

WEDDINGS + EVENTS

# *Blue Grouse*

ESTATE WINERY and VINEYARD







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## BLUE GROUSE'S TASTING ROOM, WEDDING AND EVENT FACILITY IS A SPACE THAT EMBRACES THE ELEMENTS OF AIR, LAND AND WATER IN THE COWICHAN VALLEY.

Upon arrival, take note of the dogwoods, maples and bright evergreen trees encircling a functional pond teeming with life. The birds, insects and frogs that have established homes surrounding the pond add to the biodiversity of the property ensuring Blue Grouse Estate Winery remains one with nature.

Whether you're hosting an elegant social event, a bespoke wedding, a rewarding business meeting, or a memorable corporate retreat, the team at Blue Grouse Estate Winery is pleased to accommodate your gathering with service and a warm welcome.





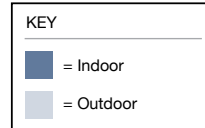
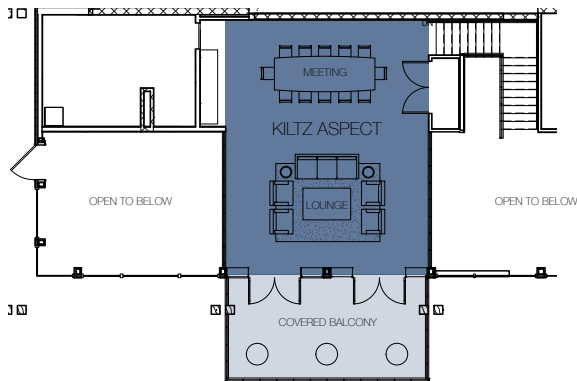
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“You feel worlds away.”

— Stuart Brown, *Niche Magazine*

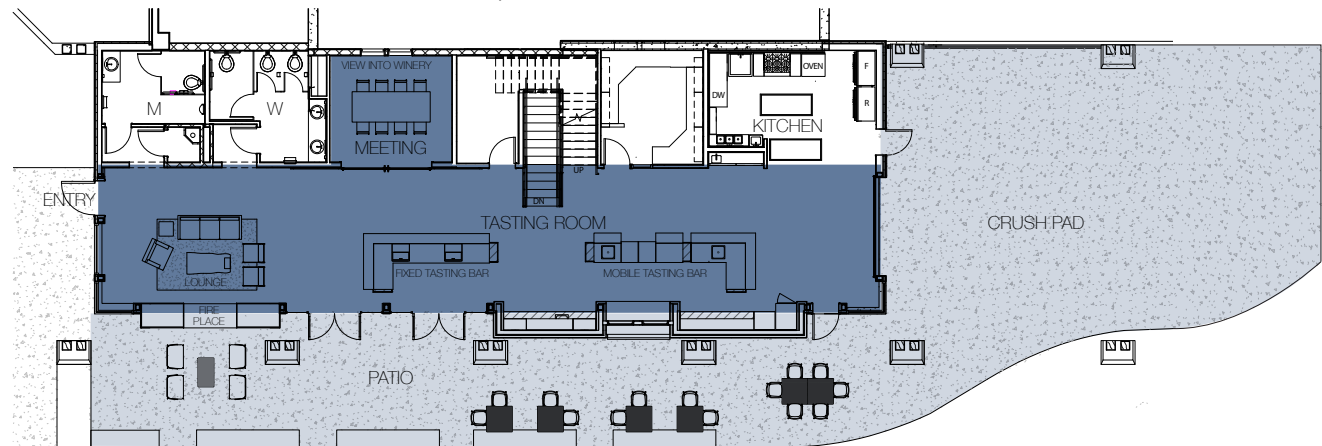
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## MEZZANINE

KILTZ ASPECT: 72 m<sup>2</sup> + 34 m<sup>2</sup> COVERED BALCONY  
OCCUPANT LOAD: 39 INSIDE + 18 OUTSIDE



