



SWIFTWATER
CELLARS



FALL IN *love* 2023

WHERE *fairytale*s COME TRUE

Nestled within the eastern slopes of the Cascade Mountain Range, Swiftwater Cellars is the setting of choice for an unforgettable celebration. Create lasting memories for you and your closest friends and family amidst the breathtaking views that surround you. Your event will be as beautiful as you imagined thanks to our venues' rustic details, mountain elegance atmosphere, friendly staff, a selection of fine Swiftwater Cellar wines and an outstanding culinary experience. Our renowned chef has the expertise and flexibility to assist you in creating the ideal menu for you and your guests.

Our luxurious, private and semi-private venues are suitable for groups as small as 10 and as large as 250. From start to finish, we take care of every detail to ensure your event is everything you could have imagined.

PLAN YOUR EVENT

For more information and help planning your event please contact us at: info@swiftwatercellars.com or call 509.674.6555.



*Once in a while in an ordinary
life love gives us a fairytale...
your fairytale day awaits you at
Swiftwater Cellars.*



YOUR WEDDING WILL INCLUDE:

- Outdoor or Indoor ceremony venues for 250+
- Reception venues for 250+
- 8-10 person round tables
- 250 reception chairs and 250 white ceremony chairs available
- Experienced staff and bartenders
- Full set-up and take down of ceremony and reception
- A choice of menus prepared by our Executive Chef
- Use of the grounds and winery for photography (*3 hours prior to ceremony*)
- Complimentary ceremony rehearsal (*11am-1:30pm*)
Complimentary vendor referrals
- Complimentary parking
- Use of Bridal and Groom Suite (*3 hours prior to wedding*)
- Cake cutting services

***Custom discounted menus will be subject to tasting fee*

***Weddings smaller than 100 subject to tasting fees*

Our team is dedicated to you

Whatever your desire or needs, the Swiftwater Family is committed to ensuring that your wedding is a day filled with beautiful ambiance and elegance, exquisite food, great wine and memories to last a lifetime.



LA CANTINA

Meaning winery in Italian, this space is utilized at the peak of Harvest for grape crush. At the conclusion of harvest, this spaces transforms into the perfect Tuscan getaway. An authentic “cantina” is created with tall ceilings, exposed wood beams, stained concrete floors and Fresco-like painted walls. Large arching double doors open to both the northern patio and Garden Room.



GUEST CAPACITY

100 Ceremony / 50 Seated

ROOM LAYOUT

Standing/Seated



INCLUDES:

- In-house set-up
- Banquet chairs
- Round Tables
- Floor plans
- Complimentary rehearsal (11am-2pm)
- Mobile bar
- Uniformed Staff



KRISTEN
HONEYCUTT

TIPPLE HILL GAZEBO

Named for the coal mine tailings, this space offers sweeping views of the Cascade Mountain Range. Its tranquil gardens overlook both the Tipple Hill and the Rope Rider Golf Course. This space is perfect for any outdoor event including wedding ceremonies, receptions and social parties.

GUEST CAPACITY

250+

ROOM LAYOUT

Standing/Seated



INCLUDES:

- In-house set-up
- White Chairs
- Customized seating plans
- Complimentary rehearsal (11am-2pm)



GARDEN ROOM

This beautiful space features lofted ceilings with exposed rafters, complete with large barn doors that open out to sweeping patios, bar-table fire pit and our landscaped amphitheater. Perfect for indoor ceremonies or receptions.



GUEST CAPACITY

225 Ceremony / 120 Seated MAX

ROOM LAYOUT

Standing/Seated

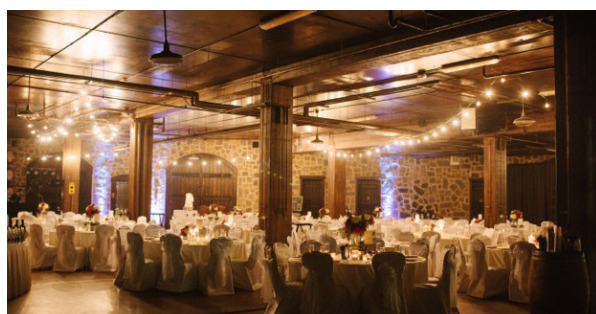
INCLUDES:

