2026

BANQUET MENU



THE MERITAGE
RESORT AND SPA™

WELCOME!

From experiential dining and interactive culinary experiences to on-property dine-around (or wine-around) options, The Meritage Resort is the perfect meeting location for foodies.

Savor Your Stay



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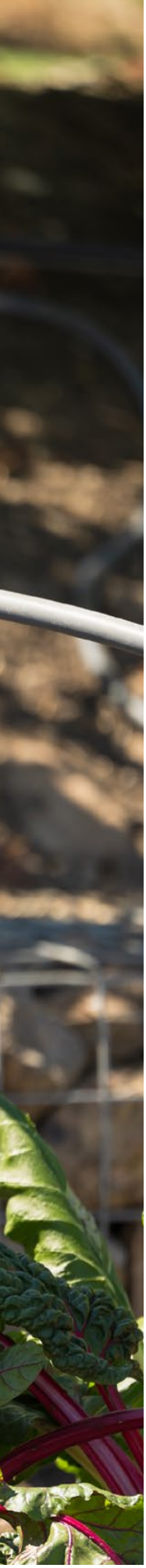
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Patrick Callarec



MEET OUR EXECUTIVE CHEF

CHEF PATRICK CALLAREC

A native of Perigueux, France, Patrick Callarec was inspired by his father's and grandmother's culinary talents in classical French cooking.

At age 13, he entered a special French Culinary Academy to train with master chefs, beginning a remarkable culinary career that has spanned over 40 years in kitchens around the world with Four Seasons, Ritz-Carlton, Aulani and a series on Discovery Channel.

After being awarded the prestigious title of Maîtres Cuisiniers de France in 2023, Chef Patrick joined The Meritage team in 2024 and is delighted to deliver an exceptional dining experience for you and your guests.

OUR FARM PARTNERS

Meritage Garden & Sunny Side Up Ranch

Situated adjacent to the Vineyard Deck on the resort's campus, the Meritage Garden is bathed in sunlight and caressed by marine winds from San Pablo Bay year-round. At any given time, you might find a team member working the garden and harvesting Herbs, Edible Flowers, Lettuce, Collard Greens, Cauliflower, Fennel, Swiss Chard, Artichokes, and other Seasonal Fruits and Vegetables. Just down the vineyard hill Sunny Side Up Ranch is home to a brood of happy chickens.

Tenbrink Farms

In 1982 Linda and Steve Tenbrink moved to Suisun Valley as newlyweds and started to acquire farmland. Fast forward to 2024, Tenbrink Farms now encompasses 52 acres planted with walnuts, fruit trees, and heirloom tomatoes. They grow several hundred varieties of tomatoes each year and seasonally supply The Meritage with Stone Fruit, Tomatoes, Peppers, Cucumber, Melons, Squash, Olive Oil, Long Beans, and Walnuts.









Skyhill Farm
In 1990, Amy Wend and a partner set out to create a unique facility in Napa Valley. With the help of a herd master, Amy began acquiring a small herd of goats, one of whom was Emily, who is featured on their cheese labels. Skyhill Farms provides goat cheese and honey to The Meritage Resort.

Live Oak Farms
Family is the cornerstone of Live Oak Farms. The Giampaoli's operate multi-generational family farm that is approaching 100 years in the industry and has remained true to the land, devoted to the people, and supportive of the community. Live Oak Farms Supplies The Meritage with Lettuce, Edible Flowers, Persimmon, Tomatoes, Apples, Strawberries, Long Beans, Radishes, and Beets.

Garden at Meadowood
In harmony with the seasons, the Garden at Meadowood celebrates the exceptional local bounty of Napa Valley and its environs. The Garden at Meadowood supplies The Meritage with Micro Greens, and Specialty Hyper-Seasonal Produce.

1. The Meritage Garden *2.* Skyhill Farm *3.* Sunny Side Up Ranch

BREAKFAST



Plated Breakfast

Breakfast accompanied by seasonal fruits & berries, breakfast pastries, sweet butter & preserves, fresh squeezed individual orange, grapefruit, cranberry & apple juices, whole and skim milk, almond milk, Peerless Coffee & Numi Organic Teas.

Minimum of 20 guests. 15 additional per person for groups of 19 guests or less.

THE CLASSIC DF GF *58*

fluffy farmhouse scrambled eggs,
applewood smoked bacon,
herb roasted fingerling potatoes,
blistered local grapevine tomatoes

WINE COUNTRY HASH GF *58*

hash – *farmhouse eggs, baby kale, chorizo, broccoli, peppers, fresh herbs, foraged mushroom, sun gold cherry tomatoes* VE
apple chicken sausage,
yukon creamers - *olive oil, garlic, parsley* VE
field salad – *field lettuces, radish, frisee, cherry tomatoes, english cucumber, roasted carrots, humboldt fog cheese, sherry vinaigrette* VG CHEESE OPTIONAL

FRENCH TOAST *59*

butter brioche french toast – *maple syrup, powdered sugar, mascarpone créme fraiche, blueberry compote* VE
applewood smoked bacon

BENEDICT YOUR WAY

canadian bacon *59* smoked salmon *63*
jumbo lump crab cake *72*
with model bakery english muffin, poached farmhouse egg, classic hollandaise
smashed potatoes,
seasonal grilled vegetables

AVOCADO TOAST *52*

california avocados sourdough toast – *feta, farmhouse poached egg, cherry tomatoes, crispy capers, microgreens*
smashed potatoes

add smoked salmon +4

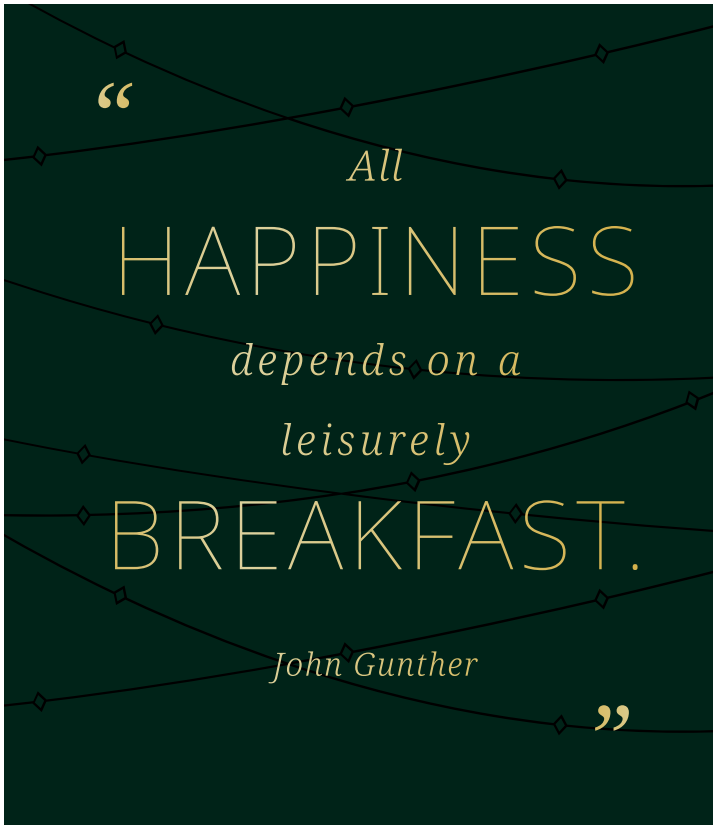
All banquet services are subject to a 27% service charge, of which 47% is allocated to service personnel and 53% is retained by the hotel. All items are priced per person unless noted and subject to 8.75% sales tax. All items are subject to seasonal availability and are served for up to 90 minutes.

