our house rub and char-broiled

**Sirloin Steak:** aged, center cut, tender sirloin marinated in our house rub seasonings, grilled to perfection and served with our house Vino Rosso red wine demi glaze

**Poached Faroe Island Salmon:** slow poached in white wine accompanied with a house-made orange and ginger aioli

**Broiled North Atlantic Cod:** fresh broiled cod topped with a citrus burre blanc

**Stuffed North Atlantic Cod:** fresh cod stuffed with shrimp and scallop stuffing and topped with fresh crab and a seafood bisque

**Stuffed Chicken Breast:** boneless chicken breast stuffed with classic homemade bread stuffing and finished with a house made savory chicken gravy

**Chicken Madeira:** split airline chicken breast topped with asparagus, imported provolone, and finished with our homemade Madeira wine reduction

**Chicken Bianco:** split airline chicken breast topped with roasted cherry tomatoes and basil, finished with a light cream béchamel sauce

**Chicken Marsala:** roasted airline chicken breast served with our traditional house made mushroom Marsala wine reduction

**Chicken Mandorla:** airline chicken breast roasted and topped with apple slices, toasted almonds, and finished with our own port wine reduction cream sauce

**Chicken Burrata:** lemon pepper grilled airline chicken breast in a white wine and lemon sauce, topped with charred tomatoes, fresh burrata cheese, balsamic glaze & fresh basil

**Greek Chicken:** airline chicken topped with arugula, feta cheese, roasted tomatoes, fresh lemon juice and basil pesto

Specialty menu items available upon request

## Potato & Vegetable Options

Please select one potato & one vegetable

**Potato:** Yukon Gold mashed potato | garlic smashed potato | fresh herb risotto

**Vegetable:** sautéed green beans with mushroom & roasted red pepper | fresh mixed vegetable medley | asparagus | fall harvest vegetable medley with squash, spinach, & cranberries

Price does not include tax, service, or other charges | Prices subject to change without notice.

## Desserts

If selected, please choose one

Vanilla ice cream with strawberries	\$6 <sup>75</sup> p/p
Cheesecake topped with fresh strawberries	\$7 <sup>95</sup> p/p
House-made Cabernet Sauvignon chocolate mousse (n/a \$6 <sup>25</sup> p/p)	\$7 <sup>95</sup> p/p
Viennese tray with chocolate-dipped strawberries, Italian cookies, cannoli, & cream puffs for each table	\$17 <sup>95</sup> p/p
Cake-cutting service (no charge for cupcakes)	\$1 <sup>95</sup> p/p

# Buffet Dinner Menu

Minimum of 50 guests

Salad (served individually)

Buffet:

Penne pasta with homemade marinara sauce

Stuffed chicken breast

Broiled fresh cod (citrus burre blanc)

Yukon Gold mashed potatoes

Chef's choice of seasonal vegetable

Tenderloin of beef (carved) \$95<sup>95</sup>

or

House prime sirloin of beef (carved) \$85<sup>95</sup>

or

Baked ham (carved) \$75<sup>95</sup>

Buffet offering includes bread and a coffee/tea station | Specialty menu items available upon request

## Specialty Tables

Minimum of 50 guests and ALL stations must be offered

### Salad Station

\$19<sup>95</sup> p/p

Mixed greens with tomatoes, onions, croutons, cucumbers, & two dressings

Caesar salad

Antipasto with salami, prosciutto, capicola, assorted olives, Italian cheese, roasted red peppers, pepperoncini, & focaccia bread

### Carving Station

\$54<sup>95</sup> p/p

Select two, served with oven-roasted potatoes

Beef tenderloin with a peppercorn sauce

Baked ham with an orange raisin reduction

Oven roasted turkey with a homemade gravy

### Pasta Station

\$31<sup>95</sup> p/p

Items available at \$2<sup>95</sup> p/p each: broccoli, prosciutto, roasted red peppers, chopped onions & garlic

Fresh cooked penne & tortellini

Ventosa's red sauce and Alfredo sauce

Parmesan cheese & crushed red pepper

## Dessert & Coffee Station

\$25<sup>95</sup> p/p

Regular & decaffeinated coffee and tea

Chocolate dipped strawberries

Homemade cannoli and cream puffs

Assorted Italian cookies

Fresh berries marinated in Ice Wine (in season)

Price does not include tax, service, or other charges | Prices subject to change without notice

## Late-Night Stations

### Chicken Wing Bar

Choose three of the following sauces; hot, mild, BBQ, or garlic Parmesan

Traditional chicken wings with choice of three sauces, blue cheese & celery sticks \$300/100 wings

