



Welcome to the VENUE GUIDE

450 HOLLOW RD EVENTS@MILEAESTATEVINEYARD.COM STAATSBURG, NY 12580 (845) 266 - 0384





Welcome to Milea Estate Vineyard, where your dream events come to life! Nestled in bucolic Staatsburg, NY our venue offers a unique and enchanting setting for a wide range of special occasions. Whether you're planning a wedding, corporate gathering, or social celebration, our versatile spaces are designed to exceed your expectations.

We have two unique spaces that accommodate up to 150 guests in our Clubhouse and 50 indoor guests in our Farmhouse and an additional 150 guests on our outdoor patios.

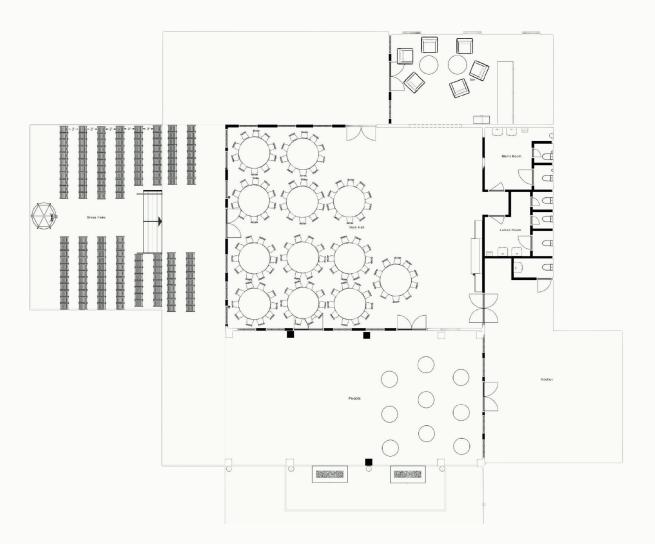
Elegant chandeliers and customizable lighting

Spacious dance floor for lively celebrations Ideal for weddings, galas, and largescale events

Perched at the top of the hill, The Clubhouse offers unparalleled views from an easily accessible location. With a capacity to host up to 150 guests, our modern and versatile space provides the perfect backdrop for a variety of events.







ROOM AREAS Total Area: 6,275 sq ft

Main Hall - 1845 sq ft Bar - 524 sq ft Pergola - 1245 sq ft Grass Patio - 872 sq ft Kitchen - 829 sq ft Restrooms - 190 sq ft

NOVEMBER - APRIL

Weekdays: \$10,000 Weekends: \$12,000

MAY - OCTOBER

Weekdays: \$12,000 Weekends: \$15,000

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One night stay at Milea accommodation

Farmhouse style tables & chairs

High top tables

Mobile bar

HVAC Restrooms Outdoor Patio Space Catering Kitchen Sonos Sound System

- Wedding ceremonies are permitted in numerous locations on the property in conjunction with a wedding reception only.
- A licensed catering company must serve food and provide a certificate of insurance. The caterer is responsible for set up, breakdown and clean up.
- Space rental fees do not include additional rentals, event design or florals.
- The tasting room will remain open for normal business hours.
- Additional fees may apply for an event that requires the tasting room to be closed
- The rental fee and policy are subject to change without notice. Please note that NYS Sales Tax will be added.
- For more information please contact us at events@mileaestatevineyard.com or by calling (845) 266 0384



