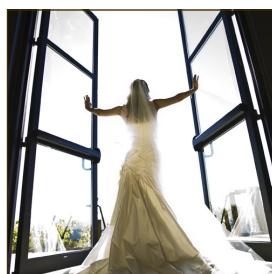


# *Spectacular by Nature*

## Cave B Inn & Spa Weddings



Cave B Inn & Spa  
344 Silica Road NW  
Quincy, Washington 98848  
509.785.2283  
cavebinn.com

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## *Weddings at Cave B Inn & Spa*

Cave B Inn & Spa combines dramatic Columbia River Gorge views with the sophistication of a vineyard setting. Offering over 4,800 square feet of space, the largest of which accommodates up to 200 guests, and 55 guestrooms including private Cliffhouses, dramatic Cavern Rooms, luxurious Inn Suites, and the eco-conscious and rustic Desert Yurts of Cave B Inn.

Complete wedding packages are offered year round with distinctive venues showcasing unique architecture and the natural beauty of the Gorge. Whether you envision an intimate gathering or a grand event, the setting created by our natural landscape leaves lasting memories of your special day.

Our attentive staff and professional team are dedicated to bringing your dream wedding to life.

## *Ceremonies & Receptions Locations*

Cave B Inn & Spa offers several indoor and outdoor venues for your special day, including:

The **Piazza**, surrounded by a grapevine trellis, is a true wine country backdrop that accommodates ceremonies and receptions up to 180 guests.

The **Estate Room**, located adjacent to the Piazza, has soaring twenty foot ceilings and 180 degrees of windows and balcony with panoramic views overlooking the lush vineyards and the Columbia River Gorge. The Estate Room can host a reception and dinner up to 180 guests. The combination of a Piazza ceremony and Estate Room reception is a popular arrangement.

The **Cavern Theater** offers a dramatic setting for your ceremony, accommodating up to 180 guests. This rooftop location, 900 feet above the Columbia River, offers far-reaching river gorge views. Nature's artistry, stunning sunsets, and your personal wedding touches create memorable wedding ceremonies. Available seasonally for an additional fee of \$1,000.

The **Winery Pond** is a perfect location for more intimate ceremonies, offering a tranquil setting for 20 to 50 guests with willow trees and picturesque views looking up the Columbia River Gorge. And, The Winery Cellar provides a nighttime cave setting or up to 40 people after 7pm in the evening. Available seasonally. Additional fees apply.

The **Cordon Room** is an ideal location for smaller affairs of up to 35 guests and is located on the second floor of the Inn. It offers a warm and inviting atmosphere that is also perfect for a rehearsal dinner or post-wedding brunch.



Cavern Theatre



Cordon Room



Piazza

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The **Petite Cordon** room is located on the first floor of the Inn, just off the lobby, and is often used for intimate gatherings of very small groups up to 20 persons before, during, or after the wedding.

The **Poolside** location provides a relaxing setting for cocktails and rehearsal dinners, with its dramatic waterfall, running rock-lined stream, and natural basalt stone patio.

## Wedding Packages

Cave B Inn & Spa offers complete wedding and commitment ceremony packages year round. All wedding packages include:

- Reception facility for up to six hours
- Complimentary bride and groom get ready rooms (based on availability)
- Customized room set-up for ceremony and reception, including: buffet and beverage stations, wooden folding chairs, 60" round tables, sweetheart table and cake table
- One hour hors d'oeuvres reception and customized menu
- Pre-wedding walk thru (based on availability)
- Tables for guest book and gifts
- Table or wine barrel for unity ceremony
- Arch for the altar
- White linens and full tableware
- Dance floor
- Coat rack
- Cake cutting services

## Vintage Package

Minimum capacity of 20 guests, maximum capacity of 79 guests. Vintage packages will be confirmed nine months or less in advance of the event.

	Food Minimum (Excludes Beverages)	Ceremony & Reception Site Fee
<b>October - June</b>		
Friday/Sunday	Starting at \$62 per guest	\$1,500
Saturday	Starting at \$62 per guest	\$2,500
<b>July - September</b>		
Friday/Sunday	Starting at \$62 per guest	\$3,000

*Cavern Theater ceremonies may be arranged on the above days for an additional \$1,000; fee is waived with a property buyout.*

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## Reserve Package

Minimum capacity of 80 guests, maximum capacity of 200 guests. Reserve packages can be confirmed at any time and require a minimum of 30 rooms for one night.