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

Boxed Breakfast

Boxed breakfast accompanied by Peerless Coffee & Numi Organic Teas with to-go cups and individual creamers.

Minimum of 20 guests.
15 additional per person for groups of 19 guests or less.
Gluten free pastries are available upon request at an additional cost.



BOXED CONTINENTAL *50*

seasonal fruits & berries VG

parfait – *greek yogurt, fresh berries, nut house granola* VE

freshly baked butter croissant VE

individual orange juice VG

BOXED CLASSIC *52*

seasonal fruits & berries VG

english muffin sandwich – *farmhouse fried egg, sausage patty, american cheese*

individual orange juice VG

BOXED BURRITO *54*

seasonal fruits & berries VG

burrito – *fluffy farmhouse scrambled eggs, chorizo, black beans, pico de gallo, pepper jack cheese, fresh salsa*

individual orange juice VG



Breakfast sandwiches may be served in box or kept in chafing dish.

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Buffet Breakfast

Breakfast accompanied by fresh squeezed orange, grapefruit, cranberry & apple juices, whole and skim milk, almond milk, Peerless Coffee & Numi Organic Teas.

Minimum of 20 guests. 15 additional per person for groups of 19 guests or less.

Gluten free pastries are available upon request at an additional cost.

THE NAPA CONTINENTAL *50*

- seasonal fruits & berries VG
- assorted rustic breads & butter VE
- individual organic yogurts VE
- nuthouse! granola VG
- assorted french pastries VE

THE CARNEROS CONTINENTAL *52*

- seasonal fruits & berries VG
- individual organic yogurts VE
- nuthouse! granola VG
- assorted mini bagels VE
  whipped plain, whipped scallion, whipped strawberry cream cheese
- assorted jams and butter VE
- assorted french pastries VE
- coffee cake VE

AMERICAN CLASSIC *62*

- seasonal fruits & berries VG
- individual organic yogurts VE
- nuthouse! granola VG
- fluffy farmhouse scrambled eggs GF VE
- applewood smoked bacon GF
- pork sausage links GF
- golden hash browns GF VG
  substitute sweet potato hash +2
- assorted french pastries VE

WINE COUNTRY BREAKFAST *65*

- seasonal fruits & berries VG
- parfaits – *greek yogurt, granola, berries* VE
- assorted french pastries VE
- frittata – *farmhouse eggs, baby kale, local zucchini, fresh basil, wild mushrooms, cherry tomatoes, white cheddar*
- butter brioche french toast – *maple syrup, powdered sugar, mascarpone créme fraiche, blueberry compote* VE
- applewood smoked bacon GF
- pork sausage GF
- tuscan potatoes – *yukon gold potatoes, roasted onion, red and green bell peppers* GF VG

SPA BREAKFAST *64*

- fresh fruits & berry display VG
- individual organic yogurts VE
- nuthouse! granola VG
- chef's breakfast muffins VG
  blueberry, banana nut, cranberry orange, bran
- scrambled egg whites GF VE
  mushrooms, spinach, petaluma white cheddar
- chicken apple sausage GF
- herb roasted peewee potatoes
  sea salt, rosemary
- mccann's steel cut oatmeal VG
  brown sugar, golden raisins & cinnamon

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Buffet Brunch

Brunch accompanied by fresh squeezed orange, grapefruit, cranberry & apple juices, whole and skim milk, almond milk, Peerless Coffee & Numi Organic Teas.

Minimum of 20 guests. 15 additional per person for groups of 19 guests or less.

Gluten free pastries are available upon request at an additional cost.

RUTHERFORD BRUNCH *110*

artisan bread display VE

assorted jams & butter VE

seasonal fruits & berries VG

cheese & charcuterie GF
local artisan cheeses, dried fruits with locally made charcuterie & pickled vegetables

smoked salmon board DF GF
diced tomato, capers, english cucumber, chopped hard boiled eggs, shaved red onion, mini bagels

organic green salad VG
local cherry tomatoes, english cucumber, pickled red onion, croutons, white balsamic vinaigrette

farro salad DF VG
roasted seasonal vegetables, pickled grapes, walnuts, tarragon dressing

farmhouse egg mini quiches
lorraine, ham & cheddar, spinach & mushroom

napa benedict
english muffin, poached farmhouse egg, canadian style bacon, classic hollandaise

roasted beef tenderloin DF
au jus

rosemary & roasted garlic smashed potatoes GF VG

grilled seasonal vegetables GF VG

blueberry croissant bread pudding VE

WINE COUNTRY BRUNCH *130*

artisan bread display

assorted jams & butter VE

seasonal fruits & berries VG

cheese & charcuterie GF
local artisan cheeses, dried fruits with locally made charcuterie & pickled vegetables

smoked salmon board DF GF
diced tomato, capers, english cucumber, chopped hard boiled eggs, shaved red onion, mini bagels

wedge salad GF
iceberg, chopped hard boiled eggs, point reyes blue cheese crumbles, local cherry tomatoes, diced smoked bacon, dill dressing

frittata VE
farmhouse eggs, baby kale, local zucchini, fresh basil, wild mushrooms, cherry tomatoes, white cheddar

butter brioche french toast – *maple syrup, powdered sugar, mascarpone créme fraiche, blueberry compote* VE

slow roasted prime rib GF
au jus, creamy horseradish

mary's chicken breast DF GF
roasted broccolini, chicken jus

applewood smoked bacon GF

grilled seasonal vegetables VG

tuscan potatoes VG
yukon gold potatoes, roasted onion, red and green bell peppers

blueberry croissant bread pudding VG

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Breakfast Enhancements

To be ordered in conjunction with breakfast buffets. For minimum of 12 people .

