



# WEDDINGS AT Chemeket Eola

## Frequently Asked Questions



# FAQs

Chemeketa Eola  
Northwest Wine Studies Center  
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# General Venue Info

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## **What is Chemeketa Eola?**

Chemeketa Eola (also known as the Northwest Wine Studies Center) is a campus of Chemeketa Community College. It is a meeting and event facility and also houses the Wine Studies Program and the Chemeketa Cellars tasting room. The center started as a vineyard for the newly developed Wine Studies program in 1999 after receiving a land donation from Polk County. In 2003, the meeting facility was built and a classroom building and storage shed were added a few years later. The center sits on 40+ acres with 8 acres of vineyard with 12+ grape varieties, a fully functioning estate winery, and 4,000 square feet of meeting room and event space.

On any given day, there's a lot going on at Eola. All Wine Studies classes take place here at the Northwest Wine Studies Center, where students get hands-on instruction in winemaking, vineyard operations and wine hospitality. Our student-grown, student-made wine is bottled under the Chemeketa Cellars label and sold in the tasting room. We also have event space for industry partners, governmental agencies and corporate and private groups to host meetings, parties, dinners, retreats, celebrations of life, conferences, weddings and wine tasting events. The event venue is located in Building 1 and includes three meeting rooms, offices, a commercial kitchen, the Chemeketa Cellars tasting room, a patio with views of the vineyard and valley and a beautifully landscaped lawn and garden area.

## **Where is Chemeketa Eola located?**

Chemeketa Eola is located in West Salem off of Highway 22. The street address is 215 Doaks Ferry Road NW, Salem OR 97304. In Google maps, searching for "Chemeketa Eola", "Northwest Wine Studies Center" or "Chemeketa Cellars" will provide you with driving directions. Turn into the driveway off of Doaks Ferry Road (the sign at the bottom says Chemeketa Eola/Northwest Wine Studies Center/Chemeketa Cellars.) Continue past the house on the left up the driveway to the parking lot. The event venue is located in Building 1.

## **Do you provide WiFi access?**

Yes, there is guest WiFi access throughout the venue.

## **Is your venue wheelchair accessible?**

Yes, the Chemeketa Eola campus is ADA-compliant.

## **How many parking spaces do you have?**

There are approximately 135 parking spaces along with 6 disabled parking spaces.

## **Do you allow smoking and/or vaping?**

Smoking and inhalant delivery systems are prohibited on all Chemeketa Community College properties, including in private vehicles while on property.

## **Can I bring my pet?**

Chemeketa Community College maintains a no-pets policy on all campuses, with the exception of service animals. A service animal is defined as a dog that is specifically trained to do work or perform tasks that are directly related to a person's disability. A service animal is not an emotional support animal or a pet.

## **Do you provide a private space for nursing mothers?**

Yes, we can provide a private room for nursing mothers. Please contact us ahead of your event to make arrangements. However, we cannot refrigerate breast milk so please plan accordingly.

# Reservations & Pricing

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## **Where can I find your rental packet?**

The wedding rental packets contain information on venue capacities, room layouts, pricing, recommended vendors and lots of other helpful info. Download wedding rental packet here: [www.chemeketacellars.com/Weddings-at-Eola](http://www.chemeketacellars.com/Weddings-at-Eola)

## **Can I tour the facility before reserving a space?**

Yes, we are happy to give you a scheduled walk-through and answer any questions to help you make your decision to book. Please contact [eolaweddings@chemeketa.edu](mailto:eolaweddings@chemeketa.edu) to arrange a tour. You can also stop by during our tasting room hours. You can view photos of our venue and 360-degree views of our meeting room space on our website: [www.chemeketacellars.com/Venue-Rental/Venue-Photo-Tour](http://www.chemeketacellars.com/Venue-Rental/Venue-Photo-Tour)

## **What is the capacity of your venue?**

- Our full indoor meeting space can hold 156 (26 round tables/6 chairs) or 208 (26 round tables/8 chairs) seated at tables. Seating 8 to a table is a tight fit but can be accommodated; we recommend 6 chairs per table. If you are planning to rent a dance floor or other staging for your event, the capacity of the rooms will decrease.
- Outdoor space provides a combination of seating arrangements and standing areas. Please refer to the wedding rental packet for complete details.
- The tasting room currently has seating for 40 and our patio has outdoor seating for 60 people.