The FARMHOUSE







The **FARMHOUSE**

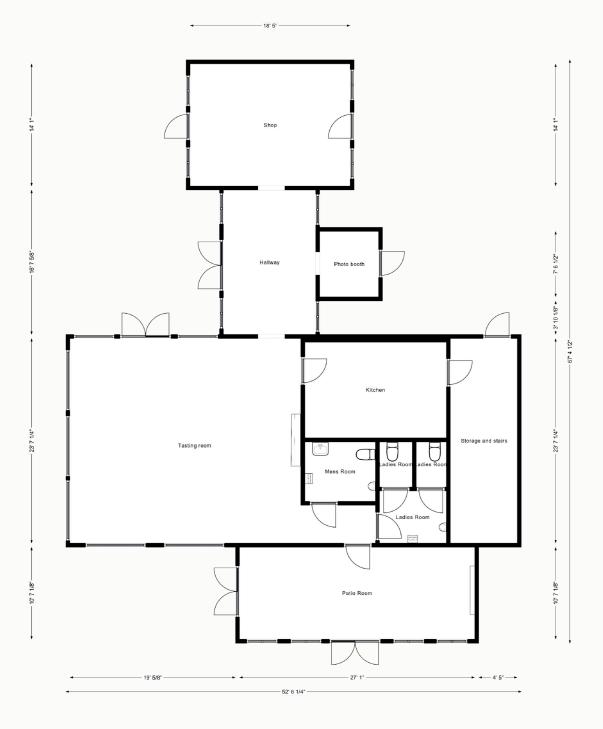








The **FARMHOUSE**



The FARMHOUSE

NOVEMBER - APRIL

Weekdays: \$12,000 Weekends: \$15,000

MAY - OCTOBER

Weekdays: \$20,000 Weekends: \$25,000

INCLUDES

One night stay at Milea accommodation

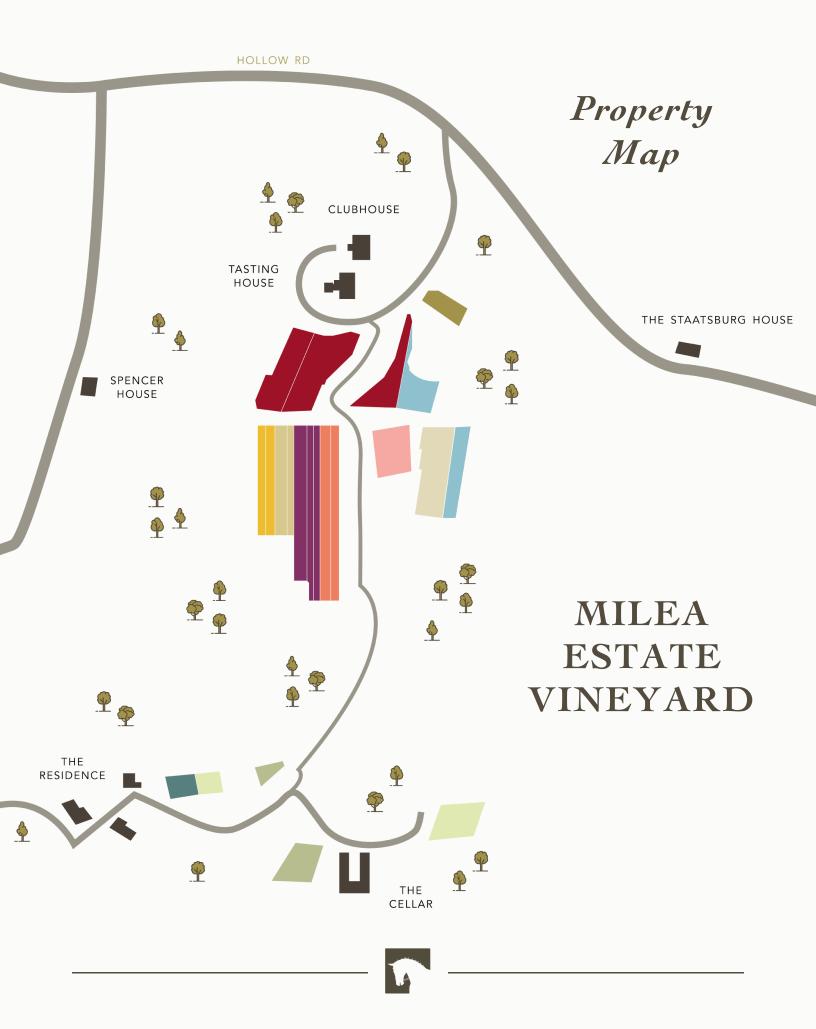
Tables & chairs

Catering Kitchen

HVAC Restrooms Outdoor Patio Space Sonos Sound System

- Partial buyouts of the Farmhouse are also available, including smaller gatherings in our porch room or side patio.
- Wedding ceremonies are permitted in numerous locations on the property in conjunction with a wedding reception only.
- A licensed catering company must serve food and provide a certificate of insurance. The caterer is responsible for set up, breakdown and clean up.
- Space rental fees do not include additional rentals, event design or florals.
- The rental fee and policy are subject to change without notice. Please note that NYS Sales Tax will be added.
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EVENT PLANNING

Tips

DEFINE YOUR OBJECTIVES

Before diving into the details, clearly define the objectives of your event. Understand the purpose, target audience, and desired outcomes. This foundational step will guide all your planning decisions.

