





#### BREAKFAST AND BREAKS

### BREAKFAST ENHANCEMENTS

To be ordered in conjunction with breakfast buffets. One dozen minimum.  $BUFFET \ BREAKFAST$ 

Breakfast accompanied by 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 of 19 guests or less.

#### THE NAPA CONTINENTAL WINE COUNTRY BREAKFAST 41 Fresh Fruits VG Fresh Fruits & Berry Display VG Individual Organic Yogurts VE Fresh Berries, Greek Yogurt, Granola Parfaits VE NutHouse! Granola VG Chef's Breakfast Pastries - Fruit Filled & Cheese Danishes, Butter Croissants. Muffins, Streusel Coffee Cake VE Chef's Pastries - Fruit Filled & Cheese Danishes, Butter Croissants, Muffins, Wine Country Frittata - Kale, Tomato, Sharp Cheddar, Ham Breakfast Breads VE Brioche French Toast - Maple Syrup, Powdered Sugar, Berries VE THE CARNEROS CONTINENTAL 43 Applewood Smoked Bacon GF Fresh Fruits & Berry Display VE Pork Sausage GF Individual Organic Yogurts VE Smashed Potatoes, Cajun Seasoning GF VG NutHouse! Granola VG SPA BREAKFAST Assorted Mini Bagels - Whipped Plain, Scallion & Strawberry Cream Cheeses, Assorted Jams & Butter VE Fresh Fruits & Berry Display VG Chef's Breakfast Pastries - Fruit Filled & Cheese Danishes, Butter Croissants, Individual Organic Yogurts VE Muffins, Streusel Coffee Cake VE NutHouse! Granola VG Chef's Breakfast Muffins - Blueberry, Banana Nut, Cranberry Orange, Bran VG AMERICAN CLASSIC 54 Scramble Egg Whites - Mushroom, Spinach, Petaluma White Cheddar GF VE Fresh Fruits & Berry Display VG Chicken Apple Sausage GF Individual Organic Yogurts VE Roasted Fingerling Potatoes - Ground Chile, Sweet Peppers & Onions GF VG NutHouse! Granola VG McCann's Steel Cut Oatmeal - Brown Sugar, Golden Raisins & Cinnamon 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,

