



Shady Lane Cellars Group Transportation Agreement

Revised 4/1/18

Effective 6/1/2018

Maximum Group Size: 14 guests

- Shady Lane Cellars will accept groups up to 14 guests in size, with advance reservation
- A confirmation number will be given, and the time will be guaranteed for the group
- Groups larger than 14 guests require management approval, which will vary by group size and season
- Group tasting fees for a hosted appointment will be \$10 per person beginning June 1, 2018 for a flight of 6 wines.
- Enhanced Private Vineyard & Production Tours & Tasting Experiences are available for groups that range in price from \$25 -\$85 per person. – Please book these directly with Lindy Kellogg, Tasting Room Manager at lindy@shadylanecellars.com .

Booking Procedure: All groups 8 – 14 guests (or larger)

- All groups of 8-14 guests must call in advance to secure a reservation
- A confirmation number will be given. Driver of the group must provide confirmation number upon arrival.
 - o This number will guarantee there is tasting space for the group upon arrival – that space may be inside or outside
 - o Groups without a confirmation number will be turned away – this is to protect the experience for those groups with reservations
- Groups should arrive within 10 minutes +/- their booked time, if the group is running early or late the driver should call and alert the tasting room – **231.947.8865**
- If running more than 20 minutes behind the group may forfeit their time or their reserved tasting time will be reduced, per the discretion of management.
- **4:30 pm** is the last reservation time of the day
- Drivers should be aware of Shady Lane Cellars hours of operation and avoid arriving prior to open or after 4:30pm.

Operating Hours May 1 – October 31		Operating Hours November 1 – April 30	
Monday - Thursday	11:00am – 6:00pm	Thu, Fri, Sat, Mon	11:00am – 5:00pm
Friday – Saturday	11:00am – 7:00pm	Sunday	12:00pm – 5:00pm
Sunday	12:00pm – 5:00pm	Tues, Wed	Closed

Drop-off and Parking

- Weather permitting, all guests should be dropped off at the “Guest Drop Off” located in the upper lot, adjacent to the patio. Your group Host will meet you & escort guests to their reserved tasting space. The lower entry should be used for drop off only in situations of heavy rain and snow.
- Upon completion of tasting, guests will be picked up at the lower entry
- All Vans, Buses, SUVs and Limousines should park in the grass beyond the upper lot when weather permits – during the off-season commercial vehicles may park in marked spots located in the paved parking lot

Conditions that will result in denial of entry

- Guests who are visibly intoxicated will not be allowed on the premise
- Guests who possess alcohol on the premises other than Shady Lane Cellars products purchased during their visit will be denied access
- Guests who are loud, obscene, and generally unruly will not be permitted on the premises
- Guests wearing or possessing items that are obscene, sexual or gratuitous in nature will not be permitted
- Groups that show up without an appointment will not be permitted, including Trail Event days

A signed copy of this agreement will need to be on file no later than May 10, 2018 for all limo, shuttle bus, cab and other touring companies to be on the Shady Lane Cellars approved transportation list for all visitation privileges. Lack of a signed agreement on file will result in the inability to make reservations. In this agreement, any amount guests 8 or more, tasting or not, in any vehicle booked as a single party or as multiple parties in one vehicle are hereby referred to as ‘groups’.

As a Transportation Company, I agree to the guidelines and policies set forth in this agreement and agree to provide these policies with ALL drivers and booking agents.

I agree that failure to comply with the policy as it is laid out above may result in the permanent revocation of privileges at Shady Lane Cellars. Future bookings, including those existing, will be at the discretion of management.

Tour Company Name: _____

Owner Name: _____

Owner Signature: _____

Thank you for your continued partnership. Please don't hesitate to contact us with any questions.

Contact Information:

General Manager | Rick DeBlasio | rick@shadylanecellars.com | 231.947.8865

Tasting Room Manager | Lindy Kellogg | lindy@shadylanecellars.com | 231.947.8865