

WILLAMETTE VALLEY
VINEYARDS

Private Events



WillametteValleyVineyards.com

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Jim Bernau, Founder/President



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Introduction





WELCOME

World-class Pinot Noir, elegant spaces and a stunning backdrop combine to make Willamette Valley Vineyards the perfect location for your next event. Spaces may be rented separately or combined to make any occasion unique and memorable at the Estate in the Salem Hills. We specialize in wine-focused hospitality for guests, Wine Club Members, Owners and community partners (exceptions may apply).

Since Willamette Valley Vineyards founding in 1983, stewardship of the land has been a key principle in our winemaking and farming practices. The same can be said for our culinary preparations, with locally ingredients in our Willamette-style cuisine.

The hospitality team offers fresh, clean and neat preparations for all events. The culinary team will work with you to accommodate menu items for dietary restrictions.

Peak Days: Friday – Sunday

Non-Peak Days: Monday – Thursday

**Room rates, food and beverages consumed onsite are subject to 20% house service charge. Menu items may change due to seasonality. Unless otherwise noted, banquet require a minimum of (20) guests. Guaranteed guest counts due two weeks prior to event.*

EVENT SPECIALISTS

Our Hospitality and Culinary Teams are passionate about providing wine-focused events with thoughtful hospitality. We are your partners in planning and execution, fostering a collaborative environment to ensure a memorable experience for all. We look forward to cultivating a lasting relationship with you and seeing your vision become a reality.



Kaylin Ray
*Hospitality & Guest Experience
Manager*



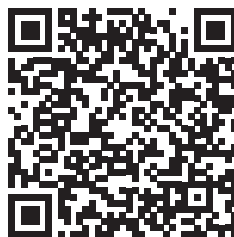
Emi Bernau
Hospitality Coordinator



Jarred Henry
Winery Chef

CONTACT US

For any questions or additional information from the event leads, please scan the QR code to fill out an inquiry form or email our team at hospitality@wvv.com.



Event Spaces





FOUNDER'S ROOM

Located above the Wine Shop, this space overlooks the 65-foot tower, Pinot Decks and vineyard at the Estate in the Salem Hills. This space can reconfigure the tables to fit your needs; whether it's a long dining table for corporate meetings, small sections by the fireplace or large window for reunions and other intimate events.

Total Occupancy	26 – 50 guests
Banquet Style	40
Reception Style	50
Pairings Dinner	26
Availability	Year Round



WINE LIBRARY

This private, intimate location showcases the winery’s library and overlooking the original plantings of Bernau Block. A fireplace, temperature-controlled wine fridge, tv for presentations and a floor to ceiling view of the vineyard.

Can be combined with Orville Roth Barrel Room and the Terrace for additional seating.

Total Occupancy	10 – 20 guests
Banquet Style	10 – 16
Reception Style	20
Pairings Dinner	16 (<i>separate tables</i>)
Availability	Year Round





ORVILLE ROTH BARREL ROOM & TERRACE

In the winery cellar is a fun, open space for casual events. Elevate the occasion with a Pinot Noir Clonal Blending Experience in the Orville Roth Barrel Room before relaxing outside on the private Terrace.

Can be combined with the Wine Library, next room over, for additional seating.

Total Occupancy	10 – 20 guests
Banquet Style	10 – 16
Reception Style	20
Pairings Dinner	16 (<i>separate tables</i>)
Availability	May – September (<i>Terrace</i>)



MEZZANINE

On the tasting room second floor at the Estate in the Salem Hill, this semi-private space is perfect for casual events. Views of the tasting room, access to the 65-foot tower and a cozy fireplace.

Total Occupancy	26 – 80 guests
Banquet Style	50
Reception Style	70
Pairings Dinner	26
Availability	Year Round

PINOT DECKS

This semi-private outdoor space is for casual occasions such as book club meetups, birthdays, corporate happy hour and other events.

Total Occupancy	40 – 75 guests
Banquet Style	40
Reception Style	75
Availability	June – September



PICNIC LAWNS

Steps from the cellar, this semi-private outdoor space offers a casual atmosphere for reunions, corporate picnics and other fun events.

Off-site catering from a preferred vendor is permitted at the customer's expense.

