

A photograph of a rustic wooden table set for a banquet. The table is adorned with a centerpiece of greenery and several lit candles in glass holders. There are also glasses of water on the table. The background shows more tables and chairs in an outdoor setting.

BANQUET MENU 2022

THE
Meritage
RESORT AND SPA®


VISTA COLLINA®

PLATED BREAKFAST

Breakfast accompanied by breakfast pastries, sweet butter & preserves, fresh squeezed orange, grapefruit, cranberry & apple juices, low-fat, skim & almond milk, Peerless Coffee & Numi Organic Teas. Minimum of 20 guests. 10 additional per person for groups 19 or less.

THE CLASSIC

52

Seasonal Fruits & Berries
Scrambled Eggs, Applewood Smoked Bacon, Herb Roasted Fingerling
Potatoes, Whole Roasted Tomato, Chive

FRENCH TOAST

53

Seasonal Fruits & Berries
Brioche French Toast, Applewood Smoked Bacon, Mascarpone Crème
Fraiche, Stone Fruit Compote

THE NAPA BENEDICT

56

Seasonal Fruits & Berries
Eggs Benedict – *Model Bakery English Muffin, Poached Farm Egg, Canadian Style
Bacon, Wilted Spinach, Classic Hollandaise*
Smashed Red Bliss Potatoes, Grilled Vegetables of the Season

WINE COUNTRY FRITTATA

53

Seasonal Fruits & Berries
Zucchini, Basil, Cherry Tomato, Petaluma White Cheddar, Spicy Sausage
Smashed Red Bliss Potatoes, Frisée Salad

BOXED BREAKFAST

Boxed breakfast accompanied by individual orange juice, Peerless Coffee & Numi Organic Teas with to-go cups and individual creamers. Minimum of 20 guests. 10 additional per person for groups 19 or less.

BOXED CONTINENTAL

45

Seasonal Fruits & Berries
Parfait – *Greek Yogurt, Fresh Berries, Nut House Granola*
Freshly Baked Chocolate Croissant

BOXED CLASSIC

46

Seasonal Fruits & Berries
Blueberry Muffin
Meritage Muffin Sandwich – *Fried Egg, Sausage Patty, Gruyere Cheese, Aioli*

BOXED CROISSANT

48

Seasonal Fruits & Berries
Blueberry Muffin
Croissant Sandwich – *Scrambled Eggs, Ham, White Cheddar, Sliced Tomato,
Pesto Aioli*

BOXED BURRITO

48

Seasonal Fruits & Berries
Banana Bread
Burrito – *Scrambled Eggs, Chorizo, Black Beans, Pico de Gallo, Cheese, Fresh Salsa*

Gluten Free or Vegan Muffins upon request. Gluten Free Granola add +2.

BUFFET BREAKFAST

Breakfast accompanied by fresh squeezed orange, grapefruit, cranberry & apple juices, low-fat, skim & almond milk, Peerless Coffee & Numi Organic Teas.
Minimum of 21 guests. 10 additional per person for groups of 19 guests or less.

THE NAPA CONTINENTAL

Fresh Fruits ^{VG}
Individual Organic Yogurts ^{VE}
NutHouse! Granola ^{VG}
Chef's Pastries – *Fruit Filled & Cheese Danishes, Butter Croissants, Muffins, Breakfast Breads* ^{VE}

THE CARNEROS CONTINENTAL

Fresh Fruits & Berry Display ^{VE}
Individual Organic Yogurts ^{VE}
NutHouse! Granola ^{VG}
Assorted Mini Bagels – *Whipped Plain, Scallion & Strawberry Cream Cheeses, Assorted Jams & Butter* ^{VE}
Chef's Breakfast Pastries – *Fruit Filled & Cheese Danishes, Butter Croissants, Muffins, Streusel Coffee Cake* ^{VE}

AMERICAN CLASSIC

Fresh Fruits & Berry Display ^{VG}
Individual Organic Yogurts ^{VE}
NutHouse! Granola ^{VG}
Farm Fresh Scrambled Eggs – *Chives* ^{GF VE}
Applewood Smoked Bacon ^{GF}
Pork Sausage ^{GF}
Roasted Fingerling Potatoes – *Ground Chile, Sweet Peppers & Onions* ^{GF VG}
Chef's Breakfast Pastries – *Fruit Filled & Cheese Danishes, Butter Croissants, Muffins, Streusel Coffee Cake* ^{VE}

41

WINE COUNTRY BREAKFAST

Fresh Fruits & Berry Display ^{VG}
Fresh Berries, Greek Yogurt, Granola Parfaits ^{VE}
Chef's Breakfast Pastries – *Fruit Filled & Cheese Danishes, Butter Croissants, Muffins, Streusel Coffee Cake* ^{VE}
Wine Country Frittata – *Kale, Tomato, Sharp Cheddar, Ham*
Brioche French Toast – *Maple Syrup, Powdered Sugar, Berries* ^{VE}
Applewood Smoked Bacon ^{GF}
Pork Sausage ^{GF}
Smashed Potatoes, Cajun Seasoning ^{GF VG}

56

43

SPA BREAKFAST

Fresh Fruits & Berry Display ^{VG}
Individual Organic Yogurts ^{VE}
NutHouse! Granola ^{VG}
Chef's Breakfast Muffins – *Blueberry, Banana Nut, Cranberry Orange, Bran* ^{VG}
Scrambled Egg Whites – *Mushroom, Spinach, Petaluma White Cheddar* ^{GF VE}
Chicken Apple Sausage ^{GF}
Roasted Fingerling Potatoes – *Ground Chile, Sweet Peppers & Onions* ^{GF VG}
McCann's Steel Cut Oatmeal – *Brown Sugar, Golden Raisins & Cinnamon* ^{VG}

58

54

Gluten Free or Vegan Muffins upon request. Gluten Free Granola +2.

BREAKFAST ENHANCEMENTS

To be ordered in conjunction with breakfast buffets. One dozen minimum.

OMELET STATION

Chef required at 200 per 50 guests - minimum 25 guests

Whole Eggs, Egg Whites
 Cured Ham, Bacon, Petaluma White Cheddar, Jack Cheese, Cremini
 Mushroom, Spinach, Red Onions, Local Tomatoes, Bell Peppers, Salsa

18

BREAKFAST BURRITO ^{GF}

Scrambled Egg, Chorizo, Pepper Jack Cheese, Black Beans, Pico de Gallo,
 Avocado, Roasted Salsa

14

ASSORTED MINI BAGELS ^{VE}

Whipped Plain, Scallion & Strawberry Cream Cheeses, Assorted Jams &
 butter

8

BUTTERMILK PANCAKES ^{VE}

Vanilla Maple Syrup

12

BRIOCHE FRENCH TOAST ^{VE}

Dark Amber Maple Syrup, Toasted Pecans

12

SMOKED SALMON BOARD

Assorted Mini Bagels, Cream Cheese, Chive Spread, Capers, Shaved Red
 Onion, Hard Boiled Egg, Local Tomatoes

