

Wedding Menu



SILVERADO RESORT
GOLF | SPA | TENNIS
PARKWAY, CA

Cocktail Hour Packages

Please select one Cocktail Hour Package.



Silver

Selection Of

4 Butler Passed Hors d'Oeuvres

\$32.00 per person

Rose Gold

Selection Of

4 Butler Passed Hors d'Oeuvres

~

Assorted Seasonal Bruschetta

or

Locally Sourced Cheese Platter
with traditional accompaniments

\$48.00 per person

Platinum

Selection Of

4 Butler Passed Premium
Hors d'Oeuvres

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Seafood Station

*featuring Raw, Cured & Cooked
Fresh Catch*

and

*Chef Selection of Cheese & Charcuterie
with traditional accompaniments*

\$55.00 per person

Hors d'Oeuvres



Your Selection of
Butler Passed
Hors d'Oeuvres

Served Hot | \$7.00 per piece

Crispy Short Rib Croquette, piquillo aioli & crispy sweet potato

Crispy Coconut Shrimp, sambal kaffir lime sauce

Dungeness Crab Fritter, mustard dijonaise

Organic Lemongrass Chicken Satay, peanut sauce

Vegetarian Spring Roll, sweet & sour sauce

Grilled King Oyster Mushrooms, crispy quinoa & umami sauce

Mini Brie & Fig Jam Grilled Cheese, basil mayo

Spanish Chorizo & Manchego Croquette, roasted garlic aioli

Served Cold | \$8.00 per piece

Sky Hill Farm Goat Cheese Tart, garden herbs, red onion marmalade

Spanish Pan Con Tomato, serrano ham

La Quercia Prosciutto Crostini, marcona almonds puree, marash pepper & fig

Lime Cured Scallops Tostada, avocado mousse, tajin

Vietnamese Shrimp Rolls, nuoch cham & fresh herbs

Roasted Fingerling Potato, bacon boursin dip, scallions

Cured Duck Pastrami, pumpernickel, honey mustard & chervil

Smoked Salmon Rillettes, toasted brioche, roe & espelette

Premium Hors D'Oeuvres

Served Hot | \$10.00 per piece

Herb Grilled New York Strip, cognac peppercorn sauce, crispy onions

Grilled Rosemary Lamb Chops, romesco & pickled onions

Grilled Jumbo Shrimp, basil chimichurri

Served Cold | \$10.00 Per Piece

Mini Lobster Roll, old bay, pickled mustard

Chicken Liver Mousse, pickled mustard, roasted grapes, crostini

Spanish Grilled Octopus Skewer, chorizo, potato & smoked paprika oil

Lamb Tartar, crispy pita, avocado, cumin labne & aleppo



Cold Displays

Additional Enhancements

Poke Display

Ahi: soy sesame scallion citrus
 Salmon: spicy aioli, avocado, furikake
 Shrimp: kimchee, sliced sweet onions, scallions

\$32.00 per person

all served in individual martini glasses and accompanied with crispy wonton wrappers

Iced Seafood

Chilled Jumbo Shrimp, Snow Crab Claws, King Crab, Freshly Shucked Oysters*
Condiments:
cocktail sauce, mustard dijonnaise, shallot mignonette

\$38.00 per person

price based on 4 pieces per person, minimum order of 25 pieces per item

Your Selection of Display

The Season's Vegetable Crudité

Local Vegetables, Buttermilk Ranch, Roasted Pepper Hummus, Black Sea Salt & Olive Oil
\$24 per person

The Bruschetta Bar

Grilled & Toasted Model Bakery Breads
 Balsamic Glazed Roasted Mushrooms
 Whipped Ricotta & Fig Marmalade
 Roasted Tomato Tapenade
 Smoked Burrata
 Prosciutto
 Basil pesto
 Arugula Lemon Oil
\$26 per person