OMELET STATION *23*

chef required at 250 per 75 guests per station, minimum 25 guests, available for outdoor locations only

farmhouse whole eggs, egg whites, cured ham, diced smoked bacon, white cheddar, pepper jack cheese, wild mushrooms, spinach, red onions, jalapenos, local tomatoes, bell peppers, minced garlic, fresh salsa

BREAKFAST BURRITO GF *18*

large fresh flour tortilla, farmhouse scrambled eggs, chorizo, pepper jack cheese, black beans, pico de gallo, roasted salsa

ASSORTED MINI BAGELS VE *12*

whipped plain, whipped scallion, whipped strawberry cream cheeses, assorted jams & butter

BUTTERMILK PANCAKES VE *15*

maple syrup, powdered sugar, berries

BELGIAN WAFFLES VE *16*

maple syrup, berries, butter

CRO WAFFLES VE *16*

maple syrup, berries, butter

BUTTER BRIOCHE FRENCH TOAST VE *15*

maple syrup, powdered sugar, berries, toasted pecans

BUTTERY CROISSANT SANDWICH *18*

farmhouse organic egg, country ham, white cheddar, sliced tomato

SMOKED SALMON BOARD *21*

diced local tomatoes, capers, english cucumber, chopped hard boiled eggs, shaved red onion, whipped plain, whipped chive cream cheese, mini bagels

MCCANN'S STEEL CUT OATMEAL VE *15*

brown sugar, golden raisins & cinnamon

SIDES

applewood smoked bacon GF	*10*
turkey bacon GF	*10*
chicken apple sausage GF	*11*
pork sausage links GF	*11*
fluffy farmhouse fresh scrambled eggs VE DF GF	*10*
individual organic yogurts VE	*10*
dozen hard boiled eggs VE DF GF	*38*
vegan egg substitute VG	*14*
vegan breakfast meat VG	*14*
fresh fruit platter	*18*
assorted chef's pastries	*60 dozen*

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BREAKS

EATING NATURALLY *27*

seasonal fruits & berries VG

real smoothies, choice of one VG

berry banana - *strawberry, banana, lucuma, lemon, beet, coconut milk, sacha in chi protein*

tropical greens - *pineapple, mango, coconut milk, carrot, lemon, wheatgrass, sacha in chi protein*

both smoothies +6

NAPA VALLEY CRUDITÉ GF VG *31*

english cucumbers, heirloom baby carrots, celery, breakfast radish, broccolini, baby sweet peppers, seasonal meritage garden vegetables, roasted garlic hummus, tzatziki, babaganoush, naan bread

SOUTHWEST VE GF *26*

homemade tortilla chips, fire roasted salsa, salsa verde, pinto bean dip, guacamole, chipotle sour cream

RED BULL BAR GF VG *21*

red bull and red bull sugarfree

fresh seasonal fruit garnishes

citrus wheels, pineapple, berries, mint

zero-proof curated energy mocktails

selection of two in-house creations

Bartender required at $250 per 75 guests
Self-serve station available without zero-proof energy mocktails



THE ICE CREAM PARLOR VE *34*

Scooping attendant required at 250

vanilla ice cream, chocolate ice cream, toasted peanuts, whipped cream, cherries, salted caramel, chocolate fudge, m&ms, toasted almonds, sprinkles, coconut

SNACK ATTACK *32*

two kinds of freshly popped popcorn
salted, or cinnamon, sugar & butter

mini corndogs
honey mustard dipping sauce, ketchup

kettle chips
salt & vinegar, bbq, cracked black pepper

assorted cookies

TRAILMIX BAR VE *22*

toasted nuts, m&ms, chocolate chips, dried cranberries, currants, golden raisins, yogurt covered pretzels, banana chips

EATING LOCALLY VE *39*

local cheeses
drunken goat, point reyes blue, martin triple cream brie, vella dry jack, fiscalini cheddar

dried & fresh fruit, nuts, honeycomb, fig chutney

artisan bread display

THE CHARCUTERIE BOARD DF *39*

locally made charcuterie
sliced prosciutto, cabernet salami, mortadella

pickled peppers, vegetables, roasted garlic, whole grain mustard

artisan bread display

SWEET TREATS VE *29*

assorted freshly baked cookies, lemon bars, fudge brownies, pecan blondies, fresh berries

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À La Carte Break Selections

house made granola bars VE - *nuthouse! granola, dried currants*	*54 dozen**
lemon bars VE	*48 dozen**
french macarons VE GF - *assorted flavors*	*54 dozen**
freshly baked cookies VE - *assorted flavors*	*52 dozen**
local fruit platter VG GF *includes whole and clustered fruit, serves 12*	*48 platter*
seasonal sliced fresh fruit platter	*15 person*
fudge brownies & pecan blondies VE	*54 dozen**

**Minimum order is one dozen.*

On Consumption

We are happy to do special orders upon request and with quantity guarantee

candy bars GF - *assorted*	*5 each*
kettle chips VG GF - *assorted*	*5 each*
popcorn VG GF	*6 each*
beef jerky DF GF	*11 each*
ice cream bars VE GF	*64 dozen*
toasted nuts VG DF GF	*6 each*
granola & energy bars VE	*6 each*
kind bars	*8 each*
rx bars	*8 each*

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Beverage Selections

Minimum of one gallon.

fresh brewed peerless coffee *regular or decaffeinated*	*120 gallon*
numi organic teas - *assortment*	*105 gallon*
freshly squeezed juice - *orange, grapefruit, apple, pineapple, or cranberry*	*105 gallon*
black iced tea	*105 gallon*
freshly squeezed lemonade	*105 gallon*
soft drinks - *assorted*	*7 each*
bottled iced tea - *assorted*	*7 each*
red bull - *regular or sugar free*	*9 each*
acqua panna 250ml	*7 each*
san pellegrino 250ml	*7 each*
organic coconut water	*10 each*
blue bottle cold brew	*11 each*
bottled kombucha - *assorted*	*11 each*
hot chocolate or spiced apple cider	*90 gallon*
gatorade	*7 each*
bottled juices *assortment of orange, apple, or cranberry*	*7 each*
seasonal agua fresca VG *watermelon & silverado strawberry (spring/summer)* *blackberry mint & lemon (summer/fall)* *green apple & cider (fall/winter)* *pineapple, ginger & lime (winter/spring)*	*105 gallon*

Beverage Packages

Includes peerless coffee, numi organic teas,
assorted soft drinks, lemon-mint infused water station

Minimum of 10 guests.