19

BUTTERY CROISSANT SANDWICH

Organic Egg, Petaluma White Cheddar, Country Ham

14

MCCANN'S STEEL CUT OATMEAL ^{VE}

Brown Sugar, Golden Raisins & Cinnamon

13

DOUGHNUTS ^{VE}

Old Fashioned, Sugar, Glazed

60 dozen

THE JUICE BAR ^{VG GF}

22

Green Machine: Kale, Cucumber, Celery & Green Apple

Earthly Delight: Orange, Ginger, Carrot & Beet

AntiOx Booster: Chia, Mango, Mixed Berries & Coconut Water

MIMOSA BAR ^{VG}*Bartender required at 200*

20 first hour

15 each additional hour

Orange, Strawberry or Pomegranate

BLOODY MARY BAR

Bartender required at 200

25 first hour

15 each additional hour

Classic Preparation, served with Accoutrements: Poached Shrimp, Rasher of
 Bacon or Pickled Vegetables with the usual suspects (celery, tabasco, etc)
 standard. Accoutrements = 5 per person/per piece

SIDES

Applewood Smoked Bacon ^{GF} 8

Turkey Bacon ^{GF} 7

Grilled Chicken Apple Sausage ^{GF} 9

Pork Sausage Link ^{GF} 9

Farm Fresh Scrambled Eggs ^{VE DF GF} 7

Individual Organic Yogurts ^{VE} 7

Hard Boiled Eggs ^{VE DF GF} 38 dozen



BUFFET BRUNCH

Brunch accompanied by fresh squeezed orange, grapefruit, cranberry & apple juices, low-fat, skim & almond milk, Peerless Coffee & Num Organic Teas. Minimum of 20 guests. 10 additional per person for groups of 19 guests or less.

RUTHERFORD

95

Artisan Bread Display ^{VE}

Fresh Fruits & Berry Display ^{VG}

Cheese & Charcuterie – *Local Artisan Cheeses, Dried Fruits with Locally Made Charcuterie & Pickled Vegetables* ^{GF}

Smoked Salmon Board – *Tomato Dice, English Cucumber, Shaved Red Onion* ^{GF DF}

Organic Green Salad – *Cherry Tomatoes, English Cucumber, Pickled Red Onion, Croutons, White Balsamic Vinaigrette* ^{VG}

Farro Salad – *Roasted Vegetables, Pickled Grapes, Walnuts, Tarragon Dressing* ^{DF VG}

Selection of Mini Quiche – *Lorraine, Ham and Cheddar, Sun-dried Tomato*

Eggs Benedict – *English Muffin, Poached Farm Egg, Canadian Style Bacon, Classic Hollandaise, Chives*

Smashed Red Bliss Potatoes – *Rosemary & Roasted Garlic* ^{GF VG}

Grilled Seasonal Vegetables ^{GF VG}

Roasted Beef Tenderloin – *Au Jus, Béarnaise* ^{GF}

Blueberry Croissant Bread Pudding ^{VE}

BREAKS

Minimum of 10 guests. 10 additional per person for groups of 9 guests or less.

EATING NATURALLY

23

Fresh Fruit Display with Organic Berries

Smoothies: *Avocado, Spinach, Coconut Milk, Honey, Protein Powder, Berries, Cocoa Nibs, Walnuts, Milk, Dates*THE ICE CREAM PARLOR ^{VE}

27

Scooping attendant required at 200, comes with ice cream cart.

Vanilla & Chocolate Ice Cream, Toasted Peanuts, Whipped Cream, Cherries, Salted Caramel, Chocolate Fudge, M&M's, Gummy Bears, Toasted Almonds, Sprinkles, Coconut

NAPA VALLEY CRUDITÉ ^{GF VG}

25

English Cucumbers, Baby Carrots, Celery, Breakfast Radish, Broccolini, Baby Sweet Peppers, and Seasonal Meritage Garden Vegetables
Roasted Garlic Hummus, Tzatziki, Babaganoush
Grilled Garlic Flatbread

SNACK ATTACK

28

Freshly Popped Popcorn – *Salt, Cinnamon/ Sugar and Butter*
Mini Corn Dogs – *Honey Mustard Dipping Sauce, Ketchup*
Kettle Chips – *Salt & Vinegar, BBQ, Cracked Black Pepper*
Assorted Meritage Cookies
Assorted Soft DrinksTRAIL MIX BAR ^{VE}

20

Toasted Nuts, M&M's, Chocolate Chips, Dried Cranberries, Currants, Golden Raisins, Yogurt Cover Pretzels, Banana Chips^{GF}SOUTHWEST ^{VE GF}

22

Homemade Chips, Fire Roasted Salsa, Salsa Verde, Pinto Bean Dip, Guacamole, Chipotle Sour Cream

EATING LOCALLY ^{VE}

26

Drunken Goat, Point Reyes Bleu, Marin Triple Cream Brie, Vella Dry Jack, Fiscalini Cheddar
Dried & Fresh Fruits, Nuts, Honeycomb & Fig Chutney
Artisan Bread DisplayTHE CHARCUTERIE BOARD ^{DF}

29

Locally Made Charcuterie, Sliced Prosciutto, Cabernet Salami, Mortadella
Pickled Peppers & Vegetables
Roasted Garlic, Whole Grain Mustard
Artisan Bread DisplayCOLD BREW BREAK ^{VE}

25

Cold Brew Coffee, Half and Half, 2% Milk, Non-Fat Milk, Almond Milk
Chocolate Dipped Biscotti, Chocolate Covered Almonds, Brownies

À LA CARTE BREAK SELECTIONS

Minimum order is one dozen.

HOUSE MADE GRANOLA BARS ^{VE}	52 dozen
NutHouse! Granola, Dried Currants	
LEMON BARS ^{VE}	46 dozen
FRENCH MACARONS ^{VE} Assorted Flavors	52 dozen
COOKIES ^{VE} Assorted Flavors	50 dozen
WHOLE FRUIT ^{VG GF}	3 each
CANDY BARS ^{GF} Assorted	5 each
KETTLE CHIPS ^{VG GF} Assorted	5 each
VEGGIE STRAWS ^{VG GF}	6 each
BEEF JERKEY ^{DF GF}	10 each
APPLE OAT BARS ^{VE}	52 dozen
FUDGE BROWNIES & PECAN BLONDIES ^{VE}	52 dozen
ICE CREAM BARS ^{VE GF}	62 dozen
TOASTED NUTS ^{VG DF GF}	6 per person
GRANOLA & ENERGY BARS ^{VE}	6 each
KIND BARS	8 each
RX BARS	8 each

Gluten Free or Dairy Free Cookies, Brownies & Blondies upon request +8 per dozen

All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax. Taxes and gratuity are subject to change. All items are subject to seasonal availability and are served for up to 90 minutes.

DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan

BEVERAGE SELECTIONS

Minimum of one gallon.

FRESH BREWED PEERLESS COFFEE Regular or Decaffeinated	95 gallon
FRESHLY SQUEEZED JUICE Orange, Grapefruit, Apple, Pineapple, or Cranberry	70 gallon
ICED TEA Paradise Tropical or Regular	90 gallon
FRESHLY SQUEEZED LEMONADE	90 gallon
ASSORTED SOFT DRINKS	6 each
RED BULL Regular or Sugar Free	7 each
EVIAN WATER	7 each
FERRARELLE WATER	7sm / 9lg each
ORGANIC COCONUT WATER	7 each
NUMI ORGANIC TEAS Assortment	90 gallon
GATORADE	7 each
BOTTLED JUICES Assortment of Orange, Apple, or Cranberry	7 each
HOT CHOCOLATE OR SPICED APPLE CIDER	87 gallon
SEASONAL AGUA FRESCA ^{VG} Watermelon & Silverado Strawberry (Spring/Summer), Blackberry Mint & Lemon (Summer/Fall), Green Apple & Cider (Fall/Winter) Pineapple, Ginger & Lime (Winter/Spring)	93 gallon

BEVERAGE PACKAGES

Minimum of 10 guests.