## MAIN FLOOR

TASTING ROOM, MEETING, & KITCHEN: 184 m<sup>2</sup> OCCUPANT LOAD: 99  
MEETING: 17 m<sup>2</sup> OCCUPANT LOAD: 8  
KITCHEN: 20 m<sup>2</sup>  
PATIO: 132 m<sup>2</sup> OCCUPANT LOAD: 71  
CRUSH PAD: 153 m<sup>2</sup> OCCUPANT LOAD: 82

## CAPACITY

Seated Inside Dinner*	40
Seated Outside Dinner*	125
Seated Wedding Reception	80
Cocktail Reception	100

## MEZZANINE

Corporate Meeting	20
Sit Down Dinner	30
Standing Reception	35

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## SQUARE FEET

Tasting Room/Meeting Room/Kitchen	184m <sup>2</sup>
Meeting Room only	17m <sup>2</sup>
Patio & Crush Pad	237m <sup>2</sup>
Mezzanine Inside	72m <sup>2</sup>
Mezzanine Outside	34m <sup>2</sup>

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## DRIVING DISTANCE

Cowichan Bay	6 minutes
Duncan	11 minutes
Victoria	55 minutes
Nanaimo	60 minutes
Vancouver	3.5 hours
includes 2 hour ferry travel	

\*seating capacity depends on seating arrangement



## VENUE DESCRIPTION: BUILDING & FEATURES

### A VANCOUVER ISLAND GEM

As one of Vancouver Island's oldest estate vineyards and a long time family-owned winery, Blue Grouse produces exceptional Cowichan Valley wines which express their place of origin at a special facility that embraces the elements of air, land and water.

When conceptualizing the new Blue Grouse Estate Winery building, architect Joe Chauncey found inspiration for the building's shape in our namesake, the Blue Grouse. The lovely curve of the grouse's head and neck inspired the roofline, and the entrance features a beautiful shade of blue from the grouse's tail feathers.

Inside the tasting room, a curved ceiling is reminiscent of a grouse's belly. These soaring ceilings and numerous windows provide a spacious and bright atmosphere surrounded by breathtaking views of the vineyard and the vibrant wildlife living in the Cowichan Valley. With two levels of rental space available, the venue can accommodate small to large groups.

Blue Grouse's vineyard is a model of biodiversity with a well protected riparian zone surrounded by forest. Its building sports geothermal heating and cooling, rainwater collection and thoughtful use of light all aimed at reduced energy usage.

A custom mural painted by Vancouver Island artist Cim MacDonald completes the welcoming exterior.

### FACILITIES

Bathrooms are located on the main floor, with wheelchair accessibility.

### KITCHEN

The state-of-the-art catering kitchen provides professional cooking facilities. It contains commercial appliances including a Rational oven, which uses both dry heat and moist heat to cook large quantities of food with precision. A six-burner gas stove, a stand-up freezer and a double stainless steel fridge makes this kitchen efficient for any event.

### BAR

Bar options include a live edge wine bar and one portable satellite bar, giving you freedom to use the















## EQUIPMENT

Our facility has wireless Internet for all venue rentals. If needed, a PA system is also available for use. With thoughtful window placement, natural light fills the building while lighting is on a dimmer in each room to give you control over the mood.

## PARKING

There is ample parking (up to 70 cars) in the venue parking lot, and two wheelchair accessible parking spaces near the tasting room entrance.

## SUPERVISOR

For a seamless and hassle-free event experience, our professional supervisor will be present to manage your occasion and to coordinate with your event planner and caterer.

## CATERING

Blue Grouse's preferred vendors specialize in using local and farm fresh ingredients to provide an assortment of food options for events of all sizes. Please inquire for more information.

## RENTALS

From tables to tents to glassware and more, Blue Grouse's preferred rental vendor has everything needed for an event or wedding. Ask us about this convenient and worry-free rental option.

