



B R I N D A R E
Napa Valley



Congratulations on your engagement and thank you for your interest in our property for your upcoming celebration - we're delighted to be considered.

Nestled in the heart of wine country, St. Helena's Brindare Napa is premiere Napa Valley special event space, designed to offer couples a true wine country wedding experience.

A vineyard ceremony sets the stage for an unforgettable evening al fresco, followed by an exceptional meal and dancing under the stars - indoors or out.

Each of our five event spaces - the Garden Grove, the Vineyard, the Vignetto, the Courtyard and The Harvest Room - presents a series of options for intimate gatherings or grand affairs.

Our culinary team - lead by acclaimed Chef Nash Cognetti - has designed menus that represent a fusion of authentic Italian fare and Napa Valley cuisine, featuring fresh, local ingredients. Brindare's sommelier has selected a variety of wines to enhance your dining experience.

If you'd like more information or a customized proposal, please let us know.

Amy Ahnfeldt
Wedding & Events Manager
(707) 234-6750
amy@brindarenapa.com

MAY THRU OCTOBER

EVENING WEDDINGS

5:00 pm - 11:00 pm or 6:00 pm - 12:00 am

Saturday and Holiday Weekend Sundays: Site Fee: \$ 11,000 ++ | Food & Beverage Minimum: \$ 20,000 ++

Fridays: Site Fee: \$ 9,000 ++ | Food & Beverage Minimum: \$ 15,000 ++

Sundays (Non-Holiday Weekend): Site Fee: \$ 6,000 ++ | Food & Beverage Minimum: \$ 10,000 ++

Monday - Thursday: Site Fee: \$ 4,500 ++ | Food & Beverage Minimum: \$ 7,500 ++

Inclusions: exclusive use of the property for six hours, tables, chairs, standard white or ivory linen, standard white or ivory napkins, plate ware, glassware, flatware + personalized printed menus (items included for up to 150 guests - there is a \$ 10 per person charge for items over 150 guests)

NOVEMBER, MARCH & APRIL

EVENING WEDDINGS

3:00 pm - 9:00 pm or 4:00 pm - 10:00 pm (can go later with dancing indoors)

Saturdays: Site Fee: \$ 7,500 ++ | Food & Beverage Minimum: \$ 12,500 ++

Fridays: Site Fee: \$6,500 ++ | Food & Beverage Minimum: \$10,000 ++

Sunday - Thursday: Site Fee: \$ 4,500 | Food & Beverage Minimum: \$ 5,000 ++

Inclusions: exclusive use of the property for six hours, tables, chairs, standard white or ivory linen, standard white or ivory napkins, plate ware, glassware, flatware + personalized printed menus (items included for up to 150 guests - there is a \$ 10 per person charge for items over 150 guests)

DECEMBER, JANUARY & FEBRUARY

EVENING WEDDINGS

3:00 pm - 8:00 pm or 4:00 pm - 9:00 pm (125 guests or less)

Friday, Saturday and Holiday Dates: Site Fee: \$ 2,500 ++ | Food & Beverage Minimum: \$ 5,000 ++

Sunday - Thursday (Non-Holiday Dates): Site Fee: \$ 1,500 ++ | Food & Beverage Minimum: \$ 3,500 ++

Inclusions: exclusive use of the property for five hours, tables, chairs, standard white or ivory linen, standard white or ivory napkins, plate ware, glassware, flatware + personalized printed menus