HALF-DAY BEVERAGES Served for up to four hours Peerless Coffee, Numi Organic Teas, Assorted Soft Drinks, Bottled Water	24 per person
FULL-DAY BEVERAGES Served for up to eight hours Peerless Coffee, Numi Organic Teas, Assorted Soft Drinks, Bottled Water	34 per person

All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax. Taxes and gratuity are subject to change. All items are subject to seasonal availability and are served for up to 90 minutes.

DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan



PLATED LUNCH

Plated lunch accompanied by bread & butter, Peerless Coffee & Paradise Tropical Iced Tea. Minimum of 20 guests. 10 additional per person for groups of 19 guests or less.

FIRST COURSE choose oneROASTED BUTTERNUT SQUASH SOUP VE GF

Creamy Parmesan Black Truffle Foam, Toasted Pepitas

CHICKEN TORTILLA SOUP GF

Avocado, Pico de Gallo, Cheddar Cheese, Sour Cream

MERITAGE CAESAR VE

Petite Romaine Lettuce, Parmesan Crostini, Local Tomatoes, Whole Grain Garlic Dressing

MERITAGE CAPRESE VE GF

Heirloom Tomato, Burrata Cheese, Arugula, Aged Balsamic, Basil Oil

NAPA VALLEY GREENS VE GF

Point Reyes Blue Cheese, Shaved Radishes, Caramelized Pecans, Baby Carrot Ribbon, Citrus Vinaigrette

ENTRÉES

SEARED AHI TUNA NICOISE SALAD DF GF 65

Baby Arugula, Haricot Vert, Soft Poached Shoyu Egg, Cherry Tomatoes, Black Olive Viniagrette

GRILLED CHICKEN WEDGE SALAD GF 63

Iceberg Lettuce, Bacon, Cherry Tomatoes, Avocado, Goat Cheese, Garlic & Mustard Aioli

MARY'S ORGANIC CHICKEN BREAST GF 65

Butter Whipped Potatoes, Local Seasonal Vegetables, Wild Mushroom & Tomato Ragu, Chicken Demi-Glace

SEARED PACIFIC SALMON GF 65

Snap Pea Risotto, Roasted Garlic, Seasonal Vegetables, Caper Beurre Blanc, Frisée & Fennel Slaw

PAN ROASTED SEA BASS FILET GF 65

Potato & Bacon "Hash" Roasted Onion Puree, Orange Gremolata, Baby Turnips, Apple Cider Gastrique

ENTRÉES continuedCHEESE TORTELLINI VE 60

Roasted Vegetables, Puttanesca, Arugula, Shaved Parmesan, Black Olive Dust

GRILLED FLAT IRON GF DF 70

Spiced Roasted Heirloom Carrots, Blistered Cherry Tomatoes, Quinoa Risotto, Red Onion Jam

GRILLED LAMB SADDLE GF 72

Wild Mushroom Ragout, Meritage Garden Herb Chimichurri, Creamy Polenta, Cabernet Poached Dried Figs

DESSERTS choose oneFLEUR DE SEL CHOCOLATE TART VE

Vanilla, Caramel

KEY LIME TART VE

White Chocolate Whipped Ganache, Fresh Berries

TRADITIONAL CHEESECAKE VE GF

Whipped Cream, Berry Compote

CARROT CAKE VE

Cream Cheese Frosting, Candied Walnuts

ARTISAN CHEESE PLATE VE

Selection of Local & Imported Cheeses, Crackers, Fruits + 5



LUNCH

BOXED LUNCH

Intended for off-site consumption, vendor or volunteer meals only. All boxed lunches are prepared to-go. No table set up, china, glassware or flatware is included. Minimum of 10 guests, 10 additional per person for groups of 9 guests or less

SALADS choose one

Cherry Tomatoes – *Mozzarella, Balsamic Vinaigrette, Basil* ^{VE GF}

Fusilli Pasta Salad – *Diced Ham, Kalamata Olives, Diced Bell Peppers, Sundried Tomatoes* ^{DF}

Potato Salad – *Red Bliss Potato, Mustard, Herbs, Green Onions* ^{VE GF}

White Bean Salad – *Shredded Kale, Pickled Red Onion, Gremolata* ^{VG}

SANDWICHES 50 choose one, 53 choose two, 56 choose three

Roast Beef – *Soft Deli Roll, Dijonnaise, House Made Pickles, White Cheddar, Tomato, Romaine Lettuce*

Herbed Grilled Chicken – *Whole Wheat Roll, Bibb Lettuce, Local Tomatoes, Avocado, Crispy Bacon, Garlic Aioli*

Roasted Turkey – *Sliced Sourdough, Marin Brie, Caramelized Onion, Cranberry Relish, Baby Kale*

Prosciutto – *Ciabatta, Arugula, Mozzarella, Salami, Pesto Aioli, Pickled Pepper*

Grilled Zucchini – *Focaccia, Portobello, Roasted Garlic Paprika Hummus, Arugula, Bell Pepper* ^{VG}

Grilled Chicken Salad – *Sweet Gem, Cherry Tomatoes, Hard Boiled Egg, Diced Apple, Avocado, Citrus Vinaigrette* ^{GF DF} +3

Grilled Salmon Salad – *Red Quinoa, Bulgar Tabbouleh Salad, Diced Cucumber, Mint, Apricot, Diced Red Bell Pepper, Citrus Dressing* ^{DF} +4

SIDES

Whole Fruit ^{VG}

Kettle Chips ^{VG}

Cookie – *Chocolate Chip or Oatmeal Raisin*

Bottled Water

Gluten Free or Dairy Free Option Available Upon Request

All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax. Taxes and gratuity are subject to change. All items are subject to seasonal availability and are served for up to 90 minutes.

DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan

BUFFET LUNCH

Lunch accompanied by Peerless Coffee & Paradise Tropical Iced Tea. Minimum of 20 guests. 10 additional per person for groups of 19 guests or less.

