



Photo by France Photographers

# BRINDARE

*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](mailto: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 \$ 30 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 \$ 30 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

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

## TRAY PASSED HORS D'OEUVRES

Chilled Sweet Corn Soup Shooter (jun-oct): *toasted hazelnuts, chives (v)*

Chilled Tomato Gazpacho (jul-oct): *micro greens, basil oil (df, gf, v, vg)*

Crispy Risotto Arancini: *san marzano tomato sauce (v)*

Goat Cheese Tart: *green apples, walnuts (v)*

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

Warm Eggplant Caponata: *capers, tomatoes, garlic bruschetta (df, v)*

Wild Mushroom Crostini: *truffle oil, parmesan (v)*

\$ 4 per piece

Ahi Tuna Tartare: *cucumber, avocado, garden chives (df, gf)*

Chicken and Sun-Dried Tomato Sausages: *creamy mustard sauce (df, gf)*

Crispy Crab Cakes: *calabrian chile aioli (df)*

Crispy Parmesan Breadsticks: *prosciutto, arugula (df)*

Fava Bean and Ricotta Crostini (mar-jun): *summer truffle (v)*

Pancetta Wrapped Prawns: *basil vinaigrette (df, gf)*

Pork and Ricotta Meatballs: *spicy tomato sauce (gf)*

Prosciutto Wrapped Heirloom Melon (jul-oct): *aged balsamic (df, gf)*

Smoked Scottish Salmon: *potato crisp, crème fraiche (gf)*

Smoked Trout Rillettes: *sauce gribiche, caviar*

Sonoma Mission Figs (jul-oct): *gorgonzola, wild arugula, aged balsamic (gf, v)*

Vietnamese Style Jicama Rolls: *seasonal vegetables, sweet chile sauce (df, gf, v, vg)*

\$ 4.5 per piece

BBQ Beef Empanada

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

Duck Confit Tostadas: *crispy tostada, radish salsa (gf)*

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

Halibut Ceviche: *thinly sliced tortilla chips (df, gf)*

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

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*

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 + \$ 150 chef fee  
*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*

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 + pizza oven rental  
*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, service charge (22%) or tax (currently 8.25% but subject to change).

## SWEET STATIONS

Service for One Hour

Dessert Station \$ 20 per person

(Select Three): chocolate-dipped strawberries (apr - oct), butterscotch panna cotta cups, ricotta cheesecake bites, strawberry shortcake cups (apr - oct), chocolate cupcake bites, flourless chocolate cake bites, fruit crostatas, french macarons, coconut macaroons, assorted cookies

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).

**PLATED****SALAD OPTIONS** (Select One)

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

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

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, fresh basil, crispy prosciutto, aged balsamic (gf, v)*

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

Little Gems "Wedge" Salad: *avocado, tomato conserva, point reyes blue, crispy bacon (gf)*

Living Butter Lettuces: *sliced apples, candied walnuts, midnight moon, champagne vinaigrette (v)*

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

Organic Baby Lettuces (apr-oct): *baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (v)*

**ENTREE OPTIONS** (Select One)

Braised Beef Short Ribs: *three-cheese creamy polenta, roasted broccolini, natural jus (gf) - \$ 75*

Crispy Liberty Farms' Duck Leg Confit: *morel mushroom and spring pea risotto, mascarpone cheese, cavedoni aged balsamic (gf) - \$ 70*

Fennel and Rosemary Spiced Pork Tenderloin: *creamed sweet corn with bacon, buttered marble potatoes, arugula (gf) - \$ 65*

Grilled Creekstone Farms' Filet Mignon: *fiscalini cheddar potato gratin, roasted garden vegetables, sauce bordelaise (gf) - \$ 80*

Grilled Sonoma Chicken Breast: *roasted garlic whipped potatoes, broccolini, wild mushroom-marsala sauce (gf) - \$ 65*

Grilled Wild Salmon: *wild rice with currants and pine nuts, haricot vert, creamy garlic sauce (gf) - \$ 70*

Pan-Roasted Gulf Flounder: *whipped potatoes, sausalito watercress salad, lemon-caper-white wine sauce (gf) - \$ 70*

Roasted and Sliced Prime New York Steak: *roasted red potatoes with garlic and rosemary, wild mushrooms, gorgonzola butter (gf) - \$ 75*

Sesame Crusted Diver Scallop: *spring pea and baby carrot salad, cauliflower mousseline, thai yellow curry sauce (gf) - \$ 70*

Pozzi Ranch Rack of Lamb: *italian butter bean and baby vegetable ragu, burnt orange, and crispy garlic gremolata (gf) - \$ 75*

Grilled Creekstone Farms' Petite Filet Mignon + Pan Seared Wild Salmon: *roasted garlic whipped potatoes, broccolini, red wine jus (gf) - \$ 90*

**DESSERT COURSE**

Wedding Cake provided by Client

Freshly Brewed Coffee and Assorted Herbal Tea

Prices include one salad, bread service, one entrée selection, cake cutting, and coffee service.

