

Monte Verde Inn

All events hosted at Monte Verde Inn
include the following amenities:

Day of Wedding Coordinator & Professional Staff

Bridal Dressing Suite

Groom's Dressing Suite

Wedding Rehearsal

Decor Flowers*

Wedding Cake & Cake Cutting

Complete Set Up & Breakdown

Private Site for a 5 or 6 hour event*

China, Glassware, Flatware , Tables & Chairs

Linens & Napkins Choose from our house linens or luxury*

Bartenders & Beverage Package

Elegant Food Presentation

(*items depend on package)

Monte Verde Inn

Food & Beverage Minimums

Monte Verde Inn does not have facility fees for weddings but we do require that our couples pay no less than the minimum total expenditure based on the day/season of the wedding listed below. This is not an additional fee. This figure represents the minimum amount of dollars spent (*base package + beverage package*) in order to reserve the property for the date in question. If by sheer number of guests the minimum on your desired date cannot be met, then there will be a supplemental fee added to your final bill in the amount necessary to achieve the stated minimum.

November-February

(weddings are normally indoors due to weather. No more than 100 guests permitted)

Fridays :	\$8,000.00
Saturdays:	\$9,000.00
Sundays:	\$7,000.00

March-April & July-August

Fridays :	\$9,500.00
Saturdays:	\$10,500.00
Sundays:	\$8,500.00

May-June & September-October

Fridays :	\$11,500.00
Saturdays:	\$12,500.00
Sundays:	\$10,500.00

Monte Verde Inn

Featured Dinner Menus

(choice of 3 menus)

Vineyard

Buffet (\$105 per guest)

Plated (\$100 per guest)

Chateau

Buffet (\$120 per guest)

Plated (\$115 per guest)

Grand Estate

Buffet (\$142 per guest)

Plated (\$140 per guest)

Hors D'oeuvres

Please select three from our Hors D'oeuvres Menu

Salad

Please select one from your desired Menu Package

Entrée

Please select two from your desired Menu Package

Accompaniments

Please select two from your desired Menu Package

Bread & Butter

Beverage Package

Monte Verde Inn provides water, lemonade, assorted sodas, freshly brewed Starbucks coffee, hot or iced tea, bartender & cocktail servers.

Monte Verde Inn

Vineyard

Buffet (\$105 per guest)

Plated (\$100 per guest)

Hors d'Oeuvres ~ Choice of Three:

Chicken Satay with Spicy Thai Peanut Sauce

Puffed Pastry Wrapped Baked Brie with Apricot Preserves, Fresh Fruit & Assorted Crackers

Pepper, Lemon & Honey Cured Smoked Salmon with A Dill Infused Spread

Crisp Breads with Mediterranean Relishes, Roasted Garlic and Goat Cheese

“Pizzettas” with Spicy Italian Sausage, Mozzarella & Marsala Tomato Sauce

Asian Chicken Salad with Sesame Dressing in Individual Containers

Warm Focaccia Bread with Brie, Fig Compote, Caramelized Onions and Prosciutto

Salads ~ Choice of One:

Mixed Spring Greens with Raspberry Vinaigrette, Crumbled Shafte Blue Cheese and Toasted Pecans

Classic Caesar Salad with Creamy Dressing, House Made Croutons and Shredded Parmesan Cheese

Entrees ~ Choice of Two:

Santa Fe Style Grilled Tri-Tip with Chipotle & Lingonberry BBQ Sauce

Lemon-Rosemary Grilled Chicken Breast with Mushrooms, Shallots & Garlic

Grilled Sesame Salmon Fillet with Tropical Mango Salsa

Accompaniments ~ Choice of Two & Seasonal:

Warm Penne Pasta with A Sun Dried Tomato Cream Sauce

Pesto Pasta Salad with Penne Pasta, Roasted Red Bell Peppers and Pear Tomatoes

Garlic and Herb Roasted Red Creamer Potatoes

Warm Rice Pilaf with Mushrooms and Herbs

(Also Included)

Seasonal Vegetables

Includes: Five hour event, house white linens & Vineyard decor floral.

The Inn reserves the right to make minor menu changes due to availability of ingredients.

