DeLILLE CELLARS ESTABLISHED 1992

PRIVATE EVENTS GUIDE



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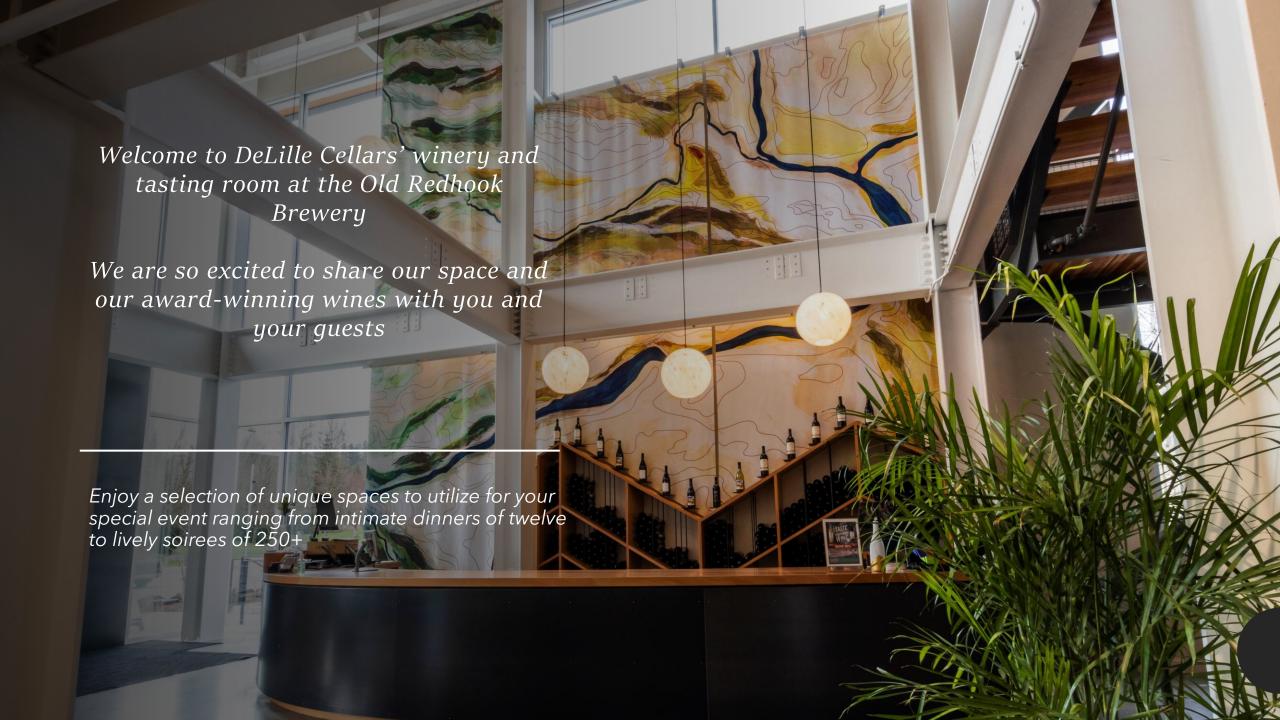
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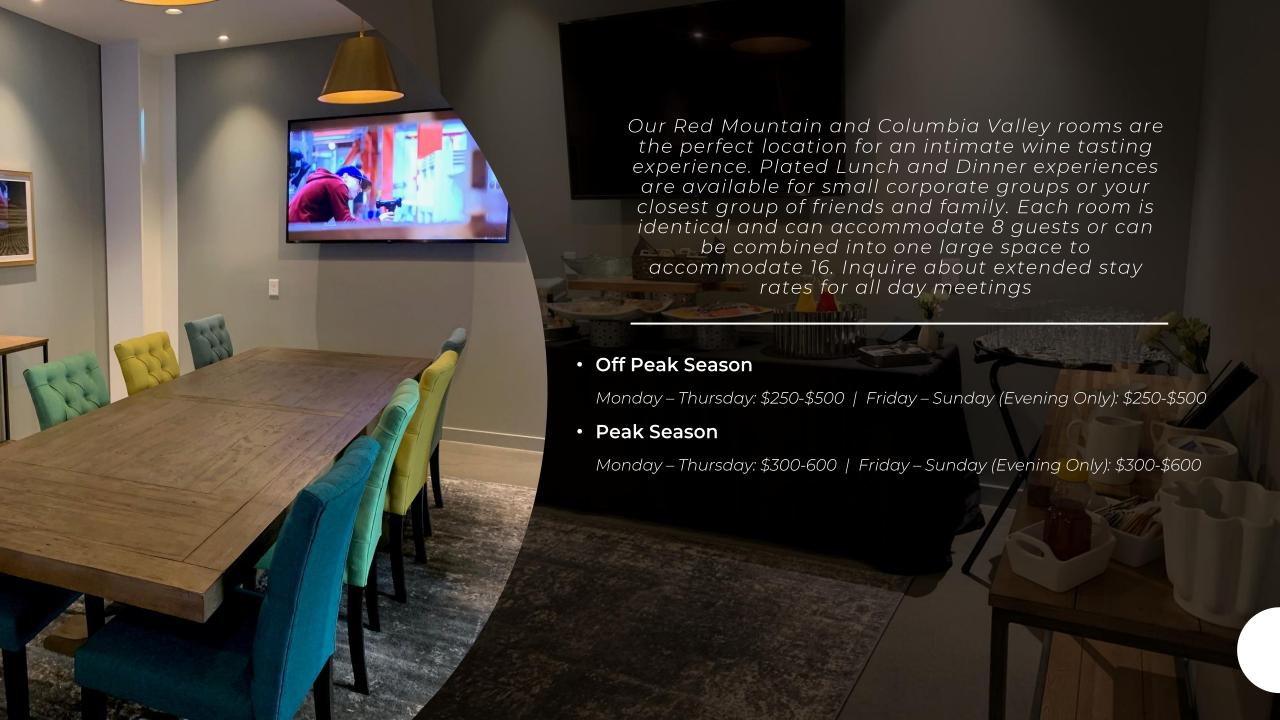