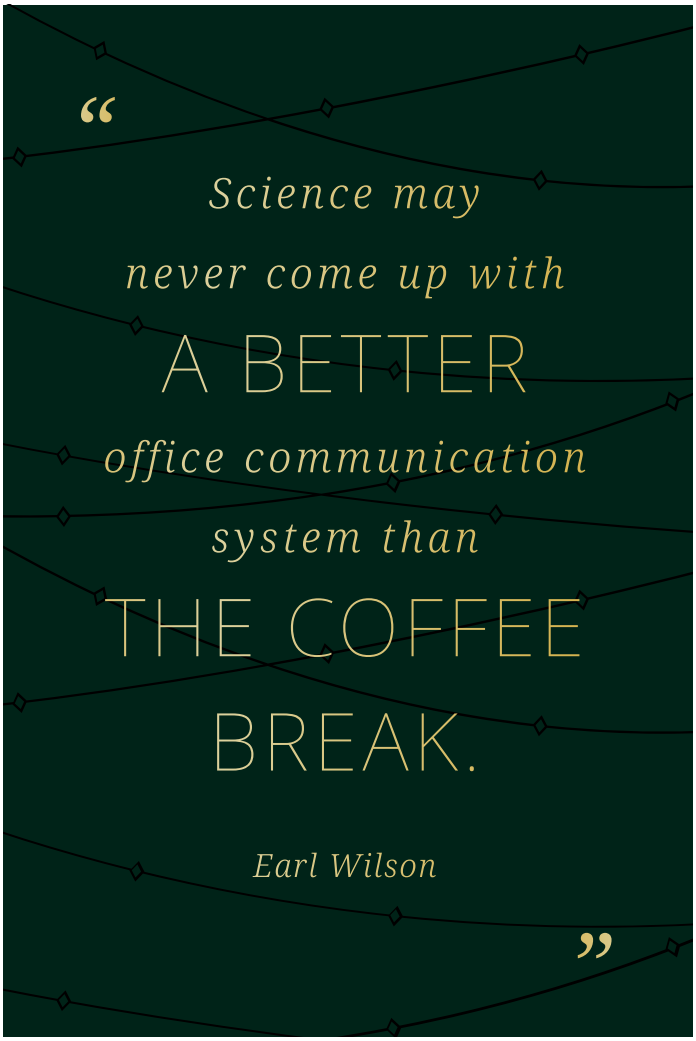
HALF-DAY BEVERAGES — *28 per person*

served for up to four hours

FULL-DAY BEVERAGES — *42 per person*

Served for up to eight hours





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LUNCH

Plated Lunch

3-course plated lunch accompanied by bread & butter, Peerless Coffee & Paradise Tropical Iced Tea.

Minimum of 20 guests. 15 additional per person for groups of 19 guests or less.

Two entrées plus one vegetarian alternative may be offered with the higher priced entrée prevailing for all.

FIRST COURSE select one

lobster bisque GF
cognac, espelette créme fraiche

chicken tortilla soup GF
cheddar cheese, sour cream, crispy tortilla strips

meritage caesar VE
white anchovy, petite romaine, endive, shaved parmesan reggiano, garlic croutons, classic caesar dressing

napa valley wedge GF
point reyes blue cheese, farmhouse egg, smoked bacon, local cherry tomatoes, dill dressing

DESSERT select one

fleur 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

ENTRÉES

mary's airline chicken breast GF 70
wilted spinach & feta cheese stuffed breast, roasted broccolini, celery root purée, chicken jus

cedar plank salmon GF 72
pommes purée, glazed baby carrots, whole grain mustard sauce

pan roasted sea bass filet GF 72
parsnip purée, crispy parsnips, grilled artichoke, tiny turnips, beurre rouge

grilled new york strip GF DF 76
potato pavé, roasted heirloom carrots, blistered cherry tomatoes, red onion jam, demi-glace

five cheese ravioli VE 65
asparagus, crispy capers, shaved parmesan, lemon beurre blanc

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Boxed Lunch

Available for off-site consumption, vendor or volunteer meals only. All boxed lunches are prepared to-go and include whole fruit, kettle chips, cookie (chocolate chip or oatmeal raisin), and a bottled water. No table set up, china, glassware or flatware is included.

Minimum of 10 guests. 15 additional per person for groups of 9 guests or less.

SIDE SALAD choice of one

local cherry tomatoes VE GF – *garden fresh basil, mozzarella, balsamic vinaigrette*

fusilli pasta salad DF – *diced ham, kalamata olives, diced bell peppers, sundried tomatoes, lemon vinaigrette*

potato salad VE GF – *yukon potatoes, mustard, mayonnaise, herbs, chives*

mix green salad VG – *shredded kale, shredded carrot, pickled red onion, white balsamic vinaigrette*

SANDWICHES

59 choose one 62 choose two 66 choose three

by request, we are happy to accommodate sandwiches as wraps or with gluten free bread/wraps

herbed chicken club – *butter brioche bun, romaine, swiss cheese, sliced tomato, crispy bacon, dijonnaise*

roasted turkey – *rustic ciabatta, pepperjack cheese, baby kale, sliced red onion, dill aioli*

muffaletta – *focaccia, mozzarella, arugula, salami, sliced prosciutto, pickled pepper, pesto aioli*

veggie sandwich VG – *baguette, herb marinated grilled vegetables; portobello, zucchini, bell pepper, eggplant, onion, garlic aioli*



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Buffet Lunch

Buffet selections are available on the specific days of the week.
We are happy to accommodate custom menus at their custom pricing
+ $10 per person when requested.

Lunch accompanied by Peerless Coffee & Paradise Tropical Iced Tea.

Minimum of 20 guests. 15 additional per person for groups of 19 guests or less.



monday

ITALIAN RUSTICA *83*

market greens panzanella VG – *toasted focaccia croutons, heirloom tomatoes, shaved red onion, cucumber, pesto garlic dressing*

cherry tomato & mozzarella salad VG – *aged balsamic, basil*

pesto grilled chicken breast – *capers, tomatoes, kalamata olives, thyme jus*

grilled flat iron with rosemary & balsamic – *gorgonzola, truffle mushrooms*

cheese ravioli – *herb roasted cipollini, porcini mushroom sauce*

caponata – *eggplant, local tomatoes, olive, fresh basil*

grilled garlic focaccia

tiramisu, biscotti

tuesday

DOWN ON THE BORDER *85*



red chili pork posole DF GF – *shaved radish, cilantro, lime wedges, cabbage*

jicama salad VE – *cilantro, spinach, avocado, queso fresco, tortilla chips, mezcal dressing*

romaine salad VG GF – *black beans, red onion, cilantro, roasted peppers, orange dressing*

beef fajita DF GF – *roasted onion and poblano*

braised chicken tinga DF GF – *tomatillo sauce, roasted onion, poblanos and bell peppers*

chili roasted vegetables VG

corn tortillas VG

sour cream, chipotle, shaved radish, shredded cabbage, pickled red onion VE

roasted salsa roja, salsa verde VG GF

pinto beans and mexican rice VG GF DF

cinnamon dusted churros VE – *whipped cream, chocolate sauce & caramel sauce*

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wednesday

COOL WRAPS — *78*

choice of 3 wraps

hearts of romaine [VG] - *english cucumbers, tomatoes, olives, sliced mushrooms, sherry vinaigrette*

quinoa tabbouleh [VG] - *cucumbers, dried fruit, spinach, pine nuts, basil, mint, meyer lemon vinaigrette*

chicken caesar wrap – *endive, shaved parmesan, romaine hearts, garlic crouton, classic caesar dressing, flour tortilla*

veggie wrap [VG] – *romaine hearts, english cucumbers, tomatoes, sliced mushrooms, bell peppers, sherry vinaigrette, spinach tortilla*

tiger shrimp wrap – *shaved fennel, orange, red onion, fresh herbs, citrus vinaigrette, flour tortilla*

shaved turkey wrap – *local tomatoes, smoked bacon, chopped romaine, dill dressing, flour tortilla*

roast beef wrap – *house made pickles, bibb lettuce, dijonnaise, dill havarti, tomatoes, flour tortilla*

chicken wrap – *shredded cabbage, pepper jack, black beans, corn, tomatoes, red onion, chipotle aioli, flour tortilla*

carrot cake [VE] – *cream cheese frosting*

blueberry bread pudding [VG]



thursday

FARMERS MARKET SOUP & SALAD — *82*

brentwood corn chowder

build your own salad [VG]

