

AFTER HOURS EVENTS

BARREL CELLAR 3 COURSE DINNER

Treat your guests to a three-course, farm-to-table meal perfectly paired with our small batch, VQA wines! Our Chef will create a seasonally inspired, customized menu using the freshest local ingredients, many of which come straight from our on-site garden. All dietary restrictions and allergies can be accommodated, please speak with your Event Coordinator about any special requests. This Barrel Cellar experience includes all food, wine, non-alcoholic beverages and exclusive use of the space for the duration of your event.

- Includes plated appetizer, entrée and dessert (same for all guests) with wine pairings for each
- Booking requires a minimum of 12 guests

EVENT CENTRE COCKTAIL PARTY

Wine and dine in our newly built Event Centre with sweeping floor-to-ceiling windows overlooking the rolling organic vineyards! Treat your guests to a curated selection of Chef’s culinary wonders, tailored to your gathering. Your attendees will enjoy these delectable bite-sized creations alongside our small batch, VQA wines as they mix and mingle throughout the beautiful event space while enjoying the scenic, panoramic views.

- Includes a selection of Chef’s canapes, wine and non-alcoholic beverages
- Booking requires a minimum of 40 guests

EVENT ADD-ONS

- Private Wine Tasting Experience of 4 Wines
- Private Winery Tour with Wine Tasting
- Sparkling Wine Reception Upon Arrival
- Cheese and Charcuterie
- Sparkling Wine Reception with Cheese and Charcuterie

For pricing or availability, please contact our
Event Coordinators:
events@ravinevineyard.com
905.262.8463