Tray Passed Hors d'oeuvres

Chilled Sweet Corn Soup Shooter: *toasted hazelnuts, chives*

Chilled Tomato Gazpacho: *micro greens, basil oil*

Crispy Risotto Arancini: *san marzano tomato sauce*

Goat Cheese Tart: *green apples, walnuts*

Tomato and Mozzarella Skewers: *basil, extra virgin olive oil*

Warm Eggplant Caponata: *capers, tomatoes, garlic bruschetta*

Wild Mushroom Crostini: *truffle oil, parmesan*

\$ 4 per piece

Ahi Tuna Tartare: *cucumber, avocado, garden chives*

Chicken and Sun-Dried Tomato Sausages: *creamy mustard sauce*

Crispy Crab Cakes: *calabrian chile aioli*

Crispy Parmesan Breadsticks: *prosciutto, arugula*

Fava Bean and Ricotta Crostini: *summer truffle*

Pancetta Wrapped Prawns: *basil vinaigrette*

Pork and Ricotta Meatballs: *spicy tomato sauce*

Prosciutto Wrapped Heirloom Melon: *aged balsamic*

Smoked Scottish Salmon: *potato crisp, crème fraiche*

Smoked Trout Rilletes: *sauce gribiche, caviar*

Sonoma Mission Figs: *gorgonzola, wild arugula, aged balsamic*

Vietnamese Style Jicama Rolls: *seasonal vegetables, sweet chile sauce*

\$ 4.5 per piece

BBQ Beef Empanada

Chopped Smoked Brisket "Sloppy Joe" Sliders: *parker house rolls*

Duck Confit Tostadas: *crispy tostada, radish salsa*

Grilled Beef Filet on Parmesan Crisp: *shaved horseradish, truffle oil*

Halibut Ceviche: *thinly sliced tortilla chips*

Maine Lobster Cones: *mango, avocado, lime aioli, sterling caviar*

Mini Beef Wellington: *mushroom duxelle, puff pastry*

Short Rib Sliders: *braised beef short rib, slider bun*

\$ 5 per piece

Above items can be added to any lunch or dinner menu. Prices do not include site rental fee, service charge (22%) or tax (currently 8.25% but subject to change).

Stations

Service for One Hour

Antipasti Station \$ 20 per person
artisan local and italian cheeses,
house-cured meats, fresh fruit, candied nuts,
cerignola olives, toasted crostini, and
breadsticks

Cheese Fondue Station \$ 15 per person
assorted cheeses, roasted broccoli,
baguette bites, carrot sticks, soft pretzel bites,
sausage bites, apple bites, cherry tomatoes,
garlic croutons

Cheese Station \$ 15 per person
artisan local and italian cheeses, fresh fruit,
candied nuts, breadsticks

"Live" or Self Serve Cubano Station \$ 15 per
person*
traditional cubanos pressed to order

French Fry Bar \$ 12 per person
truffle oil, parmesan cheese, assorted
seasonings, sauces, and toppings

"Live" Mozzarella Station \$ 15 per person*
hand-pulled fresh mozzarella "al minuto",
toasted crostini, and napa valley olive oil

Mashed Potato Bar \$ 15 per person
buttermilk whipped yukon gold and purple
potatoes, sour cream, chives, bacon bits,
cheddar cheese, crispy fried onions, gravy,
butter, sea salt, cracked pepper

Oyster Station Market Price
hog island oysters on the half shell, champagne
mignonette, house-made cocktail sauce, chile
hot sauce

Paella Station \$ 25 per person
bomba rice, spanish chorizo, chicken, manilla
clams, gulf prawns, spring peas, red bell
peppers, saffron, pimento

"Live" or Self Serve Pasta Station*

\$ 23 per person (one choice) or \$ 28 per person (two choices)
fusilli alla primavera, wild mushroom ravioli,
rigatoni carbonara, rigatoni bolognese, spinach
ravioli

Pizza Station \$ 25 per person**
assorted seasonal pizzas from the wood-burning
oven

Poke Station \$ 35 per person
hawaiian ahi, grilled tofu, salmon, filet mignon,
sticky rice, sesame- soy sauce

Seafood Station Market Price
hog island oysters and jumbo prawns with classic
accompaniments

Slider Station \$ 25 per person
overnight slow roasted BBQ pulled pork, grilled
achiote
rubbed chicken, slaw, silver dollar slider buns
BBQ Sauces: alabama white, carolina gold,
kansas red

Street Taco Station \$ 25 per person
fresh corn tortillas, "carne asada" marinated kobe
beef flank steak, "pollo asado" grilled and
marinated organic chicken, asado vegetables,
salsa bar, traditional toppings

Sushi Station \$ 30 per person
spicy tuna rolls: *hawaiian ahi tuna, fresh wasabi,*
daikon sprouts
california rolls: *avocado, local dungeness crab,*
cucumber, micro radish
teriyaki salmon rolls: *lightly smoked teriyaki*
glazed salmon, furikake spice, wasabi tobiko

Above items can be added to any lunch or dinner menu.

