

DeLille

PRIVATE EVENT & DINING GUIDE

Updated: July 21, 2026

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DeLille



The DeLille Story

**We're producing joy; blending
world-class wines with true
hospitality.**

Grab a glass and join us.



PRIVATE
EVENTS &
DINING AT
DELILLE

DeLille is about more than
world-class Washington
wines; we're about
connection.

We bring people together so they can share
joyful, authentic experiences.

Whether we're pouring a glass at our Tasting
Room or preparing a meal at our Restaurants,
we are at our best when connecting people
through moments of delight.



DeLille

THE TASTING ROOM *at* DeLille

Welcome to the Tasting Room at DeLille, situated alongside our winery at the Old Redhook Brewery in Woodinville, WA. Our three-story space offers options to host groups of all sizes and needs, from intimate meetings to full-venue special evenings.

We are so excited to share our space and award-winning wines with you and your guests.



THE TASTING ROOM

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Our Spaces

Discover the joy of blending delicious wines and exceptional hospitality with an event at DeLille. Our welcoming Tasting Room has a variety of unique spaces to utilize for your special event, ranging from intimate dinners for twelve to lively soirees of up to 250.

SPACE	CAPACITY	AVAILABILITY
<i>The Library</i>	12 seated	Monday-Thurs: AM & PM Friday-Sunday: PM only
<i>The Vineyard Rooms</i> Single or combined room available.	Single Room: 8 Combined: 16	Monday-Thurs: AM & PM Friday-Sunday: PM only
<i>First & Second Floor</i> Single or multi-floor options available.	50 – 75 (seated or reception)	Monday – Sunday: PM only
<i>Full Buyout</i> Includes all three floors of the Tasting Room	September-April: 200 May – August: 250	Monday-Sunday: PM only

DeLille

The Library

CAPACITY | 12 SEATED

Sit among the history of DeLille Cellars in the Library Room, surrounded by past and current vintages of DeLille wines.

This cozy space for up to 12 guests is the ideal location for corporate board meetings or small celebrations.



The Vineyard Rooms

CAPACITY | 8 SINGLE ROOM OR 16 COMBINED

Our **Red Mountain** and **Columbia Valley** rooms are the perfect location for an intimate wine tasting experience. Plated Lunch and Dinner experiences are available for small corporate teams or your closest friends and family.

Each room is identical and can accommodate 8 guests or can be combined into one large space to accommodate 16.



First & Second Floors

CAPACITY | 50-75 (SEATED OR RECEPTION)

The **First Floor** provides expansive space for reception style events for groups up to 75, with seasonal access to the First Floor Patio.

The **Second Floor** is the ideal space for plated dinner events of up to 50 guests and can be combined with the First Floor for cocktail hour.

Both spaces are open concept and fantastic for soiree style events as well.



Full Buyout

CAPACITY | 200 (SEPT-APR) OR 250 (MAY-AUG)

Take your event to the next level by utilizing every floor of the DeLille Cellars Tasting Room. Great for larger groups with reception or cocktail style events.

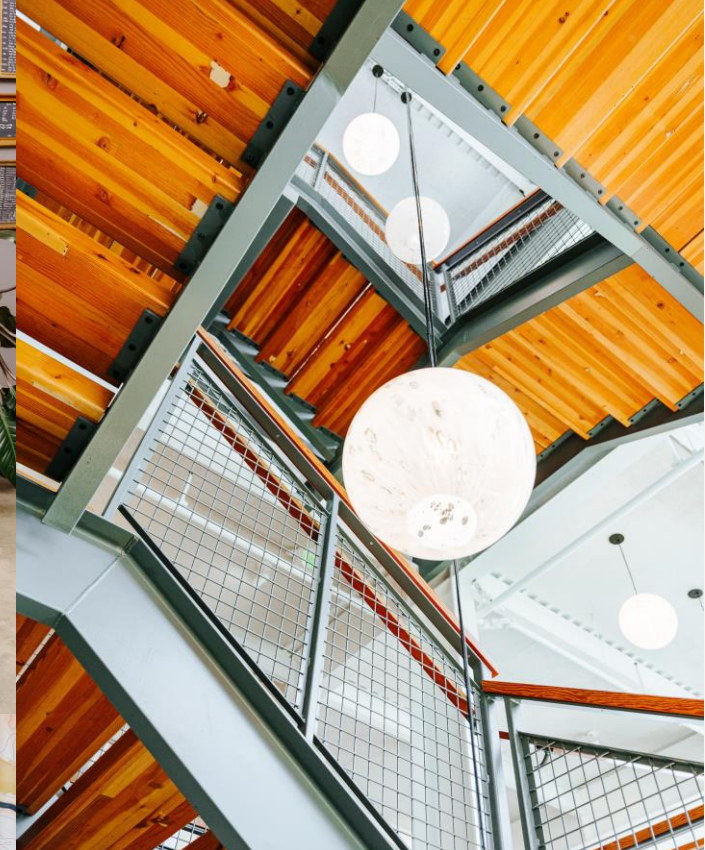
A full buyout includes all three floors of The Tasting Room, including seasonal access to our first and third floor patio spaces.



THE TASTING ROOM

*A full buyout
offers you the
flexibility and
full scope of our
3-story Tasting
Room space.*

DeLille



THE TASTING ROOM

*Enjoy a range
of set up styles,
depending on
the format of
your event.*



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Rental Availability

DAYTIME RENTALS

Due to our daily tasting room activities, private event rentals of our space are limited to Monday-Thursday for a max of 50 guests.

AFTER HOURS RENTALS

For larger groups, private event rentals of our space are available daily following the closure of the tasting room:

- Monday – Thursday: 6:30PM-9:30PM; Access by 6:00pm for set up
- Friday- Sunday: 7:00PM – 10:00PM; Access by 6:30PM for set up

Additional Rental Time: Want to extend the festivities? Additional time can be added to your rental for an additional fee. Inquire for availability.

HOLIDAYS

The Tasting Room is unavailable for private events on holidays.

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Pricing

THE LIBRARY

Standard 3-Hour Rental | \$500

December 3-Hour Rental | \$800

THE VINEYARD ROOMS

SINGLE ROOM

Standard 3-Hour Rental | \$350

December 3-Hour Rental | \$500

COMBINED

Standard 3-Hour Rental | \$500

December 3-Hour Rental | \$800



SINGLE FLOOR

Standard 3-Hour Rental | \$1,500

December 3-Hour Rental | \$2,500

COMBINED FIRST & SECOND FLOORS

Standard 3-Hour Rental | \$2,000

December 3-Hour Rental | \$3,000

FULL BUYOUT (THREE FLOORS)