THE DELI

- Butterball Potato Salad – *Diced Celery, Whole Grain Mustard Vinaigrette* ^{VG GF}
- Mixed Green Salad – *Cherry Tomato, Cucumber, Sliced Mushroom, Balsamic Vinaigrette* ^{VG GF}
- Build Your Own Sandwich
 - Deli Meat – *Roast Beef, Black Forest Ham, Genovese Salami, Turkey Breast, Tuna Salad*
 - Cheeses – *Provolone, Yellow Sharp Cheddar, Havarti, Swiss*
 - Condiments – *Sliced Tomatoes, Boston Bibb Lettuce, Mustard, Mayonnaise, Pickles*
 - Bread – *Assorted Sliced Bread and Rolls*
- Kettle Chips
- Assorted Mini Cupcakes
- Freshly Baked Cookies ^{VE}

DOWN ON THE BORDER

- Red Chili Pork Posole – *Shaved Radish, Cilantro, Lime Wedges, Cabbage* ^{DF GF}
- Spicy Mango Salad – *Cilantro, Spinach, Avocado, Queso Fresco, Tortilla Chips*
- Mezcal Dressing* ^{VE GF}
- Romaine Salad – *Black Beans, Red Onion, Cilantro, Jicama, Roasted Peppers, Orange Dressing* ^{VG GF}
- Tacos
 - Beef Fajita – *Grilled Onion, Roasted Poblano* ^{DF}
 - Braised Chicken Tinga – *Tomatillo Sauce, Roasted Onion* ^{DF}
- Sour Cream, Chipotle, Shaved Radish, Shredded Cabbage, Pickled Red Onion
- Roasted Salsa Roja, Salsa Verde
- White Corn Tortillas
- Pinto Beans ^{DF GF VG}
- Mexican Rice ^{VG GF DF}
- Cinnamon Dusted Churros, Whip Cream, Chocolate & Caramel Sauce ^{VE}

63

COOL WRAPS

- Hearts of Romaine – *English Cucumbers, Tomatoes, Olives, Sliced Mushrooms, Sherry Vinaigrette* ^{VE}
- Quinoa Tabbouleh – *Cucumbers, Dried Fruit, Spinach, Pine Nuts, Basil, Mint, Meyer Lemon Vinaigrette*
- Tiger Shrimp Salad – *Shaved Fennel, Orange, Fresh Herbs, Citrus Vinaigrette*
- Wraps choose three
 - Roasted Eggplant Wrap – *Spinach Tortilla, Skyhill Goat Cheese, Zucchini, Sweet Pepper, Honey, Arugula*
 - Shaved Turkey Wrap – *Whole Wheat Wrap, Local Tomatoes, Avocado, Smoked Bacon, Chopped Romaine, Chipotle Aioli*
 - Roast Beef Wrap – *Tomato Wrap, House Made Pickles, Bib Lettuce, Dijonnaise, Dill Havarti, Tomatoes*
 - Tuna Salad Wrap – *Tuna Salad, Pickled Jalapeno, Arugula, Avocado, Cucumbers*
 - Chicken Wrap – *Shredded Cabbage, Ranch Aioli, White Cheddar, Tomatoes, Red Onions*
- Carrot Cake – *Cream Cheese Frosting*
- Chocolate Truffle Cake ^{LOW CARB, SUGAR FREE}

72

70

LUNCH

BUFFET LUNCH

Lunch accompanied by Peerless Coffee & Paradise Tropical Iced Tea. Minimum of 20 guests.
10 additional per person for groups of 19 guests or less.

FARMERS MARKET SOUP & SALAD

75

Sweet Corn & Chili Chowder ^{VE GF}

Build Your Own Salad

Lettuce – Romaine Hearts, Baby Spinach, Bibb Lettuce, Arugula

Additions – Shredded Carrots, Heirloom Cherry Tomatoes, Diced Cucumbers, Shaved Red Onions, Charred Corn, Shaved Radishes, Sliced Mushrooms, Roasted Zucchini, Toasted Almonds, Olives, Hard Boiled Eggs, Chickpeas, Focaccia Croutons

Cheese – Feta, Crumbled Point Reyes Blue, Shredded Cheddar, Crumbled Goat

Dressings – Red Wine Vinaigrette ^{VG}, Spiced Yogurt ^{VE}, Honey Citrus Vinaigrette ^{VE}

Ancient Grain Tabbouleh Salad – Red Quinoa, Bulgar, Diced Cucumber, Mint, Apricot, Diced Red Bell Pepper, Pickled Shallot, Citrus Dressing ^{DF}

Protein Board – Smoked Paprika Grilled Flat Iron, Tuscan Marinated Grilled Chicken Breast, Dill Marinated Baked Atlantic ^{DF GF}

Potato Rolls ^{VE}

Fallen Angel Chocolate Torte ^{VE}

Lemon Tarts ^{VE}

NAPA ORGANIC

75

Roasted Heirloom Carrot Salad – Arugula, Frisee, Toasted Pepitas, Laura Chenel

Goat Cheese Orange Honey Dressing ^{VE GF}

Baby Spinach – Broccoli Florets, Blueberries, Feta Cheese, Dried Cranberries, Toasted Sunflower Seeds, Poppy Seed Ranch ^{VE GF}

Poached Shrimp – Lacinato Kale, Avocado, Grapefruit Segments, Meyer Lemon Vinaigrette ^{DF GF}

Pan Seared Local Catch – Lemon Beurre Blanc, Roasted Cauliflower, Golden Raisins, Capers ^{GF}

Mary's Organic Chicken – Blistered Shishito Peppers, Cherry Tomatoes, Roasted Cipollinis, Calabrian Chili, Balsamic Chicken Jus ^{DF GF}

Roasted Seasonal Vegetables – Herbs De Provence, Local Extra Virgin Olive Oil ^{VG GF}

Artisan Rolls

Raspberry Almond Tarts ^{VE}

Opera Cake ^{VE}

All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax. Taxes and gratuity are subject to change. All items are subject to seasonal availability and are served for up to 90 minutes.

DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan





RECEPTIONS

RECEPTION HORS D'OEUVRES

All hors d'oeuvre are priced per the dozen. Minimum of 3 dozen of each kind required.

COLD

DUNGENESS CRAB TART*	Meyer Lemon Aioli, Pickled Serrano	DF	120
MUSHROOM TART*	Puff Pastry, Parmesan Foam	VE	96
HAMACHI CEVICHE	Mini Taco, Avocado, Fresno Chili, Cilantro	GF DF	108
WAGYU BEEF CARPACCIO	Crispy Caper, Ciabatta Toast, Shaved Parmesan		108
BRIE	Onion Confiture, Focaccia Crostini, Caramelized Walnut	VE	84
FRESH OYSTER SHOOTER*	Spicy Cocktail Sauce, Cucumber Pearls	GF	120
TOMATO BRUSCHETTA	Balsamic Reduction, Micro Basil	VG	84
VIETNAMESE ROLL*	Sweet Chili Sauce, Shaved Vegetables, Prawn	GF	96

HOT

SUN DRIED TOMATO ARANCINI	Truffle Aioli	VE	84
MINI CRAB CAKE	Spicy Mango Salsa, Micro Mint	DF	120
PANCETTA WRAPPED SHRIMP	Calabrian Chili Oil	GF DF	120
CHICKEN SATAY	Thai Peanut Sauce, Micro Cilantro	GF DF	84
SHRIMP TEMPURA	Tentsuyu Sauce, Scallion	DF	108
MINI CROQUE MONSIEUR	Local Ham, Gruyere, Béchamel		108
BRAISED SHORT RIB	Crispy Polenta, Pickled Red Onion	GF	108
CAMBODIAN BEEF SKEWER	Fresh Curry Paste, Caramelized Peanut		96
FALAFEL*	Tzatziki, Mint	VE	84
VEGETARIAN SPRING ROLL*	Sweet 'N Sour Sauce	VG	84
BBQ PULLED PORK	Creamy Coleslaw, Mini Buns, Mustard Seed		108

~* Gluten Free option when sauce is omitted

All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax. Taxes and gratuity are subject to change. All items are subject to seasonal availability and are served for up to 90 minutes.

DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan

RECEPTION STATIONS & DISPLAYS

Minimum of 3 stations when not accompanied with plated or buffet dinner service. Minimum of 30 guests. 10 additional per person for groups of 29 guests or less. All stations are served for up to 90 minutes.

EATING LOCALLY ^{VE} 26

Humboldt Fog, Point Reyes Toma, Marin Brie, Vella Dry Jack, Porter Cheddar
Dried Fruits, Nuts, Berries, Honeycomb & Fig Chutney,
Artisan Bread Display

THE CHARCUTERIE BOARD ^{DF} 29

Locally Made Zoe's Charcuterie, Sliced Prosciutto, Cabernet Salami, Pickled
Peppers & Vegetables
Roasted Garlic, Whole Grain Mustard
Artisan Bread Display

NAPA VALLEY CRUDITÉ ^{VG} 24

English Cucumber, Baby Carrots, Celery, Breakfast Radish, Broccolini,
Shishito Peppers, Cauliflower
Roasted Garlic Hummus, Tzatziki
Grilled Garlic Naan

SOUTHWEST ^{VE} 26

House-made Chips, Pico de Gallo, Tomatillo & Cilantro Salsa, Roasted
Poblano/Crema Skillet, Guacamole, Hot Sauces

SALAD A LA MINUTE 34

Chef required at 200 per 50 guests, minimum 25 guests

Local Mixed Greens, Arugula, Baby Kale, Kalamata Olives, Cherry Tomatoes,
Grilled Chicken, Broccoli Florets, Sliced Cucumbers, Bell Peppers, Pickled
Red Onion, Garbanzo Beans, Sliced Mushrooms, Toasted Pepitas, Toasted
Almonds, Croutons
Goat Cheese, Blue Cheese, Sharp Cheddar, Blue Cheese Dressing ^{VE GF},
Honey Citrus Vinaigrette ^{VG GF}, Balsamic Vinaigrette ^{VG GF}

BURRATA BAR 29

Heirloom Tomatoes, Basil Pesto, Toasted Pine Nuts, Extra Virgin Olive Oil,
Aged Balsamic, Arugula, Fleur De Sel, Fresh Ground Peppercorn, Prosciutto,
Model Bakery Focaccia

MEDITERRANEAN MEZZES ^{VE} 26

Marinated Olives with Feta Cheese & Peppadew Peppers
Tzatziki, Baba Ghanoush, Roasted Garlic Hummus
Flatbread

ICED SEAFOOD STATION ^{DF GF}

Served with Cocktail Sauce, Horseradish, Citrus Wedges, Sauce Louie & Citrus Mignonette

CHILLED JUMBO SHRIMP 80 dozen
CRACKED KING CRAB LEGS 125 dozen
SNOW CRAB CLAWS 90 dozen
PEI MUSSELS 35 dozen
LITTLE NECK CLAMS 35 dozen

LIVE ACTION STATION OF FRESHLY SHUCKED OYSTERS ^{DF GF}

From Hog Island Oyster Co.

Chef required at 200 per 50 guests

MINIMUM 180 OYSTERS 2,500
ADD A BBQ OYSTER STATION 700

PASTA A LA VINO 31 choose two

Served with Grilled Focaccia

Gnocchi Alla Boscaiola – *Pancetta, Wild Mushroom, Ricotta Salata, Herbs*
Tuscan Garganelli – *Italian Sausage, Pomodoro Sauce, Parmigiano Reggiano, Arugula*
Cheese Tortellini, Roasted Butternut Squash and Truffle Fonduta – *Toasted*
Pepitas, Asiago Cheese ^{VE}
Rigatoni Alla Salvia Pesto – *Walnuts, Roasted Garlic, Blistered Cherry Tomatoes,*
Goat Cheese ^{VE}

TIEMPO DE TACO 28 choose two, 32 choose three

Served with House Made White Corn Tortillas, Fire Roasted Salsa, Salsa Verde, Shredded Cabbage, Cilantro,
Lime Wedges

Chicken Tinga Verde – *Cilantro, Tomatillo, Lime* ^{DF GF}
Carnitas – *Jalapeño, Orange* ^{DF GF}
Shrimp A La Diablo – *Red Chile, Shaved Red Onion, Habañero Sauce* ^{DF GF}
Carne Asada – *Onions, Cilantro* ^{DF}
Elotte Con Queso – *Corn, Cotija Cheese, Cilantro, Chipotle Crema* ^{VE GF}

RECEPTION STATIONS & DISPLAYS

Minimum of 3 stations when not accompanied with plated or buffet dinner service. Minimum of 30 guests. 10 additional per person for groups of 29 guests or less. All stations are served for up to 90 minutes.

SMALL PLATES

Chef required at 185 per 75 guests per station, minimum 25 guests

42 choose two, 48 choose three

Braised Pork Belly ^{GF} – *Soy Glazed Brussel Sprouts, Spicy Shaved Vegetable Slaw*
 Beef Short Rib – *Bourdalesse, Creamy Polenta, Crispy Shallot*
 Ratatouille ^{VG} – *Heirloom Tomatoes, Baby Vegetables, Local Olive Oil, Banyuls*
 Shrimp & Grits ^{GF} – *Stone Ground Grits, Crispy Pancetta, Chive Oil, Roasted Garlic*

POKE STATION

Chef required at 185 per 75 guests per station, minimum 25 guests

46

Salmon, Tuna ^{GF DF}
 White Rice ^{GF DF}
 Edamame, Cucumber, Corn, Crispy Shallot, Mango, Seaweed, Avocado,
 Cherry Tomatoes, Scallion, Shredded Carrots, Red Onions, Cilantro, Pickled
 Ginger
 Teriyaki, Sesame Oil, Ponzu ^{VG GF}, Siracha ^{VG GF}, Spicy Mayo ^{GF}

NOODLE STATION

Chef required at 200 per 75 guests per station, minimum 25 guests

44

Lemongrass Pork, Chili Prawn, Shredded Chicken
 Freshly Cooked Rice Noodles with Assorted Garnishes and Toppings -
Shaved Cucumber, Shredded Carrot, Julienne Peppers, Fresh Whole Herbs,
Crushed Peanut, Lettuce, Mung Bean Sprouts, Egg, Baby Bok Choy
Sweet Chili Sauce, Lime/Pepper Sauce, Siracha

GRAZING TABLE

68

Assorted Imported and Local Charcuterie, Prosciutto, Salami
 Assorted Cheeses, Fresh Fruits and Chutney
 Grilled and Raw Vegetables
 Assorted Dips, Ranch, Hummus, Babaganoush, Honey
 Grilled Bread, Marinated Olives, Crackers, Toasted Nuts

THE CARVING BOARD

Chef required at 200 per 25 guests. Minimum of 3 stations when not accompanied with plated or buffet dinner service. Minimum of 30 guests. 10 additional per person for groups of 29 guests or less. All stations are served for up to 90 minutes.