## ACCOMMODATION

The Grouse House offers a two bedroom suite, each with an en-suite bathroom (one is wheelchair accessible) and makes it a convenient location to rent for pre-ceremony wedding party preparations and a beautiful post-ceremony sleep. The Grouse House is one-of-a-kind, allowing you to wake up to the sights and sounds of the vineyard.

With its convenient location in the Cowichan Valley, visitors looking to explore the area will leave the Grouse House refreshed, and return to a peaceful place to rest.

## AVAILABLE WINES

Blue Grouse is committed to the production of true to place Vancouver Island wines. With little intervention our wines express their journey from vine to glass showcasing particular terroir and site influences.

“The slate of wines from winemaker Bailey Williamson channel aromatics and freshness above all else.”

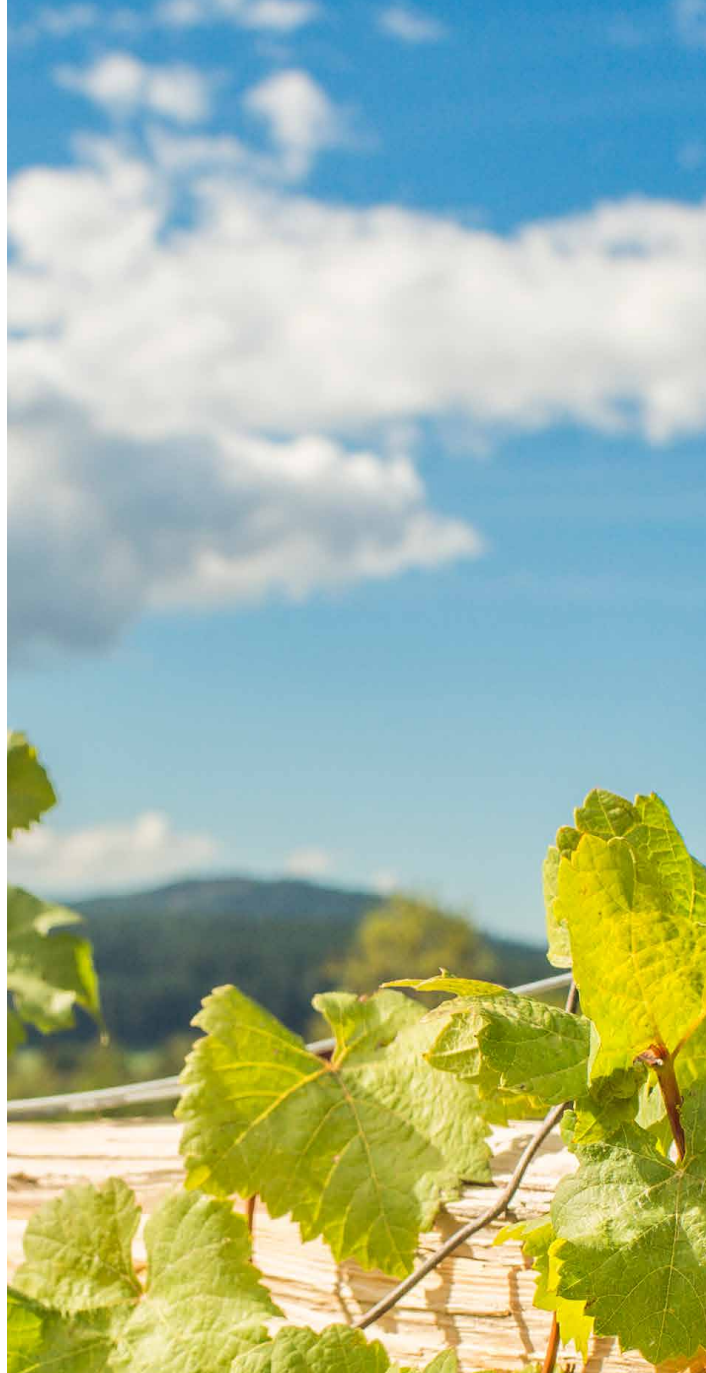
— Neal McLennan, *Vancouver Magazine*

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Our 15 acre vineyard (65 acre property) is planted with Pinot Noir, Pinot Gris, Ortega, Siegerrebe, Bacchus and Black Muscat. These varietals grow well for the Cowichan Valley climate, an integral piece to our winemaking philosophy. Grapes sourced elsewhere on Vancouver Island and in the Okanagan for our “Quill” tier of wines come only from the best vineyards.