Standard 3-Hour Rental | \$3,000

December 3-Hour Rental | \$5,000

**SPECIAL
PRICING
AVAILABLE FOR
WINE CLUB
MEMBERS**

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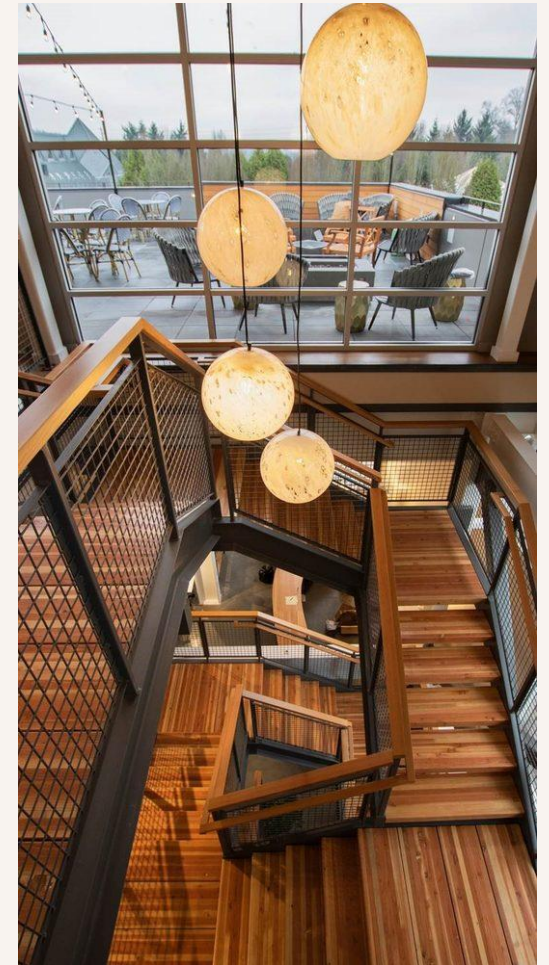
Event Rental Details

WHAT'S INCLUDED

- All existing café tables and chairs
- 6' banquet tables and 32" cocktail tables
- Black buffet linens
- Grey striped linen bistro napkins
- Soft seating furniture throughout the space
- Access to assorted house mercury glass gold votives

Please note:

- *For parties over 50 guests, rental fees may be required.*
- *Elevated table settings and linens are available through CORT Party Rental.*



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Catering by The Restaurant at DeLille

All food and service is provided by the culinary team at The Restaurant at DeLille. 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 & BEVERAGE MINIMUM

All catered events are subject to a Food & Beverage Minimum based on guest count. Please inquire for details.

*Catering Proposals 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 6.5% 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



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Catering Packages & Pricing

Our menus are crafted to offer flexible catering packages to find the perfect fit for your event. Keep things light with passed or stationed hors d'oeuvres or indulge in a generous fork & knife buffet for a larger affair. From here, our team will guide you through the selection process to curate a menu perfectly customized for your occasion.

BUFFET PACKAGE	HORS D'OEUVRES PACKAGE	A LA CARTE HORS D'OEUVRES
Base price: \$60 per person	Base price: \$56 per person	\$7 per person, per item
Stationed Buffet Service	Passed or Stationed Service	Passed or Stationed Service
Includes: • 3 hors d'oeuvres • 1 salad • 2 sides • 2 entrées	Includes: • 8 hors d'oeuvres	Includes: • 1.5 pieces per person, per item

Additional Add-Ons Available:

Bread Service: +\$5 per person
Dessert Platter: +\$9 per person
Meat & Charcuterie Board: +\$12 per person
Crudité Platter: +\$7 per person

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Catering Menu: *Hors D'oeuvres*

Buffet Package: Choose 3 | Hors D'oeuvres Package: Choose 8
A La Carte: \$7 per person per item

Basil & Goat Cheese Tart

Phyllo Dough, Red Wine Fig (V)

Shaved Wagyu Beef Gougère Slider

Gruyere Cheese, Pomme Aligoté

Smoked Salmon Rilette

Dill Crème Fraiche, English Cucumber (G.F.)

Caprese Skewer

Tomato Confit, Marinated Mozzarella, Basil, Saba Sauce (V & G.F.)

Ahi Tuna Tartare

Stone Ground Mustard, Yukon Potato, Corn Relish, Radish Sprout (G.F.)

Whipped Ricotta Crostini

Semolina Crisp, Smoked Honey, Almond (V)

Smoked Duck Spring Roll

Tart Cherries, Carrot, Sweet Pepper Glaze (D.F.)

Parmesan Arancini

Cherry Tomato Sugo, Basil Oil (V)

Pork Pate en Croute

Chicory, Stone Ground Mustard, Cornichon (D.F.)

Herbed Feta & Olive Skewer

Cucumber, Balsamic Vinegar (V & G.F.)

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Catering Menu: *Salads & Sides*

SALADS

Buffet Package: Select 1

Hearts of Romaine Caesar Salad

22 Month Aged Parmesan, Focaccia Crisp, Grilled Lemon

Arugula Salad

Shaved Fennel, Apple, Salt Roasted Beets, Truffle-Sherry Vinaigrette, Farro, Manchego (Vegetarian)

Chilled Quinoa Salad

Cucumber, Heirloom Tomato, Red Onion, Green Olives, Parsley, Lemon Caper Vinaigrette (Vegan & G.F.)

Spinach & Radicchio Salad

Gorgonzola Cheese, Walnut-Sage Dressing, Brussel Sprouts, Bosc Pear (Vegetarian & G.F.)

SIDES

Buffet Package: Select 2

Fingerling Potato Confit

Shiitake Mushroom, Cippolini Onion, Arugula (Vegan & G.F.)

Roasted Seasonal Vegetables

Herbs de Provence, Pine Nut Oil, Balsamic Reduction (Vegan & G.F.)

French Lentils

Cherry Tomato, Olive, Fines Herbs, Goat Cheese Crumble (G.F.)

Cabot Clothbound Cheddar Polenta

Caramelized Sweet Onion, Braised Kale (G.F.)

Braised Red Cabbage

D2 Wine, Fig Jam, Pickled Mustard Seeds (Vegan & G.F.)

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Catering Menu: *Mains & Add-Ons*

MAINS

Buffet Package: Select 2

French Chicken Breast

Pearl Onion & Madeira Jus (G.F. & D.F.)

Salumi Bolognese Pasta

Casarecce Pasta, Mozzarella Pearls,
Walnut Pangrattato

Orecchiette Pasta

Basil & Sunflower Seed Pistou, Roasted Tomatoes,
Shaved Pecorino Toscano (Vegetarian)

Speck Wrapped Pork Tenderloin Medallion

Sauce Vert (D.F. & G.F.)

Coriander Crusted Steelhead Trout

Lemon Caper Cream, Dill (G.F.) **+\$4 per person**

Braised Beef Short Rib

Chaleur Estate Demi-Glace, Fried Shallots (D.F.)
+\$5 per person

Dijon Crusted Rack of Lamb

Juniper Jus (D.F.) **+\$10 per person**

ADD-ONS

Additional Costs Noted Below

Bread Service

House Made Focaccia, Semolina, & Rustic Breads
served with whipped Butter

+\$5 per person

Dessert Platter

Cookies, Brownies, Chocolate Truffles

+\$9 per person

Meat & Charcuterie Board

With Accoutrement and Crackers

+\$12 per person

Crudit  Platter

With Seasonal Hummus & Dip

+\$7 per person

Recommended Catering Menus

Unsure where to start? Choose one of our recommended menus below or use as inspiration to make it your own.

THE ESSENTIALS

Standard \$60 per Person Buffet Package

Hearts of Romaine Caesar Salad

22 Month Aged Parmesan, Focaccia Crisp, Grilled Lemon

Roasted Seasonal Vegetables

Herbs de Provence, Pine Nut Oil, Balsamic Reduction (Vegan & G.F.)

Fingerling Potato Confit

Shiitake Mushroom, Cippolini Onion, Arugula (Vegan & G.F.)

French Chicken Breast

Pearl Onion & Madeira Jus (G.F. & D.F.)

Salumi Bolognese Pasta

Casarecce Pasta, Mozzarella Pearls, Walnut Pangrattato



A STEP UP

Standard Buffet with our Favorite Add-Ons

Arugula Salad

Shaved Fennel, Apple, Salt Roasted Beets, Truffle-Sherry Vinaigrette, Farro, Manchego (Vegetarian)

Braised Red Cabbage

D2 Wine, Fig Jam, Pickled Mustard Seeds (Vegan & G.F.)

