PRIVATE EVENTS & GAME PACKAGES 2023

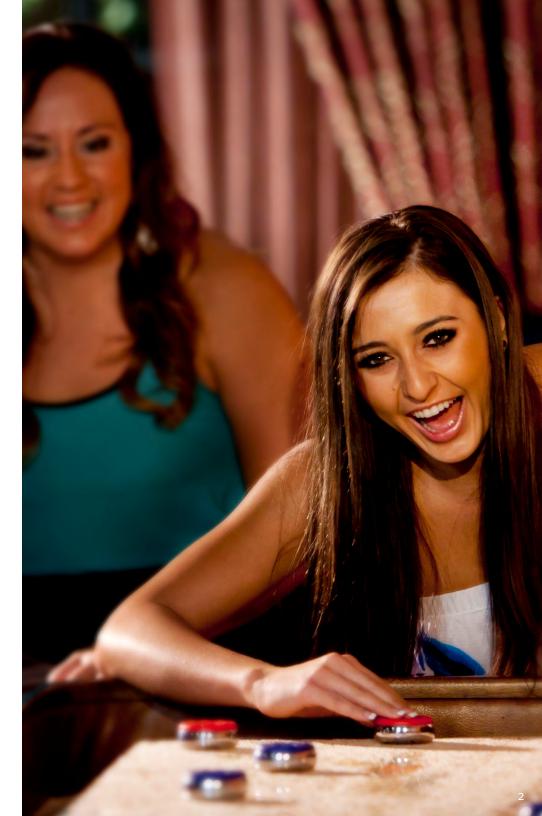




Crush Sports Bar & Lanes offers an upscale space, delicious menu, full-service bar, and televisions to show sporting entertainment. Our group packages offer food, beverage and bowling options to accommodate groups of 10 or more. Our professional event planners will work with you to create the perfect package to fit your needs. For an unforgettable event, team-building or social event, plan your next event at Crush Sports Bar & Lanes!

> MONDAY – THURSDAY 2PM – 11PM FRIDAY – SATURDAY 12PM – MIDNIGHT SUNDAY 12PM – 11PM Hours and availability are subject to change

All group inquiries outside 72 hours, please contact the Meritage Sales Department at (707) 251-1917, sales@meritageresort.com



GROUP PACK AGES

GROUP LANE RENTAL PACKAGE

Minimum of 2 Lanes & 10 Guests

Monday-Thursday | 4pm-Closing

2 Lane Special - \$200 for two (2) hours 3 Lane Special - \$300 for two (2) hours 4 Lane Special - \$400 for two (2) hours

Friday-Sunday | 11am-4pm

2 Lane Special - \$300 for two (2) hours 3 Lane Special - \$450 for two (2) hours 4 Lane Special - \$600 for two (2) hours

Friday-Sunday | 4pm-Closing

2 Lane Special – \$400 for two (2) hours 3 Lane Special – \$550 for two (2) hours 4 Lane Special – \$650 for two (2) hours

INCLUDES

Lanes guaranteed together, Shoes and Balls with automatic scoring and lounge seating.

DOES NOT INCLUDE Food & Beverage minimums of \$85 per person required for all private events





THE SPLIT - BOWLING LEVEL BUYOUT

Minimum of 30 Guests, Maximum of 80 Guests

Monday-Thursday | 4pm- Closing \$1,300 for two (2) hours

Friday-Sunday | 11am-4pm \$1,300 for two (2) hours

Friday-Sunday | 4pm-Closing \$1,500 for two (2) hours

INCLUDES

Bowling shoes, balls and all six lanes with automatic scoring, lounge seating, billiard table, shuffle board and foosball table.

DOES NOT INCLUDE

Food & Beverage minimums of \$85 per person required for all private events

GROUP PACKAGES

FULL CRUSH BUYOUT

Minimum of 80 Guests, Maximum of 180 Guests

Sunday-Thursday | 4pm-Closing

\$2,000 for two (2) hours

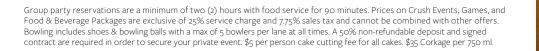
INCLUDES

Private access to the entire lounge, bowling shoes, balls and all six lanes with automatic scoring, lounge seating, billiard table, shuffle board, foosball table and one (1) resort security guard.