Prices do not include site rental fee, *chef fee for live stations, **mobile pizza oven rental,
service charge (22%) or tax (currently 8.25% but subject to change).

Sweet Stations

Service for One Hour

Mini Dessert Station \$ 20 per person

Select Two

chocolate-dipped strawberries (apr - oct), butterscotch panna cotta cups,
ricotta cheesecake bites, strawberry shortcake (apr - oct),
chocolate cupcake bites, flourless chocolate cake bites, fruit crostatas

Select One

french macarons, coconut macaroons
assorted cookies and biscotti
Freshly Brewed Coffee and Assorted Herbal Teas

Cannoli Station \$ 20 per person

Select Two

traditional sweet cream, chocolate cream, strawberry cream
nutella cream, pistachio cream

Select Four

chocolate chips, white chocolate chips, rainbow sprinkles
fresh strawberries, toffee, oreos, butterscotch, espresso beans
graham cracker, fresh raspberries, chopped pistachios

Chocolate Fountain Station \$ 18 per person

strawberries, coconut macaroon bites, pound cake, pineapple, marshmallows,
graham crackers, bananas, cherries, brownie bites

Gelato Bar \$ 15 per person

vanilla, chocolate and strawberry gelato with assorted toppings and sauces

S'mores Station \$ 18 per person

graham crackers, milk chocolate chunks, marshmallows

Above items can be added to any lunch or dinner menu.

Prices do not include site rental fee, service charge (22%) or tax (currently 8.25% but subject to change).

Menu One

First Course

Organic Baby Lettuces
*baby strawberries, hazelnuts,
goat cheese crostini, balsamic vinaigrette*

Rustic Bread and Napa Valley Olive Oil

Second Course

Grilled Creekstone Farms' Petite Filet Mignon
*roasted garlic potato puree,
california asparagus, sauce bordelaise*

or

Sesame Crusted Diver Scallop
*spring pea and baby carrot salad,
cauliflower mousseline, thai yellow curry sauce*

Dessert Course

Wedding Cake provided by Client

Freshly Brewed Coffee and Assorted Herbal Teas

\$ 95 per person

Prices do not include service charge (22%) or tax (currently 8.25% but subject to change)
Entree counts are due ten days prior and place cards are required

Menu Two

First Course

Living Butter Lettuces
*sliced apples, candied walnuts,
midnight moon, champagne vinaigrette*

Rustic Bread and Napa Valley Olive Oil

Second Course

Braised Beef Short Ribs
*three cheese creamy polenta,
roasted broccolini, natural jus*

or

Pan-Roasted Gulf Flounder
*whipped potatoes, sausalito watercress salad,
lemon-caper-white wine sauce*

Dessert Course

Wedding Cake provided by Client

Freshly Brewed Coffee and Assorted Herbal Teas

\$ 90 per person

Menu Three

First Course

Classic Caesar Salad
*chopped baby hearts of romaine,
garlic croutons, parmigiano-reggiano*

Rustic Bread and Napa Valley Olive Oil

Second Course

Grilled Sonoma Chicken Breast
*buttermilk potatoes, broccolini,
wild mushroom-marsala sauce*

or

Grilled Wild Salmon
*wild rice with currants and pine nuts,
haricot vert, creamy garlic sauce*

Dessert Course

Wedding Cake provided by Client

Freshly Brewed Coffee and Assorted Herbal Teas

\$ 85 per person

Prices do not include service charge (22%) or tax (currently 8.25% but subject to change)
Entree counts are due ten days prior and place cards are required

Additional Optional Courses or Substitutions

FAMILY STYLE ANTIPASTI \$ 20 per person

Artisan Local and Italian Cheeses, House-Cured Meats, Fresh Fruit, Candied Nuts, Cernigola Olives, Toasted Crostini and Breadsticks

SOUP \$ 15 per person

Roasted Butternut Squash Soup: *caramelized butternut squash, toasted hazelnuts, pumpkin seed oil, chives*