Cabot Clothbound Cheddar Polenta

Caramelized Sweet Onion, Braised Kale (G.F.)

Speck Wrapped Pork Tenderloin Medallion

Sauce Vert (D.F. & G.F.)

Braised Beef Short Rib

Chaleur Estate Demi-Glace, Fried Shallots (D.F.)

+\$5 per person

Bread Service

House Made Focaccia, Semolina, & Rustic Breads served with whipped Butter

+\$5 per person

FULLY LOADED

An Evening (and Menu) to Remember

Meat & Charcuterie Board **+\$12 per person**

With Accoutrement and Crackers

Crudit  Platter **+\$7 per person**

With Seasonal Hummus & Dip

Spinach & Radicchio Salad

Gorgonzola Cheese, Walnut-Sage Dressing, Brussel Sprouts, Bosc Pear (Vegetarian & G.F.)

French Lentils

Cherry Tomato, Olive, Fines Herbs, Goat Cheese Crumble (G.F.)

Fingerling Potato Confit

Shiitake Mushroom, Cippolini Onion, Arugula (Vegan & G.F.)

Speck Wrapped Pork Tenderloin Medallion

Sauce Vert (D.F. & G.F.)

Dijon Crusted Rack of Lamb **+\$10 per person**

Juniper Jus (D.F.)

Dessert Platter **+\$9 per person**

Cookies, Brownies, Chocolate Truffles

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Wine

DeLille Cellars wines are available by the bottle for all types of events, and the only wines permitted at The Tasting Room. Outside beverages are not permitted.

We do not serve spirits on The Tasting Room premises; however, a rotating selection of local canned beers is available.

Any wines purchased that are not consumed during the event will be packed and sent home with you.

*Certain wines, vintages, and formats are subject to availability and seasonality

*Special pricing available for Wine Club members.



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Additional Guidelines

BOOKING

- Events must be booked a minimum of 2 weeks prior to the desired event date.
- Events booking less than 2 weeks out are explored on a case-by-case basis.

AV EQUIPMENT

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

PAYMENT

- See our Private Events Contract for Payment Policy.

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.

PARKING

- Complimentary first come, first served parking is available outside the Tasting Room.
- For elevated service, valet and parking service with Butler is available for an additional charge.

ADA ACCESS

- Our rooftop deck is only accessible via our main staircase. Elevator access is available up to the 2nd Floor with assistance from the DeLille Cellars team.

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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 an estimate which will break down all the food, beverage, and labor costs for your event.

DO YOU HOST WEDDINGS?

We do not host Weddings or Wedding Receptions here at DeLille Cellars, but we are a fantastic option for Rehearsal Dinners or Wedding Welcome Parties! 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 Room 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, world-class selections from The Restaurant at DeLille for private events. We do allow outside desserts if they are procured from a licensed bakery or caterer. Additional fees may apply.

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 to accommodate those with mobility needs.

DeLille

The Tasting Room at DeLille

14300 NE 145th St. Suite 101
Woodinville, WA 98072

www.DeLilleCellars.com

425-489-0544



THE RESTAURANT *at* DeLille

Combine our locally-sourced cuisine and award-winning wines for your next gathering at The Restaurant at DeLille, next to our winery and Tasting Room in Woodinville, WA.

With multiple intimate private dining spaces and large event capabilities, our team will curate your perfect event.



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The Restaurant at DeLille offers a variety of unique private and semi-private spaces to host your next event. Find options to suit groups of all sizes, from an intimate dinner of twelve up to a lively soiree throughout our dining rooms, with AV options available.

SPACE	CAPACITY	BEST FOR
<i>The Alchemy Room</i>	Up to 25 seated guests, Or 30 reception style	Seated Dinner or Casual Receptions AV Available
<i>The D2 Room</i>	Up to 28 seated guests, Or 30 reception style	Seated Dinners or Casual Receptions AV Available
<i>The Platform</i> Semi-Private Space	Up to 24 guests	Seated Dinners or Cocktail Receptions Limited AV Available
<i>The Deck</i> Seasonal & Weather Dependent	Up to 30 Guests Partial Buyouts Available Upon Request	Seated Dinners or Casual Gatherings
<i>Full Buyout</i>	60-150 Guests	Seated Dinners or Large Group Events

DeLille

The Alchemy Room

CAPACITY | 25 (SEATED) OR 30 (RECEPTION)

Located just behind a stunning wine wall, The Alchemy Room offers not only views of The Restaurant from your private setting, but a behind-the-scenes look at our working winery space as well.



The D2 Room

CAPACITY | 28 (SEATED) OR 30 (RECEPTION)

Located at the front of the Restaurant with wonderful natural lighting illuminating the space, the D2 Room is the perfect location for an intimate gathering. Dining experiences are available for small corporate groups or celebratory occasions with your closest group of friends and family.



The Platform

CAPACITY | 24 (SEATED OR RECEPTION)

Semi-Private Space

Located in the center of the Restaurant, The Platform is a great multi-purpose space for either seated dinners or cocktail receptions. This space is semi-private with curtains that can be drawn when occupied.



The Deck

CAPACITY | 30 (SEASONAL & WEATHER DEPENDENT)

Located in our seasonal outdoor space, the deck offers an outdoor dining option for guests to enjoy when weather permits.

Partial buy-outs are available upon request. Ask our team for more information about outdoor dining options.



Full Buyout

CAPACITY | 60-150 (FORMAT & SEASON DEPENDENT)

Let The Restaurant at DeLille become yours for the evening, with space to enjoy our entire space.

Inquire with our team to discuss pricing and availability.



THE RESTAURANT

*Enjoy a range
of set up styles,
depending on
the format of
your event.*

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PRIVATE DINING HOURS

Private Dining seatings are available during business hours at The Restaurant. Visit our website for our current hours [here](#).

Lunch Service: Open – 2:30PM

Dinner Service: 3pm - Close

FINAL SEATINGS

Sunday – Tuesday: 6:30pm

Wednesday – Saturday: 7:30pm

HOLIDAYS

December Private Dining may be subject to specified seating times.
Please inquire for additional information.

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Private Dining Pricing

VENUE FEES*

Weekday Lunch | \$150

Weekend Lunch | \$250

Dinner | \$450

FOOD & BEVERAGE MINIMUMS*

Weekday Lunch | \$800

Weekend Lunch | \$1,200

Dinner | \$2,000

BILLING & GRATUITY

- A 20% gratuity is automatically applied to all private dining bills.
- Venue Fee is due at time of booking and can be refunded up to 7 days prior to event date.
- Host will receive one final bill. We cannot offer split checks for large parties at this time.

**SPECIAL
PRICING
AVAILABLE FOR
WINE CLUB
MEMBERS**



*Venue fees and minimums apply to The D2 Room, Alchemy Room, Platform and Deck. Please inquire for full buyout or larger group pricing options.

