

CAVE B

Estate Winery & Resort



Weddings at Cave B Estate Winery & Resort

Cave B Estate Winery & Resort combines dramatic Columbia River Gorge views with the rugged sophistication of a vineyard setting. We offer over 4,800 square feet of event space, the largest of which accommodates up to 150 guests, and 55 guestrooms including private Cliffhouses, spacious Cavern Rooms, convenient Inn Suites, and the eco-conscious and rustic Desert Yurts.

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.



Cave B Estate Winery & Resort offers both indoor and outdoor venues for your special day, including:

The Piazza

Surrounded by a grapevine trellis, the Piazza is a true wine country backdrop that accommodates ceremonies and receptions up to 150 guests.



Piazza

The Estate Room

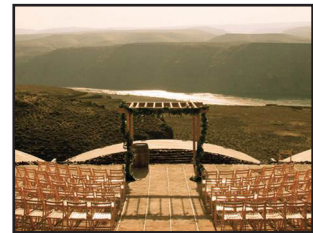
Located adjacent to the Piazza, the Estate Room has soaring twenty foot ceilings and 180 degrees of windows and balcony with panoramic views overlooking the lush vineyards and the Columbia River Gorge. The Estate Room can host a reception and dinner up to 150 guests. The combination of a Piazza ceremony and Estate Room reception is a popular arrangement.



The Estate Room

The Cavern Theater

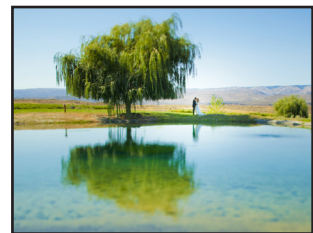
A dramatic setting for your ceremony, this venue accommodates up to 150 guests. The rooftop location, 900 feet above the Columbia River, offers far-reaching river gorge views. Nature's artistry, stunning sunsets, and your personal wedding touches create breathtaking ceremonies. Available seasonally for an additional fee of \$1,000 (waived with a property buy-out).



The Cavern Theater

The Winery Pond

A perfect location for more intimate ceremonies, the Pond offers a tranquil setting for 20 to 50 guests with willow trees and picturesque views looking up the Columbia River Gorge.



The Winery Pond

The Pool

This venue provides a relaxing setting for cocktails and rehearsal dinners for groups up to 40 people. With its dramatic waterfall, running rock-lined stream, and natural basalt stone patio, it also creates a beautiful and unique backdrop for small wedding ceremonies up to 30 guests.



The Pool

The Cordon Room

An ideal location for smaller affairs of up to 40 guests, this space is located on the second floor of the Inn. The Cordon offers a warm and inviting atmosphere that is perfect for a rehearsal dinner or post-wedding brunch.

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



The Cordon Room

Wedding Packages

Cave B Estate Winery & Resort offers complete wedding packages year-round. All wedding packages include:

- Reception Facility for up to six hours
- Customized basic set up for your ceremony and reception, including:
 - Ceremony Seating
 - Wedding Arbor
 - Water Station (including water and Estate lemonade)
 - Guest Book/Gift Tables
 - DJ Table
 - Dining Tables and Chairs
 - Standard White Linens
 - Full Place Settings (china, silverware, glassware)
 - Wine Barrels for décor, cocktail tables, ceremony notes, etc.
 - Dance Floor

Optional Add-ons

Bride and Groom Ready Room Package \$750

Utilize our Petite Cordon and Cordon rooms as your private suites for the day of your wedding; includes both rooms from 9am to 5pm, ironing boards and irons, full length and make up mirrors, clothing racks, and:

- Your choice of a Mimosa Bar (one bottle of Blanc de Blanc and fresh orange juice) or a round of drinks from Tendril's Bar for each room
- Your choice of a Fresh Fruit and Berries Platter, Artisan Cheese Platter, or Local Cured Meats Platter – two for each room
- An attendant throughout the day to ensure you have everything you need to make your wedding day preparation a relaxing experience

Bar Set Up	\$150 per venue
Bartender Fee	\$90 per venue
Cake Cutting	\$2 per venue

Vintage Package

Minimum capacity of 20 guests, maximum capacity of 79 guests. Food minimum (beverages not included) is \$62 per person.

Ceremony Month and Day	Ceremony & Reception Site Fee
October - May	
Sunday through Friday	\$2,500
Saturday	\$3,500
June - September	
Sunday through Friday	\$3,500
Saturday	\$4,500

Cavern Theater ceremonies are available for an additional \$1,000; fee is waived with a property buyout

Elopement Package

Maximum capacity of 19 guests. Food minimum (beverages not included) is \$62 per person.