- lettuce - *romaine hearts, baby spinach, bibb lettuce, arugula*
- accompaniments - *shredded carrots, heirloom cherry tomatoes, diced cucumbers, shaved red onions, sweet corn, shaved radishes, sliced mushrooms, roasted zucchini, toasted almonds, kalamata olives, farmhouse hard-boiled eggs, chickpeas, focaccia croutons*
- cheese - *feta, point reyes blue, cheddar, chevre, havarti*
- dressings - *dill dressing, red wine vinaigrette, citrus vinaigrette, balsamic vinaigrette*

thyme and rosemary marinated grilled flat iron

grilled chicken breast

dill marinated baked atlantic salmon

bread rolls [VE]

fallen angel chocolate torte [VE], lemon tarts [VE]

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friday

NAPA ORGANIC — *81*

roasted heirloom carrot salad VE GF – *arugula, friseè, toasted pepitas, laura chenel goat cheese, orange honey dressing*

baby spinach VE GF – *broccoli florets, blueberries, feta cheese, dried cranberries, toasted sunflower seeds, poppy seed ranch*

poached shrimp DF GF – *lacinato kale, avocado, grapefruit segments, meyer lemon vinaigrette*

pan seared local catch GF – *lemon beurre blanc, roasted cauliflower, golden raisins, capers*

mary's organic chicken DF GF – *blistered shishito peppers, cherry tomatoes, roasted cipollinis, calabrian chili, balsamic chicken jus*

roasted seasonal vegetables VG GF – *herbs de provence, local extra virgin olive oil*

artisan rolls

raspberry almond tarts VE, opera coffee cake VE

saturday

EAST ASIAN LUNCH — *83*

miso soup VG GF

asian salad VG – *chef's lettuces, orange segments, carrot ribbons, napa cabbage, edamame, snap peas, crispy rice noodle, miso ginger dressing*

lemongrass chicken DF GF - *scallions, ginger, beech mushroom*

beef short rib adobo DF GF - *palm sugar marinade, braised onion*

fried tofu VG - *general tsao style, eggplant, broccolini*

steamed local catch - *shiitake, scallion, cilantro, hot sesame oil*

steamed white rice VG GF

stir-fried vegetable medley VG GF

green tea cake, mochi cakes, almond cookies VG

sunday

THE DELI — *72*

butterball potato salad VG GF – *diced celery, whole grain mustard vinaigrette*

mixed green salad VG GF – *cherry tomatoes, cucumber, sliced mushroom, balsamic vinaigrette, dill dressing*

build your own sandwich

- deli meat – *roast beef, black forest ham, genovese salami, turkey breast, tuna salad*
- cheeses – *provolone, sharp cheddar, pepper jack, swiss*
- condiments – *sliced tomatoes, sliced red onion, bibb lettuce, mustard, mayonnaise, pickle, sundried tomato aioli*
- rustic breads – *sourdough, white, wheat* VG

mini cupcakes, freshly baked cookies VG

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RECEPTIONS



Reception Hors d'Oeuvres

All hors d'oeuvres are priced per the dozen, minimum of 3 dozen required.

COLD

caviar — *200*
potato pavé, herbs

smoked salmon rillette — *122*
pickled cucumber, whipped dill crème fraiche, micro herbs

mushroom tart VE — *96*
puff pastry, shaved parm

tuna ceviche — *110*
mini taco, avocado crema, cilantro

caprese skewer VE — *85*
local cherry tomato, mozzarella, fresh basil

cranberry & brie VE — *85*
onion confiture, focaccia crostini

tomato bruschetta VG — *85*
balsamic reduction, micro basil

garden zucchini bites VE — *98*
laura chennel goat cheese, zucchini, pickled peppers, cherry tomato

prawn ceviche — *120*
cucumber, citrus, tostada

herbed fromage gougere — *90*

HOT

new zealand lamb lollipops GF DF — *115*
oyster sauce, micro herbs

beef skewers GF DF — *115*
demi sauce, scallions

crispy cheese arancini VE — *85*
truffle aioli

mini crab cake DF — *122*
old bay aioli, chives

bacon wrapped shrimp GF DF — *122*
blue cheese crema, calabrian chili oil

chicken satay GF DF — *85*
thai peanut sauce, micro cilantro

braised short rib GF — *110*
crostini, creamy horseradish, pickled red onion

vegetarian spring roll VG DF — *86*
sweet n sour sauce

sriracha honey chicken meatball slider DF — *110*
pickled veg slaw, mini bun

crispy pork bao bun DF — *115*
pickled slaw, cilantro

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Reception Stations & Displays

Minimum of 3 stations when not accompanied with plated or buffet dinner service.

All stations are served for up to 90 minutes.

Minimum of 30 guests. 15 additional per person for groups of 29 guests or less.

ARTISANAL CHEESES VE — *42*

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 — *44*

locally made charcuterie – sliced prosciutto, cabernet salami, mortadella,
pickled peppers & vegetables, roasted garlic, whole grain mustard,
artisan bread display

NAPA VALLEY CRUDITÉ VG — *39*

english cucumber, baby carrots, celery, breakfast radish, broccolini,
shishito peppers, cauliflower, roasted garlic hummus, tzatziki, grilled garlic naan

SOUTHWEST VE GF — *31*

house-made corn tortilla chips, pico de gallo, salsa Verde, roasted poblano/crema skillet, guacamole

GRAZING TABLE — *80*

celebration of locally produced napa and sonoma cheeses and charcuterie
aritisanal cheeses – *point reyes bleu and toma, vella dry jack, drunken goat, fiscilani cheddar*
locally made charcuterie – *soppresata, genovese, fra'mani mortadella, calabrese, rosemary ham*
served with – *house made preserves, jams, spicy mustard, pickled peppers, baby garden vegetables, locally cured olive medley, marcona almonds, fresh seasonal fruit, artisan breads, crackers* VG

SALAD BAR VE GF — *38*

mixed green salad, shaved seasonal vegetable, candied walnuts, goat cheese
crumble roasted garlic, balsamic, kale, roasted squashes, pepitas, orange segments,
feta cheese, golden raisin, quinoa, shredded cheddar, poppy seed ranch dressing,
balsamic dressing, dill dressing, burnt citrus dressing

BURRATA BAR — *38*

heirloom tomatoes, basil pesto, toasted pine nuts, extra virgin olive oil, balsamic glaze, arugula,
fleur de sel, fresh ground peppercorn, prosciutto, model bakery focaccia

MEDITERRANEAN MEZZES VE — *35*

marinated olives, feta cheese, peppadew peppers, tzatziki, baba ghanoush,
roasted garlic hummus, flatbread

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The Carving Board

Chef required at 250 per 75 guests. Minimum of 3 stations when not accompanied with plated or buffet dinner service.
All stations are served for up to 90 minutes.