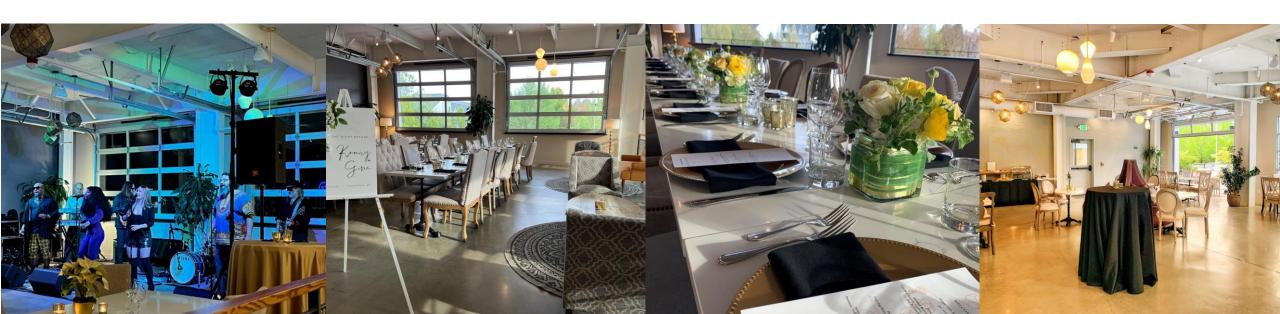




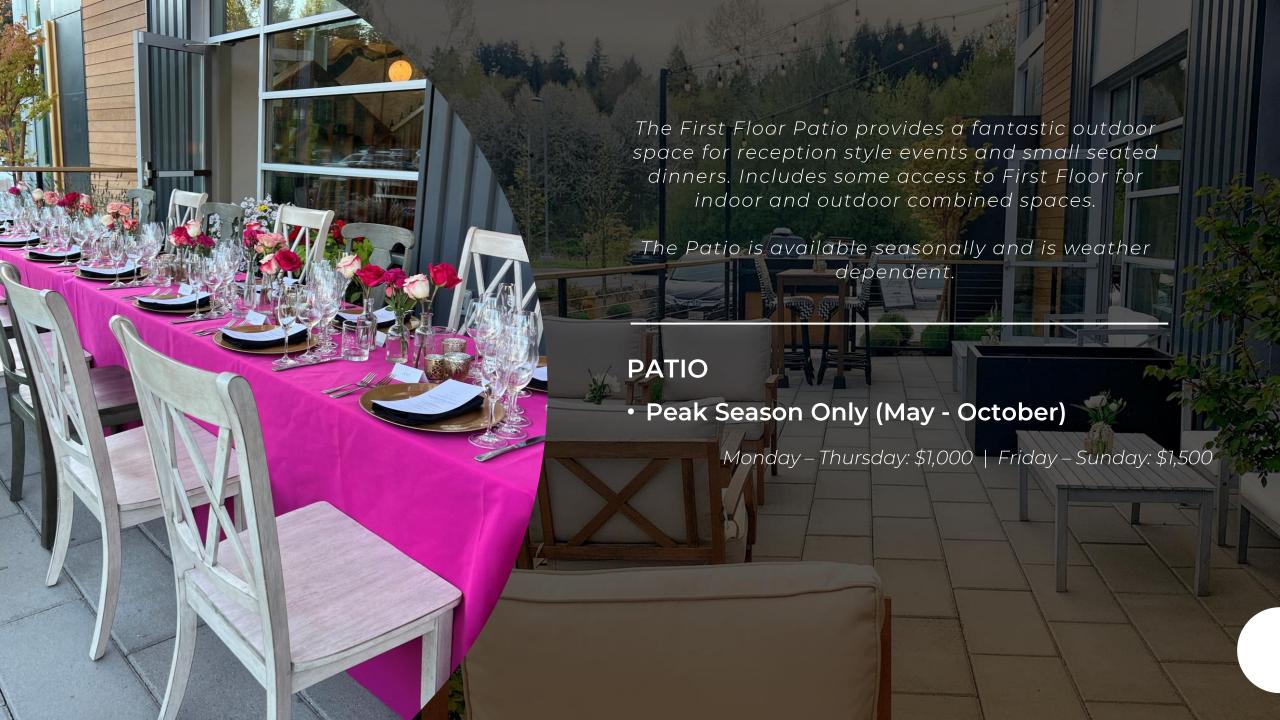




Enjoy a range of set up styles depending on your event





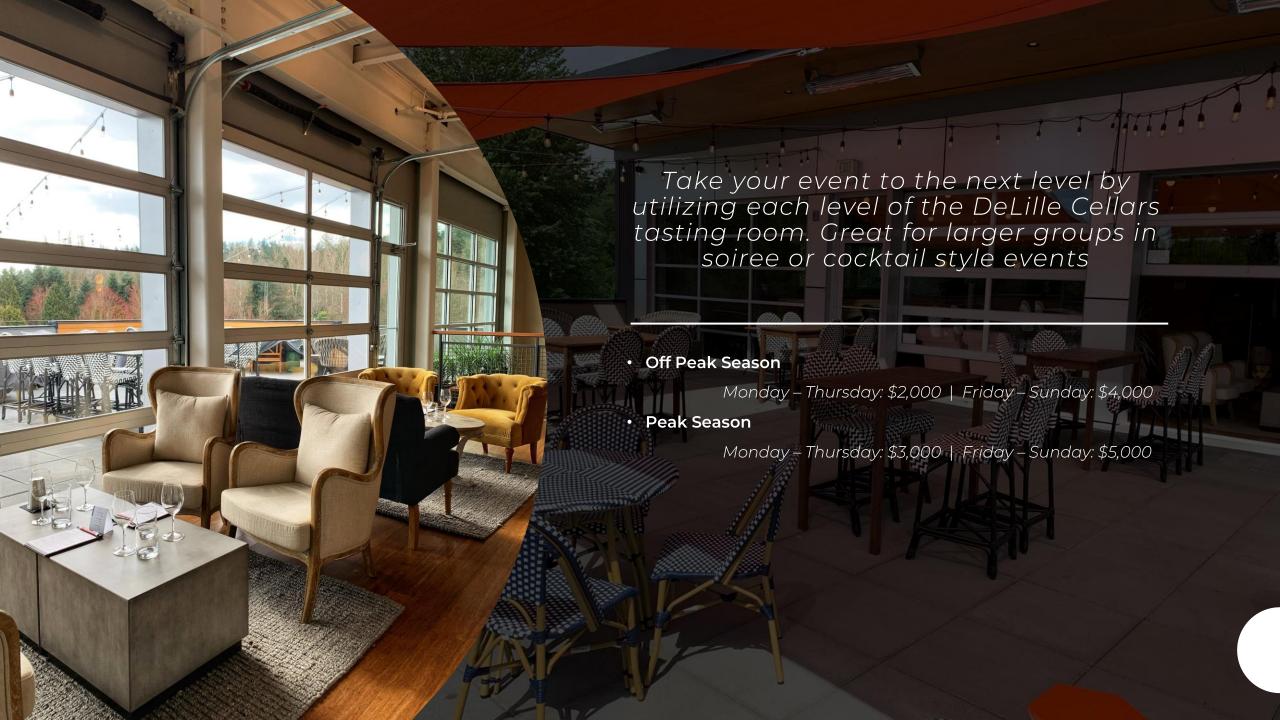






Full Buyout includes all Three Floors of the tasting room Capacity: 200 | May – August 275





Tasting Room Event Rentals

What's included

- All existing French style café tables and chairs
- 6' Banquet Tables and 32" Cocktail tables
- Black Buffet & Cocktail Table Linens
- Soft Seating and Lounge Furniture throughout
- Gas Fireplace and Firepits on Third Floor (weather permitting)
- Access to Assorted DeLille Gold Votives

Rentals

Standard table settings are available with your rental through A Platinum Event Catering up to 49 guests. For parties over 50, rental fees may be required. Elevated table settings and linens are available through CORT Event Rental.





Catering

All food and service is provided by our exclusive partner Executive Chef Michael C. Toni and his team at A Platinum Event Catering. With an array of different event styles to suit individual needs, our professional event team will work with you to create that unique and memorable experience. From spectacular hors d'oeuvres and lavish stationed platters to elaborate multi-coursed plated experiences, we can accommodate a plethora of menus for each desired event.*

Food Minimum

All events are subject to a \$1,000 Food Minimum.

*Catering Estimates received will outline, food, beverage, labor charges which may or may not include (Event Leads, Chefs, Assistant Chefs, Servers and Bartenders) and rentals. All subject to 22% Administrative Service Fee and Washington State sales tax.

For the health and safety of our guests, our policy states that any remaining food items cannot be removed from the premises



Wine

DeLille Wines are available by the bottle for all types of events including our plated experiences. DeLille Cellars features wines produced exclusively from DeLille Cellars, outside beverage is not permitted. We do not serve spirits on premises however a selection of Redhook beers and rotating local cider are available.

Beverage Minimum

DeLille Cellars requires a Beverage Minimum of 1 case of wine for every 25 guests. Any wines purchased that are not consumed during the event will be packed and sent home with Client. No refund will be issued for unconsumed wines from original beverage minimum.

Certain wines/vintages/formats are subject to availability, seasonality and Club Member status* *special pricing available for Wine Club members

Additional Guidelines

Booking

• Events must be booked a minimum of 2 weeks prior to the desired event date. Events booking less than 2 weeks are case by case.

