

TRIONE *Vineyards & Winery*



Rustic Elegance in the Heart of Wine Country

Congratulations on your engagement!!
We are thrilled that you are looking at Trione Winery
for your special day!



CONTACT: Jessie at weddings@trionewinery.com | 707.814.8100
PHOTOS: IG @TheOldStoneBuilding | FB: TrioneWineryWeddings
| trionewinery.com/weddings

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We have different package options based on the day of the week and on and off-peak season. Peak season is during the months of April, May, June, August, September, and October. Non-peak season are the months of November, December, January, February, March, and July.

The entire space option includes: the bocce area (trellis, bocce courts, Adirondack chairs and umbrellas, full lawn set within the Cabernet Sauvignon vineyards), the courtyard and fountain garden area, both levels of the historic Old Stone Building, the veranda with stone bistro tables overlooking Alexander Valley and the “get ready” private tasting room next to the veranda.

Please note rates will go up for 2021. Any contracts signed before 12/31/20 will receive current pricing.

OPTION ONE

Saturdays during peak season.

\$8,000 for use of the entire space for your event from 5-10pm.

OPTION TWO

Saturdays during peak season.

\$7,500 for use of the entire space without the full bocce/vineyard area for your event from 5-10pm.

OPTION THREE

Fridays during peak season. \$7,500 for use of the entire space for your event from 5-10pm.

OPTION FOUR

Fridays during peak season.

\$7,000 for use of the entire space without the full bocce/vineyard area for your event from 5-10pm.

OPTION FIVE

Saturday weddings during non-peak season.

\$6,500 for use of the entire space for your event from 5-10pm.

OPTION SIX

Friday or Sunday during non-peak season.

\$6,000 for use of the entire space for your event from 5-10pm.

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ALL WEDDING PACKAGES INCLUDE

1. 20 72" round wood folding dining tables
2. Mahogany wood folding chairs with a black leather seat for up to 200 people
(tables and chairs for indoor use only)
3. 8 stained barrels, 2 redwood bars, 1 grey/blue bar
4. Use of our surround sound system on the first floor of the Old Stone Building
5. Full access to the Old Stone Building the day of your event to set up, deliver items, take photos *(tours may still be given during this time and the tasting room will be open to the public)*
6. One-hour rehearsal the day before
7. Option to have rentals delivered the day before *(must be pre-approved and is based on the season and winery work)*
8. Option to take photos in our wine cellar, barrel room, and vineyards

COORDINATORS

1. Must attend final walk through and have insurance on file at TRIONE WINERY
2. Responsible for providing TRIONE WINERY with a timeline, list of vendors and floor plan 30 days before the event
3. Must manage load in and load out of all vendors
4. The coordinator is the first vendor in and the last vendor out
You must check out with TRIONE WINERY staff for a final walk through
5. Responsible for taking any items left behind at the end of the night
6. Responsible for maintaining TRIONE WINERY'S policies and procedures and managing the event

GENERAL INFORMATION

1. It is possible that there will be tours given up until one hour prior to the wedding
2. TRIONE WINERY will be prepared to receive guests 30 min prior to ceremony start time
3. TRIONE WINERY will restock and maintain restrooms throughout the night
4. There is to be absolutely no hard alcohol on TRIONE WINERY property
5. Beer and sparkling wine may be brought in and only TRIONE wines may be poured
A one case minimum purchase is required for every 25 people
6. There is no on-site event staff for setup or breakdown. This must be done by caterer
7. Caterers must be chosen off of our approved caterers list
8. One site visit with Trione is required, after that all site visits will be self- guided



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SITE INFORMATION

- Indoor: Yes
- Outdoor: Yes
- Restroom: Yes – 1 Women (2 stalls), 1 Men (1 stall, 1 urinal)
- Onsite Kitchen: No – Viking setup is not permitted for caterer use (additional kitchen lighting recommended)
- Event Staff: Not for setup or service, only for site managing
- Onsite Dumpsters: Yes – trash & recycling
- Onsite Trash Cans: 1 – 32-gallon trash can – caterer must supply additional liners
- Event Hours: 5:00pm-10:00pm
- No hard alcohol is allowed on site
- No cannabis allowed on site
- All wine must be Trione wine. One case per 25 guests. Beer and sparkling may be brought in from anywhere
- Minimum of a day-of licensed coordinator/planner is required
- No food trucks
- Required Vendors: Yes – Only caterer
 - Peloton Culinary & Catering | pelotoncatering.com
 - Swine Country BBQ | swinecountrybbq.com
 - A La Heart Catering | alaheart.com
 - Girl and the Fig Catering | figcaters.com
 - Ramekins Catering | ramekins.com/weddings
 - KR Catering | krcatering.com
- Preferred Vendors:
 - KMR Photography | kmrphotography.com
 - Elise Aileen Photography | aileen.com
 - Evan Chung Photography | evanchungphoto.com
 - Bravo Events | bravoweddings-events.com
 - Ali DiLuvio Events | alidiluvioevents.com
 - Mack Floral Designs | mackfloraldesigns.com
 - NorCal Pro Sound | norcalprosound.com
 - La Tavola Linens | latavola.com
 - Bright Rentals | bright.com