



ALBURY

ORGANIC VINEYARD

Private Dining at Albury Vineyard

FAQs

Q: When can we visit?

A: Our private dining experiences are available all year round, and we have seating areas on our vineyard patio, inside our visitors' barn, and even in the middle of the vineyard, surrounded by vines! So we can offer a variety of options to suit your occasion whatever the time of year or weather conditions.

Book an evening dining experience, or daytime weekday gathering to enjoy exclusive use of our beautiful vineyard, patio and barn. We are usually open to general visitors for tours and tastings at weekends but this doesn't necessarily mean we can't accommodate your booking if it's a Saturday or Sunday lunchtime you're after – contact us with your requirements and we will do our best to find some options for you.

Please note that we usually harvest the grapes in October so this can be a tricky time for us to plan private events.

Q: How does the pricing work and what's included?

A: Let us look after the drinks and food, all wrapped up in a beautiful Surrey Hills setting. Depending on the size of your party, and when you would like to visit, we can offer menus with wine included or the option of a wine bar for the evening. You'll enjoy exclusive use of the vineyard, one of Surrey's most picturesque and unique dining locations and our prices will reflect this special opportunity. If you have a specific budget, let us know!

Q: We are a group of less than 12 people, can we still enjoy private dining at the vineyard?

Yes - although our chefs and caterers usually recommend minimum and maximum numbers, anything is possible! Please contact us with your requirements and we will be happy to send you a bespoke quote.

Q: Do you serve other drinks, or can we bring our own?

A: We are proud of our vineyard and wines, and our private dining experiences are aimed at wine lovers like us! We are known for our award-winning sparkling and still rosé wines, and have a couple

of great cocktail recipes up our sleeve featuring special releases including our English vermouth and grappa. Whilst we are happy to find you an English red from another local vineyard, we don't tend to serve other alcohol or allow vineyard guests to bring their own drinks.

Q: What if there are non-drinkers in our group?

A: We have soft drinks available for non-drinkers and drivers.

Q: Can you accommodate allergies and dietary requirements?

A: Yes, most our chefs and caterers are able to cater for dietary requirements and allergies if they know about them in advance.

Q: We would like to celebrate a family gathering – are children allowed?

A: Yes, well behaved children are welcome.

Q: What about dogs?

A: Well behaved dogs on leads are welcome in the outside areas of the vineyard, although all of our chefs take health and safety considerations when preparing food very seriously so, please let us know if you need to bring your dog to the vineyard so we can run it by them beforehand.

Q: What happens if it rains?

A: Our private dining experiences can take place come rain or shine! And we are in England... We have gazebos to provide shelter on the patio and in the vineyard, and a visitors' barn that can seat up to 34 people if the weather is truly awful.

Q: Can we also enjoy a tour of the vineyard, or wine tasting experience?

A: Yes! A tour of the vineyard or wine tasting with our friendly vineyard staff can be organised subject to availability as part of your experience. There will be a small additional fee, depending on your requirements.