	Food Minimum (Excludes Beverages)	Ceremony & Reception Site Fee
<b>October - June</b>		
Friday/Sunday	Starting at \$62 per guest	\$1,500
Saturday	Starting at \$62 per guest	\$2,000
<b>July - September</b>		
Friday/Sunday	Starting at \$62 per guest	\$3,000
Saturday	Starting at \$62 per guest	\$4,500

*Cavern Theater ceremonies may be arranged on the above days for an additional \$1,000; fee is waived with a property buyout.*

*Cavern Theater ceremonies may be arranged on the above days for an additional \$500; fee is waived with a property buyout.*



## Elopement Package

Elopement packages are available Monday through Thursday year-round. Our expert staff will work with you to make your special day the intimate celebration you've dreamed of.

Food Minimum (Excludes Beverages)		Ceremony & Reception Site Fee
Year Round		
Monday - Thursday	Starting at \$62 per guest	\$1,000

## Wedding Menus

Our culinary team will prepare a creatively-inspired menu for you and your guests featuring house-made pastas, organic meats, artisanal cheeses, and herbs, fruits and vegetables from our Chef's Garden and orchards. We've prepared family style, plated and buffet packages for you to choose from. All menu packages include:

- One hour hors d'oeuvres reception for all menu packages, including family style, plated dinner and buffet
- Fresh Baked Breads, Butter and Maldon Salt
- Beverage Station with Estate Cherry Lemonade, Iced Tea, Herbed Waters
- Coffee service after dinner

## Passed Hors d'oeuvres

Select four items to be served during your hors d'oeuvres reception. Available for all menu types.

Togarashi Seared Tuna on Rice Cake with Wasabi Peas  
Porcini Seared Scallop, Belgian Endive, White Truffle Aioli  
Crispy Fried Pork Belly, Estate Apple Butter, Pickled Garlic  
Grilled Prawns on Focaccia with Chimichurri  
Soft Boiled Farm Eggs, Garlic Anchovy Aioli, Pancetta Chip  
Duck Wonton with Caramel Soy  
Brie, Estate Fruit Bouchée Shells

Buttered Baguette with House Ricotta and Estate Fruit Preserves  
Seared Beef Tenderloin Truffled Bread Pudding, Tomato Jam  
Braised Beef, Chicken Fried, Rhubarb Compote  
Pickled Toy Box Melon Skewers  
Chevre Stuffed Kumquats on Pound Cake Buttons  
Classic Bruschetta, Marinated Tomatoes, Olive Tapenade

## Family Style

\$82 per guest, 25 person minimum

## Leafy Greens

select one

Wild Green Salad Accessorized with the Best of the Season  
Baby Lettuce, Chick Peas, Feta, White Balsamic Vinaigrette  
Classic Caesar with Shaved Parm, Focaccia Croutons  
Spinach and Frisée with Farm Egg, House Bacon, Tarragon Buttermilk Dressing  
Spinach and Frisée with Strawberries, Almonds, Chevre, Late Harvest Vinaigrette



## Composed Salad

*select one*

Roasted Potatoes, Smoked Salmon, Lemon and Dill Vinaigrette  
Roasted Beets with Ricotta, Citrus, Cress, and Agramatto  
Radicchio, Arugula, Torn Mozzarella and, Pomegranate  
Roasted Garden Vegetables and Farro Tossed with Herb Vinaigrette  
Seasonally Inspired Watermelon Salad

## Pasta

*select one*

House Made Gnocchi, Arugula, White Truffle Cream  
Pappardelle with Braised Beef and Broccoli Rabe  
Orecchiette, Glazed Carrots, Pesto, Pine Nuts  
Seasonal Agnolatti with Braised Greens

## Protein

*select two*

### Seafood

Wild Pacific Salmon – Grilled, Shaved Radish Salad, Carrot Vinaigrette, Sauce Mole  
Alaskan Halibut – Pan Seared, Smoked Tomato Butter, Fried Leeks, Fingerlings, Roasted Fennel  
Alaskan Weathervane Scallops – Apple, Parsnip, Arugula, Pickled Onions  
Steelhead – With Lemons, Capers, Lardons, Beurre Blanc served over Farro

### Beef

Braised Short Rib, Cheesy Grits, Spicy Cress  
New York Striploin – Carved Double R Ranch Striploin, Spaghetti Squash, Blue Cheese  
Double R Ranch Beef Tenderloin, Sun Chokes, Kale, Wild Mushroom Ragu

### Pork & Poultry

Pan Seared Free-Range Chicken Breast, Seasonally Inspired Accoutrements, Natural Jus  
Cider Brined, Smoked, and Roasted Porkloin, Caramelized Root Vegetables, Grain Mustard  
Duck Confit and Seared Duck Breast, Bistro Frisee, Cherry Glace