DOES NOT INCLUDE

Food & Beverage minimums of \$4,000 for three (3) hours Food & Beverage minimums of \$8,000 on Friday and Saturday for three (3) hours

All partial and full buyout can be extended for \$1000 an hour, maximum 2 hours. Bar package must be extended accordingly.





TASTE OF CRUSH Groups of 10-50 with food station serve time of 90 minutes

Spare \$58 per person, choice of four (4)

Kingpin \$67 per person, choice of five (5)

Strike \$76 per person, choice of six (6)

CRAB CAKES Tartar Sauce, Lime Wedge, Scallion

CRUSH NACHOS Pico De Gallo, Cheddar Mornay, Jalapeño Pickled Onion VE

SLIDERS Pickles, White Cheddar, Caramelized Onion

FRITO MISTO Shrimp, Calamari, Grilled Lemon, Lemon & Calabrian Chili Aioli

VEGGIE TEMPURA Seasonal Veggies, Meyer Lemon Aioli VG

STICKY RIBS American BBQ Pork Baby Back Ribs, Pickled Red Onion

BEER CHEESE Soft Pretzel, Green Apples VE

CRUSH MAPLE HONEY WINGS Ranch, Crisp Celery GF

SHRIMP CEVICHE TACOS Avocados, Cilantro GF

VIETNAMESE ROLLS Spicy Peanut Sauce, Cilantro, Mint GF VG

CLASSIC CHOPPED SALAD *Romaine, Cabbage, Peach, Goat Cheese, Candied Walnuts, Grilled Chicken Breast, Citrus Vinaigrette* ^{GF}

CLASSIC CAESAR SALAD Romaine Lettuce, Grilled Chicken Breast, Croutons

WARM CHOCOLATE CHIP COOKIE Vanilla Ice Cream, Chocolate Fudge VE

S'MORES BAR House Made Graham, Fudgy Brownie, House Made Brûléed Marshmallow VE

CRUSH GROUP MENU

Minimum of 50 guests

CRUSH

95

Hearts Of Romaine – Candied Pecans, Fresh Herbs Vinaigrette, Sliced Apples, Gruyere ^{GF VE}

Crush Crudité – English Cucumber, Baby Carrots, Celery, Breakfast Radish, Broccolini, Shishito Peppers, Cauliflower, Roasted Garlic Hummus, Babaganoush, Tzatziki ^{GF VG}

House Baked Pretzel Stick – Honey Mustard and Beer Cheese Sauce VE

Tacos Al Pastor – Braised Pork Shoulder, Handmade Tortillas, Queso Fresco, Jack Cheese, Salsa Verde, Roasted Salsa, Diced Onion, Cilantro, Sliced Jalapeno, Shaved Radishes, Lime Wedges, Sour Cream, Crispy Tortilla Chips ^{GF}

Mary's Organic Wings – Buffalo Sauce, Blue Cheese Ranch GF

Wine Country Tots – BBQ Sauce, Crispy Bacon, Ranch Drizzle, Sharp Cheddar Black Angus Beef Sliders – Classic Cheese, 1000 Island Aioli, Tomato, Caramelized Onion

DESSERT BAR

Oatmeal Stout Chocolate Chip Cookie Bar

Caramel Corn GF

Sticky Toffee Date Cake



FOOD & BEVERAGE PACKAGES

KID'S MENU Children under 12 years of age. Food station serve time of 90 minutes.

> The Bumper \$34 per child, choice of four (4)

INCLUDES French Fries, Soda, Iced Tea, and/or Water.