Monte Verde Inn

Chateau

Buffet (\$120 per guest)

Plated (\$115 per guest)

Hors d'Oeuvres ~ Choice of Three (Indicates Passed Items*):

Buffalo Mozzarella, Seasonal Vine Ripe Tomatoes, Basil & Grissini Bread Sticks
Ricotta, Roasted Red Pepper & Mushroom Frittata with Tomato & Basil Salsa*
Korean Beef, Oyster Mushroom and Rice Noodle Salad in Individual Containers*
“Pizzettas” with Chevre, Watercress & Shitake Mushrooms*
Smoked Salmon Mousse on Cucumber Rounds with Caper & Dill*
Poached Prawns with Louisiana Cocktail Sauce*
Flank Steak Satay with Spicy Thai Peanut Sauce
Duck & Cabbage Eggroll with Sweet Chili Sauce*
Mini Caribbean Crab & Shrimp Cakes With Mango Salsa*

Salads ~ Choice of One:

Mixed Spring Greens with Raspberry Vinaigrette, Crumbled Shafts Blue Cheese and Toasted Pecans
Baby Spinach with Balsamic Vinaigrette, Sliced Tomatoes, Shaved Red Onion and Crumbled Blue Cheese Classic Caesar Salad with Creamy Dressing, House Made Croutons and Shredded Parmesan Cheese

Entrees ~ Choice of Two:

Slow Roasted & Smoked Prime Rib with Horseradish Sauce
Oven Roasted Chicken Breast Filled with Spinach & Ricotta Cheese
Garlic & Rosemary Studded Roasted Leg Of Lamb with Fresh Herbs, Roasted Garlic & Olive Oil
Pan Roasted Sea Bass Fillet with Cilantro Lime & Chipotle Chili Aioli
Pork Loin, Shrimp & Cornbread Roulade with House Made Cranberry & Jalapeno Relish

Accompaniments ~ Choice of Two:

Warm Farfalle Pasta with Arugala, Pear Tomatoes, Kalamata Olives & Pecorino Romano
Warm White Truffled Wild Mushroom Risotto with Shaved Parmesan & Basil Chiffonade
Wild & Long Grain Rice Pilaf with Dried Cranberries, Almonds & Cilantro
Creamy Gruyere and Leek, Yukon Gold Scalloped Potatoes
Garlic and Herb Roasted Fingerling Potatoes
(Also Included)
Seasonal Vegetables

Includes: Five hour event, colored linens & Chateau decor floral.

The Inn reserves the right to make minor menu changes due to availability of ingredients.

Monte Verde Inn

Grand Estate

Buffet (\$142 per guest)

Plated (\$140 per guest)

Hors d'Oeuvres ~ Choice of Three (Indicates Passed Items*):

Warm Lollypop Spring Lamb Chops with Sautéed Rosemary, Garlic & Olive Oil*

Ahi Tuna Sashimi on Wonton Rounds with Avocado-Wasabi Crème Fresh*

Beef Tenderloin Au-poive on Sourdough Rounds with Remoulade Sauce*

Fresh Shucked Oysters on the Half Shell with Accompaniments

Warm Smoked Prawns with Chipotle BBQ Sauce*

Caramelized Pear and Gorgonzola Mousse on Endive Spears with Walnuts*

Assorted Rare Imported & Domestic Cheeses with Truffle Honey, Fig Compote & Baguettes

Salads ~ Choice of One:

Watercress and Belgium Endive with Pear Tomatoes, Dried Cranberries and Chevre in A Balsamic Vinaigrette

Organic Spring Greens, Roasted Chioga Beets, Shaved Red Onion & Avocado in A Gorgonzola Dressing

Warm Pear Salad with Butterleaf Lettuce, Shaft's Blue Cheese & Toasted Pecans in A Raspberry Vinaigrette

Entrees ~ Choice of Two:

Oven Roasted Whole Filet Mignon with House Steak Sauce

Veal Loin Roulade Filled with Artichoke Hearts, Sun Dried Tomatoes and Parmesan Cheese

Sautéed Jumbo Prawns in A Vodka & Tomato Cream Sauce

Warm Pepper Crusted Seared Ahi Tuna with Passion Fruit & Tomato Salsa

Boursine Cheese Filled Roasted Chicken Breast with White Truffle Oil & Herbed Jus

Rack of Lamb Chops in A Spicy Mint and Balsamic Marinade

Margarita Marinated Alaskan Halibut with Roasted Corn, Jicama & Avocado Succotash

Accompaniments ~ Choice of Two:

Warm Twice Baked Potatoes with Asiago Cheese & Italian Parsley

Fingerling Potato Coin Salad with Dungeness Crab, Roasted Red Peppers & Watercress