CREATE A DETAILED TIMELINE

Develop a comprehensive timeline that outlines all the tasks leading up to the event. Include deadlines for booking the venue, sending invitations, confirming vendors, and any other critical activities. A timeline will keep you on track and help prevent last-minute stress.

SET A REALISTIC BUDGET

Establish a budget early on and allocate funds to different aspects of the event, such as venue, catering, decorations, and entertainment. Be realistic about your financial constraints and try to stick to your budget to avoid overspending.

CHOOSE THE RIGHT VENUE

Selecting the perfect venue is crucial to the success of your event. Consider the size, location, and facilities offered by potential venues. Visit each location to ensure it aligns with your vision and can accommodate your guest count comfortably.

WHY CHOOSE OUR VENUE?

Your wedding day is a culmination of dreams, love, and the promise of a beautiful future. At Milea Estate Vineyard, we understand that selecting the right venue is a pivotal decision that sets the stage for your magical moments.

Step into a world of enchantment as our venue unfolds its picturesque landscapes and elegant interiors. From the stunning 6000 square foot Clubhouse to the breathtaking views from the South Facing grass patio, each space is meticulously designed to provide a captivating backdrop for your love story.

We believe in the power of personalization. Our dedicated Event Coordinator works closely with you to understand your vision, ensuring that every detail reflects your unique style. From custom decor to menu selections, we tailor our offerings to make your wedding day uniquely yours. Enjoy the benefits of modern technology seamlessly integrated into your celebration. Our Clubhouse is home to one of the most advanced catering kitchens in the Hudson Valley, allowing caterers to perform at the highest possible level. Additionally, the bar space and the pergola offer guests extra spaces to explore and enjoy.

Choosing Milea Estate Vineyard goes beyond selecting a location; it's about curating an experience that mirrors your love story. We invite you to embark on this enchanting journey with us, where each moment is crafted with care, and your wedding day becomes an everlasting memory etched in time.

Our dedicated event staff can assist you in creating your special day. From recommending top vendors in the area to liaising between them and our culinary team, we ensure the best possible menus crafted with local Hudson Valley ingredients. Our team also assists with event setup, ensuring every detail is perfect for your unforgettable celebration.

> Contact us today to schedule a tour and explore how Milea Estate Vineyard can bring your vision to life.

Award Winning FOOD & WINE





Milea Estate has garnered a plethora of accolades since opening it's doors in 2019. This has included winning "Best Winery in the Hudson Valley" twice, as well as "Best Food at a Winery in the Hudson Valley". Milea's wines have been named "hidden gems" by Wine Enthusiast and received multiple 90+ points from both Wine Enthusiast and Decanter Magazines. The Milea Rosé has been named "Best Rosé in the Hudson Valley" and has quickly found it's home at many bars, restaurants and retailers in the region. Milea is the perfect place to create a memorable Hudson Valley wine and food experience for your guests.

Our dedicated culinary team is committed to crafting an unforgettable dining experience that complements the magic of your special day.

Immerse your guests in a symphony of flavors, from beautifully presented appetizers to decadent desserts. Our customizable wedding catering packages allow you to curate a menu that reflects your unique taste and style. Whether you envision a gourmet sit-down dinner, a trendy food station setup, or a delightful buffet, we bring culinary excellence to the heart of your celebration.

DINING Packages

Our dining packages, named after our wine clubs, are customized to your needs and pricing is based upon your unique selections.

Typically, our catering options range from \$185 - 250/per person.*

OPTION 1 – THE PADDOCK

1 Salad, 2 Entrées, 2 sides, Coffee and Tea

OPTION 2 – THE DERBY

1 Salad, 2 Entrées, 2 sides, 2 Desserts, Coffee and Tea

OPTION 3 – THE STEEPLECHASE

3 Canapés, 1 Salad, 2 Entrées, 2 sides, 2 Desserts, Coffee and Tea

ADDITIONAL ENHANCEMENTS

Plated style service

Local Cheese & charcuterie station

Additional Entrée

Additional Side

Additional Salad

Vendor meals

*25% service fee applied + sales tax



Menu Options

CANAPÉ STATION

Smoked Salmon & Cucumber	Spicy Tuna Tartare Cone	Cod Fritters
Salmon Rillette Tartlet	Tuna Poke	Lobster Mac & Cheese Fritters
Shrimp Cocktail	Coconut Shrimp	Mini Lobster Rolls
	MEAT	
Braised Pork Belly	Korean Fried Chicken	Wagyu Sliders
Soy Glazed Chicken Lollipop	Korean BBQ Skewers	Foie Gras Mousse Toast
Chicken Lompop	Wagyu in a Blanket	
	VEGETARIAN	
Deviled Eggs	Vegetable Samosas	Cheese Tartlet
Taro Chips and Black Garlic Aioli	Hummus with Vegetables	Mini Spring Rolls