Chef's Selection of Locally Sourced Charcuterie

Spanish Marinated Olives, Mustards, House Pickles,
 Grissini, Rosemary Crackers & Crostini
\$28 per person





Reception Stations

Your Selection of Reception Station

Salt, Smoke, & Cure

\$32 per person

*Selection of Imported and Domestic Cheese and Charcuterie

Served with Grapes, Jams, Quince, Honey, Crackers & Breads

Street Tacos

\$36 per person

Corn Tortillas

*Skirt Steak : Beer Marinated
Carne Asada

*Carnitas: Pork Confit

*Tikin Xic: Grouper Marinated in Anato and Citrus

Served with Shredded Cabbage, Cilantro, Radishes, Pickled Red Onion, Salsa Verde, Roasted Salsa, Guacamole & Lime Wedges

Slider Bar

\$36 per person

*Braised Short Rib with Bandage Wrapped Cheddar & Caramelized Onions

*Kobe Beef Patty with American Secret Sauce, Romaine Lettuce and Bread & Butter Pickles

*Pulled St. Louis Pork Spareribs, Purple Cabbage Slaw, Crispy Shallots

*Mini Lobster Roll Slider, Celery, Old Bay Crispy Fries, Siriracha Aioli

Gastro Pub

\$34 per person

*Boudin Blanc, Leeks, Mustard Sauce

*Wild Mushroom, Caramelized Onion & Blue Cheese Flatbread

*Mini Chopped Wedge Salad
*Buffalo Wings

Chinese Take Out

\$32 per person

*Pork and Pineapple Fried Rice
*Vegetable and Chicken Egg Rolls

*Char Siu Roast Pork

*Steamed Buns, Cucumbers, Scallions, Hoisin *Sweet and Sour Chicken

*Salt and Pepper shrimp

Tapas Bar

\$36 per person

*Olive Oil Roasted Marcona Almonds

*Spicy Spanish Olives

*Pan con Tomate topped with Iberico Ham

*Crispy Potatoes with Rosemary & Brava Sauce

*Chorizo and Manchego with Quince

*Spanish Tortillas

*Crispy Seared Octopus with Romesco and Vegetable Escabeche

Seafood Paella Barcelona

\$39 per person

*Bomba Rice

*Shrimp, Clams & Mussels

*Roasted Chicken

*Crushed Tomato

*Saffron Crispy Artichokes
Roasted Garlic & Lemon Aioli

Dinner Packages

Please Select One Dinner Package.
All Dinner Packages include Tableside Coffee, Hot Tea Service and a Sparkling Wine Toast.

Sapphire

2 COURSE MEAL
Plated Salad or Appetizer
and Entrée
\$85.00 per person

Diamond

4 COURSE MEAL
Plated Appetizer,
Salad, Entrée
and Dessert
\$105.00 per person

Topaz

3 COURSE MEAL
Plated Appetizer, Salad
and Entrée
\$95.00 per person

Ruby

BUFFET DINNER
1 Salad
2 Entrées
and 3 Sides
\$100.00 per person





Your Selection of Plated Salad, Soup or Appetizer

Salads & Soup

Sonoma Baby Greens, Herb Vinaigrette, Shaved Market Vegetables, Crispy Quinoa

Frisée, Baby Red Oak, Candied Grilled Pears, Toasted Walnuts, Maytag Bleu Cheese, Roasted Pear Dressing

Crisp Romaine Leaves, Parmesan Reggiano, Torn Croutons, Crispy Prosciutto, Lemon Caesar Dressing

Big Ranch Heirloom Tomato Salad, Smoked Feta, Cucumbers, Pickled Pear Onions, Red Wine Vinaigrette, Fresh Herbs

Roasted Tomato and Fennel Bisque, Pesto Goat Cheese Crostini

Appetizers

Lobster Risotto with Lemon, Pea Shoots

Pan Seared Crab Cake, Avocado Purée, Citrus & Fennel Salad

Cavatelli Carbonara, Seasonal Mushrooms, Padano Crumble, Pickled Onions

Seared Diver Scallops, Warm Wild Mushroom Ragout, Caper Raisin Puree, Crispy Shallots, Merlot Jus

