

MYKA

ESTATES

# Private Events



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# Hello & Welcome



## We would love to host your event!

The beautiful Myka Estates Tasting Room property is conveniently located in Apple Hill, just off Highway 50 in Placerville. Featuring a variety of shaded outdoor spaces, ample parking, and a sister winery right next door, this venue is ideal for intimate outdoor events.

Contact us to discuss hosting your private event at Myka Estates!

### Contact:

3405 Carson Court, Placerville, CA 95667

Lisa Scott, Culinarian:

[lscott@goldlinebrands.com](mailto:lscott@goldlinebrands.com)

Tasting Room: 530-644-3474

Cell: 310-210-8105

# Our Tasting Room Venue



## Includes:

● Small Indoor Tasting Room with two restrooms and a commercial kitchen.

- Side room is 11.25' x 17.25'
- Main tasting room is 29' x 9.5'

● Large outdoor paved patio and grass area.

- Veranda 38' x 6'
- Lawn 31.5' x 25.5'
- Paved Patio 28' x 30'
- Decomposed Granite upper patio 41 x 26'

- Optional catering services.
- Outdoor decomposed granite dance floor with lighting, an outdoor bar, and access to electricity.
- Parking for up to 45 vehicles. Larger groups will require a parking attendant.
- Two indoor restrooms.
- Access to power for music, some string and motion lighting for evening events.
- Access to property as early as 9am and as late as 10pm on day of event, times to be negotiated and confirmed in contract.
- Private access to property during event hours, for full property rentals, with "Closed for Private Event" signage.
- Possible limited temporary storage for rental items, as negotiated in contract.
- Onsite Facility Manager during event as liaison with client's event coordinator. Additional staffing as needed based on event size to serve wine, food, and provide hospitality.
- Mostly outdoor facilities, which are subject to weather conditions.
- For events catered by Myka Estates: Tables, chairs, umbrellas, linens, flatware, and silverware, as agreed to in the contract.
- Consultations with Tasting Room Manager and Chef to confirm details of your event.

## Does not include:

- Event specific decorations. Any décor must be approved by the Tasting Room Manager, supplied, and installed by the client, and removed promptly at the end of the event.
- Indoor space for groups larger than 30 people.
- A full bar or beer unless negotiated with Tasting Room Manager.

# Pricing

The pricing listed is a guideline. Final pricing will be provided based on event details and listed in the event contract. Total event pricing may include a

combination of facility fees, service fees, catering fees, wine purchases, fixed gratuity, and other fees as applicable.

## Facility Fees (Club Pricing 20% off)

Day of week	Daytime <i>(partial facility)</i>	Daytime <i>(full facility)</i>	After Hours
Monday - Thursday	\$200	\$400	\$300
Friday & Sunday	\$600	\$1,200	\$1,000
Saturday	\$800	\$1,600	\$1,200

## Facility Fees (Non-Club Pricing)

Day of week	Daytime <i>(partial facility)</i>	Daytime <i>(full facility)</i>	After Hours
Monday - Thursday	\$240	\$480	\$360
Friday & Sunday	\$750	\$1,500	\$1,250
Saturday	\$1,000	\$2,000	\$1,500

### Daytime Events

Partial facility daytime events will be approved at the discretion of the Tasting Room Manager.

Full facility daytime events require closing for all or part of the day.

### After Hours Events

Approved set up can begin before the Tasting Room closes at 5pm, but the main event cannot begin before 5pm.

**Please note:** Pricing is for up to 75 people; additional guests will be charged at \$10 per person



# Food Menu

Our onsite Chef, Lisa Scott, has a variety of options available to help build the perfect menu for your group, including prefix menus ranging from \$20 to \$40 per person. See our menu and coordinate with our team to make your selections.

# Staffing

# of guests	Hourly Rate
up to 25 people	\$50/hr (includes 1 dedicated staff)
26 - 50 people	\$90/hr (includes 2 dedicated staff)
51 - 75 people	\$120/hr (includes 3 dedicated staff)
76 - 100 people	\$150/hr (includes 3-4 dedicated staff)
>100 people	Please inquire

# Wine

A minimum wine purchase of one case (12 bottles) for every 25 people is required. Wine minimums must be purchased in advance. Additional wine may be purchased during the event. Any remaining wine is the property of the client and will be given to the client at the end of the event.