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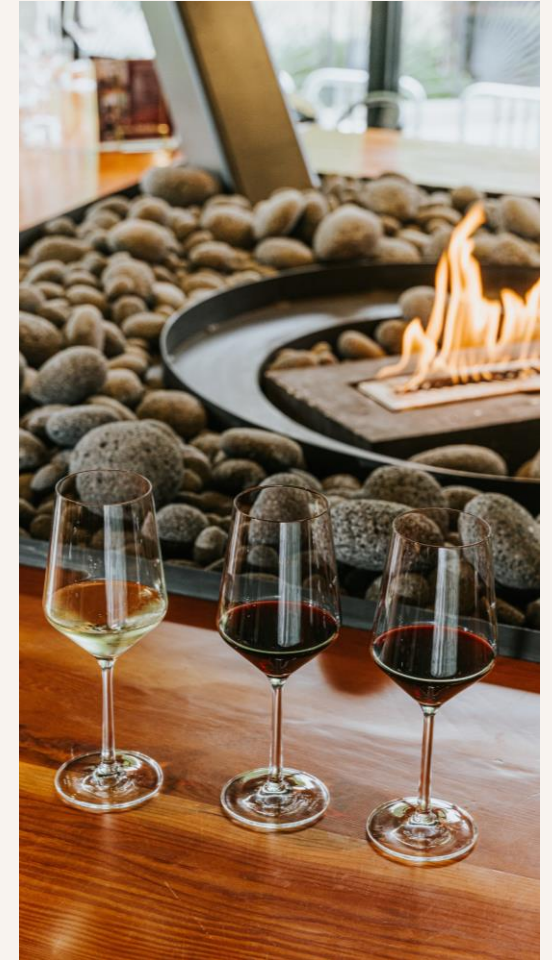
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Wine Flights

Add a wine flight to any private dining reservation to elevate your dining experience.

Select one of our curated DeLille-focused mini-flights, design your own from our extensive wine list, or let our team members help you create a unique experience.

Wine flights are a self-guided experience and include 3 wine selections (unless customized).



Please note: we are unable to offer a fully guided wine tasting experience at The Restaurant.

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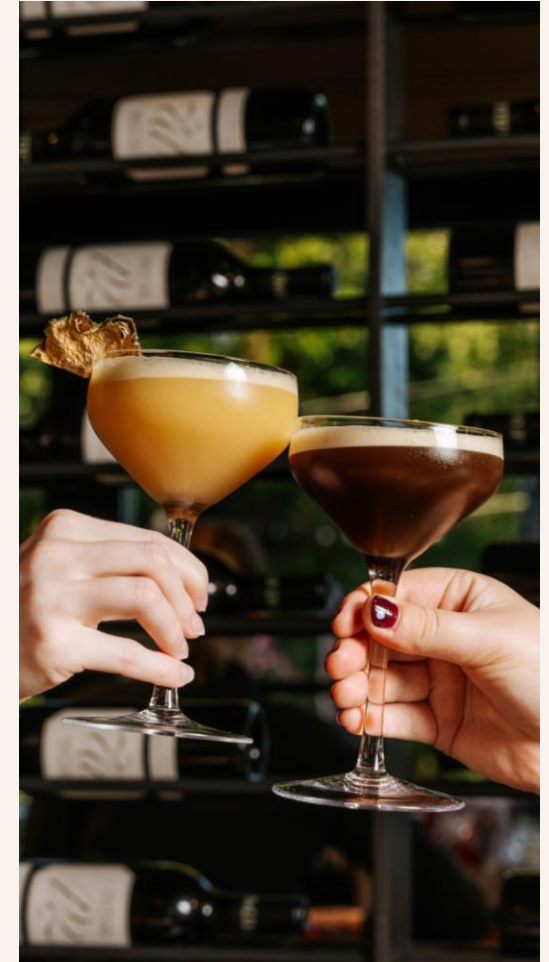
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Expanded Beverage Offerings

Looking to explore outside the DeLille Cellars portfolio?

Enjoy a selection of world class wines, local brews and more that our team has carefully selected to complement and contrast your DeLille favorites.

Explore the nuances of similar varietals, or enjoy a rotating list of local draft beers, bottled ciders and our wide variety of craft cocktails.



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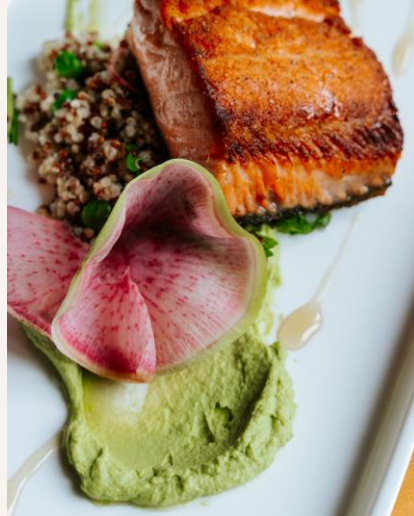
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Culinary Offerings



All food and service is provided by the culinary team at The Restaurant at DeLille.

From fresh, handmade pastas to dishes highlighting locally sourced produce and meats, our menu blends classic comforts with high end details.

PRIVATE DINING MENUS

All Private Dining menus offer an assorted selection of Starters, Entrees and Desserts.

All items are a la carte and range in price per person.

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Stationed Starters

These items are available upon arrival at a grazing station, and a wonderful way to welcome your guests into the space and your event:

Artisan Cheese & Charcuterie | \$12 per person

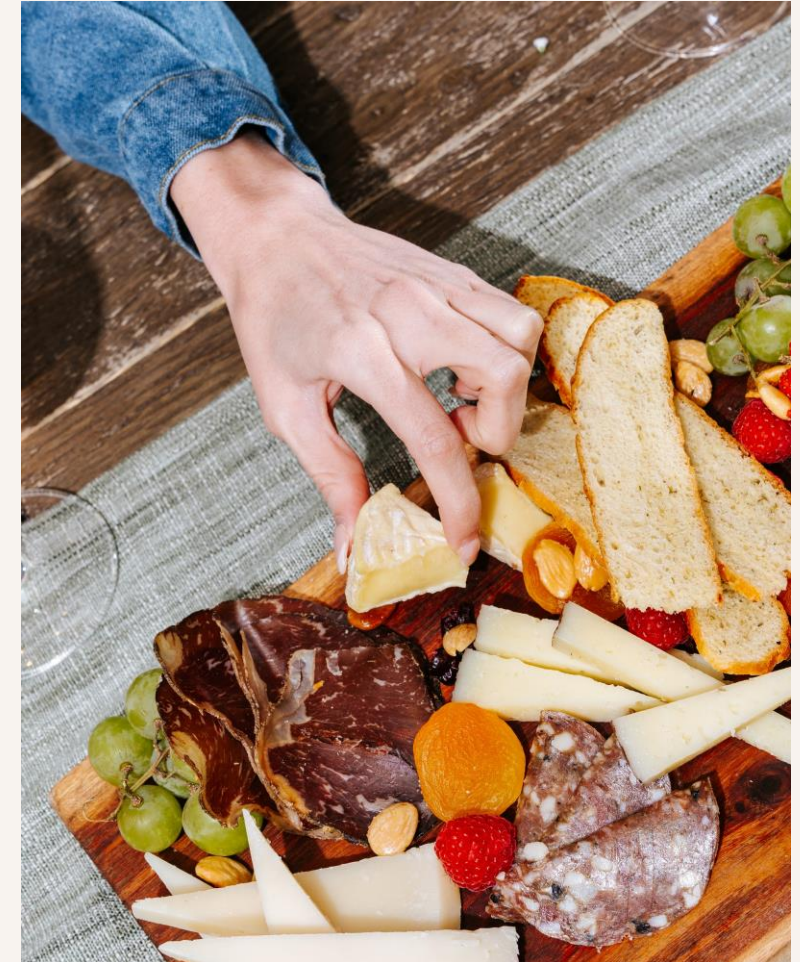
Rotating selection of Artisan Cheese & Sliced Cured Meats with Traditional Garnishes

Roasted Mushroom Toast | \$5 per person

Truffle Mascarpone, Sherry, Arugula

Smoked Brisket Toast | \$7 per person

Charred Pepper Pistou, Cabot Clothbound Cheddar, Red Wine Gastrique



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Lunch at The Restaurant

AVAILABLE OPEN – 2:30 PM
2-COURSE A LA CARTE EXPERIENCE

FIRST COURSE: ENTRÉES

Guests are offered a variety of Entrées based on our current Main Dining Room Menus.