Ceremony Month and Day	Ceremony & Reception Site Fee
Year Round	
Monday through Thursday	\$2,000

Cavern Theater ceremonies are available for an additional \$1,000; fee is waived with a property buyout



Reserve Package

Minimum capacity of 80 guests, maximum capacity of 150 guests. Food minimum (beverages not included) is \$62 per person.

Ceremony Month and Day	Ceremony & Reception Site Fee
October - May	
Sunday through Friday	\$3,000
Saturday	\$4,000
June - September	
Sunday through Friday	\$4,000
Saturday	\$5,000

Cavern Theater ceremonies are available for an additional \$1,000; fee is waived with a property buyout

Wedding Menus

Our culinary team has prepared locally and seasonally inspired menus for you and your guests featuring house-made pastas, organic meats, artisanal cheeses, and herbs, fruits and vegetables from our Chef's Garden and Cave B orchards. We've prepared family-style, plated and buffet packages for you to choose from.

Passed Hors D'Oeuvres

Select four items to be served during your hors d'oeuvres reception (cost included in your wedding package; elopement package includes selection of two items):

- † 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 Bouchee 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
- † Chèvre Stuffed Kumquats on Pound Cake Buttons



Family Style

\$82 per guest, 25 person minimum, 100 person maximum

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 Parmesano Reggiano, Focaccia Croutons

Spinach and Frisée with Farm Egg, House Bacon, Tarragon Buttermilk Dressing

Spinach and Frisée with Strawberries, Almonds, Chèvre, 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, Shaved Radish Salad, Carrot Vinaigrette, Sauce Mole

Alaskan Halibut, Smoked Tomato Butter, Fried Leeks, Fingerlings, Roasted Fennel

Alaskan Weathervane Scallops, Apple, Parsnip, Arugula, Pickled Onions

Steelhead, Lemons, Capers, Lardons, Beurre Blanc served over Farro

Beef

Braised Short Ribs, Cheesy Grits, Spicy Cress

Carved Double R Ranch New York Strip Loin, Spaghetti Squash, Blue Cheese

Double R Ranch Beef Tenderloin, Sunchokes, Kale, Wild Mushroom Ragu

Pork and Poultry

Pan Seared Free-Range Chicken Breast, Seasonally Inspired Accoutrements, Natural Jus

Cider Brined, Smoked, and Roasted Pork Loin, Caramelized Root Vegetables, Grain Mustard

Duck Confit and Seared Duck Breast, Bistro Frisée, Cherry Glace



Plated Dinner

\$62-\$82 per guest depending on entree selection; no minimum or maximum guest count

Salad and 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, Fingerling Potatoes, House Bacon, Majool Dates, Fennel, Spicy Water Cress \$72 per person

Sage Roasted Chicken Breast with Pan Jus, Apple Parsnip Purée, Braised Greens, and Baby Carrots \$62 per person

Herb Cast Prime Rib on Roasted Heirloom Potato Medley with Seasonal Baby Vegetables \$82 per person

Grilled Beef Tenderloin, Yukon Purée, Seasonal Vegetables, Sauce Bordelaise \$82 per person

Braised Beef Short Ribs, White Cheddar Grits, Baby Vegetables, Ancho Jus \$72 per person



Buffet Packages

\$62-\$82 per guest; 20 person minimum, no maximum guest count

The Cave Buffet - \$82 per guest

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 Fraîche Horseradish

Desert Buffet - \$72 per guest

Baby Lettuces with Apple, Chèvre 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 Strip Loin on Roasted Heirloom Potatoes, Black Truffle Grace
Halibut, House Bacon, Northern Beans, Kale, Meyer Lemon

Vineyard Buffet - \$62 per guest

Wild Summer Salad, Seasonal 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, Sunchokes, Oven Dried Tomatoes and Farro
Grilled Flank Steak, Sautéed Greens, Mustard Seed Onions and Ancho Demi



Wedding Policies

Food & Beverage

All food and beverage, with the exception of the wedding cake, must be provided by Cave B Resort. A taxable 20% service charge, 15% of which goes directly to the service personnel and Washington State sales tax will be added to the final balance for all food and beverage.

Cave B Estate Winery & Resort offers a diverse selection of Cave B Estate wines from our cellar, as well as beer and liquor options for your reception. An average bar estimate is \$15 to \$25 per guest, depending upon the selection of beverages served, and whether you choose to host all, part, or none of the bar service. To complement the bar service, your package includes a selection of non-alcoholic beverages such as lemonade and soda.

