

Chemeketa Eola Facility Rental Rates

(Temporary rates through June 30, 2022)



Weekday Rental Hours: Monday-Friday, 7:30 am to 5:00 pm

Evening Rental Hours: Monday-Friday, 5:30 pm to 10:00 pm

Saturday Rental Hours: 10 am to midnight

Sunday Rental Hours: 10 am to 7 pm

Please Note:

** Chemeketa Community College currently requires that masks be worn at all meetings and events on campus, unless actively eating or drinking, while the state mask mandate is in place.*

** Meetings and events at Eola are currently limited to 75 attendees.*

Room	Weekday Profit Rate	Weekday Non-Profit Rate	Monday-Friday Evening Rate	Saturday Rate	Sunday Rate
Riesling/Chardonnay	\$575	\$450	\$475	\$875	\$775
Merlot	\$500	\$400	\$400	\$800	\$700
Pinot	\$550	\$425	\$450	\$850	\$750
Riesling/Chardonnay & Merlot	\$1,050	\$850	\$950	\$1,350	\$1,250
Merlot & Pinot	\$1,050	\$850	\$950	\$875	\$775
Riesling/Chardonnay, Merlot & Pinot	\$1,450	\$1,200	\$1,350	\$1,750	\$1,650

Tasting Room or Patio Area	\$150 for 3 hours (\$100 for wine club members) <i>Availability varies, inquire for more info</i>
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Venue/Room Rentals Include:

- Table/chair set-up of choice (see page 2)
- Computer, LCD projector, and screen + laptop connectivity
- Wireless guest internet
- Chemeketa staff site coordinator onsite for the duration of your event

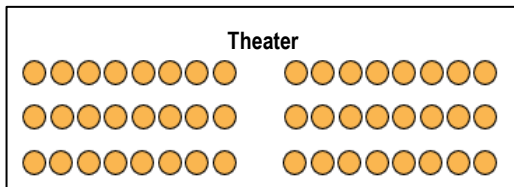
Additional Information:

- Linens can be rented for an additional charge or you can provide your own linens
- Chemeketa Eola will provide you with a list of approved caterers

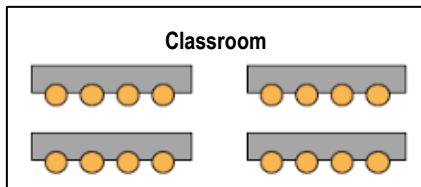
Ask us about Chemeketa Cellars wine for your event! The tasting room is also available for post-meeting happy hours. Contact Megan Jensen at contact@chemeketacellars.com.

Room Seating Capacity and Setup Styles

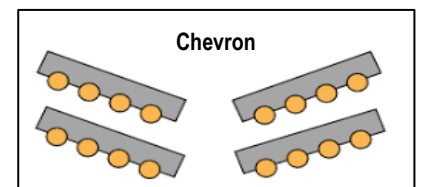
Room	Dimension	Sq Ft	Classroom	Banquet	Crescent	Theater	Cluster	Conference	U-Shape
Riesling/Chardonnay (E101/E102)	42 x 26	1193	39	48	36	50	40	36	30
Merlot (E103)	42 x 27	1265	54	64	48	70	60	39	33
Pinot (E104)	42 x 33	1502	75	72	54	80	80	45	39
Riesling/Chardonnay & Merlot (E102/E102/E103)	42 x 53	2458	93	112	84	105	100	63	57
Merlot & Pinot (E103/E104)	42 x 60	2767	129	136	102	150	140	63	57
Riesling/Chardonnay, Merlot & Pinot (E101/E102/E103/E104)	42 x 86	3960	168	225	168	185	180	87	81
Board Room (E105)	25 x 11	275						12	
Board Room (E106)	23 x 15	345						16	



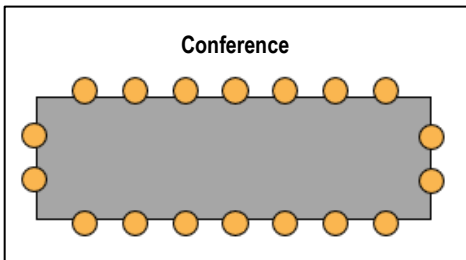
Theater: Rows of chairs (no tables) arranged with participants facing towards the front of the room



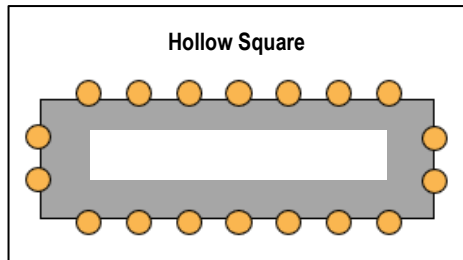
Classroom: Rows of tables arranged with all participants facing towards the front of the room



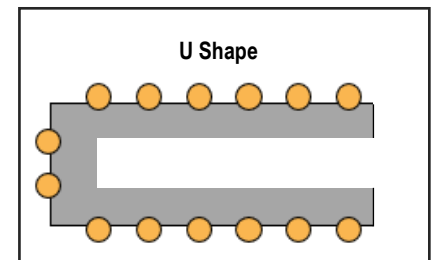
Chevron: Rows of tables (and/or chairs) arranged in a V shape and separated by a center



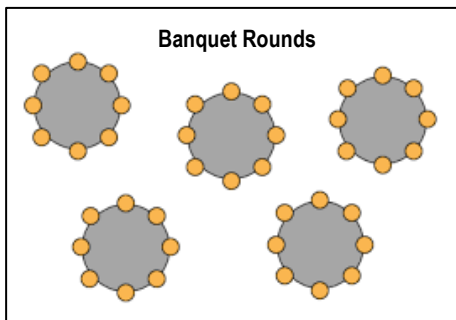
Conference: Tables arranged together to create a single large table



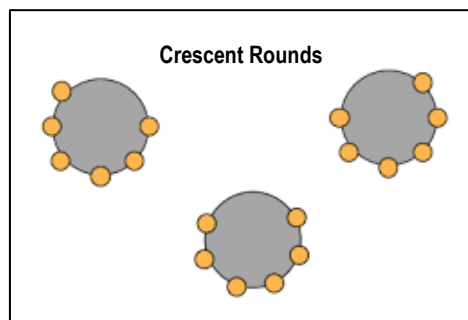
Hollow Square: Tables arranged in a square with chairs along the outside facing an empty center



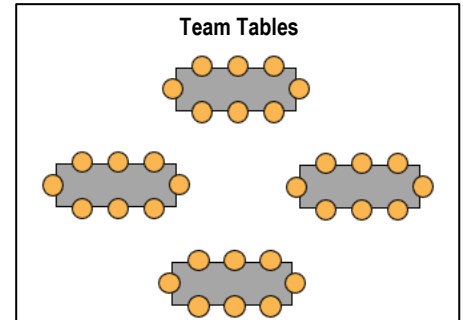
U Shape: Tables arranged in a large U with open space in the middle with chairs along the outside facing the center of the U



Banquet Rounds: Round tables arranged throughout the room. Participants are seated around the entire perimeter of each table.



Crescent Rounds: Seating around half of the table so all participants are facing the front with no one's back to the presenter. *Ideal for groups that include meal service in the same room



Team Tables: Several conference style tables scattered throughout the room.

Event Venue Floor Plan