Total Occupancy	100 – 150 guests
Banquet Style	100
Reception Style	150
Availability	June – September





COURTYARD

The stunning views of the vineyard and the most sought after part of the winery, this outdoor space accommodates large events. Overlooking the Bernau Block of the Estate Vineyard and connects to the cellar with the wine barrels at every corner.

Total Occupancy	80 – 125 guests
Banquet Style	80
Reception Style	125
Pairings Dinner	100
Availability	June – September





INTO THE WOODS

A short distance from the vines of Willamette Valley Vineyards, Into the Woods gives visitors the opportunity to immerse themselves in Oregon’s wine country. Bring your RV or stay in one of our well-equipped Airstreams.

For larger group options, please ask Hospitality for additional information.

Total Occupancy	120 – 200 guests
Banquet Style	120
Reception Style	200
Availability	May – September

Sample Menus



BANQUET LUNCH

Please review this sample menu as a reference. The menu will be provided closer to the event date to accommodate seasonal changes. Our menu pricing ranges based on the entrées selected. A vegetarian risotto will be substituted for dietary restrictions with advanced notice.

Banquet Lunch Menu: \$45 per person

Banquet Lunch

ENTRÉES & SALADS

ENTRÉE

————— *select two* —————

GARLIC HERB CHICKEN

CEDAR PLANK ROASTED STEELHEAD

PORK TENDERLOIN

BEEF BOURGUIGNON

VEGETARIAN ENTREES*

risotto will be provided upon request

SALAD

————— *select one* —————

TENDER GREENS SALAD

fresh local greens

Banquet Lunch

SIDES & DESSERTS

SIDES

————— *select two* —————

ROASTED GARLIC-PARMESAN
MASHED YUKONS

SEASONAL VEGETABLES

WILD RICE PILAF

GRILLED ASPARAGUS

DESSERT

————— *select one* —————

COOKIES & BROWNIES

**Room rates, food and beverages consumed onsite are subject to 20% house service charge. Menu items may change due to seasonality. Unless otherwise noted, banquet menus require a minimum of (20) guests. Guaranteed guest counts due two weeks prior to event.*

SANDWICHES & CHIPS

Please review this sample menu as a reference. The menu will be provided closer to the event date to accommodate seasonal changes.

Small Lunch Menu: \$32 per person

<i>Small Lunch</i>
SAMPLE MENU
ENTRÉE
————— <i>select one</i> —————
GRILLED FOCACCIA CLUB turkey, ham, bacon
GRILLED FOCACCIA SANDWICH pesto, roasted veggies
SIDES
————— <i>select one</i> —————
SEASONAL SALAD roasted root vegetable salad
SEASONAL PASTA SALAD
DESSERT
————— <i>select one</i> —————
COOKIES & BROWNIES

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HORS D'OEUVRES

The Small Bite Package is best suited to accompany an afternoon wine tasting and the Soirée Package suites an evening wine tasting. Please review this sample menu as a reference. The menu will be provided closer to the event date to accommodate seasonal changes. Each package includes 2 servings per person and can be mixed and matched with the selection options listed below.

Small Bite Package: \$35 per person | **Soirée Package:** \$45 per person

Hors d'Oeuvres

PACKAGE OPTIONS

SMALL BITE PACKAGE

includes

WILD MUSHROOM FILO CUPS

SEASONAL CROSTINI

CHARCUTERIE BOARD

SOIRÉE PACKAGE

includes

WILD MUSHROOM FILO CUPS

DEVILED EGGS

VEAL & PORK MEATBALLS WITH
POMODORO SAUCE

SEASONAL CROSTINI

CRUDITÉ PLATTER WITH
SEASONAL HUMMUS

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PLATTERS

Please review this sample menu as a reference. The menu will be provided closer to the event date to accommodate seasonal changes. Please note that platters are an optional a la carte addition to menu selections. Pricing is based per 15 guests in attendance.

Pricing: based on fifteen (15) guests



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BANQUET DINNER

Please review this sample menu as a reference. The menu will be provided closer to the event date to accommodate seasonal changes. Our menu pricing ranges based on the entrees selected.

