



PRIVATE DINING GUIDE

# THE RESTAURANT

AT DeLILLE CELLARS

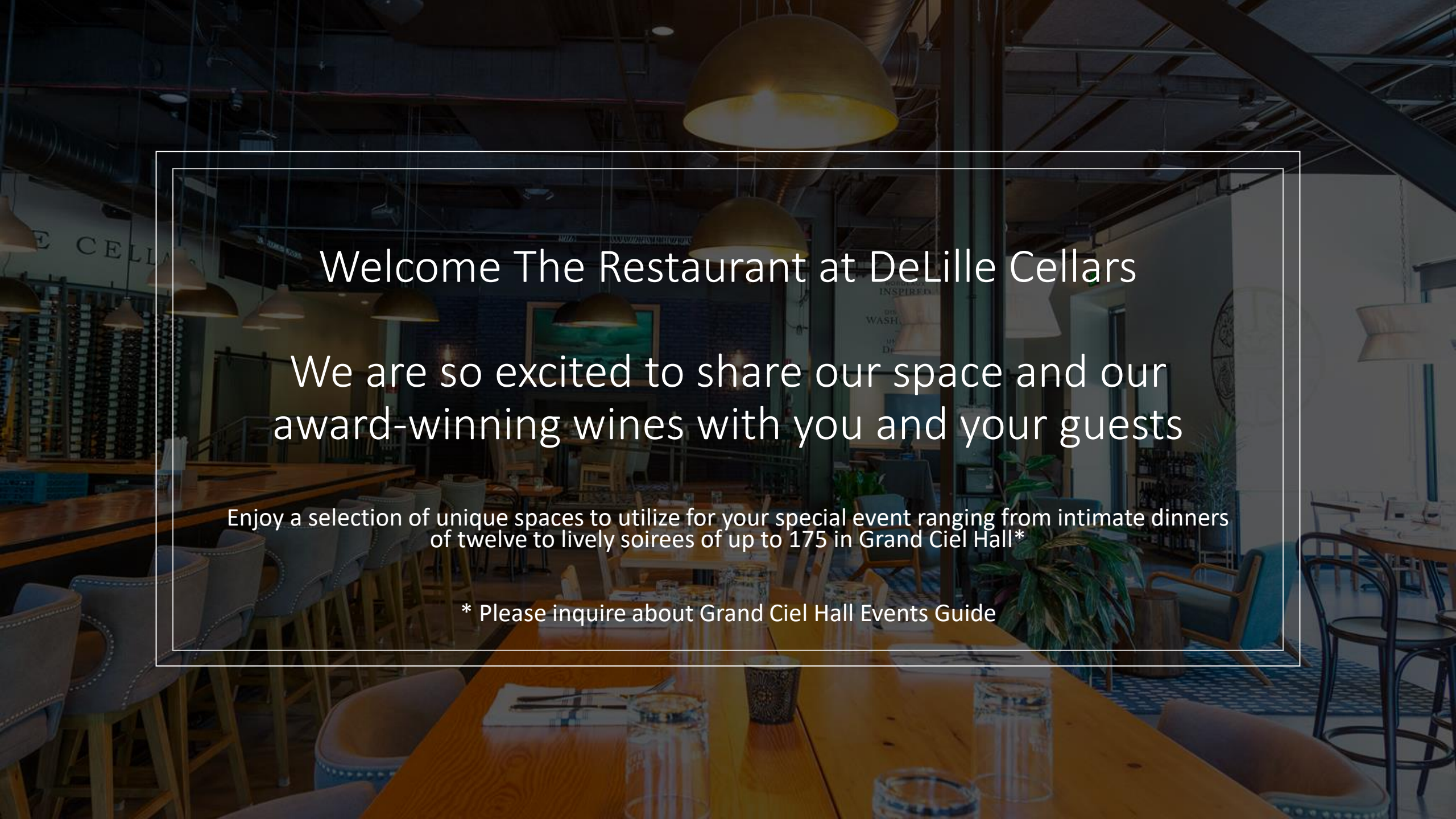
# CONTENTS

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- Venue Rental Introduction: Page 3
  - Hours of Operation: Page 4
  - Private Dining Options: Page 5-13
- 





The background image shows a modern restaurant interior. On the left, there is a long wooden bar with several high-top stools. In the center and right, there are dining tables with chairs. The ceiling features exposed pipes and several large, dome-shaped pendant lights. The overall atmosphere is contemporary and industrial.

# Welcome The Restaurant at DeLille Cellars

We are so excited to share our space and our award-winning wines with you and your guests

Enjoy a selection of unique spaces to utilize for your special event ranging from intimate dinners of twelve to lively soirees of up to 175 in Grand Ciel Hall\*

\* Please inquire about Grand Ciel Hall Events Guide



# Hours and Availability

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## Private Dining

- **Monday:** Closed
- **Tuesday:** Closed
- **Wednesday:** 11:30am-9pm
- **Thursday:** 11:30am-9pm
- **Friday:** 11:30am-9pm
- **Saturday:** 11am-9pm
- **Sunday:** 11am-8pm

## Grand Ciel Hall

- **Monday:** Please Inquire
- **Tuesday:** Please Inquire
- **Wednesday:** 9am-10pm
- **Thursday:** 9am-10pm
- **Friday:** 9am-10pm
- **Saturday:** 9am-10pm
- **Sunday:** 9am-10pm

December dining may be subject to specified seating times.