Collective Wine Club Members receive 20% to 35% off wine purchases, depending on membership tier and volume purchased.

### Gratuity

A fixed gratuity of 18% on wine and food purchases will be added at the time fees are paid.



# Menu Order Form

**Prefix menu #1** Minimum 10 people, served family style, \$20/person  
Pick one from each category

<i>Appetizer</i>		<i>Main</i>	
Artichoke dip	<input type="checkbox"/>	Seasonal Salad	<input type="checkbox"/>
Charcuterie	<input type="checkbox"/>	Seasonal Soup	<input type="checkbox"/>
Sausage stuffed Mushrooms	<input type="checkbox"/>	Flat-Bread Assortment	<input type="checkbox"/>
3 - Cheese Palmiers	<input type="checkbox"/>	Sandwich Assortment	<input type="checkbox"/>
Seasonal Salad	<input type="checkbox"/>	Ravioli with garlic cream sauce	<input type="checkbox"/>
Seasonal Soup	<input type="checkbox"/>	◊ Flatbread sandwich assortment	<input type="checkbox"/>
Truffle Chips	<input type="checkbox"/>	Hot or Cold Pasta Dish (NO PROTEIN)	<input type="checkbox"/>

◊ = 15+ people

**Prefix menu #2** Minimum 15 people, served family style, \$30/person  
Pick one from three categories

<i>Appetizer</i>		<i>Soup or Salad</i>		<i>Main</i>		<i>Dessert</i>	
Charcuterie	<input type="checkbox"/>	Season Soup	<input type="checkbox"/>	Seasonal Salad	<input type="checkbox"/>	Crustless Cheesecake	<input type="checkbox"/>
Sausage stuffed Mushrooms	<input type="checkbox"/>	Seasonal Salad	<input type="checkbox"/>	Seasonal Soup	<input type="checkbox"/>	Ice Cream with Candied Caramel Corn	<input type="checkbox"/>
3 - Cheese Palmiers	<input type="checkbox"/>			Flat-Bread Assortment	<input type="checkbox"/>	Brownie Sundae	<input type="checkbox"/>
Seasonal Salad	<input type="checkbox"/>			Sandwich Assortment	<input type="checkbox"/>	Creme Brulee	<input type="checkbox"/>
Seasonal Soup	<input type="checkbox"/>			Ravioli with garlic cream sauce	<input type="checkbox"/>		
Truffle Chips	<input type="checkbox"/>			◊ Flatbread sandwich assortment	<input type="checkbox"/>		
				Hot or Cold Pasta Dish (NO PROTEIN)	<input type="checkbox"/>		

**Prefix menu #3** Minimum 20 people, \$35-\$40/person\*  
\$35 Plated 3-course meal. One main entree plus 2 additional courses.  
\$40 Plated 4 course meal. One from each category.

<i>Appetizer</i>		<i>Soup or Salad</i>		<i>Main</i>		<i>Dessert</i>	
Brie Encroute with seasonal topping	<input type="checkbox"/>	Season Soup	<input type="checkbox"/>	Pasta with Protein	<input type="checkbox"/>	Crustless Cheesecake	<input type="checkbox"/>
Duck Confit Tart with plum sauce	<input type="checkbox"/>	Seasonal Salad	<input type="checkbox"/>	Chicken Parmesan	<input type="checkbox"/>	Ice Cream with Candied Caramel Corn	<input type="checkbox"/>
Grilled Artichoke Bottom with Gorgonzola cream	<input type="checkbox"/>			Chicken in Dijon Cream	<input type="checkbox"/>	Brownie Sundae	<input type="checkbox"/>
Paté with rustic breads	<input type="checkbox"/>			Coq au Vin	<input type="checkbox"/>	Creme Brulee	<input type="checkbox"/>
Smoked Salmon Canapes	<input type="checkbox"/>			Pork Paupiette	<input type="checkbox"/>		
Seasonal Crostini	<input type="checkbox"/>			Filet de Porc Aux Champignons	<input type="checkbox"/>		
Seasonal Cheeses	<input type="checkbox"/>			Beef Stroganoff	<input type="checkbox"/>		
				Beef Bourguignon	<input type="checkbox"/>		