Spring Asparagus Veloute: *crispy prosciutto, chives, meyer lemon crème fraiche*

Sweet Corn Soup: *toasted hazelnuts, chives*

Wild Mushroom Soup: *gruyere crouton, black truffle oil*

HOUSE-MADE PASTA \$ 23 per person

Fusilli alla Primavera: *fresh local vegetables, roasted garlic, extra virgin olive oil*

Ricotta Cheese Ravioli (mar-jun): *asparagus tips, spring peas, meyer lemon- brown butter sauce, parmesan*

Rigatoni Bolognese: *slow-cooked pork and tomato ragu, parmesan*

Rigatoni alla Carbonara: *guanciale bacon, onions, organic eggs, cracked pepper, parmesan*

Roasted Butternut Squash Ravioli (oct-feb): *toasted sage brown butter, amaretti cookie crumbs*

Sage Infused Pappardelle: *braised rabbit and wild mushroom sugo, grana padano*

Spinach Ravioli: *fresh ricotta cheese, san marzano tomato arrabbiata sauce*

Wild Mushroom Ravioli: *toasted sage- brown butter sauce, aged parmigiano-reggiano*

FIRST COURSE SUBSTITUTION OPTIONS

Arugula and Frisee Salad: *fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)*

Heirloom Tomato Caprese (jul-oct): *garden basil, house-made mozzarella, napa valley olive oil, aged balsamic (gf, v)*

Heirloom Tomato and Melon Salad (jul-oct): *feta cheese, fresh basil, crispy prosciutto, aged balsamic (gf, v)*

Lacinato Kale and Farro Salad: *shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (gf, v)*

Little Gems "Wedge" Salad: *avocado, cherry tomatoes, point Reyes blue, crispy bacon (gf)*

Mixed Greens (nov-mar): *pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (v)*

MAIN COURSE SUBSTITUTION OPTIONS

Grilled Sonoma Chicken Breast: *herbed red potatoes, spring asparagus, caramelized cipolini onion cabernet sauce*

Crispy Liberty Farms' Duck Leg Confit: *morel mushroom and spring pea risotto, mascarpone cheese, cavedoni aged balsamic*

Grilled Bullfeather Farms Quail: *wild mushroom and cornbread stuffing, warm farro with summer vegetables, sonoma mission fig and balsamic salsa*

Fennel and Rosemary Spiced Pork Tenderloin: *creamed sweet corn with bacon, buttered marble potatoes, arugula*

Slow Cooked Lamb Shank "Osso Bucco": *italian butter bean and baby vegetable rags, burnt orange and crispy garlic gremolata*

Grilled Prime New York Steak: *roasted red potatoes with garlic and rosemary, hen of the woods mushrooms, gorgonzola butter*

Grilled Akaushi Beef Filet Mignon and Porcini Crusted King Salmon: *garlic whipped potatoes, roasted broccolini and a cabernet beurre rouge*

Grilled Creekstone Farms Beef Filet + Day Boat Scallop: *creamy white corn polenta cake, wilted bloomsdale spinach, red wine jus*

Grilled Akaushi Beef Filet Mignon and Pan Roasted Halibut: *fiscalini cheddar potato gratin, grilled vegetables and a cabernet reduction*

Please inquire for customized menu pricing based on the entree selection you'd like

Family Style Menu

First Course

Heirloom Tomato Caprese
*garden basil, house-made mozzarella,
napa valley olive oil, aged balsamic*

Little Gems "Wedge" Salad
avocado, tomato conserva, point reyes blue, crispy bacon

Rustic Bread and Napa Valley Olive Oil

Second Course

Crispy Chicken Thighs: *bacon and wild mushroom jus*
Sliced New York Steak: *red wine roasted cippolini onion jam*
Spinach Ravioli: *fresh ricotta cheese, san marzano tomato arrabbiata sauce*
Cast Iron Roasted Baby Marble Potatoes: *parsley, roasted garlic*
Simply Roasted Seasonal Vegetables: *sea salt, napa valley olive oil*

Dessert Course

Wedding Cake provided by Client

Freshly Brewed Coffee and Assorted Herbal Teas

\$ 85 per person

"Sample" Early Spring / Summer

First Course

Miso Crusted Pacific Sea Bass
*brown butter roasted hen of the woods mushrooms,
pea tendril salad, meyer lemon beurre blanc*