KIDS CHEESE SLIDERS GRILLED CHEESE CHICKEN TENDERS CHICKEN QUESADILLA CHEESE PIZZA CHICKEN BBQ PIZZA FRUIT SALAD S'MORES BAR COOKIES

FOOD & BEVERAGE PACKAGES

CRUSH BEVERAGE PACKAGES

Minimum of 10 Guests, Maximum of 180 Guests

Beer and Wine Package

Choice of all our available beers, 2 House Red and 2 House White Wines \$35 per person for two (2) hours \$ 10 per addition hour

Well Bar Package

Well Brand Spirits, Beer and Wine Selection \$45 per person for two (2) hours \$14 per addition hour

Premium Bar Package

Premium Brand Spirits, Beer and Wine Selection \$50 per person for two (2) hours \$16 per addition hour

Non-Alcoholic Beverage Package

Soda, Juice, Water, Lemonade, Iced Tea \$20 per person for two (2) hours \$5 per addition hour





CATERING & BANQUET STANDARDS

Enclosed for your review are a range of suggested menus. These menus have been created specifically with the culinary experience a group visiting wine country would enjoy. Our experienced Meetings and Events Department services team welcomes the opportunity to create custom menus to meet the needs & suit the preferences of your guests. If there are any needs not addressed within, it would be our pleasure to discuss them with you.

Please note the rates quoted are subject to 25% Service Charge & 7.75% California Sales Tax applicable to all food, beverage, labor fees & audio/visual equipment. Service Charge & California Sales Tax are subject to change.

When planning your menu, we suggest selecting one main course for all guests; however you may offer a choice of main course options if the following guidelines have been met:

- A maximum of two (2) main course options, plus one (1) vegetarian alternative, may be offered. Additional surcharge of \$10 per person will apply for a 3rd main course option.
- A common starch & vegetable will prevail for all entrées.
- The Meetings and Events Department must be provided with all meal function selections no later than thirty (30) business days prior to the event.
- For split entrées the higher priced main course will prevail for both meal selections & must be guaranteed separately.
- Clientmustprovideapre-setplacecardthatincludesasymbolindicating the main course selected. The Resort will also require as a spread sheet with guest names, table number & individual order.
- 30 minute delays (or more) for meal functions will have a fee assessed based on timing & event size.
- No fog machines (regular or cold), no sparklers are allowed indoors.

Prices on the enclosed menus are subject to change based on market fluctuations. All pricing will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection & type of event.

ALCOHOLIC BEVERAGE POLICY

The sale & service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. The Meritage Resort and Spa is responsible for the administration of the regulations; therefore it is our policy that no alcoholic beverage(s) may be brought into your private event. In the event a group is permitted to bring in their own wine, a corkage fee of \$35 per bottle plus tax & service charge will be assessed.

- A \$200 bartender fee will be assessed for each bar set. Our standard is one bar/bartender up to 100 guests.
- If revenues do not meet or exceed \$500, exclusive of Service Charge & Sales Tax per bar, the difference for each bar will be assessed for each bar.

COAT CHECK

Coat check requires an attendant from beginning through end of your event at \$150 per hour plus tax & service with a four hour minimum.

CONFIRMATION OF ATTENDANCE/GUARANTEES

In order to ensure the success of your event, it is necessary for the Meetings and Events Department to be notified with your final person count no later than (3) business days prior to the event date. This number will not be subject to any further reduction after the guarantee has been given. If the Meetings and Events Department is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee. Should your attendance increase suddenly or unexpectedly the Resort cannot guarantee identical service more than 3% over your guarantee. Your final bill will be charged for your actual attendance or guarantee count, whichever is greater.

LABOR FEES

A labor fee of \$150 plus tax & service will be assessed when guarantees are fewer than 20 guests for all Full Breakfast, Lunch, Reception or Dinner functions.

All action stations requiring a chef will be charged \$250 plus tax & service per chef. A labor fee of \$90 plus tax & service will be assessed per beverage service for all Coffee, Tea, Juice Station. A \$500 reset fee per room or \$1500 reset fee for the ballroom and event lawn will be assessed for any changes to the setup less than one week to the date of the function.

SHIPPING & RECEIVING

Should you have materials associated with your upcoming event, please send them to the resort no earlier than two days prior to the event. There may be a charge for storage of boxes.

All parcels are to be addressed as follows:

Attention: (your name) (name of your group) (group arrival date) (name of catering contact) The Meritage Resort and Spa 875 Bordeaux Way, Napa, CA 94558

CONFERENCE SERVICES EVENT PLANNER

We will be happy to make arrangements for any special needs such as car rentals, buses, tours or limousine service. Other special needs such as babysitters or restaurant reservations may be arranged through one of our Guest Service Managers.