# Questionnaire

**Client Name:**

*What is the occasion of the event?*

*Number of people attending the event (include a range if uncertain):*

*Requested Event Date:*

*Requested Event Start & End Times:*

*Who will be the main point of contact for planning? Name, phone, email.*

*Who will be the main point of contact on the day of the event? They must be onsite for the entire duration of the event. Name, phone, email.*

*What time do you need access to the property on the event date?*



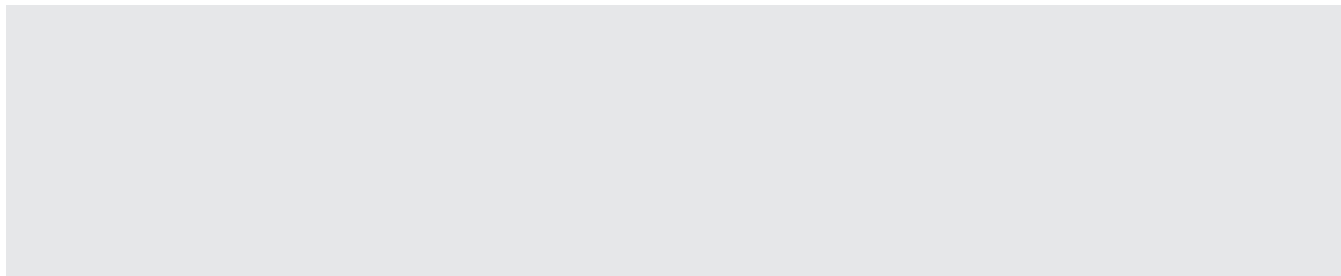
***Will you need access to the property prior to the event for delivery or planning purposes? All visits must be scheduled in advance with the Tasting Room Manager.***

***Will you have any rentals, supplies or equipment delivered prior to the event? Delivery and pick-up dates and times must be approved by the Tasting Room Manager 30 days prior to the event.***

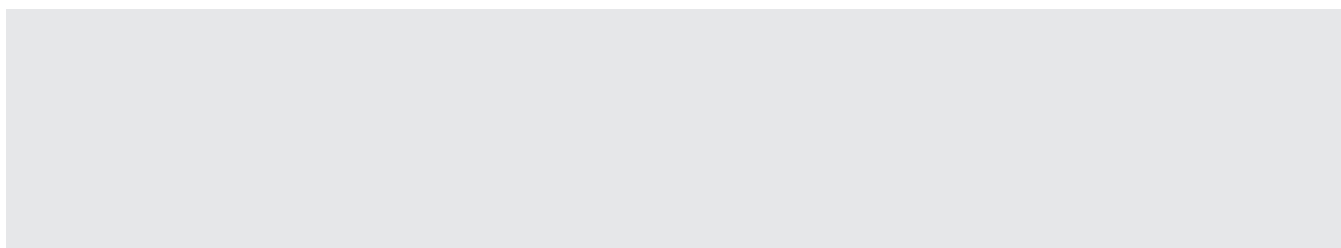
***Will any outside vendors be onsite i.e., Caterers, DJs or Bands, Florists, etc.? Please list names, contact info, and their arrival and departure times, along with any special resources they require so we can confirm whether those resources are available. (We do not plan to communicate directly with vendors.)***

***Describe the timeline and flow of your event, including what areas of the property will be used during what times, so we can confirm this is possible and best ensure our facilities and manager are prepared.***