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

Muffins, Streusel Coffee Cake VE

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#### BREAKFAST AND BREAKS

# **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 | 18       | MIMOSA BAR VG<br>Bartender required at 200              | <b>20 first hour</b><br>15 each additional hour |
|-----------------------------------------------------------------------|----------|---------------------------------------------------------|-------------------------------------------------|
| Whole Eggs, Egg Whites                                                |          | Orange, Strawberry or Pomegranate                       | 2                                               |
| Cured Ham, Bacon, Petaluma White Cheddar, Jack Cheese, Cremin         | i        | BLOODY MARY BAR                                         | 25 first hour                                   |
| Mushroom, Spinach, Red Onions, Local Tomatoes, Bell Peppers, Sa       | lsa      | Bartender required at 200                               | 15 each additional hour                         |
| BREAKFAST BURRITO GF                                                  | 14       |                                                         | coutrements: Poached Shrimp, Rasher of          |
| Scrambled Egg, Chorizo, Pepper Jack Cheese, Black Beans, Pico de      | Gallo,   |                                                         | e usual suspects (celery, tabasco, etc)         |
| Avocado, Roasted Salsa                                                |          | standard. Ac                                            | coutrements = 5 per person/per piece            |
| ASSORTED MINI BAGELS VE                                               | 8        | SIDES                                                   |                                                 |
| Whipped Plain, Scallion & Strawberry Cream Cheeses, Assorted Ja       | _        | Applewood Smoked Bacon GF                               | 8                                               |
| butter                                                                |          | Turkey Bacon GF                                         | 7                                               |
| BUTTERMILK PANCAKES VE                                                | 12       | Grilled Chicken Apple Sausage GF                        | 9                                               |
|                                                                       | 12       | Pork Sausage Link GF                                    | 9                                               |
| Vanilla Maple Syrup                                                   |          | Farm Fresh Scrambled Eggs VE DF GF                      | 7                                               |
| BRIOCHE FRENCH TOAST VE                                               | 12       | Individual Organic Yogurts VE                           | 7                                               |
| Dark Amber Maple Syrup, Toasted Pecans                                |          | Hard Boiled Eggs VE DF GF                               | 38 dozen                                        |
| SMOKED SALMON BOARD                                                   | 19       | RUTHERFORD BREAKFAST                                    | 95                                              |
| Assorted Mini Bagels, Cream Cheese, Chive Spread, Capers, Shaved      | d Red    | Artisan Bread Display ve                                |                                                 |
| Onion, Hard Boiled Egg, Local Tomatoes                                |          | Fresh Fruits & Berry Display vg                         |                                                 |
| BUTTERY CROISSANT SANDWICH                                            | 14       | Cheese & Charcuterie – Local Artisan G                  | Cheeses, Dried Fruits with Locally Made         |
| Organic Egg, Petaluma White Cheddar, Country Ham                      | •        | Charcuterie & Pickled Vegetables GF                     |                                                 |
| MCCANN'S STEEL CUT OATMEAL VE Brown Sugar, Golden Raisins & Cinnamon  |          | Smoked Salmon Board – Tomato Dice,                      | English Cucumber, Shaved Red Onion GF DF        |
|                                                                       |          | Organic Green Salad – Cherry Tomatoe                    | es, English Cucumber, Pickled Red Onion,        |
|                                                                       |          | Croutons, White Balsamic Vinaigrette vo                 |                                                 |
| DOUGHNUTS VE                                                          | 60 dozen | · ·                                                     | ed Grapes, Walnuts, Tarragon Dressing of vo     |
| Old Fashioned, Sugar, Glazed                                          |          | Selection of Mini Quiche – <i>Lorraine</i> , <i>H</i> . |                                                 |
| THE JUICE BAR VG GF                                                   | 22       | Eggs Benedict – English Muffin, Poached                 | d Farm Egg, Canadian Style Bacon,               |
| Green Machine: Kale, Cucumber, Celery & Green Apple                   |          | Classic Hollandaise, Chives                             |                                                 |
| Earthly Delight: Orange, Ginger, Carrot & Beet                        |          | Smashed Red Bliss Potatoes – Rosema                     | ary & Roasted Garlic GF VG                      |
| AntiOx Booster: Chia, Mango, Mixed Berries & Coconut Water            |          | Grilled Seasonal Vegetables GF VG                       |                                                 |
|                                                                       |          | Roasted Beef Tenderloin – Au Jus, Béa                   | rnaise <sub>GF</sub>                            |
|                                                                       |          | Blueberry Croissant Bread Pudding VE                    |                                                 |



# RECEPTION HORS D'OEUVRES

All hors d'oeuvres are priced per the dozen, minimum of 3 dozen 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        | 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 <sup>VE</sup>                              | 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

