

MILESTONE MOMENTS



MILESTONE
EVENTS AT ROCKY POND VINEYARDS



Weddings AT MILESTONE

A wedding at Milestone is unlike anything else in Washington Wine Country. The brand-new pavilion is a state-of-the-art venue emphasizing luxury and artisanship. Our expansive grounds and vineyard naturally lend itself to various indoor and outdoor spaces, from rehearsal to ceremony and celebration. The privacy of the estate allows you and your guests to fully immerse themselves in the celebration of a lifetime.

Our dedication to your experience goes beyond the expected and is woven throughout each planning detail and day of “to-dos” leading up to the “I dos” and beyond.

Venue INFORMATION

RECEPTION, CEREMONY, AND CELEBRATORY VENUES

Accommodating weddings up to 200 guests

LAWNS AND GARDENS

Our lush outdoor spaces are a sanctuary of serenity and romance, providing a magical setting for your ceremony or outdoor reception. The stunning garden space provides a choice between upper or lower terrace with stage and makes for a breathtaking atmosphere.

Our signature 'RP' stain glass doors create a charming pathway for a grand entrance that you and your guests will remember forever.

PAVILION

Step into a world of luxury as you enter the indoor pavilion with high ceilings and large windows that adorn the space with natural light. This unique event space features a versatile layout that can accommodate both your ceremony and reception. A wrap-around patio with custom built awnings gives additional space for your guests to mingle between cocktail hour and throughout the evening.



Crafting YOUR MENU

Selecting your wedding menu should reflect the two of you while showcasing the best of what our culinary team has to offer.

RECEPTION

HORS D'OEUVRES

priced per dozen, 3 dozen minimum order per selection

Raspberry Roasted Asparagus | 28
raspberry vinaigrette, toasted Oregon hazelnuts, fig-cherry balsamic, raspberries *V*

Golden Beet Carpaccio | 28
shaved golden and red beets, mache, Sitka Spruce tip sea salt, fresh pepper, rocket, lemon zest *V*

Sleeping Beauty Dates | 32
extra-large Medjool dates, Cascade Creamery's Sleeping Beauty cheese, crispy prosciutto *GF*

Bahn Mi Chicken | 36
ginger spiced chicken, pickled carrot and cucumber, coconut-peanut sauce *GF, Nuts*

Baby Stuffed Potatoes | 28
local baby potatoes, triple cream herb cream cheese, crispy prosciutto, chive *GF*

Lobster Mango Ceviche | 40
cold water lobster, mango, wild blueberries, sweet garden peppers

Stuffed Baby Portobellos | 36
choice of sweet Italian sausage, bell pepper, Mexican oregano, thyme, herbed triple cream or sun-dried tomato goat cheese, roasted garlic confit, garden fresh basil *GF*

Arancini | 36
PMW wild mushrooms, Rocky Pond wine-soaked sun-dried tomatoes, Carnaroli rice, Italian cheeses, rice panko *GF*

Thai Ahi Wontons | 40
Thai lemongrass-ginger marinade, Ahi tuna, sweet chili, wasabi cream cheese, pickled red onion, micro greens

Filo Purses Orondo | 34
farmed apples, Sunny Pine honey lavender goat cheese, toasted walnut, shallot jam, Rogue smokey blue cheese, crisp prosciutto, apricot preserves, St. Andre brie, toasted pecans *Nuts*

Dietary Notations: (V) Vegan, (GF) Gluten Free, (Nuts) Contains Nuts
Exclusive catering provided by Rocky Pond Estate Vineyards. Menu items and pricing are subject to change based on seasonality and availability. Venue fees not included. All event charges are subject to a 22% taxable service charge and applicable sales tax.