Banquet Dinner Menu: \$65 – \$75 per person

Banquet Dinner

ENTRÉES & SALADS

ENTRÉE

————— *select two* —————

GARLIC HERB CHICKEN

CEDAR PLANK ROASTED STEELHEAD

SHRIMP SKEWERS | \$

PORK TENDERLOIN

PORK CHOP | \$

BEEF BOURGUIGNON

FILET MIGNON | \$

VEGETARIAN ENTREES*

risotto will be provided upon request

SALADS

————— *select one* —————

TENDER GREENS SALAD

fresh local greens

SEASONAL SALAD | \$

roasted root vegetable salad

Banquet Dinner

SIDES & DESSERTS

SIDES

————— *select two* —————

SEASONAL MIXED VEGETABLES

WHIPPED GARLIC MASHED YUKONS

ROASTED ROOT VEGETABLES

WILD RICE & MIXED GRAIN PILAF

GRILLED ASPARAGUS

DESSERT

————— *add one* —————

CHOCOLATE TORTE | \$

COOKIES & BROWNIES | \$

SEASONAL MOUSSE | \$

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WINE & FOOD PAIRINGS

Plated wine and food pairings menus are curated by our Winery Chef to highlight seasonal offerings. Please review this sample menu as a reference. The menu will be provided closer to the event date to accommodate seasonal changes. Prices vary based on the number of courses selected. Private Pairings Dinners have an 8 person minimum.

3 Courses: \$135 per person | **4 Courses:** \$150 per person

<i>Pairings Dinner</i>	
SAMPLE MENU	
2022 ESTATE ROSÉ OF PINOT NOIR	
————— <i>paired with</i> —————	
BABY SPINACH WITH CITRUS pecorino, citrus segments, pear, edible flowers, rhubarb, poppy seed vinaigrette	
2022 ESTATE CHARDONNAY	
————— <i>paired with</i> —————	
PLANK ROASTED LEMON HERB STEELHEAD kale, foraged mushroom, couscous, capers, dill beurre blanc	
2019 ELTON SELF-ROOTED PINOT NOIR	
————— <i>paired with</i> —————	
FILET MIGNON potato purée, roasted mushrooms, veal demi-glace	
2017 GRIFFIN CREEK MERLOT	
————— <i>paired with</i> —————	
CHOCOLATE ENTREMET dark chocolate mirror glaze, hazelnut, bordeaux cherries, vanilla bean anglaise	

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Wine Selections



WINE & OTHER BEVERAGES

Please review this sample wine and other beverages list as a reference. The current wine list will be provided closer to the event date to accommodate seasonal changes. All events at Willamette Valley Vineyards require a wine minimum calculated based on the number of guests in attendance, as well as the length of the event. Please see the FAQ for more information. Wine consumed during the event will apply towards this minimum, and any remaining minimum may be met by purchasing wine to take home.

Wine Selections

WILLAMETTE VALLEY VINEYARDS		Bottle	Member	Owner
2023	Bernau Block Pinot Noir	\$75.00	60.00	56.25
2021	Elton Pinot Noir	\$75.00	60.00	56.25
2023	Estate Pinot Noir	\$39.00	31.20	29.25
2023	Whole Cluster Pinot Noir	\$29.00	23.20	21.75
2016	Tualatin Estate Pinot Noir MAGNUM	\$180.00	144.00	135.00
2024	Tualatin Estate Chardonnay	\$58.00	46.40	43.50
2023	Auxerrois	\$40.00	32.00	30.00
2022	Dry Gewürztraminer *	\$40.00	32.00	30.00
2023	Estate Chardonnay	\$39.00	31.20	29.25
2023	Estate Rosé of Pinot Noir	\$34.00	27.20	25.50
2023	Estate Pinot Gris	\$34.00	27.20	25.50
2023	Dry Riesling	\$34.00	27.20	25.50
2022	Tualatin Estate Semi-Sparkling Muscat	\$28.00	22.40	21.00
2023	Riesling	\$21.00	16.80	15.75
DOMAINE WILLAMETTE		Bottle	Member	Owner
2020	Brut	\$80.00	64.00	60.00
2021	Brut Rosé	\$80.00	64.00	60.00
ELTON		Bottle	Member	Owner
2022	Self-Rooted Pinot Noir	\$80.00	64.00	60.00
2022	Florine Pinot Noir	\$80.00	64.00	60.00
2022	Chardonnay	\$80.00	64.00	60.00
MAISON BLEUE		Bottle	Member	Owner
2021	Voyageur Syrah	\$65.00	52.00	48.75
2024	Voltigeur Viognier	\$55.00	44.00	41.25
PAMBRUN		Bottle	Member	Owner
2020	Chrysologue Red Blend	\$85.00	68.00	63.75
2021	Merlot	\$70.00	56.00	52.50
2022	Malbec	\$70.00	56.00	52.50
GRIFFIN CREEK		Bottle	Member	Owner
2022	Cabernet Sauvignon	\$60.00	48.00	45.00
2021	Cabernet Franc	\$60.00	48.00	45.00
2020	Syrah	\$60.00	48.00	45.00