Holding Dates

 Event dates will not be held upon initial inquiry. Event dates will only be held for 14 days after receiving an event estimate and will not be confirmed until a contract has been signed and a deposit has been received.

AV

• DeLille is equipped with an in-house sound system with music access for your event. Wall-mounted flat screen TVs are available in our smaller private rooms or Library and can be linked to most personal laptops. Other A/V needs can be outsourced for an additional charge.

Payment

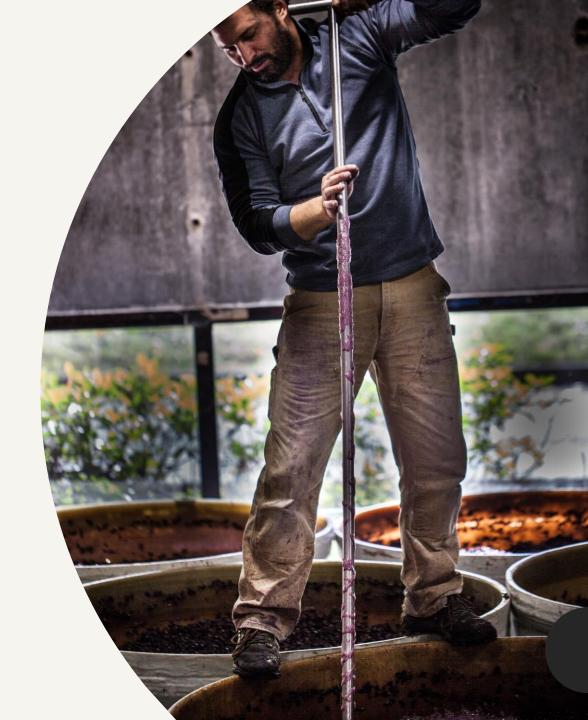
• See our Events Contract for Payment Policy.

ADA Access

• Our rooftop deck is only accessible via our main staircase. Elevator access is available up to the 2nd floor.

Parking

• Complimentary parking is available outside of the tasting room. For elevated service, valet and parking service with Butler is available for an additional charge.



Frequently Asked Questions

What is the next step?

Ready to start planning your event? Next steps are to schedule a site tour and to put together a catering estimate which will break down all the food, beverage and labor costs for your event.

Why am I being charged for Event Support Staff?

The Washington State Liquor and Cannabis Board requires that there be a winery representative on site for the duration of your event for liability and safety. This staff member also assists with the prep, service, and breakdown of each event.

Do you do host weddings?

We do not plan on hosting weddings here at DeLille Cellars, but we are a fantastic option for Rehearsal Dinner! We have information for couples looking to plan their nuptials in the Woodinville area and are happy to share.

Can I host a large group during daytime hours in your space?

We love entertaining groups in our space; however, our daytime group bookings are limited to our Vineyard Rooms and Library during normal tasting room hours. This is to ensure that all guests are receiving an equal, memorable experience.

Can I bring in my own food?

Outside food is not permitted at the DeLille Cellars tasting room. We have a plethora of different food options available for all guest experiences including cheese and charcuterie plates to enhance your tasting, a food and wine pairing experience available on specified days and of course world-class selections from Executive Chef Michael C. Toni for private events. We do allow outside desserts as long as they are procured from a licensed bakery or caterer.

We love the rooftop patio! Can we host our event in that space?

We love our rooftop too! However, the 3rd floor of our tasting room is only accessible via our main staircase. The rooftop is best booked in combination with other floors of the space or in the event of a full venue buyout.

Do you have additional questions?

Do not hesitate to connect with our Events Team

Sarah Kogan Events Sales Manager | <u>sarah@delillecellars.com</u> or 425-489-0544 x 1016 **Sarah Sadler** Events Operations Manager | ssadler@delillecellars.com or 425-489-0544 x 1010

