

# GROUP EXPERIENCES

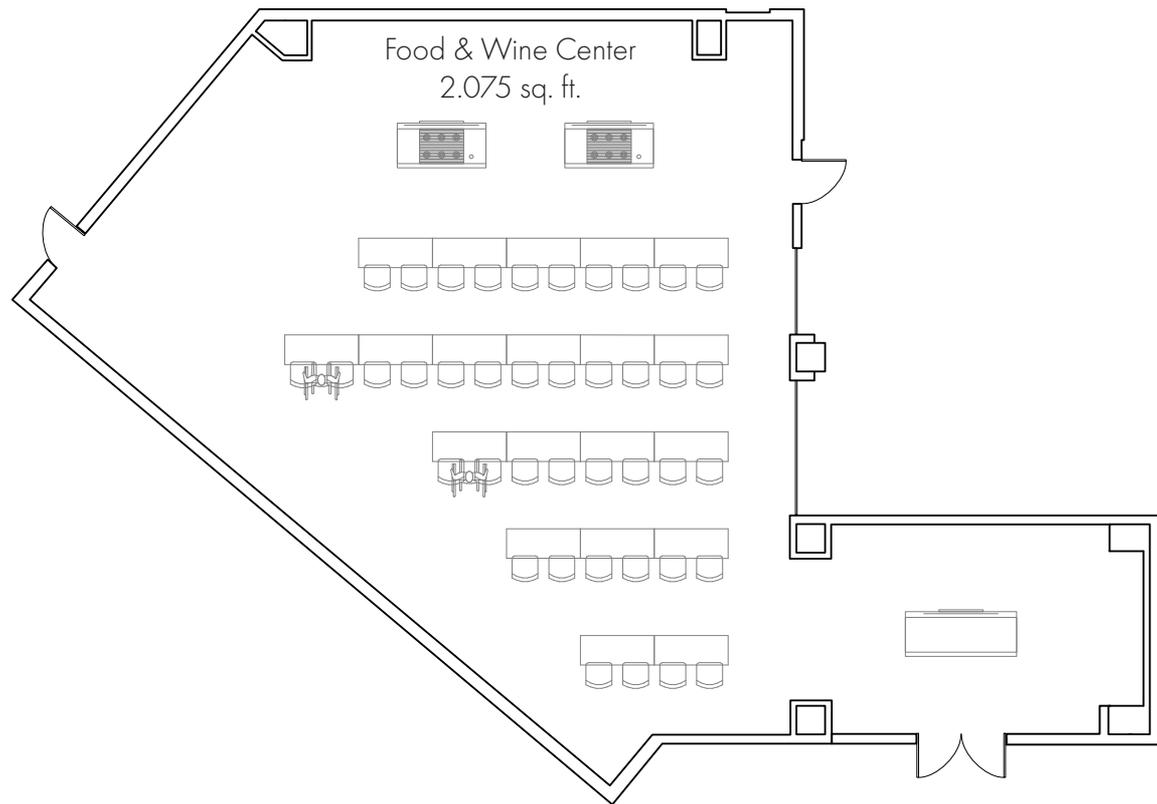
FOOD AND WINE CENTER  
AT  
THE MERITAGE RESORT AND SPA



# At- Home Chefs and Food Enthusiasts of All Levels, Welcome!

Our expertly-taught cooking and baking classes at the Food & Wine Center place the beauty and freshness of Napa Valley into your attendees' hands. With classes designed by our culinary team, and an ongoing calendar of guest chefs and bakers, learning new skills or honing existing ones has never been more delectable.

# FOOD & WINE CENTER DIAGRAM



Food & Wine Center

# Sample Classes

# CLASS DEMONSTRATIONS

The perfect choice for a fun and immersive activity, our Class Demonstrations are designed to focus on the latest trends and classics in food and wine. Participants will gain culinary tips, tricks and confidence to cook more at home, with plenty of sips and tastes along the way.

## **Included with this Class:**

- Three-course meal featuring chef recipes
- Recipe card to take home

## **Demonstration Options:**

- Healthy Trends
- Timeless Classics

**Class Duration:** 1-2 hours

**Guests:** Up to 40 people

**Price:** From \$140 per person

One (1) chef per twenty (20)  
guests at \$250 per chef

A \$2,500.00 food and beverage minimum applies to all cooking classes.

# CLASS DEMONSTRATIONS MENU

## TIMELESS CLASSICS

### *First Course*

#### **Roasted Baby Beet Salad**

Beets prepared three ways | Baby Kale  
Crumbled Goat Cheese | Candied Pecans  
Sherry Vinaigrette

### *Second Course*

#### **Pan Seared Filet Mignon**

Potato Gratin | Roasted King Trumpet Mushrooms  
Caramelized Brussel Sprouts | Bordelaise Sauce

### *Third Course*

#### **Molten Chocolate Lava Cake**

Macerated Cherries | Chantilly Cream  
Raspberry Coulis

## HEALTHY TRENDS

### *First Course*

#### **Tomato and Melon Gazpacho**

Herb Oil, Focaccia Croutons | Micro Mint

### *Second Course*

#### **Olive Oil Poached Salmon**

Zucchini "Noodles" | Celery Root Puree  
Garlic Chips

### *Third Course*

#### **Lavender Pavlova**

Compressed Tropical Fruits | Coconut Whipped  
Cream | Red Wine Syrup

# HANDS-ON COOKING CLASS

Turn your traditional group dinner into an interactive, team-building experience. Under the guidance of our Michelin-star chef, your group will take over the Cooking Center, using the freshest local ingredients to help create a three- or four-course meal.

