



SPARKMAN

Private Events

Sparkman Cellars offers space to accommodate birthday parties, wedding celebrations, corporate events and more – we will customize our space for you and your guests. Our *Warehouse District Winery Tasting Room* has a warm atmosphere with the soft glow of candlelit barrels, vaulted ceilings and beautiful locally produced artwork and photography. This space is highly customizable and creates the perfect atmosphere for events both large and small. Our *Hollywood Hills Winery District Tasting Room* location features a gorgeous acid-dripped copper tasting bar, soft teardrop lighting, and cozy warmth with candles and natural wood. This location is better suited for small sized events and maintains a desirable location near Chateau Ste. Michelle.

We look forward to helping you create a memorable occasion.

Cheers,
The Sparkman Family





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Private Events Capacity

Warehouse District Winery Tasting Room

Guests: 100+ for standing room only with limited seating
35 for seated dinner

Hollywood Hills Winery District Tasting Room

Guests: 35 for standing room only with very limited seating
24 for seated dinner

Deposits and Cancellation

All special events at our tasting rooms require a 50% deposit and signed contract at the time of reservation. If your event is cancelled 14 or more days in advance, we will refund your entire deposit less a \$100 processing fee. If your event is cancelled between 3 and 14 days in advance, we will refund your entire deposit less a \$300 cancellation fee. Less than a 3 day advance notice of cancellation may result in forfeiture of the advanced deposit. Refunds will not be provided due to inclement weather or rain, but will be considered in extreme situations of snow and/or ice.

Rental Pricing

Our minimum facility fee is \$500 for the *Warehouse District Winery Tasting Room* and \$300 for the *Hollywood Hills Winery District Tasting Room*. This fee covers an event outside of standard tasting room hours for up to 25 guests and lasting up to four hours. If your event is expected to exceed four hours, we will prorate a charge of \$75 per half hour based upon your requested additional time. Also included with this fee is one member of the Sparkman staff for wine service. If additional staff is required, there will be a charge of \$25 per hour. Staff beyond wine related service is to be provided by the caterer. Additionally, the Winery Tasting Room has the ability (season and weather permitting) to create additional space outdoors for your event with a capacity for up to 40 standing room guests. There is the possibility of lowering the facility fee based on the amount of wine purchased. This pricing is a starting point. We'd like to tailor the experience to your needs.

Decor

Both of our tasting rooms have seating and table space, but if your needs extend beyond what we have, we are happy to assist with event rentals (chairs, tables, linens, silver wear, etc.). We wish for you to have a festive atmosphere for your event but we do not allow the use of confetti, open flames, glitter or anything else that may result in damage to the facility.



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Food and Wine Service

Only Sparkman Cellars wines are allowed at your event and must be purchased through the winery. Beer and Champagne may be brought in (a per bottle surcharge fee may apply) but hard alcohol is illegal and cannot be brought into the facility. Non-alcoholic beverages are available from the winery or you're welcome to bring in your own. All wine is served in Schott Zwiesel crystal stemware. An 18% gratuity will be added to the cost of wine served during the event with a \$300 wine minimum purchase. The wine minimum can include wine consumed onsite during the event as well as wine purchased to take home on the day of the event by any guests.

We require any onsite food be provided by one of our preferred caterers listed below. Washington law requires that food be prepared and served by a licensed individual with a current food handler's permit and as such, the caterer must provide at least one onsite employee for any food related setup, service, cleanup (including trash removal), and are required to return the facility into pre-event condition. Any food service contract is to be established between the renter and caterer.

Miscellaneous

Children are welcome but supervision is the sole responsibility of the renter and/or their guests. You are welcome to use our public-use compliant Business Pandora account to stream your desired music through our Sonos system. Any additional audio/visual equipment would need to be provided by the renter, but we're happy to make recommendations.

Parking

There is ample parking for nearly any size event at our *Warehouse District Winery Tasting Room*. Parking can be somewhat limited at our *Hollywood Hills Winery District Tasting Room* depending on day and time. For this location, valet service may be recommended if your event takes place during a time that the parking area is normally full.

This information, as well as video tours, are available on our website at
www.sparkmancellars.com

Please let us know if you have any questions or if you'd like more information,
you can contact us at
events@sparkmancellars.com,
or call
425-398-1045



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Preferred Catering Partners

Alexa's Cafe & Catering

Phone : 425-483-6275

Contact : Gretchen Benson or Kellee Scartozzi

Web : <http://www.alexascafe.com>

Aqua by El Gaucho

Phone : 206-956-8171

Contact : Carly McGovern

Web : <http://www.elgaucho.com/Aqua-by-El-Gaucho.html>

Email : cmcgovern@elgaucho.com

Barking Frog

Phone : 425.424.2587

Contact : Erin Laccinole

Web : http://www.willowslodge.com/wine_dine/barking_frog.html

Email : erin.laccinole@willowslodge.com

Kaspar's Catering

Phone : 206.298.0123

Contact : Erin Carper

Web : www.kasparsseattlecatering.com

Email : erin@kaspars.com

Russell's Catering

Phone : 206.264.0400

Contact : Sarah Webb

Web : <http://www.russelllowell.com>

Email : sarah@russelllowell.com

Tom Douglas Catering & Events

Phone : 206.734.3203 ext 1061

Contact : Rebecca Crosby

Email : RebeccaC@tomdouglas.com