



Four Winds Farm is not only a destination for events and gatherings, but also an 83-acre working farm with a focus on permaculture. Permaculture is the philosophy of creating a space through whole systems thinking, focusing on natural ecosystems that provide regenerative agriculture, rewilding, and resilience. As all alcoholic beverages are essentially agricultural products, the Farm's beverage program features producers who are dedicated to sustainably supporting their lands and communities.



Pricing for beverage packages is an hourly charge per person based on the number of hours your bar is open. Per-bottle ("on-consumption") pricing is available for parties of less than 100, for beer and wine only. Please inquire for more details

Beer & Wine Package

Includes the following options for your guests:

Three Wines: One white, one red, and one rosé.

Three Beers: One ale (Spotted Cow from New Glarus), one lager or pilsner, and one IPA.

Water, sodas, juices, and additional non-alcoholic beverages.

\$15 FOR 2 HOURS OF SERVICE | \$20 FOR 4 HOURS | \$25 FOR 6 HOURS

Open Bar Package

Includes the following options for your guests:

Everything offered in the Beer & Wine Package above.

A selection of Midwest-distilled spirits and liquors.

Fever-Tree Ginger Ale, Tonic Water, Soda Water + cocktail garnishes.

\$18 FOR 2 HOURS OF SERVICE | \$24 FOR 4 HOURS | \$30 FOR 6 HOURS

Premium Open Bar Package

Includes the following options for your guests:

Everything offered in the Beer & Wine Package and Open Bar Package above. Four elevated wine selections: White, red, and rosé + sparkling wine or an additional white or red selection.

One Four Winds Farm Signature Cocktail: Select in advance from a variety of classic and modern cocktails.

\$22 FOR 2 HOURS OF SERVICE | \$30 FOR 4 HOURS | \$38 FOR 6 HOURS



Non-Alcoholic Drinks

For every guest not of legal drinking age or non-drinking adults.

\$5 PER PERSON FOR DURATION OF EVENT

Champagne Toast

Every guest will receive a 3 oz pour (approximately ½ glass) of sparkling wine.

\$5 PER PERSON FOR HOUSE SELECTION | \$6 (AND UP) FOR PREMIUM SELECTION

Custom Four Winds Farm Beverage Experiences

Please inquire with Four Winds Farm staff about creating customized experiences for your event.

A few examples are given below:

WHISKEY BY THE FIRE

Available seasonally, roughly May-October, enjoy a round of Scotch whiskey or Bourbon around the firepit during your event. Serve the spirit of your choosing alongside a tray of ingredients to make your own s'mores to create a memorable late-evening break from the dance floor.

TASTING EXPERIENCES

Four Winds Farm can arrange tastings and classes with our in-house sommelier for parties of up to 20 people. This is a great way to entertain visiting guests, bridal parties, or groom's parties in the days leading up to your wedding or large event. Explore the beverage of your choice - local beer, French rosé, Scotch whiskey, Italian red wines, or many others - in a fun, interactive setting.

CUSTOM COCKTAIL DEVELOPMENT

We will connect you with our consulting bartender to develop a unique creation for your event. Draw on their 20+ years of experience in the best bars of New York City to craft a cocktail reflecting your tastes and experiences as a couple. The resulting recipe can then be served at your event.

SOMMELIER-SELECTED BOTTLES

Four Winds Farm has access to some of the finest wines and beverages from around the world. We love to work with you to elevate your beverage offerings for your large party or create memorable moments for smaller groups. Are you dreaming of the finest Barolo and Napa Cabernet served during dinner? Would you like a bottle of vintage champagne for the couple to enjoy together after their wedding ceremony? Do you need some bottles of Belgian beer available for your set-up crew? We look forward to working within your budget to offer the best beverage experience possible.



Alcohol Policies

Pricing for alcoholic beverage packages is per person per hour, based on the number of drinking adults attending your event. Per-bottle ("on-consumption") pricing is available for parties of less than 100, for beer and wine only. Please inquire for more details. A minimum beverage order may apply.

You are responsible for the conduct and actions of your guests during their time on the farm. Bartenders will require ID checks for any guest appearing under 35 years old. 21 is the minimum age for alcohol consumption at Four Winds Farms, without exception.

All drinks must be poured by bartenders or event staff. No self service is allowed.

No outside alcohol is permitted anywhere on the Four Winds Farm property. All alcohol for your event must be purchased from Four Winds Farm and sourced through a licensed Wisconsin distributor.

A final guest count is required two weeks before your event.

A staffing fee will be applied for bar service.

Any violation of these policies may result in the immediate termination of your event.