DISPLAYED BOARDS

serves 25 each

Cheese and Fruit Board |120
local and imported artisan cheeses, fresh garden seasonal fruit, dried fruit-nuts-seeds, honeycomb, stone fruit preserves, house baked flatbread crackers
gluten-free option available upon request

Charcuterie Board |130
land sliced cured meats, salumi, artisan cheeses, fresh and dried fruits, roasted nuts, shallot jam, house baked flatbread crackers *gluten-free option available upon request*

Spreadable Board |110
sun-dried tomato goat cheese, tapenade, sweet pepper saffron hummus, house baked flatbread crackers *gluten-free option available upon request*

Caprese Board |115
garden fresh tomatoes, basil, fresh buffalo mozzarella, 18-year aged balsamic, infused extra virgin olive oil, triple cream herbed cheese spread, orange-honey butter, fresh and toasted sliced baguette, fruit and nut bread

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FAMILY-STYLE DINNER

85 priced per guest

add artisan breads and spreads | +3 per guest house baked flatbread crackers, French demi baguettes, dried fruit and nut bread, orange-honey butter with wild blueberry sea salt, sun-dried tomato goat cheese, shallot-chive triple crème cheese spread

SALADS

choice of two

Golden Beet Carpaccio

shaved golden and red beets, Sitka Spruce tip sea salt, fresh pepper, rocket, lemon balsamic splash *V,GF*

Orchard Salad

local greens, winery poached cherries, dried apricots, cinnamon-hazelnut pepitas, Rogue smokey blue cheese, hazelnut vinaigrette *GF*

Berry Brie Salad

local greens, berries, local Camembert Brie, toasted almonds, lemon-honey yogurt dressing *GF*

SIDES

choice of two

White Bean Puree

French heirloom white bean puree, garden basil, extra virgin olive oil *V,GF*

Wood-Fired Oven Vegetables

seasonal garden vegetables seasoned and quick roasted in our orchard wood fired oven *V,GF*

Street Corn and Black Beans

sweet corn off the cob roasted with tender black beans, buttery spiced ancho chili seasoning *V,GF*

Tri-Color Garlic Roasted Potatoes

garlic and herb roasted sweet potatoes, purple potatoes, or purple yams, Russian fingerling potatoes *V,GF*

Kale Caesar Salad Rocky Pond Garden

green and purple kale ribbons, house Caesar vinaigrette, Boquerones, shaved Parmesan, crispy prosciutto, roasted garlic polenta croutons *GF*

Sleeping Beauty Salad

arugula, pomegranate splash, mango, Sleeping Beauty Cheese, Sitka Spruce Tip sea salt Marcona almonds *GF*

Confetti Orzo

Italian herbed orzo pasta, rainbow sweet bell peppers, pecorino cheese

Baby Stuffed Potatoes

ocal baby potatoes, triple cream herb cream cheese, crispy prosciutto, chive *GF*

Black Forbidden Rice

lime leaf scented black Thai rice *V,GF*

Baby Bok Choi

sesame sauteed with white bean mushrooms *V,GF*

ENTREES

choice of two

Pecan Smoked Tenderloin Painted Hills

natural raised beef tenderloin, 48-hour dry rub, pecan-cherry wood smoked, black currant BBQ *GF*

Black Cod White Miso

pnw black cod, miso-sake glaze *GF*

Asian Grilled Halibut

ginger garlic soy marinade, PNW halibut, Cara-Cara orange sesame glaze, mico greens

Wine Poached Slamon

local Puget Sound wild caught salmon, Rocky Pond White Glacial Treasure, apricot sorbet *GF*

Black Currant Glazed Short Rib

herbed, smoked, and braised Painted Hills boneless short rib, black currant Texas BBQ sauce

DESSERT

choice of one

Lavender Berry Shortcake

lavender-cardamom shortcake biscuit, berries in lavender syrup, Thai pea flower whipped cream

Marinated Summer Fruit

local summer melons and berries, cinnamon, anisette *V,GF*

Chicken Piccata

local heirloom chicken breast, lemon, capers, grilled artichoke hearts, crispy sage *GF*

Lavender Chicken

Herbs d’Province seared chicken breast, silky lavender crème *GF*

Pappardelle Vodka Pasta

pappardelle fresh pasta ribbons, Rocky Pond grape distilled vodka tomato sauce, asiago cheese, fresh basil, cracked pepper

Butternut Squash Ravioli

spinach pasta wrapped around hazelnut-butternut squash filling, brown butter sage velouté

Quinoa Stuffed Portobella Cap

quinoa, farro, nuts, seeds, pulses, apricot, cherries, rainbow chard, balsamic, apricot and sweet chili glaze *V,GF*

Classic Tiramisu

hand crafted traditional tiramisu, Kahlua, Side Kick cold brewed coffee, coffee bean sea salt

