

425 MIDDLE BENCH RD N, PENTICTON, BC 250.493.9463 | MICHAEL@POPLARGROVE.CA

POPLARGROVE.CA

WELCOME

Thank you for considering Poplar Grove as the location for your event. To curate the experience you wish to offer clients, customers, employees, or friends and family. Please review the following information to begin the conversation about booking with us.

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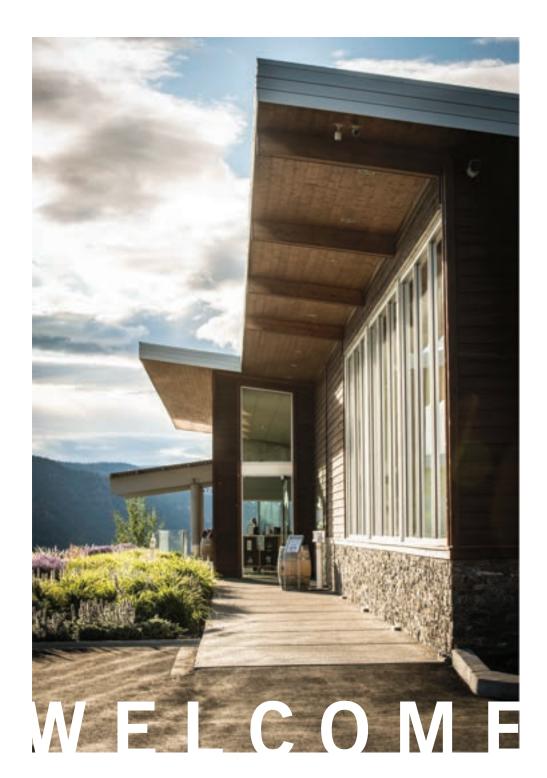
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THE HOLLER FAMILY HISTORY

Founded in 1993, Poplar Grove Winery is one of the original five wineries on the Naramata Bench. Tony and Barb Holler purchased the winery in 2007. Poplar Grove is widely recognized for crafting their outstanding signature red blend The Legacy, as well as delicious single varietal wines like Cabernet Franc, Merlot and the exceptional Pinot Gris.

Their four sons Chris, Andrew, Matthew, and Eric run the business and farm more than 140 acres of estate vineyards on the Naramata Bench, Skaha Lake Bench, and southeast side of Osoyoos Lake. Together they share a commitment to distinctive wines that reflect the character and richness of the Okanagan Valley.

The Hollers are passionate wine country ambassadors who love wine and sharing it with others. It is only fitting that the family philosophy is "great wine brings us together".

RESTAURANT PHILOSOPHY

When guests enter Poplar Grove, they feel welcome. There is a sense of excitement, a buzz and curiosity about the room. perfectly set tables, friendly service staff, delicious food, superb wines, and the amazing view... all set the stage to create unforgettable memories by telling our story in wine and food.

Our menus are playful and refined curations of local flavors, seasonality and freshness all paired thoughtfully with Poplar Grove wines.

WINE PHILOSOPHY

Poplar Grove focuses on six core wines: Chardonnay, Pinot Gris, Merlot, Cabernet Franc, Syrah and our signature red blend The Legacy. Each year, the grapes are handpicked & hand sorted from each of the estate owned vineyards that are located on the Naramata Bench to Osoyoos, in the southern Okanagan Valley.

Our winemaker, Stefan Arnason, implemented a barrel aging and bottle cellaring program that ensures the wines are released when they are ready to be enjoyed. Our philosophy is about making wines that reflect the spirit of the Okanagan Valley as well as the unique qualities of the sub-regions. Our winegrowing conditions are unique in the world, and while it's often challenging, in the end, our vineyards yield fruit of exceptional intensity and complexity.

Poplar Grove whites are released the year following harvest to ensure freshness while preserving the primary fruit flavours. The red wines spend a minimum of 15 months in French oak barrels and an additional 12 - 24 months developing in the bottle so they can be enjoyed upon release. With careful cellaring, the red wines will continue to improve for years to come.



TASTING ROOM

With floor to ceiling windows, our Tasting Room sits at the heart of the winery and offers panoramic views of the valley. Ideal for off-season events for both standing room and sit-down dinners.

Availability

Year-round (excluding long weekends)

Capacity

- 80 people for sit down Lunch or Dinner
- 150 people for standing only

Events

- Lunches and Dinners, Cocktails & Canapés
- No lunches May September

Please note – the rest of the property will be open to winery guests.



DINING ROOM

For a more intimate environment, we recommend our Dining Room area for both sit-down meals and standing room only events. With views toward the lake, nothing is lost indoors and on warm days and nights we slide open the glass doors for access to a designated area on the patio. Perfect for events during the off-season.

Availability

Year-round (including long weekends)

Capacity

- 40 for sit down Lunch or dinner

- 60 for standing only

Events

- Lunch and Dinners or Cocktails & Canapés

Please note – the rest of the property will be open to winery guests.





LEGACY ROOM

Our most intimate setting and the only room that offers a semi-private dining experience. You and your guests will be surrounded by the past and future wines of Poplar Grove. At the back of the room sits wine racks holding our Library Wines dating back to 2005. There are two custom couches and four swivel chairs available as a reception area prior to sitting down and enjoying your custom seasonal menu.

Availability

Year-round (including long weekends)

Capacity

- 20 people for sit-down Lunch or Dinner.

- 40 people for standing only

Events

- Dinners, Cocktails & Canapés

- No lunches May - September

Please note – the rest of the property will be open to winery guests.

sqft: 800 | 18 - 30ppl





THE PATIO

Once you've dined on our patio, it's hard to imagine a more spectacular setting to host a reception. Enjoy a wonderful meal prepared by our culinary team and paired with our exceptional wines.