Decorations

Flowers, cakes and large rental items may be delivered to the Resort on or prior to the day of your event. This will need to be coordinated with your Catering Manager ahead of time to ensure proper storage is available. Flowers can be held in an air conditioned area for you, but we are unable to hold them in our coolers. Cakes can be stored in our coolers but must be set out for display by a member of your wedding party - for liability reasons we are unable to handle your cake until you have officially made the first cut.

Smaller items such as placecards and favors (no glitter or confetti, please) may also be brought to the venue in advance at an agreed upon time. You are welcome to decorate the ceremony and reception areas as you would like, without the use of nails or staples please. Candles are welcome, though we would like to remind you that outdoor venues do come with the possibility of a breeze - LED candles are very popular for outdoor events. All decorations and personal items will be collected by our staff and stored securely overnight for you in the foyer of the Estate Room. You are welcome to pick up your items at any time prior to noon the day after your event. We ask that you do a careful check to ensure you have collected all of your belongings, as we cannot be responsible for any items left behind.

Set-Up

Set-up for indoor venues will be completed and ready for decoration the day prior to the event (assuming there are no other functions being held in that space the day prior to your event). Outdoor venue set up will be completed as early as possible on the day of the event. Please notify your Catering Manager of any specific set up timeline requests and we will accommodate to the best of our ability.



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 at any time the day of your event. The hotel lobby and fireplace may be used for uncomplicated shots only, as these areas are still open to the public.

Music

We welcome bands and DJ background music until 11pm. In consideration of Inn guests, all music will be controlled at the discretion of Inn management.

Guestrooms

Cave B Estate Winery & Resort may be able to provide discounted rates for you and your wedding guests. Your Sales Manager can review specific rates related to your wedding date.

Reservations can be arranged online or by rooming list, and will be subject to availability of room types. One nights' room and tax will be charged to the individual at the time of making the reservation. Unclaimed rooms will be returned to general availability 60 days prior to the wedding. Standard one week cancellation policy charges apply.

Buyout considerations are negotiated on a case by case basis. Your Sales Manager will be happy to discuss rates and details of a buyout.

Site Fees

Site fees are based on a six hour duration for ceremony and reception, not including set up or tear down time. All events are scheduled to conclude by 11pm at the latest, unless otherwise agreed upon in your contract.



Save the Date Deposit, Contract, & Payment

In order to reserve your event date, your non-refundable reservation fee of \$1,000 and a credit card number must be on file. Your credit card will be held on file for any incidentals at the conclusion of the event. The Save the Date deposit will be applied to your final invoice. Once the Save the Date Deposit is received, you and your Catering Manager have 30 days to complete the details of and sign the contract. 50% of the estimated contract value is due upon contract signing. The remaining 50% can be paid in any increments convenient for you, with the final estimated balance due 10 days prior to the 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. Limited shuttle transportation can be arranged to your wedding and reception sites and for return to the parking areas at the conclusion of the event for VIP guests (bridal party) as well as those with mobility concerns. Private valet parking for a limited number of special guests can be arranged for an additional fee.

Special Property Considerations

Cave B Estate Winery & Resort is fortunate to be 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, flowers, attire, etc.), terrain (uneven with occasional dust and rock), and random high winds that are a part of the beauty that is Cave B. Your Catering Manager will be happy to create a back-up plan with you in the case of inclement weather.

Please note that Cave B Estate Winery & Resort 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, though we make every attempt to not book weddings during known concert weekends. Concert season is typically Memorial Day weekend through mid-September. Your Catering Manager will notify you if a concert is announced for the same day as your event.

Cave B Estate Winery & Resort 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.



Additional Activities

While at Cave B Estate Winery & Resort, guests will be able to take advantage of many activities available on or near our property. Some of these include The Spa at Cave B, Pool, Bicycle Riding, Golf, Hiking, Lawn Games, Wine Tasting, Vineyard Tours, 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 your Catering Manager about these additional services.

Additionally, Tendril's Restaurant is the only dining facility within 10 miles of our property. It is always helpful to remind your guests of this so they can prepare appropriately for meals that are not planned as part of your event. This may include bringing their own snacks (there are small refrigerators in all of our guestrooms), or dining in Tendril's. If they choose to dine in Tendril's, please let them know that reservations are required in order for us to guarantee the ability to seat and serve them in a timely manner.

Thank You

With a location that's one of the most spectacular in Washington State, weddings at Cave B Estate Winery & Resort 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 Estate Winery & Resort - and the natural landscape surrounding it - to be a part of your special day.