Lunch service includes lighter fare options such as salads, soup, and sandwiches.

With advanced notice our kitchen will be able to make accommodations for dietary needs and restrictions.

DESSERTS

Guests are offered a selection of desserts for the Second Course at Lunch.

Outside celebratory desserts are welcome, so long as they are procured from a licensed bakery or caterer. Washington State Health Department prohibits us from serving homemade goodies in our spaces.

If a host chooses to provide their own desserts, an Outside Bakery Fee of \$4 per person will be charged. This fee includes cake cutting & service by our team.



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Dinner at The Restaurant

AVAILABLE 3:00 PM - CLOSE 3-COURSE A LA CARTE EXPERIENCE

FIRST COURSE: STARTERS

Guests are offered a selection of Salads & Soups. We also offer seasonally rotating Family Style Add-Ons* for groups who wish to add to the experience of the First Course.

SECOND COURSE: ENTRÉES

Guests are offered a variety of entrées based on our current Main Dining Room Menus.

With advanced notice our kitchen will be able to make accommodations for dietary needs and restrictions.

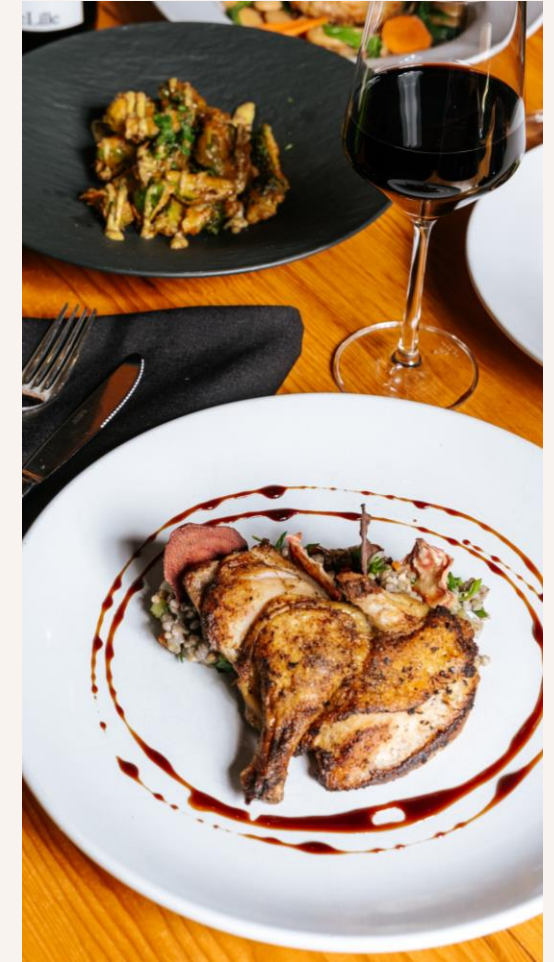
THIRD COURSE: DESSERTS

Guests are offered a selection of desserts.

Outside celebratory desserts are welcome, so long as they are procured from a licensed bakery or caterer. Washington State Health Department prohibits us from serving homemade goodies in our spaces.

If a host chooses to provide their own desserts, an Outside Bakery Fee of \$4 per person will be charged. This fee includes cake cutting & service by our team.

**Please inquire for current offerings.*



Frequently Asked Questions

NEXT STEPS

Ready to start planning your event? Next steps are to schedule a site tour if you have not yet seen our space and get your party formally booked. We require a signed Private Dining Contract and Venue Fee Payment at time of booking.

ARRIVAL + PARKING INFORMATION

- Parking is currently complimentary and is first come, first served. We do share our lot with 6 other tasting rooms so full buyouts may require valet parking.
- Once arrived, a member of our hospitality team will greet your guests and show them to your private space.
- The Alchemy Room and D2 Rooms have privacy doors. However, we reserve the right to keep the doors open for service needs.
- Private Rooms are exclusively yours for 3-hour time blocks. A 4th hour may be added to extend the booking time frame, subject to availability. During the month of December, we have multiple seatings in certain spaces and may not be able to extend event times.

ROOM SET-UP & DÉCOR

- Your Private Dining space will be set up by our service team prior to the event.
- If the host would like early access to decorate the private space, prior arrangements need to be made with management. Early access is based upon availability, may be subject to an additional fee, and is not guaranteed. We will do our best to accommodate your needs on event day.
- You are allowed to bring in items to customize your event. Flowers, balloons, picture frames, tabletop décor, party favor gift boxes, etc. are all okay to bring in. We do not allow glitter, loose confetti, wall décor or tape. All candles must be in a vessel higher than the flame. Florals must be procured from a commercial source.
- All décor items must be removed after the event by the host or guests. There is an excess cleaning fee of \$50 for all garbage needing to be removed by our staff.

THE RESTAURANT

Our Spaces

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Pricing

Wine & Beverage

Culinary

FAQs

DeLille

Frequently Asked Questions

DO YOU ALLOW CORKAGE?

Corkage is available for \$25 per 750ml bottle (two bottle limit) per group for non-DeLille wines. Complimentary corkage is offered on 750ml DeLille Cellars wines (two bottle limit). For Larger Formats, please inquire with The Restaurant. This does not waive or change the required Food & Beverage Minimum.

WINE CLUB MEMBERS

DeLille Cellars Wine Club Members can apply their Wine Club discounts to all beverages purchased during the duration of their event. Discounts to the Venue Fee are also available. Discount amount is based on the level of Wine Club Membership.

OUTSIDE FOOD

Outside food is not permitted at The Restaurant.

CAKES & CELEBRATORY DESSERTS

Cakes and baked goods for celebratory occasions are allowed if they come from a licensed and credited bakery/caterer. WA State Health Dept does not allow us to serve homemade goodies in our spaces. There is a \$4 per person outside bakery fee which includes cake cutting and service by our team. We do not allow outside ice cream but have in house selections available upon request.

DIETARY NEEDS & FOOD ALLERGIES

Our culinary team can accommodate most dietary needs, allergies, and preferences. Any special requests must be made 7 days in advance.

Do not hesitate to connect with our Private Events Team with Additional Questions:

Tiare Buck Events Lead | tbuck@delillecellars.com or 425-489-0544 x 1028

Sarah Sadler Events Manager | ssadler@delillecellars.com or 425-489-0544 x 1010

The Restaurant at DeLille

14300 NE 145th St.

Woodinville, WA 98072

www.DeLilleCellars.com

425-205-2147



THE RESTAURANT
at DeLille
Grand Ciel Hall

Welcome to Grand Ciel Hall at The Restaurant. A tucked-away, yet spacious venue with room to enjoy award-winning wines, locally-sourced cuisine, and exceptional hospitality with DeLille.

Available for daytime corporate meetings, evening dinners, receptions and more.

CAPACITY | 100 SEATED OR 150 RECEPTION-STYLE

AVAILABILITY | DAILY SEATINGS FROM 9AM – 7:30PM



Grand Ciel Hall

Parties & Special Occasions

Enjoy a range of set up styles, depending on the format of your event.