Availability

May 1 to September 30 (excluding long weekends)

Capacity

- 120 people for sit-down Lunch and Dinner
- 160 people, standing only

Events

- Lunches and Dinners, Cocktails & Canapés

Please note – other areas of the property will be open to winery guests.

THE LAWN

With stunning views of Okanagan Lake and the city of Penticton, rest assured that your guests will always remember their time on The Lawn at Poplar Grove. This site adjacent to our Munson Mountain vineyard with rows of Cabernet Franc and Pinot Gris, making it a perfect site for photographs. It is the ideal location to hold an outdoor reception.

Availability

May 1 to September 30 (excluding long weekends)

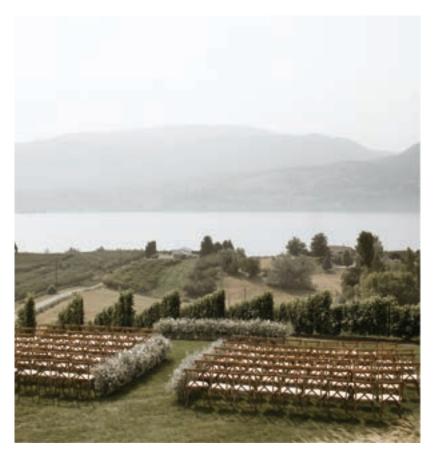
Capacity

- 150 - Standing room only, picnic tables and benches available for limited seating.

Events

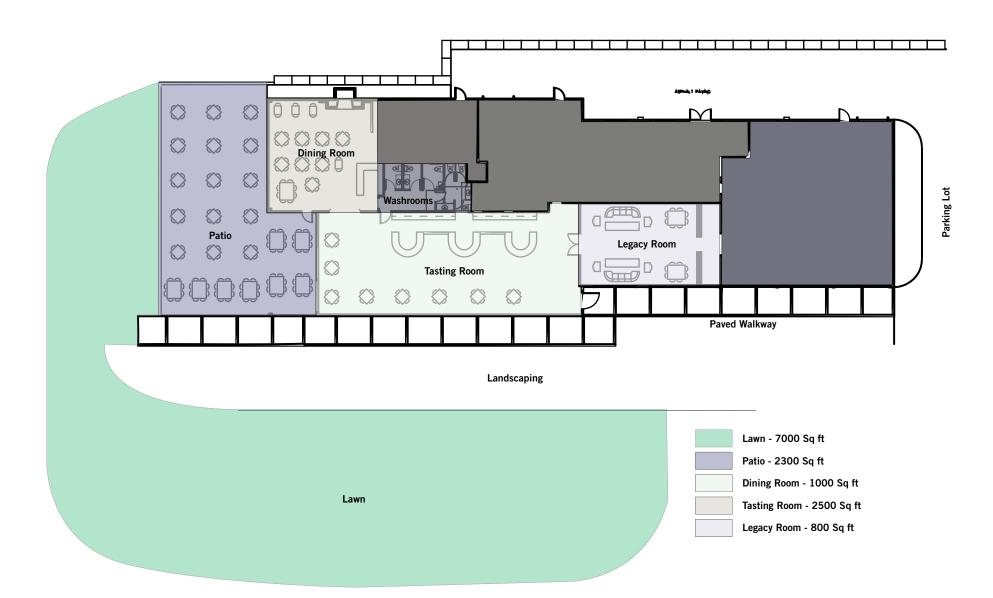
- Wine & Canapés

Please note – the rest of the property will be open to winery guests.





sqft: 7000 | 140 - 150ppl



BOOKING PROTOCOL

When you make your request for a date, please include the following information:

- Name of organization (if applicable)
- Full name of main contact(s)
- Mobile number of main contact(s)
- Mailing address
- Requested date & time
- Dietary restrictions & allergies (minimum 72-hour notice)
- Approximate number of guests
- Text copy or logo information for use in the header on a custom menu



1. When can we access the space?

If you require set-up time for your event, please arrive at least one hour prior to your event for any decoration or A/V needs. If you require more time, please ask F&B Manager regarding any special requests regarding timelines and/or equipment.

2. Does Poplar Grove have any A/V equipment?

Poplar Groves is unable to provide clients with any A/V equipment. We do have an A/V company we use should you require any third-party gear. In the Legacy Room, we do have a 54" Frame TV and clients are welcome to use it should it suit their needs.

3. Do you offer a Cash Bar?

Typically, for all events we require one bill and offer an open bar while accommodating any specific or special requests. We will consider Cash Bars under certain circumstances. Please ask F&B Manager.

4. Accessibility

Poplar Grove Winery is on one floor and offers full access for wheelchairs, powered wheelchairs, walkers, etc. The Lawn can be challenging for anyone with reduced mobility as the ground is grass and access points have gently sloping terrain. Please alert Poplar Grove to any guests that may require assistance.

5. Food

All events with 16 or more guests are required to order from our Set Menu selection. Menus will be available for review no less than 14-days prior to the event and may be subject to small changes due to availability. Client will be alerted to any changes.

6. Do you offer a Children's Menu?

We have a wonderful variety of kid-friendly menu items. As with everything, we ask that you alert us to your needs around kid's menus with enough notice to ensure a great experience for the little ones.

7. Do you allow large-party functions to bring outside wines and spirits?

Clients have access to Poplar Grove wines, but we also carry a small but well-curated selection of wines from other wineries in the Okanagan and some wines from Italy, France and Spain. We also have a selection of BC craft beer and cider as well as spirits and cocktails. Due to our licensing, we ask that you alert all your guests that to not bring any outside alcohol onto the property. Anything found onsite that we do not carry will be confiscated.