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# The ALCHEMY Room

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Capacity – 25

Availability – Wednesday-Sunday PM





### Room Fee

Lunch Weekday | \$150

Lunch Weekend | \$250

Dinner | \$450

### Food & Beverage Minimum

Lunch Weekday | \$600

Lunch Weekend | \$900

Dinner | \$1,800

A 20% gratuity is automatically applied to all private dining bills

Room Fee is due at time of booking and can be refunded up to 7 days prior to event date

Host will receive one final bill. We cannot offer split checks for large parties at this time

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**Located just behind the stunning wine wall, the Alchemy Room not only offers views of the entire Restaurant while in a private setting, but a behind the scenes look of production.**

**This space accommodates a maximum of 25 guests and is the ideal location for corporate dinners, intimate family occasions and small celebrations.**







# The D2 Room

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Capacity – 18

Availability – Wednesday-Sunday PM







### Room Fee

Lunch | \$150

Dinner | \$350

### Food & Beverage Minimum

Lunch | \$600

Dinner | \$1,500

A 20% gratuity is automatically applied to all private dining bills

Room Fee is due at time of booking and can be refunded up to 7 days prior to event date

Host will receive one final bill. We cannot offer split checks for large parties at this time

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**Located at the front of the Restaurant with wonderful natural lighting illuminating the space, the D2 Room is the perfect location for an intimate gathering. Dining experiences are available for small corporate groups or celebratory occasions with your closest group of friends and family.**

**This space accommodates a maximum of 16 guests and is the ideal location for corporate dinners, intimate family occasions and small celebrations.**







# The Platform

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Capacity – 24

Availability – Wednesday-Sunday PM





### Room Fee

Lunch | \$150

Dinner | \$350

### Food & Beverage Minimum

Lunch | \$600

Dinner | \$1,500

A 20% gratuity is automatically applied to all private dining bills

Room Fee is due at time of booking and can be refunded up to 7 days prior to event date

Host will receive one final bill. We cannot offer split checks for large parties at this time

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**Located in the center of the Restaurant, The Platform is a great multi-purpose space for either seated dinners or cocktail receptions.**

**This space accommodates a maximum of 24 guests and is the ideal location for corporate dinners, intimate family occasions and small celebrations.**







# The Deck

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Capacity – 20

Availability – Wednesday-Sunday PM\*

\*Seasonal & Weather Dependent







# Full Buyout

Capacity – 60 to 250 (depending on event style and time of year)

Availability – Please inquire

Pricing – Please inquire





### Room Fee

Lunch Weekend | \$300

Dinner | \$500

### Food & Beverage Minimum

Lunch Weekend | \$900

Dinner | \$1,800

A 20% gratuity is automatically applied to all private dining bills

Room Fee is due at time of booking and can be refunded up to 7 days prior to event date

Host will receive one final bill. We cannot offer split checks for large parties at this time

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Located in our seasonal outdoor space, The Deck offers an outdoor dining option for guests to enjoy when weather permits. This space offers options for seated dinners or cocktail style parties and includes a vintage bar for easy service.

This space accommodates a maximum of 22 guests and is the ideal location for outdoor dining experiences.

Please note that this space is available weather permitting.





## WORLD CLASS WINES AND LOCAL BREWS

Explore outside of the DeLille line up  
or compare!

Comparative selections are available  
to sample both DeLille favorites and  
explore the nuances of similar  
varietals

Rotating local beers, ciders seltzers  
and a limited selection of craft  
cocktails are also available





## CULINARY DELIGHTS

From Fresh hand made pastas to locally sourced produce and meats, our menu blends classic comforts with high end details

A selection of daily specials also available

All private dining includes a 3-course menu with an assorted selection of Starters, Entrees and Dessert





# RECEPTION ADD ONS FOR PRIVATE DINING

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A great way to greet your guests prior to dinner service!

- Artisan Cheese & Charcuterie Board
    - For 10 guests: \$192.00
    - For 20+ guests: \$245.00
  - Roasted Mushroom Toast Platter
    - For 10 guests: \$52.00
    - For 20+ guests: \$91.00
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# STARTERS

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Our 3 course private dining menus come with a selection of our seasonally rotating salads and other daily featured starters for guests to select from.

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# ENTRÉE COURSES

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Entrées will be offered based on our current Restaurant Menu & Weekly Specials Fresh Sheet.

- Individual prices range from \$25-\$45 a plate.
  - Guests will be offered a selection of 5-6 entrées based on current menu availability.
  - With advanced notice our kitchen will be able to make accommodations for dietary needs and restrictions.
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# DESSERTS

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We can offer our full dessert menu to all guests. If a host chooses to provide their own desserts from a licensed bakery, an outside food fee of \$4 per person will be charged.