Silky Chocolate Mousse

chocolate-avocado mousse, candied ginger, twill cookie *V,GF*

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BUFFET DINNER

80 priced per guest
add artisan breads and spreads | +3 per guest
house baked flatbread crackers, French
demi baguettes, dried fruit and nut bread,
orange-honey butter with wild blueberry
sea salt, sun-dried tomato goat cheese,
shallot-chive triple crème cheese spread

SALADS & SOUPS

choice of two

Pear Gorgonzola Salad
spring greens, white balsamic vinaigrette, Red Bartlett pears, Rogue smokey blue cheese, roasted cinnamon hazelnut pepitas *GF*

Berry Brie Salad
local greens, berries, local Camembert Brie, toasted almonds, lemon-honey yogurt dressing *GF*

Kale Caesar Salad
Rocky Pond Garden green and purple kale ribbons, house Caesar vinaigrette, Boquerones, shaved Parmesan, crispy prosciutto, roasted garlic polenta croutons *GF*

Grapefruit-Avocado Spinach Salad
baby spinach, ruby grapefruit, avocado, sliced almonds, citrus vinaigrette *V,GF*

Thai Noodle Salad
Thai marinated rice noodles, spinach, pickled carrot, red cabbage, bean sprouts, green onion, Thai peanut dressing. *Option to add Thai marinated grilled chicken*

White Peach Gazpacho
Orondo summer ripe white peaches, cucumber, heirloom tomatoes, garden herbs *V,GF*

Farmers Market Salad
cheese filled tortellini, triple citrus dressing, roasted golden beets, blueberries, Sunny Pine goat cheese, garden mint, and oregano

ENTREES

choice of two

Black Currant Glazed Short Rib
herbed, smoked, and braised Painted Hills boneless short rib, black currant Texas BBQ sauce served with Yukon, red and purple baby potatoes, triple cream herbed cheese, crispy prosciutto, snap peas, black garlic molasses *GF*

Lavender Chicken
local heirloom chicken breast, Herbs d’Province, seared chicken breast, silky lavender crème served with roasted raspberry asparagus, wild blueberry sea salt, potatoes Anna *GF*

Asian Grilled Halibut
ginger garlic soy marninade, PNW halibut, micro greens, Cara-Cara orange sesame glaze served with roasted raspberry asparagus, wild blueberry sea salt, forbidden black rice, kafir lime leaf

Wine Poached Salmon
local Puget Sound wild caught salmon, Rocky Pond White Glacial Treasure, apricot sorbet *GF*

Smokey Meatball with Pineapple
triple meat, triple cheese, alder-cherry smoked meatball, fresh pappardelle pasta, tomato vodka sauce, shaved pecorino, cracked pepper. summer squash and roasted tomato sauté

DESSERT

choice of two

Lavender Berry Shortcake
lavender-cardamom shortcake biscuit, berries in lavender syrup, Thai pea flower whipped cream

Marinated Summer Fruit
local summer melons and berries, cinnamon, anisette *V,GF*

Pecan Smoked Tenderloin
Painted Hills natural raised beef tenderloin, 48-hour dry rub, pecan-cherry wood smoked, black currant BBQ, garlic-parmesan roasted Russian fingerling potatoes, sweet and spicy chili-lime Teriyaki green beans *GF*

Black Cod White Miso
PNW Black cod, miso-sake glaze, black forbidden rice, Kafir lime leaf, baby bok choy, white beach mushrooms *GF*

Fire and Ice Salmon
Puget Sound king salmon, calvados mint and pepper glaze, roasted street corn, wilted spinach, portobello-tomato sauté *GF*

Mushroom-Asparagus Risotto
Carnaroli Italian rice, local mushrooms, local asparagus, Fontina, Asiago, Parmesan Reggiano

Garden of Vegan Delights
summer squash and zucchini pasta ribbons, garden herbs, sun roasted tomatoes, extra virgin infused olive oil, fig-cherry balsamic splash. white French heirloom bean puree, red and golden beet carpaccio *V,GF*

Classic Tiramisu
hand crafted traditional tiramisu, Kahlua, Side Kick cold brewed coffee, coffee bean sea salt

Silky Chocolate Mousse
chocolate-avocado mousse, candied ginger, twill cookie *V,GF*

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MOONLIGHT TEMPTATIONS

LATE NIGHT SNACKS

Priced per person

Lamb Sliders | 8
lamb Merguez, feta, Greek vinaigrette, micro greens, harissa yogurt, cottage garlic and dill slider rolls

Mini Smokey Meatballs | 9
triple meat, triple cheese, alder-cherry smoked meatball. tomato vodka and chili-lime dipping sauces.