Seasonal Vegetable Tartlet

Caprese Skewers

Honey Whipped Goat

IVIINI Spring Kolls Arancini

Squash Blossom Tempura

*Please note that all menu items and pricing are subject to change based on market availability

Menu Options

ENTRÉES

SEAFOOD

Tuscan Garlic Salmon Tomatoes, Kale, Paprika

> Branzino Fennel, Endive, Cilantro, Citrus

Halibut Asparagus, Beurre Blanc

Diver Scallop Cauliflower, Lemon, Capers

> Miso Glazed Cod Sesame, Spinach

Grilled Octopus Coco Beans, Romesco

Lobster Diavolo Mussels, Shrimp, Tomatoes, Linguine

MEAT

Herb Roasted Chicken Broccolini, Chimichurri, Lemon

Chicken Saltimbocca Beurre Noisette, Sage

Hudson Valley Duck Bockchoy Korean Style Pork Chop Gochujan Glaze, Apple Purée

Kalbi (Korean Style Short Rib) Soy Marinade, Onions Porterhouse Asparagus, Gremolata

> Lamb Cipollini onions, Israeli Couscous

Ribeye/Strip Loin Whipped Potato

VEGETARIAN

Butternut Squash Ravioli Pumpkin Seeds, Brown Butter, Sage

Mushroom Rigatoni Kale, Garlic, Parmesan

Eggplant Parmesan Marinara Ratatouille Squash, Zucchini, Eggplant, Bell Peppers, Tomatoes

Lasagna Tomatoes, Mozzarella, Béchamel

Risotto Seasonal Vegetables Tofu Shishito Peppers, Bokchoy

Japchae (Korean Glass Noodle) Onions, Carrots, Mushrooms, Spinach

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Menu Options

SIDES & DESSERTS

SIDES

Fingerling Potatoes Rosemary, Thyme

Potato Mille-Feuille Caramelized Onions

Brussels Sprouts Bacon, Honey Butter Roasted Butternut Squash Maple, Pumpkin Seeds, Cinnamon

> Roasted Carrots Gremolata, Pecan

Roasted Cauliflower Brown Butter Roasted Green Beans

Arancini Marinara, Parmesan

Grilled Vegetables Zucchini, Yellow Squash, Eggplant, Corn, Marinara

DESSERT

Basque Style Cheesecake

Tartlet Chocolate Mousse or Lemon

Cookies Chocolate Chip or Oatmeal Raisin Cream Puffs Matcha, Tiramisu, Vanilla or Black Sesame

Assorted Macarons

Brownies

Fresh Fruits



AWARD WINNING NY WINES, SPIRITS, BEERS AND NON-ALCOHOLIC OFFERINGS

Our drink packages feature the finest New York wines, spirits and beers, allowing you to celebrate your special day, the Empire way.

OPTION 1 - THE TROT (\$60/person)

5 Milea Estate Vineyard Farmhouse collection wines

OPTION 2 – THE GALLOP (\$75/person)

5 Milea Estate Vineyard Farmhouse collection wines, 2 NY State beers and 2 pre-batched cocktails

OPTION 3 - THE VICTORY LAP (\$95/person)

5 Devotion and/or Farmhouse collection Milea Estate Vineyard wines, 2 NY State beers and 2 pre-batched cocktails

*25% service fee applied + sales tax



The STAATSBURG HOUSE





Originally built in 1799, this 3 bedroom, 3 bathroom turn of the century farmhouse has been recently restored to a state of modern luxury with rustic antique touches. It is the perfect respite located across the street from Milea Estate Vineyard.

One night's stay (**\$1400 value**) is included at The Staatsburg House when you book any wedding with Milea Estate Vineyard. It provides a perfect location for a bridal suite as well as a convenient location to retire to immediately after your special day.