## Plated Dinners

### Salad & Soup

*select one*

Strawberry, Spinach, Arugula, Blue Cheese, Clover Vinaigrette  
Wild Greens and Chef's Garden Accoutrements with Ver jus Vinaigrette  
Classic Caesar with Brioche Croutons and Fried Capers  
Caprese Salad (seasonal)  
Roasted Beet in Seasonally Inspired Form  
Sweet Corn Bisque with Vanilla Pablano Crème  
Smoked Tomato with Chive Oil, Sourdough Crouton  
Creamy Sweet Onion, Herb Pesto, Parmesan  
Roasted Yam and Coconut Soup, Panang Curry

### Entrées

*select two*

Wild Pacific Salmon on Fingerling Potatoes, House Bacon, Majool Dates, Fennel, Spicy Water Cress \$72  
Sage Roasted Chicken Breast with Pan Jus, Apple Parsnip Puree, Braised Greens, and Baby Carrots \$62  
Herb Cast Prime Rib on Roasted Heirloom Potato Medley with Seasonal Baby Vegetables \$82  
Grilled Beef Tenderloin, Yukon Puree, Seasonal Vegetables, Sauce Bordelaise \$82  
Braised Beef Short Ribs, White Cheddar Grits, Baby Vegetables, Ancho Jus \$72

## Buffet Packages

### The Cave Buffet

\$82 per guest, 25 person minimum

Leafy Green Butter Lettuce with Avocado and Tomato, Clover Citrus Vinaigrette  
Grilled Calamari Salad with Cucumber Shaved Fennel, Sweet Onion and Citrus  
Celeriac, Estate Apple Slaw, Grain Mustard, Fine Herbs  
Poached Prawn Citrus Cocktail  
Roasted Salmon Fillet with Smoked Tomatoes and Pesto  
Steamed Corn, Potatoes, Onions, Leeks and Root Vegetables  
Cherry Stone Clams and Chorizo, Tomatoes, Fennel, Cilantro and, Sourdough  
Sea Salt and Tellicherry Cast Prime Rib, Pan Jus and Crème Friache Horseradish



### **Desert Buffet**

\$72 per guest, 25 person minimum

Baby Lettuces with Apple, Chevre and Pine nuts, Estate Apple Cider Vinaigrette  
Vegetable Ensemble of Roasted Steamed and Grilled Seasonal Offerings  
Fingerling Potato Salad with, Pickled Onion, Creamy Grainy Mustard  
Ricotta Gnocchi, Arugula, Parma Ham, Brown Butter Cream  
Grilled New York Striploin on Roasted Heirloom Potatoes, Black Truffle Glace  
Halibut, House Bacon, Northern Beans, Kale, Meyer Lemon

### **Vineyard Buffet**

\$62 per guest, 25 person minimum

Wild Summer Salad, Appropriate Vinaigrette  
Panzanella of Toasted Brioche, Avocado, Grape Tomato, Sweet Corn, White Balsamic Vinaigrette  
Grilled Garden Vegetable Platter  
Caprese, Marinated Mozzarella, Tomatoes, Basil, Cucumber, Kalamatas  
Pan Seared Chicken Breast, Sunchoke, Oven Dried Tomatoes and Farrow  
Grilled Flank Steak, Sautéed Greens, Mustard Seed Onions and Ancho Demi

## *Wedding Policies*

## *Food & Beverages*

All food and beverage, with the exception of the wedding cake, must be provided by the inn. A customary taxable 20% service charge and Washington State sales tax will be added to the final balance for all food and beverage. Food prices are based on a minimum number of guests and food minimums range from \$62 to \$99 per guest depending on day and season, excluding alcoholic beverages as well as tax and service charge. Menu tastings can be arranged through your Catering Manager.

Cave B Inn & Spa offers a tasteful and diverse selection of Cave B Estate wines from our cellar, as well as liquors and beer for your reception. All beverages are charged on a per-consumption basis. An average bar estimate is \$21 to \$35 per guest, depending upon the selection of beverages served. To complement the bar service, your package includes a selection of non-alcoholic beverages such as lemonade or iced tea.



## *Decorations*

Flowers, cakes and large rental items may be delivered to the Inn only on the morning of your function. Smaller items such as place cards and favors (no glitter or confetti, please) may be brought to your Sales/Catering Manager in advance at an agreed upon time. Provided these items are table-ready, our staff will be happy to assist in their placement. You are welcome to decorate the trellis as you would like, without the use of nails or staples. Votive type candles may be used in all indoor venues. All decorations and personal items must be removed immediately the following day of your event by no later than 10am. We ask that you do a careful 'sweep' to ensure you have collected all of your belongings, as we cannot be responsible for any items left behind.

