

*Monte Verde
Inn*

Wedding Menus and Pricing

18841 Foresthill Road
Foresthill, CA 95631

monteverdeinn.net

530.888.8123

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

Day of Wedding Coordinator & Professional Staff

Getting Ready Suites

Wedding Rehearsal

Decor Flowers*

Wedding Cake & Complementary Cake Cutting

Complete Set Up & Breakdown

Private Site for a 5-hour Event

China, Glassware, Flatware, Tables & Chairs

Linens & Napkins*

Bartenders & Beverage Package

Elegant Food Presentation

(*items depend on package)

Food & Beverage Minimums

Monte Verde Inn does have facility fees of \$2,000 for weddings, and 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 + additions**) 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 80 guests permitted)

Saturdays: \$9,500.00

Fridays & Sundays: \$8,000.00

March - April & July - August

Saturdays: \$11,500.00

Fridays & Sundays: \$10,000.00

May - June & September - October

Saturdays: \$13,500.00

Fridays & Sundays: \$11,000.00

Featured Dinner Menus

(choice of 3 menus)

Vineyard

\$98 per guest

Chateau

\$115 per guest

Grand Estate

\$153 per guest

Hors D'oeuvres

Please select three from your desired menu package

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 & seasonal veggies

Bread & Butter

Beverage Package

Monte Verde Inn provides water, lemonade, assorted sodas, freshly brewed Starbucks coffee, hot or iced tea, & sparkling cider.

The Vineyard Package

\$98 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 Shafts 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 veggies:

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

Includes: White table linens and white napkins & Vineyard decor floral.

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

The Chateau Package

\$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 Egg Roll 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 & seasonal veggies:

Warm Farfalle Pasta with Arugula, 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

Includes: Colored matte satin table linens and napkins & Chateau decor floral.

The Grand Estate Package

\$153 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-poivre 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 Belgian Endive with Pear Tomatoes, Dried Cranberries and Chevre in A
Balsamic Vinaigrette
Organic Spring Greens, Roasted Chioggia Beets, Shaved Red Onion & Avocado in A Gorgonzola
Dressing
Warm Pear Salad with Butter Leaf 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
Boursin 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 & seasonal veggies:

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

Includes: Colored matte satin table linens, textured napkins, 2 luxury linens & Grand Estate
decor floral.

The Kids Menu

(\$76 per child) Plated or Buffet

Children 3-11yrs old

Chicken Strips, Seasonal Fruit & Fries

Pizza Bites, Seasonal Fruit & Fries

Quesadilla, Seasonal Fruit & Fries

The Vendor Meals

We are happy to host two of your vendors during your wedding.

(DJ, photographer, videographer, photo booth attendant)

Any additional vendor meals will be: \$66, \$77, \$88

(based on selected menu 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.

Special & Unique Additions

The following can be added to any wedding menu package as an hors d'oeuvres, with the exception of the pie display & candy bar-these are presented towards the end of the event. Items can also be swapped out for other items in wedding packages. Ask a coordinator for more details.

Pre-Ceremony Passed Champagne

As your guests arrive, our professional staff will butler pass our house champagne. *\$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. Displayed pies 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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Hosted Alcoholic Beverage Packages

Limited to approximately four hours of service. The bar is open once hors d'oeuvres hour has begun & closes 30 minutes prior to the end of the event.

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, La Terre White Zinfandel & Monte Verde Inn Sparkling Wine.

\$17.00 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, Rufino Pinot Grigio & Domain Chandon Blanc de Noir

\$26.00 per person

Sommelier

(ANY OF THE ABOVE PLUS)

Pre Ceremony Passed House Champagne As Your Guests Arrive

Beers Duvel Belgium, Guinness "Stout", Stella Artois, New Belgium "Fat Tire" & Alaskan "IPA"

Wines: Newton "Skyside" Chardonnay, Meiomi Pinot Noir, Newton "Skyside" Cabernet Sauvignon, Newton "Claret", Clos du Bois Zinfandel, Hugel Gewürztraminer & Domain Chandon "Etoile Rose"

\$39.00 per person

One beer may be substituted for hard seltzers upon request

Beer & Wine Sold Per Consumption

(Cash Bar or Partially Hosted \$1,000 minimum)

<u>Sparkling Wines</u>		<u>Chardonnay</u>	
Monte Verde Inn "private Label" California, NV	16.00	BV Century Cellars, California	16.00
Chandon "Brut" California	29.00	Neibaum Coppola "Diamond Series" California	28.00
Chandon "Blanc de Noir" NV	29.00	Smoke Tree, Sonoma County, CA	30.00
Chandon "Sweet Star" NV	29.00	Newton, "Skyside" Sonoma/Napa County, CA	33.00
Domain Chandon, "Etoile Brut" Carneros 1999	39.00		
Domain Chandon, "Etoile Rose" Carneros NV	39.00		
Vive Clicquot, "Yellow Label", France NV	69.00		
<u>Other White</u>		<u>Pinot Noir</u>	
La Terre, White Zinfandel, CA	16.00	Clos du Bois, California	27.00
Clos du Bois, Sauvignon Blanc, CA	27.00	Neibaum Coppola, "Diamond Series", CA	30.00
Cape Mentelle Sauvignon Blanc, Australia	29.00	Smoke Tree, Sonoma County/Napa, CA	32.00
Ruffino, "Lumina", Pinot Grigio, Italy	22.00	Meiomi, California	34.00
<u>Merlot</u>		<u>Cabernet Sauvignon</u>	
BV Century Cellars, California	16.00	BV Century Cellars, California	16.00
Clos du Bois, California	27.00	Clos du Bois, California	27.00
Neibaum Coppola, "Diamond Series", California	30.00	Neibaum Coppola "Diamond Series", California	30.00
		Newton, "Sky Side" Sonoma/Napa County, CA	32.00
<u>Other Red</u>		<u>Domestic Beer</u>	
Neibaum Coppola, Syrah "Diamond Series" CA	30.00	Coors	3.00
Clos du Bois, Zinfandel, CA	27.00	Coors Light	3.00
Neibaum Coppola, Zinfandel "Diamond Series" CA	30.00	Michelobe "Amber"	4.00
Terrazas, Malbec, "Reserve", Argentina	30.00	Sierra Nevada "Pale Ale"	5.00
Newton, "Claret", Sonoma/Napa County, CA	33.00	Sierra Nevada "Stout"	5.00
Ferrari Carano, "Sienna"	29.00	Widmire "Hefeweizen"	5.00
		New Belgium "Fat Tire"	5.50
<u>Imported Beer</u>		Bass, Ireland	5.00
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		
Duvel, Belgium	6.00		

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

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**

Monte Verde Inn recommends:

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

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

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 provide their own valid insurance policy. This includes, but is not limited to, photographer, DJ, photo booth, videographer, florist, etc.

Patrons shall agree that all vendors hired that use or provide products and/or equipment must meet the Monte Verde Inn requirements that include but are not limited to providing their own proof of licensing and liability, workers compensation, and hired/non-hired auto insurance. Covering vendors under your own general liability insurance is not permitted. The Monte Verde Inn also prohibits said vendors from drinking alcoholic beverages while performing their duties. It is the Patrons responsibility to have said vendors provide and obtain the proper clearance from the Monte Verde Inn. Under no circumstances will friends or family be allowed to perform these duties. **Vendors that do not obtain clearance will not be allowed on the property.**

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 with 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 onsite. 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.**