PRIME BEEF TENDERLOIN ^{GF} serves 20

550

Bordelaise, Horseradish Cream

HERB ROASTED & DEBONED TURKEY BREAST LEG serves 35 **415**

Cranberry Sauce, Gravy

PRIME RIB serves 35

600

Chimichurri, Horseradish Cream

CHARD GRILLED SALMON ^{GF} serves 20

370

Lemon Beurre Blanc, Crispy Capers

CHILEAN SEA BASS LOIN serves 20

670

Citrus Marinated, Chardonnay Butter Sauce, Shaved Fennel Slaw

CHILI RUBBED WHOLE ROASTED CAULIFLOWER serves 6 **85**

Calabrian Chili Aioli ^{VE}, Garlic Citrus Gremolata

PLATED DINNER

Plated dinner accompanied by bread & butter, Peerless Coffee & Numi Organic Teas. Minimum of 30 guests. 10 additional per person for groups of 49 guests or less.

STARTERS select one

- CURRIED PUMPKIN SOUP ^{VE GF} - *Candied Cashews, Crème Fraiche, Roasted Baby Squash*
- ROASTED CORN CHOWDER ^{GF} - *Crabmeat, Calabrian Chili Oil, Scallions*
- HEIRLOOM TOMATO SALAD ^{VE} - *Tapenade, Mozzarella Cheese, Aged Balsamic, Basil, Garlic Croutons*
- POACHED BABY PEAR SALAD ^{VE GF} - *Endives, Candied Walnuts, Point Reyes Blue Cheese, Shaved Radish, Honey Sherry Dressing*
- LITTLE GEM WEDGE SALAD - *Crispy Bacon, Heirloom Cherry Tomatoes, Pickled Red Onions, Croutons, Blue Cheese Dressing*
- BABY BEET SALAD ^{VE} - *Pickled/Raw/Roasted, Micro Arugula, Herb Goat Cheese Spheres, Shaved Radish, Honey Vinaigrette*

APPETIZERS

COLD

- TUNA TATAKI - *Seared Tuna, Crispy Wonton, Herb Salad, Avocado Puree* 27
- WAYGU BEEF TARTAR - *Rye Crisps, Quail Egg, Smoked Bearnaise, Chive Baton* 26

HOT

- GRILLED JUMBO ASPARAGUS - *Frisee, Pancetta Lardon, Poached Egg, Herb Gremolata* 22
- WILD MUSHROOM RISOTTO - *Truffle Oil, Crispy Parmesan, Porcini Duxelles, Seared Enoki* 26
- SOYA GLAZED PORK BELLY - *Celery Root Puree, Shaved Brussels Sprout Salad, Shitake* 24

MAIN ENTRÉES

- PAN SEARED CALIFORNIA BASS ^{GF} 120
Garlic Lemon Beurre Blanc, Broccolini, Orange Cauliflower Puree, Roasted Heirloom Baby Vegetables
- GRILLED PACIFIC SALMON ^{GF} 115
Red Wine Reduction, Olive Oil Smashed Potatoes, Roasted Garlic, Grilled & Raw Shaved Fennel, Mushroom Ragout
- BROILED BLACK COD ^{GF DF} 125
Miso/Soy Marinated, Baby Bok Choy, Black Rice Risotto, Honey Ponzu
- BRAISED SHORT RIB 130
Corn Souffle, Corn & Pepper Succotash, Port/Cabernet Reduction
- CHICKEN BREAST ^{GF} 120
Goat Cheese and Sundried Tomato Stuffed, Roasted Asparagus, Creamy Polenta, Garlic Jus
- FILET MIGNON ^{GF} 140
Potato Gratin, Braised Baby Kale, Baby Carrots, Sautéed Wild Mushrooms, Bordelaise Sauce
- NEW YORK ^{GF} 145
Chimichurri, Broccolini, Buttermilk Whipped Potatoes, Roasted Baby Squash, Braised Cipollini Onions

DUETS

- GRILLED PRIME BEEF FILET & LOBSTER TAIL ^{GF} 165
Truffle Bearnaise, Pomme Puree, Haricot Vert, Roasted Cherry Tomatoes
- OVEN ROASTED LAMB RACK & PAN SEARED SCALLOP 155
Fontina Polenta, Grilled Asparagus, Roasted Cherry Tomato, Citrus Beurre Blanc, Madeira Sauce
- HERB CRUSTED PORK LOIN & JUMBO SHRIMP ^{GF DF} 150
Olive Oil Poached Marble Potatoes, “Scampi” Cream, Seasonal Vegetables, Sauce Robert

DINNER

PLATED DINNER

Plated dinner accompanied by bread & butter, Peerless Coffee & Numi Organic Teas. Minimum of 30 guests. 10 additional per person for groups of 49 guests or less.

DESSERT select one

CARROT CAKE - *Cream Cheese Frosting, Candied Walnuts*

SEASONAL CHEESECAKE - *Berry Compote*

CAPPUCCINO CHOCOLATE TORTE - *Mocha Crème Anglaise*

FLOURLESS CHOCOLATE CAKE ^{GF} - *Crème Anglaise*

COFFEE OPERA - *Salted Caramel Sauce*

ARTISAN CHEESE PLATE - *Selection of Local & Imported Cheeses, Crackers, Fruits* + 8



All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax. Taxes and gratuity are subject to change. All items are subject to seasonal availability and are served for up to 90 minutes.

DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan

DINNER BUFFETS

Buffet dinner accompanied by Peerless Coffee & Numi Organic Teas. Minimum of 30 guests. 10 additional per person for groups of 29 guests or less.

MOUNT VEEDER

145

Model Bakery Bread Display
 Baby Kale – *Pickled Shallot, Toasted Sunflower Seeds, Dried Cranberries, Sliced Apples, Shaved Parmesan, Honey Balsamic Dressing*^{VE}
 Farro Perlato – *Local Wild Arugula, Heirloom Cherry Tomatoes, Persian Cucumber, Kalamata Olives, Feta Cheese, Marcona Almond, Citrus Dressing*^{VE}
 Local Charcuterie – *Crudités, Roasted Garlic Hummus, Marinated Artichokes*^{VG}
 Roasted Cauliflower Soup – *Crispy Bacon, Curry Spiced Cream*^{GF}
 Seared Salmon – *Grilled Fennel, Creamy Sundried Tomato Sauce, Capers*^{GF}
 Mary's Organic Chicken Breast – *Green Beans, Whole Grain Mustard, Chicken Jus*^{DF GF}
 Ballerina Pasta – *Tomato Conserva, Mozzarella, Olives, Basil, Chili Flakes*^{VE}
 Grilled Squash – *Roasted Baby Carrots, Broccolini, Cherry Tomatoes, Chili*^{VG, GF}
 Assorted Mini Cheesecakes
 Vanilla Cream Puffs
 Brownie Bites

LA DOLCE VITA

165

Model Bakery Bread Display
 Grilled Marinated Eggplant – *Portobello, Zucchini, Yellow Squash, Roasted Peppers, Marinated Artichokes*^{VG GF}
 Italian Wedding Soup^{DF GF}
 Local Tomatoes – *Arugula, Burrata, Toasted Pine Nuts, Aged Balsamic Dressing*^{VE}
 Tuscan Kale Salad – *Grapes, Pecorino, Prosciutto, Roasted Garlic Dressing*
 Seabass Puttanesca – *Grilled Artichokes, Capers, Tomatoes, Olives*^{DF GF}
 Beef Bistecca – *Grilled Asparagus, Green Peppercorn Sauce*^{GF}
 Cheese Tortellini – *Truffle Cream Sauce, Sautéed Baby Spinach, Crispy Garlic*^{VE}
 Creamy Polenta – *Mushroom Sugo, Confit Tomato, Arugula*^{VE}
 Roasted Seasonal Vegetables – *Balsamic Roasted Cippolinis*^{VG}
 Assorted Tarts – *Pistachio, Lemon, Chocolate, Berry*
 Raspberry Macarons