Please inquire with our event coordinator for the current list of available wines and vintages.

We would be happy to host a wine tasting with you to assist you in making your wine selections and discuss menu pairings.









# BLUE GROUSE ESTATE VINEYARDS EVENT POLICIES

## EVENT PLANNERS

All events and weddings must have a point of contact person for Blue Grouse to liaise with.

## TIMING

We offer a range of function spaces at varying times of day or evening. All events must end at 11pm with alcohol service ending 30 minutes prior to the end of events, regardless of time. Evening events, including weddings, are to start no earlier than 5:30pm in the tasting room. Access times for event setup must be confirmed with the Blue Grouse events coordinator.

## DÉCOR & RENTALS

Blue Grouse is not be responsible for any items left on the premise. Removal of all decorations and equipment is the responsibility of the client and must occur immediately following the event. Any items to be left after the rental date must be pre-approved by Blue Grouse.

Candles are allowed only if they are in an enclosed holder or votive. Blue Grouse does not allow open flames or tapered candles. Tape, nails, tacks, staples may not be used to hang or post decorations on the walls, these items must be free standing. Confetti, glitter, and rice are not allowed. Clients may not install anything on or remove anything from the premise without Blue Grouse consent. The client will not cover or obstruct any emergency lighting, signs or exits.

## SOCAN & SOUND FEES

Blue Grouse is pleased to include in your rental the freedom to play any music you like. Blue Grouse pays music-licensing fees so that music can be played ethically and legally within the business. Without this, you would have to gain permission from every artist, composer, producer and writer. This ensures that every person involved in the song you are enjoying is getting compensated for his or her work.

## CATERING & BEVERAGE

All wine served at your event must be purchased from Blue Grouse. If beer, cider or non-alcoholic beverages are to be provided, we will source it from a local supplier and set the price. No hard alcohol is to be served at your event. There is a minimum purchase of two cases of wine per event. Wine not consumed can be taken home at the end of the event.

## BAR SERVICE

Blue Grouse is responsible for providing all beverage service onsite. Self-serve bars and stations are not permitted.

## ALCOHOL POLICY

Blue Grouse reserves the right to refuse service to anyone who cannot produce two pieces of government issued ID confirming they are 19 years of age or older. Minors are only permitted on premise when accompanied by an adult.

Blue Grouse's service staff reserves the right to refuse service to anyone who appears to be intoxicated or behaves inappropriately. Unless otherwise pre-approved by Blue Grouse, its staff must serve all alcoholic beverages. Anyone serving alcoholic beverages must have a "Serving It Right" certificate on file with Blue Grouse and have it available for display on the night of the event.

## DELIVERIES

Blue Grouse will receive and store event equipment within 48 hours of an event, if space is available. However, we do not take responsibility for damage or loss to any of the client's items left for storage on the property.

All delivery and pick up times must be pre-approved by Blue Grouse and will be based on the availability of our loading dock. Blue Grouse will assist in coordinating load-in and setup details with vendor(s) but will not be responsible for early, late or misdirected deliveries.



## SMOKING

For the comfort of all guests, Blue Grouse is a non-smoking venue. This includes vapour and e-cigarettes. Blue Grouse has a “zero-tolerance” policy towards the use and possession of illegal drugs on its premise. Thank you for your consideration.

## PETS

No pets are permitted on the property with the exception of service dogs or dogs that are included in the wedding ceremony.