### 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.

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MEDITERRANEAN MEZZES VE

Carne Asada – Onions, Cilantro DF

Elotte Con Queso - Corn, Cotija Cheese, Cilantro, Chipotle Crema VE GF

EATING LOCALLY VE

Model Bakery Focaccia

| Humboldt Fog, Point Reyes Toma, Marin Brie, Vella Dry Jack, Porter Chec<br>Dried Fruits, Nuts, Berries, Honeycomb & Fig Chutney,<br>Artisan Bread Display                                                                                                                                                              | ddar                           | Marinated Olives with Feta Cheese & Peppadew Peppers Tzatziki, Baba Ghanoush, Roasted Garlic Hummus Flatbread                                                                                                                                                                                                                                                      | 20                                             |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------|
| THE CHARCUTERIE BOARD DE  Locally Made Zoe's Charcuterie, Sliced Prosciutto, Cabernet Salami, Pick Peppers & Vegetables Roasted Garlic, Whole Grain Mustard Artisan Bread Display  NAPA VALLEY CRUDITÉ VG                                                                                                              | <b>29</b><br>kled<br><b>24</b> | ICED SEAFOOD STATION DF GF Served with Cocktail Sauce, Horseradish, Citrus Wedges, Sauce Louie & Citrus Mignon CHILLED JUMBO SHRIMP CRACKED KING CRAB LEGS SNOW CRAB CLAWS PEI MUSSELS LITTLE NECK CLAMS                                                                                                                                                           | ette<br>80 dozen<br>125 dozen<br>90 dozen      |
| English Cucumber, Baby Carrots, Celery, Breakfast Radish, Broccolini,<br>Shishito Peppers, Cauliflower<br>Roasted Garlic Hummus, Tzatziki<br>Grilled Garlic Naan                                                                                                                                                       |                                | LIVE ACTION STATION OF FRESHLY SHUCKED From Hog Island Oyster Co. Chef required at 200 per 50 guests MINIMUM 180 OYSTERS                                                                                                                                                                                                                                           | 2,500                                          |
| SOUTHWEST VE House-made Chips, Pico de Gallo, Tomatillo & Cilantro Salsa, Roasted Poblano/Crema Skillet, Guacamole, Hot Sauces                                                                                                                                                                                         | 26                             | ADD A BBQ OYSTER STATION  PASTA A LA VINO Served with Grilled Focaccia                                                                                                                                                                                                                                                                                             | 700<br>31 choose two                           |
| SALAD A LA MINUTE  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 |                                | 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 |                                                |
| Goat Cheese, Blue Cheese, Sharp Cheddar, Blue Cheese Dressing VE GF,<br>Honey Citrus Vinaigrette VG GF, Balsamic Vinaigrette VG GF                                                                                                                                                                                     |                                | TIEMPO DE TACO  Served with House Made White Corn Tortillas, Fire Roasted Salsa, Salsa Verde, Shredd Lime Wedges                                                                                                                                                                                                                                                   | , <b>32</b> choose three ed Cabbage, Cilantro, |
| BURRATA BAR  Heirloom Tomatoes, Basil Pesto, Toasted Pine Nuts, Extra Virgin Olive C  Aged Balsamic, Arugula, Fleur De Sel, Fresh Ground Peppercorn, Prosciu                                                                                                                                                           |                                | 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                                    |

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# 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                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |          | MAIN ENTRÉES                                                                                                                                                                                                                                                |                      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|
| 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 |          | PAN SEARED CALIFORNIA BASS GF 120 Garlic Lemon Beurre Blanc, Broccolini, Orange Cauliflower Puree, Roasted Heirloom Baby Vegetables                                                                                                                         |                      |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |          | GRILLED PACIFIC SALMON GF  Red Wine Reduction, Olive Oil Smashed Potatoes, Roasted Garlic, Gril Raw Shaved Fennel, Mushroom Ragout  BROILED BLACK COD GF DF  Miso/Soy Marinated, Baby Bok Choy, Black Rice Risotto, Honey Ponzu                             | 115<br>led &<br>125  |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |          | BRAISED SHORT RIB  Corn Souffle, Corn & Pepper Succotash, Port/Cabernet Reduction                                                                                                                                                                           |                      |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |          | CHICKEN BREAST GF Goat Cheese and Sundried Tomato Stuffed, Roasted Asparagus, Cream Polenta, Garlic Jus                                                                                                                                                     | <b>120</b><br>my     |
| TUNA TATAKI - Seared Tuna, Crispy Wonton, Herb Salad, Avocado  Puree WAYGU BEEF TARTAR - Rye Crisps, Quail Egg, Smoked  Bearnaise, Chive Baton                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | 27<br>26 | FILET MIGNON GF  Potato Gratin, Braised Baby Kale, Baby Carrots, Sautéed Wild Mushrod Bordelaise Sauce                                                                                                                                                      | <b>140</b> oms,      |
| HOT  GRILLED JUMBO ASPARAGUS - Friseè, Pancetta Lardon, Poached Egg,  Herb Gremolata  WILD MUSHROOM RISOTTO - Truffle Oil, Crispy Parmesan, Porcini                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | 22<br>26 | NEW YORK <sup>GF</sup> Chimichurri, Broccolini, Buttermilk Whipped Potatoes, Roasted Baby Squash, Braised Cipollini Onions                                                                                                                                  | 145                  |
| Duxelles, Seared Enoki SOYA GLAZED PORK BELLY - Celery Root Puree, Shaved Brussels Sprout Salad, Shitake                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | 24       | DUETS GRILLED PRIME BEEF FILET & LOBSTER TAIL GF Truffle Bearnaise, Pomme Puree, Haricot Vert, Roasted Cherry Tomato OVEN ROASTED LAMB RACK & PAN SEARED SCALLOP Fontina Polenta, Grilled Asparagus, Roasted Cherry Tomato, Citrus Ber Blanc, Madeira Sauce | 155                  |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |          | HERB CRUSTED PORK LOIN & JUMBO SHRIMP GF DF Olive Oil Poached Marble Potatoes, "Scampi" Cream, Seasonal Vegetal                                                                                                                                             | <b>150</b><br>ables, |

