

RAVINE VINEYARD

ESTATE WINERY

COVID-19 Guidelines

Events

For events we are able to accommodate a maximum of 10 guests at a table as long as the guests are within each other's 10 person social bubble. If more tables are needed, we space the tables 10ft apart to ensure guests do not come closer than 6ft from each other.

All event guests are greeted by a staff member who takes their contact information for COVID tracking purposes.

Under current COVID restrictions we are able to accommodate a maximum of 30 guests in our Barrel Cellar (using our harvest tables) or 50 guests in our Winery Restaurant and Event Centre. For smaller private bookings we can accommodate a maximum of 10 guests in our Parlour Lounge.

A washroom cleaning schedule is given to Ravine staff to ensure that restrooms are being sanitized every hour throughout the duration of the event.

When indoors, guests are required to wear their masks until they are seated for their meal.

All beverages are served to guests in order to avoid a large gathering/lineup at the bar.

We are currently not offering buffet or passed food service. All dishes are plated individually to avoid cross-contamination. We are able to offer family style to the tables as long as guests are sitting with those in their 10 person social bubble.

Hand sanitizers are put out for guest use.

Extra disposable masks are readily available should guests forget their own.

We are able to conduct virtual site visits for those that aren't comfortable coming to do so in person.

Retail

We are able to accommodate groups of up to 6 guests for tastings. Tasting tables are spaced so guests do not come closer than 6ft. from each other. For groups of larger than 6 people, we can accommodate by splitting the group into additional tasting tables or offering a private tasting experience.

Sanitizers are available at each tasting table for guests to use.

After each tasting the table and wine menu are wiped down by the staff using a special cleaner.

When indoors, guests are required to wear their masks until they are at their tasting table.

Outdoor tours of the property are currently available all year round.

Ravine Employees

Prior to starting shifts, all Ravine staff are required to fill out a COVID screening questionnaire which includes questions asking if the staff have come in contact with anyone who may have COVID, if anyone is showing symptoms, etc. Those who cannot successfully complete the questionnaire are not able to work.

All staff are required to wear masks for the duration of their shifts.