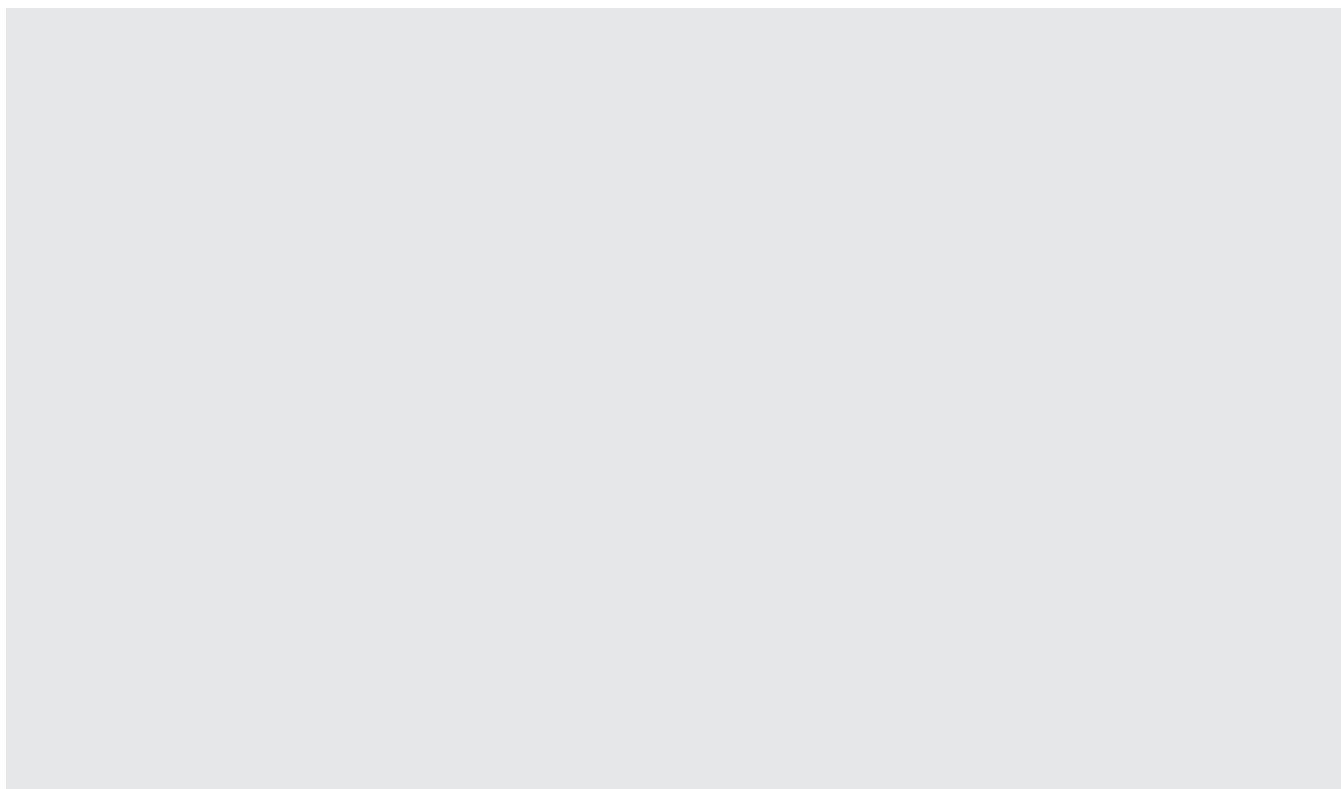
***Will all rental and Client owned items be removed from the property by 10 p.m. on the event date or do you need to coordinate for access later to pick up remaining items? Access must be confirmed with the facility manager in advance.***



***Is our Chef catering your event? If so, please confirm menu items selected and service style (buffet, family style, or plated courses). Some restrictions may apply.***



***Additional notes:***



# Frequently Asked Questions

Liability insurance totaling \$1,000,000, listing Myka Cellars Inc. as additional insured, is required and due 30 days prior to event date.

50% of venue fee is due at least 60 days prior to event date. The remaining 50% is due 30 days before the event.

No smoking is allowed anywhere on the property.

The client is responsible for ensuring all vendors are licensed as required by the state and county.

Amplified music is allowed within reason but must be turned off by 10pm. In the event of noise complaints, client may be asked to adjust the volume of amplified music or speaking.

Non-biodegradable flower petals or confetti are allowed.

Any dietary restrictions for guests are due 7 days prior to the event date.

Client must maintain a valid credit card on file from the time contract is signed through completion of the event. Other payment options may be arranged, but a credit card must still be maintained on file.

Minimum wine purchases are required as selling wine is our core business.

**Disclaimer:** This is not a contract. Events are not approved until a contract is signed and deposit is made.



# Tasting Room Grounds Map

1850

MYKA