Minimum of 30 guests. 15 additional per person for groups of 29 guests or less.

GRILLED TOMAHAWK GF
65 per person
creamy mashed potatoes,
chimichurri sauce

PRIME RIB
55 per person
chimichurri sauce, horseradish cream,
parker house rolls

CHAR GRILLED SALMON GF
50 per person
charred lemons, lemongrass kaffir lime
beurre blanc, crispy capers

CHILEAN SEA BASS LOIN
50 per person
citrus marinated, champagne butter sauce,
shaved fennel slaw

CHILI ROASTED
WHOLE CAULIFLOWER STEAK VE GF
35 per person
calabrian chili aioli, chimichurri sauce

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ICED SEAFOOD STATION DF GF

served with cocktail cognac sauce, horseradish, citrus wedges & citrus mignonette

chilled jumbo shrimp	*90 dozen*
cracked king crab legs	*130 dozen*
snow crab claws	*98 dozen*

SUSHI STATION DF GF — *59 per person*

assorted rolls: california, tempura shrimp, spicy tuna, salmon, garden roll, wasabi, soy sauce, pickled ginger

POKE STATION DF — *46*

chef required at 250 per 75 guests per station, minimum 25 guests

sashimi grade tuna & salmon, white rice, soba noodles, edamame, crispy shallot, limu, avocado, scallion, white onion, cilantro, pickled ginger, teriyaki, sesame oil, ponzu sriracha, spicy mayo

TAPAS GF — *46 choose two* *51 choose three*

chef required at 250 per 75 guests per station, minimum 25 guests

braised pork belly – *soy glazed, shishito mashed potato, pickled slaw*

beef short rib – *celery root purée, short rib jus, crispy shallot*

spanish octopus – *iberico, marcona almond, romesco sauce*

lamb lollipops – *new zealand lamb, oyster sauce, parsnip purée, micro arugula*

SMOKED MEATS GF — *55*

chef required at 250

bbq pork ribs, beef brisket, spicy sausage

cole slaw, corn on the cobb

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A LA VINO

38 choose two

served with grilled focaccia

eggplant parmesan VE
pomodoro sauce, fresh mozzarella, basil, parmesan reggiano

penne alla boscaiola
parmesan reggiano, crispy pancetta, wild mushrooms, fried basil

baked ziti VE
pecorino romano, parmesan reggiano, fresh mozzarella, parsley

cheese ravioli VE
truffle shavings, asparagus, shaved pecorino, pinot grigio butter sauce

TIEMPO DE TACO

35 choose two
39 choose three

served with house made white corn tortillas, fire roasted salsa, salsa verde, shredded cabbage, cilantro, lime wedges

chicken tinga verde DF GF
cilantro, tomatillo, lime

carnitas DF GF
slow braised pork, ancho chile

shrimp a la diablo DF GF
red chile, shaved red onion

carne asada DF GF
onions , cilantro

elotte con queso VE GF
corn, cotija cheese, cilantro, chipotle crema

PATISSERIE STATION

25 choose three
31 choose four

madeleines VE
fruit tarts VE
éclairs VE
seasonal cheesecake VE
cream puffs VE
black forest cake VE
macarons VE GF
lemon mousse cake VE

DIM SUM DF

45 dozen

served with soy and sweet chili sauces

ha gao shrimp dumpling
chicken siu mai
vegetarian dumpling
shanghai pork dumpling
pork siu mai
bok choy shrimp dumpling

PIZZA STATION

45

chef required at 250, requires pizza oven rental, available only for outdoor events

margherita
quattro fromage & mushroom
diavola

Equipment Rentals:
pizza oven 750 *grill 250*



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DINNER



Plated Dinner

3 or 4-course plated dinner accompanied by bread & butter, water, Peerless Coffee & Numi Organic Teas.

Minimum of 30 guests. 15 additional per person for groups of 29 guests or less.
Two entrées plus one vegetarian alternative may be offered with the higher priced entrée prevailing for all.

STARTERS select one

corn chowder VE GF
espelette créme fraiche, crispy parsnips

lobster bisque
cognac & creme fraiche

little gem wedge salad GF
diced bacon, local cherry tomatoes, farmhouse egg, point reyes blue cheese, dill dressing

beet salad VE GF
roasted beets, herb goat cheese, compressed watermelon, sliced radish, citrus vinaigrette

poached baby pear salad VE GF
endives, candied walnuts, humboldt fog, shaved radish, honey sherry dressing

APPETIZERS

cold

tuna tartare DF GF — *27*
avocado, cucumber, limu, sesame oil, chive, crispy nori

waygu beef carpaccio DF GF — *26*
fried caper, fig glaze, frisee salad

hot

jumbo asparagus DF — *24*
brioche, crispy lardon, farmhouse poached egg, warm bacon vinaigrette

wild mushroom risotto GF VE — *26*
beech, cremini and enoki mushroom, parmesan reggiano, scallion foam

crispy pork belly GF — *25*
shishito pommes purée, local tomato, scallions

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MAIN ENTRÉES

prime new york GF DF — *165*
roasted pee wee potatoes, caramelized cipollini, roasted broccolini, chimichurri sauce

pan seared sea bass GF — *135*
celery root purée, glazed baby carrots, grilled artichoke, kaffir lime beurre blanc

grilled pacific salmon GF — *140*
wild mushroom risotto, roasted broccolini, beurre rouge

beef tenderloin GF — *160*
tricolor carrots, potato dauphinois, forest mushrooms, aged port wine sauce

glazed black cod DF — *140*
forbidden black rice, bok choy, misoyaki sauce

mary's organic chicken breast GF — *135*
wilted spinach & feta stuffed, rice pilaf, grilled maitake mushrooms, vin jaune chicken jus

fork tender braised short rib GF — *145*
parsnip purée, crispy parsnips, asparagus, short rib jus

pork tenderloin GF DF — *152*
caramelized apples, apple-brandy sauce

thai red curry VG — *130*
tofu, eggplant, sweet peppers, mushrooms, green beans, carrots, fresh thai basil, crispy rice cake

stuffed portobello mushroom GF VG — *125*
julienned vegetables, butternut squash purée, pressed potato

DUETS one selection for the entire dinner

mary's chicken breast & jumbo garlic shrimp GF — *165*
parsnip purée, asparagus, vin jaune chicken jus

pan seared salmon & fork tender short rib GF — *175*
kaffir lime beurre blanc, short rib jus, pommes purée, asparagus, carrot

beef filet & lobster tail GF — *190*
fondant potato, nantes carrots, bordelaise sauce, citrus bearnaise

DESSERT select one

carrot cake VE - *cream cheese frosting, candied walnuts*

seasonal cheesecake VE - *berry compote*

cappuccino chocolate torte VE - *mocha crème anglaise*

flourless chocolate cake VE - *crème anglaise*

coffee opera VE - *salted caramel sauce*

artisan cheese plate VE - *selection of local & imported cheeses, crackers, fruits* — *+ 8*

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Dinner Buffets

Buffet dinner accompanied by water, Peerless Coffee & Numi Organic Teas.

