

NORTHWEST MEETINGS & EVENTS



Facility Focus: Stone Crest Cellars By Kathryn Brockman

When meetings call for frank, open discussions between executives, retreat participants or private groups, planners often choose small, secluded locales that offer beautiful scenery, tranquil surroundings and high-caliber amenities in a premium meeting accommodation, free of distractions and crowds.



Enter the realm of Stone Crest Cellars, where royalty, winery and hostelry characteristics are carefully blended to yield an extraordinary conference retreat that's unique on the Pacific Northwest coast. Here, exclusive meetings can command the entire interior and exterior grounds for a day or weekend.

The bed and breakfast rests on just more than an acre within a protective coastal forest off Highway 101, a two-and-a-half-hour drive from Portland. Marked by a lone roadside nameplate, Stone Crest Cellars, designed and built by owners Craig and Judy Joubert, sits atop a cliff on Oregon's central coast.

With its 30-foot-high stone fireplace, this looming, log-and-stone castle-like facility conveys the feeling of a multi-level ski chalet, spanning 3,750 square feet. The A-frame cathedral-style windows offer oceanfront views for a variety of conference seating styles.

The 1,400-square-foot Great Room on the first floor provides classroom-style seating for up to 50, with comfortable oversized furniture for an additional 20 people.

The building houses antiques collected on the Jouberts' worldwide travels: Japanese kimonos and broad swords, as well as wine paraphernalia, reflect their 17-year backgrounds in martial arts and oenology (influenced by Napa Valley's Robert Peppi), along with Polish pottery and Czechoslovakian china and crystal.

Guests with business needs will find administrative, full copying and large-print graphics services nearby, along with wireless Internet access and big-screen, surround-sound cable TV, DVD and CD with stellar acoustics under the 30-foot-high pine ceiling.

Chef Cliff Butler, a graduate of the Culinary Institute of New York, whips up meals ranging from simple to special-dietary (e.g., vegan, lactose-intolerant, wheat and gluten allergies) to extreme culinary in the 800-square-foot kitchen. The kitchen, with counter seating for closer discourse, can also be used by guests.

Complementing the indoor facilities, dining on the 1,500-square-foot outdoor raised deck infuses fresh air into discussions.

On the ground level, below the deck overlooking the oceanfront garden with its sitting areas and beach access, awaits an exclusive group: the 250 fine wines of the Joubert's 16-year personal cellar collection, ready for purchase for meetings or select tastings at \$75 per hour (not including the wines).

Rare finds encompass Oregon boutique wines from Willamette Valley, Bendock Estate and Argyle, plus many California wines.



Group cooking and martial arts classes, live entertainment, trips, and tours to Lincoln County's many attractions are also available—including vineyard, brewery, whale-watching and fishing trips; visits to the nearby interactive glass-tunnel-walk-through Oregon Coast Aquarium; the seal beach via Zodiac Tours of Depoe Bay; Chinook Winds Casino; the stunning Cape Perpetua coastal rainforest; and the picturesque Waldport and Yachats crabbing towns.

In the evening, up to 12 meeting participants can retire to the upstairs Chardonnay master suite, first-floor Vineyard room and ground-level Merlot bungalow, each with private bathroom. Stays include gourmet breakfast, complimentary sunset wine and hors d'oeuvres.

Conference rates for a group of 20 to 30 range from \$75 to \$275, depending on room bookings, with free pickup and return to Newport Municipal Airport, a quarter mile away. Meals range from \$9 to \$26 per person.

No matter what the meeting outcome at Stone Crest Cellars, the outlook is consensual: spectacular views of sunrises and sunsets, eagles, sea lions and whales that pass along the coast daily; a discreet ready-to-meet locale that blends business, privacy, relaxation and pleasure; and flexible proprietors who can create a special atmosphere for any group's next round table meeting.

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