- This includes cake cutting.
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# WINE FLIGHTS

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- Elevate your dining experience with one of our specially curated wine flights!
  - Select your own flight from available options via our wine list or let one of our wine specialists assist and creating a unique experience.
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# Frequently Asked Questions + Planning Your Event

## Next Steps!

- Ready to start planning your event? Next steps are to schedule a site tour if you have not yet seen our space and get your party formally booked!

## Arrival + Parking Information

- Parking is currently complimentary and is first come, first serve. We do share our lot with 6 other tasting rooms so full buyouts may require valet parking.
- Once arrived, a member of our concierge team will greet your guests and show them to your private space
- The Alchemy Room and D2 Rooms have privacy doors; however, we reserve the right to keep the doors open for service needs.
- Private Rooms are exclusively yours for 3 hour time blocks. During the month of December we have multiple seatings and are unable to extend event times.

## Room Set-Up & Décor

- Your private event space will be set up by our events team prior to the event.
- If the host would like early access to decorate the private space, prior arrangements need to be made with management. Early access is based upon availability, is subject to an additional fee, and is not guaranteed but of course we will do our best to accommodate your needs on event day.
- You are allowed to bring in items to customize your event. Flowers, picture frames, table top décor, party favor gift boxes, etc. are all okay to bring in. **We do not allow glitter, candles, wall décor or tape.**
- If you bring balloons, you must remove them after the event.
- All décor items must be removed after the event by the host or guests. There is an excess cleaning fee of \$50 for all garbage needing to be removed by our staff.

## Do you allow corkage?

- Corkage is available for \$25 per 750ml bottle (two bottle limit) per group for non-DeLille wines. For Larger Formats, please inquire with the Restaurant.
- DeLille Wine Club Members receive **complimentary corkage on DeLille Wines** and a \$10 corkage for non-DeLille wines. This does not waive or change the required Food & Beverage Minimum.





# Frequently Asked Questions + Planning Your Event

## Wine Club Members

- DeLille Wine Club Members can apply their Club discounts to Wine or Beer consumed at their event by the glass or bottle.

## Outside Food

- Outside food is not permitted at this time.

## Cakes

- Cakes for celebratory occasions are allowed if they come from a licensed and credited bakery/caterer. No home-made goodies. **There is a \$4 per person cake cutting fee.** We do not allow outside ice cream but have in house selections available upon request.

## Dietary Needs & Food Allergies

- With enough leeway, our Culinary Team can accommodate most dietary needs, allergies and preferences. Any special requests must be made 7 days in advance.

## Do not hesitate to connect with our Events Team & Private Dining Team with Additional Questions:

- Wendy Waltz **Restaurant Assistant GM** | [wendyw@delillecellars.com](mailto:wendyw@delillecellars.com) or 425-205-2147
- Sarah Kogan **Events Sales Manager** | [sarah@delillecellars.com](mailto:sarah@delillecellars.com) or 425-489-0544 x 1016
- Sarah Sadler **Events Operations Manager** | [ssadler@delillecellars.com](mailto:ssadler@delillecellars.com) or 425-489-0544 x 1010

THE  
**RESTAURANT**  
AT DELILLE CELLARS  
*Chef's Table*

**WELCOME  
LAINE PARTY**

**AMUSE-BOUCHE**  
A CULINARY TREAT FROM OUR CHEFS

**PAIRED WITH**  
DeLille Cellars  
**FORGET-ME-NOT SPARKLING ROSÉ**  
Columbia Valley, WA, NV

**FIRST COURSE**  
**FIRE ROASTED PEACHES & BURRATA**  
Macerated Chilis, Olive Oil Verde,  
Truffle Radish Sprouts, Citrus Caviar

**PAIRED WITH**  
DeLille Cellars,  
**SAGEMOOR VINEYARDS RIESLING**  
White Bluffs, WA, 2022

**SECOND COURSE**  
**PAN SEARED SCALLOP**  
Sweet Corn, Beurre Blanc,  
Crispy Potato, Spicy Aioli

**PAIRED WITH**  
DeLille Cellars, **CHALEUR BLANC**  
Columbia Valley, WA, 2022

**FOURTH COURSE**  
**D2 BRAISED WAGYU SHORT RIB**  
Smoked Blue Cheese Gnocchi,  
Walla Walla Onion Rings,  
King Trumpet Mushroom Confit

**PAIRED WITH**  
DeLille Cellars, **D2**  
Columbia Valley, WA, 2019

**FIFTH COURSE**  
**TABLE-SIDE LE PETIT DOUX  
ZABAGLIONE**  
Balsamic Summer Berries,  
Toasted Almond Crisp

**PAIRED WITH**  
DeLille Cellars, **LE PETIT DOUX**  
Columbia Valley, WA, 2022



The Restaurant at DeLille Cellars  
is a proud recipient of the  
2023 Wine Spectator  
Award of Excellence

*Celebrate*  
**W August**