Minimum of 30 guests. 10 additional per person for groups of 29 guests or less.

MOUNT VEEDER *160*

artisanal bread display with butter VG

roasted butternut soup GF – *cinnamon créme fraiche, crispy parsnips*

local charcuterie GF – *prosciutto, salami, pickled peppers, vegetables, crudités, marinated artichokes, hummus*

vineyard salad VE – *baby kale, frisee, pickled shallot, cranberries, toasted pepitas, sliced asian pear, shaved parmesan reggiano, balsamic vinaigrette*

seared salmon GF – *roasted broccolini, whole grain mustard beurre blanc*

ballerina pasta VE – *fried capers, parmesan reggiano, lemon cream sauce*

mary's chicken breast GF DF – *haricot vert, vin jaune chicken jus*

roasted root vegetables VG GF – *celery root, parsnips, carrot, onion, jicama, garlic*

desserts VE – *assorted mini cheesecakes, vanilla cream puffs, brownie bites*

NAPA VALLEY STATION *185*

artisanal bread display with butter VG

grilled vegetables VG GF – *portobello, zucchini, yellow squash, artichoke hearts, mixed olives, fig glaze*

potato leek soup VE – *crispy leeks, calibrian chile créme fraiche*

local farmer's lettuce VG – *local cherry tomatoes, shaved red onion, english cucumber, heirloom carrot ribbons, garlic croutons, dill dressing*

local charcuterie GF DF – *prosciutto, salami, pickled peppers, vegetables, crudités, marinated artichokes, hummus*

baby kale salad VE – *pickled shallots, grapes, toasted walnuts, chevre cheese, white balsamic vinaigrette*

eating locally VE – *humboldt fog, point reyes toma, marin brie, vella dry jack, porter cheddar, dried fruits, nuts, fresh berries, honeycomb, fig jam*

prime tenderloin of beef DF GF – *demi-glace*

char grilled side of salmon GF – *whole grain mustard beurre blanc, frisee & shaved fennel*

buttery pomme purée VE

heirloom carrots VG – *citrus glazed, marcona almonds*

assorted mini chocolate desserts VE – *assorted mini french pastries, macarons*

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BASTILLE BUFFET *195*

fresh baguettes VG

blood orange salad VG GF – *frisee, radicchio, caper vinaigrette*

chilled asparagus GF DF – *lump crab meat, raspberry vinaigrette*

ahi tuna nicoise GF – *local heirloom tomatoes, haricot vert, baby gem, yukon gold potatoes, farmhouse egg wedge, bell pepper, white anchovies, dijon dressing*

french onion soup VE – *herbs, gruyere cheese crouton*

beef tenderloin GF DF – *sauteed forest mushrooms, port wine sauce*

chicken coq au vin GF – *mushroom, smoked pork belly, pearl onion, red wine reduction*

pan roasted seabass GF – *charred fennel, pernod butter sauce*

roasted pork tenderloin DF GF – *fuji apples, granny smith apples, calvados sauce*

creamy butter pomme purée VE

roasted root vegetables bayaldi VG GF – *thyme, garlic*

french cheese display VE GF – *fig jam*

display of assorted mini french pastries, macarons VE

HAWAIIAN LUAU *190*

hawaiian rolls, poi rolls, butter VE

fresh sliced fruit VG – *watermelon, pineapple, papaya*

farm baby greens VE GF – *local cherry tomatoes, cucumber, carrot, shaved red onion, lilikoi dressing, papaya seed dressing*

poke DF GF – *ahi tuna, limu, white onion, green onion, soy sauce, sesame oil*

green papaya salad VG – *carrot, bell pepper, cucumber, mint, cilantro, peanuts, garlic lime chili sauce*

pancit DF GF – *rice noodle, onion, garlic, cabbage, carrot, red bell pepper, soy sauce*

kauai poi VG – *taro root*

lomi lomi salmon DF GF – *tomato, onion, sesame oil*

hawaiian style butterfish DF – *misoyaki (miso, mirin sake sugar soy)*

kalua pork DF GF – *cabbage*

kalbi short rib DF GF – *green onion, sesame seed*

huli huli chicken DF GF – *sesame seed, scallions*

molokai sweet potato VG – *coconut glaze, parsley, toasted coconut flake*

jasmine rice VG GF – *lemongrass, ginger*

desserts VE – *pineapple upside down cake, haupia, coconut créme pie*

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Dinner

Dinner accompanied by water, Peerless Coffee & Numi Organic Teas.

Minimum of 30 guests. 10 additional per person for groups of 29 guests or less.

FAMILY STYLE *188*

artisanal bread display with butter VG

first

heirloom tomatoes VE GF – *silky burrata, basil, fresh olive, dried olive, aged balsamic, olive oil*

baby gem salad VG GF – *carrot ribbons, pickled shallots, candied walnuts, cucumber, local cherry tomatoes, dill dressing*

roasted root vegetables VG GF – *heirloom carrots, celery root, beets, onion jicama, pistachio pesto, fig glaze*

main

fork tender short rib GF – *pomme purée, roasted broccolini, crispy sage, truffle short rib jus*

seared pacific salmon GF – *celery root purée, wilted spinach, crispy parsnips, whole grain beurre blanc*

peas & lardons – *king peas, nueski's bacon lardon, cream sauce*

dessert

assorted mini french pastries – *opera, cream puffs, chocolate ganache*

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Late Night

FRIED CHICKEN SLIDER *105 dozen*
buffalo aioli, celery & carrot slaw

CHEESEBURGER SLIDER *105 dozen*
thousand island sauce, cheddar, house made pickles

SHORT RIB SLIDER *105 dozen*
caramelized onion jam, wild arugula

PULLED PORK SLIDER *105 dozen*
jack daniels bbq sauce

GRILLED CHEESE BAR VE *90 dozen*
swiss, american, cheddar

FRENCH FRIES *55 dozen*
sea salt, ketchup

TRUFFLE FRIES *65 dozen*
truffle shavings

TATER TOTS *55 dozen*
sea salt, ketchup

CHURROS *24 dozen*

ASSORTED CAKE POPS *48 dozen*

CUPCAKES *52 dozen*



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BEER, WINE AND BAR



Hosted Hourly Bar

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

GOLD PACKAGE

38 first hour
17 each additional hour

PLATINUM PACKAGE

44 first hour
18 each additional hour

BEER & HOUSE WINE PACKAGE

35 first hour
16 each additional hour

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Hosted Bar On Consumption

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

GOLD PACKAGE *based on a 1.5oz/single pour drink* *20*
tito's handmade vodka, mt gay silver rum, bombay london dry gin,
teremana blanco, larceny bourbon, dewar's white label scotch