Second Course

Handmade Ricotta Tortellini
spring lamb sugo "alla toscano", shaved pecorino

Third Course

Wood Grilled Akaushi Beef Tenderloin
*charred baby beets and spring carrots,
white bean and black truffle fonduta, garden herb chimichurri*

Dessert Station

Strawberry Shortcake
Flourless Chocolate Cakes
Lemon Tartlets

Freshly Brewed Coffee and Assorted Herbal Teas

\$ 110 per person

“Sample” Late Summer / Fall Menu

First Course

Chilled Melon Salad
*skyhill farms' goat cheese, baby arugula,
toasted pistachios, aged balsamic vinaigrette*

Second Course

Handmade Ricotta Gnocchi
*red wine braised sonoma lamb sugo,
hen of the woods mushrooms, pecorino romano*

Third Course

Wood Grilled Creekstone Farms Beef Tenderloin
*late harvest tomato conserva,
mini twice baked potatoes, wilted bloomsdale spinach*

Dessert Station

Huckleberry Clafoutis
Flourless Chocolate Cakes
Passionfruit Merengue Tartlets

Freshly Brewed Coffee and Assorted Herbal Teas

\$ 110 per person

Prices do not include service charge (22%) or tax (currently 8.25% but subject to change)

Breakfast and Snacks

CONTINENTAL BREAKFAST

Organic Seasonal Berries and Fruit
 Assorted Pastries and Muffins
 Fresh Squeezed Orange Juice
 Freshly Brewed Coffee and Assorted Herbal Teas
 \$ 30 per person (25 person minimum)

DELUXE CONTINENTAL BREAKFAST

Organic Seasonal Berries and Fruit
 Assorted Pastries and Muffins
 Yogurt and Granola
 Fresh Squeezed Orange Juice
 Freshly Brewed Coffee and Assorted Herbal Teas
 \$ 35 per person (20 person minimum)

NAPA MENU

Organic Seasonal Berries and Fruit
 Assorted Pastries and Muffins

Choose One Option

Meat and Vegetable Breakfast Sandwiches
 Meat and Vegetable Breakfast Burritos
 Individual Meat and Vegetable Frittatas
 Meat and Vegetable Quiche

Fresh Squeezed Orange Juice
 Freshly Brewed Coffee and Assorted Herbal Teas
 \$ 40 per person (20 person minimum)

SNACKS

Assortment of Muffins \$ 36 per dozen
 Assorted Danish \$ 36 per dozen
 Bagels with Cream Cheese \$ 42 per dozen
 Bagels and Lox with Accompaniments \$ 15 per person
 Organic Seasonal Berries and Fruit \$ 8 per person
 Fruit Skewers with Yogurt Dip \$ 60 per dozen

House Made Brownies \$ 36 per dozen
 Fresh Baked Cookies \$ 36 per dozen
 Hard Boiled Eggs \$ 2 each
 Granola + Energy Bars \$ 4 each
 Popcorn with Assorted Seasonings \$ 8 per person
 Tea Sandwiches \$ 60 per dozen
 Hummus with Pita Wedges \$ 15 per person
 Vegetable Crudite with Two Dips \$ 10 per person
 Tortilla Chips with Guacamole and Salsa \$ 15 per person
 Potato Chips and Two Dips \$ 8 per person
 Mixed Nuts \$ 6 per person
 Assortment of Candy Bars \$ 4 each
 Cheese Board \$ 15 per person
 Cheese and Charcuterie Board \$ 20 per person
 Garden Vegetable Pasta Salad \$ 15 per person
 Chicken Caesar Salad \$ 18 per person

Make Your Own Trail Mix \$ 15 per person
 crumbled granola, almonds, peanuts,
 shaved toasted coconut, dried cranberries,
 apricots and raisins, M&M's, pretzels

Prices do not include service charge (22%) or tax (currently 8.25% but subject to change)

B E V E R A G E S

HOSTED BAR

Premium Brand Cocktails*: Grey Goose Vodka, Patron Silver Tequila, Casa Amigos Reposado, Vida "Puebla" Mezcal, Havana Club Rum, Angels Envy Bourbon, Dalmore Scotch, Hendricks Gin, Jameson Irish Whiskey, Hennessy Cognac \$ 16 per drink