Boneless chicken wings, with choice of three sauces, blue cheese & celery sticks \$250/100 pieces

### Sliders

\$9<sup>95</sup> p/p

Rolls, ketchup, & mustard

Fresh handmade cheeseburger sliders & French fries

### Loaded Fry Bar

\$8<sup>95</sup> p/p

Assorted toppings include: cheddar cheese sauce, bacon, sour cream, & scallions

French fries and tater tots

### Chicken Finger Bar

\$9<sup>95</sup> p/p

Assorted dipping sauces include; BBQ, ranch dressing, ketchup, & hot sauce

Traditional breaded chicken fingers & French fries

### Ice Cream Bar

\$9<sup>95</sup> p/p

Vanilla bean & chocolate ice cream

Choose five of the following toppings: rainbow sprinkles, crushed Oreo, chocolate chips,

Reese's Pieces, peanuts, cherries, hot fudge, & whip cream

Price does not include tax, service, or other charges | Prices subject to change without notice

Additional specialty stations available upon request...

# General Information & Policies

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**Deposit Policy:** A \$1,200 non-refundable deposit is due to secure and guarantee the date of your event. After this initial deposit has been made, a deposit schedule will be drafted for payment of the event. Each deposit is non-refundable and is credited to your final bill. (additional 3% for credit cards)

**Payment Policy:** Payment of the total balance is required five business days prior to your event date. This will reflect any changes made leading up to this payment and will also be based on the guaranteed number of guests. If there is any balance due on the day of your event, it can be paid at the conclusion of the event. (additional 3% for credit cards)

**Guarantees:** A tentative number of guests must be provided three weeks prior to your event. The guaranteed number of guests attending and each individual meal selection will be due 14 days prior to your event. This figure will be considered your minimum guarantee, which is not subject to reduction. In the event that no guest count is given, you are then responsible for payment of the number of guests stated in your original inquiry.

\*The following food and beverage minimum guarantees are required for banquet events from May – October (before tax, service/support, and other fees): \$12,000 for Friday events, \$16,000 for Saturday events, and \$10,000 for Sunday events. Events outside of the above dates do not require a minimum guarantee.

\*A Banquet charge is applied to all events. This charge includes: Linen, China, Glassware and Flatware, Dance Floor, use of our beautiful Terrace, dinner entrée for the Bride and Groom, a five-hour reception, and (upon membership approval) any fees owed to MMG, Inc.

**Cancellation Policy:** If you need to cancel your event, any deposits made up the date of cancellation will not be refunded. Also, the client becomes responsible for any expenses that Ventosa Vineyards incurred in preparing for your event. You agree to hold Ventosa Vineyards harmless and agree to pay all legal expenses incurred by Ventosa Vineyards in the event of litigation or enforcement of this agreement.

**Menus:** All menu selections must be finalized a minimum of three months prior to your event. Menu prices are guaranteed 30 days prior to your event.

**Beverage Service:** Ventosa Vineyards offers a variety of beverages that you can choose to have offered at your event. Therefore, it is the policy of Ventosa Vineyards that no beer, liquor, or wine be brought onto the property by an outside source. Please note that all alcohol sales are regulated by the laws of the State of New York. No person under 21 years of age can be served, possess, or consume alcoholic beverages.

**Contact List:** Ventosa Vineyards is happy to provide you with a “list of contacts” in order to guide you in planning for your special event. Ventosa Vineyards is not responsible for the actions of those on the “list of contacts”.

**Decorations:** Special arrangements including decorations, flowers, displays, and audio-visual equipment should be discussed in advance. Additional charges may apply to these special arrangements. Ventosa Vineyards is not responsible for any items that are lost, stolen, or damaged. Note: Ventosa Vineyards is a Roman Catholic blessed facility that its wedding reception and ceremonies has an agreement with MMG, Inc. Therefore, the picture of The Sacred Heart and the Crucifix must remain un-deseccrated and can't be removed or covered up.

**Service Charge & Sales Tax:** New York State tax of 8% is charged on food and beverage, special services, and room rentals. A 22% service charge applies to your event and a minimum of 35% of the 22% service charge will go to the event serving staff.

# Frequently Asked Questions

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**How far in advance should I book?** Weddings are usually booked at least a year in advance, so we recommended the sooner, the better in order to secure your preferred date.

**How many guests can the venue accommodate?** We can accommodate 60 and 280 guests in our banquet room.

**Do you host multiple weddings on the same day?** Unlike some venues, we only reserve one wedding per date. Our pavilion, 23 acres of vineyards overlooking Seneca Lake, our expansive terrace, & the rest of our beautiful property are reserved for only you and your guests to take photos and enjoy!