Full Planner Services available for Team Building, Offsite Planning & Catering, Transportation Services including Arrival & Departures, Entertainment, Décor – please let us know what we can do to assist you with your program & planning.

FACILITY & LABOR FEES

Facility fees for all our private dining rooms will be quoted by the sales staff at the time of contracting. Facility fees will vary depending on the room(s) & times

reserved. Your facility fee includes event coordination, tables with full length white linens, banquet chairs, votive candles, flatware & glassware. All set-ups, clean-up & banquet staffing of your event is included with the exception of room turns or mid-day resets.

The Meritage Resort and Spa will provide executive set (note pads, pencils, pitchers of ice water with lemon, glasses & hard candy) in all meeting rooms. Fees are on a case by case basis & charged accordingly to group size. Extra labor charges will apply for room set-up changes with less than 12 hours advance notice or unusual set-up requirements.

Chiavari chairs are available for events held in the estate cave. Based on availability Chiavari chairs are available for events outside of the estate cave for an additional fee of \$5 plus tax & service per chair.

Buffets requested for more than ninety minutes will be charged a per person fee to be determined at the time of request.

MEETING SPACE/EVENT SPACE

The resort reserves the right to assign another room for a function. In the event that the room originally designated for such function shall become unavailable or inadequate the resort has sole discretion to reassign space.

WINE TASTINGS

Labor fees will apply to extra room set ups/breakdowns, wine tasting set ups & or any other special request setups. Wine tastings will include three (3) wine glasses per person, one (1) dump bucket for every three (3) attendees, one (1) spit cup per person, pitcher of water without ice or lemon, pad of paper with pen.

SECURITY

The Meritage Resort and Spa shall not assume responsibility for damaged, lost or stolen merchandise or articles brought onto the property or for any item(s) left unattended. If necessary, security officers may be arranged through the Catering & Conference Services office at an additional charge.

DAMAGES

The Meritage Resort and Spa reserves the right to inspect & control all private events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area. One of our Meetings and Events representatives will be pleased to answer your questions.

DEPOSITS

The first deposit & signed agreement confirms your event date & time (the first deposit will vary depending on the size of your event). All deposits are nonrefundable & will be applied to the final balance of your event. If you need to change the date of your event, please inquire with your Sales or Catering Manager.

AGREEMENT

Once you have selected your preferred date, The Meritage Resort and Spa will issue an agreement for catering facilities. We require that a signed, original copy of the contract & the non-refundable deposit be returned by the date indicated on your contract to secure the date.

CATERING AND BANQUET INFORMATION

VENDORS

Upon contracting with The Meritage Resort and Spa, we will provide a complete referral list of vendors who may assist you with flowers, photography, cakes, music & transportation. If you prefer, you are welcome to make arrangements with your own professional vendors. Outside vendors must be professional vendors & we ask that you advise them to contact The Meritage Resort and Spa for instructions on our vendor policies. The Meritage Resort and Spa reserves the right to approve or refuse any vendors.

AUDIO / VISUAL

Our complete Audio/Visual Department will be available to assist you. Therefore, the hotel will be the exclusive provider of audio/visual equipment & rental.

DECORATION

It is our pleasure to consult with you on your decorative preferences. Decorations or displays brought into the resort by the person must be approved prior to arrival by your Meetings and Events manager.

The Meritage Resort and Spa will not permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples, tape or any other substance unless the Meetings and Events Department has given prior approval & is coordinated through the Engineering Department. An additional fee may apply.

FUNCTION ROOMS

Function rooms are assigned by The Meritage Resort and Spa according to the guaranteed minimum number of persons anticipated. Round tables of eight (8) or ten (10) persons are customary.

COVID-19

The health, safety and welfare of our guests and team member is our top priority. This is why our hotels, restaurants, and other facilities proudly adhere to the following guidance:



- Clean + Safe Guidance: California Hotel & Lodging Association (Certified)
- COVID-19 Guidance: California Department of Public Health & CAL/OSHA
- Shelter at Home Order: Napa County Health Officer
- Hospitality & Health Promise: Pacific Hospitality Group