Call Brand Cocktails*: Tito's Vodka, Herradura Silver Tequila, Bacardi Light Rum, Bulleit Bourbon, Johnny Walker Black Scotch, Bombay Gin \$ 14 per drink

Well Brand Cocktails*: Svedka Vodka, El Jimador Silver Tequila, Admiral Nelson's Silver Rum, Evan Williams Bourbon, Johnny Walker Red Scotch, Burnett's Gin \$ 11 per drink

Imported and Domestic Bottled Beer: Coors Light, Corona, Dragon's Milk Crimson Keep Red Ale, Love Hazy IPA, East Brothers Gold IPA \$ 9 per bottle

San Pellegrino Sparkling Water \$ 8 large / \$ 5 small
 Tre Posti Bottled Water \$ 5 each
 Coke, Diet Coke, Sprite, and Iced Tea \$ 5 each

Seltzers Available upon Request

Cliché Lemon-Blueberry or Peach \$ 8 each

MOCKTAILS \$ 10 each

Cucumber Mint Collins: *lemon juice, sliced cucumbers, club soda, mint sprig*
 Strawberry Basil: *strawberries, cane sugar, lemon juice, fresh basil, sparkling water*
 Grapefruit Paloma: *grapefruit, club soda, lemon juice, grapefruit wedge*
 Prickly Pear: *prickly pear, lime juice, club soda, mint leaf*
 Sparkling Blood Orange: *blood orange, honey, vanilla extract, lime sparkling water*

DRAFT BEER SELECTIONS

Budweiser, 1/2b or 1/6b	\$ 700 / \$ 350
Bud Light, 1/2b or 1/6b	\$ 700 / \$ 350
Coors Light, 1/2b or 1/4b	\$ 700 / \$ 425
Anchor Steam, Lager, 1/6b	\$ 700 / \$ 350
Blue Moon, Belgian White, 1/2b or 1/6b	\$ 700 / \$ 350
Lagunitas, IPA, 1/2b or 1/4b	\$ 700 / \$ 425
Kona Longboard, Lager, 1/2b or 1/6b	\$ 700 / \$ 350
Stella Artois, Pilsner, 1/2b or 1/6b	\$ 700 / \$ 350
Sierra Nevada, Pale Ale, 1/2b or 1/6b	\$ 700 / \$ 350
Corona, Pale Lager, 1/2b or 1/4b	\$ 700 / \$ 425
Deschutes Mirror Pond, Pale Ale, 1/2b or 1/6b	\$ 700 / \$ 350
Lost Coast Great White, Wheat, 1/2b or 1/6b	\$ 700 / \$ 350
Pabst, Blue Ribbon, 1/2b	\$ 700

1/2 Barrel = 165 twelve ounce pours

1/4 Barrel = 82 twelve ounce pours

1/6 Barrel = 55 twelve ounce pours

*Bartender required: \$300 per 50 guests

Prices do not include service charge (22%) or tax (currently 8.25% but subject to change).

W I N E L I S T

SPARKLING

Mionetto Prestige Prosecco, Brut, Veneto	\$ 32
Codorniu Anna, Brut Rose, California	\$ 34
Bailly-Lapierre, Blanc Brut Reserve, France	\$ 40
Mumm, Brut Prestige, Napa Valley	\$ 40
Bailly-Lapierre, Rose Cremant Brut, France	\$ 42
Domaine Chandon, Blanc de Noir, California	\$ 60
Domaine Carneros, Brut, Napa Valley	\$ 75
Schramsberg, Blanc de Blanc, North Coast	\$ 78
Frank Family, Blanc de Blanc, Carneros	\$ 125

SAUVIGNON BLANC

Joel Gott, California	\$ 28
Imagery, California	\$ 30
Silverado Vineyards, Napa	\$ 36
Merryvale, 'Starmont', Napa	\$ 40
Hall, Napa Valley	\$ 60
Clif Family, 'Rte Blanc', Napa	\$ 47
Flora Springs, Napa	\$ 75