## *Set Up*

We offer two hours of staffed setup time prior to all events. In consideration of guests in sleeping rooms, setup for afternoon events in the Piazza or Cavern Theater may not begin until after 1pm. Our staff will be onsite to set up for your event two hours prior to event time.

## *Photographs*

Photographs may be taken in any of the outside public areas at any time, with exception of the wine production facilities. Please ask your Sales/Catering Manager for advice on the many diverse and beautiful photographic opportunities. You are welcome to begin photographs on property three hours prior to your event. The hotel lobby and fireplace may be used for uncomplicated shots only.

## *Music*

We welcome bands and DJ background music until 9pm in the Piazza, unless all Desert Yurts are rented by the wedding party and then the celebration may continue until 11pm, if you wish to continue the celebration additional fees will be applied, please your Sales/Catering Manager for assistance. We allow DJs or live music in the Estate Room until 11pm, with the option to extend the celebration. In consideration of Inn guests, all music will be controlled at the discretion of Inn management.

## *Guestrooms*

Cave B Inn & Spa will provide discounted rates for up to 30 rooms and 25 Desert Yurts (during the Desert Yurts' open season of April-October) for your wedding guests. Our sales manager can review rates related to your wedding date.

Reservations can be arranged on-line, or by rooming list and will be subject to availability of room types. One night's room and tax will be charged to the individual at the time of making the reservation. Unclaimed rooms will be returned to general availability 45 days prior to the wedding. Standard one week cancellation policies charges apply.

A rooming list may be prepared and submitted not less than 45 days prior to your wedding. Specific room types can be assigned to your guest list. Rooms cannot be cancelled after the 45 day cut off date. This method ensures that your closest wedding party or family members get the best accommodations. Buy out considerations are negotiated on a case by case basis. Your sales manager will be happy to discuss rates and details of a "buy out."





## *Reservation & Site Fees*

Site use fees are based on a six hour duration for ceremony and reception, not including set up or tear down time. Extended hours are charged at a rate of \$850 per hour. In consideration of Inn and Desert Yurt guests, all events must conclude by 11pm, unless all Desert Yurts are rented by the wedding party and then the celebration may continue.

In order to reserve your event date, your non-refundable reservation fee and a credit card number must be on file. Your credit card will be held on file for any additional balance at the conclusion of the event. The site fee will be applied to your final invoice. Payment of the total estimated bill is due 10 days prior to your event. In the case of overpayment, a refund will be sent to you promptly.

## *Parking*

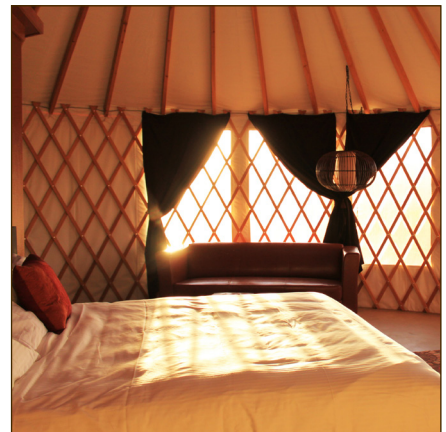
There will be a "Wedding Guest Parking" sign posted at the property entrance, directing your guests to the self-parking areas. Shuttle transportation can be arranged to your wedding site and for return to the parking areas at the conclusion of the event for an additional fee. Private valet parking for a limited number of special guests can be arranged for an additional fee.



Cavern Room



Cliffhouse



Chiwana Village Yurt

## *Special Property Considerations*

Cave B Inn & Spa is fortunate to be located in one of the most beautiful locations in the state of Washington. As most of our events take advantage of our outdoor space, we ask that you consider the climate, specifically the hot temperatures (type of wedding cake, groom attire, etc.) and random high winds that are a part of Cave B Inn & Spa. Your Catering Manager will go over a backup plan that will be in place for your event if need be.

Please note that Cave B Inn & Spa is next door to the Gorge Amphitheater. Concerts do take place on certain weekends seasonally and the entertainment calendar is not always known at the time of booking. Concert season is typically Memorial Day weekend through mid-September. Cave B Inn and Spa is also a working farm and estate winery and seasonal activities and agricultural work may be underway during your event. We will make every effort to avoid inconvenience for you and your wedding guests. On occasion, farm activities must proceed such as timely harvesting and crushing grapes at their optimum ripeness. Many wedding parties enjoy this farm to table activity as it adds to the overall experience.