**Is there a minimum or maximum rental time?** We host 5 hour-long receptions with the option of adding on an additional hour at an extra fee.

**What is the average cost of having your wedding at Ventosa Vineyards?"** Because our menus are fully customizable to each couple's preferences, we are unable to provide an accurate cost estimate without learning more about your specific needs. For a complimentary proposal tailored to your wedding, please email Jackie P. at [Events@ventosavineyards.com](mailto:Events@ventosavineyards.com).

**What is the total cost of the venue rental?** Our banquet room fee: \$1,500, ceremony site fee: \$1,250 & ceremony chair fee: \$4/chair. Please email us at [Events@VentosaVineyards.com](mailto:Events@VentosaVineyards.com) and we can help put together a cost estimate for you.

**We live out of town. Is there any way to take a tour of the venue virtually?** Yes! We can do a Zoom meeting or Facetime to give you a tour.

**What is the deposit amount, and when is it due?** A non-refundable \$1,200 deposit is required to secure your wedding date. The deposit schedule will be attached to your contract

**What is your cancellation and refund policy?** If you need to cancel your event, any deposits made up the date of cancellation will not be refunded. Also, the client becomes responsible for any expenses that Ventosa Vineyards incurred in preparing for your event. You agree to hold Ventosa Vineyards harmless and agree to pay all legal expenses incurred by Ventosa Vineyards in the event of litigation or enforcement of this agreement.

**Can we have both the ceremony and reception at the venue?** You can have it all...your rehearsal dinner, ceremony, & reception in all different areas! We have a new, covered wedding ceremony pavilion that is raised to provide a great view of our vineyards and Seneca Lake.

**Is there a backup plan for bad weather?** Our new, covered wedding ceremony pavilion can be utilized rain or shine!

**What time can we start setting up, and what time do we need to leave?** You are responsible for taking any gifts, cards, or other items of value with you at the conclusion of your event. Ventosa will securely store your reception décor and related items so you may return the following day,

# FAQs (cont.)

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at a mutually agreed-upon time, to collect them. Please note that while Ventosa will make every effort to pack these items for you, we cannot guarantee this; additional packing may be required upon your return.

**Is there a bridal suite and/or groom's lounge available?** Yes, we have an attached, air-conditioned bridal suite at the entrance of our ceremony pavilion. Bridal parties have loved the convenience of relaxing there before walking down the aisle.

**Do you have an in-house caterer, or can we bring our own?** We make every food item fresh and in house in our full executive kitchen next to the banquet room. We do not allow outside catering or food to be brought in.

**Do you have a list of preferred vendors?** Yes, we are very select with whom we put on our list. These vendors have worked with us for years, are highly knowledgeable and have rave reviews from couples. Our complete list is on our website: [VentosaVineyards.com/recommended-vendors/](https://www.ventosavineyards.com/recommended-vendors/)

**Can we bring our own alcohol & is there a corkage fee?** Outside wine may be permitted with a \$20/bottle corkage fee.

**Do you require event insurance?** Ventosa Vineyards is fully insured, therefore additional insurance is not required.

**Are there accommodations nearby for guests?** We have our very own accommodations: Broad Meadow Mansion right next door. See more info: [VentosaVineyards.com/accommodations/](https://www.ventosavineyards.com/accommodations/). There are also several other options for hotels or Air BnB, VRBO, etc.

**Is there any assistance for elderly or handicap guests?** Yes, there is a drop off ramp that comes right up to the front entrance for anyone in a wheelchair along with front-row handicap parking spaces available. We also have golf carts to transport any guests needing assistance.

**Do you have restrictions on decorations (candles, confetti, etc.)?** Special arrangements including decorations, flowers, displays, and audio-visual equipment should be discussed in advance and additional charges may apply. Ventosa Vineyards is not responsible for any items that are lost, stolen, or damaged. Note: Ventosa Vineyards is a Roman Catholic blessed facility that its wedding reception and ceremonies has an agreement with MMG, Inc. Therefore, the picture of The Sacred Heart and the Crucifix must remain un-deseccrated and can't be removed or covered up.

**Do you offer wedding coordination or planning services?** Yes! Your wedding at Ventosa includes a day-of coordinator to ensure everything goes smoothly and your day is stress-free!

**Are there any hidden fees we should know about?** Ventosa Vineyards has transparent pricing with no hidden fees. You will be able to see everything line-itemized in the contract.

**Can we schedule a tour before making a final decision?** Please email us at [Events@VentosaVineyards.com](mailto:Events@VentosaVineyards.com) and we can help set up a time for a tour of the grounds.