Warm Potato Gnocchi with A Porcini Mushroom-Marsala Tomato Sauce, Basil & Reggiano

Warm Heircot-vert with Slivered Almonds, Italian Parsley & Brown Butter

(Also Included)

Seasonal Vegetables

**Includes: Six hour event, colored linens, 2 luxury linens & Grand Estate decor floral,
The Inn reserves the right to make minor menu changes due to availability of ingredients.**

Monte Verde Inn

Kids Menu

(\$75 per child) Plated or Buffet

Children 3-12yrs old

Chicken Strips, Seasonal Fruit & Fries
Pizza Bites , Seasonal Fruit & Fries
Quesadilla Seasonal Fruit & Fries

Vendor Meals

We are happy to host two of your vendors during your wedding.
(DJ, photographer, videographer, photo booth attendant)

Any additional will be: \$60, \$70, \$80
(depending on package)

We do ask that your vendors are served after dinner service to ensure that all of your guests are taken care of.

The Inn reserves the right to make minor menu changes due to availability of ingredients.

Monte Verde Inn

Special & Unique Additions

The Following Can Be Added To Any Wedding Menu Package as an Hors d' Oeuvres.
Except the pie display & candy bar which is presented towards the end of the event.

Pre-Ceremony Passed Champagne

As your guests arrive, our professional staff will provide glasses of sparkling wine or champagne of your choice on elegant silver trays.

\$100.00 set up fee *

plus your actual bottle consumption at listed price plus tax & service fee

Homemade Mini Hand Pies

Presented Approximately Two Hours Before the End of the Event

A Beautiful Display of Assorted Pies, Elegantly Arranged with Personalized Take Home Gift Bags

Choice of Two Flavors

Cherry, Apple, Raspberry, Strawberry & Chocolate Caramel

\$10.00/person (75 person min.) first 100 ppl

\$8.00/person second 100 ppl

International Cheese & Charcuterie Display

A Bountiful Assortment of International & Domestic Gourmet Cheeses and Cured Meats.

Served on A Large Granite Slab Accompanied by Varied Crackers, Spreads & Breads

\$7.00/person (50 person min.) first 100 ppl

\$5.00/person second 100 ppl

Candy Bar

Presented Approximately Two Hours Before the End of the Event

A Bountiful Display of Assorted Candies, Elegantly Arranged with Various Glass

Containers, Scoops

and with Take Home Gift Bags

\$10.00/person (75 person min.) first 100 ppl

\$7.00/person second 100 ppl

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Monte Verde Inn

Hosted Alcoholic Beverage Packages

Limited to approximately four hours of service & five hours for Grand Estate package. The bar is open once hors d'oeuvres hour has begun.

All Wedding Packages Already Include Non-Alcoholic Beverages

Coffee, Tea, Soda, Iced Tea, Lemonade & Sparkling Cider

House Package

Beers: Coors, Coors Light, Corona & Michelob Amber

Wines: BV Century Cellars Merlot, Chardonnay, Berringer White Zinfandel & Monte Verde Inn Sparkling Wine

\$15.00 per person

Top Shelf

(ANY OF THE ABOVE PLUS)

Beers: Heineken, Heineken light, Sierra Nevada Pale Ale, Sierra Nevada Stout, Widmere Hefeweizen & Bass Ale

Wines: Neibaum Coppola Chardonnay, Cabernet & Pinot Noir, Sterling Pinot Grigio & Domain Chandon Blanc de Noir

PLUS: One "Signature" mock Drink

(Appletini, Lemondrop, Cosmopolitan, Mai tai, or Strawberry Margarita)

\$24.00 per person

Sommelier

(ANY OF THE ABOVE PLUS)

Pre Ceremony Passed House Sparkling Wine As Your Guests Arrive

Beers: Chimay "Blue", Guinness "Stout", Stella Artois, New Belgium "Fat Tire" & Alaskan "IPA"

Wines: Acacia "winery lake" Chardonnay & Pinot Noir, Sterling "napa" Cabernet Sauvignon, Provenance "rutherford" Merlot, Rosenblum "richard suaret" Zinfandel, Trimbach Gewürztraminer

& Domain Chandon "etoile rose"

PLUS: One "Signature" mock Drinks

(Appletini, Lemondrop, Cosmopolitan, Mai tai, or Strawberry Margarita)

\$36.00 per person

Monte Verde Inn

Beer & Wine Sold Per Consumption

(cash bar or partially hosted)