- In-house set-up
- Banquet chairs or white chairs
- Round Tables
- Floor plans
- Complimentary rehearsal (11am-2pm)
- Uniformed Staff



THE SWIFTWATER ROOM

Located at the heart of the winery, this is the largest space available at Swiftwater Cellars. Since it is a working winery at all times, this space is always embellished with stainless steel vats and other winery equipment. From the wood beam posts that accent the space to the ambient lighting that sets the mood, this space is ideal for those who enjoy the inner work- ings of a winery, but desire the ability to create intimacy.



GUEST CAPACITY

250 Seated

ROOM LAYOUT

Seated

INCLUDES:

- In-house set-up
- Banquet chairs
- Banquet Rounds
- Floor plans
- Mobile bar
- Uniformed Staff

**Additional Seats above 250 must be rented at guest expense **

THE MEZZANINE



This scenic venue provides panoramic views of the Cascade Foothills. Our beautiful dining space is surrounded by floor-to-ceiling windows, ideal for corporate meetings, family gatherings or intimate rehearsal dinners.

GUEST CAPACITY

16 Seated

Stand up events are not an option in this space

\$1800 minimum food and beverage spend.

**Dinners must be plated/family style*

THE BLACK DIAMOND ROOM

Enjoy the ambience of candle lit closeness, grand furnishings as if you've stepped into the cellars of an Italian villa. This exquisite space is accented with floor to ceiling custom-built wood cabinetry, wrought iron fixtures and a king's table for dining.

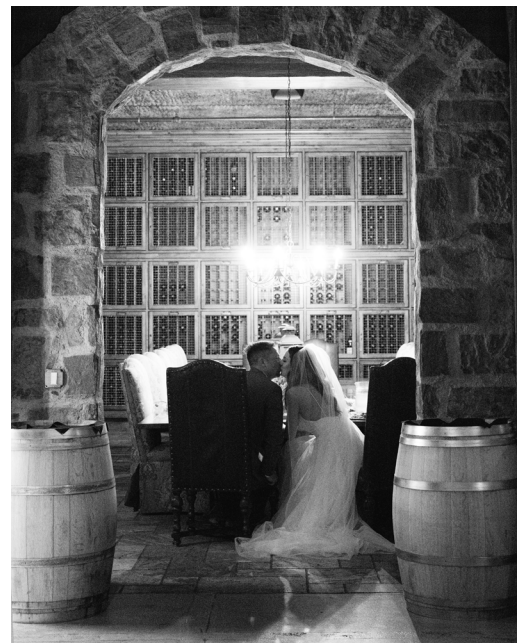
GUEST CAPACITY

22 Seated

Stand up events are not an option in this space.

\$2200 minimum food and beverage spend.

**Dinners must be plated/family style*





S I T E *fees*

ROOM COMBINATIONS

Cantina *Ceremony* • Garden Room *Reception* • Cantina *Dancing*
\$5500 *Plus Tax & Service fee*

Gazebo *Ceremony* • Garden Room *Reception* • Cantina *Dancing*
\$6000 *Plus Tax & Service fee*

Gazebo *Ceremony* • Patios *Cocktail Hour* • Swiftwater Room *Reception*
\$7500 *Plus Tax & Service fee*

Garden Room *Ceremony* • Cantina *Cocktail Hour* • Swiftwater Room *Reception*
\$7500 *Plus Tax & Service fee*

LET'S *eat*



ELEGANTLY PLATED

For those wanting formal elegance, our full-service plated reception creates an atmosphere for classic sophistication. The culinary team at Swiftwater Cellars works to create a customized menu tailored to each individual event and our professional staff will attend to your guests' every need.

BUFFET OPTION

Everyone likes options! A buffet reception at Swiftwater Cellars allows you to provide your guests with a wide variety of menu choices and ensures that every guest is able to customize their culinary experience.