* Wine Club & Owner Exclusive

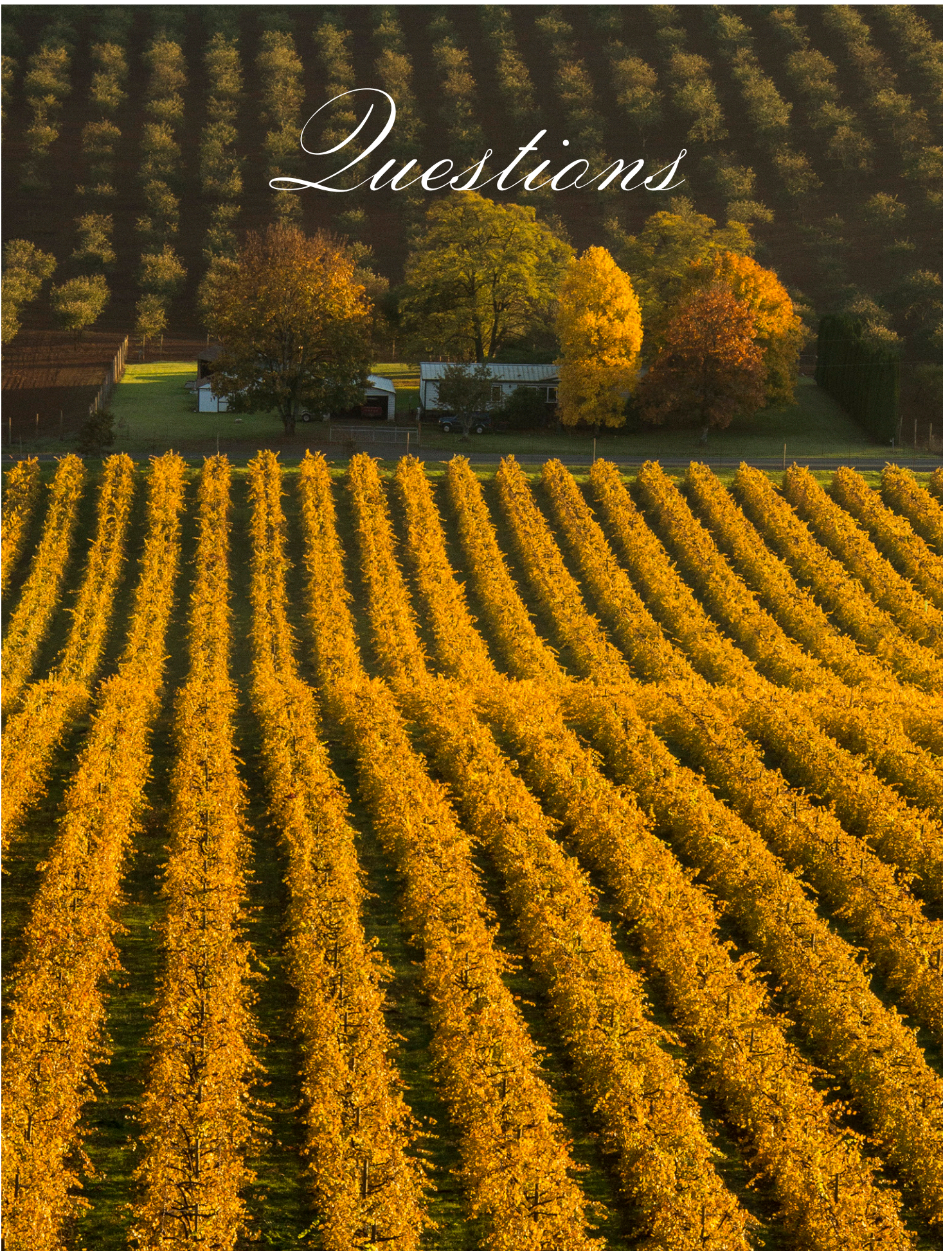
Other Beverages

NON ALCOHOLIC	Quantity
Lemonade	\$20.00 Gal
Iced Tea	\$15.00 Gal
Stumptown Coffee & Chado Tea Selections	\$35.00 Gal
Orange Juice **	\$3.00 Each
Assorted Flavors of Polar Seltzers **	\$4.00 Each

ALCOHOLIC BEVERAGES	Quantity
Hard Cider **	\$9.00 Each
Oregon Craft Beer **	\$7.00 Each

** Charge on Consumption

Questions



FREQUENTLY ASKED QUESTIONS

Can we come and tour the venue prior to booking?

Absolutely! Please communicate with our hospitality team and they will set up a Private Venue Tour with you to walk you through the spaces available and answer any of your questions.

Can you describe the wine minimum?

We are a Winery and thus place a focus on hosting wine-focused events. Each private event will require a wine purchase minimum. This ranges based on peak vs. non-peak days. For example: 100 guests on a Thursday will require a \$3,000 wine minimum purchase. Most of our bottles average \$40-\$50 per bottle, and each guest typically consumes 2 glasses during the course of an event. The good news is that we have a full retail license so unlike other establishments you can take home any unopened wine bottles! Be sure to ask about our Custom Label Program to give your guests a memorable gift.

Can we do separate checks?

Unfortunately, we cannot accommodate separate checks for Private Events. A “No-Host Bar” may be an option to have guests purchase their own wine. The Host would still be responsible for the difference if the minimum is not met.

What decorations do you provide? What decorations can I bring?

We provide standard black linen napkins and tablecloths for most Private Events, there may be some exceptions, so be sure to confirm this when booking your event. Specialty linens, tables, or tents may be ordered through a supplier at your expense. You are welcome to bring any tabletop decorations you would like. We ask that you do not bring any balloons or confetti. Doing so may result in additional clean up fees.

Do you provide any AV equipment or rentals?

Some of our spaces offer basic AV such as, TV hookups and sound. We recommend bringing personal devices or renting any equipment you need. Our IT Department can assist with recommendations.