## **Included with this Class:**

- Three-course menu of choice by our Culinary Team; served family style
- Fully-equipped, state of the art kitchen and tools
- Recipe card to take home
- Option to add specialized decor

**Class Duration:** 2-3 hours

**Guests:** Up to 20 people

**Price:** Starting at \$165 per person

One (1) chef per ten (10) guests

at \$250 per chef

A \$2,500.00 food and beverage minimum applies to all cooking classes.

# HANDS-ON COOKING CLASS MENU

## *First Course*

### **Curried Butternut Squash Soup**

Toasted Pepitas | Pumpkin Seed Oil | Candied Cashews

## *Second Course*

### **Mary Chicken Breast**

Goat Cheese | Sundried Tomato | Creamy Polenta | Broccolini  
Roasted Garlic Jus

## *Third Course*

### **Cappuccino Torte**

Mocha Crème Anglaise | Fresh Berries | Whipped Cream

A \$2,500.00 food and beverage minimum applies to all cooking classes.

# IRON CHEF TAKEDOWN

The ultimate team-building event with bragging rights on the line. Your group is divided into teams and tasked to create the best dish to accompany Chef Vincent Lesage's meal. With just 30 minutes, teams must quickly strategize and work together to serve up the winning dish to impress Chef, or another judge of your choosing.

## **Themes Include:**

- Best salsa in the West followed by a Mexican meal
- Best appetizer by building the best canapés

## **Included in the Class:**

- Menu of choice by Chef Vincent Lesage
- Taste of your teams' featured dishes
- Recipe card to take home
- Fully-equipped, state of the art kitchen and tools
- Experienced and professional event staff to execute your experience
- Option to add decor, wine or cocktail pairings

**Class Duration:** 2-3 hours

**Guests:** Up to 30 people

**Price:** Starting at \$140 per person

One (1) chef per ten (10) guests

at \$250 per chef

A \$2,500.00 food and beverage minimum applies to all cooking classes.

# IRON CHEF TAKEDOWN SAMPLE MENU

## **TACOS & CHURROS**

Mango Salsa | Roasted Tomato Salsa | Salsa Verde | House Chips

## **Chimichurri Chicken Tacos**

Corn Tortillas | Braised Green Chili Chicken | Pickled Red Onions

## **Chipotle Camarones**

House Made Corn Tortillas | Chipotle Aioli  
Cilantro Coleslaw | Beans and Mexican Rice

## **Cinnamon Churros**

Chocolate Sauce | Caramel Sauce | Whip Cream

A \$2,500.00 food and beverage minimum applies to all cooking classes.

# SHAKE IT UP

No matter if you like it shaken or stirred, everyone will love this mixology class led by the drink masters from Fox on the Rox. These experts in cocktail architecture will show you how to mix, muddle and master the art of the cocktail using vodka, rum and tequila as their canvas.

## **Included in the Class:**

- 60-minute Live Demonstration
- Full Cocktail Showcase with authentic bar tools and specialty ingredients
- Bar Hack Tips and Tricks to impress your guests
- Tools to use for the Mixology Class provided. Items include large shaker, small shaker, strainer, muddler, jigger, and pint glass
- All ingredients for 1 cocktail creation, including 375mL spirit bottle for group of 4 to share (makes four 2 oz. cocktails) \$95++
- Add one more cocktail (for a total of 2 cocktail \$ 125++)

**Class Duration:** 1 hour

**Guests:** Up to 35 people

**Price:** Starting at \$1500

# INFORMATION AND POLICIES

## MENUS

Our experienced culinary team welcomes the opportunity to create custom menus to meet the needs and suit the preferences of your guests. If there are any needs not addressed within, it would be our pleasure to discuss them with you. The events department must be provided with all meal function selections no later than ten (10) business days prior to the event. 30-minute delays (or more) for meal functions will have a fee assessed based on timing and event size. 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 and type of event.

## FEES

A \$2,500.00 food and beverage minimum applies to all cooking classes. Please note the rates quoted are subject to 25% Service Charge and 7.75% California Sales Tax applicable to all food, beverage, labor fees and audio/visual equipment. Service Charge and California Sales Tax are subject to change.

## ALCOHOLIC BEVERAGE POLICY

The sale and service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. Grand Reserve at The Meritage 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 and service charge will be assessed. A \$250 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 and Sales Tax per bar, the difference for each bar will be assessed for each bar.

## CONFIRMATION OF ATTENDANCE/GUARANTEES

In order to ensure the success of your event, it is necessary for the 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.

## FACILITY AND LABOR FEES

Facility fees for the Food and Wine Center will be quoted by the sales staff at the time of contracting. Facility fees will vary depending on the times reserved. Your facility fee includes event coordination, tables, stools, flatware and glassware. All set-ups, clean-up and staffing of your event is included.

## SECURITY

Grand Reserve at The Meritage 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 events department at an additional charge.

## DAMAGES

Grand Reserve at The Meritage reserves the right to inspect and 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 event managers will be pleased to answer your questions.

## 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/BEER TASTINGS

Labor fees will apply to extra room set ups/breakdowns, wine tasting set ups and/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.

We look forward to hosting your culinary class at the  
Food & Wine Center at The Meritage Resort and Spa.  
For reservations and more information, please contact our sales team at  
(707) 251-1917 or [sales@meritageresort.com](mailto:sales@meritageresort.com).

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