## **What is the cost to rent the space?**

The cost to host a wedding at Eola is \$8,000 and includes 3-day access Friday-Sunday.

## **How do I hold a date?**

Please submit an event request online here: [www.chemeketacellars.com/MeetingandEventRentals](http://www.chemeketacellars.com/MeetingandEventRentals)

## **What are your insurance requirements?**

All renters must provide a general liability insurance policy rider for the date(s) of their event. This is a standard procedure with event venues and can be obtained through your insurance provider. This policy must be sent to the Event Services department no later than 30 days before your wedding date. More information regarding this policy can be found in our wedding rental packet. Please include alcohol service in your coverage if you will have alcohol at your event.

## **What is the reservation process?**

- Complete an online event request here: [www.chemeketacellars.com/MeetingandEventRentals](http://www.chemeketacellars.com/MeetingandEventRentals)
- We connect with both you and your wedding coordinator to work on event logistics. The event proposal will need to be finalized 30 days before your event.

## **Will I have exclusive use of the venue?**

Yes.

## **Can I use a wedding coordinator?**

Yes, and in fact, Chemeketa Eola requires the use of a wedding coordinator for all weddings. Please contact the event coordinator for more information on this policy. The wedding coordinator will need to schedule a walk-through with Eola staff early in the planning process.

# Venue Access & Decorations Policies

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## **Can we access the venue prior to our scheduled time?**

Venue access begins at noon on Friday and ends at 3 pm on Sunday. We are not able to make exceptions to this policy.

## **Can I drop off items early?**

You can drop items off beginning at noon on Friday.

## **Can we put up our own decorations?**

Yes, you are welcome to decorate for your event. We have a few guidelines designed to minimize damage to the facility:

### **Permitted**

- Nonflammable commercial and non-permanent decorations
- Covered votive or floating candles
- Painter's tape, string, wire, ribbon, fabric, netting (please bring your own, we do not provide supplies)

### **Not Permitted**

- Nails/tacks/pushpins/staples/screws/duct tape
- Glitter, confetti, feathers, birdseed, rice (\$300 cleaning fee)
- Helium balloons (very difficult to retrieve from our high ceilings!)
- Fog/smoke machines
- Fireworks/sparklers
- Hay bales

**Please note: There will be a \$400 cleaning fee charged if glitter, confetti, feathers, birdseed, rice, or other non-permitted decorations/damage are found after your event. Please especially avoid glitter in your decorations and on your clothing, including prom/holiday dresses. It takes staff several days to clean glitter off of linens, carpets, and chairs.**

## **What if we want extra time for set-up and decorating?**

Your three-day rental period should include set-up and take-down time.

## **What is required for cleanup?**

All rentals, decorations, personal items, and anything else brought in for your event must be removed from the space by the end of your event or at the agreed-upon time per the contract. Your clean-up time is included in your agreed-upon event rental time. You will have access to garbage cans/bags to dispose of any garbage or leftover catering.



# Meeting Room Set-Ups & Options

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## **What is included in indoor room rentals?**

The indoor space includes set-up of tables and chairs along with a workstation, projector, screen and audio system. Chemeketa staff will be present during the duration of your event.

## **What furniture do you provide?**

Meeting room furniture includes:

- 26 60-inch round tables
- 35 6-ft x 24-inch rectangle (buffet/classroom) tables
- 12 cocktail/bistro tables
- 215 chairs

The tasting room has seating for 40 and the patio has seating for 60. Cocktail tables can be added to the event space for extra standing room.

## **Do you have a sound system?**

The meeting rooms have an integrated sound system that is controlled by a computer workstation. The tasting room and patio areas have a separate sound system that can play music via Pandora.

## **Do you rent linens?**

Yes, you can rent basic black linens from the venue for your event for an additional charge. If you would like linens in other colors or styles, you can rent from a party/linen rental company. If you would like your linens steamed, we can provide that service for an extra charge or you are welcome to use our steamer.