LODGING Partners

With a number of local lodging partners, we are sure to have the perfect accommodations for you and your guests at preferential rates for Milea Estate guests. STAY WITH OUR PREFERRED LODGING PARTNERS AND RECIEVE PREFERENTIAL RATES

THE INN AT BELLEFIELD

(845) 414-6750

25 Old Vineyard Pl, Hyde Park, NY 12538

This all-suite, eco-conscious hotel is perfect for visitors planning to stay a night, a weekend, or a few weeks. The spacious suites feature full kitchens, ergonomic workstations, and thoughtfully appointed living spaces. The Inn at Bellefield is designed with bright and nature-inspired spaces.



THE BEEKMAN ARMS

(845) 876-7077

6387 Mill St, Rhinebeck, NY 12572

Since before the Revolutionary War, the Beekman Arms and Delamater Inn has welcomed guests to the beauty of the Hudson Valley. The property has operated continuously since 1766, retaining much of its colonial charm and character, while offering modern conveniences to guests seeking a historic vacation.



ASSOCIATED EVENTS

Book your associated events with Milea and save!

Save an additional 10% on your wedding site fee when booking an associated event with us.

Let the Milea Estate team work with you to ensure a perfect and seamless experience for you and your guests.





Milea Estate can host a variety of events associated with your wedding

Including...

Proposals Bridal Showers Bachelorette Parties Welcome Dinners Rehearsal Dinners Next Day Brunches

VENDOR Recommendations

Discover a curated selection of recommended vendors to enhance every aspect of your event

- Christofora Events www.christoforaevents.com angela@christoforaevents.com (845) 430 - 6394 - Merry by Mia www.merrybymia.com merrybymia@gmail.com (914) 595 - 6526

- Modern Kicks www.modern-kicks.com bethany@modern-kicks.com (617) 308 - 8240

- Rogan & Co Events www.roganandcoevents.com stacey@roganandcoevents.com (845) 264 - 1867

- Main Course Catering www.maincoursecatering.com catering@maincoursecatering.com (845) 255 - 2600

- Fig & Pig Catering www.figandpigcatering.com info@figandpigcatering.com (917) 789 - 3060 - Fancy Girl Catering www.fgtable.com info@fgtable.com (718) 216 - 9297

- Agnes Devereux Catering www.agnesdevereuxcatering.com agnes@agnesdevereuxcatering.com (845) 926 - 6059

- Lulu Cakes www.everythinglulu.com cake@everythinglulu.com (914) 722 - 8300 - Custom Cakes by Anne Marie www.customcakesbyannmarie.com sweets@customcakesbyannmarie.com (845) 233 - 8641

Event Planners

Catering

Cake

VENDOR Recommendations

Discover a curated selection of recommended vendors to enhance every aspect of your event

Decor Specialists

- Stortz Lighting www.stortzlighting.com larry@stortzlighting.com

(718) 237 - 5371

- North Country Vintage www.northcountryvintage.com hello@northcountryvintage.com (845) 309 - 7832

- Events Unlimited www.eventsunlimitedpartyrentals.com (833) 888 - 7325

- Durants Party Rentals -

www.durantsparty.com (845) 298 - 0011

Lambs Hill Bridal Boutique –
www.lambshillbridalboutique.com
(845) 765 - 2900

- Wild Blooms Bridal wildbloomsbridal.com (845) 546 - 7899

Transportation

Bridal Salons

- All Trans www.alltrans.net info@alltrans.net (845) 565 - 2306

- PMV Limousine pmvlimo.com mario@pmvlimousine.com (914) 402 - 4481



VENDOR Recommendations

Discover a curated selection of recommended vendors to enhance every aspect of your event

Photo/videography

- Magic Flute Photo & Video www.magicflutephotos.com info@magicflutevideos.com (347) 269 - 0669 - Hyde Photography www.hydephotos.com hello@hydephotos.com (845) 546 - 5059

- Monika Eisenbart www.monikaeisenbart.com monika@monikaeisenbart.com (845) 641 - 9794

- Little But Fierce Photography www.lbfphoto.com littlebutfiercephoto@gmail.com (845) 214 - 2888

- Simply Elegant Bridal Beauty www.simplyelegantbridalbeauty.com info@simplyelegantbridalbeauty.com (845) 475 - 7251

- Bridal by Alexandria www.bridalbyalexandria.com bridalbyalexandriainfo@gmail.com (845) 546 - 7899 - Jennifer Victoria Beauty www.jennifervictoriabeauty.com jennifervictoriabeauty@gmail.com

- Athabold www.athabold.com shuheng@athabold.com (518) 537 - 4215

- TK Floral Design tkfloraldesigns.com sales@tkfloraldesigns.com (845) 833 - 0023

Beauty Services

Floral Design

What is included in the site rental fee?