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





# LATE NIGHT SNACKS

| SLIDERS 15 choose one, 17                                           | 7 choose two, 19 choose three    |
|---------------------------------------------------------------------|----------------------------------|
| Black Angus Beef Sliders – Classic Cheese, 100<br>Caramelized Onion | o Island Aioli, Tomato,          |
|                                                                     | Cilonomo Francisch Communication |
| Chicken Bánh Mì <sup>DF</sup> – Lemongrass Chicken, Carr            | · ·                              |
| 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 A                        | ioli                             |
|                                                                     |                                  |
| GET YOUR FRENCH FRY FIX                                             | 29                               |
| Garlic & Parmesan Fries                                             |                                  |
| Beer Fries                                                          |                                  |
| Thyme & Truffle Tater Tots GF VG                                    |                                  |
| Housemade Ketchup, Spicy BBQ Sauce, Peppe                           | rcorn Ranch                      |
| + Green Bean Fries <sup>VG</sup>                                    | +7                               |
|                                                                     |                                  |
| WINE COUNTRY TOTS GF                                                | 16                               |
| BBQ Sauce, Crispy Bacon, Ranch Drizzle, Shar                        | ) Cheddar                        |
|                                                                     |                                  |
|                                                                     |                                  |



## HOUR 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 36 first hour TIER 2 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<br>William Bourbon, Dewar's white label Scotch |    |
| TIER 2                                                                                                            | 19 |
| Grey Goose Vodka, Bacardi Rum, Nolet's Gin, Codigo 1530 Tequila, Makers                                           | 5  |
| Mark Bourbon, Johny Walker black label Scotch                                                                     |    |
| DOMESTIC & IMPORTED BEERS                                                                                         | 10 |
| Budweiser, Coors Light, Stella Artois, Corona, Modelo, Non-Alcoholic                                              |    |
| Beer                                                                                                              |    |
| CRAFT BEERS                                                                                                       | 11 |
| Heretic, Laguritas, Napa Smith, Sierra Nevada                                                                     |    |
| NON-ALCOHOLIC BEVERAGES                                                                                           | 7  |
| Soft Drinks, Juices, Evian Water, Ferrarelle Water                                                                |    |