FAMILY STYLE

Want to try something different? How about a fun interactive experience of family style served in large platters for guests to pass around the table.

THEME D *dinner*

Must be for 12 people and up. Dessert and beverage is additional.

Tax and service fee not included.

ITALIAN THEME

Appetizers

Tomato and Mozzarella Crostini

Rolled Roast Beef with Bleu Cheese Crostini

Buffet

Caesar Salad

Penne Pasta, Grilled Vegetables in a Marinara Sauce ^V

Chicken Marsala ^{GF}

Steak Pizziola ^{GF}

Fresh Bakery Basket

\$65 per person *Plus Tax & Service fee*

BBQ THEME

Trailhead Lettuce Salad with Ranch Dressing

Baked Beans

Mashed Potatoes ^{GF/V}

Buttered Corn ^{GF/V}

Grilled BBQ Chicken

Grilled Tri Tip with Red Peppers and Onions ^{GF}

\$65 per person *Plus Tax & Service fee*

^{DF} Dairy-Free | ^{GF} Gluten-Free | ^V Vegetarian

NO OUTSIDE FOOD OR DRINK

*All dinners must provide a final headcount. Any additional attendees above stated headcount will be charged for the evening of the event *All prices and policies are subject to change without notice. Menu selections may change with seasonal availability.*

DINNER BUFFET *Menus*

This is great for large groups. Must be for 30 people and up. Dessert and beverage is additional.

Tax and service fee not included.

KACHESS BUFFET

Lemon Rosemary Seared Organic Chicken Breast ^{DF/GF}

Citrus Pan Seared Salmon, Native Grain Pilaf, Butter Sauce ^{GF}

Penne Pasta, Grilled Vegetables, Marinara Sauce and Parmesan Cheese ^V

Organic Baby Green Salad, Red Wine Vinaigrette Dressing ^{DF/GF/V}

Warm Seasonal Grilled Vegetables ^{GF/V}

Mashed Potatoes ^{GF/V}

Freshly Baked Bakery Basket

\$75 per person *Plus Tax & Service fee*

ROPE RIDER BUFFET

Seared Organic Chicken Breast with Au Jus ^{DF/GF}

Red Wine Marinated Flat Iron Steak ^{DF/GF}

Pan Seared Salmon, Native Grain Pilaf, Butter Sauce ^{GF}

Penne Pasta, Grilled Vegetables, Parm Marinara Sauce ^V

Seasonal Grilled Vegetables ^{V/GF}

Mashed Potatoes ^{GF}

Organic Baby Green Salad, Red Wine Vinaigrette ^{DF/GF/V}

Fresh Baked Bakery Basket

\$80 per person *Plus Tax & Service fee*

^{DF} Dairy-Free | ^{GF} Gluten-Free | ^V Vegetarian

NO OUTSIDE FOOD OR DRINK

*All dinners must provide a final headcount. Any additional attendees above stated headcount will be charged for the evening of the event *All prices and policies are subject to change without notice. Menu selections may change with seasonal availability.*

FAMILY STYLE *dinner*

This is a wonderful compromise between a plated and buffet menu, and is great for groups of all size.

Dessert and beverage is additional. Tax and service fee not included.

KACHESS FAMILY STYLE

Lemon Rosemary Seared Organic Chicken Breast with Oven Roasted Baby Potatoes ^{DF/GF}

Citrus Pan Seared Salmon, Grilled Seasonal Vegetables, Butter Sauce ^{GF}

Penne Pasta, Grilled Vegetables, Marinara Sauce and Parmesan Cheese ^V

Hearts of Romaine, Roasted Garlic, Parmigiano Reggiano, Caesar Dressing

Freshly Baked Bakery Basket

\$75 per person *Plus Tax & Service fee*

ROPE RIDER FAMILY STYLE

Lemon Rosemary Seared Organic Chicken Breast with Grilled Seasonal Vegetables ^{DF/GF}

