

# Wedding Menu



SILVERADO RESORT  
GOLF | SPA | TENNIS  
PARKWAY, CA

# Cocktail Hour Packages

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Please select one Cocktail Hour Package.

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## Silver

Selection Of

4 Butler Passed Hors d'Oeuvres

\$32.00 per person

## Rose Gold

Selection Of

4 Butler Passed Hors d'Oeuvres

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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



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Your Selection of  
Butler Passed  
Hors d'Oeuvres

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*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

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## Your Selection of Display

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### **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, Sriracha 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





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Your Selection of Plated Salad, Soup or Appetizer

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## *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

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Your Selection of Plated Entrée and Dessert

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# 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

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Your Selection of 1 Salad, 2 Entrées and 3 Sides

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## 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 Bourguignon  
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

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## SWEET SHOP

*\$16 per person*

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Assorted Cupcakes  
Cheesecake Pops  
Cookie Pops  
Macaroons  
Cinnamon Sugar Brioche Donut

## Sundae Station

*\$20 per person*  
*45 minute service*

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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

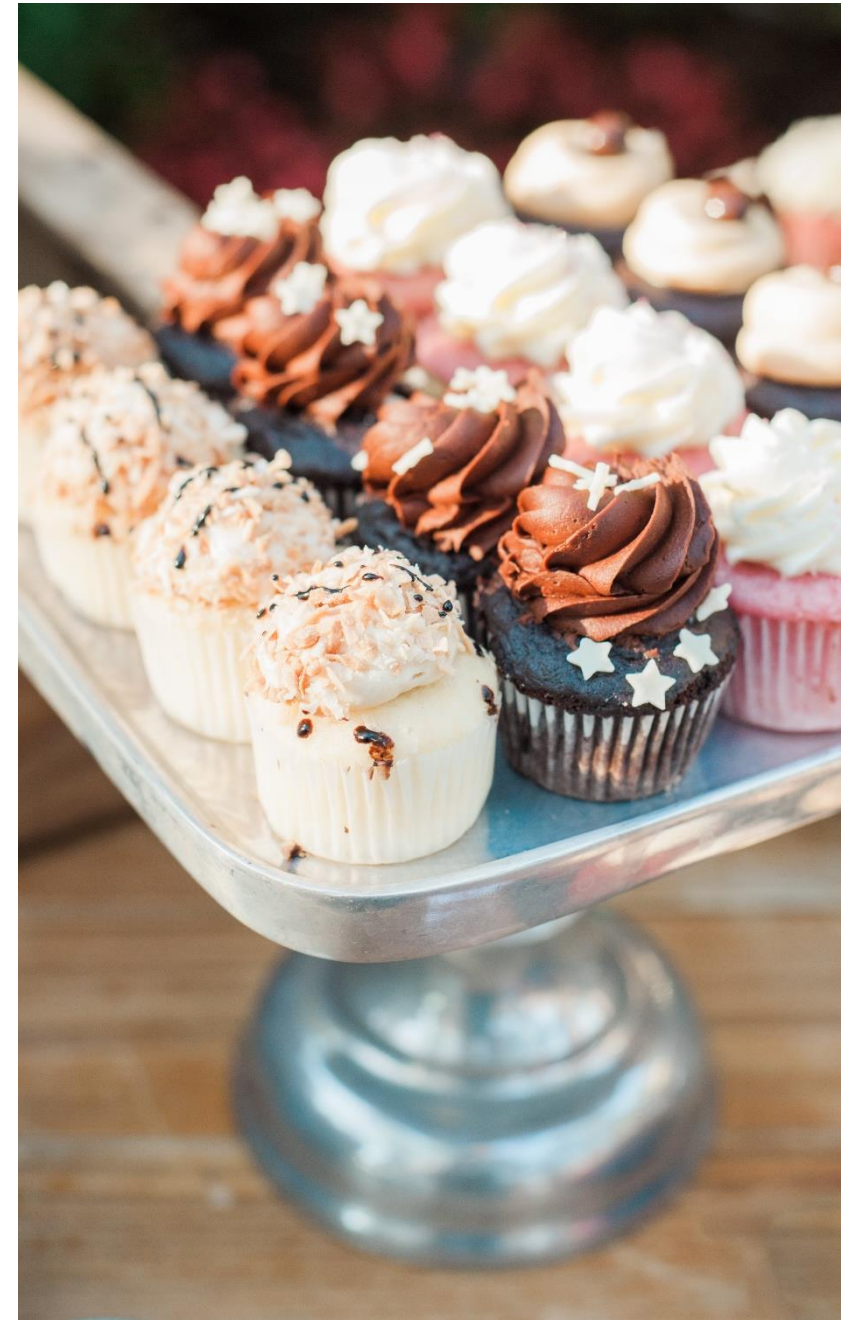
## CHEF'S SWEET TREATS BUFFET

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

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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



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Select One Bar Package

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## 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, Pacifico, Scrimshaw Pilsner, Sierra Nevada Pale Ale, 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, Glenlevitd 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, Salumni, Red Wine Vinegar
- \*Coriander Fennel Crusted Salmon, Wilted Kale, Cipollini Onions, Pancetta, Caper Raisin Emulsion
- \*Porcini Rubbed New York Strip, Glazed Mixed Mushrooms, Roasted Garlic Agri Dolce, 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

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

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# 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