CHARDONNAY

Imagery, California	\$ 28
Napa Cellars, Napa	\$ 35
Merryvale, 'Starmont', Napa	\$ 42
Santori, Carneros	\$ 45
Charles Krug, Carneros	\$ 54
Clif Family, Oak Knoll	\$ 66
Rombauer, Napa Valley	\$ 80

OTHER WHITE WINES

J Vineyards, Pinot Gris, California	\$ 33
Santori, Pinot Grigio, Napa	\$ 38
Banshee, Rose, Sonoma County	\$ 38
Santori, Rose, Napa	\$ 38
Fathia Rose of Pinot, Sonoma Coast	\$ 42
Clif Family, Rose of Grenache, Mendocino	\$ 48

PINOT NOIR

Imagery, California	\$ 33
Santori, Russian River	\$ 40
J Vineyards, California	\$ 40
Napa Cellars, Napa Valley	\$ 45
Artesa, Carneros	\$ 50
MacMurray Ranch, Russian River Valley	\$ 52
Fathia, Sonoma	\$ 60
Etude, Russian River	\$ 75

MERLOT

Whitehall Lane, Napa	\$ 56
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ZINFANDEL

Oak Ridge, 'OZV', California	\$ 36
Rombauer, California	\$ 68
Frogs Leap, Napa	\$ 72

OTHER RED WINES

Hahn, 'GSM Blend', Monterey	\$ 42
Santori, Sangiovese, Napa	\$ 45
Santori, Super Tuscan Blend, Napa	\$ 45
Whitehall Lane, 'Tre Leoni', Red Blend, Napa	\$ 50
Clif Family, 'The Climber', Red Blend, Napa	\$ 72
Clif Family, 'Bici', Red Blend, Napa	\$ 72
Prisoner, Red Blend, California	\$ 85

CABERNET SAUVIGNON

Imagery, California	\$ 33
Joel Gott "815", California	\$ 35
75 Wine Co., California	\$ 45
Black Stallion, California	\$ 65
Louis Martini, Alexander Valley	\$ 70
Robert Mondavi, Napa	\$ 75
Fathia, Napa	\$ 76
Charles Krug, Napa	\$ 95
Rombauer, Napa	\$ 125
Caymus, Napa	\$ 210

Maximum of five selections allowed; (6) Bottle purchase minimum requirement for each selection
Prices do not include service charge (22%) or tax (currently 8.25% but subject to change).

Can we play music in the Garden Grove, Vineyard, and the Courtyard? Yes. All events in these areas must conclude by 10 pm because of the noise ordinance. If you wish to use our indoor space, you're welcome to stay later.

Can we bring in our own beer and liquor? No, but you may bring in your own wine. A \$ 25 corkage fee per bottle applies. We will provide the beer and liquor. Please refer to the above list for pricing and selections.

Are outside caterers allowed? No. All menu selections and food items are provided by the Brindare Napa Culinary Team. We do allow outside cake or desserts by a licensed vendor for a fee. Advanced notice is required.

Are we required to use your preferred vendors? We require you to hire a wedding planner from our list. We don't require other vendors to be hired from our list, but we highly recommend that you do as they are familiar with our property and policies.

Can you assist with rentals should we wish to order upgraded linens, table settings, etc.? Absolutely! In fact, it's better if you include us in the process since we know our menus and venue better than anyone.

What do you do for children's meals? We offer chicken strips with fries or pasta that the kids are able to order on-site for \$ 25.00 per child (12 and under). Also, we have a limited number of highchairs available, so please communicate any requirements you may have as soon as possible.

How do you handle dietary restrictions? Our Chef is happy to accommodate dietary restrictions if given to us within 14 days of your event.

What do we do if it rains? The Harvest Room is our provided indoor space in the chance of inclement weather. This location can accommodate 150 guests or less for a seated dinner and dancing. If your party size is greater, it would be necessary to either, order a tent or relocate to another venue. Of course, we'll use our resources to assist in finding another venue, and our catering services will provide the same dining experience for your guests off-site. This would require additional charges depending on the venue or tent size needed.

Do you require a wedding coordinator? Yes, we do require a professional "month of" coordinator from our list to ensure the smooth running of your wedding celebration. Please refer to our list of approved planners.

