



Host your next event with us.



EFESTĒ SoDo

1730 1st Ave S
Seattle, WA

Space for up-to 75

EFESTĒ Woodinville

19730 144th AVE NE
Woodinville, Wa

*Space for 200***

Events at **EFESTĒ**



events@efeste.com | 425-398-7200

www.efeste.com/private-events



Exceptional wine, curated experiences.

Thank your clients, host your holiday party and celebrate life events with EFESTĒ. Boasting two locations, in Woodinville Wine Country, and the SoDo Seattle, our foundation of family tradition, the union of friendship, and a passion for award-winning wine, paired with locally sourced food, lovingly prepared by our in-house culinary team, make putting together an unforgettable event easy.

*Two beautiful venues, great food,
and award-winning wine.*



*Imagine your next
event at EFESTĒ*



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EFESTĒ

Events at EFESTĒ

EFESTĒ was founded on family tradition, the union of friendship, and a passion for great wine and food.

With two spacious venues, award-winning wines, knowledgeable staff, and a passion for great locally sourced food, EFESTĒ has everything you want to make a lasting memory.

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Venue Rental Fee

(includes the venue for a 3 hour event, plus set up and clean up) :

Woodinville & Sodo	Mon- Thurs*	Fri - Sun*
up to 25 ppl	\$400.00	\$550.00
26 - 50 ppl	\$700.00	\$850.00
51 - 75 ppl	\$950.00	\$1,100.00
Woodinville		
76 - 100 ppl	\$1,250.00	\$1,400.00
101 - 150 ppl	\$1,750.00	\$1,950.00
151 - 200 ppl	\$2,250.00	\$2,500.00
200+ ppl	call for quote	call for quote

Staffing Fee

- \$150 per person based on size and the complexity of the event. This includes bartenders, servers, and kitchen staff
- A 20% gratuity will be added to food and wine, your proposal will reflect this

**Weddings, Auctions, & events that require additional set up & tear down time will be subject to an additional venue fee.*



Two beautiful venues, great food, and award-winning wine.





EFESTE

*Distinctly Washington,
Uniquely EFESTĒ.*

Our wines begin their lives in the best areas of Washington; sourced from vineyards scattered throughout the Red Mountain, Wahluke Slope, Columbia Valley, Ancient Lakes of the Columbia, and Yakima Valley AVAs.

We are committed to crafting wines with minimalist techniques incorporating native fermentation and low oxygenation. We produce award-winning wines that we are proud to share.

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Wines

We estimate 2.5 glasses of wine per guest.

We charge based on wine bottles opened during your event.

The proposal you receive will be an approximation for the wine portion of the event.



Event Wines

White Wine

Evergreen Riesling (dry) \$24

Oldfield Rose \$26

Adrienne Chenin Blanc \$35

Penelope Roussanne \$35

Lola Chardonnay \$40

Sparkling Wine

Angie Blanc De Blancs \$55

Sparkling White \$29 (4-pack)

Sparkling Rosé \$29 (4-pack)

Red Wine

Taylor Mag Cabernet \$40

Paulie GSM \$42

Final Final Red Blend \$42

Upright Estate Merlot \$50

Jolie Bouche Syrah \$50

Ceidleigh Syrah \$50

Nana Bordeaux Blend \$50

Tough Guy Red Blend \$60

Big Papa Cab Sauv \$75

**Library Vintages available by request.*



EFESTE

Make your event a night to remember.

Winemaker Experience

Have a member of the winemaking team talk to your guests, and tell our story, please inquire, \$300 fee.

**Availability depends on schedules*

We welcome your DJ's and musical guests,

We have a list of local artist we love to work with.

Parting Gifts for Guests

EFESTE Wine Glasses and Half bottles of Final-Final and Big Papa are available as a fun gift for your guests to walk away with!

Sparkling Toast

Add some sparkle to your evening! Our traditional-method Angie Blanc de Blancs, as well as our efestē sparkling rosé & white wines are available. Pricing is based on guest count.



Amenities

Wine club members enjoy their discount on event wines.

Parking for up to 25 cars in Woodinville

WIFI available on our secure network.

iPads with Spotify is available for music.

Photo Backdrop and Colored Uplighting available for extra fee.

Onsite bathrooms, clean and fully stocked.

Use of AV: Microphone (wired) Screen & Projector available \$250 Rental

Several setup options available , from casual cocktail to formal dinner.

An EFESTE Team member will be your bartender for the event and will be knowledgeable of the wines.

Party favors available for your guests including wines, glassware, clothing, etc.

Our Preferred Vendors

We work with several local vendors to take your event to the next level.