DeLille

Grand Ciel Hall

Meetings & Corporate Events

*We offer a variety
of set ups for
corporate
meetings, that
easily transition
from lunch to a
post-meeting
Happy Hour*

DeLille



Grand Ciel Hall

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Pricing

OFF PEAK VENUE FEES

Weekday Rentals | \$1,000

Weekend Rentals | \$1,500

PEAK VENUE FEES

Weekday Rentals | \$2,000

Weekend Rentals | \$2,500

FOOD & BEVERAGE MINIMUM

Flexible based on party size

BILLING & GRATUITY

- A 20% gratuity is automatically applied to all private events bills.
- \$2,000 Deposit is due at time of booking and can be refunded up to 60 days prior to event date.
- Host will receive one final bill. We cannot offer split checks for large parties at this time.

*Private Events proposals 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 6.5% 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

**SPECIAL
PRICING
AVAILABLE FOR
WINE CLUB
MEMBERS**



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Event Rental Details

WHAT'S INCLUDED

- Enjoy the benefits of a “blank slate” space with ample room and options to design your event
- 60” round banquet tables
- 32” bistro tables
- 8’ and 6’ banquet tables
- Access to our in-house sound system (additional fees may apply for some equipment)
- Access to Winemaking Mezzanine for views of our production space
- Glassware and tableware included for groups up to 100. Rental fees will apply for groups larger than 100. Please inquire about renting upgraded tableware



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DeLille

Catering by The Restaurant at DeLille

All food and service is provided by the culinary team at The Restaurant at DeLille. 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 & BEVERAGE MINIMUM

All catered events are subject to a Food & Beverage Minimum based on guest count. Please inquire for details.

*Catering Proposals 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 6.5% 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



Catering Packages & Pricing

Our menus are crafted to offer flexible catering packages to find the perfect fit for your event. Keep things light with passed or stationed hors d'oeuvres or indulge in a generous fork & knife buffet for a larger affair. From here, our team will guide you through the selection process to curate a menu perfectly customized for your occasion.

BUFFET PACKAGE	HORS D'OEUVRES PACKAGE	A LA CARTE HORS D'OEUVRES
Base price: \$60 per person	Base price: \$56 per person	\$7 per person, per item
Stationed Buffet Service	Passed or Stationed Service	Passed or Stationed Service
Includes: • 3 hors d'oeuvres • 2 sides • 2 entrées	Includes: • 8 hors d'oeuvres	Includes: • 1.5 pieces per person, per item

Additional Add-Ons Available:

Bread Service: +\$5 per person
Dessert Platter: +\$9 per person
Meat & Charcuterie Board: +\$12 per person
Crudit  Platter: +\$7 per person

Catering Menu: *Hors D'oeuvres*

Buffet Package: Choose 3 | Hors D'oeuvres Package: Choose 8
A La Carte: \$7 per person per item

Basil & Goat Cheese Tart

Phyllo Dough, Red Wine Fig (V)

Shaved Wagyu Beef Gougère Slider

Gruyere Cheese, Pomme Aligoté

Smoked Salmon Rilette

Dill Crème Fraiche, English Cucumber (G.F.)

Caprese Skewer

Tomato Confit, Marinated Mozzarella, Basil, Saba
Sauce (V & G.F.)

Ahi Tuna Tartare

Stone Ground Mustard, Yukon Potato, Corn Relish,
Radish Sprout (G.F.)

Whipped Ricotta Crostini

Semolina Crisp, Smoked Honey, Almond (V)

Smoked Duck Spring Roll

Tart Cherries, Carrot, Sweet Pepper Glaze (D.F.)

Parmesan Arancini

Cherry Tomato Sugo, Basil Oil (V)

Pork Pate en Croute

Chicory, Stone Ground Mustard, Cornichon (D.F.)

Herbed Feta & Olive Skewer

Cucumber, Balsamic Vinegar (V & G.F.)

Catering Menu: *Salads & Sides*

SALADS

Buffet Package: Select 1

Hearts of Romaine Caesar Salad

22 Month Aged Parmesan, Focaccia Crisp, Grilled Lemon

Arugula Salad

Shaved Fennel, Apple, Salt Roasted Beets, Truffle-Sherry Vinaigrette, Farro, Manchego (Vegetarian)

Chilled Quinoa Salad

Cucumber, Heirloom Tomato, Red Onion, Green Olives, Parsley, Lemon Caper Vinaigrette (Vegan & G.F.)

Spinach & Radicchio Salad

Gorgonzola Cheese, Walnut-Sage Dressing, Brussel Sprouts, Bosc Pear (Vegetarian & G.F.)

SIDES

Buffet Package: Select 2

Fingerling Potato Confit

Shiitake Mushroom, Cippolini Onion, Arugula (Vegan & G.F.)

Roasted Seasonal Vegetables

Herbs de Provence, Pine Nut Oil, Balsamic Reduction (Vegan & G.F.)

French Lentils

Cherry Tomato, Olive, Fines Herbs, Goat Cheese Crumble (G.F.)

Cabot Clothbound Cheddar Polenta

Caramelized Sweet Onion, Braised Kale (G.F.)

Braised Red Cabbage

D2 Wine, Fig Jam, Pickled Mustard Seeds (Vegan & G.F.)

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Catering Menu: *Mains & Add-Ons*

MAINS

Buffet Package: Select 2

French Chicken Breast

Pearl Onion & Madeira Jus (G.F. & D.F.)

Salumi Bolognese Pasta

Trenne Pasta, Mozzarella Pearls, Walnut
Pangrattato

Orecchiette Pasta

Basil & Sunflower Seed Pistou, Roasted Tomatoes,
Shaved Pecorino Toscano (Vegetarian)

Speck Wrapped Pork Tenderloin Medallion

Sauce Vert (D.F. & G.F.)

Coriander Crusted Steelhead Trout

Lemon Caper Cream, Dill (G.F.) **+\$4 per person**

Braised Beef Short Rib

Chaleur Estate Demi-Glace, Fried Shallots (D.F.)
+\$5 per person

Dijon Crusted Rack of Lamb

Juniper Jus (D.F.) **+\$10 per person**

ADD-ONS

Additional Costs Noted Below

Bread Service

House Made Focaccia, Semolina, & Rustic Breads
served with whipped Butter

+\$5 per person

Dessert Platter

Cookies, Brownies, Chocolate Truffles

+\$9 per person

Meat & Charcuterie Board

With Accoutrement and Crackers

+\$12 per person

Crudit  Platter

With Seasonal Hummus & Dip

+\$7 per person

Recommended Catering Menus

Unsure where to start? Choose one of our recommended menus below or use as inspiration to make it your own.

THE ESSENTIALS

Standard \$60 per Person Buffet Package

Hearts of Romaine Caesar Salad

22 Month Aged Parmesan, Focaccia Crisp, Grilled Lemon

Roasted Seasonal Vegetables

Herbs de Provence, Pine Nut Oil, Balsamic Reduction (Vegan & G.F.)

Fingerling Potato Confit

Shiitake Mushroom, Cippolini Onion, Arugula (Vegan & G.F.)

French Chicken Breast

Pearl Onion & Madeira Jus (G.F. & D.F.)

Salumi Bolognese Pasta

Trenne Pasta, Mozzarella Pearls, Walnut Pangrattato



A STEP UP

Standard Buffet with our Favorite Add-Ons

Arugula Salad

Shaved Fennel, Apple, Salt Roasted Beets, Truffle-Sherry Vinaigrette, Farro, Manchego (Vegetarian)

Braised Red Cabbage

D2 Wine, Fig Jam, Pickled Mustard Seeds (Vegan & G.F.)

Cabot Clothbound Cheddar Polenta

Caramelized Sweet Onion, Braised Kale (G.F.)