NAPA VALLEY STATIONS

155

Model Bakery Bread Display
 Locally Made Charcuterie – *Pickles, Mustard, Crackers*^{GF DF}
 Grilled Seasonal Vegetables – *Artichoke Hearts, Mixed Olives*^{VG GF}
 Eating Locally – *Humboldt Fog, Point Reyes Toma, Marin Brie, Vella Dry Jack, Porter Cheddar, Dried Fruits, Nuts, Berries, Honeycomb & Fig*^{VE}
 Potato Leek Soup – *Crispy Leeks, Red Chile Oil*^{VE GF}
 Baby Kale Salad – *Pickled Strawberries & Grapes, Toasted Walnuts, Herbed Feta Cheese, White Balsamic Vinaigrette*^{GF VE}
 Local Farmer's Lettuce – *Watermelon Radish, Vine Ripe Tomatoes, Shaved English Cucumber, Curled Heirloom Carrots, Focaccia Croutons, Green Goddess Dressing*^{VE}

CARVING BOARD

Chef required at 200 per carving station

Char Grilled Side of Salmon^{GF} – *Cucumber Dill Yogurt, Salad of Shaved Fennel*
 Tenderloin of Beef^{GF} – *Truffle Demi-Glace*

Scallion Whipped Potatoes^{VE}

Fire Roasted Heirloom Carrots – *Cumin & Herb Butter*^{GF VE}

Assorted Mini Chocolate Desserts – *Passion Gianduja Tart, Opera, Chocolate Éclair, Salted Caramel Tartlets*

DINNER

Dinner accompanied Peerless Coffee & Numi Organic Teas. Minimum of 30 guests. 10 additional per person for groups of 29 guests or less.

FAMILY STYLE

Model Bakery Bread - *Whipped Butter, Cold Pressed Olive Oil*

FIRST

Little Gem Salad ^{VE GF} - *Charred Onion Puree, Pickled Grapes, Candied Spiced Pecans, Buttermilk Dressing*

Heirloom Tomato Salad ^{VE GF} - *Burrata, Fresh & Dried Olive, Aged Balsamic, Olive Oil, Basil*

Quinoa Risotto ^{VG DF} - *Grilled Vegetables, Skyhill Farms Goat Cheese, Meyer Lemon Gastrique*

Roasted & Grilled Seasonal Vegetables - *Confit & Crispy Garlic, Local Olive Oil* ^{VG DF}

MAIN

48 Hour Beef Short Ribs ^{GF} - *Creamy Anson Mills Polenta, Balsamic Grilled Treviso, Crispy Sage*

Seared Salmon ^{GF DF} - *Celery Root Puree, Sautéed Wild Mushrooms, Pickled Sweet Red Onion, Crispy Kale*

Butterball Potatoes ^{VG GF} - *Fresh Local Herbs, Roasted Cipollinis*

Grilled Brassicas ^{VE GF} - *Shaved Parmigiano Reggiano, Crispy Garlic, Lemon Infused Olive Oil*

DESSERT

Assorted Mini French Pastries - *Opera, Cream Puffs, Chocolate Ganache*

165 FINE DINING

AMUSE

Tuna Tartar ^{DF} - *Avocado Mousse, Pickled & Fresh Cucumber, Puffed Rice*

FIRST

Smoked Trout Capellini ^{DF} - *Trout Roe, Chives, Baby Lettuces, "Ponzu" Vinaigrette*

SECOND

Roasted Garlic Velouté ^{VE} - *Ricotta Ravioli, Shaved Black Truffle*

THIRD

Pan Seared Halibut ^{DF} - *Baby Spinach Puree, Preserved Lemon, Artichoke, Crispy Leeks*

FOURTH

American Wagyu Flat Iron ^{GF} - *Smoked Onion Jam, Garlic Mashed Potatoes, Sautéed Wild Mushroom, Sauce Perigourdine*

DESSERT

Chocolate Trilogy - *Chocolate Coulis, Coffee Infused Whipped Cream*

205



LATE NIGHT SNACKS

SLIDERS

15 choose one, 17 choose two, 19 choose three

Black Angus Beef Sliders – *Classic Cheese, 1000 Island Aioli, Tomato, Caramelized Onion*

Chicken Bánh Mì ^{DF} – *Lemongrass Chicken, Carrot, Cilantro, English Cucumber*

Pulled Pork Sliders ^{DF} – *Creamy Coleslaw, Spicy BBQ*

GRILLED CHEESE BAR ^{VE}

23

Traditional – *American Cheese, White Bread*

Sourdough – *Gruyere, Truffle Aioli, Ham*

Whole Wheat – *Pepper Jack Cheese, Chipotle Aioli*

GET YOUR FRENCH FRY FIX

29

Garlic & Parmesan Fries

Beer Fries

Thyme & Truffle Tater Tots ^{GF VG}

Housemade Ketchup, Spicy BBQ Sauce, Peppercorn Ranch

+ Green Bean Fries ^{VG}

+7

WINE COUNTRY TOTS ^{GF}

16

BBQ Sauce, Crispy Bacon, Ranch Drizzle, Sharp Cheddar



BEER, WINE AND BAR

HOURLY BAR

Bar Setup Includes Appropriate Mixers, Bar Fruits, Ice, Glasses, Stir Sticks, and Cocktail Napkin.
Beer & House Wines Included in Hourly Bar Packages.

TIER 1	32 first hour 17 each additional hour
TIER 2	36 first hour 18 each additional hour
BEER & HOUSE WINE PACKAGE	29 first hour 16 each additional hour

HOST BAR ON CONSUMPTION

Bar Setup Includes Appropriate Mixers, Bar Fruits, Ice, Glasses, Stir Sticks, and Cocktail Napkin.

TIER 1	17
Kettle one Vodka, Captain Morgan, Bombay Gin, Patron Tequila, Evan William Bourbon, Dewar's white label Scotch	
TIER 2	19
Grey Goose Vodka, Bacardi Rum, Nolet's Gin, Codigo 1530 Tequila, Makers Mark Bourbon, Johnny Walker black label Scotch	
DOMESTIC & IMPORTED BEERS	10
Budweiser, Coors Light, Stella Artois, Corona, Modelo, Non-Alcoholic Beer	
CRAFT BEERS	11
Heretic, Lagunitas, Napa Smith, Sierra Nevada	
NON-ALCOHOLIC BEVERAGES	7
Soft Drinks, Juices, Evian Water, Ferrarelle Water	

CASH BAR ON CONSUMPTION

Bar Setup Includes Appropriate Mixers, Bar Fruits, Ice, Glasses, Stir Sticks, and Cocktail Napkin.