Preferred DJ's

MC/DJ Expert in Funutainment

Troy McVicker

206-818-2532

troy@eventsource.com

DJ Jay Hayes

206-919-3800

www.jayhayesentertainment.com

DJ Myka Zilla

206-300-1077

@zilla.killa

Preferred Musical Performers

Brian James

brianjameswashere.com

brianjameswh@gmail.com

Kurt Lindsay

www.kurtlindsaysongs.com

kurtlindsaymusic@gmail.com

Gina Belliveau

www.instagram.com/ginabelliveau



For the ultimate event experience, we highly recommend the following:

Monkey See Photo Booth Co

Photobooth .

contact@monkeyseephoto.com

monkeyseephoto.com

425-318-7625

CORT Party Rental

Event Rentals

partyrental@cort.com

www.cortpartyrental.com

Butler Seattle

Valet & Parking Services

vsales@butlerseattle.com

stuart@butlerseattle.com

206-223-9233

Grand Event Rentals

including tables and chairs, glassware, linens, dance floors, event decor, etc.

www.grandeventrentalswa.com



EFESTĒ
CATERING



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Experience the taste of EFESTĒ.



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PLATTERS & BOARDS

20 GUEST MINIMUM -PRICING IS PER PERSON

VEGGIE CRUDITÉ \$6PP

WITH DIP

CHEESE BOARD \$8PP

WITH CRACKERS & CROUTONS

CHARCUTERIE BOARD \$8PP

WITH PICKLES & MUSTARD

ANTIPASTO PLATTER \$8PP

CURED MEATS, CHEESES, PICKLED & MARINATED VEGETABLES

MEZZE PLATTER \$5PP

HUMMUS, TZATZIKI, BABA GANOUSH, FETA, OLIVES, MARINATED VEGETABLES & FLATBREAD CRACKERS

RUSTIC GRILLED & ROASTED VEGETABLE PLATTER \$6PP

WITH OLIVE OIL & SEA SALT

SMOKED SALMON PLATTER \$8PP

WITH SHAVED ONIONS, CUCUMBERS, TOMATOES, CAPERS, DILL WHIPPED GOAT CHEESE, BAGEL CHIPS & CROUTONS

FRESH SEASONAL FRUIT PLATTER \$5PP



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award-winning wine.*



APPETIZERS

PRICED PER PERSON

**ROASTED TOMATO & GOAT CHEESE
BRUSCHETTA \$5/PP**

ROASTED FINGERLINGS \$6/PP
WITH GARLIC AIOLI

CUBAN SLIDERS \$7/PP

MEATBALLS \$7/PP
WITH RED SAUCE

CAMEMBERT GRILLED CHEESE \$6/PP
WITH TOMATO JAM



Custom menus are available upon request, and pricing varies. We will work with you to create a menu that is within your budget and culinary preferences.

FAMILY STYLE

PRICED PER PERSON

ITALIAN CHICKEN \$58/pp

- CHICKEN PICCATA or MARSALA (choose one)
- CAVATAPPI WITH LEMON or MUSHROOM SAUCE (choose one)
- WOODFIRED BROCCOLINI
- SICILIAN STYLE TOMATO SALAD W/ GARLIC TOAST
- FARMERS MARKET ROASTED VEGETABLES

FARMHOUSE PORK \$68/pp

- GARLIC RUBBED PORK TENDERLOIN WITH ROSEMARY JUS
- RUSTIC MUSHROOM MEDLEY
- ANSON MILLS HOMESTYLE CHEESE GRITS
- WILD FORAGED SALAD GREENS WITH BALSAMIC VINAIGRETTE
- FARMERS MARKET ROASTED VEGETABLES WITH CHIMMICHURRI

NORTH COAST SALMON or ROASTED RIBEYE \$78/pp

- ROASTED RIBEYE LOIN WITH AU JUS or IRON SEARED KING SALMON WITH PECAN PESTO
- OVEN ROASTED FINGERLING POTATOES
- BAKED CAULIFLOWER HEADS WITH CHAMPAGNE CREAM
- GRILLED ROMAINE CEASAR SALAD

SURF & TURF UPGRADE (SALMON & RIBEYE) \$88/PP



EFESE FAMOUS WOODFIRE PIZZA

10" thin crust **\$8PP**
**gluten free crust
available additional fee**

PEPPERONI

SAUSAGE & PEPPERS

MOZZARELLA, TOMATO & BASIL

JUST CHEESE

ULTIMATE VEGETABLE

**CUSTOM TOPPINGS AVAILABLE PRICING
VARIES**



EFESE WOODFIRE FLATBREADS AVAILABLE

**CUSTOM TOPPINGS PRICING
VARIES**

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