Squash Ravioli, Roasted Butternut Squash and Sautéed Tuscan Kale, Maple-Butter Sauce

Your Selection of Plated Entrée and Dessert

Desserts

Flourless Chocolate Cake

Tiramisu

Vanilla Bean Panna Cotta
and Wine Sauce

Seasonal Cheesecake

Entrées

Fulton Valley Chicken Breast

Seasonal Napa Valley Mushrooms,
Pickled Onions, Buttery Smoked Gouda
Polenta, Dark Chicken Jus

Alaskan Halibut

Roasted Fingerling Potatoes, Piperade,
Fennel Celery Salad

Crispy Skin Salmon

Basil Pesto Risotto, Garlic Tomato Confit,
Pinot Grigio Butter Sauce

Prime Flat Iron

Pomme Puree, Fried Buttermilk Onions,
Shallot Agri Dulce, Peppercorn Sauce

Seared Duck Breast

Garlic Wilted Spinach, Sweet Potato
Purée, Roasted Shallot, Port Reduction

Ratatouille Pithiver

Puff Pastry, The Season's Vegetable,
Roasted Tomato Sauce

Charred Butternut Squash

Smoked Polenta Cake, Market
Mushrooms, Roasted Pepper Sauce

A Duo of Braised Short Ribs & Pan Seared Scallops

Carrot Puree, Baby Carrots, Spinach,
Porcini Mushroom Sauce



Buffet Dinner

Your Selection of 1 Salad, 2 Entrées and 3 Sides

SALADS

Caesar, Baby Romaine, Crispy Bacon, Torn Croutons,
Chives, Petite Herbs
Mixed Greens, Shaved Market Vegetables, Parmesan
Cheese, Balsamic Vinaigrette
Avocado and Little Gem Salad, Radish, Cotija, Tortilla
Crisp, Jalapeno Lime Dressing
Heirloom Tomato Salad, Smoked Burrata, Tomato
Vinaigrette, Toasted Brioche, Frisee, Basil

ENTRÉES

Annatto Marinated Whole Chicken
Rosemary Garlic Marinated Flatiron
Braised Short Rib Bourginon
Pan Seared Alaskan Halibut
Seared Lemon Marinated Atlantic Salmon

SIDES

Buttery Four Cheese Polenta
Crispy New Potatoes with Herbs & French Butter
Pomme Puree with Parmesan & Truffle
Caramelized Cauliflower with Bagna Auda Sauce
Seasonal Risotto with Grana Padano & Herbs
Chermoula Roasted Carrots
Charred Broccoli with Citrus Butter



Sweet Stations

SWEET SHOP

\$16 per person

Assorted Cupcakes
Cheesecake Pops
Cookie Pops
Macaroons
Cinnamon Sugar Brioche Donut

Sundae Station

\$20 per person
45 minute service

Haagen-Dazs Vanilla Bean Ice Cream
Haagen-Dazs Chocolate Ice Cream

Toppings Included:

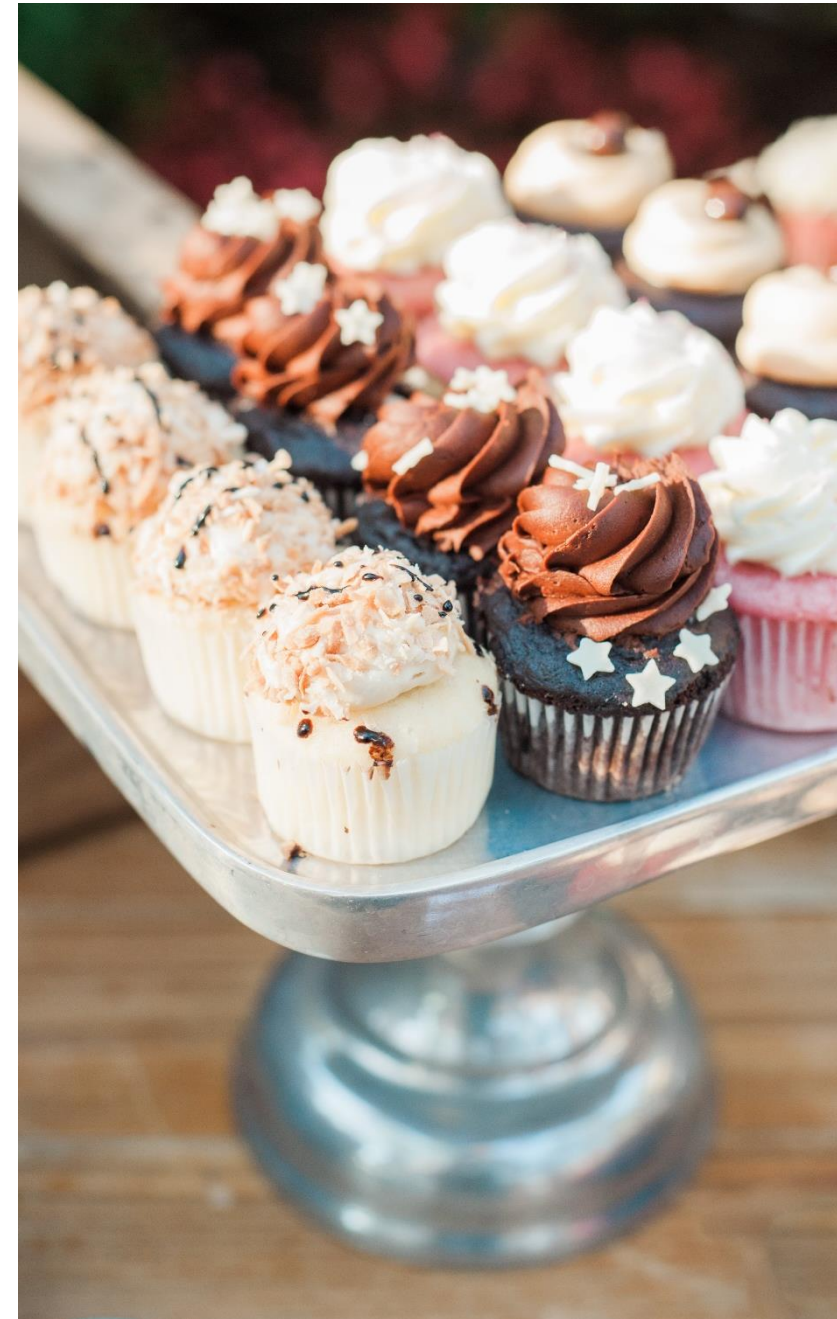
Whipped Cream, Sprinkles, Salted Caramel, Chocolate Sauce, Chocolate Candies, Fresh Strawberries, Maraschino Cherries, Chopped Nuts, Gummies, Oreos, Graham Cracker Crumbs and Marshmallows

CHEF'S SWEET TREATS BUFFET

\$18 per person | Choose an Assortment of Five "Small Bites"

Chocolate Éclair
Key Lime Tart
Mini Cupcake
Chocolate Tart
Berry Tartlet
Chocolate Cake
Hazelnut Peanut Butter Square
Cheesecake Bite
Caramel Profiterole
Tiramisu
Lemon Tartlet
Pannacotta with Seasonal Fruit

Please note all Sweet Stations are self service.