Red Wine Marinated Flat Iron Steak with Oven Roasted Baby Potatoes ^{DF/GF}

Citrus Pan Seared Salmon, Native Grain Pilaf, Butter Sauce ^{GF}

Penne Pasta, Grilled Vegetables, Marinara Sauce and Parmesan Cheese ^V

Organic Baby Green Salad, Red Wine Vinaigrette ^{DF/GF/V}

Fresh Baked Bakery Basket

\$85 per person *Plus Tax & Service fee*

^{DF} Dairy-Free | ^{GF} Gluten-Free | ^V Vegetarian

NO OUTSIDE FOOD OR DRINK

*All dinners must provide a final headcount. Any additional attendees above stated headcount will be charged for the evening of the event *All prices and policies are subject to change without notice. Menu selections may change with seasonal availability.*

PLATED DINNER *Menu*

** Please select one salad per group and four entrees*

** Name tags with Symbols/signs stating chosen entrees is to be provided*

** Must provide table breakdown of how many entrees are at each table*

SALAD

Choice of one salad per group

Organic Baby Green Salad, Spiced Cabernet Vinaigrette ^{V/DF/GF}

Hearts of Romaine, Roasted Garlic, Herb Croutons, Parmigianino Reggiano, Caesar Dressing

ENTREES

Grilled Organic Chicken Breast, Ricotta & Thyme Gnocchi, Grilled Vegetables, Demi Glaze

Pan Seared Salmon, Ricotta & Thyme Gnocchi, Grilled Vegetables, Brown Butter Sauce

Herb Grilled Tenderloin of Beef, Horseradish Whipped Potato, Grilled Vegetables, Demi Glaze ^{GF}

All Beef prepared at medium rare for entire group

Penne Pasta, Grilled Vegetables in a Fontina Cream Sauce ^V

\$85 per person *Plus Tax & Service fee*

^{DF} Dairy-Free | ^{GF} Gluten-Free | ^V Vegetarian

NO OUTSIDE FOOD OR DRINK

*All dinners must provide a final headcount. Any additional attendees above stated headcount will be charged for the evening of the event *All prices and policies are subject to change without notice. Menu selections may change with seasonal availability.*

EVENT MENUS AT SWIFTWATER CELLARS

APPETIZERS & COCKTAIL

Receptions

2 Appetizers \$10.00 per person

4 Appetizers \$18.00 per person

6 Appetizers \$20.00 per person

**To be combined with dinner menus only. *One piece of each appetizer per person*

COLD

Watermelon, Fresh Basil and Balsamic Drizzle ^{DF/GF} (Seasonal)

Rolled Roast Beef with Bleu Cheese Crostini

Tomato and Mozzarella Crostini ^V

Fresh Prawn Cocktail Shooter ^{DF/GF}

Marinated Artichoke Salad on Crostini ^V

Smoked Salmon and Herb Cheese in Phyllo Pastry

HOT

Phyllo Dough Wrapped Asparagus with Gruyere Cheese ^V

Marinated Skewers (choice of Chicken or Beef) ^{DF/GF}

Grilled Cheese and Tomato Soup Shooter ^V

Dungeness Crab Cakes

Spinach & Feta Cheese Samosa Baked Brie Bites ^V

Bourbon Glazed Meatballs

Spinach and Cheese Stuffed Mushrooms

^{DF} Dairy-Free | ^{GF} Gluten-Free | ^V Vegetarian

NO OUTSIDE FOOD OR DRINK

*All dinners must provide a final headcount. Any additional attendees above stated headcount will be charged for the evening of the event *All prices and policies are subject to change without notice. Menu selections may change with seasonal availability.*

customize

YOUR OWN EVENING
AT SWIFTWATER



WINE MAKERS DINNER

Experience an exclusive evening at Swiftwater Cellars in any of our venues. Enjoy a 5-7 course dinner customized for you and your guests by our Executive Chef, starting at \$120 per person. Each course will be specially paired by our wine makers to create an experience unlike any other.

WEDDING/REHEARSAL DINNERS

Haven't found a menu that suits you? Do you have a favorite food item, family tradition or special dish you want served? Let Swiftwater Cellars make your day complete and truly unique with a customized menu for your big day.