When can we arrive to set up?

Unless otherwise specified, set up may begin 1 hour before your event start time, and tear down of any personal items must be completed by the conclusion of your scheduled event time. Additional fees may apply if more time is needed, or excessive cleaning is required from our hospitality team.

FREQUENTLY ASKED QUESTIONS

Can we customize our menu?

Our catering menus are set seasonally and do not allow for major changes. Dietary restrictions will be accommodated but must be accounted for at the time of the final headcount submission to allow our culinary team time to plan.

Can we bring a cake?

Yes, we allow commercially baked desserts for private events. A cake cutting fee will apply for all cakes. For standard cakes we offer a flat rate cutting fee of \$50. For more intricate cakes or weddings, our cake cutting fee is calculated based on \$3 per guest.

Can we hire an off-site Caterer or Food Truck?

Yes, we offer a few venues that allow for off-site catering and food trucks. We can provide a list of preferred vendors at your request. Please note that all off-site vendors must be pre-approved by Willamette Valley Vineyards before your event. Off-site caterers will not have access to our culinary facilities and will need to provide their own serving equipment and team. Since we offer full-service events at the Estate, our room rentals are priced based on the assumption that you will be ordering from our kitchen. If that is not the case, room rental fees may be subject to change. Wine Minimums and Gratuity will still apply as normal.

What are the next steps?

We are thrilled you will be joining us. Please contact hospitality@wvv.com and our dedicated event coordinator will send you over a Facilities Use Agreement. Menu selections will take place about a month before your event, so be sure to keep an eye out for communication from our events coordinator.

Thank You



WILLAMETTE VALLEY
VINEYARDS

PRIVATE EVENTS FORM

Name(s)

Email

Phone

Event

Time

Venue

Venue Rental

Wine Minimum

Menu Selection(s)

Deposit



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Jim Bernau, Founder/CEO