## PRODUCTION

Blue Grouse must approve any audio-visual production company that the client plans to use in the venue. They must be licensed and insured. The client will not use or install any audio-visual equipment except that which is approved by Blue Grouse.

## BOOKING, DEPOSIT & PAYMENT

A copy of the Blue Grouse Events Contract is available upon request. In order to confirm your event, a signed contract must be on file with the Blue Grouse events coordinator, along with a 20% deposit (non-refundable). If your contract is signed six (6) months or less prior to the event, a 40% rental payment and a 20% security deposit are required in addition to the 20% non-refundable deposit. Payments must be received within 7 days of the date of the contract, or the date will be released. There are no date holds without payment. Blue Grouse accepts payments by cheque, Visa, Master Card or American Express.

## DAMAGES

Reasonable wear and tear is expected. However, the cost of repairing any damage done to the venue will be the client's responsibility. This includes, but is not limited to, floor scratches, holes in walls, stains on carpets and furniture damage. The cost of any repairs will be deducted from the security deposit.

## LIABILITY

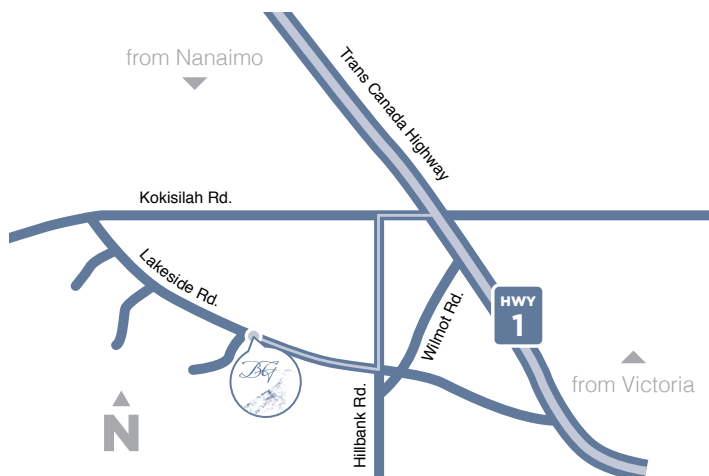
Blue Grouse, its owners and its employees are not responsible for any medical emergency, personal injury or any other form of loss or damage, which occurs on its property, as a result of your event. The client, in agreeing to an event at Blue Grouse, waives any claim for damages.

The client will provide Blue Grouse with proof of their public liability and property damage insurance policy in the form of a certificate, or certified copy of a letter from their insurance company, ten days prior to the event. Blue Grouse requires that the client's insurance cover \$2,000,000 inclusive limits for bodily injury or property damage to third parties and a \$1,000,000 for loss or damage to the property belonging to Blue Grouse. Please refer to our contract for more detailed information.

If your event will be for less than four hours, you may wish to consider an hourly option. Our venue rental rate starts at \$500 per hour, which may be reduced based on season. Please contact the Blue Grouse events coordinator to discuss.

## CANCELLATION POLICY

Cancellation of an event must be made in writing. Should you cancel an event within 30 days or less prior to the event date, you will be required to pay the full rental rate of the contract. Cancellation of a booking between 30 and 60 days prior to the event date forfeits the deposit. Under certain circumstances, Blue Grouse may allow for a change in event date.



## BLUE GROUSE ESTATE WINERY

2182 Lakeside Road, Duncan, BC

250.743.3834 | [bluegrouse.ca](http://bluegrouse.ca)

Office Manager & Events Coordinator – Jenny Garlini  
[jenny@bluegrouse.ca](mailto:jenny@bluegrouse.ca)

Maps and site plans are an artist's interpretation only.

Dimensions and square footages are approximate. Venue policies and wine availability are subject to change without notice. Blue Grouse Winery Ltd. reserves the right to alter the tasting room and landscaping design to maintain the high standard of its venue. All information are subject to change without notice.

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   @BlueGrouseWines  Trip Advisor

*Blue Grouse*  
ESTATE WINERY and VINEYARD