HOLIDAY MENUS

Celebrate with your family, friends or staff at Swiftwater Cellars. Enjoy a section of festive holiday menus to meet your budget and expectations.

For more information contact: info@swiftwatercellars.com



ADD A LITTLE SOMETHING TO MAKE YOUR EVENT COMPLETE.

From Smores Bars to Late Night Snacks, these extras are sure to make your special event simply perfect.

Prices do not include tax and service fees.

BEVERAGES

Coffee Service \$28 per gallon

Assorted Sodas \$3

LATE NIGHT SNACKS

(Minimum 50 guests, served buffet style)

Hot Dog Bar \$12 per person

Mini Beef Sliders \$8 per person

Pepperoni and Cheese Pizza \$12 per person

Milk & Cookies \$6 per person

FOOD BAR OPTIONS

S'mores Bar: Assorted Chocolates, Marshmallow, Graham Crackers \$8 per person

Hot Chocolate Bar: Assorted Candy, Whipped Cream, Hot Chocolate \$6 per person

Scotch/Whiskey Bar: Price based on selection

KIDS MEALS *(12 and under)*

Choice of one for entire group

Cheese Pizza \$15 per child

Mac & Cheese \$15 per child

Mac & Cheese & Pizza Combo \$15 per child

We have many wonderful ideas to help customize your event, please ask coordinators for pricing

NO OUTSIDE FOOD OR DRINK

*All dinners must provide a final headcount. Any additional attendees above stated headcount will be charged for the evening of the event *All prices and policies are subject to change without notice. Menu selections may change with seasonal availability.*

desserts

EVERYONE NEEDS A SWEET TREAT TO END THE NIGHT.

Our gourmet pastry chef creates decadent desserts that are the perfect finish to your dinner.

** Wedding cake from a commercial bakery are allowed **

Parties of 20 or smaller must have the same plated dessert. Those desserts are chef's choice.

CHEFS INSPIRED DESSERTS

Flourless Chocolate Cake ^{GF}

Carrot Cake

Chocolate Mousse Cake

New York Style Cheesecake

Lemon Bars

Gourmet Brownies

Apple Pie

Tiramisu

\$15 per person for dessert bar

\$10 per person plated

CUSTOMIZE YOUR EVENT

We have many wonderful ideas to help customize your event, please ask coordinators for pricing

**All prices and policies are subject to change without notice. Menu selections may change with seasonal availability.*

***All baked items must come from a commercial bakery, no desserts made from home are allowed.*

ALCOHOLIC *beverages*

All beverages must be supplied by Swiftwater Cellars. Cash and Host bars must exceed \$500 in revenue to waive any bartender fees. Beverage prices and selection are subject to change without notice.

NO OUTSIDE FOOD OR DRINK

BOTTLED BEER

Domestic \$6

Coors Light, Bud Light, Budweiser, Michelob Ultra

Premium \$ 7-8

Corona, Michelob Ultra, Widmer Hefe, Space Dust IPA.

BEER KEGS

Domestic \$450 (125 Glasses)

Bud Light, Coors Light, Rainier

Premium Keg \$650 (125 Glasses) or Premium Pony Keg \$350 (41 Glasses)

Alaskan Amber, Angry Orchard, Mac & Jack, Manny's, Redhook ESB, Roslyn Brookside, Shock Top, Stella, Widmer Hefeweizen. **Kegs not listed \$650 & Up**



2023 PRICING

WINES BY THE BOTTLE

Swiftwater Rose Sparkling	\$35
Blanc to Blanc Swiftwater Sparkling	\$30 <i>(when available)</i>
Swiftwater Riesling	\$22
Proprietary White Blend	\$32
Swiftwater Rose	\$25 <i>(when available)</i>
Zephyr Ridge Chardonnay	\$24
No.9 Chardonnay	\$22 <i>(when available)</i>
No. 9 Red	\$30
No. 9 Pinot Noir	\$32

HARD ALCOHOL

Well Drinks \$12

Absolute, Jose Cuervo, Bacardi, Jim Beam, Beefeaters, Dewars, Baileys, Kahlua

Premium Drinks \$14

Kettle One, Grey Goose, Patron Silver, Capitan Morgan, Jack Daniels, Crown Royal, Pendleton, Tanqueray, Bombay, Chivas 12 Yr

Signature Event Cocktails \$14

(depending on drink)

RENTAL *items*

When you need to add a little something extra to your event, we have you covered!