One night stay at Milea accommodation

Over 6,000 sqft in the clubhouse

Farmhouse style tables and chairs

High top tables

Buffet style wooden tables

Mobile bar

A full service bar with a white marble finish

HVAC

Restrooms

WIFI

1,245 sqft of open air and covered outdoor patio space

872 sqft of outdoor grass patio

Lawn games

Extra tables for gifts, canapes, photos, table assignments

829 sq ft Catering Kitchen

Sonos Sound System

Use of signage boards

Seating for up to 150 guests

Flatware, glasses, linen napkins, mugs, plates

Lounge area

Comfy couches and chairs

Clean up and trash removal

Dedicated events team of servers, bartenders, events coordinator, kitchen team

On site parking

A events coordinator to provide you with year around assistance

Little Extras:

Use of gas fire pits on pergola

TV rental

Full property buyout for complete and total privacy on your big day

Photo walls

What is included in the site rental fee?

The town of Clinton has a noise ordinance of 8pm for any outdoor music. But fear not, you are welcome to keep the party going until 11pm inside.

Can we have an afterparty?

We offer after parties for an additional cost until 1am. Music must be kept at a reduced volume to be mindful of our neighbors.

What happens in case of inclement weather?

We have you covered with an outdoor pergola that has roofing, retractable screens, heaters, and fans. No matter the weather, the clubhouse can host your entire event inside. Your events team will have a rain plan ready for you if the ceremony or cocktail hour are outside.

Important to note, we do not have tenting or portable heaters. We are happy to provide you with companies who can accommodate these requests for you.

Where do my guests park?

Onsite parking - in the parking lot we can host up to 60 cars. Guests are also welcome to park along our driveway which can host another 60 cars or at our farm across the street from the vineyard.

Is Milea wheelchair accessible?

Yes.

Are my guests allowed to smoke on property?

We are proud to be a smoke free property. Smoking is not allowed indoors as per federal regulations. Smoking locations can be established on the property for your event. Excessive cigarette butts on the ground may incur an additional cleaning fee.

Is Milea pet friendly?

We do love our four legged friends but we kindly ask that they remain leashed both inside and outside. Grapes are unsafe for dogs to consume and we want to make sure they are protected. We appreciate your understanding in this matter.

Am I required to have my own event planner?

Yes. The planner could be with you the entire time you are planning your event or just for the day on site. The planner or coordinator is required to be from a legitimate business and must be chosen at least 2 months prior to the day of the wedding.

Are there upgrades available to the menu options?

Additional enhancements and packages are available for you to choose from. These include but are not limited to: additional entrees, sides, salads, canapés, cheese and charcuterie, desserts, and bar packages. Please contact our events coordinator for more details.

Plated style service is an additional \$35 per person.

If I want something that is off menu or to modify your menu, am I allowed to do so?

Yes! Our talented culinary team is able to accommodate modifications and requests. If you want a menu inspired by culture heritage or just your favorite foods, please speak with our events coordinator to see what we can do for you.

Menu modifications of equal value would not be at any additional costs.

Do you offer any menu or wine tastings before my event?

Absolutely we do! We encourage you to come in and try our food and wine to help you select your favorites. Dinner menu and wine tastings are for an additional fee and are optional but encouraged.

I am ready! How do I book?

A signed contract and a deposit of 50% of the site fee are required to secure your date. The entire balance of your event is due in full 30 days from your event. Any changes made during the 30 days leading up to your event must be approved by the events coordinator and/or executive chef and must be paid for no later than 2 days after a change is made. No changes to the event are allowed within 7 days of the event.



Embark on a journey of seamless event planning and unforgettable moments. Reserve your date at Milea Estate Vineyard today and let our versatile spaces and dedicated team turn your vision into reality.

> 450 Hollow Rd, Staatsburg, NY 12580 (845) 266 – 0384 events@mileaestatevineyard.com