Bar Packages



Select One Bar Package

Turquoise

Beer, Wine, Non-alcoholic
Beverages for 4 hours

\$55.00 per person

Pearl

House Liquor, Beer, Wine,
Non-alcoholic Beverages
for 4 hours

\$65.00 per person

Amethyst

Preferred Open Bar and
Non-alcoholic Beverages
for 4 hours

\$75.00 per person

Onyx

Premium Open Bar and
Non-alcoholic Beverages
for 4 hours

\$85.00 per person

Cocktails & Beer



BAR BASED ON CONSUMPTION

<u>Libation</u>	<u>Host Bar</u>	<u>Cash Bar*</u>
House Bar	\$13 per drink	\$16 per drink
Preferred Bar	\$16 per drink	\$19 per drink
Premium Bar	\$19 per drink	\$22 per drink
Domestic Beers	\$8 per bottle	\$10 per bottle
Imported Beers	\$9 per bottle	\$11 per bottle
Non-Alcoholic Beers	\$6 per bottle	\$8 per bottle
Soft Drinks/Bottled Water	\$5 per glass	\$6 per glass

Beers – Choice of 3 (2 domestic, 1 imported)

Budweiser, Bud Light, Coors Light, Corona, Guinness, Sierra Nevada Pale Ale, Sons Pilsner, Racer 5 IPA

House Bar

Conciere American Distilling Co Spirits; Vodka, Gin, Tequila, Rum, Scotch, Whiskey

Preferred Bar

Tito's Vodka, Bombay Sapphire Gin, Jameson Irish Whiskey, Jack Daniels Tennessee Whiskey, Johnny Walker Black Label Scotch, Bacardi Superior Rum, Casadores Blanco

Premium Bar

Grey Goose Vodka, Hendrick's Gin, Crown Royal Whiskey, Maker's Mark Bourbon, Glenlevidt 12 Year Scotch, Barcardi 4 Rum, Don Julio Blanco

ADDITIONAL INFO: Bartender Fee \$150 Per Bartender (1 Bartender per 75 guests)

One time set up Bar Fee \$250 for groups of 20 people and less

*Cash Bar: 23% service charge and 7.75% sales tax included

*Additional
Wedding
Events*



Brunch

Farm to Table

\$75 per person buffet

County Line Greens, Herb Vinaigrette, Radishes, Crispy Quinoa, Goat Cheese

Napa Farmers Market Fruit, Fresh Herbs, Lemon Vinaigrette, Prosciutto, Burrata

Mini Crab and Avocado Toast, Petite Herbs, Old Bay, Pickled Mustard Seeds

Fig and Aged Cheddar Grilled Cheese, Pickled Onions, White Balsamic Glaze, Arugula

Crispy Rosemary Organic Chicken, Caper Salsa Verde

Braised Short Ribs, Roasted Local Mushrooms, Charred Onions, Bordelaise

Crispy New Potatoes, French Butter, Scallions, Chives

Caramelized Cauliflower, Capers, Raisins, Almonds, Brown Butter

Selection of Market Inspired Miniature Desserts



Your Dream Brunch

\$78 per person buffet

Today's Fresh Pastries

Mini Greek Yogurt Parfaits, Fruit Preserves, House Made Granola, Mint

Seasonal Market Fruit

Cold Smoked Salmon, Heirloom Tomatoes, Herbed Crème Cheese, Bagel Crisp

Sliced La Guercia Prosciutto and Aged Grana Padano Cheese

Assorted Grissini, Crackers, Crostini's, and Condiments

Little Gem Lettuce, Avocado, Market Veggies, Green Goddess Fresh Herbs

Heirloom Tomatoes, Tomato Vinaigrette, Smoked Burrata

Quiche Lorraine, Parisian Ham, Gruyere Cheese

Eggs Benedict, Buttery English Muffin, Caggiano Ham, Chive Hollandaise

Roasted Yukon Potatoes, Calabrian Chili Oil, Scallions, Chives

Nueske Thick Cut Bacon, Maple Glaze, Black Pepper Caggiano Chicken- Apple Sausage