Sparkling Wines

Monte Verde Inn "private lable" California, NV	16.00
Domain Chandon, "Blanc de Noir", Carneros, NV	29.00
<i>Domain Chandon, "Etoile Rose", Carneros, NV</i>	<i>39.00</i>
Vive Clicquot, "Yellow lable", Champagne, NV	69.00
Vive Clicquot, "La Grande Dame", Champagne 2004	150.00

Other White

Beringer, White Zinfandel, California, NV	15.00
Sterling, "Vintners collection", Pinot Grigio	23.00
Trimbach, Gewürztraminer, Alsace	27.00
Clos du Bois, Sauvignon Blanc	27.00

Merlot

BV Cellar Selection, California,	16.00
Sterling, "Vintners collection"	25.00
Provenance, Rutherford, 2010	37.00
Newton, "unfiltered" Napa	59.00

Other Red

Ravenswood, Zinfandel, "Sonoma",	23.00
Ferrari Carano "Siena"	29.00
Rosenblum, Zinfandel, "Richard Suaret", 2010	36.00
Rosenblum, Syrah, "Fess Parker", 2010	37.00

Imported Beer

Corona, Mexico	4.00
Heineken, Amsterdam	4.00
Heineken Light, Amsterdam	4.00
Alaskan "ipa"	6.00
Guinness, Ireland	6.00
Stella Artois, Belgium	6.00
Chimay, Belgium "blue"	7.00

Chardonnay

BV Cellar Selection, California,	16.00
Sterling, "Vintners collection"	23.00
Neibaum Coppola "Diamond Sieries"	26.00
Acacia, "Winery lake", 2011	34.00
Sterling, "Reserve", Carneros, 2012	45.00

Pinot Noir

Sterling, "Vintners collection"	21.00
Neibaum Coppola "Diamond Sieries"	29.00
Acacia "Winery Lake", 2011	39.00

Cabernet Sauvignon & Blends

BV Cellar Selection, California,	16.00
Neibaum Coppola "Diamond Sieries"	29.00
Sterling, Napa, 2012	34.00
Provenance, Rutherford, 2012	49.00
Hewitt, Rutherford 2011	100.00

Domestic Beer

Coors	3.00
Coors Light	3.00
Michelobe "Amber"	4.00
Sierra Nevada "Pale Ale"	5.00
Sierra Nevada "Stout"	5.00
Widmere "Hefeweizen"	5.00
New Belgium "fat tire"	5.50
Bass, Ireland	5.00

*** Vintages and pricing are subject to availability ***

*A \$15.00 per bottle corkage fee applies to all 750ml. wine or champagne brought into and served by Monte Verde Inn.
NO BEER OR LIQUOR MAY BE BROUGHT IN*

Monte Verde Inn

Insurance Policy

Monte Verde Inn requires that all of our clients retain a \$1 Million General Liability insurance policy with \$5,000 in medical, naming Monte Verde Inn as an Additional Insured. A certificate of insurance must be on file with Monte Verde Inn 14 days prior before the event. Additionally, please have your insurance agent and/or insurance company add your event “name” & event date in the notes.

Example: Smith-White Wedding, month/date/year
Monte Verde Inn to be named Additionally Insured as follows:
Monte Verde Inn
18841 Foresthill Rd, Foresthill CA 95631

Check with home owner’s insurance, and/or insurance company to see if you can purchase event insurance through them. If that is not an option, Monte Verde Inn recommends:

Cover My Events: covermyevents.com or 916-496-9669

Event Helper: theeventhelper.com or 530-477-6521

Monte Verde Inn

Vendor Insurance Policy

Any vendors that are contracted into your event that are setting up heavy equipment & are working on property at Monte Verde Inn must also have a valid insurance policy & also list Monte Verde Inn as additionally insured. This includes photographer, DJ, photo booth, videographer, etc. **A copy of this policy must be given to your coordinator 14 days prior to the wedding!**

Monte Verde Inn allows for clients to have flexibility when choosing a DJ for their big day. It is important that DJ's are both professional and can perform all duties in accordance to Monte Verde Inn's policies & procedures. This will ensure that all events will run smoothly & efficiently. If you choose a DJ that is NOT from our preferred vendor list, your DJ must follow Monte Verde Inn's requirements in order to perform on-site. Along with your contract signing we have you sign the Monte Verde Inn DJ Requirements Contract. **Monte Verde Inn has the right to refuse a DJ, if the selected DJ does not meet the list of requirements.**