## **Can I rent items from a party rental company?**

Yes. If you require additional furniture, decorations, a dance floor, DJ setup, etc., you are free to arrange rentals to fulfill your needs. Please refer to the full wedding rental packet for more information on recommended vendors. Please communicate ahead of time with the venue manager if you plan to bring in additional rental items so that drop-off and pick-up times can be coordinated.

**REQUIRED:** Any vendors staying for the event (wedding coordinator, caterer, DJ, etc.) should schedule a walk-through with the venue manager prior to the event date and will need to sign a contract with Chemeketa Community College.

# Food & Catering Policies

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## Can I bring my own food?

You can bring any store or restaurant-purchased food or use a licensed catering service. Food and beverages prepared in unlicensed kitchens or homes may not be served on College premises.

**NOTE: We are not able to provide microwave services or refrigeration for food (including personal meals) or breastmilk due to health code regulations. We can refrigerate store-purchased drinks.**

## Can I use a caterer?

Chemeketa Eola will provide you with a list of frequently-used caterers. If you have a caterer in mind that is not on our list, please contact the venue manager to discuss options. Caterers must be licensed and insured. Food and beverages prepared in unlicensed kitchens or homes may not be served on college premise per Chemeketa policy.

## Do you provide catering tables?

Yes, we can provide 24x60 inch catering tables for your food.

## Do you provide plates, silverware, napkins, etc.?

You will need to bring your own disposable-ware or arrange for china and silverware service with a catering or rental company. The venue does have a supply of paper plates, napkins and plasticware for a small fee should you run short and need some extra supplies.

## Does the venue provide beverage services?

We can provide coffee, tea, sodas, sparkling water, lemonade and iced tea for an additional charge. Service includes paper cups, stirrers, sugars and creamers. We can also provide non-alcoholic beverage service (sodas, iced tea and lemonade) or you can arrange beverage service with your caterer.

## Does the venue provide kitchen access?

Your rental does not include access to our kitchen. Food needs to arrive at the venue fully cooked and ready to serve. However, if your caterer needs a staging area, we **may** be able to provide kitchen access for this purpose. Please have your caterer contact the venue manager to discuss access to our kitchen. **Kitchen access is available only to licensed caterers; event attendees are not able to access the kitchen.** Caterers must leave the kitchen clean and should take all of their items with them.

## Does the venue provide take-home containers for leftover food?

Oregon health code statutes do not allow us to provide you with to-go containers for your leftover catering. You can bring your own containers to take food home, although we are not allowed to refrigerate or store it for you. Otherwise, we can dispose of your leftover catering for you.

# Alcohol & Bar Service Policies

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## What is your alcohol policy?

Chemeketa Cellars provides bar service for all events. Chemeketa Cellars serves Chemeketa Cellars wine and a variety of beer, cider and non-alcoholic options. Check with venue staff if you would like to request a specific brand of beer or cider for your event. Bar service can be provided as a hosted bar, a no-host bar, or a combination using drink tickets.

- Only OLCC-licensed servers are permitted to serve alcohol
- For meetings and events, service is by the glass only (no on-site consumption of purchased bottles)
- No outside alcohol is allowed on the Eola campus
- No hard alcohol is allowed on the Eola campus

Please email [contact@chemeketacellars.com](mailto:contact@chemeketacellars.com) if you have questions about alcohol service.

## What is your alcohol service policy for events?

- Alcohol service is limited to and will not exceed 5 hours.
- For events 2.5 hours or less, alcohol service will end **30 minutes before the end of your event**
- For events 3-5 hours, alcohol service will end **45 minutes before the end of your event**

Chemeketa Cellars bar staff reserve the right to stop serving alcohol to anyone at any time as deemed necessary based on OLCC law and/or Chemeketa Community College board policies.

## What are the general Chemeketa Community College alcohol policies?

- Alcoholic beverages are limited to beer, wine and cider and must remain within the authorized rental area(s).
- Alcohol can only be consumed during designated pouring times.
- Non-alcoholic beverages and food must be served while alcohol is being consumed or served.
- No underage drinking is allowed; guests that look under the age of 30 will be asked to show valid ID.
- The College and OLCC strictly prohibit guests from serving their own alcohol and from bringing any alcoholic beverages onto the owner property unless approved by the Event Coordinator and within OLCC regulations.
- No visibly intoxicated person will be served alcohol.
- Any person who is clearly intoxicated or impaired or whose conduct is objectionable, disorderly or disruptive to the facilities use or in violation of any OLCC regulations shall be refused entrance or could be immediately ejected from the premises.
- If disorderly or disruptive actions by guests continue the College has the right to terminate alcoholic service and if necessary contact the appropriate law enforcement agency.