Cinnamon Raisin Bread Custard, Berries

Chocolate Cabernet Crema

Brunch Enhancements

Mimosa Bar

House Champagne
Orange Juice
Grapefruit Juice
Two Seasonal Juices
Fresh Fruit Garnishes

Stand Alone Experience: \$12 per guest/hour
Addition to a Beverage Package: \$4 per guest

Bloody Mary Bar

Svedka Vodka
New Amsterdam Gin
Sauza Blue Tequila
Silverado's House Made Bloody Mary Mix
Chef's Assorted Garnishes

Stand Alone Experience: \$14 per guest/hour
Addition to a Beverage Package: \$5 per guest

Margarita Bar

Sauza Blue Tequila
Silverado's House Made Margarita Mix
Choice of 4 puree flavors:
Strawberry, Mango, Peach, Passionfruit,
Prickly Pear, Guava
Seasonal Fruit Garnishes

Stand Alone Experience: \$18 per guest/hour
Addition to a Beverage Package: \$5 per guest

NOTE: Stand Alone Enhancements Require a \$150 Bartender Fee



Luncheon

TEA SANDWICH DISPLAY

Cucumber-Herb Cream Cheese
Caggiano Ham, Marin Brie, Fig Preserves
Dungeness Crab Salad
Curried Farm Egg Salad
Red Quinoa, Raw Vegetables, Tahini Dressing
Sweet Gem, Citrus, Beets, Almonds, Point
Reyes Blue Vinaigrette
Quinoa or Heritage Grain Salad
Seasonal Green Salad
Fresh Fruit
\$38.00 per person

SALAD BAR

*Your selection Of 2 Greens, 12 Toppings
and 2 Proteins*

Butter Lettuce, Sweet Gem,
Baby Spinach, County Line greens
Roasted Organic Chicken
Chilled Herb Marinated Shrimp
Hot Smoked Salmon
Tomato, Radish, Beets, Chickpeas
Olives Citrus, Bacon, Egg, Guacamole,
Hearts Of Palm,
Point Reyes Blue, Fiscalini Cheddar,
Manchego, Toasted Nuts
Citrus Vinaigrette
Oil & Vinegar
Green Goddess
Assorted Cookies
Fresh Fruit
\$46.00 per person

Rehearsal Dinner

Down South Cookout
\$85 per person

- *Yukon Gold and Smoked Bacon Potato Salad with BBQ Aioli
- *Caesar Salad, Romaine Lettuce, Croutons, Parmesan, Chives
- *Crispy Buttermilk Sriracha Brined Fried Chicken, BB Pickles, Honey Butter
- *Smoked Beef Brisket, Kansas Style BBQ Sauce, Pickled Red Onions.
- *Crispy New Potatoes with Fresh Herbs, Bacon Lardons and BBQ Aioli
- *French Beans, Warm Bacon Vinaigrette, Crispy Shallots
- *Mac and 4 Cheeses, Bacon, Elbow Pasta, Chives

Mini Seasonal Pies



Napa's Bounty
\$95 per person

- *Big Ranch Pepper and Fennel Bisque
- *Comanche Creek Heirloom Tomato Panzanella, Herb Vinaigrette, Focaccia Croutons, Chervil, Stefano Burrata
- *County Line Organic Greens, White Balsamic Dressing, Vera Ranch Stone Fruit, Point Reyes Blue Cheese
- *Artisanal Local Cheese and Charcuterie, Honey Comb, Membrillo, Grissini's and Crackers
- *Rosemary Scented Dixon Lamb, Mint, Cherry Jus
- *Wild Pacific Salmon, Roasted and Shaved Market Asparagus, Lemon Butter, Basil Pistou
- *Fulton Valley Brined Whole Chicken, Roasted Cipollini Onions, Salsa Verde
- *Big Ranch French Wax Beans, Local Butter, House Mustard, Crispy Onions
- *Crispy New Potatoes, Fresh Herbs, Roasted Garlic Aioli