Do you allow sparklers? Yes, there is a \$ 150 clean-up fee. The sparkler send-off must take place in our parking lot just outside the building. We do not provide sparklers.

Do you allow confetti and/or rose petals? We do not allow confetti onsite. We do allow "real" rose petals only. We do not allow synthetic or silk petals. There is a \$ 150 clean-up fee.

Can you move furniture or arbors to a second location during our event? Yes, however, there is a \$ 150 fee for our team to relocate any lounge furniture or arbors. There is a \$ 500 fee for our team to move chairs to a second location. Please alert us well in advance - prior notice and approval from our team are required.

Do you include a menu tasting? For booked clients, we include one complimentary menu tasting for up to four guests within 6 months of your wedding date. If you would like to taste prior to signing, the menu tasting fee is \$ 150 per person. Please inquire for details. Tastings are available Tuesdays - Fridays.

Do you include a rehearsal run-thru? We include one (1) hour for a rehearsal run thru scheduled the morning prior to your event date.

Do you accept credit card payments? Yes, we accept all major credit cards. There is a 2% administration fee per transaction.

F
A
Q
S

BABY + PET SITTERS

Dog of Honor Events
Napa Valley Nanny
My Vacation Nanny

ENTERTAINMENT

AMS Entertainment
Boutique DJs
Dart Collective
DJ John Piazza
Four Leaf Entertainment
Golden Bell
Lucky Devils Band
Napa Valley DJ
Nor Cal Pro Sound
Vybe Society Band
Wine Country Entertainment

FLORAL DESIGNER

Allison Louise Designs
Blumhaus Floral Company
EV Floral Design
Flower Girl Em
Oat & Petal
Soul Flower Designs
Steele Designs

HAIR AND MAKEUP

Bella Bridal
Blush Atelier
Hair and the Fox
The Glamour Room
The Powder Room

LODGING

Alila Napa Valley
Auberge du Soleil
Calistoga Motor Lodge
Cottage Grove Inn Calistoga
El Bonita
Four Seasons
Harvest Inn
Meadowood
Solage
Southbridge Napa Valley
Vineyard Country Inn
Wine Country Inn
Wydown Hotel

OFFICIANTS

Rev. Blane Ellsworth
Rev. Peadar Dalton
Jim Forbes
Kimberly Thompson

PHOTOGRAPHERS

c.m. elle studios
Caitlin O'Reilly Photography
JBJ Pictures
Jen Philips Photography
Kendall Aubrey
Kristine Herman
Maria Calderon
Onelove Photography
Taylor Mccutchan Photography
Todd James Photography
Wade Snider Photography
Weddings by Scott & Dana
Willow & Ben

PLANNERS

(must hire from our list)

A Savvy Event
Always A Moment Events
Carli Rose Events
Carly J Saber Events
CC Events
Christine Elise Events
CLE House
Cole Drake Events
LaGrande Fete
Lisa McAdams Events
Natalie Choy
Ooh La La Weddings & Events
Plan Prep Party
Quintana Events
Run Away With Me
Roque Events
Savoir Special Events
Sean Dempsey Weddings & Events
So Eventful
Teague Events
Under the Vine Events
Your Event by Erin
Ysabel Lifestyle

PHOTO BOOTH

Giggle & Riot
Napa Valley Photo Booths
Vintage Fiesta VW Photobus

RENTALS / DESIGN / LIGHTING

Bright Rentals
Creative Lighting Design
Encore Events Rentals
La Tavola Fine Linen
The Lux
Theoni

SIGNAGE

Minted
Miss Dee Designs
Shimmer & Stain

TRANSPORTATION

Beau Wine Tours
California Wine Tours
Napa Valley Tours & Transportation
Pure Luxury
Royal Coach

VIDEOGRAPHERS

Amor in Motion
Barrel 9 Media
Interstellar Films
Inventive Films
Moonstruck Films

WEDDING CAKES / CUPCAKES

Batter Up Cakery
Flour & Bloom
Sammy Cakes
Sweetie Pies

WEDDING FAVORS / GIFT BAGS

Clif Family
Kollar Chocolates

WEDDING PAINTER

Nataliya Tyaglo