Vegetarian option is always included. If you wish to offer a choice of two entrees, there is a \$ 15 per person charge added to the higher-priced item. We require you provide final entrée counts 10 days prior to the event date, and provide place cards denoting each guest's entrée selection.

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

## ADDITIONAL OPTIONAL COURSES

### FAMILY STYLE ANTIPASTI \$ 18 per person

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

### SOUP \$ 15 per person

Acorn Squash Veloute: *pomegranate, sage, black trumpet mushrooms, walnut oil (gf, v)*

Porcini Mushroom and Chestnut Soup: *toasted hazelnuts, white truffle oil (gf, v)*

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

Split Pea and Ham Soup: *spring peas, house-made calabrian bacon smoked with cabernet staves, parmigiano broth (gf)*

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

Sweet Corn Soup: *toasted hazelnuts, chives (gf, v)*

Wild Mushroom Soup: *gruyere crouton, black truffle oil (v)*

### HOUSE-MADE PASTA \$ 23 per person

Fusilli alla Primavera: *fresh local vegetables, roasted garlic, extra virgin olive oil (df, v, vg)*

Gluten-Free Red Lentil Penne Pasta: *kale pesto, sunburst tomato, sonoma goat cheese (gf, v)*

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

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 (v)*

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

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

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

Above items are available to add to any dinner menu.

Price does not include service or tax (currently 8.25% but subject to change)

## BUFFET, STATION, OR FAMILY-STYLE

### **SALAD OPTIONS** (*Select Two*)

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

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

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 (v)*

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

Living Butter Lettuces: *sliced apples, candied walnuts, midnight moon, champagne vinaigrette (v)*

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

Organic Baby Lettuces (apr - oct): *baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (gf, v)*

### **ENTREE OPTIONS** (*Select Two*)

BBQ Spiced Pork Tenderloin: *dijon mustard sauce (df, gf)*

"Beyond" Sausages: *summer squash caponata (df, gf, v, vg)*

Braised Beef Short Ribs: *natural jus (df, gf)*

Crispy Chicken Thighs: *bacon and wild mushroom jus (df, gf)*

Grilled Chicken Breast: *roasted garlic- meyer lemon- thyme vinaigrette (df, gf)*

Grilled Filet Mignon: *horseradish cream sauce (gf)* (additional \$10 per person)

Pan-Roasted Gulf Flounder: *caper and black olive chimichurri (df, gf)*

Sliced New York Steak: *red wine roasted cipolini onion jam (df, gf)*

Wild King Salmon: *sunburst tomato, sweet corn succotash (df)*

### **SIDES** (*Select Three*)

Cast Iron Roasted Baby Marble Potatoes: *parsley, roasted garlic (df, gf, v, vg)*

Farro and Wild Rice Salad: *spring peas, arugula, baby carrots, shallots,*

*sesame seed- coconut gremolata (df, v, vg)*

Fusilli alla Primavera: *garden vegetables, roasted garlic, extra virgin olive oil (df, v, vg)*

Gluten-Free Red Lentil Penne Pasta: *kale pesto, sunburst tomato, sonoma goat cheese (gf, v)*

Marinated Garbanzos: *asparagus, radishes, cucumbers, feta, herb rose vinaigrette (gf, v)*

Simply Roasted Seasonal Vegetables: *sea salt, napa valley olive oil (df, gf, v, vg)*

Toasted Israeli Couscous: *snow peas, scallions, grilled peppers, meyer lemon (df, v, vg)*

Whole Wheat Penne Pasta: *roasted eggplant caponata (df, v, vg)*

### **DESSERT**

Wedding Cake provided by Client

Freshly Brewed Coffee and Assorted Herbal Tea

\$ 85 per person

Price includes two salads, bread service, two entrée selections, three sides, cake cutting, and coffee service.