K&J Orchards Stone Fruit Tart
Chocolate Panna Cotta, Coconut,
Finger Limes, Mint
Silverado Trail Strawberry Shortcake



Italian Family Style
\$120 per person

- *Bruschetta Platter, Roasted Tomato, Pesto, Burrata, Toasted Focaccia
- *Arugula and Frisee Salad, Gorgonzola, Candied Pistachios, Crispy Prosciutto, Port Glaze
- *Antipasti Salad, Radicchio, Gem Lettuce, Olives, Pepperoncini, Parmesan, Salummi, Red Wine Vinegar
- *Coriander Fennel Crusted Salmon, Wilted Kale, Cipollini Onions, Pancetta, Capers Raisin Emulsion
- *Porcini Rubbed New York Strip, Glazed Mixed Mushrooms, Roasted Garlic Agri Dulce, Crispy Onions

Tiramisu
White Chocolate Panna Cotta
Cannoli, Whipped Mascarpone,
Pistachio



Picnic Lunch To-Go

THE VINEYARD

Citrus Marinated Castelvetrano Olives
Marcona Almonds
Marin French Brie, Cypress Grove Humboldt Fog
Charcuterie, Baguette
Fresh Fruit
Vegetable Pasta Salad, Balsamico
Pistachio Biscotti
(1) Bottled Water Per Person
\$56 per person

THE FAIRWAYS

Roasted Turkey, Marin Triple Crème Brie, Dijon, Cranberry,
Peashoots, Ciabatta Roll

Chickpea Hummus & Grilled Vegetables, Portobello,
Arugula, Eggplant, Piquillo Pepper Wrap

Included in each box lunch:

Vegetable Pasta Salad, Balsamic, Miss Vicki's Potato Chips,
Whole Fresh Fruit, Chocolate Chip Cookie, (1) Bottled Water
\$52 per person



The After Glow

Composed Slider Station

Beef Sliders, Pickles, Secret Sauce, Onions, American Cheese, Kobe Patty
BBQ Pulled Pork, Creamy Coleslaw, Arugula
Fried Chicken Sliders, Kewpie Mayo, Tomato, Pickles
Parmesan Truffle Fries, Chives, Roasted Garlic Aioli
\$25 per person

Flatbreads

Margarita, Burrata, Roasted Tomatoes, Fontina Pomodoro, Basil
Gorgonzola, Caramelized Onions, Port Reduction, Arugula
N'duja, Fennel Sausage, Scamorza, Arrabiata sauce
\$27 per flatbread - 1 flatbread feeds 6



Nacho Party

Crispy Guajillo Dusted Tortilla Chips with Chorizo, Oaxaca and Cotija Cheese, Bacon Fat Refried Beans
Optional Toppers: Pickled Onions, Jalapenos, Guacamole, Salsa Roja, Salsa Verde, Cilantro, Scallions, Diced Onions
\$20 per person



Children's Menu

STARTER

Please Select One

Apple Slices
Carrot Sticks with Ranch Dressing
Cluster of Grapes
Bowl of Cubed Melons

ENTRÉE

Please Select One

Chicken Strips and French Fries
Macaroni and Cheese
Grilled Chicken and Steamed Broccoli
Hot Dog and French Fries
Cheese Pizza
Pepperoni Pizza
Penne Pasta with Butter or Marinara Sauce
Chicken Quesadilla with Side of Dips, Salsa & Sour Cream

DESSERT

Please Select One

Brownie
Vanilla Ice Cream with Chocolate Sauce and Sprinkles
Yogurt
Chocolate Pudding with Whipped Cream

\$45 per child | Ages 12 and Under
Includes Unlimited Non-Alcoholic Beverages.

Wedding Amenities

In celebration of your special day, Silverado provides each bridal couple: A complimentary one bedroom suite for two nights for the couple, a complimentary light refreshment for the bridal suite and the attendants prior to the ceremony and a complimentary round of golf for one.