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## *Additional Activities*

While at Cave B Inn & Spa, guests will be able to take advantage of other great activities available on property. Example: Spa (visit [cavebinn.com](http://cavebinn.com) for information on Spa Wedding Packages), Pool, Bikes and Hikes, Golf Driving Range, Lawn Games, Tasting Room, Tendrils Restaurant, etc.

## *Before and After*

Many wedding parties enjoy additional services such as rehearsal dinners or post-wedding brunch for family and friends. These activities also allow your family and friends, many of whom have travelled great distances, to spend additional time renewing friendships and making new acquaintances. Please ask our staff about these additional services.

## *Thank You*

With a location that's one of the most spectacular in Washington State, weddings at Cave B Inn & Spa are infused with a sense of awe-inspiring wonder and beauty. We feel that's exactly what a wedding day should be. Thank you for allowing Cave B Inn & Spa—and the natural landscape surrounding it—be a part of your special day.



## *Recommended Vendors*

### Music/Bands/DJs:

Audio FX Mobile DJ Entertainment  
Contact: Eric Dover  
Phone: 509.764.4431  
E-mail: DJ@audiofxdj.net  
Website: audiofxdj.net

Entertainment Plus DJ Service  
Contact: Darin Clark  
Phone: 509.925.5477

Harpist  
Contact: Erin Kreutz (Ellensburg, WA)  
Phone: 509.962.4614

Lucky 7 Mobile DJ  
Contact: James Nylander  
Phone: 509-925-2443  
Phone Cell: 509-899-0488

### Officiates/Ministers:

Chelan Wedding Services  
Contact: Rev. Sylvia Dabney  
Phone: 509.682.9381  
E-mail: chelanwedding@aol.com  
Website: www.chelanweddings.com  
*Traditional or Alternative Weddings*

A Heavenly Ceremony  
Contact: Patricia Stimac & Kent Buttars  
Phone: 206.789.9788 or 206.335.7288  
E-mail: AHC@aheavenlyceremony.com

### Photographers:

Lindsay B Photography  
Contact: Lindsay Borden  
Phone: 206.293.0898  
Website: lindsaybphotography.com

Ifong Chen Photography  
Contact: Ifong Chen  
Phone: 509.276.5244  
Website: ifongphotography.com

Avenir Photography  
Contact: Jaysun Spieth  
Phone: 503.208.5388  
Website: avenirphotographers.com

Clane Gessel Photography  
Contact: Clane Gessel  
Phone: 206.650.1030  
Website: clanegessel.com

### Bakery:

Busy Bea's Cakes  
Contact: Bea James  
Phone: 509.782.3300  
Website: weddingcakesbybea.com

Christie's Cakes  
Contact: Christie  
Phone: 509.961.5430  
Website: christiescakes.net

Roseborough's Bakery  
Contact: Kandy Stetner  
Phone: 509.398.3005  
*Contact for images and options!*

## *Wedding Resource Guide (continued)*

### **Florists:**

Williams Florist  
Contact: Kathy Williams  
Phone: 509.925.3176  
Website: [www.williamsfloristofellensburg.com](http://www.williamsfloristofellensburg.com)

Ellensburg Floral  
Contact: Dottie Rogers  
Phone: 509.925.4149  
Website: [ellensburgfloral.com](http://ellensburgfloral.com)

Signature Events & Flowers  
Contact: Camille Grebb  
Phone: 509.787.1546  
Website: [signatureflowersandevents.com](http://signatureflowersandevents.com)

### **Event Planners:**

Colleen Simpson Weddings & Events  
Contact: Colleen Simpson  
Phone: 425.232.4131  
Website: [colleensimpsonweddings.com](http://colleensimpsonweddings.com)

Breathtaking Weddings  
Contact: Mallory Huibregtse  
Phone: 509.969.3383  
Website: [breathtakingweddings.com](http://breathtakingweddings.com)

Signature Events  
Contact: Camille Grebb  
Phone: 509.787.1546  
Website: [signatureflowersandevents.com](http://signatureflowersandevents.com)

### **Transportation:**

Top Hat Limousine  
Phone: 509.469.6400  
Website: [tophatlimos.com](http://tophatlimos.com)

Ambassador Limousines  
Contact: Thomas Lyons  
Phone: 509.448.0997

### **Services:**

Eden Salon  
Phone: 509.766.6900

The Gentry Salon & Day Spa  
Phone: 509.665.707

### **Rental Companies:**

Party Barn Rentals  
Contact: Eva Frink  
Phone: 509.962.3934  
Website: [partybarnrentals.com](http://partybarnrentals.com)

Dynamic Tent Rentals & Event Services  
Contact: Gary Anderson  
Phone: 509.886.5501 or 509.670.8600

Moses Lake Rentals  
Phone: 509.765.3273