AVAILABLE FOR RENT

Illuminated LED Trees (2 Available)	\$500 for the pair, \$300 for a single tree
Wrought Iron Lampposts (6 Available)	\$500 for all six, \$100 for a single lamppost
TV Monitor	\$200
Assorted Lawn Games	\$35 each





EVENT CONTRACT

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TERMS AND CONDITIONS

All function agreements are subject to the current policies of Swiftwater Cellars.

Swiftwater reserves the right to hold and book more than one function on the property at any given time without approval of clients. However, only one wedding will take place at Swiftwater each day.

- Swiftwater prohibits the use of any glitter, confetti, rice, or fake rose pedals during any portion of the wedding. Real rose pedals can be used during the ceremony only on the Amphitheatre lawn. Any violation of the above will result in additional charges to clients.
- Sparklers are prohibited from July until October. Fireworks, horse drawn carriages and other animals are prohibited from the property.
- Candles: All candles must be contained or enclosed in glass. The flame must not reach higher than 2 inches below the height of the glass.
- Decorations may not be hung with tape, wire, nails or screws. Any ladder work must be done by licensed, insured business.

Initial _____

All functions are limited to 6 hours of party time. Weddings are not permitted past 11pm in the Swiftwater Room. And must end by 10pm in the Garden Room, Cantina or Gazebo area. Initial _____

Vendors/Decorators/Rentals are permitted only on the day of the wedding no earlier than 11am/12pm depending on event start time. Any additional decorating time needed for deliveries, set up, drop off; will result in \$1000 per hour. Swiftwater Cellars cannot store wedding cakes, wedding flowers, linens, etc. prior to the wedding date. Initial _____

MINIMUMS

Peak Season:

May through October, December, and Holiday weekends.

Swiftwater Cellars requires a minimum spend of \$27,000 before tax and service fee on Saturdays during peak season. Holiday season includes Labor Day, Thanksgiving weekend, NYE. Friday minimum is \$20,000. And Sunday minimum is \$15,000.

Off Season:

January through April, November

Swiftwater Cellars has no minimum spend requirements during off season months, but parties must be 75 people to 100 people to reserve a Saturday. While we don't have a minimum, all the fees and menus are the same.



EVENT CONTRACT

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MENU AND FOOD

Food and drink to be selected prior to signing contracts. Client cannot change menu after signing, but can adjust sauces, spice levels and dressings after tasting. Additions can be made after tasting. All dietary restricted food will need to be discussed prior to the wedding and accounted for. Any restrictions or requests made by guests during the wedding will not be fulfilled.

Final head counts will be due 1 month prior to the event, no changes can be made after 10 days. If no guarantee is received you will be charged the contracted amount, and additional the day of the event for extra attendees.

Initial _____

Any additional meals provided to guests during the event will be charged to the client.

To protect your guests and our clients; extra/left-over wedding food or appetizers cannot be taken to go. If guests do not show up, if Swiftwater Cellars produces more than needed, or if someone does not finish their meal, we CANNOT box up food to go. Initial _____

All of our menus are priced out as is. Any custom menus will result in extra charges. Menus cannot be reduced to fit within lesser budgets. Initial _____

No outside food is permitted at the wedding, all items must be provided by Swiftwater Cellars. Wedding cakes are permitted by a licensed bakery. Wedding cake must be dropped off and set up by bakery.

SERVICE CHARGE AND TAX

All charges are subject to 24% service fee. This includes space fees, item rentals, food and beverage. These fees are distributed among our banquet kitchen team, events team, event planners and Swiftwater Cellars. Service charges are not negotiable and will be added to the final bill. Tax is subject to change based on current county guidelines. Initial _____

ALCOHOL

Swiftwater Cellars can provide wine, beer and cocktails. All weddings must host wine and beer for the wedding. Weddings cannot have cash bars at any point during the event. Swiftwater must provide all beer, wine and cocktails for the event. If you would like 1 or 2 special bottle of wine, or champagne and we cannot provide there is a \$20 corkage fee per regular size bottle.