Décor

Silverado can provide the following items: white padded ceremony chairs, table and chairs for cocktail reception and dinner, floor length linens and napkins (available in ivory, white or black), resort china, flatware and stemware, votive candles, staging and a dance floor (for indoor receptions). All decorations must meet the Fire Department's regulations. Any open flame requires a permit, which must be furnished to the hotel prior to the event. Themed décor may be arranged and must be approved prior to installation. The Resort does not permit hanging or affixing anything from its existing walls or ceilings. Hanging banners, signs, seals and flags from rented pipe and drape may be arranged with your Wedding Services Manager. A banner charge will apply, in addition to the cost of renting pipe and drape. Signs and banners may not be in public areas or outside. All displays, exhibits, decorations, equipment and musicians must enter and exit the Resort premises through the designated entrance for the function space reserved for the Event. Delivery and pickup times must be coordinated with the Resort in advance.

Outside Contractors

All contractors must carry worker's compensation insurance in the statutory required amount and comprehensive general liability insurance in an amount sufficient to provide coverage for all of such contractors' obligations and activities at the Resort. All such general liability policies will specifically name Silverado Resort and Spa as an additional insured, and such insurance will be primary and not contributory with the Resorts' coverage. Proof of insurance will be provided to the Resort upon request.

Audio-Visual

Our audiovisual services are provided by AVMS. For a complete description of services and charges, please inquire with your Wedding Services Manager or you may work directly with the AVMS on-site contact. AVMS pricing is subject to prevailing Service/Administrative Charges and Sales Tax rates.

Menu

Our private event dining selections are designed as pre-selected set menus. If you wish to offer your guests the option of selecting an entrée prior to the event, please follow these guidelines:

- A maximum of two main course options and vegetarian option will be offered, an additional fee per person for the 4th main course option will be charged.
- Guaranteed entrée counts are due to the Catering Department no later than seven (7) days prior to the function.
- Client must produce and provide individual place cards with entrée choice indicator, which must be approved by the Silverado Resort and Spa.

Taxable service charge in the amount of 23% and state sales tax will be added to the food, beverage and corkage revenue total; 10% will be distributed to applicable banquet employees. The current California state sales tax is 7.75%. The service charge is taxable in the state of California. All prices are subject to change due to the market fluctuations. Confirmed prices will be quoted at least 90 days prior to the function.

Food & Beverage

Executive Chef Rodrigo Cuadra uses locally grown, farm to table sustainable ingredients. All produce products are subject to seasonal availability. Substitutions may occasionally occur to meet our culinary quality standards.

Transportation

Shuttle service is complimentary to transport you from your Silverado Resort and Spa accommodations to the Main Mansion, Conference Center and on property event spaces. The Bell vehicles are not licensed to transport hotel guests to any off property locations

Electrical

Additional power is available for most of our event space. Charges will be based upon labor costs and actual power requirements and usage.

Guarantee

Your final guaranteed attendance number is due to the Wedding Services Manager no later than 14 days prior to the function. In the absence of the guaranteed attendance number, the expected attendance number indicated on your banquet event order will be considered the guarantee. Guarantees may not be reduced within seven days prior to the function. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

Special Conditions

No food and beverage of any kind may be brought into the Resort by the client or its guests without special permission from the Resort. Insurance restrictions and health codes prohibit the Resort from allowing leftover food and beverage to be removed from the premises. Security services can be arranged at an additional charge with advance notification.

Overtime

Should your event go over the agreed upon time-frame, overtime fees may be assessed to your group.

Silverado Resort and Spa assumes no responsibility for ANY damage or loss of any merchandise, equipment, furniture, linens, clothing or other valuables prior to, during or after the event. We will do everything possible to ensure that all of your supplies, rentals and equipment are cared for and maintained in good working order and without any damage.



SILVERADO RESORT AND SPA | 1600 Atlas Peak Road | Napa, California, 94558 | Phone: (707) 257-5536