Set up post of sale fee 150

TIER 1	18
Ketel One Vodka, Captain Morgan Rum, Bombay Sapphire Gin, Patron Tequila, Evan William Bourbon, Dewar's White Label Scotch	
TIER 2	20
Grey Goose Vodka, Bacardi Rum, Nolet's Gin,Codigo 1530 Tequila, Makers Mark Bourbon, Johnnie Walker Black Scotch	
DOMESTIC & IMPORTED BEERS	11
Sam Adams Boston Lager, Budweiser, Coors Light, Stella Artois, Corona, Heineken, Amstel Light, Non-Alcoholic Beer	
CRAFT BEERS	12
Heretic, Laguritas, Napa Smith, Sierra Nevada	
HOUSE WINE Glass	17
Piccini Supante, Lost Angel Chardonnay, Guenoc Sauvignon Blanc, Guenoc Merlot, Lost Angel Pinot Noir, Lost Angel Cabernet Sauvignon	
NON-ALCOHOLIC BEVERAGES	8
Soft Drinks, Juices, Evian Water, Ferrarelle Water	



WINE SELECTIONS

SPARKLING/CHAMPAGNE

Domaine Chandon Brut	70
Lucien Albrecht Brut Rose	84
G.H. Mumm	115
Riondo Prosecco DOC	52

CHARDONNAY

Banshee Chardonnay	74
Foley Johnson Estate Chardonnay	85
Chalk Hill Chardonnay	80
Trinitas Chardonnay	72

SAUVIGNON BLANC

Chalk Hill Sauvignon Blanc	62
Ferrari Carano	84
Pascal Jolivet Sancerre	126
Trinitas Sauvignon Blanc	72

OTHER WHITES

Cline Viognier	65
Kung Fu Reisling	55

ROSÉ

Trinitas Rosé	72
Banshee Rosé	65

PINOT NOIR

Fel by Clif Lede Pinot Noir	90
Rickshaw Pinot Noir	50
Four Graces Pinot Noir	100
Lincourt Pinot Noir	64
Trinitas Pinot Noir	80

MERLOT

Duckhorn	85
Roth Merlot	84

ZINFANDEL

Armida Zinfandel	78
Trinitas Zinfandel Old Vine	72

CABERNET

The Prisoner	200
Foley Johnson Estate Cabernet	160
Mount Veeder	138
Roth Cabernet	90
Stag's Leap Artemis Cabernet	250
Trinitas Cabernet Sauvignon	110

OTHER REDS

Kuleto Native Son Red Blend	60
Trinitas Petite Syrah	72
Trinitas Meritage	72

HOUSE WINES

Lost Angel Chardonnay	44
Guenoc Sauvignon Blanc	44
Guenoc Merlot	47
Lost Angel Pinot Noir	47
Lost Angel Cabernet Sauvignon	49

Additional options available on our Reserve List

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 ten (10) business days prior to the event.
- For split entrées the higher priced main course will prevail for both meal selections & must be guaranteed separately.
- Client must provide a pre-set place card that includes a symbol indicating 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.

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 \$250 bartender fee per three (3) hours, with a minimum of 3 hours, will be assessed for each bar set. Our standard is one bartender for 50 guests for hosted bar and one for 40 guests for cash bar.
- 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 \$40 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 \$200 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. Cake cutting fee of \$10, includes decorated

plates with fresh berries and fruit coulis.

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 SERVICE/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.

Our DMC partners are 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. Full payment of estimate balance is due two weeks prior to event.

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.

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

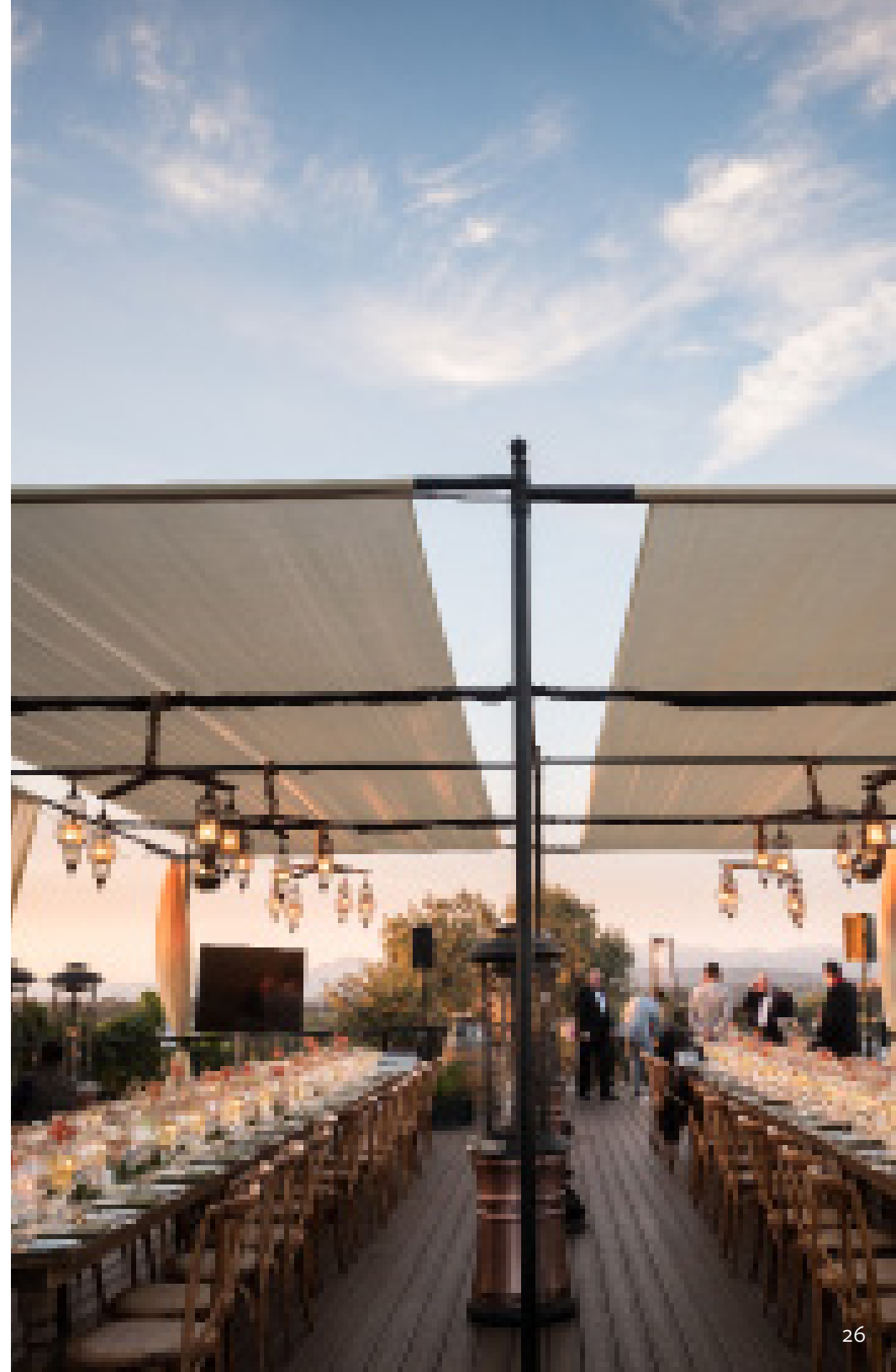
Function rooms are assigned by The Meritage Resort and Spa according to the guaranteed minimum number of persons anticipated. Round tables of eight (8) or ten (10) persons are customary.

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





MeritageResort.com
875 Bordeaux Way, Napa, CA 94558
707.251.1917

VistaCollina.com
850 Bordeaux Way, Napa, CA 94558
707.251.1917