Speck Wrapped Pork Tenderloin Medallion

Sauce Vert (D.F. & G.F.)

Braised Beef Short Rib

Chaleur Estate Demi-Glace, Fried Shallots (D.F.)

+\$5 per person

Bread Service

House Made Focaccia, Semolina, & Rustic Breads served with whipped Butter

+\$5 per person

FULLY LOADED

An Evening (and Menu) to Remember

Meat & Charcuterie Board **+\$12 per person**

With Accoutrement and Crackers

Crudité Platter **+\$7 per person**

With Seasonal Hummus & Dip

Spinach & Radicchio Salad

Gorgonzola Cheese, Walnut-Sage Dressing, Brussel Sprouts, Bosc Pear (Vegetarian & G.F.)

French Lentils

Cherry Tomato, Olive, Fines Herbs, Goat Cheese Crumble (G.F.)

Fingerling Potato Confit

Shiitake Mushroom, Cippolini Onion, Arugula (Vegan & G.F.)

Speck Wrapped Pork Tenderloin Medallion

Sauce Vert (D.F. & G.F.)

Dijon Crusted Rack of Lamb **+\$10 per person**

Juniper Jus (D.F.)

Dessert Platter **+\$9 per person**

Cookies, Brownies, Chocolate Truffles

DeLille

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Wine

DeLille Cellars wines are available by the bottle for all types of events, and the only wines permitted at The Tasting Room. Outside beverages are not permitted.

Any wines purchased that are not consumed during the event will be packed and sent home with you.

*Certain wines, vintages and formats are subject to availability and seasonality

*Special pricing available for Wine Club members.



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Audio Visual

Access to our in-house sound system for music is included in your Venue Fee.

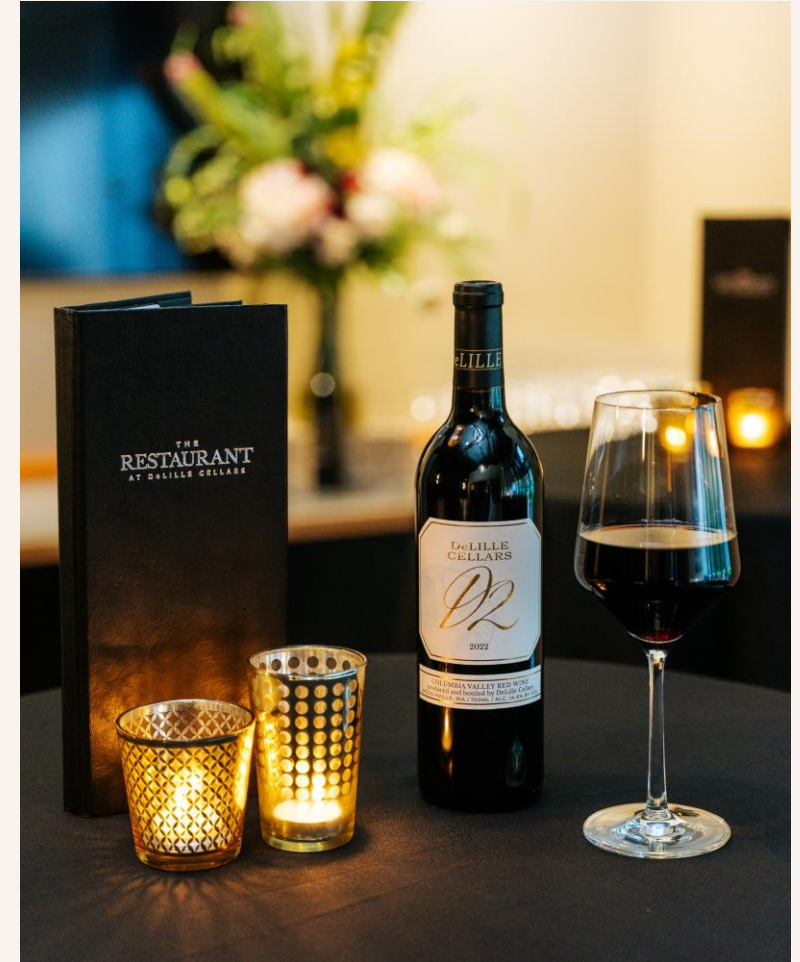
Additional AV equipment is available for use for an additional fee:

Handheld Wireless Microphones | \$100

Drop Down Screen & Projector | \$100

Mic & Projector Package | \$150

Meeting Owls | \$100 per Owl



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Additional Guidelines

BOOKING

- Events must be booked a minimum of 2 weeks prior to the desired event date.
- Events booking less than 2 weeks out are explored on a case-by-case basis.

AV EQUIPMENT

- DeLille Cellars is equipped with an in-house sound system for music during your event.
- Other A/V needs can be outsourced for an additional charge.

PAYMENT

- See our Private Events Contract for Payment Policy.

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.

PARKING

- Complimentary first come, first served parking is available outside Grand Ciel Hall.
- For elevated service, valet and parking service with Butler is available for an additional charge.

ADA ACCESS

- Grand Ciel Hall is fully ADA accessible.

DeLille

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WHAT IS THE NEXT STEP?

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

DO YOU HOST WEDDINGS?

We do not host Weddings or Wedding Receptions here at DeLille Cellars, but we are a fantastic option for Rehearsal Dinners or Wedding Welcome Parties! We have information for couples looking to plan their nuptials in the Woodinville area and are happy to share.

CAN I BRING IN MY OWN FOOD?

Outside food is not permitted in Grand Ciel Hall. We have a plethora of different food options available for all guest experiences, with world-class selections from The Restaurant at DeLille for private events. We do allow outside desserts if they are procured from a licensed bakery or caterer. Additional fees may apply.

DO YOU HAVE VEGAN OPTIONS?

Our culinary team can accommodate most dietary needs, allergies, and preferences with advance notice.

Do not hesitate to connect with our Private Events Manager with Additional Questions:

Sarah Sadler Events Manager | ssadler@delillecellars.com or 425-489-0544 x 1010

DeLille

Grand Ciel Hall at DeLille

14300 NE 145th St.

Woodinville, WA 98072

www.DeLilleCellars.com

425-205-2147



DeLille EN VILLE

Located in Seattle's University Village, DeLille En Ville was designed for hosting.

With unique spaces for gathering throughout the Restaurant, Cafe & Bottle Shop, you'll find the perfect option to host your next intimate private dinner, large event or special occasion with our French-inspired, PNW cuisine and award-winning wines.



Our Spaces

DeLille En Ville offers a variety of unique private and semi-private spaces to host your next event. Find options to suit an intimate dinner of twelve up to a lively soiree throughout our dining rooms, with AV options available as well.

SPACE	CAPACITY	BEST FOR
<i>The Shaw Room</i> Semi-Private Space	Up to 8 guests	Seated Private Dining
<i>The Solarium</i> Semi-Private Space	Up to 24 guests	Seated Private Dining
<i>The Club Room</i>	Up to 18 seated guests, Or 30 reception style	Seated Dining or Casual Receptions
<i>The Back Dining Room</i>	Up to 60 seated guests, Or 70 reception style	Large Group Dining or Receptions AV Available
<i>Full Buyout</i>	60-150 Guests	Seated Dinners or Large Group Events

The Shaw Room

CAPACITY | 8 SEATED

A semi-private room in our cozy back dining space, you'll feel like you're gathered around your own table in this space – without any of the effort.