RCW 66.28.070 it is unlawful for any retail spirits, beer or wine licensee to purchase spirits, beer or wine except from a duly licensed distributor, domestic winery, domestic brewery, or certified approval holder.

The liquor regulations as set out by the state of Washington prohibit service of alcohol for our facility after 11pm.



EVENT CONTRACT

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ALCOHOL *(Continued)*

No individuals under the age of 21 are permitted to obtain or consume alcohol at Swiftwater Cellars. If any individual(s) is found to be consuming alcohol on our premises, you will be asked to leave immediately. If any individual is providing alcohol to a minor during the celebration they will be asked to leave. Any refusal to comply from the individual or individuals with these laws and company policies will result in a shutdown of the wedding immediately. These rules apply to bridal party, wedding party family and all attendees. Initial ____

Drunken/Violent disturbances are prohibited and subject to immediate removal from the premise and possible termination of event without refund. Guests who have passed out, fell asleep or appear ill will be asked to leave immediately. Any vomiting or other body fluid clean up found in the wedding area and not in proper toilets will result in additional cleaning fees to the client. Initial ____

PERSONAL ITEMS

Swiftwater takes no responsibility for personal effects and possession left on premises during or after any event. All items brought in for the wedding either rented or personal are at the risk of the clients. Swiftwater will not replace, broken, lost or stolen items. We do all possible to insure items make it back to clients or the owners. Swiftwater will not mail left items, you can coordinate pick up with the events manager for items left.

All valuables must be removed from the property at the conclusion of the event. This includes, gifts, cards, family momentous, or anything that has value to the client/family.

VENDORS

Swiftwater Cellar **requires** the use of our specified florist (in the pamphlet) and DJ (in the pamphlet). All other vendors are subject to client preference. Swiftwater Cellars receives no commission on the use of these vendors.

If the client would like to use other vendors for flowers or DJ, they must hire an approved wedding planner for all coordination of the wedding day. The wedding planner must be licensed, currently practicing as a wedding planner, and approved by Swiftwater Cellars. Day of coordinators are not permitted when using your preferred vendors, must be full planner from start to finish. Initial ____

All rentals must be dropped off and picked up by client or rental no later than 11:00am the following morning after the event. Drop offs are only permitted the day of the event. Access to the spaces begins at 11am or 12pm. Additional time needed for tents, deliveries etc. will result in additional charges.

Vendors must adhere to all the terms and conditions set forth by Swiftwater Cellars.



EVENT CONTRACT

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If you do not have a wedding coordinator Swiftwater will help with the following:

- Unlimited consultations via email/telephone.
- One, one-on-one with families and planners to go over details of the event
- Breakdown of cost
- Offer vendors/suppliers/service providers as requested.
- Provide a timeline for wedding venue.
- Lay out signage, guestbook, gift table, favor table, menu layout on tables.
- Wedding Rehearsal walk through
- Day Coordination and supervision until the end of the event (to be discussed with the couple).

Swiftwater Cellars event planners are not responsible for centerpieces, ceremony décor, individual seating card placement, delivering flowers, picking up items, or other details that might not be listed. Please email your coordinator if you have questions regarding Swiftwater Cellars provided assistance.

PAYMENT SCHEDULE

- After proposal and date is confirmed - \$1500 to hold the date
- 90 days after signing – 50% of the contract is due
- After tasting – 25% of the contract is due
- Final payment for remaining balance will be due 10 days before wedding.

All deposits and payments are not refundable. These deposits are our guarantee that we will continue to hold your day and follow through with all our commitments to you as our client. The deposits are also your commitment to us, that you are holding an event with us on the signed upon date. If you make the decision to cancel, all payments towards the wedding are not refundable. Whether we book an event comparable to your event or not.