#### BEER, WINE AND BAR

# 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

| HER 1                                                                   | 18 |
|-------------------------------------------------------------------------|----|
| Ketel One Vodka, Captain Morgan Rum, Bombay Saphire 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 | S  |
| 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             |     | MERLOT                        |     |
|---------------------------------|-----|-------------------------------|-----|
| Domaine Chandon Brut            | 70  | Duckhorn                      |     |
| Lucien Albrecht Brut Rose       | 84  | Roth Merlot                   | 84  |
| GH mum                          | 115 |                               |     |
| Riondo Prosecco DOC             | 52  | ZINFANDEL                     |     |
|                                 | -   | Armida Zinfandel              | 78  |
| CHARDONNAY                      |     | Trinitas Zinfandel Old Vine   | 72  |
| Banshee Chardonnay              | 74  |                               |     |
| Foley Johnson Estate Chardonnay | 85  | CABERNET                      |     |
| Chalk Hill Chardonnay           | _   | The Prisoner                  |     |
| Trinitas Chardonnay             | 72  | Foley Johnson Estate Cabernet | 160 |
| •                               | •   | Mount Veeder                  | 138 |
| SAUVIGNON BLANC                 |     | Roth Cabernet                 | 90  |
| Chalk Hill Sauvignon Blanc      | 62  | Stag's Leap Artemis Cabernet  | 250 |
| Ferrari Carano                  | 84  | Trinitas Cabernet Sauvignon   | 110 |
| Pascal Jolivet Sancerre         | 126 |                               |     |
| Trinitas Sauvignon Blanc        | 72  | OTHER REDS                    |     |
|                                 | •   | Kuleto Native Son Red Blend   | 60  |
| OTHER WHITES                    |     | Trinitas Petite Syrah         | 72  |
| Cline Viognier                  | 65  | Trinitas Meritage             | 72  |
| Kung Fu Reisling                | 55  |                               |     |
|                                 |     | HOUSE WINES                   |     |
| ROSÉ                            |     | Lost Angel Chardonnay         | 44  |
| Trinitas Rosé                   | 72  | Guenoc Sauvignon Blanc        | 44  |
| Banshee Rosé                    | 65  | Guenoc Merlot                 | 47  |
|                                 | •   | Lost Angel Pinot Noir         | 47  |
| PINOT NOIR                      |     | Lost Angel Cabernet Sauvignon | 49  |
| Fel by Clif Lede Pinot Noir     | 90  |                               |     |
| Rickshaw Pinot Noir             | 50  |                               |     |
| Four Graces Pinot Noir          | _   |                               |     |
| Lincourt Pinot Noir             | 64  |                               |     |
| Trinitas Pinot Noir             | 80  |                               |     |

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 three (3) hours, will be assessed for each bar set. Our standard is one bar/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.

#### 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 SERVICESEVENT 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 midday 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 2 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**

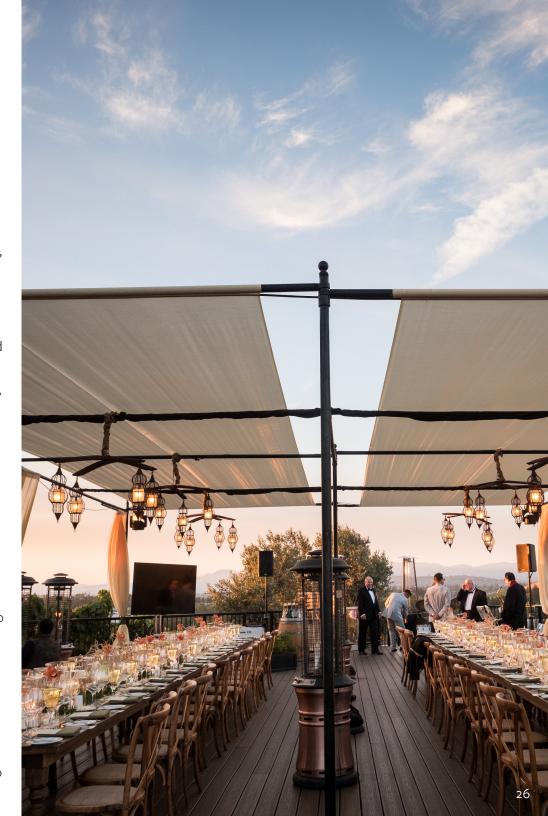
Function rooms are assigned by The Meritage Resort and Spa according to the guaranteed minimum number of persons anticipated. Round tables of eight (8) or ten (10) persons are customary.

# 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
- Shelter at Home Order: Napa County Health Officer
- Hospitality & Health Promise: Pacific Hospitality Group





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