*This space is perfect for smaller, intimate groups with **no venue fees** and **modest food and beverage minimums**.*



The Solarium

CAPACITY | 24 SEATED

This bright, plant-filled space was made for celebrations. Gather with up to 24 guests in this semi-private space, ideal for private dining with flexible table sizes alongside the banquette seating.



The Club Room

CAPACITY | 18 SEATED OR 25 RECEPTION STYLE

Hidden behind a speakeasy door, the Club Room offers an intimate, wine-focused experience for your next private event.

This elegant room can be arranged to seat 18 at a shared table for dining, or up to 25 guests in a more casual cocktail reception style event.



The Back Dining Room

CAPACITY | 60 SEATED OR 70 RECEPTION STYLE

Step away from the bustle of University Village with your larger group in our Back Dining Room. Suitable for large group dining or a casual reception style event, this space is the perfect location to enjoy great food, wine, and company.



Full Buyout

CAPACITY | 150

From the bright main dining room to the intimate club room, let every inch of our award-winning space become yours for the evening.

Full Buyout pricing available upon request.



DeLille
En Ville

*Enjoy a range
of set up styles,
depending on
the format of
your event.*

DeLille



Availability & Pricing

VENUE FEES

- Lunch/Brunch | \$250
- 2-Hour Rental available open – 3pm
- Dinner | \$450
- 3-Hour Rental available 4pm - close

**SPECIAL
PRICING
AVAILABLE FOR
WINE CLUB
MEMBERS**

FOOD & BEVERAGE MINIMUMS BY SPACE

SPACE	LUNCH & BRUNCH	DINNER
<i>The Shaw Room</i> Semi-Private Space, No Venue Fee!	\$350	\$650
<i>The Solarium</i> Semi-Private Space	Sun - Thurs: \$1,000 Fri - Sat: \$1,500	Sun - Thurs: \$1,500 Fri - Sat: \$2,000
<i>The Club Room</i>	Mon - Fri: \$800 Sat - Sun: \$1,000	\$1,500
<i>The Back Dining Room</i>	Mon - Fri: \$1,000 Sat - Sun: \$1,500	Sun - Thurs: \$1,500 Fri - Sat: \$2,000



Availability & Pricing

PRIVATE DINING HOURS

Private Dining seatings are available during business hours at DeLille En Ville. Visit our website for our current hours [here](#).

Lunch/Brunch Service: Open – 3:00pm

Dinner Service: 4pm - Close

BILLING & GRATUITY

A 20% gratuity is automatically applied to all private dining bills.

Venue Fee is due at time of booking and can be refunded up to 7 days prior to event date.

Host will receive one final bill. We cannot offer split checks for large parties at this time.

FULL BUYOUTS

Full buyouts may be available upon request. Please inquire with our team to discuss pricing and options for your event.

Wine Flights

Add a wine flight to any private dining reservation to elevate your dining experience.

Select one of our curated DeLille-focused mini-flights, design your own from our extensive wine list, or let our team members help you create a unique experience.

Wine flights are a self-guided experience and include 3 wine selections (unless customized).



Please note: we are unable to offer a fully guided wine tasting experience at DeLille En Ville.

Expanded Beverage Offerings

Looking to explore outside the DeLille Cellars portfolio?

Enjoy a selection of world class wines, local brews and more that our team has carefully selected to complement and contrast your DeLille favorites.

Explore the nuances of similar varietals, or enjoy a rotating list of local draft beers, bottled ciders and our wide variety of craft cocktails.



Culinary Offerings



All food and service is provided by the culinary team at DeLille En Ville.

Our French-inspired and highlighting locally sourced produce and meats, our menu blends classic comforts with high end details.

PRIVATE DINING MENUS

Your Private Dining menu will be crafted to meet the needs of your individual event, with prix-fixe or a la carte formats available, priced per guest.



Private Dining Packages

Our menus are crafted to offer flexible dining menus to meet your event's needs. Our team will guide you through the selection process to curate a menu perfectly customized for your occasion.

Ask our team to review our current private dining menu for your full culinary offerings.

LUNCH/BRUNCH PRIX FIXE	DINNER PRIX FIXE	A LA CARTE RECEPTION
Base price: \$45 per person	Base price: \$75 per person	\$3 - 16 per person, per item
Seated 3-Course Meal	Seated 4-Course Meal	Passed or Stationed Service
Includes: • Choice of First Course (starters) • Choice of Second Course (mains) • Choice of Dessert	Includes: • Cheese & Charcuterie • Choice of First Course (starters) • Choice of Second Course (mains) • Choice of Dessert	Includes: • Your choice of number of items

Elevate your event with additional options ranging from shared oysters to caviar

Frequently Asked Questions

NEXT STEPS

Ready to start planning your event? Next steps are to schedule a site tour if you have not yet seen our space and get your party formally booked. We require a signed Private Dining Contract and Venue Fee Payment at time of booking.

ARRIVAL + PARKING INFORMATION

- Parking is complimentary and is first come, first served within University Village parking lots and structures.
- Once arrived, a member of our hospitality team will greet your guests and show them to your private space.
- Private Rooms are exclusively yours for 2 or 3-hour time blocks. Additional hours may be added to extend the booking time frame, subject to availability. During the month of December, we have multiple seatings in certain spaces and may not be able to extend event times.

ROOM SET-UP & DÉCOR

- Your Private Dining space will be set up by our service team prior to the event.
- If the host would like early access to decorate the private space, prior arrangements need to be made with management. Early access is based upon availability, may be subject to an additional fee, and is not guaranteed. We will do our best to accommodate your needs on event day.
- You are allowed to bring in items to customize your event. Flowers, balloons, picture frames, tabletop décor, party favor gift boxes, etc. are all okay to bring in. We do not allow glitter, loose confetti, wall décor or tape. Florals must be procured from a commercial source.
- All décor items must be removed after the event by the host or guests. There is an excess cleaning fee of \$50 for all garbage needing to be removed by our staff.

Frequently Asked Questions

DO YOU ALLOW CORKAGE?

Corkage is available for \$35 per 750ml bottle (two bottle limit) per group for non-DeLille wines. Complimentary corkage is offered on 750ml DeLille Cellars wines (two bottle limit). For Larger Formats, please inquire with DeLille En Ville team for more information. This does not waive or change the required Food & Beverage Minimum.

WINE CLUB MEMBERS

DeLille Cellars Wine Club Members can apply their Wine Club discounts to all beverages purchased during the duration of their event. Discounts to the Venue Fee are also available. Discount amount is based on the level of Wine Club Membership.

OUTSIDE FOOD

Outside food is not permitted at DeLille En Ville.

CAKES & CELEBRATORY DESSERTS

Cakes and baked goods for celebratory occasions are allowed if they come from a licensed and credited bakery/caterer. WA State Health Dept does not allow us to serve homemade goodies in our spaces. There is a \$4 per person outside bakery fee which includes cake cutting and service by our team.

DIETARY NEEDS & FOOD ALLERGIES

Our culinary team can accommodate most dietary needs, allergies, and preferences. Any special requests must be made 7 days in advance.

Do not hesitate to connect with our Private Events Team with Additional Questions:

Heather Walker, Events Lead | hwalker@delillecellars.com or 425-686-8915

Sarah Sadler, Events Manager | ssadler@delillecellars.com or 425-489-0544 ext. 1010

DeLille En Ville

University Village

4601 26th Ave NE

Seattle, WA 98105

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425-686-8915



Sarah Sadler, Events Manager

ssadler@delillecellars.com | 425.489.0544 x 1010

14300 NE 145th St. Suite 101 Woodinville, WA 98072

DeLilleCellars.com

DeLille