PLATINUM PACKAGE *based on a 1.5oz/single pour drink* *22*
grey goose vodka, bacardi superior rum, bombay sapphire gin, espolon blanco,
elijah craig bourbon, johnnie walker black scotch

HOUSE BEER *11*
sierra nevada hazy little thing IPA, deschutes obsidian stout, high noon hard seltzer,
choice of modelo or pacifico, peroni, peroni 0.0, sam adams, coors light

HOUSE WINE *glass* *19*
gambino prosecco, eos chardonnay & cabernet sauvignon, trinitas cuvée blanc,
chardonnay, pinot noir & meritage red, fre merlot, luminara chardonnay

NON-ALCOHOLIC BEVERAGES *8*
soft drinks, juices, acqua panna, san pellegrino 250ml

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.

GOLD PACKAGE *based on a 1.5oz/single pour drink* *20*
tito's handmade vodka, mt gay silver rum, bombay london dry gin,
teremana blanco, larceny bourbon, dewar's white label scotch

PLATINUM PACKAGE *based on a 1.5oz/single pour drink* *22*
grey goose vodka, bacardi superior rum, bombay sapphire gin, espolon blanco,
elijah craig bourbon, johnnie walker black scotch

HOUSE BEER *11*
sierra nevada hazy little thing IPA, deschutes obsidian stout, high noon hard seltzer,
choice of modelo or pacifico, peroni, peroni 0.0, sam adams, coors light

HOUSE WINE *glass* *19*
gambino prosecco, eos chardonnay & cabernet sauvignon, trinitas cuvée blanc,
chardonnay, pinot noir & meritage red, fre merlot, luminara chardonnay

NON-ALCOHOLIC BEVERAGES *8*
soft drinks, juices, acqua panna, san pellegrino 250ml

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Wine Selections

SPARKLING WINE

prosecco, gambino brut, IT	55
classic blend, banshee brut ten of cups brut, CA	63
brut prestige, mumm, napa valley, CA	71

CHAMPAGNE

classic blend, g.h. mumm brut, champagne, FR	95
classic blend, veuve clicquot yellow label brut, champagne, FR	150

CHAMPAGNE ROSE / SPARKLING ROSE

cremant of pinot noir, lucien albrecht brut rosé, alsace, FR	67
classic blend, perrier-jouët blason rosé, épernay, champagne, FR	200

SAUVIGNON BLANC

eos, CA	50
frenzy, marlborough, NZ	53
ferrari-carano fumé blanc, sonoma county, CA	56
ladoucette, les deux tours, loire valley, FR	61
trinitas cellars, napa valley, CA	75

PINOT GRIGIO

ferrari-carano, CA	55

CHARDONNAY

eos, CA	50
martin ray, sonoma coast, CA	53
kenwood six ridges, sonoma county, CA	57
chalk hill estate, russian river valley, CA	59
routestock, sonoma coast, CA	62
trinitas cellars, napa valley, CA	75
albert bichot, chablis, burgundy, FR	95

INTERESTING WHITES

blend, trinitas cuvée blanc, lodi, central valley, CA	63
riesling kabinett, dr. hermann ürziger würzgarten, mosel, DE	71

STILL ROSE

blend, trinitas, CA	55
blend, bansee, sonoma county, CA	60
blend, maison sainte marguerite symphonie, provence, FR	63

PINOT NOIR

eos, CA	50
angeline reserve, mendocino county, CA	53
benziger family winery, monterey county, CA	57
trinitas cellars, sonoma coast, CA	63
banshee, sonoma county, CA	68
louis jadot, burgundy, FR	74

INTERESTING REDS

malbec, nieto senetiner, mendoza, AR	55
merlot, ferrari-carano, sonoma county, CA	75
bordeaux blend, château saint-andré corbin, st.-georges-st.-émilion, bordeaux, FR	75

CABERNET SAUVIGNON

eos, CA	50
banshee, sonoma county, CA	53
angeline reserve, sonoma county, CA	57
roth estate, sonoma county, CA	62
sebastiani, sonoma county, CA	67
routestock, napa valley, CA	75
trinitas, napa valley, CA	85
charles krug, napa valley, CA	100
caymus, CA	105
miner emily's, napa valley, CA	110
foley, napa valley, CA	120

All banquet services are subject to a 27% service charge, of which 47% is allocated to service personnel and 53% is retained by the hotel. All items are priced per person unless noted and subject to 8.75% sales tax. 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*



DESSERT WINE

ruby porto, dow's, PT	65
sauternes, chateau laribotte, bordeaux, FR	65
moscato, bartenura, piedmont, IT	65

NA SPARKLING WINE

mionetto sparkling, veneto, IT	65

NA WHITE WINE

moscato, fre, CA	50
sauvignon blanc, seaglass, CA	54
chardonnay, luminara, CA	63

NA RED WINE

merlot, fre, CA	50
cabernet sauvignon, luminara, CA	65

KOSHER SPARKLING WINE

prosecco, bartenura, IT	70
prosecco rosé, bartenura, IT	70

KOSHER WHITE WINE

sauvignon blanc, herzog lineage, CA	70
chardonnay, barkan classic, IL	55

KOSHER STILL ROSE

blend, baron herzog, CA	55

KOSHER RED WINE

pinot noir, herzog lineage, CA	70
zinfandel, baron herzog, CA	60
cabernet sauvignon, recanati galilee, IL	70
cabernet sauvignon, barkan, IL	75

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INFORMATION & POLICIES

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 27% Service Charge & 8.75% California Sales Tax applicable to all food, beverage, labor fees & audio/visual equipment. Service Charge & California Sales Tax are subject to change. Service Charge is taxable.

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 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 will be assessed for each bar set. Our standard is one bar/bartender up to 75 guests.
- If revenues do not meet or exceed $500, exclusive of Service Charge & Sales Tax per bar, the difference for each bar will be assessed for each bar.

COAT CHECK Coat check requires an attendant from beginning through end of your event at $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 All action stations requiring a chef will be charged $250 plus tax & service per chef. An additional $10 per person will be charged for fewer than 20 guests for all Full Breakfast, Lunch, Reception or Dinner functions.

CONFERENCE SERVICES EVENT PLANNER 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.

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.

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

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 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, ice water, 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.

WINE TASTINGS Labor fees of $12 per person 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. Wine steward for 50 people is a $250 fee. Wine sommelier recommendations are available upon request.

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 priior 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.

THE MERITAGE
RESORT AND SPA™