Smokey Salmon Jerky | 8
house smoked and cherry brined PNW salmon, teriyaki glaze

Achiote Painted Chicken Chimichangas | 8
Anato seasoned and grilled chicken, trio of cheeses, Mexican oregano. Rojo and Verde salsas, Mexican crema

FLATBREAD PIZZA BITES | 16

*Priced per pizza. Each pizza provides 12 pieces.
GF available by request*

Tomato-Vodka Sausage Flatbread Pizza
tomato-vodka sauce, spicy sausage, peppers, smoked gouda cheese

Roasted Mushroom Flatbread Pizza
shallot jam, roasted PNW mushrooms, garlic confit, arugula, white balsamic dressing

Goat Cheese, Fig, Papaya Flatbread
rosemary-peppercorn goat cheese, fresh figs, spinach, papaya vinaigrette

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DESSERT BAR

15 priced per guest

Caramel Pear Hand Pies
(choice of three)
Rocky Pond Red Pears, apples, black currant goat cheese, sour cream pastry

Linzer Bars
toasted hazelnut pastry, raspberry preserves, lattice dusted with confectioners' sugar

Double Fudge Brownies
chocolate twice in a decadent almost flourless fudgy brownie

Mini Tartlets (choice of)
lemon curd with berries
or chocolate, pecan, coconut

Mini Canoli
traditional pistachio-chocolate filling, chocolate pearls

Hand Churned Ice Cream and Sorbet
(choice of one)
huckleberry ginger sorbet
white peach hibiscus sorbet
lemon bomb sorbet
cherry whisky ice cream
mocha latte crunch ice cream
mint ice cream

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BEVERAGES

priced per gallon unless otherwise noted

Rocky Pond Wines *priced per bottle*

- Sparkling Champenoise Method
- Glacial Treasure
- Sauvignon Blanc
- 11 Dams Red Blend
- Stratastone Red
- Syrah

Spa Water | 28
seasonal fruit and herb lightly scented water

Blackberry Lemonade | 40
house made lemonade infused with blackberry puree

Cherry Limeade | 40
house made limeade infused with cherry puree

Rooibos | 40
natural African red bush brewed, caffeine-free, antioxidant rich beverage. Seasonal flavors available – Black Currant, Gingerbread, Mango

Coffee Service | 50
fresh brewed premium regular and decaf roasts, natural sweeteners, real creamer

Loose Leaf Tea Service | 40
hot and iced premium selections of tea and herbal varieties

Juices | 40
apple cider, orange, tart cherry

Individual Bottled Beverages | 4 each on consumption
natural sodas
PH neutral bottled still water
natural flavored sparkling waters
fresh pressed or squeezed juices



PRE-WEDDING REFRESHMENTS

A la carte menu, priced per guest unless otherwise noted

TEA TIME | 32
Assorted Tea Sandwiches
lemon creme-cucumber
wine-soaked cherries, herbed cream cheese
prosciutto, apple, brie
smoked salmon mousse, cucumber, lemon-herbed
crème fraiche
Assorted Root Chips
purple yam, taro, sweet potato
Cinnamon-Anisette marinated melon and berries

POWER SNACK | 35
Merguez lamb sliders
charcuterie trail mix
date, coconut and cherry chocolate balls

GARDEN BOARD | 110 *serves 25 guests*
fresh and roasted garden vegetables,
vineyard sassafras dip, curried cauliflower dip,
green goddess dip

MELON MIXER | 6
Cinnamon-Anisette marinated melon and berries,
fruit bites, lemon curd, curried sweet coconut *V,GF*

VINEYARD CHICKEN SALAD | 9
Herbs d' Province roasted chicken, grapes,
roasted cashews, yogurt lemon herb dressing,
served with lettuce cups, toasted pita,
and fruit-nut gluten free toast

ENERGY BITES *V,GF,Nuts* | 9
house crafted all natural sugar sustaining
energy bars and bites
peanut-molasses energy bar
chocolate, coconut, cherry chocolate balls
pina colada energy bars