# Meeting Room Technology

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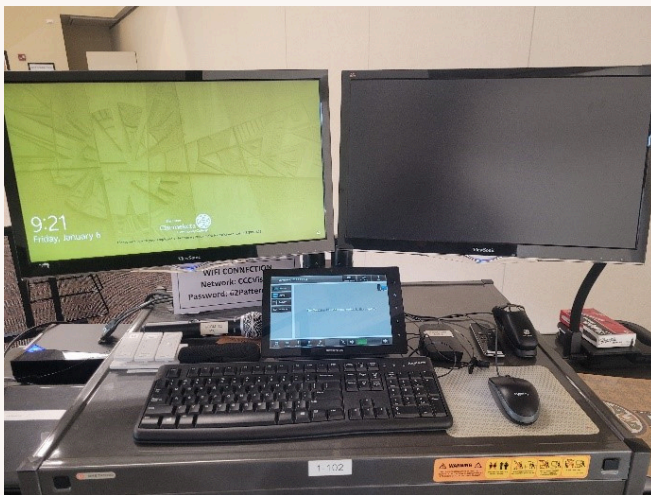
## What technology is included in our rental?

Each of the three meeting rooms has a computer workstation with a screen, projector and audio. These systems are user-friendly, with controls for microphones, projection and meeting room volume on the control panel. Meeting rooms can be combined to show one presentation on multiple screens. The renter will be assigned a temporary password to access the workstation, which IT will email to the on the morning of your event. Chemeketa staff are on site through the entirety of your event and can provide technical assistance with our A/V system (but cannot provide trouble-shooting with any outside technology brought in by groups.)

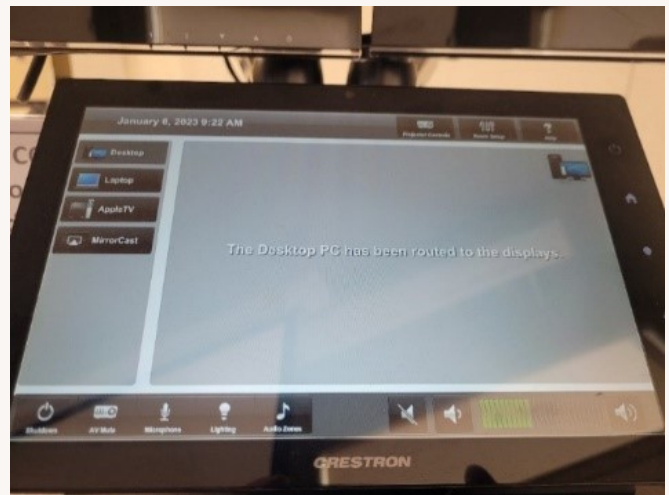
## How can we connect to the workstation/projector/audio system?

- a) Bring your presentation/music/videos on a USB drive and connect to a USB port on the workstation
- b) Log into your cloud storage from the Chemeketa workstation and download your presentation/music/videos
- c) Connect your laptop to our workstation via HDMI (*this usually works but does have more potential for technical or connectivity issues.*)

**\*\*Note:** New MacBook users need to bring their own USB-C Digital AV Multiport Adapter for HDMI-to-Mac functionality. iPads/iPhones do not connect to our computer workstations.)



**Workstation Connected to Audio and Projector**



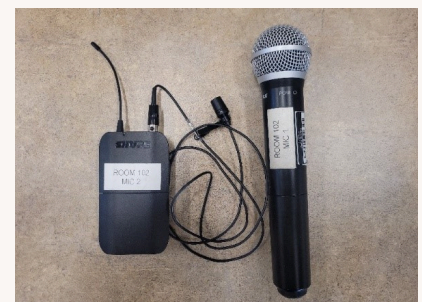
**Meeting Room Control Panel**



**Lighting Controls**



**Presentation Advancers**



**Wireless and Lapel Microphones**