Initial _____

FORCE MAJEURE

FORCE MAJEURE Swiftwater Cellars, LLC and those named in the contract are excused from obligations of any further performance in the event of a disastrous occurrence outside the control of either party, such as but not limited to: an act of God (fire, explosion, earthquake, hurricane, natural disaster, flooding, storms or infestation), pandemic, governmental order, War, Invasion, Act of Foreign Enemies, Embargo, or other hostility (whether declared or not), or any hazardous situation created outside the control of either party such as riot, disorder, nuclear leak or explosion, or act or threat of terrorism. In the event that your wedding cannot take place on the



EVENT CONTRACT

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contracted date due to the above reasons, Swiftwater Cellars, LLC will work to reschedule your wedding/event to a comparable day, date and time. Swiftwater will honor the contracted spends, reserved spaces and details outlined. Weddings moving from off season into peak season, or various days of the week will be subject to additional fees if applicable. Any and all required restrictions set forth by state or federal governments will be adhered on chosen date. By signing this contract you acknowledge that Swiftwater Cellars, LLC will access each situation accordingly given the circumstances and will adjust as needed. Initial _____

By initialing each paragraph item, and signing this contract, you agree to the terms, conditions and policies at Swiftwater Cellars.

Names of the wedding couple: _____

Host/Client Signature _____ Date _____

CARD DETAILS:

Credit Card # _____ Expiration Date _____

Card Holder Name _____ CVC # _____

Card Holder Signature _____

Event Date: _____ Company/Event Name: _____

—

By signing the above, the card holder is authorizing Swiftwater to charge the above credit card.



RESOURCES

FLORIST

- **Weddings, Events and Parties**

REQUIRED

Contact: Carol Allmand

Phone: 253-217-8189

Email: cmarthastu@aol.com

LODGING

- **Suncadia Resort:** dawn@suncadia.com
- **Roslyn Hotel:** (509) 649-3852
- **Bestwestern Snow Cap Lodge**
- **Econolodge**
- **Vacation Rentals:** VRBO, AirBNB and private rental companies

REHEARSAL DINNER

- **Stonehouse 101**
Contact: Jackie Buckner
Email: stonehouse101venue@gmail.com
- **Heritage Distillery**
Contact: (509) 904-0957

MUSIC

- **Lucky 7 Mobile DJ**
REQUIRED
Contact: James Nylander Phone: 509-925-2443
Email: Discjockey7@hotmail.com

TRANSPORTATION

- **Wenatchee Valley Shuttle**
Phone: 509-293-5773
Email: charters@wenatcheevalleyshuttle.com

EVENT RENTALS

- **Colette Graham Designs**
Email: colettegrahamdesigns@gmail.com
(Signs/photo back drops)
- **Cle Elum Party Rentals**
(vineyard chairs, chargers and decoration rentals)
*Ask Swiftwater Staff

BAKERIES

- **Lush Desserts by Amy**
Contact: Amy Newstrom
Phone: 425-372-8075
Email: Lushdessertsbyamy@gmail.com

SALON SERVICES

- **Make Up and Hair**
Contact: Patti Gomes
Phone: (509)520-8798
Email: wedwithrevive@gmail.com

EXTRAS

- **Courtney Bowlden Photography**
Website: www.courtneybowlden.com
Email: cbowlden@gmail.com
Phone: 360-927-6545
- **Saskia Potter Photography and Video**
Email: info@saskiapotter.com
- **Confection Concoctions**
Cookie Party Favors
www.confectionconcoctions.com
- **Bixby + Pine**
Wedding Planner
Email: hello@bixbyandpine.com
www.bixbyandpine.com



PHOTOGRAPHY CREDITS

Courtney Bowlden

Caitlyn Nikula Photography

Athena and Camron

Jesse Cunningham

Meredith Mckee Photography

Amy Galbraith Photography

Blue Rose Pictures

Tonie Christine

Alissa Photography

Rachel Birkhofer

Azzura Photography

Carly Bish

Luma Weddings

Kate Price

Echo Photography

Kristen Honeycutt

Sarah Anne Photo

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