SNACK MIXES *V,GF,Nuts* | 7
blend of house roasted nuts, legumes, and seeds
Asian furikake mix
Tika roasted garbanzo beans
Cinnamon-hazelnut pepitas

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Rise AND SHINE



BREAKFAST & BRUNCH

Priced per guest unless otherwise noted

Winery Continental | 35

artisan charcuterie meats and cheeses, house juice selection, coffee, and tea service

Traditional Continental | 30

seasonal fruit, Greek yogurt, artisan pastries and house baked mini loaves, and seasonal fruit house juice selection, coffee, and tea service

Seafood Continental | 35

smoked salmon and salmon mousse spread, tomatoes, capers, pickled vegetables, artisan breads, fruit and nut loaves, sous vide hard cooked eggs, seasonal fruit, house juice selection, coffee, and tea service

Greek Almond French Toast *Nuts* | 7

Mayan Shrimp and Grits | 14

Mayan achiote spiced prawns wrapped in smokey bacon served over Texas cheesy grits

MIMOSA BAR

120 per 16 drinks

*Featuring Rocky Pond member favorite
champenoise method Estate Sparkling*

Sunrise - orange, cranberry.

Kir Royale - black current, Chambord

Apple cider, calvados.

Smoked Salmon Benedict | 16

house fruit brined and smoked salmon, roasted tomatoes, dill, lemon-rosemary hollandaise

Biscuits and Gravy | 10

choice of house made traditional sausage gravy or creamy lavender chicken, served over our flakey cream biscuits

Cardamom-Lavendar Berry Shortcake | 8

house crafted cardamom-lavender shortcake biscuit, berries tossed in lavender syrup, Thai pea flower whipped cream

Individual Quiche | 8

Artichoke Florentine and roasted mushroom.
house smoked salmon, dill Havarti cheese
sun-dried tomato, artichoke heart,
country olives, and feta cheese

Fruit and Yogurt Bar | 8

greek yogurt blended with our house made lemon curd or cranberry-apple mandarin relish, granola, coconut, pepitas, and berry toppings

Fresh Pressed Juice Bar | 8



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Wedding REHEARSAL

REHEARSAL TAPAS PLATES | 40 PER GUEST

minimum group of 12, choose up to 4 plates

Polenta Fries

creamy thyme scented polenta, tomato vodka and blueberry ketchup dipping sauces

Charcuterie Pave Sandwich

black forest ham, sweet and hot copa, wine salumi, house tapenade, smoked gouda, telara roll, root chips, pickled vegetables

Charred Asian Halibut

mixed local greens, watercress, pomegranate, mango, hazelnut vinaigrette, cocoa nibbs

Cold Poached Salmon

PNW wild salmon, Rocky Pond Viognier Poach, lemon-caper whipped cheese, chive oil

Lamb Merguez Sliders

Oregon Country Lamb, feta, harissa yogurt, local greens, oregano vinaigrette, house baked garlic-dill roll

Raspberry Roasted Asparagus

asparagus, raspberrry vinaigrette, toasted Oregon hazelnuts, fig-cherry balsamic, raspberries v

Golden Beet Carpaccio

shaved golden and red beets, mache, Sitka Spruce tip sea salt, fresh pepper, rocket, lemon zest v

Smokey Meatball with Pappardelle

triple meat, triple cheese, alder-cherry smoked meatball, fresh pappardelle pasta, tomato vodka sauce, shaved pecorino, cracked pepper

Painted Hills Smoked Short Rib

Painted Hills short rib, 3-day spice rub, 6-hour pecan smoke, slow braised, blackberry BBQ, triple cream stuffed baby potatoes

REHEARSAL PACKAGE LIGHT 45 PER GUEST

Rocky Pond Sparkling Wine

Choice of one board from appetizer category

Choice of one dessert selection

REHEARSAL PACKAGE HEARTY 55 PER GUEST

Rocky Pond Sparkling Wine

Choice of two boards from appetizer category

Choice of one dessert selection

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A romantic wedding photograph of a couple embracing in a vineyard. The groom, in a grey suit, holds the bride, who wears a white lace gown. They are surrounded by rows of grapevines, with a rocky hillside in the background under a warm, golden sunset sky. A bouquet of white and pink roses lies on the ground in the bottom left corner.

OUR *Love*
Language
IS "I DO"



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