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

Page 9

## 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

## 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

## 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

## 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

## LATE NIGHT SNACKS

Cheeseburger Sliders + French Fries, classic or truffle fries \$9  
 Tomato Soup Shooters + Mini Grilled Cheese Sandwiches \$8  
 French Fry Bar \$12  
 Cheese Fondue Station \$15  
 Pizza Station \$25  
 Street Taco Station \$25  
 Brisket or Short Rib Sliders \$5  
 Popcorn Station \$8

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

## HOSTED BAR

\*Premium Brand Cocktails: Grey Goose Vodka, Ocho Silver Tequila, Ocho Reposado Tequila, 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, Patron 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 \$ 9 large / \$ 5 small  
Tre Posti Bottled Water \$ 5 each  
Coke, Diet Coke, Sprite, and Iced Tea \$ 5 each

High Noon Seltzers, assorted flavors \$ 9 each

## MOCKTAILS - \$ 10 each

*\*\*Signature Mocktail selections listed below, available with advanced notice:*

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*

## 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)

# WINE LIST

## SPARKLING

Mionetto Prestige Prosecco, Brut, Veneto	\$ 32
Bailly-Lapierre, Blanc Brut Reserve, France	\$ 40
Mumm, Brut Prestige, Napa Valley	\$ 45
Domaine Chandon, Blanc de Noir, California	\$ 60
Domaine Carneros, Brut, Napa Valley	\$ 75
Schramsberg, Blanc de Blanc, North Coast	\$ 90

## SAUVIGNON BLANC

Joel Gott, California	\$ 28
J Lohr, Arroyo Seco, Monterey	\$ 29
Imagery, California	\$ 30
Silverado Vineyards, Napa	\$ 36
Merryvale, 'Starmont', Napa	\$ 45
Hall, Napa Valley	\$ 60
Clif Family, 'Rte Blanc', Napa	\$ 47

## CHARDONNAY

Imagery, California	\$ 28
Napa Cellars, Napa	\$ 35
Trefethen, Napa	\$ 42
Merryvale, 'Starmont', Napa	\$ 45
Chateau St. Jean, Carneros	\$ 45
Charles Krug, Carneros	\$ 54
Rombauer, Napa Valley	\$ 90

## OTHER WHITE WINES

J Vineyards, Pinot Gris, California	\$ 33
Banshee, Rose, Sonoma County	\$ 38
Clif Family, Rose of Grenache, Mendocino	\$ 48

## PINOT NOIR

Imagery, California	\$ 33
J Vineyards, California	\$ 40
Kenwood, Russian River	\$ 42
Napa Cellars, Napa Valley	\$ 45
MacMurray Ranch, Russian River Valley	\$ 52

## MERLOT

Trefethen, Napa	\$ 50
Whitehall Lane, Napa	\$ 75

## ZINFANDEL

Joel Gott, California	\$ 30
Rombauer, California	\$ 75
Frogs Leap, Napa	\$ 72

## OTHER RED WINES

Santori, Sangiovese, Napa	\$ 45
Whitehall Lane, 'Tre Leoni', Red Blend, Napa	\$ 50
Clif Family, 'Bici', Red Blend, Napa	\$ 72
Prisoner, Red Blend, California	\$ 90

## CABERNET SAUVIGNON

Imagery, California	\$ 33
J Lohr, California	\$ 33
Joel Gott "815", California	\$ 35
Roth Estate, Alexander Valley	\$ 40
Louis Martini, Alexander Valley	\$ 70
Robert Mondavi, Napa	\$ 75
Charles Krug, Napa	\$ 95

# F A Q S

**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.

## **BABY + PET SITTERS**

Dog of Honor Events  
My Vacation Nanny  
Nanny On Call

## **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  
The Celebration DJ  
Vybe Society Band  
Wine Country Entertainment

## **FLORAL DESIGNER**

Aimee Lomeli  
Allison Louise Designs  
Blumhaus Floral Company  
EV Floral Design  
Flower Girl Em  
La Flora Designs  
Oat & Petal  
Steele Designs

## **HAIR AND MAKEUP**

Bella Bridal  
Blush Atelier  
Contour Bridal  
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  
Kreate Photography  
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  
Bari Elexa Events  
Carli Rose Events  
Carly J Saber Events  
CC Events  
Christine Elise Events  
CLE House  
Cole Drake Events  
Curated by Grace & White  
LaGrande Fete  
Lisa McAdams Events  
Ooh La La Weddings & Events  
Orchard Avenue Events  
Plan Prep Party  
Plan to be Wowed  
Quintana Events  
Run Away With Me  
Roque Events  
Savoir Special Events  
Sean Dempsey Weddings & Events  
So Eventful  
Tan Weddings & Events  
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  
Napa Valley Media  
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